

Simple Planning with Impressive Results. Delivering award winning hospitality service with memory making experiences, all with Toronto's breathtaking skyline as the backdrop.

EXECUTIVE CHEF'S OFFERINGS:

Exclusively offered on the Captain Matthew Flinders & Northern Spirit (minimum 125 guests).

Passed Hors D'oeuvres

A Chef's selection of delicious hors d'oeuvres (approx. 3 pieces per guest).

Salad Bar

Greek Salad: Blend of plum tomatoes, sweet peppers, red onion, cucumber, Kalamata olives, served atop of romaine hearts and topped with feta cheese and a lemon and olive oil light vinaigrette.

Caprese Salad: Layers of vine ripened tomatoes, with mozzarella and basil and drizzled with a balsamic reduction.

Edamame Salad: Edamame and chick peas, tossed with tahini, fresh garden herbs, olive oil, garlic, lemon and sea salt.

Taco Stand

A selection of Fresh Flour Tortillas and Corn Tortillas warmed and served with the following toppings.

Mexicana Chicken: Braised chicken breast pulled and served with tart sour cream, carrot and cabbage slaw, guacamole, and fresh cilantro.

Oven Baked Cajun Fish Filet: Cajun spiced Ontario white Fish, shredded Ontario greens and mango relish and served with mint and fresh lime.

Accompanied by:

Zesty Cilantro Lime Rice: Fluffy long grain rice finished with fresh lime, garlic, and cilantro.

Blackened Beef Carving:

AAA strip loin of beef is aged 28 days, seasoned with a savory blend of spices, blackened, slow roasted and hand-carved by our Chefs, served with assorted gourmet mustards, horseradish and fresh baked buns.

Asian Inspired Vegetarian Stir Fry Station:

Customize your noodles with your choice of peppers, snow peas, baby corn, broccoli, and mushrooms.

Choose from three delicious sauces – teriyaki, hoisin, or spicy thai chili. Top with peanuts or crispy noodles. Cooked to order in front of your guests by our Chef!

Passed Sweet Endings Desserts:

A tempting selection of mini cheesecakes, cannoli, fresh baked cookies and fresh fruit skewers.

Coffee and Tea Station

BEVERAGE INCLUSIONS

2 Gold Drink Tickets per person (additional tickets can be purchased).

ENTERTAINMENT INCLUSIONS

DJ will develop your customized playlist, announcements, and event itinerary.

DJ will arrive 2 hours prior to boarding for a full run through and set-up.

DÉCOR INCLUSIONS

1. Floral Centerpieces to decorate each food station, along with two for each bar.
2. 12ft Corporate Banner (logo and name/slogan) for exterior display alongside boat railing as guests arrive.

EVENT FAVOURS:

Individually wrapped custom logo printed cookies distributed by our crew at docking. Have other giveaways? Ship them to us in advance of your event. We can hand them out with your printed cookies!

NAVIGATIONAL INCLUSIONS

- 4 hours cruising
- Use of private vessel
- Navigational Crew & Hospitality service
- Convenient downtown location in the heart of Toronto's waterfront



TOTAL PER PERSON: \$146.75

SUGGESTED BEVERAGE ENHANCEMENTS:

- 1. Bloody Caesar Station:**
Build your own with all the toppings! \$12.95 per person.
- 2. Signature Moscato Spritzer at Boarding:**
Guests can indulge upon boarding with a refreshing spritzer to start their cruise! \$5.00 per person.
- 3. Specialty Coffee Station:** Enjoy a selection of Espresso, French Vanilla, Chai Tea, Cappuccino, Lattes, Hot Chocolate! \$4.00 per person.
Spike your Coffee Station for an additional \$6.00 per person.

SUGGESTED ENTERTAINMENT ENHANCEMENTS:

Live Musical Acts, from string quartets to Rock n' Roll, costs vary.

Additional Entertainment: Casino Tables, Illusionists, Strolling Magicians, Impersonators, Caricature Artists, Cigar Rollers, Handwriting Analysts.... the list is long!

PROMOTE YOUR EVENT ON SOCIAL MEDIA!:

Order a custom selfie board, complete with company logo and hashtag for your guests to share their experience!

