



c a n o e

catering package



elevate your next event

Connecting people to place through contemporary Canadian cuisine, Canoe crafts refined and artful dishes reflective of our country's diverse landscape. Our chefs work closely with trusted farmers and suppliers to source the finest wild and cultivated ingredients from coast to coast.

With over 25 years of culinary history, Canoe continues to challenge creative boundaries in the spirit of celebrating Canada and its distinct provinces. Now, with our new catering operation, we are excited to dazzle your guests with artisanal Canadian cuisine at any venue you please!

sustainability commitment

As one of Canada's leading hospitality organizations, we understand that the choices we make every day have an impact, not only on our guests, but on the farmers who produce our food and the land and waters where our food is grown. Our goal is to take the lead on developing and implementing sustainable policies that make a positive social and environmental impact, promoting a culture of sustainability in our kitchens, event venues and offices.

our purveyors

We're thrilled to be able to showcase some of the best and brightest bounty that Canada has to offer. Here's a list of some of our local suppliers whose fresh produce informs our seasonal menus:

- Monforte Dairy
- Pristine Gourmet
- Fisherville Greenhouses
- Organic Ocean
- Seed to Sausage
- Mark's Mushrooms
- Forbes Wild Foods
- St. David's Hydroponics
- Grandview Farms
- Mountainoak Cheese



canapés

priced per piece · minimum order of one dozen per item

vegetarian

quebec goat cheese soldier	4.
charred sourdough, Osprey Bluffs honey	
prairies croquette	4.
truffle mayonnaise, crispy lentils	
mac + cheese croquette	4.
smoked ketchup	
charred maitake pont neuf	4.
thyme, Hollandaise, porcini dust	

seafood

smoked trout flatbread	4.
seaweed crème fraîche	
east coast oysters	4.50
charred cucumber mignonette	
juniper cured halibut	5.
green apple pickle	
canoe lobster 'club'	7.
smoked Gouda, toasted brioche, Sharbot Lake bacon	

meat

blackened skirt steak	5.
tomato jam, pretzel	
grandview farms beef slider	5.
truffle mayonnaise	
foie gras parfait	6.
apricot, fennel	
ontario lamb chop	8.
burnt broccoli, sunflower	







beverage

priced per drink

canoe classics

canoe caesar (1oz) vodka, Walter Caesar mix	14.
dill pickle (1.5oz) Tanqueray gin, Grand Marnier, lemon, white cranberry juice, dill purée	16.
canoe old fashioned (3oz) Dillon's Canoe rye, Maker's Mark bourbon, sugar, Angostura bitters, orange peel	22.

timeless cocktails

cider sidecar (1.75oz) St-Rémy brandy, vino blanco, triple sec, fresh apple cider, lime	14.
pimm's cup (2oz) Pimm's, lime, mint, cucumber, ginger ale	14.
paper plane (2.25oz) Maker's Mark bourbon, Amaro Montenegro, Aperol, lemon	20.

spirit free

lemon ginger ginger beer, maple lemonade	8.
seedlip citrus cranberry, lemon	12.