



tiff

TIFF Bell Lightbox
2020 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 use of an alternate caterer; 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 MenuPg. 3–4

TIFF Preferred Caterers..... Pg. 5

Beer and Wine List..... Pg. 6

TIFF Bell Lightbox Bar Service..... Pg. 7–8



Concessions Menu

BEVERAGES			SWEETS			ICE CREAM		
Coffee, small urn	12 SERVINGS	\$29.16	Glosette Raisins		\$4.65	Häagen-Dazs	ASSORTED FLAVOURS	\$4.65
Coffee, large urn	18 SERVINGS	\$43.74	Glosette Peanuts		\$4.65	POPCORN		
Coffee, extra-large urn	36 SERVINGS	\$89.28	Junior Mints		\$4.65	Regular (85oz bag)		\$5.31
Assorted Higgins & Burke tea	15 SERVINGS	\$36.45	Milk Duds		\$4.65	Mini (46oz bag)		\$4.25
Aquafina bottled water		\$3.32	M&M's Peanut		\$4.65	DESSERTS BY RICARDA'S		
Montellier sparkling water		\$3.60	Gummy Bear TIFF Cup		\$4.65	Chocolate chip cookie		\$2.65
Tropicana juices	APPLE, ORANGE	\$3.98	Chocolate Almonds TIFF Cup		\$4.65	Cranberry oat cookie	GLUTEN-FREE	\$2.65
Pure Leaf iced tea		\$4.20	Sour Watermelons		\$4.65	Banana loaf		\$3.75
Pepsi, Diet Pepsi, Schweppes Ginger Ale		\$3.60				Brownie	GLUTEN-FREE	\$3.95

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. Orders are required two weeks in advance of your event.

BREAKFAST

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

\$12
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

\$6.30
PER PERSON

Domestic cheese board
Brie wedge, blue cheese, orange cheddar cubes, and gouda, with dried fruit, seasonal 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.

\$16.00
PER PERSON

LUNCH

NOTE: ALL SANDWICHES/WRAPPS 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, and 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, and spreads

\$11.95
PER PERSON

DROP-OFF HORS D'OEUVRES

• Mango Thai rolls accompanied by a sweet chili sauce
• Assorted mini pizzette
• Greek skewer with 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

\$43.25
PER DOZEN
—
FIVE-DOZEN
MINIMUM

BOXED LUNCHES

NOTE: ALL SANDWICHES/WRAPPS 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.

Chimichurri beef skewer boxed lunch
Chimichurri beef skewers with fresh salsa, accompanied by faro salad, green bean and lentil salad, and homemade cookie.

\$24.50
PER PERSON

Lemon rosemary chicken boxed lunch
Lemon rosemary chicken with a lemon-zest aioli, three-bean salad, saffron Israeli couscous salad, and homemade cookie

\$24.50
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.

\$21.50
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.

\$21.50
PER PERSON

TIFF Preferred Caterers



Whether you're looking for some mouthwatering goodies for a private screening or 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 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 the 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, hand-picked 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



Rated one of Toronto's top restaurants, event hosts, and caterers, Ricarda's continues to receive rave reviews for culinary excellence, presentation, style, innovation, quality and authenticity in European cuisine. Our Executive Chef Julien Laffargue and his culinary team will work with you to design a customized offering from the finest and freshest local and regional ingredients, meeting all dietary requests.

Our dedicated team is carefully selected, well-mannered and courteous. We work for each other and for our guests and clients. Together, we create a memorable vibe of experiential dining, guided exploration, and natural comfort.

CONTACT

events@ricardas.com
134 Peter St,
Toronto, ON
(647) 370-9134

Beer and Wine List

RED WINE

Henry of Pelham, Cabernet/Merlot ONTARIO, VQA | 750ML \$32
Dark ruby colour; vanilla, herb, cassis, ripe blackberry with floral, earthy tones; dry, with a generous palate.

Georges Duboeuf Beaujolais BURGUNDY, FRANCE | 2011 | 750ML \$25
Dark ruby colour; young berry, fruit, and cherry aromas; soft fruit flavour; easy drinking style.

Mission Hill Five Vineyards Pinot Noir BRITISH COLUMBIA, NV | 750ML \$38
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.

WHITE WINE

Concilio Pinot Grigio Trentino DOC TRENTINO, ITALY, DOC | 750ML \$32
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.

Jackson-Triggs Reserve Chardonnay ONTARIO | 750ML \$28
Light and crisp; pale straw; melon, apple, and light oak aromas; crisp, clean flavour.

Thirty Bench Riesling ONTARIO | 2015 | 750ML \$38
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.

SPARKLING WINE

Bottega Prosecco ITALY | NV 750ML \$30
Pale straw colour, fine bubbles; fresh and 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.

BEER AND CIDER

Brickworks Ciderhouse Batch: 1904 473ML CAN \$8.85

Grolsch Premium Lager 500ML CAN \$8.85

Peroni 500ML CAN \$8.85

Pilsner Urquell 500ML CAN \$8.85

NOTE:

- Wine is charged by the bottle based on consumption.
- Don't see anything you like? We're happy to quote your favourite wine from available LCBO stock. Excludes LCBO Vintages.
- TIFF requires a minimum of two weeks to source and order the product.
- 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-beverage 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 onsite 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 a 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 bar invoices are based on a minimum amount spent, which is based on the size of the group in attendance. A cancellation fee of your guaranteed minimum bar spend will apply if the bar-service portion of your event, or the entirety of the event, is cancelled less than five working days before the event.

ALCOHOL ORDERING

We are licensed for the sale of alcohol in the following locations: Cinemas 1, 2, 3, 4, and 5 and respective lobby spaces, the Green Room, the Learning Studios, and the Bell Blue Room. SOPs can be obtained by TIFF for sale of alcohol in the Lab, the Brendan Calder Boardroom, the 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: Cinemas 1, 2, 3, 4, and 5 and respective lobby spaces, the Green Room, the Learning Studios, the Bell Blue Room, the Lab, the Brendan Calder Boardroom, and 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 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 group's 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 actual beverage consumption.

Minimums are established for up to four hours of service and will be based on your attendance guarantee, confirmation of which is required five 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.

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