

JC's

BANQUET

& Convention Centre

Where Your Traditions Matter

Packages & Menu 2026

Our Commitment



JC's Banquet was born out of a passion for providing great service and exceptional food. In 2005, it all began with the organization of our very first event, The Francis' 50th Wedding Anniversary. Since then, we have been helping families celebrate all their milestones, while also welcoming corporate gatherings, meetings, conferences, and business events of all sizes in our conveniently located venue with complimentary covered parking.

From birthdays to weddings, baby showers, anniversaries and back again we are committed to help you build memories. We take pride in our exceptional service and our talented team of chefs who prepare outstanding cuisine. As a community favourite, you can feel confident knowing that your event with us will be thoughtfully planned and flawlessly executed"

Address:
1686 Ellesmere Rd.
Toronto, ON M1H 2V5

Tel:
416-290-6186

Hours of Operation
Mon-Fri: 10am-8pm
Sat-Sun: 11am-5pm

Follow Us:
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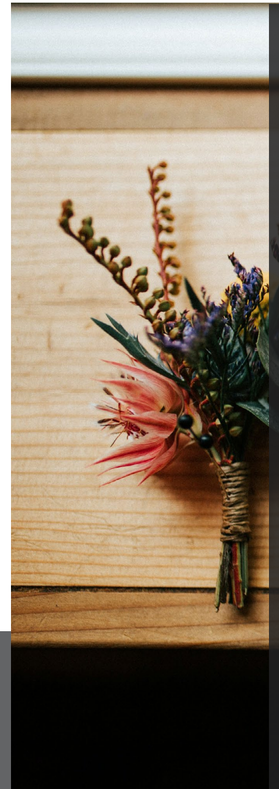


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Our Halls

Our venue offers great flexibility for all types and sizes of events. Our total capacity is 550 for a sit-down meal. We offer off-site banquet packages that can accommodate up to 2000 people.

Main Hall:
- Only Hall Rental $4500, $1000 with catering package
- Hall Size 50'x 60'
- Dance floor 20' x 50'
- LCD display and projectors available
- Capacity with rounds and dance floor: 220-350 people. Up to 550 people in combination with our other halls
- Capacity theatre style: 650 people
- Capacity classroom style: 150 people



Mezzanine:
- Only Hall Rental $2500, $600 with catering package
- Hall Size 25'x 60'
- Dance floor 20'x 20'
- Projector on three TV screens $100
- Capacity with rounds and dance floor: 100 people
- Capacity Theatre Style: 150 people
- Capacity classroom Style: 75 people

Front Hall:
- Only Hall Rental $2200, $400 with catering package
- Hall Size 25' x 60'
- Projector on four TV screens $100
- Capacity with rounds and dance floor: 80 people
- Capacity Theatre Style: 120 people
- Capacity classroom Style: 60 people

Board Room: $50/hr
- Capacity for 10 people
- Fully private with video conferencing and top quality technology

Change Room Available: $100 surcharge



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Buffet Packages

Classic: — Weekday $65 | Weekend $70

2 Appetizers
1 Salad or Soup
2 Main Courses
3 Accompaniments
1 Dessert

Elite — Weekday $70 | Weekend $75

3 Appetizers
1 Salad or Soup
3 Main Courses
3 Accompaniments
2 Desserts

Vegetarian: — Weekday $65 | Weekend $70

2 Appetizers
1 Salad or Soup
4 Vegetarian Selections
2 Accompaniments
1 Dessert

Ultimate: — Weekday $77 | Weekend $80

5 Classic Appetizers or 2 Premium
1 Salad and Soup
3 Main Courses *(includes 2 premium mains)*
3 Accompaniments
Sweet Table

Bread and Butter available for $1.00 additional per person. Halal offered by request.

All packages are subject to 13% tax & 18% gratuity. Customized packages also available based on the requirement.



Plated Menu

Appetizers:

Choice of Three
Dinner rolls with butter provided

Starter: *choice of one*

Heritage Green Salad:
Mixed greens topped with tomato, cucumber and radish with a balsamic dressing.

Caesar Salad:
Romaine salad tossed in Caesar dressing and topped with bacon, parmesan cheese and lemon.

Roasted Red Pepper Soup:
House made soup made with fire roasted red peppers, tomato, basil and fresh cream.

Main Course:

Choice of one

1 **Miso Chicken Breast** — $74
Tender marinated chicken breast oven-roasted and paired with market vegetables and brown rice.

2 **Seared Salmon** — $79
Pan seared fillet plated with broccolini and basmati rice.

3 **Roasted Lamb Shank** — $85
Slow-roasted pull apart lamb drizzled in house-made au jus and paired with roasted vegetables.

4 **Polenta with Field Mushrooms** — $74
A hearty combination of creamy polenta and wild mushrooms.

5 **Hoisin Chicken & Pork Belly** — $74
Braised pork chops are glazed with our in-house hoisin sauce and paired with mashed potatoes and vegetables.

6 **Petite Filet and Lobster** — $92
The perfect pairing of a filet mignon and lobster tail makes an unforgettable experience for your guests.

Dessert: *choice of one*

Chocolate Torte

Custard and Fruit Tart

All packages are subject to 13% tax & 18% gratuity. Customized packages also available based on the requirement.

Classic Appetizers

- Breaded shrimp with sweet chili sauce
- Spring rolls with sweet chili sauce
- Chicken lollipop
- Classic English Sausage Roll
- Miniature Corn Dogs

- Crispy Zucchini
- Fresh Baked Pretzel with Mustard
- Miniature Cornbread
- Bruschetta
- Mac and Cheese Fingers

- Mutton/Butter chicken roll
- Chicken/Paneer tikka skewers
- Fish pakora with mint chutney
- Masala Vadai
- Vadai with coconut chutney
- Ribbon Sandwich

- Spinach samosa
- Kesari
- Aloo tikki with tamarind chutney
- Cauliflower 65
- Chicken Spring Roll

Premium Appetizers

Additional $5 per guest

- Miniature Beef Wellington
- Beef Empanadas
- Beef Gyoza with Sesame Dipping Sauce
- Brie and Raspberry En Croute
- Crab Rangoon
- Beef Sliders

- Salmon and herbed cheese crudite
- Chicken Bouchées
- Sandwich Melt
- Mushroom Tart

Grazing Table

Food that only can be described as a work of art. This intricately designed table will include tons of your favourite charcuterie items.

- Thinly sliced meats
- Marinated artichokes
- Grilled balsamic vegetables
- Olives
- Miniature breads
- Artisan cheeses
- Mediterranean dip

Starting from $1000.00



Chef Stations

- Antipasto bar
- Salad Bar
- Bar Bites
- Dosa
- Hopper (plain/ egg/milk)
- Prime rib carving
- Carne Asada
- Roast pig/lechon
- Pasta
- Tacos
- Poutine bar
- Kottu roti (Various options available)
- Pani Puri
- Samosa Chaat
- Popcorn
- Chocolate fountain
- Cotton candy
- Crepe
- Fruit flambé



Chef Curated Menu

Salad and Soup

- Mediterranean pasta salad
- German potato salad
- Arugula and spinach white balsamic vinaigrette
- Caesar salad

- Roasted red pepper soup
- Lobster Bisque

Accompaniments

- Garlic mashed potato with gravy
- Potatoes Au gratin
- Roasted vegetables
- Classic rice pilaf
- Rice and Peas
- Fried Plantain
- Stir fried noodles
- Spaetzle
- German Dumplings
- Rose Vegetable Pasta
- Pesto Gnocchi

Looking for more options? Ask us to see our Afghan, Bangladesh and other special menus

Classic Mains

- Roasted chicken
- Chicken schnitzel
- Creamy Mushroom Chicken
- Jerk Chicken
- Jamaican Curry Goat
- Roasted pork loin
- Beef goulash
- Seafood Paella

Premium Mains

Upgrade for $5.00 per guest per item

- Braised beef short ribs
- Gingered Salmon Fillets
- Red snapper in brown butter
- Oxtail Stew
- Brie and cranberry stuffed chicken breast

Traditional Desserts

- Mixed danish
- Assorted strudel
- Apple crumble with vanilla ice cream
- Tropical fruit platters
- Flan

Upgrade to a premium selection
$5.00 per guest

- Chocolate fountain
- New York cheesecake
- Wild Berry Custard Cake
- Tiramisu
- Amaretto Torte
- Lemon Ricotta Torte



Beverage Packages

Alcoholic Packages

With our various bar packages and options you can ensure that all your guests enjoy the event all night long. Whether you need light or full alcohol service we have got you covered with our professional team of bartenders.

Pour your own kegs: starting from $600
Wine by the bottle starting from: $40
Cash or Self-Supply Liqour Service: $500
Classic Open bar: $55/person,
Premium Open bar: $70/person

Included in Bar Packages:

Service, glassware
and bar mixes
Tailored beer selection
Red and White wine
Vodka, Gin, Whiskey, Tequila
and a selection of liqours

Non-Alcoholic Drinks

Provide beverages for your guests that include a welcome drink, soft drinks and coffee and tea!

$7 per person

Choice of one welcome drink:
Fruit punch
Mango juice
Nelli crush
Sherbet
Mango lassi
Herbal lemonade
Milkshake

Included Soft Drinks:

Pepsi
Diet Pepsi
7up
Sprite
Ginger Ale
Juices



Sri Lankan Menu

Soup

- Rasam
- Seafood Kool (Upgrade for $10.00 per guest)

Salad

- Mango salad
- Coconut sambol
- Tomato, onion & cucumber salad
- Onion & cucumber raita

Accompaniments

- Naan or JC's roti
- Plain or mixed puttu
- Plain or vegetable rice
- Brown rice
- Lo mein noodles
- String hopper biryani

- Okra, potato, tomato kulambu/curry
- Potato & tomato kulambu/curry
- Deviled eggplant (Moju)
- Eggplant fry curry
- Potato devil
- Daal curry
- Pumpkin & cassava curry
- Long bean & potato devil
- Creamy green bean and potato curry
- Spinach curry
- Soya kulambu/curry
- Cabbage vara/stir fry
- Kale vara/stir fry
- Bittergourd vara/ stir fry
- Peas and cashew curry

Main Course

- Curry – Mutton, Beef, Chicken, Shrimp, Seafood, Coconut squid or Kingfish
- Devil - Chicken, Squid, Fish, or Beef
- Kottu – Mutton, Chicken, Butter chicken, Egg or Dry fish
- Chicken fry
- Chili chicken
- Dry fish with egg curry
- Fried king fish
- JC sambol
- Massi sambol
- Fried shrimp with onions

- Add JC's style dry fish sambol for only $4 per guest

Desserts

- Payasam
- Caramel pudding
- Mango pudding
- Watalappam
- Purple taro with payasam

(upgrade for $5 per guest)

Bar Bites $250 ea

- Chili Chicken
- Chicken Devil
- Seafood Devil
- Pork Devil
- Beef Devil
- Egg Fry
- Chili Tofu

Indian Menu

Accompaniments

- Plain naan
- Garlic naan
- Butter naan
- Plain rice
- Jeera rice
- Lemon rice
- Raita
- Chana Masala
- Vegetable Kurma
- Aloo Mattar
- Aloo Gobi Masala
- Rajma
- Dal Makhani
- Dal Tadka
- Matar Methi Malai
- Bhindi Masala



Main Course

- Butter chicken
- Chicken kadai
- Chicken tikka masala
- Chicken kurma
- Mutton rogan josh
- Fish masala
- Shrimp curry
- Shrimp kurma
- Chicken biryani
- Lamb biryani
- Fish curry masala
- Coconut fish curry

- Malai kofta
- Paneer tikka masala
- Kadai paneer
- Matar paneer
- Vegetable tawa

Dessert

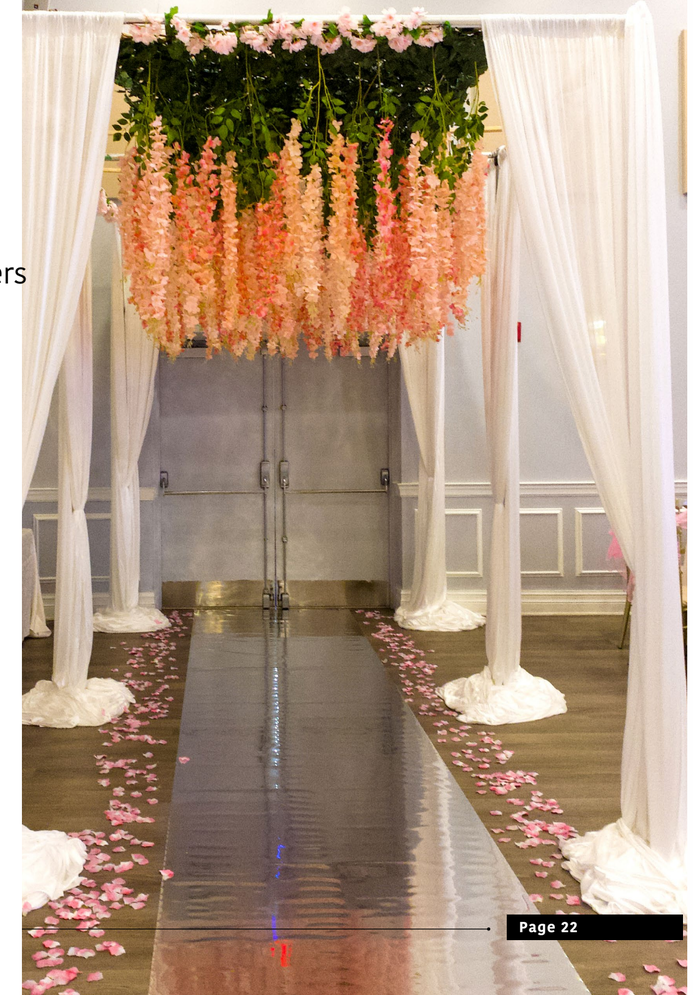
- Halwa
- Rasmalai
- Gulab Jamun

Designs by Mabel

Mabel Event Rentals has you covered! Our sister company has expert designers to take your event to the next level. Request a free consultation to see how we can help you! mabelrentals.com.

We specialize in:

- Backdrop and Mandap decor
- Head table and cake table designs
- Custom lighting packages
- Red and white carpet entrances
- Fresh flower arrangements
- Hall draping
- Floor wrapping
- Entertainment services



Entertainment

JC's Banquet has a trusted group of vendors offering excellent services for any event. We can plan and book many kinds of entertainment for functions.

- DJ services
- Photographers
- Videographers
- Limousine services
- Magicians
- Dancers
- Performers
- Specialty cake designs

Weekday Corporate Packages



All Day Meetings

Each package includes; meeting room rental, Wi-Fi, notepads & pens, podium, projector, av system and ice water.

Continental Breakfast
- Freshly baked breakfast pastries - featuring delicious muffins, danishes and croissants
- Seasonal fresh fruit
- Yogurt
- Fruit preserves, butter & margarine
- Gourmet regular & decaffeinated coffee, specialty teas and chilled juices

Mid-Morning Break
Gourmet regular & decaffeinated coffee, specialty teas and chilled juices

Afternoon Break
Freshly baked homemade cookies, gourmet regular & decaffeinated coffee, specialty teas, and chilled juices

Choose:

Standard Lunch: Sandwich Sensation
- Chef's daily soup
- Garden salad (dressings served on the side)
- Italian pasta salad
- Crudité served with dip
- Prepared artisanal sandwiches and wraps
- Features prosciutto, slow roasted turkey and vegetarian options

Package price @ $55 per person min. 15 guests

or

Executive Lunch
- Garden salad (dressings served on the side)
- Chef´s daily soup with fresh buns
- Crudité served with dip
- Choice of two main courses
- Choice of two accompaniments

Package price @ $60 per person min. 15 guests

All lunch options include: seasonal fruit platters, gourmet regular & decaffeinated coffee, specialty teas, and chilled juices
All packages are subject to 13% tax & 15% gratuity

A La Carte Gourmet

Beverages
- Freshly brewed coffee regular of decaffeinated **$22 per 10 cups**
- Selection of specialty & herbal teas **$19 per 10 cups**
- An assortment of soft drinks **$3 per can**
- A variety of chilled fruit juices **$3 per person**
- Bottled spring water **$2.50 per bottle**

Snacks
- Freshly baked goods featuring delicious muffins, danishes, and cinnamon rolls **$4.00 per person**
- An assortment of homemade cookies **$25.00 per dozen**
- Pretzels and potato chips **$5.00 per person**

Healthy Selections
- Granola bars **$3 each**
- An assortment of low-fat yogurt **$3 each**
- Whole fresh fruit **$3 per person**
- Delicious sliced fruit platter **$7.00 per person**



Breakfast in the Hall For Groups of 15 or more

The Baker's Pride
- An assortment of freshly baked goods featuring delicious muffins, danishes and croissants
- Fruit preserves, butter & margarine, gourmet regular & decaffeinated coffee, specialty & herbal teas **@ $15.00 per person**

The Continental
- An assortment of freshly baked goods featuring delicious muffins, danishes, croissants
- Seasonal fresh fruit
- Fruit preserves, butter & margarine
- Assorted chilled fruit juices
- Gourmet regular & decaffeinated coffee, specialty & herbal teas **@ $20 per person**

JC's Complete Breakfast
- An assortment of freshly baked goods featuring delicious muffins, danishes and croissants
- Seasonal fresh fruit
- Light and fluffy scrambled eggs
- Crisp bacon & farmer's pork sausages
- Seasoned potatoes
- Fruit preserves, butter & margarine
- Gourmet regular & decaffeinated coffee, specialty teas & chilled juices **@ $ 30 Per Person**

Healthy Start
- A Selection of bagels with low fat cream cheese
- Assortment of cereals with low fat milk and assorted yogurts
- Seasonal fresh fruit
- Fruit preserves, butter & margarine
- Chilled juices (apple, orange & cranberry)
- Gourmet regular & decaffeinated coffee, specialty teas **@ $30 per person**

All packages are subject to 13 % tax & 15% gratuity

Ask the management for more details.





jcsbanquet.ca | Contact us for your customized event
sales@jcsbanquet.ca | 416.290.6186