



YOUR ISLAND DESTINATION

CENTRE ISLAND CATERING

Toronto Islands



WELCOME TO CENTRE ISLAND!

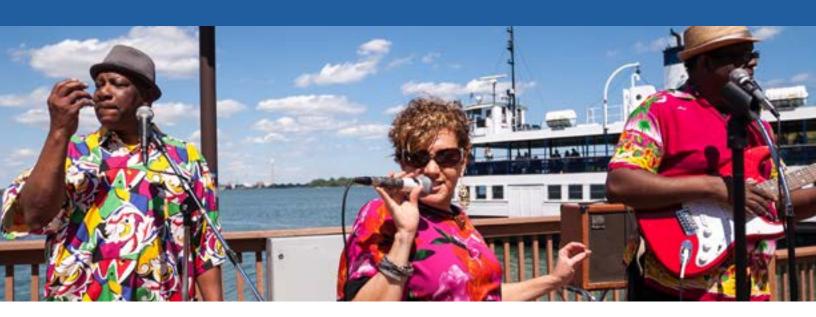
Whether you're planning a corporate cocktail reception or a large-scale party, our multi-faceted event company will ensure that your next event is a successful and memorable occasion. From corporate barbecue picnics, product launches, fundraisers and team-building events, to private parties, festivals, concerts and weddings, we provide a one-of-a-kind island destination that features the best view of the Toronto skyline.

The Toronto Islands are made up of picturesque picnic sites, nestled in over 600 acres of green parkland ideal for your next company barbecue event. They are also home to the newly renovated Shopsy's Bar & Grill Event Venue, with its huge main patio that can accommodate 1,500 guests, upper decks with both open and enclosed areas, live performance stage and full-service seasonal restaurant and bar that delivers incredible views of the Toronto skyline. We can also offer the entire venue complex for buyout events that will suit your specific requirements for any special-event occasion.

Allow our very best to create that perfect fusion of cuisine, setting, service and price. We stand ready to help you break new ground in the art of creating special events and memorable occasions.

We look forward to the opportunity to exceed your expectations and your island destination awaits with Centre Island Catering.

COCKTAIL PARTY MENUS



ISLAND FEVER MENU \$25 PER PERSON

SELECT 5 ITEMS*

Tropical Fruit Skewers Served with Pina Colada Dip

Chili-Lime Chicken Skewers

White Bean & Semi-Dried Tomato Bruschetta, Grana Padano Cheese & Arugula

Vegetarian Spring Rolls served with Thai-Style Dipping Sauce

Jerk Pulled-Pork Sliders

Coconut Shrimp

Served with a Sweet Chili Dipping Sauce

BBQ Chicken Wings

Smoked Salmon Canapés

Bacon-Wrapped Scallops

Tomato Bocconcini Skewers

Cocktail Sausages

Served with Brown Sauce

Lamb Cutlets

Beef Teriyaki Skewers

ISLAND HORS D'OEUVRES PLATTERS

MINIMUM 25 PEOPLE

Tortilla Chips with Salsa	\$2
Pita Triangles with Baba Ghanoush	\$2
Pita Triangles with Spinach Dip	\$2
Vegetable Crudités with Dip	\$2.5
Seasonal Fresh Fruit	\$3
Pulled-Pork Sliders	\$3.5
Fire-grilled Wings	\$3.5
Smoked Salmon	\$3.5
Bacon-Wrapped Scallops	\$4
Mussels	Market Price
Oysters	Market Price

*All hors d'oeuvres are served, not buffet style.

All menus can be customized to accommodate any dietary needs.

All prices are per guest.

PRE-SET MENUS

Centre Island Food Services and Shopsy's Restaurant & Event Venue offer a variety of pre-set menu options that will delight your taste buds and help make your event-planning process a breeze. Simply choose 1-2 entrées from our barbeque fare menu, and sit back while we take care of the rest. Each entrée is served with your choice of two sides, freshly made gourmet cookies and assorted soft drinks.

BARBEQUE FARE

Quarter-pound premium all-beef hot dog	\$20
Spiced debraziner sausage	\$22
6oz steakhouse burger	\$23
Quarter-pound premium all-beef hot dog & 6oz steakhouse burger	\$25
Chargrilled chicken breast on a gourmet bun	\$26
Roasted quarter chicken; choice of bbq or jerk;	\$27
upgrade to half chicken	\$30
8oz new york steak on ciabatta bun; served with caramelized	
onions & mushrooms	\$28
Jumbo tiger shrimp skewers	\$29
Barbeque kebabs; includes 1 each of:	\$29
chicken, pineapple & sweet onion	
beef, portobello mushroom & leek	
portobello mushroom, sweet onion, bell pepper, cherry	
tomato & tofu	
Half-rack of slow-cooked texas-style pork ribs	\$30
Fresh grilled atlantic salmon	\$32
Rosemary & garlic lamb cutlets	\$33
10oz AAA new york steak	\$35

SIDES

Choose two; sides must be consistent for all guests

Red jacket potato salad Canadian maple baked beans Mediterranean pasta salad Butter-poached corn on the cob Rice pilaf Home-style coleslaw

All menus can be customized to accommodate any dietary needs. All prices are per guest.

EXTRAS & DESSERTS

ADD SOME OF OUR DELICIOUS EXTRAS TO YOUR MENU PACKAGE*

Dinner roll with butter	\$1.5
Canadian maple baked beans	\$2
Mini roasted herbed potatoes	\$2.5
Home-style coleslaw	\$2.5
Marinated olives	\$2.5
Butter-poached corn on the cob	\$2.5
Rice pilaf	\$2.5
Red jacket potato salad	\$3
Baked potato; served with butter, scallions,	
bacon bits and sour cream	\$3
Spring mix salad	\$3
Mediterranean pasta salad	\$3
Quinou tabbouleh salad	\$4
Caesar salad	\$5
Spinach & goat cheese salad	\$5
Traditional greek salad	\$5
Grilled lemon pepper asparagus	\$5
Grilled seasonal vegetables	\$5
Caprese salad	\$6



DESSERTS

FRUITS:

Seasonal fresh fruit Seasonal fruit crumble Fresh watermelon & pineapple

BAKED GOODS:

\$4 Gourmet brownies
\$4 Assorted mini cake squares
\$5 Mini new york cheesecake
Key lime pie
Coconut cream pie

POPSICLES & ICE CREAM

Lifesaver popsicle \$4 Itzakadoozie popsicle \$4 \$4 \$5 \$5 Rolo cone \$5 Frumstick \$5 Sundae cup \$5 (choice of oreo, rolo or strawberry) Haagen-dazs ice cream bar \$6.5

BEVERAGES

Assorted soft drinks (591ml bottle) \$3
Water (591ml bottle) \$2.5
Assorted fruit juices (398ml bottle) \$3.5
Coffee & tea \$2

* Sides must be consistent for all guests.

All menus can be customized to accommodate any dietary needs. All prices are per guest.

BUFFET MENUS

CARIBBEAN BUFFET MENU \$55 PER PERSON

APPETIZERS

(choice of two)
Grilled Jerk Chicken Wings
MiniJamaican Patties
Sugarcane Shrimp Skewers

SALADS

(choice of two)
Mango and Avocado Aalad with Mojo Dressing
Island Green Salad
Creamy Curried Coleslaw

MAINS

(choice of two)

Authentic Jerk Chicken
Braised Oxtail

Mango-Glazed Grilled Salmon

Caribbean Burger with Grilled Pineapple, Red Onions, and Jerk Sauce

(vegetarian burger available)

SIDES

(choice of two)
Rice and Peas
Island Roasted Potatoes
Jamaican-Spiced Grilled Vegetables
Steamed Spicy Peaches and Cream Corn

DESSERTS

(choice of two) Key Lime Pie Coconut Cream Pie Tropical Fruit Platter

Accompanied with assorted rolls, butter & condiments

All menus can be customized to accommodate any dietary needs.

All prices are per guest.





BUFFET MENUS

ASIAN BUFFET MENU \$50 PER PERSON

APPETIZERS

(choice of two)
Vegetarian Potstickers
Grilled Teriyaki Chicken Wings
Chicken, Beef & Tofu Satay

SALADS

(choice of two)
Thai Noodle Salad
Fresh Snap Pea and Carrot Salad
Asian Coleslaw

MAINS

(choice of two)
Grilled Teriyaki-Glazed Salmon
Kung Pao Spiced Beef or Grilled Chicken Burger
Sweet & Sour Glazed Pork Spare Ribs
Vegan Thai Red Ccurry

SIDES

(choice of two)
Chili & Lime Spiced Sweet Corn
Fried Rice
(add chicken or seafood for \$3 per person)
Stir-Fried Seasonal Vegetables
Stir-Fried Egg Noodles With Seasonal Vegetables

DESSERTS

(choice of two) Exotic Fruit Platter Assorted Chinese Pastries Real Frozen Fruit Bar

INDIAN BUFFET MENU \$50 PER PERSON

APPETIZERS

(choice of two)
Grilled Tandoori Chicken Wings
Chicken or Vegetarian Mini Samosas
Curried Vegetable Kebabs

SALADS

(choice of two)
Tomato and Cucumber Salad
Chickpea and Sweet Com Salad
Bombay Caesar Salad

MAINS

(choice of two)
Butter Chicken
Chana Masala
Chicken, Lamb or Vegetable Curry
Grilled Tandoori Chicken or Vegetable Burger
with Mango Chutney

SIDES

(choice of two)
SteamedRice
(add chicken, lamb or vegetable biryani. \$3 per person)
Masala Roasted Potatoes
Curried Grilled Vegetables
Mumbai-Spiced Steamed Sweet Com

DESSERTS

(choice of two)
Real Frozen Fruit Bar
Exotic Fruit Salad
Rice Pudding



BREAKFAST BUFFET MENU

CONTINENTAL

Selection of fresh muffins
Pastries
Bagels
Fresh Fruit
Coffee, Tea & Juice
\$13

HOT

Farm-fresh eggs
Hickory-Smoked Bacon
Maple Breakfast Sausage
Home Fries
Fresh Fruit
Coffee, Tea & Juice
\$17

All menus can be customized to accommodate any dietary needs.

All prices are per guest.



FOOD STATIONS

MINIMUM FIFTY PEOPLE

CHARCUTERIE & CHEESE STATION \$465

Selection of cured meats Variety of local artisanal cheese Served with nuts, dried fruits, jams, preserves, toasts & crackers

OYSTER BAR

\$380

Fresh prince edward island oysters PER CASE OF 100 OYSTERS*
Selection of sauces, fresh horseradish and lemon wedges
* allow for approximately two oysters per person

BEEF TENDERLOIN SANDWICH STATION

\$495

PER TENDERLOIN

Medium-roasted beef tenderloin, served with mini crisp rolls Selection of mustards, horseradish and caramelized onions

SNOW CRAB CLAWS & JUMBO SHRIMP ON ICE

\$455

PER 100 PIECES

Snow crab claws, served with marie rose cocktail sauce and lemon wedges. Chilled jumbo shrimp, served with cocktail sauce and lemon wedges

SWEET STATION

\$405

Selection of handmade swiss mini pastries; includes macaroons, petit fours & chocolate truffles

All menus can be customized to accommodate any dietary needs.

All prices are per guest.

SPECIALTY FOOD STATIONS

MINIMUM SEVENTY-FIVE PEOPLE

Nothing sets off the visual aspect of a special event like a spit-roasted pig, lamb or side of roast beef, all of which are available in sizes ranging from sixty to one-hunderd-and-twenty pounds.

Please allow for approximately one pound per guest.

Our chef will arrive well in advance of the event to set up, roast, carve and serve.

Following the meal, our chef will ensure everything is properly dismantled, disposing of all waste in a timely and responsible fashion.

PACKAGE INCLUDES:

Specialized chef

Protein of choice, Roaster, accompanying condiments and all necessary equipment Table, linen and garnished presentation platter

Buffet sides: Fresh bread rolls and butter Creamy coleslaw Baked beans

Choice of peaches & cream corn or seasonal grilled vegetables

Choice of mini red herbed potatoes or baked potato or creamy potato salad



SHOPSY'S FAMOUS 3 FT. & 6 FT. ULTIMATE SUBMARINE SANDWICHES





CREATE THE WOW FACTOR AT YOUR NEXT EVENT!

3 Ft. \$119.99 – serves 12 to 20ppl. 6 Ft. \$199.99 – serves 30 to 40ppl.

DAIRY & DELI TEA TIME SANDWICHES

\$6.99 Per dozen & minimum order of 6 dozen

Home-made traditional fillings on selection of freshly baked breads & artisan buns. Prepared in bite-size pieces and on a decorative platter. Our famous sandwiches are served on a selection of freshly baked breads & artisan buns.

Served with a Strub's pickle, gourmet mustards and variety of condiments.

Tuna salad

Egg salad with fresh chives

Salmon Salad

Smoked salmon with cream cheese pinwheels

Creamy Cucumber & Fresh Dill

\$7.99 Per dozen & minimum order of 5 dozen

Shopsy's famous in-house-cured deli-sliced meats served on a selection of freshly baked breads & artisan buns. Prepared in bite-size pieces and on a decorative platter. Served with a Strub's pickle, gourmet mustards & a variety of condiments.

Roast Beef

Smoked Turkey

Smoked Meat

Black Forest Ham



BAR MENU

Our catering provides full bar service directly at your picnic site, and on our patio by the lake. Our professional team of Smart Serve-certified bartenders is ready to tend to your every need. From cash bars and drink tickets to full host bars, we offer a range of bar service options.

Domestic beer (341ml bottle)	\$6
Premium beer (341ml bottle)	\$7
Imported beer (330ml bottle)	\$7.5
Coolers (330ml bottle)	\$7.5
Wine (144ml glass)	\$7
House liquor (43ml glass)*	\$6.5
* available at picnic site by special request only	
Assorted soft drinks (591ml bottle)	\$3
Water (591ml bottle)	\$2.5
Assorted fruit juices (398ml bottle)	\$3.5

coffee & tea available upon request

We know that great drinks make for a great event. Please speak with the catering department directly if you wish to customize a bar menu with your favourite labels.

For parties booking picnic sites, bar service must be booked at least thirty days prior to your scheduled event date. There will be no exceptions. Security staff is required at all functions. Events with bar service must guarantee a minimum sale of \$500. All pricing is per person. Taxes and service fees apply. Prices are subject to change without notice. Please contact our catering department for more details. According to the rules and regulations of the Alcohol and Gaming Commission of Ontario, all alcohol consumed on Toronto Island must be purchased and served through Centre Island Food Services Ltd.



FLAT RATE BAR PACKAGES

Please note that we can customize beverage selections for your event requirements. Also, certain beverage products may not always be available and some wines require to be ordered two weeks in advance

STANDARD BAR

\$49.99 per person plus tax & gratuity

WINE

WHITE

Sauvignon Blanc, Stoneleigh, New Zealand Pinot Grigio, Masi Masianco, Italy Unoaked Chardonnay, Wayne Gretzky Estate No. 99, Niagara Peninsula VQA

RED

Shiraz, Willowglen, Australia Merlot, Butterfield Station, Central Coast, California Pinot Noir, Flat Rock Cellars, Niagara VQA

BEER

DOMESTIC BEERS ON TAP Budweiser – Pale Lager - USA Bud Light – Pilsner Lager - USA

IMPORTED BEERS ON TAP Sapporo – Pale Lager - Japan Stella Artois – Lager - Belgium Shocktop – Belgian Style Wheat Ale - USA

DOMESTIC BOTTLES

Blue Bud Light Budweiser

IMPORTED BOTTLES

Beck's Corona Michelob Ultra Stella Artois

SPIRITS

Rye - Seagram's VO Rum - Captain Morgan White Vodka - Smirnoff Gin - Gordon's Irish Whiskey - Bushmills Scotch - Aberlour 10 yr

COOLERS

Smirnoff Ice Smirnoff Twisted Raspberry Bacardi Breezer Lime

PREMIUM BAR

\$65.00 per person plus tax & gratuity

WINE

WHITE

Sauvignon Blanc, Stoneleigh, New Zealand Pinot Grigio, Masi Masianco, Italy Unoaked Chardonnay, Wayne Gretzky Estate No. 99, Niagara Peninsula VQA

RED

Shiraz, Willowglen, Australia Merlot, Butterfield Station, Central Coast, California Pinot Noir, Flat Rock Cellars, Niagara VQA

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DOMESTIC BOTTLES

Blue Bud Light Budweiser

IMPORTED BOTTLES

Beck's Corona Michelob Ultra Stella Artois

SPIRITS

Rye - Crown Royal Rum - Bacardi White Vodka - Grey Goose Gin - Tanqueray Irish Whiskey - Jameson 12 yr Scotch - Glenfiddich 12 yr

COOLERS

Smirnoff Ice Smirnoff Twisted Raspberry Bacardi Breezer Lime Bacardi Breezer Island Pineapple



ENTERTAINMENT

Whether you prefer steel band, reggae or DJ, local talent is guaranteed to get the party started.

Our waterfront patio is the perfect stage for live music, which can also be arranged on one of our spacious outdoor sites. For more options, please speak with the catering department directly.

AUDIO EQUIPMENT

DJ & Equipment	\$675
Microphone & Speaker	\$200
Megaphone	\$50

TEAM-BUILDING ACTIVITIES

ILMI DOILDING MOII	VIIILO
Potato Sacks	\$3/sack
Solf Sall & Spoon	\$18/dozen
Soccer Sall	\$35
Tug-of-War Rope	\$35
Hula Hoops	\$36/dozen
Football	\$45
Bocce Ball	\$85
Croquet	\$85
Badminton set with net	\$85
Volleyball set with net	\$95

DON'T SEE WHAT YOU'RE LOOKING FOR?

Talk to our catering staff about customized options. We also provide a large selection of inflatables, including kids' bounce tents, gladiator jousting, sumo wrestling, human foosball, mazes and more! We also offer dunk tanks and waterslides, clowns, facepainters, balloon twisters and magicians.

A DAY AT THE FAIR

staff included

Candy Floss Fachine	\$295
Sno-Kone Machine	\$295
Popcorn Maker	\$295
Rent All Three!	\$795

PACKAGES

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Igland	(Jame I	Package	

One volleyball & net One tug-of-war rope One dozen potato sacks

Beasley Bear Package \$1900

\$160

Four carnival games
One kids' bounce tent
DJ service & equipment





CENTREVILLE AMUSEMENT PARK

Located on the picturesque Toronto Islands, Centreville Amusement Park has provided excellent family entertainment for over forty years. This fourteen-acre theme park is designed to look like a turn-of-the-century Ontario village. You'll love the Antique Carousel with its fanciful animals. Kids can get plenty of driving experience zooming in the Antique Cars, Touring Cars or Fire Engines. Spin yourself silly in the self-propelled Beasley Bear Ride and Twirling Teacups, or enjoy a picturesque view from atop our windmill-style Ferris Wheel.

GROUP RATES

	OVER 4'	UNDER 4'
20-99 guests	\$24/person	\$18/person
100-499 guests	\$23/person	\$17/person
500+ guests	\$22/person	\$16/person

INDIVIDUAL RIDE TICKETS

Sheet of 25 tickets	\$25
Sheet of 65 tickets	\$60

RIDES & FARES

Antique Carousel Fire Engines Kiddie Boat Ride Touring Cars Teacups AntiqueCars Bumble Bee Frog Bog Iron Horse Train Swan Ride Barrels of Fun Haunted Barrel Works Ferris Wheel Leapin' Lily Pad Pony Ride Bumper Cars Scrambler Rockin' Ferry Log Flume Ride Bumper Boats	2 tickets 2 tickets 2 tickets 3 tickets 3 tickets 3 tickets 3 tickets 3 tickets 4 tickets 4 tickets 4 tickets 4 tickets 4 tickets 5 tickets 5 tickets 6 tickets 6 tickets
IVIII IIalure GUII (10 HUIES)	9 lickels









Ride and ticket prices are tax inclusive. There is no admission charge for Centreville Amusement Park.

All-Day Ride Passes are valid on all rides except miniature golf.

All passes are non-transferable. No refunds or rain cheques.

CENTREVILLE FARM

FAR ENOUGH FARM VIP EXPERIENCE

Invite an alpaca, pot belly pig, mini donkey, or our famous Centreville ponies to your special event.

Our Far Enough Farm managers specialize in delivering private animal encounters directly at your event site.

Guests will enjoy a chance to get up close and personal with our wide array of farm animals.

Bring your cameras to capture the special moments.

FAR ENOUGH FARM PACKAGES

Little Paddock Farm Package
one small-sized animal; choice of guinea pig, bunny or bearded dragon
\$250

Farm House Farm Package
one medium-sized animal; choose alpaca, mini donkey or pot belly pig

Pony Ride Package
our centreville ponies are saddled up and ready to take a stroll; riders must be under 4' tall.









FERRY OVER TO THE ISLAND!

FERRY TICKETS

Adults \$7 - Children \$4 HST included.

A quick seven-minute ride from downtown Toronto, ferrying over to the sland is all part of the island experience. On board the historic Sam McBride or Thomas Rennie, guests will enjoy unwinding and getting into the island spirit on the short boat ride across Toronto's busy harbour. Our catering department offers prepaid ferry tickets to ensure that your group is able to board the ferry with ease. For those looking to travel privately or at off-schedule times, we are pleased to accommodate requests for private boat service.

PRIVATE BOAT SERVICES

Private boat service can be arranged by special request. Please speak to the catering department directly.

RAIN INSURANCE

When it comes to planning your event, having peace of mind is everything. Not only does inclement weather have the potential to make or break your special day, worrying about weather conditions can add major stress to the event-planning process. In order to alleviate these woes, Centre Island Food Services offers optional rain insurance for every event. Rain insurance may be purchased from the time of booking up to two weeks prior to the scheduled event date. It allows the client the opportunity to reschedule in the case of a forecast for inclement weather on the schedule event day. Rescheduling your event is as simple as contacting the Event Coordinator 72-48hrs prior to the scheduled event date and indicating that you wish to make use of your rain insurance. Contact the Event Coordinator to book your rain insurance today.



THE FINE PRINT

Centre Island Food Services and Shopsy's Restaurant and Event Venue provide on-site catering for groups of 50 or more guests. We are able to make accommodations in our restaurants for smaller groups (minimum 30 guests). Please contact the catering department to discuss.

All entrees and sides must be ordered a minimum of two weeks prior to the scheduled event date. We are pleased to assist in the formulation of custom menus that accommodate special requests, dietary needs and budget requirements.

Catering service includes set-up and teardown staff, cooks and kitchen assistants, condiments and fresh toppings (where applicable), biodegradable plates and cutlery, and barbeque grills. Additional rentals, including dining tents, linens and décor, are accommodated by client request.

Because your event is unique, pricing and staff levels may vary according to event requirements, but our level of service will never waiver.

All pricing is per person, unless otherwise stated. Taxes and service fees apply. Prices are subject to change without notice.



CENTRE ISLAND CATERING

Toronto Islands

FOR THE HEALTHY AT HEART

Good food, great-tasting food, healthy food.

To us, they're the same thing. We know our customers want to eat more healthily and we provide every opportunity for them to do that.

THE BEAUTY OF SEASONAL FOOD

Working with Ontario food that's in season is better in every way: it offers freshness, good nutritional quality, great taste and better value for money.

We have a great wealth of fantastic produce on our doorsteps so we're all for celebrating and enjoying it. If we don't, some of our best Canadian produce will simply disappear. The Ontario countryside and its farmers and growers need our support and at Shopsy's we're more than happy to provide it.



CENTRE ISLAND CATERING

Toronto Islands

SUSTAINABILITY POLICY

Centre Island Catering uses only biodegradable disposable products as part of our environmental policy.

Our cups and take-out containers are all biodegradable, whilst we recycle and reuse our serving trays, minimizing the waste.

In addition, our produce is farmed from local sources, our fish is bought from sustainable sources, and we offer Fair Trade produce and a menu free of genetically modified ingredients if so desired.

Our food is handmade by passionate artisans who practise sustainable, ethical and social responsibility.

While our efforts represent merely
the tip of the iceberg when it
comes to preserving our planet for
future generations, we strongly believe
that the measures we've taken to support
a healthy environment serve the
interests of everybody, both now and for
many years to come.



CENTRE ISLAND CATERING

Toronto Islands













TESTIMONIALS

"100% of our staff felt the food was high quality, abundant, rich, fresh and very well prepared."

- Corporate Client

"(They) constantly put our minds at ease, again and again, with quick responses to our many questions and requests. (Their) level of knowledge... and calm enthusiasm made the entire process painless."

- Bride and Groom

"(Their) effective communication and excellent customer service skills are unmatched, and we owe a great deal of our success with this event to (their) continued dedication to our needs."

- Frosh Leader

"Your attention to detail is the absolute best amongst all event planners we work with...

Your enthusiastic personality is the perfect match for the event industry."

- Supplier





Toronlo Islands



YOUR ISLAND DESTINATION AWAITS!

Allow our very best to create that perfect fusion of cuisine, setting, service and price.

In the meantime, if there is anything we can do to be of immediate assistance, please let us know directly, and we will be more than happy to oblige.

Thank you for your time and consideration and we look forward to the opportunity to exceed your expectations.

Alyssa Volk

Event Coordinator
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www.centreisland.ca/centre-islands-foodservices.html

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