



ZUCHTER BERK
KOSHER

LEO & SALA GOLDHAR
CONFERENCE & CELEBRATION CENTRE
PROMOTIONAL DINNER PACKAGE



60 Scarsdale Road #113
Toronto ON, M3B 2M3

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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.



www.twitter.com/zuchterberk



www.facebook.com/koshertoronto



www.zbcaterers.com



info@zbcaterers.com

LEO & SALA GOLDHAR

CONFERENCE and CELEBRATION CENTRE

9600 Bathurst Street
Vaughan, ON L6A 3Z8

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.



www.facebook.com/leboviccampus



www.leboviccampusevents.com



info@zbcaterers.com



OUR EVENT SPACES

Leo & Sala Goldhar Conference & Celebration Centre is
Thornhill's contemporary outdoor venue.
This fabulous, open-space is everything you are looking for.

AMENITIES

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

SERVICES

Your event representative will be pleased to assist in arranging special details for your event such as; floral, 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 on-site.



PROMOTIONAL MENU PACKAGE

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

PRICE PER ADULT GUEST \$66.00
PRICE PER KID/VENDOR \$48.00

*Based on 50 Guests Minimum

HORS D'OEUVRES

A selection of the following options (3 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

* Additional hors d'oeuvres are available at \$3.00 each

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

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

CHICKEN ROULADE

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

BASIL CHICKEN SUPREME

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

EGGPLANT INVOLTINI

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
Chef's jump up vegetable medley

DESSERT COURSE

A choice of **one** of the following options:

LEMON BRULEE TART

With burnt sugar crisp and berry coulis

STRAWBERRY AND APPLE CRISP

Served with vanilla crème anglais

INCLUDES COMPLIMENTARY

COFFEE AND TEA SERVICE

Freshly-Brewed Regular and Decaffeinated Coffee and Teas



AVAILABLE UPGRADE OPTIONS

HORS D'OEUVRES

Add the following options to the basic package selections at \$6.00 /guest

SOUTH BEACH FISH CAKES

Served with mango and lime salsa

MINI BEEF AND SHIRAZ PIES

Served with peppercorn jus for dipping

*Addition increases selection to 5 Pieces of Hors d'oeuvres per person

RECEPTION STATIONS

BEEF CARVERY STATION

\$13.50 /Guest

Hand carved pickled Corn Beef, ZB's 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

\$7.50 /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

HARVEST STATION


\$7.15 /Guest

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

ASIAN STATION

\$9.75 /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 take-out boxes with chopsticks (Chicken or Vegetarian)



ENTREE UPGRADE OPTIONS

A choice of one of the following options:

BEEF MEDALLION

\$8.00 /Guest

Herb crusted beef medallion
served with merlot sauce

PRIME RIB OF BEEF

\$9.00 /Guest

Served au jus with sautéed
mushroom and peppercorn jus

LATE NIGHT SWEETS STATIONS

\$12.00 /Guest

A delectable assortment of fresh seasonal fruit and berries, assorted mini pastries, cookies, biscotti, mini squares & tartlets, served with own house coffee blend and assorted teas.



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) \$35.00 per person

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); Lambs (Rum); Canadian Club (Rye); Johnnie Walker Red Label (Scotch); Sauza Silver (Tequila); Coor's Light; Molson Canadian

#4 PREMIUM BAR

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

Includes standard and selected premium brand Spirits (Vodka, Gin, Rye, Rum, Scotch), Martini's, selected Liqueurs, Domestic and selected Imported Beer, our Red and White house selected Wine, Butler-passed wine service during dinner, 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); Glenlivet (Scotch); Sauza Silver (Tequila); Baileys; Kahlua; Grand Marnier; Cognac; Coor's Light; Molson Canadian; Stella; Heineken

Room Rental Charges May Apply

*13% HST is additional

*18% Service Charge is Additional





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