

Daniel and Daniel

Cocktail Reception  
+ Dinner

## Menu

**Passed Hors d'oeuvre**  
Based on 4 pieces per person

**Steamed Chicken Won Ton**  
Hot Chili Sauce

**Fish & Chips**  
Grilled Whitefish, Malt Vinegar Coleslaw, Taro Chip

**Heart of Palm Fritter**  
Corn, Red Pepper, Nutritional Yeast, Scallion

**Trout Aguachile**  
Crema, Pickled Jalapeno, Cucumber Cup (GF)

**DLT**  
Smoked Duck, Arugula, Cherry Tomato, Black Pepper Gougere  
...

**Food Stations**

**Souvlaki Bar**  
Chicken, Olive, Hummus, Tzatziki, Feta, Cucumber, Tomato, Pita

\* Falafel Souvlaki available for vegetarians

...

Daniel and Daniel

**Taco Bar**

Pulled Chipotle Chicken, Pico De Gallo, Queso Fresco,  
Cilantro Crema, Jalapeno, Pickled Onion, Fresh Lime  
Corn Tortilla (GF) and Flour Tortilla

\* Crispy Panko Squash available for vegetarians

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**Pan Seared Halibut**

Mango, Papaya, Pineapple, Jalapeno Slaw

\* Pan Seared Tofu available for vegetarians

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**Dessert & Coffee Bar**

Based on 60% of Guest Count

**Carrot Cake Beavertail**

Cream Cheese Drizzle, Walnuts, Carrot Cake Crumb

**Coconut Flan**

Passion Fruit Gel, Coconut Short Crust

**Deep Fried Cheesecake**

Salted Honey

**Strawberries n' Cream**

Rosé Poached Strawberry, Kalamansi Cream, Vanilla Shell

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Daniel and Daniel

# DANIEL *et* DANIEL

## PROPOSAL #E09597

**LOCATION** Hockey Hall of Fame  
**GUEST COUNT** 300  
**EVENT DATE** 2019-08-09  
**EVENT TIME** 7:00 pm to 10:00 pm

Summary	Total
Menu	\$15,584.36
Non-Alcoholic Beverage	\$1,924.20
Alcohol	\$2,569.00
Rentals	\$9,900.00
Event Enhancement	\$0.00
Staffing	\$5,371.25
Venue Rental & Fees	\$0.00
Delivery & Additional	\$35.00
Event Subtotal	<b>\$35,383.81</b>
HST, 13%	\$4,599.90
<b>Total Estimate( CAD)</b>	<b>\$39,983.71</b>

Proposal valid for 45 days from Friday, February 15, 2019. See our Contract for terms and Conditions

## IN THE BEGINNING – PASSED WARM AND COOL BITES

*A mixture of **regular and larger bites**, inspired by the "Original Six" teams, that started it all.  
A perfect menu, designed for a hockey themed cocktail reception.  
Circulated by servers and branded with each of the teams logo.*



### **Beef Slider Burgers (Toronto Maple Leafs)**

Beef slider burgers, topped with caramelized onions and spicy ketchup served on a mini onion bun.



### **Montreal Smoked Meat Sammies (Montreal Canadiens)**

Served on a Montreal style, dark rye roll with Miele grainy mustard



### **East Coast Seafood Pie (Boston Bruins)**

Traditional flavours of the East coast, with shrimp, clams and lemon herb cream in a flaky pastry



### **Mini Deep Dish Pizza (Chicago Black Hawks)**

Sweet Italian sausage and Cheddar  
Pulled braised beef and blue cheese  
Garlic fried wild mushrooms and piquant Asiago cheese



### **Gourmet Mini Slider Hot Dogs (Detroit Red Wings)**

All beef dogs served on a soft pretzel bun with sauerkraut and mustard



### **Arancini di Risotto (New York Rangers)**

Fried creamy risotto balls filled with Mozzarella di Bufalo, served with garlicky-marinara sauce



### **Calgary Flames Beef Carving Station**

Alberta prime beef carved onto slider onion-brioche buns.  
Served with roasted Vidalia onion aioli, Miele Dijon mustard and creamy horseradish.  
Mini red skin potato salad in red wine mustard vinaigrette



### **Montreal Canadiens Smoked Meat & Poutine**

Shaved Montreal smoked beef brisket, served on dark rye rolls.  
Kosher dill wedges, grainy mustard.  
Traditional poutine, our own crisp fried Yukon gold potatoes,  
topped with Quebec cheese curds and gravy



### **Vancouver Canucks Salmon Mini Meal (Gluten Free)**

BC harvested salmon filet with maple sugar crust.  
Asparagus and wild mushroom risotto



### **Winnipeg Jets Pierogi Bar**

Hand folded cheddar cheese stuffed pierogis.  
Choice of toppings; double smoked European bacon, sour cream, picante salsa fresca, chopped green onions and shredded aged Ontario cheddar



### **Toronto Maple Leafs Short Ribs (Gluten Free)**

Maple-soy glazed short ribs.  
Slow braised and boneless served au jus with truffled mashed Yukon gold potatoes



### **Detroit Red Wings Wing Shack**

Crisp fried plump chicken wings tossed with Chef's own adobo chipotle BBQ sauce.  
Served with a classic crisp Caesar salad

## ADDITIONAL OPTIONS – FOOD STATIONS

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### **Pasta Bar**

*Choice of 2 of the following pasta & 1 salad*

*option:*

**Spinach & Ricotta Gnocchi** With truffle oil and fresh herbs

**Summer Squash & Sage Risotto** Summer squash and toasted sage risotto

**Penne Arrabiata** Charred tomatoes, roasted garlic, parmesan cheese & chicken.

**Medallions of Goat Cheese** Romano cheese, sweet tomato sauce & wilted spinach.

**Tomato and Bocconcini Salad** Dressed in pesto and freshly grated black pepper

**Insalata Milanese** Bresola, glazed figs, Parmigiano cheese, balsamic vinaigrette.

### **The Mash Potato Bar**

*Client will choose 2 options of mash:*

**Yukon Gold Whipped Mash** Accented with white truffle butter

**Southern Style Whipped Sweet Potato** With candied pecans and brown sugar

**Ontario Parsnip Mash** Whipped and accented with winter savory & cream.

**Toppings to include...**

Whipped Sour Cream

Caramelized Sweet Onions

Crisped Pancetta

Red Wine Gravy

Sautéed Forest Mushrooms

Garden Chives

Buttered Corn Shavings

Grated Aged Cheddar

### **The Carving Station**

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*Carved by our uniformed chef. Client to choose 1 or 2 meat options:*

#### **Flat Iron Beef**

Herb marinated and cooked to perfection. Then topped with a puree of roasted garlic, green olive tapenade and artichoke hearts. Served with freshly grated horseradish

#### **Canadian Salmon**

Clover Honey rubbed and topped with a crunchy spice of lemon pepper and dill. Served with honey mustard.

#### **Turkey Breast**

Indonesian cinnamon rubbed and roasted until crisp and golden. Served with Chef's homemade coconut chili chutney.

#### **Roasted Lamb**

Roasted Ontario boneless leg of lamb, Moroccan spiced crusted. Served with cumin, raisin and onion marmalade

*Client to choose 1 side option:*

**Roasted Fingerling Potatoes** Tossed with browned garlic and fresh herbs

**OR**

**M&O Signature Salad**

**Bakers Basket** Fresh baked French baguettes and gluten free Brazilian cheese buns

## Sweet Endings Passed or Mini's

*Please select 3 -5 items to customize your own dessert station. Alternative suggestions and dessert stations are available.*

### Macaroon Donuts

Miniature almond macaroons, donut shaped and glazed with an assortment of fun toppings.

### Lollipops

*A display of tasty lollipop treats for your guests to feast on!*

**Cheesecake Lollipops** Our famous cheesecake lollipops in the following flavours: coconut, almond, oreo praline and chocolate.

**All-Fired Up Meringue Lollipops** Our whipped chocolate and blondie meringue pops

**Strawberry Pops** Chocolate dipped strawberries in milk and white chocolate

**Mini Ice Cream Truffle Cones** *Handmade truffle scoop in a miniature waffle cone*

**Banana** truffle with a milk chocolate cream filled cone

**Coconut** crusted truffle with a fresh lime mousse filled cone

**Chambord** flavoured truffle with a Tahitian vanilla custard filled cone

**Mini Cupcakes** - *House made in the following flavours ...*

Vanilla Bean cupcake filled with a mango mousse centre

Double Chocolate cupcake with a marshmallow centre

Garnished with a gourmet jelly bean

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Email: jlangille@marigoldsandonions.com Attn: Jordan Langille

**EVENT DATE: Friday, August 9, 2019**

**Quote# 57262.1**

**Bill To:**

HOCKEY HALL OF FAME  
30 YONGE ST.  
BCE PLACE - LOWER LEVEL  
TORONTO, ON M5E 1X8  
Contact: CLARE TAYLOR  
Phone: (604) 681-5226  
Email: clare.taylor@venuewest.com

**Ship To:**

HOCKEY HALL OF FAME  
30 YONGE STREET, BCE PLACE  
TORONTO, ON M5E 1X8

Contact: AARON STOCCO  
Phone: (416) 933-8210 Fax: (416) 360-1316  
Email: astocco@hhof.com

<b>Subtotal</b>	CAD	\$21,510.00
<b>HST</b>	13%	\$2,796.30
<b>Total</b>	CAD	<u>\$24,306.30</u>

# OF GUESTS	RENTAL ESTIMATE	PRICE	TOTAL
300	Rental (Cost to be finalized on menu confirmation)	\$20.00	\$6,000.00
	Rental Delivery at 5%		\$300.00
	Placed and Managed by Marigolds and Onions Charged Directly by HHOF	<b>HST</b> 13%	\$819.00
RENTAL PRICE ESTIMATED. FINAL RENTALS TO BE CONFIRMED WITH FINAL MENU SELECTION AND EVENT FORMAT			<u>\$7,119.00</u>

<b>Total</b>	CAD	<u>\$31,425.30</u>
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Eatertainment:Third quote - needed for university requirement for large participant numbers

150 or 300 ppl

- Bar rail cocktails (vodka, rum, gin, rye)
- Molson & Coors Domestic bottled beer
- Domestic red & white wines
- Soft drinks (Pepsi, diet Pepsi, 7UP)
- Juices (orange, cranberry)
- Bottled waters

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PRELIMINARY COST OVERVIEW

MENU - based on 150 guests		Cost		Subtotal	
Passed Canapés	4 S	3.00	150	\$	450.00
Food Stations - estimate only	3 S	17.00	50	\$	5,400.00
Dessert Station	1 S	6.00	50	\$	500.00
Non alcoholic beverages	1 S	2.50	100	\$	250.00
MENU SUBTOTAL				\$	7,990.00
BAR - client will be billed on actual consumption - 1 drink ticket per guest / cash bar available					
Wine	1 S	8.50	50	\$	425.00
Beer (molson coors)	1 S	6.00	50	\$	300.00
Liquor (Stand rail: Vodka, Gin, Rum, Rye, Scotcl	1 S	8.50	50	\$	425.00
				\$	1,150.00
STAFFING - client will be billed for actual hours worked - all staff billed on four hr min					
Event Manager	1 S	40.00	4	\$	160.00
Staff Supervisor	1 S	36.00	6	\$	360.00
Servers	7 S	32.00	6	\$	1,344.00
Bartenders	2 S	32.00	6	\$	384.00
Chefs	4 S	32.00	6	\$	768.00
STAFFING SUBTOTAL				\$	2,872.00
RENTALS - estimate only, client will be billed for actual rentals required					
Terminal for cash bar	S	150.00	1	\$	150.00
Scattered Seating (cruisers + bar stools, etc.)	S	1,200.00	1	\$	1,200.00
Food Station, Chafing Dishes, Serving Pieces, Heat Lamp	S	300.00	3	\$	900.00
Guest rentals: plates, forks, serving tongs, mise en place	S	10.00	150	\$	1,500.00
Gourmet Catering Rentals - platters, gallery trays, etc	S	150.00	1	\$	150.00
Chef rentals ( Prep tables, Chafing dishes, garbage cans )	S	125.00	1	\$	125.00
Bar Rentals ( Table, Linens, Wine Chiller, Ice, Scoops)	S	300.00	1	\$	300.00
Glassware ( Wine, Rocks, Pilsner glass )	S	6.00	150	\$	900.00
Pipe & Drape for Clearing ( Per Foot based on 10 feet )	S	200.00	1	\$	200.00
RENTAL SUBTOTAL				\$	5,395.00
Rentals Delivery & Pick Up - 5% of the rental invoice				\$	269.75
Entertainment Delivery Fee				\$	75.00
GRATUITY / SERVICE CHARGE				WAIVED	
SUBTOTAL ESTIMATE				\$	17,751.75
plus applicable taxes					

17,751 total for 150

30,130 total for 300

# M — ENT

## PASSED CANAPÉS

*Suggestion: client to select 4 options*



Lobster & chervil

Chicken drumettes  
in Jack Daniel's honey garlic sauce (DF GF)

Green Apple & Brie Grilled Cheese  
on cranberry toast (Vegetarian)

Buttermilk Chive Scones  
with Southern fried chicken & cajun mayo

Mac & Cheese Poppers  
with black garlic mayonnaise (Vegetarian)

Sweet & Sour Korean Chicken  
with kimchi mayo (GF, DF)

Adobo Shrimp Taco  
with avocado lime mayo (DF)



# M — ENT

Client to select 3 options below

**Seared halibut escabeche**  
with black bean puree, roasted pepper  
& corn sauces, cotija cheese,  
microgreens & tostada crumble (GF)



**Sesame Ginger Tofu Poke**  
with spicy edamame, pickled carrot ribbons, baby cucumber, sprouts &  
cashews over black rice (DF GF Vegan)

**Lobster & Grilled Corn Asian Risotto**  
with heirloom tomatoes, scallions, herbs & chili spiked miso (DF GF)

**Blackened beef tenderloin**  
with chimichurri, smashed blue potatoes & roasted vegetable ratatouille (GF)  
Vegetarian options available



**Fish & Chip Stand (Gluten  
Free Available) - Nut-Free**  
Classic Fish & Chips  
served in mini galvanized  
pails

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## East To West Salmon *Nut-Free*

East coast salmon cake with lemony pesto & pea shoots  
and maple glazed bc salmon with heritage greens in  
champagne vinaigrette and gaufrette potatoes



## Truffle Mac & Cheese Parmesan Wheel

with mushrooms, jalapenos, pepper ketchup, green onions, broccoli & bacon  
served on the side

## Little Italy

*Client to choose two options*

Creamy macaroni & cheese with bacon, smoked provolone & sage crouton  
crust

or

Cheese tortellini prima vera in herb pesto & roasted garlic oil - *Vegetarian*

or

Cavatappi in pesto cream with smoked chicken, mushrooms & oven blistered  
tomatoes

or

Penne with ratatouille, shaved parmesan & black olives - *Vegetarian*

or

Spinach & ricotta cannelloni in bolognese sauce with béchamel



## Taste Of The Danforth *Nut-Free*

Chicken souvlaki brochettes with  
grilled pita & tzatziki,  
Greek style green salad with peppers,  
olives, tomatoes, cucumber & feta  
Vegetarian option available - falafel

## **SOMETHING SWEET – DESSERT STATION**

*Client to select one option from list below*

## Sweet Bites And Squares

Petit fours & finger pastries, brownies & blondies  
homestyle squares & French macarons

# M — ENT

## -VEGETARIAN MAINS-

*Client to select as an addition to the regular stations*

Goat cheese & grilled leek tart

Vegan Southwestern quinoa stuffed peppers

Moroccan chickpea square with roasted asparagus, peppers & mushrooms

Grilled vegetable brochette in balsamic glaze

Harissa spiced tofu and sweet pepper shish kabobs with mint yogurt

Lentil & root vegetable terrine with roasted red pepper salsa