



ZUCHTER BERK
KOSHER

LEO & SALA GOLDHAR
CONFERENCE & CELEBRATION CENTRE
PROMOTIONAL DINNER PACKAGE



www.facebook.com/koshertoronto

www.twitter.com/ZuchterBerk

www.zbcaterers.com

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ZUCHTER BERK

Zuchter Berk Kosher 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.

60 Scarsdale Road # 113
Toronto ON, M3B 2M3

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LEO & SALA GOLDHAR
CONFERENCE and CELEBRATION CENTRE



www.facebook.com/leboviccampus



www.leboviccampusevents.com



info@zbcaterers.com

LEO & SALA GOLDHAR CONFERENCE & CELEBRATION CENTRE

Leo & Sala Goldhar Conference & Celebration Centre is conveniently located at the Joseph and Wolf Lebovic Jewish Community Campus, in the heart of Vaughan.

This brand new contemporary event venue features a variety of meeting spaces, ample complimentary parking, wireless internet access and flavoursome, eclectic kosher cuisine.

Whatever your occasion, our experienced event planners are always happy to guide you through organizing and executing a fabulous gathering.

9600 Bathurst Street
Vaughan, ON L6A 3Z8



LEO & SALA GOLDHAR CONFERENCE & CELEBRATION CENTRE

Thornhill's contemporary outdoor venue. This fabulous, open space is everything you are looking for.

- Open Concept Event Spaces
- Reception Area
- Complimentary Contemporary Guest/Bridal Suite
- Large Ballroom Chandelier
- Ambient Lighting throughout Venue
- Full Functional Dairy and Meat Kitchens Inclusive Of All Dishes, Cutlery, Glassware and Service Ware
- Stage, Microphone, Acrylic Podium
- Complimentary Underground Parking Spots
- Round and Long Tables
- Close Proximity to Surrounding Lanscaped Grounds Available for Photo
- Fully Handicap Accessible
- On-Site Event Supervisor
- Coat Check
- Leather Chairs
- Coffee Tables
- Plexi/Acrylic Bar

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; florals, rentals, decor, sound and lighting, audio and visual, etc...

EVENT CAPACITY

Our multi-functional space and open layout allows the flexibility to host functions from a small gathering of 30 people to a large scale event for 800 people.

PARKING

There is ample complimentary parking onsite.

PROMOTIONAL MENU PACKAGE:

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

BASED ON 50 GUESTS MINIMUM

PRICE PER ADULT GUEST \$64.00

PRICE PER KID/VENDOR \$45.00

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

PLATED MENU:

APPETIZER COURSE

A Choice of one of the following options:

ZB 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

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

\$11.75/Guest

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

MASHED POTATO STATION

\$6.15 /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

HARVEST STATION

\$6.15 /Guest

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

ASIAN STATION

\$8.75 /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 served with merlot sauce

PRIME RIB OF BEEF

\$8.00 /Guest

Served au jus with sautéed mushroom and peppercorn jus

LATE NIGHT SWEET STATIONS

\$12.00/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

COFFEE & TEA



ALCOHOL OPTIONS:

#1 ALCOHOL MAY BE SUPPLIED BY CLIENT
WITH A LCBO PERMIT (SOP)

#2 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

#3 STANDARD HOST BAR SELECTIONS
(Based on 7 hours of service) \$25.00 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

#4 PREMIUM BAR
(Based on 7 hours of service) \$35.00 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

Room Rental Charges May Apply

*13% HST is additional

*17% Service Charge is Additional





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