TIFF Bell Lightbox
2018 Catering Package

At TIFF Bell Lightbox we strive to provide comprehensive services to support your event catering needs, ranging from our in-house concessions to our exceptional catering partners.

With the exception of the TIFF Founders Lounge, Rooftop Terrace and Malaparte, which are catered exclusively by Oliver & Bonacini, our preferred caterers service all our other event spaces. Exceptions can be made for specific dietary restrictions; a landmark fee will apply. Please speak to your Event Coordinator for more information.

TIFF Concessions menus and contact details for our preferred caterers can be found in the following pages.

Table of Contents

Concessions Menu .....Pg. 3–4

Preferred Caterers ..... Pg. 6

Beer & Wine List.....Pg. 7

TIFF Bell Lightbox Bar Service..... Pg. 8

Concessions Menu

BEVERAGES

Coffee small urn 12 SERVINGS	$29.16
Coffee large urn 18 SERVINGS	$43.74
Coffee x-large urn 36 SERVINGS	$89.28
Assorted Higgins & Burke Tea 15 SERVINGS	$36.45
Aquafina Bottled Water	$3.10
Montellier Sparkling Water	$3.54
Tropicana Juices APPLE, ORANGE	$3.98
Pure Leaf Iced Tea	$4.20
Pepsi, Diet Pepsi, Ginger Ale	$3.54

SWEETS

Glossette Raisins	$4.42
Glossette Peanuts	$4.42
Junior Mints	$4.42
Milk Duds	$4.42
M&M Peanuts	$4.42
Gummi Bears TIFF Cup	$4.42
Chocolate Almonds TIFF Cup	$4.42

ICE CREAM

Haagen Dazs ASSORTED FLAVOURS	$4.42

SAVOURY

Sabra Pretzels and Hummus	$4.41
Cajun Mix TIFF Cup	$4.42
Sabra Tricolour Chips and Dip	$7.74 PER PERSON

POPCORN

Regular (85oz bag)	$4.42
Mini (46oz bag)	$3.54

Concessions Menu

Featuring select items from 10tation Event Catering.
Please note that we are unable to accommodate substitutions/omissions from this menu. For a more custom menu, please connect with one of our Preferred Caterers.

BREAKFAST

Continental Breakfast with Fruit
Assorted muffins, croissants, turnovers, and scones.
Sliced breakfast breads. Seasonal fresh fruit.

$11 PER PERSON

Continental Breakfast
Assorted muffins, croissants, turnovers, and scones. Sliced breakfast breads.

$8.50 PER PERSON

PLATTERS

Seasonal fresh fruit platters

$5.10 PER PERSON

Crudités with creamy dip

$4.75 PER PERSON

Pita triangles, flatbread, and crispy wontons with olive tapenade and caramelized onion dip

$5.10 PER PERSON

Domestic Cheese Board
Brie wedge, blue cheese, orange cheddar cubes, and gouda with dried fruit, seaonal fresh berries, flatbreads, and crackers.

$8.50 PER PERSON

Artisan Cheese Board
A selection of Quebec and international artisan cheeses served with poached pears, quince jelly, truffle-scented honey and toasted baguette.

$15.50 PER PERSON

LUNCH

NOTE: ALL SANDWICHES/WRAPS ARE SERVED WITH A SIDE OF PICKLES AND ASSORTED ROOT CHIPS.
EACH SANDWICH TRAY IS TOPPED WITH OUR 10TATION SIGNATURE PULLED PORK SLIDER ON A BRIOCHE BUN.

10tation Sandwiches
INCLUDING, BUT NOT LIMITED TO AN ASSORTMENT OF THE FOLLOWING:
- Vegetarian selection (on a separate platter) – 10%
- Tuna, egg, deli meats, salmon, chicken & grilled vegetables

$11.95 PER PERSON

10tation Wraps
INCLUDING, BUT NOT LIMITED TO AN ASSORTMENT OF THE FOLLOWING:
- Vegetarian selection (on a separate platter) – 10%
- Deli meats, cheeses, fresh vegetables & spreads

$11.95 PER PERSON

10tation Grilled Sandwiches
INCLUDING, BUT NOT LIMITED TO AN ASSORTMENT OF THE FOLLOWING:
- Vegetarian selection (on a separate platter) – 10%
- Artisanal grilled sandwiches

$13.15 PER PERSON

DROP-OFF HORS D'OEUVRES

- Mango Thai rolls accompanied by a sweet chili sauce
- Assorted mini pizzette
- Greek skewer feta cheese, olive, and mint pesto
- Lobster salad éclair, served with pickled red onion and celery leaves
- Miniature burgers with cherry tomatoes and dijon mayo on a sesame bun
- Mini reuben on rye with pastrami and provolone with a skewered pickle
- Cucumber filled with quinoa salad
- Miniature savory tartlets filled with asiago and wild mushrooms

$35 PER DOZEN
—
5 DOZEN MINIMUM

BOXED LUNCHES

NOTE: ALL SANDWICHES/WRAPS ARE SERVED WITH A SIDE OF PICKLES AND ASSORTED ROOT CHIPS.
EACH SANDWICH TRAY IS TOPPED WITH OUR 10TATION SIGNATURE PULLED PORK SLIDER ON A BRIOCHE BUN.

Flank Steak Boxed Lunch
Farro (ancient grain), crispy kale, oyster mushrooms, toasted pine nuts, flank steak with fresh salsa and vegetarian empanada.

Assorted pastries.

$23.50 PER PERSON

Chicken Boxed Lunch
Greek pasta salad with diced tomatoes, cucumber, red onion, and kalamata olives, drizzled with balsamic red wine oregano dressing and feta cheese. Oregano grilled chicken breast with tzatziki sauce.

Mini spanakopita. Assorted squares.

$21.50 PER PERSON

Sandwich Boxed Lunch
CHOOSE FROM
- Vegetarian selection (on a separate platter) – 10%
- Turkey, ham, chicken, beef, deli meats, reuben

New potato salad, sweet peas, dill, tarragon, parsley, dijon vinaigrette. French bean, green lentils, fennel, red onion, tarragon, yogurt, lemon, and sherry vinaigrette.

Assorted homemade cookies.

$18.50 PER PERSON

Wraps Boxed Lunch
CHOOSE FROM
- Vegetarian selection (on a separate platter) – 10%
- Egg, tuna, smoked salmon, steak, crispy chicken club

New potato salad, sweet peas, dill, tarragon, parsley, dijon vinaigrette. French bean, green lentils, fennel, red onion, tarragon, yogurt, lemon, and sherry vinaigrette.

Assorted homemade cookies.

$16 PER PERSON

DESSERTS

Assorted Gourmet Cookies
PLEASE SPECIFY IF YOU WANT NUTS OR NOT

$3.55 PER PERSON

Assorted Gourmet Mini Cookies
PLEASE SPECIFY IF YOU WANT NUTS OR NOT

$19 PER DOZEN

Assorted Homemade Pastries

$5.95 PER PERSON

Petit Fours
ASSORTMENT OF DECADENT PETIT FOURS AND COOKIES, INCLUDING:
Assorted homemade parfaits served in shot glasses. Assorted tarts and squares; macarons.

$9.55 PER PERSON

TIFF Preferred Caterers

Whether you're looking for some mouthwatering goodies for a private screening or just something different for an afternoon snack, our onsite Concessions team will be more than happy to assist with your order. We cater every kind of event and offer light refreshments, snacks, and the best popcorn you've ever tasted in town!

CONTACT
events@tiff.net
tiff.net/events
350 King Street West
Toronto, ON

Oliver & Bonacini, one of Canada's leading restaurant and event management companies, offers two full-service restaurants (Canteen and Luma) and a sixth floor event space (Malaparte) at TIFF Bell Lightbox. Oliver & Bonacini is the preferred caterer of TIFF Bell Lightbox. The TIFF Founders Lounge, Rooftop Terrace and Malaparte are catered exclusively by Oliver & Bonacini.

CONTACT
events@oliverbonacini.com
oliverbonacini.com
401 Bay Street, Simpson Tower,
9th floor
Toronto, ON

Style, presentation, efficiency, detail, quality of service and food are the pride and core strengths of our company. We are very excited to bring our unwavering commitment of excellence to TIFF.

The love of food at 10tation Event Catering Inc. is rooted in seasonal, local and artisanal ingredients infused with global flavours and classic principles. Using the freshest products, handpicked daily, the team at 10tation Event Catering Inc. creates personalized and seasonal menus focused on delighting guests and creating a unique and pleasing experience.

CONTACT
Jennie Brown
jennie@10tation.com
10tation.com
232 Norseman Street
Etobicoke, ON

à la Carte, as its name suggests, is a full-service event catering firm that allows clients to select individual menu items from a never ending list of menu suggestions. Always up for a challenge, it would be best to sum things up with our mission statement: "We Cater to Everyone". We pride ourselves on our superb food, matched with excellent service, exceeding expectations.

CONTACT
Janice Davies
janice@alacartekitchen.com
alacartekitchen.com
2 Thorncliffe Park Drive, Unit 43
Toronto, ON

Twist Catering is a full service catering and event planning company providing a variety of cuisines with a special niche for upscale Caribbean fare. The goal is simple: to serve high quality delicious food that creates an experience that can only exceed expectations.

CONTACT
Chef La-toya Fagon
info@twistcatering.com
91 Rylander Blvd, Suite 6
Scarborough, ON
416-724-7877

Beer and Wine List

RED WINE

Henry Of Pelham, Cabernet/Merlot ONTARIO, VQA | 750ML Dark ruby colour; vanilla, herb, cassis, ripe black berry with floral, earthy tones; dry, with agenerous palate.	$32
Georges Duboeuf Beaujolais BURGUNDY, FRANCE | 2011 | 750ML Dark ruby colour; young berry fruit & cherry aromas; soft fruit flavour; easy drinking style.	$25
Mission Hill Five Vineyards Pinot Noir BRITISH COLUMBIA, NV | 750ML Light ruby colour; sour cherry, berry, beet, earth and raspberry aromas; dry, medium bodied, with earthy, fruity flavours, balanced acidity and moderate tannin on finish.	$38

WHITE WINE

Concilio Pinot Grigio Trentino DOC TRENTINO, ITALY, DOC | 750ML Pale straw yellow; zesty aromas of citrus, spice, and apple; dry, light to medium bodied, with quince and grapefruit flavours; balanced acidity with clean finish.	$32
Jackson Triggs Reserve Chardonnay ONTARIO | 750ML Light and Crisp, pale straw; melon, apple and light oak aromas; crisp, clean flavor.	$28
Thirty Bench Riesling ONTARIO | 2015 | 750ML This is a delicious, mouth-watering Bench riesling with great tart/sweet ying and yang. The nose is very lifted with lemon wax, petrol, yellow plum and spice. It's light to mid-weight alcohol, with a touch of sweetness to balance that electric acidity.	$38

SPARKLING WINE

Bottega Prosecco ITALY | NV 750ML Pale straw colour, fine bubbles; fresh & fragrant with delicate apple, pear, citrus and hints of honeysuckle and white fruit on the nose; dry, with barely a hint of sweetness on the palate and flavours of green apple and citrus; refreshing finish.	$30

BEER AND CIDER

Brickworks Ciderhouse Batch: 1904 473ML CAN	$8.41
Grolsch Premium Lager 500ML CAN	$8.41
Ace Hill Vienna 473ML CAN	$8.41
Ace Hill Pilsner 473ML CAN	$8.41

NOTE:

- Wine is charged by the bottle based on consumption.
- Don't see anything you like? We are happy to quote your favourite wine from available LCBO stock.
- Some items may require two weeks' notice to order in large quantities.
- Prices subject to change.
- Plastic glassware included in cost, other glassware rental charges will apply.

TIFF Bell Lightbox Bar Service

GENERAL POLICY

TIFF is committed to upholding the highest presentation and service standards. With your cooperation, the staff of TIFF will uphold the following Service Standards.

TIFF Bell Lightbox is licensed through the Alcohol and Gaming Commission of Ontario (AGCO) and is responsible for all alcoholic beverages sales within our licensed spaces. Bar services must be booked with one of our Preferred Caterers a minimum of 10 working days prior to the event. Bar services booked less than 10 working days in advance will be subject to a late booking fee ($150). All alcoholic beverages on site must be provided by TIFF Bell Lightbox. Clients may not bring in their own alcohol under a Special Occasion Permit (SOP).

Bar service is available within TIFF Bell Lightbox's licensed areas. Please note that some areas within TIFF Bell Lightbox are licensed separately by Oliver & Bonacini. Any other non-licensed locations must be booked and flagged as requiring license 30 days in advance of the event. An administrative fee ($200) will apply for licensing of said spaces.

Bars may be stocked with a variety of beer and wine, assorted pop, bottled water and juice. Rail bar can be ordered on request, as well as any specialty alcohol not on our regular menu. Beverage selections are available upon request.

The AGCO regulates that food must be offered when alcohol is served. All bars are invoice based on a minimum based on size of your group in attendance. A cancellation fee of your guaranteed bar minimum spend will apply if the bar service portion of your event, or the entirety of the event is cancelled within 5 working days or less prior to.

ALCOHOL ORDERING

We are licensed to the sale of alcohol in the following locations: Cinema 1, 2, 3, 4, and 5 and respective lobby spaces, Green Room, Learning Studios, and Bell Blue Room. SOP's can be obtained by TIFF for sale of alcohol in the Lab, the Brendan Calder Boardroom, Allen Karp Boardroom and Cinema 6.

TIFF Bell Lightbox is responsible for complying with all aspects of the Liquor Licence Act of Ontario.
We are insured for the provision of alcohol, therefore all alcohol will be ordered by a TIFF Bell Lightbox representative under our license. Clients cannot supply their own alcohol.

Post-event, all alcohol charges will be reflected on your final invoice from TIFF Bell Lightbox, separate from your catering invoice.

BAR SERVICE

Bar Service is available in the following locations: Cinema 1, 2, 3, 4, 5, 6 and respective lobby spaces, Green Room, Learning Studios, Bell Blue Room, The Lab, Brendan Calder Boardroom & the Allen Karp Boardroom.

Bar service includes bartenders, all bar equipment, plastic glassware, ice, mixes, garnishes, set up and take down, which will be reflected on the caterers invoice.

All bartenders and servers are Smart Serve Certified, ensuring we maintain a safe environment for your guests so they can enjoy their time at your event.

Please discuss your needs with your selected caterer, they will customize bar service arrangements for you.

Clients cannot supply their own alcohol.

BAR MINIMUMS

These minimums are specific to the lowest cost of alcohol for your groups attendance and do not include staff or rentals.

All bar minimums must be met or the client will pay the difference between the minimum expected revenue and the actual beverage consumption.

Minimums are established for up to four hours of service and will be based on your attendance guarantee, confirmation of this is required 5 or more working days before your event. They are calculated as follows:

Up to 35 guests: $125
36 – 50 guests: $200
51 – 80 guests: $275
81 – 99 guests: $325
More than 100 guests: $500

TIFF prefers Visa.

LEAD SPONSOR

Bell

MAJOR SPONSORS

RBC Royal Bank

L'ORÉAL PARIS

VISA

MAJOR SUPPORTERS

Canada

Ontario

TORONTO