



Events at NORTH SQUARE

The Deco Room



Located on the lobby level of the Washington Square Hotel, the Deco Room accommodates up to 24 seated guests and 35 standing guests. This elegant space is perfect for intimate cocktail receptions and dinners.

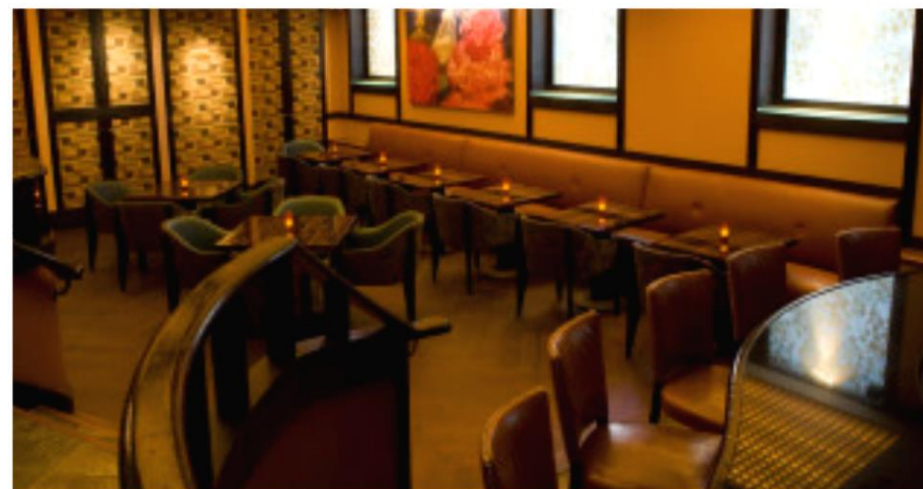


The Lounge



Located adjacent to the Dining Room on the ground level, the Lounge accommodates up to 35 seated guests, 45 standing guests. It can accommodate up to 16 guests for meetings in a board room set-up.

The lounge is ideal for small meetings and training sessions, showers, birthday brunches and wedding receptions.



Dinner

Minimum sales: Deco Room, \$500; Lounge, \$2500 (Sunday – Wednesday), \$3500 (Thursday – Saturday)

Price per guest: \$60, includes appetizer, main course, dessert, coffee and soft drinks

Gratuity: \$185 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

APPETIZERS (choose four)

Lobster Ravioli *Ricotta & Manchego Cheese, Shiitake Mushrooms, Crispy Kale, Lobster Cream Sauce*

Lobster & Crab Cakes *Seaweed & Vegetable Salad, Thai Curry Coconut Sauce*

Tuna Tartare *Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette*

Crab & Corn Salad *Blackened Corn, Crab Meat, Fennel, Tomatoes, Romaine, Basil, Mint, Parsley, Lemon Yogurt Dressing*

Kale & Treviso Salad *Frisée, Red Onion, Kabocha Squash, Manchego Cheese, Toasted Pumpkin Seeds, Cider Molasses Vinaigrette*

Endive Salad *Bacon, Pears, Stilton, Red Onion, Port Wine & Walnut Dressing*

Chopped Salad *Turnips, Jicama, Beets, Onions, Green Apples, Fennel, Yellow Peppers, Mushrooms, Quail Egg, Ginger Shallot Vinaigrette*



MAIN COURSES (choose four)

Fennel Crusted Cod *Wild Mushroom Risotto Cake, Wilted Swiss Chard, Chipotle Cream Sauce*

Coriander Crusted Yellowfin Tuna *Coconut Jasmine Rice, Carrots, Shiitake Mushrooms, Wakame Seaweed, Citrus Spiked Soy Sauce*

Herb Crusted Rack of Lamb *Brussels Sprouts with Bacon, Potato & Leek Galette, Rosemary Au Jus*

Herb Roasted Free Range Chicken Breast *Herb & Cheese Soft Polenta, Root Vegetables & Dried Fruit Ragout, Brown Au Jus*

Vegetable Ragout *Herb Jasmine Rice, Spiced Vegetables, Hearty Tomato Sauce (VEGAN, GLUTEN FREE)*

Spice Rubbed Duck Breast *Roasted Parsnip Puree, Poached Pear, Taro Root Chips, Kumquat Relish Porto Sherry Glaze*

Filet Mignon Au Poivre *Grilled Vidalia Onion, Steak Cut Fries, Spicy Mustard, Bourbon Au Jus*

Pan Seared Sea Scallops *Spinach, Grape Tomatoes, Quinoa, Pine Nuts, Caper Relish, Orange Sauce*

Braised Short Ribs *Green Tomatillo Rice With Corn, Sautéed Broccolini, Dried Chili Au Jus*

Wild North Atlantic Arctic Char *Basil Risotto, Oven Dried Tomatoes, Truffle Sauce*

Grilled Pork Rib-Eye *Basmati Rice Pilaf, Sautéed Chinese Broccoli, Grilled Pineapple Salsa*

DESSERTS (choose three)

Walnut Apple Torte *Crème Anglaise & Caramel Sauce, Candied Walnuts, Butterscotch Ice Cream*

Chocolate Hazelnut Roulade *Vanilla Ice Cream, Chocolate Sauce, Hazelnut Praline*

Cranberry & Pear Crisp *Almond Milk Ice Cream (VEGAN, GLUTEN FREE)*

Key Lime Pie *Crème Chantilly, Raspberry Chambord Coulis*

Pumpkin Cheesecake *Cranberry Compote, Whipped Cream, Sweet & Salted Pecans*

Chocolate Mousse Cake *Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar*

Ginger Pomegranate Crème Brûlée *Fresh Pomegranate*

Mixed Cookie Plate

Ice Creams & Sorbets



Lunch served Monday through Friday

Minimum sales: Deco Room, \$350; Lounge, \$500

Price per guest: \$45, includes appetizer, main course, dessert, coffee and soft drinks

Gratuity: \$145 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

APPETIZERS (choose three)

Mesclun Salad *Grape Tomatoes, Lemon Shallot Vinaigrette*

Three Cheese Ravioli *Manchego, Parmesan & Goat Cheese, Red Peppers, Lentils, Fresh Herbs*

Tuna Tartare *Ginger Cured Vegetables, Avocado, Lemon/Lime Vinaigrette*

Roasted Beet Salad *Roasted Beets, Goat Cheese, Pecans, Mesclun Greens, Balsamic Vinaigrette*

MAIN COURSES (choose five)

Crab & Pear Salad *Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette*

Organic Kale & Quinoa Salad With Steak *Frisée, Sunflower & Sesame Seeds, Orange Segments, Red Onion, Miso Vinaigrette*

Cobb Salad *Roasted Chicken Breast, Fingerling Potatoes, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing*

Classic Caesar Salad *Chicken, Smoked Trout or Cured Salmon Or Grilled Shrimp*

Vegetable Ragout *Herb Jasmine Rice, Spiced Vegetables, Hearty Tomato Sauce (VEGAN, GLUTEN FREE)*

Braised Short Ribs *Green Tomatillo Rice With Corn, Sautéed Broccolini, Dried Chili Au Jus*

Lentil & Vegetable Burger *Mesclun Salad, Chive Aioli*

Grilled Chicken Club *Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips*

Herb Roasted Free Range Chicken Breast *Herb & Cheese Soft Polenta, Root Vegetables & Dried Fruit Ragout, Brown Au Jus*

Tempura Shrimp Sandwich *Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad*

Sirloin Burger *Cheddar, French Fries*

Lobster & Crab Cakes *Seaweed & Vegetable Salad, Thai Curry Coconut Sauce*

Wild North Atlantic Arctic Char *Spinach Quinoa, Wild Mushrooms, Black Truffle Sauce*

Mediterranean Omelet *Eggplant, Tomatoes, Feta Cheese; Served with Mesclun & French Fries*

Farmer's Omelet *Spinach, Bacon, Yellow Cheddar Cheese; Served with Mesclun Salad & French Fries*

DESSERTS (choose three)

Walnut Apple Torte *Crème Anglaise & Caramel Sauce, Candied Walnuts, Butterscotch Ice Cream*

Chocolate Hazelnut Roulade *Vanilla Ice Cream, Chocolate Sauce, Hazelnut Praline*

Cranberry & Pear Crisp *Almond Milk Ice Cream (VEGAN, GLUTEN FREE)*

Key Lime Pie *Crème Chantilly, Raspberry Chambord Coulis*

Pumpkin Cheesecake *Cranberry Compote, Whipped Cream, Sweet & Salted Pecans*

Chocolate Mousse Cake *Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar*

Ginger Pomegranate Crème Brûlée *Fresh Pomegranate*

Mixed Cookie Plate

Ice Creams & Sorbets



Brunch served Saturday and Sunday

Minimum sales: Deco Room, \$350; Lounge, \$500 (Saturday), \$1750 (Sunday)

Price per guest: \$40, includes main course, dessert, coffee and soft drinks

Gratuity: \$145 per server, or 20% depending on event total; Tax: 8.875%; other fees may apply

MAIN COURSES (choose six)

Citrus Cured Salmon Plate *Toasted Bagel, Tomato, Onions, Capers, Mixed Greens*

Classic Eggs Benedict *With Canadian Bacon OR Cured Salmon & Spinach OR Crab Meat & Fennel*

Challah French Toast *Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage Or Fresh Fruit*

Pumpkin Pecan Pancakes *Choice of Apple Wood Smoked Bacon, Chicken Apple Sausage Or Fresh Fruit*

Mediterranean Omelet *Eggplant, Tomatoes, Feta Cheese; Served with Mesclun & French Fries*

Farmer's Omelet *Spinach, Bacon, Yellow Cheddar Cheese; Served with Mesclun Salad & French Fries*

Cobb Salad *Roasted Chicken Breast, Fingerling Potatoes, Avocado, Stilton, Bacon, Tomatoes, Lemon Chive Dressing*

Classic Caesar Salad *Chicken, Smoked Trout or Cured Salmon Or Grilled Shrimp*

Lentil & Vegetable Burger *Mesclun Salad, Chive Aioli*

Grilled Chicken Club *Roasted Red Peppers, Arugula, Bacon, Fontina, Sun-Dried Tomato Mayonnaise, Housemade Potato Chips*

Sirloin Burger *Cheddar, French Fries*

Crab & Pear Salad *Almonds, Frisée, Jicama, Arugula, Potato, Red Onion, Manchego, Port Vinaigrette*

Lobster & Crab Cakes *Seaweed & Vegetable Salad, Thai Curry Coconut Sauce*

Tempura Shrimp Sandwich *Bacon, Lettuce, Tomato, Avocado, Lemon Saffron Aioli, Red Pepper & Ginger Salad*

DESSERTS (choose three)

Walnut Apple Torte *Crème Anglaise & Caramel Sauce, Candied Walnuts, Butterscotch Ice Cream*

Chocolate Hazelnut Roulade *Vanilla Ice Cream, Chocolate Sauce, Hazelnut Praline*

Cranberry & Pear Crisp *Almond Milk Ice Cream (VEGAN, GLUTEN FREE)*

Key Lime Pie *Crème Chantilly, Raspberry Chambord Coulis*

Pumpkin Cheesecake *Cranberry Compote, Whipped Cream, Sweet & Salted Pecans*

Chocolate Mousse Cake *Bitter Chocolate Ice Cream, Chocolate & Caramel Sauces, Chopped Heath Bar*

Ginger Pomegranate Crème Brûlée *Fresh Pomegranate*

Mixed Cookie Plate

Ice Creams & Sorbets



Cocktail Hours

Minimum sales: Deco Room, \$500; Lounge, \$2500 (Sunday – Wednesday), \$3500 (Thursday – Saturday)
Gratuity: \$145 or \$185 per server, or 20% depending on event total and duration; Tax: 8.875%; other fees may apply

STATIONARY PLATES for receptions or a cocktail hour before dinner

- Artisanal Cheese Plate \$4 per guest
- Crudités \$3 per guest
- Housemade Guacamole and Chips \$30 per platter (serves ten)
- Shrimp Cocktail \$30 per dozen
- Oyster Stands \$2.25 per oyster (minimum order one dozen)
- Malpeque Oysters *served on the half shell with Sherry Mignonette & Cocktail Sauce*
- Crostini Three Ways \$30 per platter (serves ten)
 - Tomato & Basil Bruschetta,
 - Cured Salmon Crostini with Dill Crème Fraîche,
 - Herb Pesto & Goat Cheese Crostini
- Cured Meat Plate \$40 per platter (serves ten)
 - Serrano Ham, Dried Sausage,
 - Turkey Ham, Country Bread

PASSED HORS d’OEUVRE (choose five) \$10 per guest per half hour, minimum duration 1-1/2 hours

- Fresh Vegetable Spring Rolls *Ginger Sesame Dipping Sauce*
- Crispy Goat Cheese, Tomato & Basil Ravioli *Roasted Tomato Dipping Sauce*
- Jalapeño Cheese Puffs
- Lobster & Crab Cakes *Lemon & Mustard Aioli*
- Tuna Tartare *Crisp Corn Tortilla*
- Shrimp & Mango Spring Roll *Ginger Sesame Dipping Sauce*
- Duck Confit on Sesame Crouton *Red Cabbage & Tamarind Sauce*
- Steak Crostini *Truffle Creamed Spinach*
- Chicken & Mushroom Empanaditas *Tomatillo Dipping Sauce*

