



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 Food
- St. David's Hydroponics
- Grandview Farms
- Mountainoak Cheese



canapés priced per piece · minimum order of one dozen per item

quebec goat cheese soldier charred sourdough, Osprey Bluffs honey	
prairies croquette truffle mayonnaise, crispy lentils	
mac + cheese croquette smoked ketchup	
charred maitake pont neuf thyme, Hollandaise, porcini dust	
seafood	
smoked trout flatbread seaweed crème fraîche	
east coast oysters charred cucumber mignonette	4.50
juniper cured halibut green apple pickle	5.
canoe lobster 'club' smoked Gouda, toasted brioche, Sharbot Lake bacon	
meat	
blackened skirt steak tomato jam, pretzel	5.
grandview farms beef slider truffle mayonnaise	5.
foie gras parfait apricot, fennel	6.
ontario lamb chop burnt broccoli, sunflower	



dinner

priced per person

starters

classic canoe mushroom soup shaved mushrooms, chives	1!
romaine heart caesar white anchovy, hen's egg, Ontario Gouda, Seed to Sausage bacon	19
heirloom squash baby gem, charred baguette, goat cheese mousse	19
flat iron tartare truffle aïoli, foraged flavours, crispy artichoke, egg yolk	2
lobster bisque charred corn, sourdough, basil	22
mains	
grilled eggplant cannelloni pristine legumes, pickled shallot	34
atlantic salmon smoked mussels, salt-baked celeriac, watercress dashi purée	38
beef short rib roasted pearl onions, green beans, potato purée, mustard jus	48
laurel-roasted halibut creamed Brussels sprouts, fingerling potatoes, kelp crisp	58
beef fillet roasted rapini, crispy leaves, creamy mash, bacon jam, jus	62
desserts	
screeched tarte au sucre wintergreen Chantilly	14
chocolate brownie salted caramel mousse, torched meringue, wild blueberry	14
strawberry shortcake cheesecake mousse, Victorian sponge, sumac meringue	14
selection of two canadian cheeses preserved stone fruit, Osprey Bluffs honey	18



stations

priced per person

wild mushroom risoni wild mushrooms, truffled cremini cream, crispy marjoram, roasted onion	18.
maple torched wild salmon Sheldon Creek long pepper labneh, creamed leeks	18.
lobster mac + cheese Ontario Gouda, tarragon, pain de mie	23.
beef wellington salt-baked celeriac, charred broccoli, jus Bordelaise	24.



wine list

bubbles	750ml
Cave Spring Brut, Niagara Escarpment, Ontario NV	75.
Blue Mountain Brut, Okanagan Valley, British Columbia NV	100.
Henry of Pelham Cuvée Catharine Rosé Brut, Niagara Peninsula, Ontario NV	105.
white	
Closson Chase K.J. Watson Pinot Gris, Four Mile Creek, Ontario 2020	78.
Loveblock Sauvignon Blanc, Marlborough, New Zealand 2020	79.
Leaning Post Sauvignon Blanc, Niagara Lakeshore, Ontario 2019	88.
Cave Spring CSV Riesling, Beamsville Bench, Ontario 2017	90.
Pearce Predhomme Pinot Gris, Willamette Valley, Oregon 2020	95.
Hidden Bench Estate Unfiltered Chardonnay, Beamsville Bench, Ontario 2018	95.
La Crema Chardonnay, Sonoma Coast, California 2019	100.
rosé Château Pesquié 'Terrasses' Ventoux, Southern Rhône Valley, France 2020	84.
red	
Donna Laura 'Ali Rosso' Sangiovese-Cabernet Sauvignon, Tuscany, Italy 2020	75.
McManis Merlot, Lodi, California 2018	76.
Stéphane-Aviron Beaujolais-Villages, Burgundy, France 2019	82.
Señorío de P. Peciña Crianza, Rioja, Spain 2015	95.
Tenuta Monteti 'Caburnio' Cab/Merlot, Tuscany, Italy 2016	95.
Quail's Gate Pinot Noir, Okanagan Valley, British Columbia NV	110.
Rue Naujac '33' Cabernet Sauvignon, Columbia Valley, Washington 2018	100.
Hidden Bench 'Terroir Caché', Beamsville Bench, Ontario 2017	115.
Pearce-Predhomme Pinot Noir, Willamette Valley, Oregon NV The Lleas Callestian Alleri Cabayast Sawiigner, Nana Valley, California 2018	125.
The Hess Collection Allomi Cabernet Sauvignon, Napa Valley, California 2018 Closson Chase 'South Clos' Pinot Noir, Prince Edward County, Ontario NV	150. 150.
Clossoff Chase South Clos Pillot Noil, Prince Edward County, Ofitatio INV	

beverage priced per drink

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 (30z) 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 (20z) 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	12