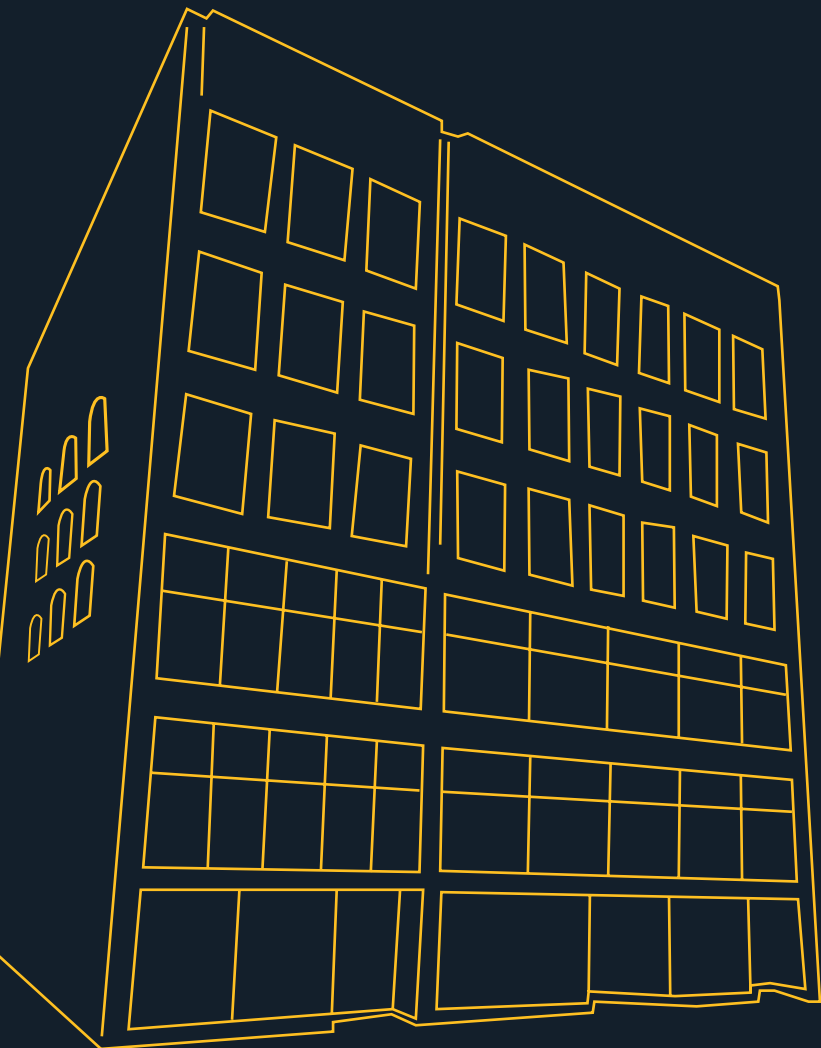


TWIST
GALLERY



ZUCHTER BERK
HOSPITALITY MANAGEMENT GROUP

TWIST GALLERY
PROMOTIONAL DINNER PACKAGE






ZUCHTER BERK
HOSPITALITY MANAGEMENT GROUP

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ZUCHTER BERK

Zuchter Berk Meat and Dairy Creative Caterers is Toronto's premier kosher catering. We began as one of Toronto's first kosher restaurants. Over the years, we have grown to be a leading synagogue caterer with a long history of service par excellence to the Jewish community. We also excel in off-premise kosher catering, working in many of Toronto's finest venues. Our range is extraordinary — from intimate family dinners to simcha's of all sizes, including large community events serving more than 5,000 guests.

1895 Leslie St.
Toronto ON, M3B 2M3

T (416) 386 1086
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TWIST
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TWIST GALLERY

The 5,000 square foot New York-style loft features skylights, French Arch windows overlooking the city streets, and long wooden beams accentuating the high ceilings. The gallery ensures its artists can present their work in a relaxed and social environment, while allowing its visitors to walk around freely and learn about the art. Twist Gallery also 'twists' into an event space outside of gallery hours. During the evenings and weekends, Twist Gallery is a sought after venue for weddings, receptions, company events, and the like. Recommended countless times, Twist has hosted over 100 celebrations.

1100 Queen Street West,
Toronto, ON M6J 1H9

T (416) 588 2222

*Client to book directly with Twist Gallery

PROMOTIONAL MENU PACKAGE:

This is a suggested menu. Our staff would be happy to create a personalized menu for you.

BASED ON 100 GUESTS

PRICE PER GUEST \$58.00*

Client may provide the alcohol with special occasion permit and soft bar beverages

PASSED HORS D'OEUVRES:

A SELECTION OF THE FOLLOWING
OPTIONS: (4 PIECES PER PERSON)

HOT

Mini Beef Slider Burger With
Chipotle Aioli on Sesame Egg Bun

Chicken Mango Spring Rolls
With Chili Dip

COLD

Tomato Basil Tartlet

Smoked Salmon Rosette on
Chive Blini

ON THE TABLE:

Deluxe Bread Display to include:
Freshly Baked Artisan Breads & Flatbreads Served With
homemade red pepper hummus and butter curls

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

CT CAESAR SALAD

Crisp Romaine lettuce with homemade creamy garlic dressing, and sweet chili croutons

OR

HEARTY SALAD

Mixed baby greens, roasted pear, grilled fennel, carrot curls and cherry tomatoes tossed with lemon herb vinaigrette

ENTREE COURSE

A Choice of one of the following options:

MUSHROOM CHICKEN SUPREME

Breast of Chicken Stuffed with Assorted Mushrooms Served with a Red Wine Mushroom Demi Glaze

OR

BASIL CHICKEN SUPREME

Roasted Breast of Chicken marinated with fresh basil and topped with a bell pepper chutney

OR

CHICKEN ROULADE

Stuffed with Arugula, Sun Dried Tomatoes and Olives served with a smoked tomato chicken jus

OR

EGGPLANT INVOLTINI

(Vegetarian Option)

Rolled grilled eggplant stuffed with blanched vegetable and slivered tofu, tri coloured quinoa and vegetable medley

ACCOMPANIED WITH:

Vanilla and parsnip Yukon potato mash and Chefs jump up vegetable medley

DESSERT COURSE

A Choice of one of the following options:

LEMON BRÛLÉE TART

With burnt sugar crisp and berry coulis

OR

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

AND

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas

PROMOTIONAL MENU PACKAGE STAFFING CHARGE: (ESTIMATED ONLY)

\$25.00 Per-Person

Professional formally trained service staff, bartenders, Chefs and supervisors for set-up, service, and breakdown. Actual hours worked will be reflected on final summary

*A MASHGEACH CHARGE WILL BE ADDED

RENTAL EQUIPMENT CHARGES: (ESTIMATED ONLY)

\$20.00 Per-Person

Bar equipment, kitchen equipment, service equipment, flatware, china and glassware, etc. Total based on final menu choices and guest count will be reflected on final summary billing.

AVAILABLE UPGRADE OPTIONS:

HORS D'OEUVRES

Added to the basic package Selection

Add the following options to the package at \$4.50/guest
(Addition increases selection to 6 Pieces of Hors d'oeuvres per person)

SOUTH BEACH FISH CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

RECEPTION STATIONS

BEEF CARVERY STATION

\$8.50/Guest

Hand carved pickled Corn Beef, Zuchter Berk's own BBQ Brisket and Smoked Turkey Breast served with an assortment of sliced Rye Breads, Mustards and Kosher Dills with Deli Style Coleslaw

HARVEST STATION

\$5.85 /Guest

A selection of crudites, Tuscan bean spread, lemon and red pepper hummus with tahina, eggplant babaganoush, Turkish salad, warm pita, & wonton chips

MASHED POTATO STATION

\$6.50 /Guest

Garlic Mashed Yukon Golds and Sweet Potato Mash served with Mushroom Ragout, Garlic Pesto sauce or Spicy Chilli Sauce with the following toppings;

Mushrooms, Onions chopped Chives, Parve Sour Cream presented in Martini Glasses

ASIAN STATION

\$8.50 /Guest

Noodles with Asian Vegetables and our home-made authentic Pad Thai Peanut sauce, cooked to order in front of your Guests and presented in small Asian takeout boxes with chopsticks (Chicken or Vegetarian)

ENTREE OPTIONS

A Choice of One of the following options:

BEEF MEDALLION

\$7.00 /Guest

Herb crusted beef medallion
with merlot sauce

PRIME RIB OF BEEF

\$8.00 /Guest

Served au jus with sautéed mushroom
and peppercorn jus

LATE NIGHT SWEET STATIONS

\$10.00/Guest

MINIATURE WHITE AND DARK CHOCOLATE CAKE LOLLYPOPS

Sprinkled with Assorted Pearls

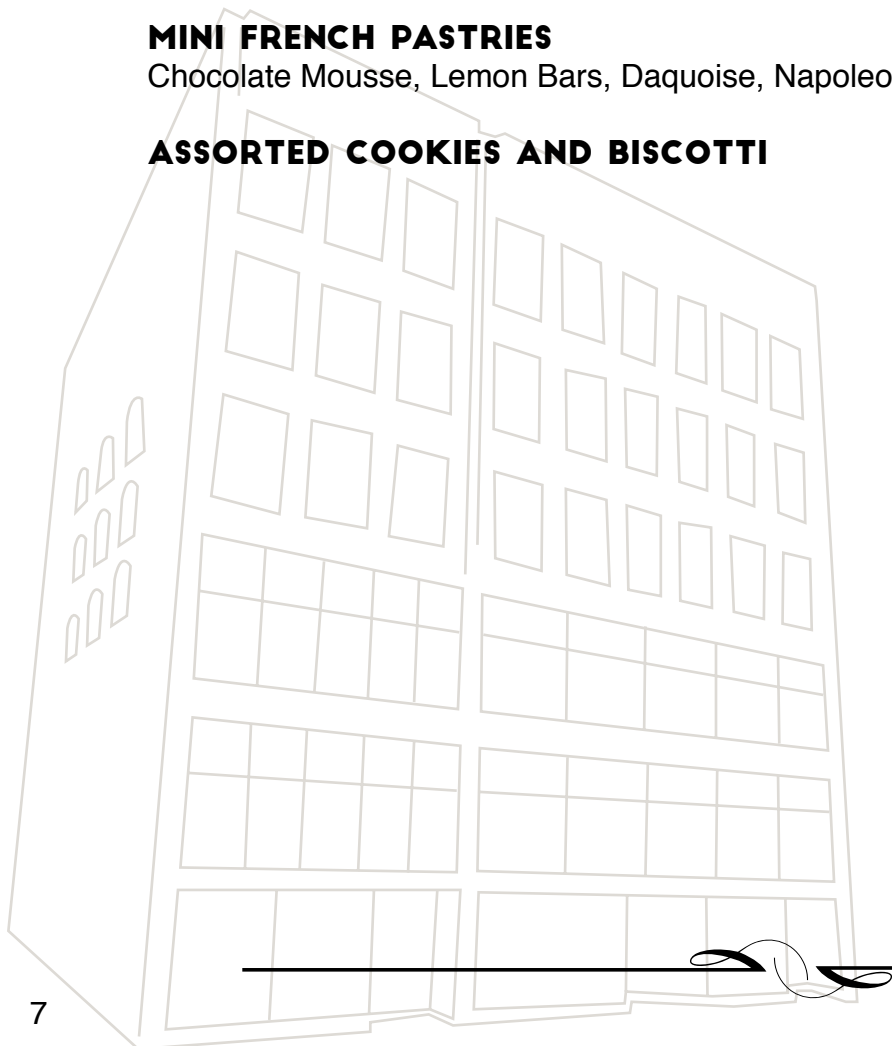
3 TIERED STAND WITH ASSORTED CUPCAKES

Red Velvet, Vanilla, Carrot and Double Chocolate

MINI FRENCH PASTRIES

Chocolate Mousse, Lemon Bars, Daquoise, Napoleons

ASSORTED COOKIES AND BISCOTTI



AVAILABLE UPGRADE OPTIONS:

Alcohol may be supplied by client with a LCBO Permit (SOP) or by one of the Catertrendz packages listed below

BAR CHARGES AS CASH OR CONSUMPTION BAR
(Min \$600 spend per bar set up)

House Wine - \$7.50 per glass
Domestic Beer - \$5.50
Import Beer - \$6.75
Standard Rail Drink - \$5.50
Premium Mix Drink - \$8.50

STANDARD HOST BAR SELECTIONS
(Based on 7 hours of service) \$35.00 per person

Standard BAR Includes regular brand spirits (Vodka, Gin, Rye, Rum, Scotch) Domestic Beer, our Red and White house selected Wine, Soft Drinks, Juices, Mineral Water. Smirnoff (vodka); Beefeater (Gin); Canadian Club (Rye); Lambs (Rum); Johnnie Walker Red Label (Scotch) Sauza Silver (Tequila); Coor's Light Canadian

PREMIUM BAR
(Based on 7 hours of service) \$45.00 per person

Includes regular and selected premium brand spirits (Vodka, Gin, Rye, Rum, Scotch), Domestic and Selected Imported Beer, our Red and White house selected Wine, butler passed wine service during dinner, Martini's, selected Liqueurs, Soft Drinks, Juices, Mineral Water. Smirnoff / Grey Goose (vodka); Beefeater Dry Gin; Bacardi Superior / Malibu (Rum); Crown Royal (Rye) Jack Daniel's Sour Mash (Bourbon); Glen Levitt (Scotch); Sauza Silver (Tequila); Baileys; Khaluia; Grand Marnier; Cognac; Canadian Coor's Light; Stella; Heineken

COFFEE AND TEA SERVICE
\$3.00/Guest

Freshly-Brewed Regular and Decaffeinated Coffee and Teas
Cream, Milk, Sugar, Sweetener, and Lemon Slices

Rental and staffing charge will be based on final menu dependant on choice of menu
Room Rental Charges May Apply

*13% HST

**15% Landmark fee will be added where required

***Bartenders supplied by venue



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