

CATERING

2024



OLD MILL TORONTO

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ABOUT US

Old Mill Toronto offers 16 distinctively decorated function rooms, many featuring wood-burning fireplaces, windows and walkouts to our beautiful gardens. A candlelit Chapel and a Secret Garden for outdoor ceremonies makes Old Mill Toronto one of the largest and most flexible venues in Toronto's west end. As a historical landmark, Old Mill Toronto attracts a great number of weddings, social events and corporate functions. Our established team will work with you to design a special and memorable event for your guests.

Our History

Since the early 1900s, Old Mill Toronto has played a significant role in shaping the history of the Humber Valley. Financier and developer Robert Home Smith had a vision to create a modern community with English Tudor architecture when he purchased 3,000 acres in the Humber Valley from Lake Ontario to what was to become Eglinton Avenue. The Old Mill Tea Garden, established on the first day of World War I in 1914, acted as a popular spot for Afternoon Tea and a community hub, where residents gathered and exchanged news during the war. After Hurricane Hazel, Toronto's deadliest storm in 1954, the Old Mill was spared, becoming a symbol of resilience in the Humber Valley. As the decades passed, the Old Mill expanded, adding banquet rooms, a chapel, and event spaces. Today, Old Mill Toronto stands as a historic landmark, where you can experience the centuries-old tradition of Afternoon Tea and delectable cuisine while hosting weddings, corporate meetings, and your special events.



ROOMS

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Room
Photos



Guildhall

Our most sought-after function space boasts an opulent coffered ceiling, exquisite chandeliers, floor-to-ceiling windows with private patio access.

Minimum/Maximum Capacity of People: 120 min - 180 max
Location: 3rd Floor



Brule Rooms

Brule Rooms feature Tudor-style ceilings, wooden beams, and seasonal stone fireplaces. Whether utilized individually or combined, Brule A, B, & C offer the flexibility to accommodate both intimate gatherings and larger events.

Minimum/Maximum Capacity of People:
One Brule room: 80 min - 180 max
Two Brule rooms: 160 min - 330 max
Three Brule rooms: 240 min - 490 max
Location: 1st Floor



Westminster

This room features elaborate crown moulding, high ceilings, stunning chandeliers, a seasonal working fireplace and traditional decor.

Minimum/Maximum Capacity of People: 60 min - 100 max
Location: 3rd Floor



Humber

This room features Tudor style windows, chandeliers, and original restored hardwood floors. It also features a separate anteroom, perfect for a bar or buffet set-up.

Minimum/Maximum Capacity of People: 50 min - 90 max
Location: 2nd Floor



Balmoral

This room features elaborate crown moulding, high ceilings, stunning chandeliers and traditional decor.

Minimum/Maximum Capacity of People: 45 min - 80 max
Location: 3rd Floor



Victoria

This room offers a picturesque view of the Old Mill Courtyard & Fountains, hardwood flooring, and stunning crystal-accented chandeliers.

Minimum/Maximum Capacity of People: 35 min - 55 max

Location: 1st Floor (Stair Access)



Garret

This space is frequently utilized as a cocktail reception area in conjunction with the Victoria Room. It can be reserved as an additional room extension when booking the Victoria Room.

Minimum/Maximum Capacity of People: 35 min - 55 max

Location: 1st Floor (Stair Access)



Garden Room

Featuring exquisite chandeliers, hardwood flooring, and ample natural light from numerous windows, with direct access to a seasonal outdoor patio.

Minimum/Maximum Capacity of People: 25 min - 54 max

Location: 3rd Floor (Stair Access)



Drawing Room

This room features a seasonal working fireplace, multi-level entertaining space and several windows which provide ample natural light for the space. The room also includes direct seasonal access to an attached outdoor patio area.

Minimum/Maximum Capacity of People: 20 min - 28 max

Location: 3rd Floor (Stair Access)



Royal Oak

This room features stunning wainscoting and hardwood floors. It boasts a beautiful antique dining table and a seasonal working fireplace.

Minimum/Maximum Capacity of People: 10 min - 16 max

Location: 3rd Floor (Ground Access Available)

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Kingsbrook

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More
Room
Photos



This room features a seasonal working fireplace, traditional chandeliers, a drop down screen and windows for ample natural light. The room includes direct access to a seasonal outdoor terrace/balcony patio space.
Minimum/Maximum Capacity of People: 25 min - 50 max
Location: 3rd Floor with Stair Access



Mill

This room features neutral décor, a seasonal working fireplace and interior windows that provide natural light from our courtyard.
Minimum/Maximum Capacity of People: 25 min - 60 max
Location: 1st Floor (Ground Floor Access)



York

This room features hardwood floors, a small decorative library, an electric fireplace, and a drop down screen.
Minimum/Maximum Capacity of People: 15 min - 40 max
Location: 2nd Floor (Stair Access)

Event Room Inclusions

- White table linen and napkins
- Floor length linen upgrades available
- Stemware, cutlery and dinnerware
- Two glass candle votives per table
- Presentation table for receiving, gifts and cake
- Table numbers and stands for each table
- Easel for display of seating plan, photograph and/or welcome sign
- Lectern with microphone
- Various function rooms include built-in drop-down screens
- Room Captain available on the day

Room	Dimensions		Square Footage	Theatre Style	Minimum Capacity	Maximum Capacity	Reception		Max. w/ Charger Plates
	In Feet	Ceiling Height					Style	Oval Style	
Royal Oak	17 x 30	9' 10"	510	---	10	16	---	16	16
York	21 x 24	8' to centre 9' 8"	516	40	15	40	44	18	32
Mill Room	26 x 27	7' 10" to centre 8' 11"	703	59	25	50	59	24	40
Drawing Room	24 x 30	8' 6"	748	---	20	28	63	18	24
Kingsbrook	12 x 34	9' 1"	764	50	25	40	64	20	32
Victoria	20 x 40	9' 7"	865	64	35	55	73	30	52
Garden Room	18 x 48	11'	877	48	25	54	74	30	36
Garret	29 x 31	11' 10"	913	50	45	60	77	24	48
Balmoral	29 x 46	14'	1347	114	45	80	114	40	64
Humber	25 x 57	10'	1473	120	50	90	124	52	72
Westminster	28 x 54	14'	1528	129	60	100	129	44	80
Brûlé "A" Room	51 x 54	9' 10" 10 centre 13'	2785	240	80	180	240	---	144
Brûlé "B" Room	52 x 54	9' 10" 10 centre 13'	2836	240	80	160	240	---	144
Brûlé "C" Room	51 x 54	9' 10" 10 centre 13'	2785	240	80	180	240	---	128
Brûlé "A,B,C"	154 x 54	9' 10" 10 centre 13'	8406	720	240	550	720	---	440
Guildhall	53 x 53	14'	2852	241	120	180	241	---	144

NOTE: OLD MILL TORONTO HAS IN HOUSE CATERING. NO OUTSIDE FOOD & BEVERAGE PERMITTED ON PREMISES.



Guildhall



Brule A



Brule B



Brule C



Brule A, B, C



Westminster



Humber



Balmoral



Victoria



Garret



Garden Room



Drawing Room



Royal Oak



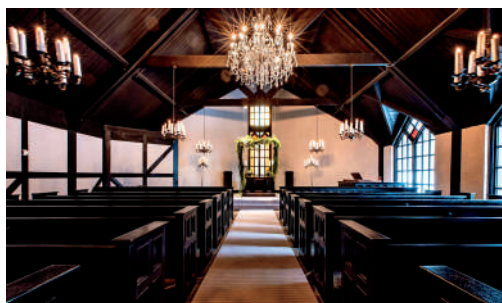
Kingsbrook



Mill



York



Chapel



Secret Garden

BRUNCH

51 per person | Minimum 30 Guests

Food service for 1.5 hours. Portions are based on the number of guaranteed guests. Food Set-Up Self Serve Style



Included

From the Bakery

- Mini Croissants, Danishes, Cinnamon Brioche & Gluten-Free Mini Muffins
- Assorted Scones
- Waffles with Whipped Cream & Maple Syrup
- Variety of Preserves, Honey & Butter

Salad

- California Baby Lettuce with White Balsamic Vinaigrette

Platter

- Grilled & Roasted Vegetables, Bocconcini Cheese, Marinated Olives, Pepperoncini, Salami & Prosciutto

Hot Selection

- Scrambled Eggs with Tomatoes & Chives (gluten free)
- Smoked Bacon
- Pork Breakfast Sausages (gluten free)
- Slow Roasted Chicken Cacciatore (gluten free)
- Buttered Broccoli (gluten free)
- Roasted Rosemary Trio Potatoes (gluten free)

Dessert

- Sliced Seasonal Fruit & Berries

Beverages

- Chilled Orange, Apple, & Cranberry Juices
- Regular & Decaffeinated Coffee
- Selection of Teas

Enhancements

Egg

6 per person | Minimum 30 Guests

- Classic Eggs Benedict with Peameal Bacon & Hollandaise Sauce on an English Muffin (gluten & dairy free options)

Protein

Minimum 30 Guests

- Chicken Sausages | 3 per person
- Maple Pork Sausages | 6 per person

Entree

10 per person | Minimum 30 Guests

- Cinnamon Brioche French Toast with Wild Blueberry Compote & Maple Syrup

Add-on's

Classic Eggs Benedict

9 per person | Minimum 10 Guests

- Classic Eggs Benedict with Peameal Bacon & Hollandaise Sauce on an English Muffin

Omelette Station

17 per person | Minimum 30 Guests

Includes Chef for 1.5 hours

Made to Order Savoury Filling Options:

Sautéed Mushrooms, Roasted Peppers, Green Onions, Cheddar Cheese, Smoked Ham, Diced Tomatoes

Crepe Station

17 per person | Minimum 30 Guests

Includes Chef for 1.5 hours

Made to Order Sweet Filling Options:

Berries, Berry Compote, Whipped Cream

For Additional Selections, see Receptions Stations & À La Carte Platters

SELF SERVE HOT LUNCH

Minimum 10 Guests | Food service is 1.5 hours. Host to choose same food selection for all guests.

Portions based on the number of guaranteed guests. Includes a Variety of Dinner Rolls & Butter, Regular/Decaffeinated Coffee, & Selection of Tea

Option One 55 per person

Three Starters

Two Entrees

One Vegetable

One Starch

Two Desserts

Option Two 60 per person

Four Starters

Three Entrees

One Vegetable

One Starch

Three Desserts

Additional Selections

Additional Entree 9 per person

Additional Vegetable 5 per person

Additional Starch 3 per person

Additional Dessert 6 per person

Starter Selections

- Roasted Tomato Bisque
- Sweet Potato Bisque
- Cream of Broccoli Soup
- Rosemary Cauliflower Soup
- Caramelized Butternut Squash Soup
- Carrot & Ginger Soup
- Classic Caesar Salad
- California Baby Lettuce with White Balsamic Vinaigrette
- Mini German Potato Salad with Grainy Mustard Vinaigrette
- Greek Salad (gluten free)
- Creamy Macaroni Salad
- Wheatberry Salad with Cider Vinaigrette (dairy free)
- Roasted Beet Salad (dairy & gluten free)
- Curried Chickpea Salad (dairy & gluten free)

Entrée Selections

- Slow Roasted Chicken Breast in Mushroom Marsala Cream
- Butter Chicken
- Herb Roasted Chicken Breast with Zucchini, Eggplant & Peppers (dairy & gluten free)
- Caribbean Style Chicken with Fried Plantain (dairy & gluten free)
- White Wine Poached Snapper Filet with Dill Beurre Blanc
- Maple Ginger Glazed Salmon Filet with a Mango Salsa
- Butternut Squash Ravioli in a Rose Sauce
- Mushroom Agnolotti in Truffle & Parmesan Cream Sauce
- Vegan Penne Pasta Primavera
- Braised Moroccan Vegetarian Tagine with Tofu, Eggplant, Zucchini, Roasted Garlic & Tomato Sauce

Vegetable Selections

- Pesto Grilled & Roasted Vegetables
- Lemon & Parmesan Zucchini & Pepper Medley
- Honey Glazed Carrots
- Green Beans with Buttered Shallots

Starch Selections

- Roasted Garlic Mashed Potatoes
- Roasted Trio Baby Potatoes
- Roasted Fingerling Potatoes
- Roasted Sweet Potatoes
- Basmati Rice with Cardamom
- Quinoa & Wild Rice Pilaf
- Coconut & Sesame Steamed Jasmine Rice
- Saffron Rice Pilaf with Currants & Apricots
- Caribbean Rice

Dessert Selections

- Mini Cheesecakes
 - Choice of: White Chocolate, Caramel Pecan, Chocolate Caramel, Lemon or Chocolate
- Mini Canadian Butter Tarts
 - Choice of: Plain, Pecan or Raisin
- Mini Verrines
 - Choice of: Strawberry Shortcake, Salted Caramel or Chocolate Mousse
- Mini Cupcakes
 - Choice of: Chocolate, Vanilla or Red Velvet
- Ricotta Cannolis
 - Choice of: Plain, Chocolate Chip or Pistachio
- Flourless Chocolate Torte
- Chocolate Brownies
- Apple Crumble Tartlets
- Vegan Coconut Panna Cotta with Fruit Coulis
- Sliced Seasonal Fruit & Berries

Enhancements

Salad

8 per person | Minimum 10 Guests

- Arugula, Treviso & Frisee Salad with Crumbled Goat Cheese in a Maple Shallot Vinaigrette

Entrée

9 per person | Minimum 10 Guests

- Beef Bourguignon Braised in a Red Wine Jus

Vegetable

3 per person

- Steamed Broccolini with Garlic Infused Olive Oil
- Roasted Brussel Sprouts



SELF SERVE HOT DINNER

Minimum 10 Guests | Food service is 1.5 hours. Host to choose same food selection for all guests.

Portions based on the number of guaranteed guests. Includes a Variety of Dinner Rolls & Butter, Regular/Decaffeinated Coffee, & Selection of Tea

Option One 64 per person

Three Starters

Two Entrees

One Vegetable

One Starch

Two Desserts

Option Two 72 per person

Four Starters

Three Entrees

One Vegetable

One Starch

Three Desserts

Additional Selections

Additional Entree 9 per person

Additional Vegetable 5 per person

Additional Starch 3 per person

Additional Dessert 6 per person

Starter Selections

- Roasted Tomato Bisque
- Sweet Potato Bisque
- Cream of Broccoli Soup
- Rosemary Cauliflower Soup
- Caramelized Butternut Squash Soup
- Carrot & Ginger Soup
- Classic Caesar Salad
- California Baby Lettuce with White Balsamic Vinaigrette
- Mini German Potato Salad with Grainy Mustard Vinaigrette
- Greek Salad (gluten free)
- Creamy Macaroni Salad
- Wheatberry Salad with Cider Vinaigrette (dairy free)
- Roasted Beet Salad (dairy & gluten free)
- Curried Chickpea Salad (dairy & gluten free option)

Entrée Selections

- Slow Roasted Chicken Breast in Mushroom Marsala Cream
- Butter Chicken
- Herb Roasted Chicken Breast with Zucchini, Eggplant & Peppers (dairy & gluten free)
- Caribbean Style Chicken with Fried Plantain (dairy & gluten free)
- White Wine Poached Snapper Filet with Dill Beurre Blanc
- Maple Ginger Glazed Salmon Filet with a Mango Salsa
- Butternut Squash Ravioli in a Rose Sauce
- Mushroom Agnolotti in Truffle & Parmesan Cream Sauce
- Vegan Penne Pasta Primavera
- Braised Moroccan Vegetarian Tagine with Tofu, Eggplant, Zucchini, Roasted Garlic & Tomato Sauce

Vegetable Selections

- Pesto Grilled & Roasted Vegetables
- Lemon & Parmesan Zucchini & Pepper Medley
- Honey Glazed Carrots
- Green Beans with Buttered Shallots

Starch Selections

- Roasted Garlic Mashed Potatoes
- Roasted Trio Baby Potatoes
- Roasted Fingerling Potatoes
- Roasted Sweet Potatoes
- Basmati Rice with Cardamom
- Quinoa & Wild Rice Pilaf
- Coconut & Sesame Steamed Jasmine Rice
- Saffron Rice Pilaf with Currants & Apricots
- Caribbean Rice

Dessert Selections

- Mini Cheesecakes
 - Choice of: White Chocolate, Caramel Pecan, Chocolate Caramel, Lemon or Chocolate
- Mini Canadian Butter Tarts
 - Choice of: Plain, Pecan or Raisin
- Mini Verrines
 - Choice of : Strawberry Shortcake, Salted Caramel or Chocolate Mousse
- Mini Cupcakes
 - Choice of: Chocolate, Vanilla or Red Velvet
- Ricotta Cannolis
 - Choice of : Plain, Chocolate Chip or Pistachio
- Flourless Chocolate Torte
- Chocolate Brownies
- Apple Crumble Tartlets
- Vegan Coconut Panna Cotta with Fruit Coulis
- Sliced Seasonal Fruit & Berries

Enhancements

Salad

8 per person | Minimum 10 Guests

- Arugula, Treviso & Frisee Salad with Crumbled Goat Cheese in a Maple Shallot Vinaigrette

Entrée

9 per person | Minimum 10 Guests

- Beef Bourguignon Braised in a Red Wine Jus

Vegetable

3 per person

- Steamed Broccolini with Garlic Infused Olive Oil
- Roasted Brussel Sprouts



SERVED LUNCH

Minimum 10 Guests | Host to Choose same selection for all guests.

Includes a Variety of Dinner Rolls & Butter, Regular/Decaffeinated Coffee, & Selection of Tea

Option One 54 per person | One Starter, One Entree, One Dessert

Option Two 58 per person | Two Starters, One Entree, One Dessert

Starter Selections

- Roasted Tomato Bisque
- Sweet Potato Bisque
- Cream of Broccoli Soup
- Rosemary Cauliflower Soup
- Caramelized Butternut Squash Soup
- Carrot & Ginger Soup
- Classic Caesar Salad
- California Baby Lettuce with White Balsamic Vinaigrette
- Heritage Blend Lettuces with a Spanish Sherry Vinaigrette

Entrée Selections

- 6 oz. Pesto Crusted Chicken Supreme with Stewed Italian Tomato & Sweet Pepper Purée
- 6 oz. Grilled Chicken Breast with Cremini Mushroom Reduction
- 6 oz. Filet of Atlantic Salmon with Mango Salsa
- Spinach & Ricotta Rotolo in Tomato Basil Sauce
- Braised Moroccan Vegetarian Tagine with Tofu, Eggplant, Zucchini, Roasted Garlic, Tomato Sauce, Basmati Rice, Naan & Roasted Vegetables
- Vegan Thai Spring Rolls with Taro Chips & Coconut Scented Jasmine Rice
- Mushroom Agnolotti in Truffle & Parmesan Cream Sauce
- Vegan Penne Pasta Primavera
- Butternut Squash Ravioli in a Rose Sauce

All Entrees are accompanied with:

- Honey Glazed Carrots
- Green Beans with Buttered Shallots
- Mini Yukon Potatoes

Dessert Selections

- Individual New York Cheesecake
 - Choice of: Sour Cherry, Mixed Berry or Blueberry
- Flourless Chocolate Espresso Torte with Raspberry Coulis
- Vegan Vanilla Bean Panna Cotta
- Strawberry Shortcake
- Belgian Chocolate Mousse in a Coupe
- Individual Fruit Cup

Enhancements

Soup

Minimum 10 Guests

- Atlantic Lobster & Blue Crab Bisque | 8
- Cream of Mushroom Soup | 6
- Caramelized Leek, Potato with Chorizo | 6

Salad

8 per person | Minimum 10 Guests

- Arugula, Treviso & Frisee Salad with Crumbled Goat Cheese in a Maple Shallot Vinaigrette

Entrée

10 per person | Minimum 10 Guests

- 7oz. Grilled Striploin with Jus

10 per person | Minimum 10 Guests

- Duo of 3 oz. Grilled Chicken Breast with Cremini Mushroom Reduction & 3 oz. Bistro Petit Beef Filet with Red Wine Reduction

Dessert

5 per person | Minimum 10 Guests

- Trio of Dessert
Mini Tiramisu, New York Cheesecake with Mixed Berry & Vegan Vanilla Bean Panna Cotta
- Creme Brulee



SERVED DINNER

Minimum 10 Guests | Host to Choose same selection for all guests.

Includes a Variety of Dinner Rolls & Butter, Regular Coffee, Decaffeinated Coffee, & Selection of Tea

73 per person | Two Starters, One Entree, One Dessert

Starter Selections

- Roasted Tomato Bisque
- Sweet Potato Bisque
- Cream of Broccoli Soup
- Rosemary Cauliflower Soup
- Caramelized Butternut Squash Soup
- Carrot & Ginger Soup
- Classic Caesar Salad
- California Baby Lettuce with White Balsamic Vinaigrette
- Heritage Blend Lettuces with a Spanish Sherry Vinaigrette

Entrée Selections

- 8 oz. Bone-in Chicken Breast with Sweet Pepper Sauce
- 8 oz. Cider Marinated Boneless Breast of Chicken with Rosemary & Peppercorn Sauce
- 6 oz Bistro Petit Beef Filet with Roasted Garlic
- 7 oz. Charred Atlantic Salmon Filet with Leek, Shiitake Mushroom, Sweet Pepper & a Citrus Salsa
- Spinach & Ricotta Rotolo in Tomato Basil Sauce
- Braised Moroccan Vegetarian Tagine with Tofu, Eggplant, Zucchini, Roasted Garlic, Tomato Sauce, Basmati Rice, Naan & Roasted Vegetables
- Vegan Thai Spring Rolls with Taro Chips & Coconut Scented Jasmine Rice
- Mushroom Agnolotti in Truffle & Parmesan Cream Sauce
- Vegan Penne Pasta Primavera
- Butternut Squash Ravioli in a Rose Sauce

All Entrees are accompanied with:

- Honey Glazed Carrots
- Green Beans with Buttered Shallots
- Mini Yukon Potatoes

Dessert Selections

- Individual New York Cheesecake
 - Choice of: Sour Cherry, Mixed Berry or Blueberry
- Flourless Chocolate Espresso Torte with Raspberry Coulis
- Vegan Vanilla Bean Panna Cotta
- Strawberry Shortcake
- Belgian Chocolate Mousse in a Coupe
- Tiramisu with Tia Maria Coffee Soaked Ladyfingers
- Individual Fruit Cup

Enhancements

Soup

Minimum 10 Guests

- Atlantic Lobster & Blue Crab Bisque | 8
- Cream of Mushroom Soup | 6
- Caramelized Leek, Potato with Chorizo | 6

Soup to Pasta

- Penne Pasta | Additional 3 per person
- Butternut Squash Ravioli | Additional 11 per person
- Mushroom Agnolotti | Additional 11 per person
- Duo of Penne Pasta & Mushroom Agnolotti | 15 per person

Salad

8 per person | Minimum 10 Guests

- Arugula, Treviso & Frisee Salad with Crumbled Goat Cheese in a Maple Shallot Vinaigrette

Salad to Traditional Antipasto Plate

10 per person | Minimum 10 Guests

- Grilled & Roasted Vegetables, Bocconcini Cheese, Marinated Olives, Artichokes, Sun Dried Tomatoes & Italian Cured Meats

Salad to Grilled Duo of Tiger Shrimp Skewer

22 per person | Minimum 10 Guests

- in a Citrus Beurre Blanc, served with Romaine, Radicchio & Golden Frisee in a White Balsamic Vinaigrette

Add Pasta Course

- Penne Pasta | 16 per person
- Mushroom Agnolotti | 18 per person
- Duo of Penne Pasta & Mushroom Agnolotti | 20 per person

Add Traditional Antipasto Plate

21 per person

Entrée Enhancements

12 per person | Minimum 10 Guests

- 8 oz. Grilled AAA Alberta Beef Strip Loin with a Porcini Mushroom Brandy Peppercorn Sauce

12 per person | Minimum 10 guests

- Duo of 4 oz Grilled Chicken Breast with Cremini Mushroom Reduction & 4 oz Charred Atlantic Salmon Filet with Leek, Shiitake Mushroom, Sweet Pepper & a Citrus Salsa

21 per person | Minimum 10 Guests

- Duo of 4 oz. Grilled Chicken Breast with Cremini Mushroom Reduction & 4 oz. Beef Tenderloin with Red Wine Reduction
- Duo of 5 oz. Fillet of Beef Petit with Red Wine Reduction & Buttered Garlic Tiger Prawns

22 per person | Minimum 10 Guests

- 6 oz. Grilled Halibut Filet with Orange & Maple Beurre Blanc

20 per person | Minimum 10 Guests

- 8 oz. 35 Day Aged AAA Prime Rib of Beef Slow Roasted in Horseradish Beef Jus

45 per person | Minimum 10 Guests

- 8 oz. AAA Alberta Beef Tenderloin with a Port Peppercorn Reduction

Dessert

5 per person | Minimum 10 Guests

- Trio of Dessert Mini Tiramisu, New York Cheesecake with Mixed Berry & Vegan Vanilla Bean Panna Cotta
- Creme Brulee

Other Enhancements

- Artisanal Bread | 2 per person
- Hummus Dip with Bread Selection | 1.50 per person
- Butter Balls | 2.50 per person

Chef's Choice of Hors d'Oeuvres

- 13 per person | 3 pieces each
- 17 per person | 4 pieces each

CHILDREN'S MENU

23 per child | Ages 3-11 | One Entree, One Dessert

One Entree with Dessert

Chicken Fingers & Fries
Penne Pasta with Tomato Sauce
Macaroni & Cheese with Canadian
Cheddar

Dessert

Chapman's Nut Free Vanilla Ice Cream

Add On

Classic Caesar Salad
Additional 6 per child

Children's Self Serve Menu Options

Brunch | 31 per child

Hot Lunch Option 1 | 35 per child

Hot Lunch Option 2 | 40 per child

Hot Dinner Option 1 | 44 per child

Hot Dinner Option 2 | 52 per child



HOT HORS D'OEUVRES & CANAPÉS

Hot Hors d'Oeuvres From the Land

50 per dozen

- Mini Chicken Wellington
- Buffalo Chicken Bites
- Chicken & Chorizo Puff
- Kalbi Beef Skewers
- Beef Samosas
- Mini Beef Wellington 72 per dozen
- Savoury Rack of Lamb 96 per dozen

Garlic & Fine Herbs with
MintPinot Noir Reduction
(Gluten Free)

From the Sea

Individually priced per dozen

- Thai Shrimp with Lemongrass | 56
- Hawaiian Shrimp, Roasted Pineapple Sauce | 56
- Mini Salmon Wellington | 50
- Shrimp Springrolls with Cilantro Chili Glaze | 50
- Bacon Wrapped Scallops | 72
- Maryland Crab Cake with Chipotle Aioli | 72

From the Garden

48 | Individually priced per dozen

- Spinach & Feta Puff Pastry
- Vegetarian Leek & Brie Quiche
- Vegetable Spring Roll, Sesame Plum Sauce
- Vegetarian Samosa, Spicy Tamarind Sauce
- Boursin Cheese Stuffed Mushroom
- Goat Cheese & Mushroom Tartlet
- Vegan Lentil & Corn Croquette
- Vegan Falafel Ball

Chef's Choice of Hors d'Oeuvres

13 per person | 3 pieces each

17 per person | 4 pieces each

Premium Cold Canapes

130 per tray | 25 pieces

- Imported Prosciutto & Melon
- Salami Rosette with Cream Cheese
- Shrimp & Cucumber
- Caprese Cherry Bocconcini Skewer
- Thai Chicken Tulip

Deluxe Cold Canapes

140 per tray | 25 pieces

- Salami Rosette with Cream Cheese
- Air Dried Beef & Gorgonzola on a Cheese Frico Crisp
- Smoked Salmon Rosette with Salmon Caviar
- Vegan California Roll
- Honey Glazed Buffalo Mozzarella & Pistachio on Charred Beet Root

Bar Snacks

- Warm Mixed Nuts (serves 12) | 42
- Potato Chips or Pretzels (serves 5) | 15



À LA CARTE PLATTERS



Mini Cocktail Wraps

165 per tray | 36 pieces | Choose 3 wraps:

- Creamy Egg Salad with Shaved Iceberg
- Albacore Tuna Salad with Caramelized Onion, Chopped Pickles, Arugula
- BLT with Avocado & Mayo
- Shaved Smoked Chicken with Pickled Carrot & Cucumber, Shredded Iceberg Lettuce & Lemon Aioli
- Smoked Black Forest Ham & Swiss Cheese with Lettuce, Tomato & Dijon
- Falafel with Cilantro, Roasted Peppers, Hummus & Tahini Garlic Sauce
- Vegan Stir Fry Tofu with Peppers, Onion & Bok Choy tossed in Teriyaki Sauce

Traditional Antipasto

375 per tray | Serves 25 Guests

Grilled & Roasted Vegetables, Bocconcini, Marinated Olives, Baby Artichokes, Sun Dried Tomatoes, Pepperoncini Peppers, Italian Charcuterie with Sliced Baguette

Bruschetta 37 per dozen

Sun Ripened Tomato, Basil, Onion, Garlic & Virgin Olive Oil on a Toasted Baguette

Domestic & Imported Cheeses

280 per tray | Serves 25 Guests

- Canadian Cheddar, Swiss, Oka, Gouda, Havarti, Danish Blue & Brie Cheeses Garnished with Grapes, Berries & Crackers

Charcuterie & Cheese Station

670 per tray | Serves approx. 25 persons

- Soppressata, Prosciutto, Capocollo & Bresaola, Brie, Blue Cheese, Parmesan & Cheddar Cheese. Olives, Sundried Tomatoes, Roasted Peppers, Tapenade, Herb Butter & Baguettes

Home Sliders 115 per dozen

Mini Beef Burgers with Brioche Buns

- Ketchup, Mustard & Cheddar Cheese

OR

- All Beef Nathan's Mini Hot Dogs with Top-cut Buns

Classic Grilled Cheese 60 per dozen

Cheddar Cheese on a Butter Fried Pullman Loaf

Gourmet Flat Bread Pizza

Cut into 5 pieces

- Vegetarian | 18 each
- Pepperoni & Cheese | 19 each
- Truffled Mushroom & Fontina | 22 each
- BBQ Chicken & Goat Cheese | 22 each

Chicken Wings 47 per dozen

Choice of:

Mild, Honey Garlic or Frank's Hot Sauce
Celery, Carrot Sticks & Blue Cheese Dressing

Vegetable Crudit 

90 per tray | Serves 25 Guests

180 per tray | Serves 50 Guests

Creamy Roasted Garlic & Hummus Dip

Pita Crisps with Spreads 45 | Serves 12

Hummus & Baba Ganoush

Steamed Teriyaki Glazed Atlantic Salmon

300 per tray | Serves 25 Guests

Ginger, Leek, Red Peppers & Sweet Chili

Canadian Smoked Salmon

270 per tray | Serves 25 Guests

Pumpernickel, Capers, Pickled Onions & Fresh Herbs

Assorted Sushi & Rolls 85 | per dozen

Chicken Siu Mai 45 | per dozen

Chicken Dumplings

Pork & Shrimp Siu Mai 45 | per dozen

Pork & Shrimp Dumpling

Barbeque Pork Buns 45 | per dozen

À LA CARTE PLATTERS CONTINUED

Classic Caesar Salad

180 per bowl | serves 25
Croutons, Caesar Dressing
and Parmesan Cheese

Old Mill House Salad

130 per bowl | serves 25
Shaved Carrots, Cucumbers, Cherry
Tomato & White Balsamic Vinaigrette
(Gluten Free & Vegan)

Greek Salad

70 per bowl | serves 25
Tomatoes, Cucumber, Red Onions,
Peppers, Kalamata Olives, Feta Cheese
with Greek Dressing
(Gluten Free)

Creamy Potato Salad

65 per bowl | serves 25
Mini Red Potatoes, Caramelized
Onions, Scallions, Dijon Mustard and
Vegan Mayonnaise (Gluten Free
and Vegan)

Pasta Salad

50 per bowl | serves 25
Roasted Peppers, Kalamata Olives,
Scallions, White Balsamic Pesto
Vinaigrette (Vegan)

Quinoa Salad

95 per bowl | serves 25
Diced Cucumber, Red Onion, Cherry
Tomato, Goat Cheese, Honey Lemon
Vinaigrette

Tuscan Panzanella Salad

65 per bowl | serves 25
Focaccia, Cherry Tomato, Basil, Red
Onion, Cucumber & Italian
Vinaigrette (Vegan)

Tofu Salad

90 per bowl | serves 25
Shredded Cabbage, Carrots, Radishes,
Green Onion & Asian Style
Vinaigrette
(Vegan, Gluten Free)

Ratatouille Salad

75 per bowl | serves 25
Eggplant, Zucchini, Tomato & Peppers
with Balsamic Sherry Vinaigrette
(Vegan & Gluten Free)

Corn Chips

Salsa or Guacamole
50 | serves 12

Marinated Olives 35 | serves 15
Chillies, Garlic & Red Wine
Vinaigrette (Vegan & Gluten Free)

Caprese Platter 240 | serves 25
Buffalo Mozzarella, Roma Tomato,
Basil & Balsamic Reduction with
Crostoni

French Fry Station 7 | per person
Ketchup & Chipotle Vegan Mayo
(Gluten & Dairy Free)

Chicken Souvlaki 10 | per person
Marinated Chicken, Pita & Tzatziki

Garlic Butter Shrimp 15 | per person
Sautéed Shrimp Tossed in Garlic Butter

Mini Italian Meatballs 12 | per
person

Shrimp Cocktail 300
100 pieces, size: 13/15
Cocktail Sauce & Lemon Wedges

Chilled Lobster Tray 450

serves 25
Lemon Wedges & Melted Butter
Market Value (Gluten Free)

Chilled Seafood Selection 650
per tray | Minimum 25 Guests
Braised Green Shell Mussels, Poached
Gulf Shrimp & King Crab Legs

Taco Station

25 per person | Minimum 30
Guests
Ground Beef or Diced Chicken,
Taco Shells, Shredded Cheese,
Lettuce, Tomato, Onion, Taco
Sauce, Sour Cream & Salsa
Guacamole | Additional 3 per
person

Rice Bowl Station

25 | per person
Chicken OR Beef, Black Beans,
Corn, Pico De Galo, Spring
Onions, Guacamole, Salsa, Sour
Cream & Shredded Cheddar
Cheese (Gluten Free)

Pierogi Station

310 per chafing dish | 200
pieces
Cheddar & Potato Stuffed
Pierogis
Sour Cream, Crumbled Bacon,
Caramelized Onions & Chives

***Small Kozak Table**

22 per person

***Large Kozak Table**

30 per person

*Ask your Catering Executive
for menu details.

Quebec Poutine

12 per person | Minimum 20
Guests

French Fries with Quebec
Cheese Curds & Beef Demi-
Glacé Gravy





RECEPTION STATIONS

Chef Attended Stations

Chef labour charge \$70 per hour in addition to menu price. 1.5 hour service

Create Your Own Pasta Bar

25 per person | Minimum 30 Guests

host to choose two pastas:

- Penne Pasta with Pork & Beef Bolognese sauce
- Fettuccine Chicken Alfredo with Broccoli
- Old Mill Mac & Cheese with Sautéed Pancetta & Caramelized Onions
- Mushroom Ravioli with Fire Roasted Tomatoes, wilted Arugula in Truffle Cream Sauce.
- Vegan Orechiette Primavera with Sautéed Vegetables

All Choices come with Parmesan Cheese, Chili Flakes, Balsamic Reduction & Garlic Bread

Create Your Own Pulled Pork Sliders

115 per dozen

Braised Pulled Pork, tossed in Barbeque Sauce, with Cheddar Cheese, Pickles & Caramelized Onions
(Build your Own)

Semi Boneless Ham

400 per Ham | Serves 50 Guests

Glazed with Ginger Infused Honey & Brown Sugar topped with Pineapple Chutney

Whole Roasted Turkey

690 per Turkey | Serves 30 Guests

Traditional Stuffing, Cranberry Sauce & Gravy

Peppercorn & Herb Crusted Strip Loin of Beef

800 per Beef | Serves 40 Guests

Horseradish, Assorted Gourmet Mustards, Beef Jus with Mini Kaisers

Roasted Prime Rib of Beef

1350 per Beef | Serves 40 Guests

Horseradish, Assorted Gourmet Mustards, Beef Jus & Mini Kaisers

Suckling Pig Station

750 per Pig | Serves 40 Guests

Smokey Barbecue Sauce, Apple Chutney, Asian Slaw, Potato Salad & Mini Kaisers

DESSERTS

Chocolate Dipped Strawberries (Gluten Free)

50 per dozen
Dark, Milk, White or Ruby Pink Chocolate

Macarons

45 per dozen
Assorted Selection: Chocolate, Pistachio, Coffee, Lemon, Raspberry & Vanilla

Chocolate Brownies

45 per dozen

Assorted French Pastries

45 per dozen

Freshly Baked Cookies

35 per dozen
Chocolate Chip, Oatmeal Raisin or White Chocolate Macadamia Nut

Cupcakes

Mini-sized Cupcakes | 30 per dozen
Regular-sized Cupcakes | 48 per dozen
Chocolate, Vanilla or Red Velvet

Mini Canadian Butter Tarts

35 per dozen
Plain, Raisin or Pecan

Lemon Meringue Tarts

45 per dozen

Sugar Cookies

72 per dozen
3 Shapes & Royal Icing Colours
Speak to your Catering Executive for details on customized designs

Chocolate Dipped Pretzel Sticks (large)

30 per dozen
Dark, Milk, White or Ruby Pink Chocolate

Cake Pops

36 per dozen
Chocolate, Vanilla, Red Velvet or Funfetti

Mini Eclairs

40 per dozen
Raspberry, Vanilla, Chocolate or Pistachio

Mixed Berry Tartlets

42 per dozen

Verrines

42 per dozen
Strawberry Shortcake, Chocolate Mousse, Tiramisu, Passion Fruit Mousse, Black Forest or Coconut Panna Cotta with Fruit Coulis (vegan, gluten free)

Sliced Seasonal Fruit & Berries

75 per tray | Serves 10 Guests
210 per tray | Serves 35 Guests
300 per tray | Serves 50 Guests

Chocolate Fountain

600 per Fountain | Serves 50 Guests
2 hour service
Callebaut Milk Chocolate
Pineapple, Strawberries, Marshmallows & Rice Krispy Squares

Croquembouche

Tower of Light Custard Filled Cream Puffs
180 per Tower | 65 pieces
335 per Tower | 120 pieces
470 per Tower | 170 pieces

Coffee & Tea Station

Regular & Decaffeinated Coffee & Tea
4 per cup
120 per Urn | Serves 35
215 per Urn | Serves 65
390 per Urn | Serves 120

Sweet Favours

Old Mill Honey Jar

8 per Jar

Macaron in a Gold Dome

5.50 each



OLD MILL PASTRY SHOP

Experience the artistry of our dedicated pastry team at Old Mill Toronto as we collaborate with you to create a truly exceptional cake for your special occasion. Our extensive selection of flavours ensures that every guest's palate is delighted.

Cakes

Our commitment to quality is unwavering. We use only the finest, freshest ingredients, including real butter, in the creation of our cakes. Rest assured that our cakes contain no additives or preservatives

For those with dietary preferences, we proudly offer a delectable range of vegan cakes, ensuring that everyone can savour the joy of your celebration.

Sweet Tables

But our offerings extend beyond cakes alone. Our accomplished Pastry Chefs are poised to bring your sweet table visions to life, tailoring each creation uniquely to your celebration. The enchanting display they craft will leave a lasting impression on you & your guests,

Sweet Party Favours

Saying "Thank You" has never been sweeter or easier! We can take your idea & skillfully craft a sweet creation that says the perfect thank you.



AFTERNOON RECEPTION



Sweet Pea

48 per person | Minimum 20 persons

Cocktail Wraps

Host to choose 5 wraps:

- Creamy Egg Salad with Shaved Iceberg Lettuce
- Albacore Tuna Salad with Caramelized Onion, Chopped Pickles, Arugula
- BLT with Avocado & Mayo
- Shaved Smoked Chicken with Pickled Carrot & Cucumber, Shredded Iceberg Lettuce & Lemon Aioli
- Smoked Black Forest Ham & Swiss Cheese with Lettuce, Tomato & Dijon Mayo
- Falafel with Cilantro, Roasted Peppers, Hummus & Tahini Garlic Sauce
- Vegan Stir Fry Tofu with Peppers, Red Onion & Bok Choy tossed in Teriyaki Sauce

Vegetable Crudité

Roasted Garlic-Fresh Herb Dip
Hummus Dips

Domestic & Imported Cheeses

Canadian Cheddar, Swiss, Oka, Gouda, Havarti, Danish Blue, Brie Cheeses
Garnished with Grapes, Berries & Crackers

Sliced Seasonal Fruit & Berries

Mini Canadian Butter Tart

1 per person

Beverages

Regular Coffee, Decaffeinated Coffee & Tea

High Tea

50 per person | Minimum 10 persons

The High Tea menu is seasonal offering which includes:

- 4 Sweet Treats
- 1 Sweet Scone
- 1 Savoury Scone
- 3 Savoury Bites

Higgins Tea, Regular & Decaffeinated Coffee are included

Includes 1 tea stand per 2 guests

(Individual tea pots are not included)

Afternoon Tea at Old Mill Toronto has been recognized as one of the **Top 100 Restaurants in Canada** by OpenTable





BAR OPTIONS

Bar services operate according to the L.C.B.O. and Smart Serve regulations.

Host Bar

The host pays for their guests' drinks on a consumption basis. The Old Mill provides ice, mix & glasses. For less than 80 guests, a bartender fee of 25 per hour (minimum 4 hours) plus HST will be added.

Regular Brands | 8.75 per drink
 Premium Brands | 9.75 per drink
 Liqueurs | 10.00 per ounce
 Cognac | 11.00 per ounce
 Wine | price per bottle
 Domestic Beers | 8.75 per bottle
 Premium/Imported Beers | 9.75 per bottle
 Non-alcoholic Beer | 6 per bottle
 Orange Juice | 14 per Litre
 Clamato Juice | 14 per Litre
 Cranberry Juice | 14 per Litre
 Soft Drinks | 2.75 each
 Evian 750ml | 8.50 per bottle
 Perrier 330ml | 5 per bottle
 Perrier 750ml | 7.50 per bottle
 San Pellegrino 750ml | 9 per bottle
 Spring Water 500ml | 2.95 per bottle

Cash Bar

Guests pay for their own drinks. The Old Mill provides ice, mix & glasses. A combined bartender & cashier fee of 50 per hour (minimum 4 hours) plus HST is applicable if bar consumption sales are less than 1000.

Regular brands | 11 per drink
 Wine | 11 per glass
 Domestic Beers | 11 per bottle
 Premium/Imported Beers | 13 per bottle
 Non-alcoholic Beer | 8 per bottle
 Soft Drinks | 3.50 each
 Juices | 6.50 each
 Spring Water 500ml | 3.85 per bottle

Wines

House Wines

39 per Bottle
 Peller Estates Family Select, Chardonnay
 Peller Estates, Cabernet Merlot
 Good Natured, Unoaked Chardonnay
 Good Natured, Merlot Gamay Noir

House Sparkling Wine

42 per Bottle
 Peller Estates, Pinot Grigio & Chardonnay, Sparkler

For additional Options see "Wine List"

Beverages

Punches

Plain Punch (serves 35) | 90 per gallon
 Spiked Punch (serves 35) | 130 per gallon

Sangria

White or Red
 Serves 24 | 160 per gallon

Non-Alcoholic

Sparkling White Grape or Red Grape | 21 per 750ml bottle
 Assorted Dole Juices | 5 per bottle

BAR PACKAGES

Bar services operate according to the L.C.B.O. and Smart Serve regulations.

Regular Bar Package

55 per person | Bar Service:
5 hour maximum

67 per person | Bar Service:
7 hour maximum

House Sparkling Wine Toast:

1 glass per person

House Wines served with Dinner:

2 glasses per person

Includes Soft Drinks & Juice

Hard Liquor

- Wayne Gretzky Red Cask Canadian Whisky
- Johnny Walker Red (Scotch)
- Gordon's Gin
- White Claw Vodka
- Captain Morgan White Rum
- Captain Morgan Dark Rum

Domestic Beer

Select three of the following:

Alexander Keith's

Bud Light

Budweiser

Labatt Blue

Add Premium/Imported Beers

\$1 each on Consumption

Mill Street Organic

Rolling Rock

Stella-Artois

Corona

Marco Polo - Italian Pilsner

Instigator - West Coast IPA

Premium Bar Package

65 per person | Bar Service:
5 hour maximum

75 per person | Bar Service:
7 hour maximum

House Sparkling Wine Toast:

1 glass per person

House Wines served with Dinner:

2 glasses per person

Includes Soft Drinks & Juice

Hard Liquor

- Crown Royal Rye
- Johnny Walker Black (Scotch)
- Tanqueray Gin
- Flor de Cana 5 yr. Anejo Clasico (Rum)
- Wayne Gretzky Ice Storm (Vodka)
- Tromba Tequila

Domestic Beer

Select three of the following:

Alexander Keith's

Bud Light

Budweiser

Labatt Blue

Premium/Imported Beers

\$.75 each on Consumption

Select three of the following:

Mill Street Organic

Rolling Rock

Stella-Artois

Corona

Marco Polo - Italian Pilsner

Instigator - West Coast IPA

Non-Alcoholic Package

55 per person | 7 hour maximum

2 Glasses of Wine, 1 Glass of

Sparkling for Toast, including

Soft Drink & Juice

Sober Carpenter Cider (Can)

Two Bears Espresso Martini

Bellwood Jellyking Dry Hopped

Sour Beer

Cipriani Bellini, Clever Mocktail

Sangria

Edna's Paloma

Soft Drinks & Juice Package

18 per person | 7 hour maximum |

Soft Drinks & Juices

Enhancements

Brandy

10 per ounce

St. Remy VSOP

Cognac

11 per ounce

Hennessy VS

Espresso & Cappuccino

5 per cup

Liqueurs

10 per ounce

Drambuie, Grand Marnier,

Cointreau, Tia Maria, Baileys,

Amaretto, Sambuca, Aperol



WINES

Bar services operate according to the L.C.B.O. and Smart Serve regulations.
Premium Wine List available upon request.

WHITE WINE

	Btl
WAYNE GRETZKY ESTATES, PINOT GRIGIO, NIAGARA, CANADA	42
RUFFINO LUMINA, PINOT GRIGIO, VENETO, ITALY	42
TRIOUS, CHARDONNAY VQA, NIAGARA, CANADA	44
MCMANIS, CHARDONNAY, CALIFORNIA, USA	48
PHILIPPE DE ROTHSCHILD, SAUVIGNON BLANC, PAYS D'OC, FRANCE	42

RED WINE

TRIOUS, MERLOT, NIAGARA, CANADA	42
PHILIPPE DE ROTHSCHILD, MERLOT, PAYS D'OC, FRANCE	42
TRIOUS, CABERNET SAUVIGNON, NIAGARA, CANADA	42
RUFFINO, CHIANTI, TUSCANY, ITALY	42
TOM GORE, CABERNET SAUVIGNON, CALIFORNIA, USA	50
ROBERT MONDAVI, CABERNET SAUVIGNON, CALIFORNIA, USA	50
LINDEMANS BIN 50 SHIRAZ, AUSTRALIA	42

SPARKLING WINE

FIOL PROSECCO DOC, VENETO, ITALY	45
MIONETTO PRESTIGE PROSECCO BRUT DOC TREVISO, VENETO, ITALY	45

ROSE

TRIOUS, DRY ROSÉ, NIAGARA, CANADA	45
GÉRARD BERTRAND CÔTE DES ROSES, DRY ROSÉ, MIDI, FRANCE	50
RUFFINO PROSECCO, VENETO, ITALY	47

CHAMPAGNE

BRUT YELLOW LABEL, VEUVE CLICQUOT PONSARDIN, FRANCE	160
POL ROGER BRUT, CHAMPAGNE, FRANCE	170

HOUSE WINE

PELLER ESTATES FAMILY SELECT, CHARDONNAY	39
PELLER ESTATES, CABERNET MERLOT	39
GOOD NATURED, UNOAKED CHARDONNAY	39
GOOD NATURED, MERLOT GAMAY NOIR	39

HOUSE SPARKLING WINE

PELLER ESTATES, PINOT GRIGIO & CHARDONNAY, SPARKLER	42
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RENTAL OPTIONS

Rental

Gold Metal Chiavari Chairs | 8 per chair
 *Floor Length Table Linen | 16 per table
 White Bella Chair Cover | 4 per chair + Setup Fee
 *Coloured Napkins | 1 per napkin
 4ft L.O.V.E Marquee | 300 Daily Rental
 Wooden Arch | 300 Daily Rental
 2 Triangle Arches | 150 Daily Rental
 Flower Wall | 500 Daily Rental
 Baby Grand Piano | 300 Daily Rental
 Electronic Piano Keyboard | 75 Daily Rental
 Chapel Organ | 100 Daily Rental
 Money Box | 40 Daily Rental
 Wi-fi Access for Single User | 9.95 per Day
 Wi-fi Access for 10 or More | 99 per Day

30 minute Ceremony Rental
 4ft L.O.V.E Marquee | 100 per 30 minute
 Wooden Arch | 100 per 30 minute
 2 Triangle Arches | 75 per 30 minute

Storage Fee

Less than 5 bins | \$50 per day
 More than 5 bins | \$100 per day

Set Up Day of | \$100 per hour
 Set up Day before Rental | Full Rental
 *based on availability

Clean up fee | \$75 to \$500+

Administration Charges
 Contract Changes | \$75

Labour Fee

Floorplan Adjust on day of | \$250+
 Labour Fee will apply for bringing
 Own Rented Items (i.e. tableware, glassware, cutlery etc)



*** DELIVERY & ENVIRONMENT FEE WILL APPLY**

PREFERRED VENDORS

IN-HOUSE

OLD MILL TORONTO PASTRY SHOP
416-236-2641 press 2
PASTRY@OLDMILLTORONTO.COM

OLD MILL TORONTO DINING ROOM
416-207-2020
DININGROOM@OLDMILLTORONTO.COM

AV-CANADA

PAUL
416-990-9644
PAUL.K@AV-CANADA.COM
AV-CANADA.COM

BAG PIPER

ROBERT SKINNER
ROBERT.SKINNER2@TORONTOPOLICE.ON.CA

CAKES

PATRICIA'S CAKE CREATIONS
MARIA
647-348-2253
INFO@PATRICIACAKES.COM
PATRICIACAKES.COM

DÉCOR

CHAIR DÉCOR
ELIZABETH
905-851-4007
ELIZABETH@CHAIRDECOR.COM
CHAIRDECOR.COM

MAJESTIC CHAIR BOUTIQUE

DAVID
416-700-2012
MAJESTICCHAIRBOUTIQUE@GMAIL.COM
MAJESTICCHAIRBOUTIQUE.COM

PLATE OCCASIONS

416-414-3617
PLATEOCCASIONS.COM

VINTAGE BASH

647-860-7401
HELLO@VINTAGEBASH.CA

LUXE DESIGNS FLORAL & DECOR

TRISTIAN 647-624-7795

FLORALS

LEAVENWORTH FLORAL
MICHELLE KELLY, OWNER
& CREATIVE DIRECTOR
HELLO@LEAVENWORTH.CA
WWW.LEAVENWORTH.CA

OLEANDER

JENNIFER
416-236-8273
INFO@OLEANDER.CA
OLEANDER.CA

WEDDING PLANNER

FABULOUS OCCASIONS
MALVINA CHEVOLLEAU
905-903-2868
INFO@FABULOUSOCCASIONS.CA
FABULOUSOCCASIONS.CA

VELVET BORDEAUX PLANNING

ASHLEY - 289-979-9123
VELVETBORDEAUXEVENTS.COM
EMAIL - ASHLEY@VELVETBORDEAUXEVENTS.COM

MUSIC

MACMILLAN MUSIC SERVICES

TIM MACMILLAN
905-615-8585
DJRESERVATIONS@MACMILLANGROUP.COM
MACMILLANGROUP.COM

MAXIMUM MUSIC

ROD MCMAHON
647-549-6642
ROD@MAXIMUMDJ.COM
MAXIMUMDJ.COM

HARPIST

ROSEMARY SOENEN
519-569-9329
RJSOENEN@HOTMAIL.COM

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TIM MACMILLAN
905-615-8585
DJRESERVATIONS@MACMILLANGROUP.COM
MACMILLANGROUP.COM

REAL EVENTS



Pictures & Videos
of Events at
Old Mill Toronto



Wedding
Testimonials



Social Event
Testimonials



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OLD MILL TORONTO | 416-236-2641 | WWW.OLDMILLTORONTO.COM
PRICES SUBJECT TO SALES TAXES & 15% GRATUITY. PRICES & MENUS SUBJECT TO CHANGE WITHOUT NOTICE

DETAILS

ALCOHOL CONSUMPTION

All Old Mill Toronto bartenders are Smart Serve certified. If alcoholic beverages are served on the venue premises, Old Mill Toronto will require that beverages be dispensed only by its employees & bartenders. Old Mill Toronto alcoholic beverage license requires:

- Require proper identification (photo I.D.) of any person of questionable age, & refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced.
 - Refuse alcoholic beverage service to any person who, in the bartender's sole judgment, appears intoxicated.
 - The venue does not pour doubles.
- d) OUTSIDE ALCOHOL IS NOT PERMITTED ANYWHERE ON THE PROPERTY.** If found, your event may be shut down & a penalty of \$1000 will be applied, as it is the law & will jeopardize our liquor license.

ALLERGY STATEMENT

Menu items may contain or come into contact with wheat/gluten, milk, eggs, peanuts, tree nuts, fish, shellfish, and/or soy.

While Modifications may seem easily accommodated, such requests compromise the unique characteristics of our food & the efficiency of our service. Please respect our menu. Please note that there is an additional charge for gluten free bread, pasta, pizza and/or dessert. Provide your Catering Executive with a complete list of guests with dietary restrictions along with table numbers (if applicable).

AUDIO & VISUAL SERVICES

Old Mill Toronto will not provide any audio & visual services. Please make sure to verify with your band, DJ or decorator if they require additional power. Depending on their specifications, electrical power can be arranged at an additional cost. Storage rooms for equipment must be reserved & are subject to rental fees. A complete list of power requirements to your Catering Executive. Audio & visual equipment is available for rental through our on-site supplier, AV-Canada. Your Catering Executive will be able to provide AV-Canada's contact information.

Your vendors must supply extension cords, power bars, microphones etc. Any special set-up, stage or platforms, including table & chair requirements, for various vendors must be discussed five days prior to your wedding date with your Catering Executive. NO external tape is allowed on the floors or walls. If you require tape to secure items, Old Mill Toronto will provide tape at a nominal charge. Built-in screens are available in the York, Westminster, Kingsbrook, Humber, Balmoral & Guildhall. All other rooms can accommodate a screen if needed, speak to your Catering Executive for more details.

BOOKING

Old Mill Toronto Function contract & non refundable deposit form must be signed & returned within the time frame given in relation to the event date. In the case, Old Mill Toronto has not received the signed documents within the allotted time frame, the event space will be released without notice. Food, beverage, set up details & all other details involving your event are required prior to the function date, excluding holidays. For deposit, payment guidelines, menu selections & guarantee etc. please refer to the terms & conditions. Final guarantee is due five days prior to the event date, excluding holidays

CAKE

We request that any special occasion cakes be delivered on the day of the event. Inform your cake vendor that 20 minute parking is available at the venue entrance. Ensure your cake vendor is aware of the name of your function room. Stationed cake cutting fee will apply. Fee is based on the number of guests.

If you choose to have your entire cake cut, plated & served to your guests, a charge of \$2.50 per person will apply. Please ensure that you have approval to bring in external food & have signed a Food Waiver prior to the event.

COAT CHECK

Old Mill Toronto requires that all coats be checked due to Fire and Safety requirements. A coat check fee of \$25 per hour (minimum 4 hours) plus HST is applicable.

CHANGE ROOM

The Old Mill provides one private change room for the wedding couple on the day of the wedding based on availability. The wedding couple is responsible for picking up the change room key on the wedding day from the catering office receptionist during office hours. Old Mill is not responsible for any lost items or any items left behind.

DAMAGES

Any charges raised to the venue by the Fire Department or Police as a result of your event, caused by inappropriate actions by the client, guest or their contracted representatives will be charged to you directly. If there are damages to any part of the venue, repair charges will automatically be apply to your overall bill.

DECORATIONS

You are welcome to use your own decorator & decor for your event. Please check on the availability of the function room you have booked for appropriate access times. A set up fee will apply if you require more than the allotted one & a half hour set up time. Please keep in mind that the venue may sell any function space that is not protected in your contract. Please ensure that you have made arrangements to have everything picked up immediately after the event, as the venue is not responsible for any items left behind after the event. It is prohibited to use any kind of confetti, sparkles or any kind of rice on the premises of the venue. Due to the safety of guests, event "bubbles" are only permitted on carpeted areas or outside the building. Old Mill Toronto prohibits: sparklers, vinyl's, fire works, special effects, including fog machines, pyrotechnics or devices that will create heat, smoke or mist. Old Mill Toronto also prohibits any items to be fastened to interior walls or floors; i.e. tape, nails. Any additional clean-up will result in a \$500 clean-up fee. Both fees will be automatically applied to your bill. If permanent damage occurs, then repair costs will also be added to your final bill.

Our Catering Office is pleased to accept any non-perishable decor 24 hours in advance of the event. We request that all items be delivered to the Catering Office & not directly to the function room unless specified. All items left on Old Mill Toronto premises are at the person's own risk. We do not accept any responsibility for loss, theft or damage of items. All leftover flowers, cakes, vases & other items brought into Old Mill Toronto must be removed at the end of the event. Old Mill Toronto will assume any items left behind are unneeded & will therefore be discarded.

DELIVERY

Access to all banquet rooms is available through the receiving area; access to the Guildhall, Balmoral & Westminster function rooms is available through a separate door next to the receiving docks.

Please note that Old Mill Toronto has limited storage capacity & therefore is not in a position to store any decor supplied by outside vendors.

Your flower supplier must coordinate delivery & set up on the day of your event, just prior to your function. Old Mill Toronto does not supply dollies, trucks or staff for moving equipment. Vendors must provide their own staff & necessary equipment

DETAILS

FRENCH SERVICE

All sit-down meals are French Served. Each food item is served by the server from platters to individual plates.

LIQUOR LAWS

Old Mill Toronto permits the serving of alcoholic beverages from 9:00am to 1:00am at which time all entertainment should cease in order to clear the event space. A \$500 labour fee will apply to extend the duration to 2:00 AM.

LOADING DOCK FOR ALL VENDORS

Old Mill Toronto has one loading dock which is located on Old Mill Trail. It is located past the Old Mill TTC subway station, first driveway entrance on the right, behind the venue. The dock is accessible from 9am - 1am on Saturdays & Sundays & from 7am - 1am, Monday to Friday. If the loading dock gate is closed, use the phone located at the loading dock or call the main line & a staff member will open the gate. Drivers are required to shut down their engines while in the dock area. Once trucks are emptied at the loading dock, they are to be moved IMMEDIATELY & parked elsewhere. The venue is not responsible for tickets issued due to illegal parking.

FREIGHT ELEVATOR DIMENSION SIZES

W = 36", H = 84", D = 52"

MEAL GUARANTEES

Final guarantee numbers for all food & beverage functions are due by Noon, five business days prior to your function date. In the event that the guarantee is not given to Old Mill Toronto by the agreed upon due date, a late fee of 3% of your overall bill will be apply. Day-of changes to the menu selections may result in additional charges to prepare the extra meals. Old Mill Toronto is not a nut free faculty. Please inform your Catering Executive of any food allergies prior to the event.

MISCELLANEOUS

Old Mill Toronto features working fireplaces in various banquet rooms & hallways (weather permitting). As per bylaws, smoking is not permitted on the premises except for within designated outdoor smoking areas. Please note that it is the responsibility of the contracted party to ensure your vendors are aware of all Old Mill Toronto guidelines.

NOISE CLAUSE

Events held in our rooms cannot exceed a noise level of 90DBa & 100DBc. It is the contracted party's responsibility to ensure that any music provided by either contracted bands or DJ's are aware of the Old Mill Toronto policy.

PARKING

Old Mill Toronto offers off-site self-serve parking at a location near Old Mill Toronto property which is owned & operated by a third party. Please speak to your Catering Executive for parking rates. Old Mill Toronto is not responsible for damage to any property of any kind including vehicles left on the premises. Guests should not leave any valuables unattended in vehicles.

PETS

Pets are not allowed on the premises with the exception of service animals. Old Mill Toronto welcomes service animals in our public areas.

You may be required to show a service animal identification card.

PHOTO PERMIT (non-contract holders)

Guidelines: Photos are permitted in the main hallways, outdoor gardens (weather permitting). Photos are not permitted in any of the ballrooms, Chapel, hotel lobby or Home Smith Bar. Client can use outdoor area at 21 Old Mill Road (not hotel at 9 Old Mill Road). Food, Beverage & Alcohol from outside is not permitted on Old Mill Property. Client to Pay Own Parking. Applicable fees will apply

ROOM CAPTAIN

A Room Captain is assigned to supervise the events taking place. The Room Captain will be your day-of contact if you have any questions. Any concerns with food & beverage should be directed to your Room Captain on the day of the event. However, as they are often behind the scenes, if you require their assistance during the event, please speak to one of the staff members or use the house phone located in each event room.

Their duties include:

Ensuring that your function room is set up according to our floor plan & notes.
Lighting Old Mill Toronto votives on the guest tables.
Overseeing that the bartenders & wait staff are on schedule & provide service as requested.
Cueing the timing of catering behind the scenes with your MC, the kitchen & the wait staff.

They are not responsible for the following tasks:

Arrangement or placement of items on your reception table.
Placement of seating chart on Old Mill Toronto easel.
Set up or removal of candy table, centrepieces, your equipment, such as sound system, AV equipment, all decor, your own chairs & your own chair covers.
The Room Captain is not an Event Planner, Event Coordinator, Decorator or MC

SECURITY

Old Mill Toronto Management must first approve independent security arrangements, prior to being arranged by the client. Specific details of all arrangements with the selected security company must be provided to your Catering Executive.

SELF SERVE

Self Serve Meal is approximately one & half hours. Any left over food cannot be removed from the property due to Food & Safety requirements. A Self Serve set-up will reduce the maximum seating capacity for the specific function room.

SOCAN & RESOUND

A fee is collected & paid to the Society of Composers, Authors & Music publishers of Canada (Socan) for your right to use music, which is copyright. All businesses that use recorded music to accompany live events such as events, conventions, assemblies & fashion shows are required by law to also obtain the proper resound license to cover such use. Both fees vary depending on room capacity.

VENDOR MEALS

Vendor meals are \$50 each & consist of entrees only. Or serve your vendors the same meal as your guests at the event dinner price.

Please note that it is the responsibility of the party to ensure your vendors are aware of the above guidelines.



21 OLD MILL ROAD, TORONTO ON M8X 1G5
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OLDMILLTORONTO.COM @OLDMILLTORONTO



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