



Alcohol and Gaming Commission of Ontario
90 Sheppard Avenue East, Suite 200
Toronto ON M2N 0A4
Tel.: 416-326-8700 • Fax: 416-326-8711
Toll free in Ontario: 1-800-522-2876
Inquiries: www.agco.ca/iagco
Website: www.agco.ca

Municipal Information for Liquor Sales Licences

The information requested below is required in support of all applications for a new Liquor Sales Licence or outdoor areas being added to an existing Liquor Sales Licence.

Section 1 – Application Details

Premises Name

Symposium Cafe Restaurant and Lounge

Premises Phone Number (include area code)

905-881-2233

Premises Address

8165 Yonge Street

City/Town

Thornhill

Province

ON

Postal Code

L3T 2C6

Contact Name

Val Potter

Contact's Phone Number (include area code and extension)

416-268-9260

Contact's Email Address

val.potter@symposiumcafe.com

Does the application for a Liquor Sales Licence include indoor areas and/or outdoor areas?

☒ Indoor Areas ☒ Outdoor Areas

Section 2 – Municipal Clerk's Official Notice of Application for a Liquor Sales Licence in your Municipality.

Municipal Clerk:

Please confirm the "wet/damp/dry" status below.

Name of village, town, township or city where taxes are paid.

(If the area where the establishment is located was annexed or amalgamated, provide the name that the village, town, township or city was known as.)

Is the area where the establishment is located "wet", "damp" or "dry"? Please select one.

☒ Wet (for spirits, beer, wine) ☐ Damp (for beer and wine only) ☐ Dry

Note: Specific concerns regarding zoning or non-compliance with by-laws must be clearly outlined **in a separate submission or letter within 30 days of this notification.**

Address of Municipal Office

Date (dd/mm/yyyy)

Title

Signature of Municipal Official



Liquor Licence Questionnaire

The Corporation of the City of Markham

To evaluate your Liquor Licence Application, you are required to complete this Questionnaire.

Submit the all required documentation to the Clerk's Office by mail or in-person to the address below.

City of Markham
Clerk's Office
Legislative Services Department
101 Town Centre Boulevard
Markham, Ontario
L3R 9W3

Attention: Public Services Assistant

If you have any questions about this Questionnaire, please call 905-477-7000 ext. 2366.

Liquor Licence Questionnaire Checklist

The following items **must** be submitted with this completed Questionnaire to the Clerk's Office:

- ✓ Applicable fee;
- ✓ A sample menu; and,
- ✓ Copy of the floor plan showing the layout, areas that require licensing, seating arrangements, washrooms (show fixtures) and exits.

Applicant Contact Information

First Name Bill		Last Name Argo	
Street Number 8165	Street Name Yonge Street		Suite/Unit Number
City Thornhill		Postal Code L3T 2C6	Province Ontario
Telephone Number 905-881-2233	Mobile Number 416-268-9260	Email bill@symposiumcafe.com	

Restaurant Information

Name of Restaurant Symposium Cafe Restaurant and Lounge		
Street Number	Street Name Yonge Street	Suite/Unit Number
City Thornhill		Postal Code L3T 2C6
		Province Ontario

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Rev. Jan/17

Information on this form is collected under the authority of Section 11 of the Municipal Act, 2001, S.O. 2001, c. 25, as amended and Section 12 of the Liquor Licence Act, R.S.O. 1990, Chapter L.19, as amended. The information you have provided will be used to contact you and process your Liquor Licence Application. If you have questions about this collection contact the Access & Privacy Manager, Legislative Services Development, 101 Town Centre Boulevard, Markham, Ontario, L3R 9W3, 905-477-5530.

What is the closest major intersection to the restaurant? Yonge Street and Hwy 407	What is the distance between the restaurant and the closest residential area? (in kilometres) <u>300+ metres</u>
Does the restaurant have a valid Business Licence issued by the City of Markham? <input checked="" type="radio"/> Yes <input type="radio"/> No Business Licence Number: <u>16 12 00094 EE</u>	Does the restaurant have a working Fire Alarm System? <input type="radio"/> Yes <input checked="" type="radio"/> No
If no, please note that a Business Licence is required.	
Type of restaurant (select one) <input checked="" type="checkbox"/> Family <input type="checkbox"/> Roadhouse <input type="checkbox"/> Sports Bar <input type="checkbox"/> Fine Dining <input checked="" type="checkbox"/> Take Out <input checked="" type="checkbox"/> Cafe	
What, if any, entertainment or amusements will be provided in the restaurant? (select all that apply) <input type="checkbox"/> Karaoke <input type="checkbox"/> Live Entertainment <input type="checkbox"/> Casino <input type="checkbox"/> Off-Track Betting <input type="checkbox"/> Arcade	
Is the liquor licence application for an expansion of the existing operations? <input type="radio"/> Yes <input checked="" type="radio"/> No	
If yes, please provide the <u>current</u> existing maximum seating capacity: _____	
If no, please provide the <u>planned</u> existing maximum seating capacity: _____	
Location History	
Has a Building Permit been applied for or obtained for this location? <input checked="" type="radio"/> Yes Building Permit Number: <u>12 11 9266000 00 AL</u> <input type="radio"/> No	
Was the location previously used as a restaurant? <input checked="" type="radio"/> Yes <input type="radio"/> No	
If no, a Building Permit is required. Contact Building Services at 905-477-7000 ext. 4870 for more information.	
If the location was previously used as a restaurant, has construction or alteration been proposed? <input type="radio"/> Yes <input checked="" type="radio"/> No	
If yes, please provide Alteration Permit Number: _____	

Bill Ann

Applicant's Signature

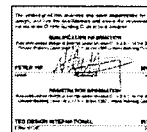
Sept 23/2021

Date

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Rev. Jan/17

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ITEM	DESCRIPTION	QTY	SUPP	INST	DRAWING(S)	NOTES
					W D H	
01	WALK-IN COOLER	1				
02	3-COMPARTMENT SINK	1			6-0	2-6
03	SOLP WARMER	3				
04	COMPARTMENT SINK W/ SPRAY GUN	1				
05	MEDICAL DISHWASHER	1				
06	DRAIN BOARD	1				
07	DISH RACK/SHELVING	2			6-0	2-6
08	STAINLESS STEEL TABLE TOP	1			6-0	3-0
09	18 BURNER STOVE	1			3-0	3-0
10	CHARBROILER	1				
11	FLAT TOP GRIDDLE	1			3-0	3-0
12	LOW BOY FRIEDE UNDER GRIDDLES	1				
13	DEEP Fryer	2				
14	ELECTRIC PIZZA OVEN	1				
15	HAND SINK	3				
16	MICROWAVE	2				
17	UNDER COUNTER PIZZA FRIEDE	2			6-0	2-6
18	CONVEYOR TOASTER	1				
19	J HEAT LAMP	1				
20	COMPUTER PRINTER	1				
21	EXHAUST HOOD	1				
22	EXHAUST HOOD	1				
23	SS LIQUID PASS THROUGH SUB VING	1				
24	HOT TEA MACHINE	1				
25	COFFEE BREWER	1				
26	PDP FOUNTAIN DISPENSER	1				
27	ESPRESSO MONG BOX	1				
28	ESPRESSO GRINDER	1				
29	ESPRESSO MACHINE	1				
30	ICE CREAM FREEZER	1				
31	BLENDED	2				
32	WATTLE IRON	1				
33	SINGLE UNDER COUNTER FRIEDE	1				
34	CAKE FRIEDE	1				
35	POINT OF SALE	3				
36	6 FOOT FRIEDE	1				
37	4 FOOT FRIEDE	1				
38	GLASS WASHER	1				
39	BEER TAPS	2				
40	BAR MIXEN	1				
41	UP-RIGHT FRIEDE	1				
42	UP RIGHT FRIEDE	1				
43	UNDER COUNTER ICE MAKEN	1				

TESTED DESIGN

TED DESIGN
INTERNATIONAL

1 Shearwater Ave. Unit 16, Toronto, ON CANADA
M6P 1A7
Telephone: (416) 461-7280 ext. 400 e-mail: ted@teddesign.com

The award is given to the individual who has made the most significant contribution to the design of a building or structure. The award is presented annually by the American Institute of Architects (AIA) to the architect who has made the most significant contribution to the design of a building or structure. The award is presented annually by the American Institute of Architects (AIA) to the architect who has made the most significant contribution to the design of a building or structure.

Do not write anything on this envelope and do not place anything in it. The envelope should be placed in the box labeled "Envelope" and sealed with the red ribbon provided.

Insert all envelopes in envelope.

COCKTAILS & BAR DRINKS

MULES

We use award-winning Fever Tree™ Ginger Beer for the best flavours 8.95

Classic Moscow Mule

Vodka, ginger beer, fresh lime juice & mint.

Grapefruit Mule

Vodka, grapefruit juice, ginger beer, orange slice.

Gin Mule Smash

Gin, ginger beer, fresh lime juice, mint & orange.

Cranberry Vanilla Mule

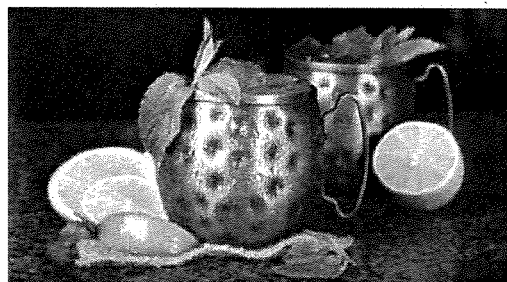
Vanilla Crown Royal, cranberry juice, ginger beer, fresh lime juice.

Raspberry Mule

Raspberry vodka, ginger beer, fresh lime juice, fresh raspberries & mint.

Georgia Peach Mule

Vodka, Peach Schnapps, ginger beer, fresh lime juice, mint & fruit slice.



MAKE IT A PITCHER

Sangria

Red or white wine mixed with fresh fruit.
Finished with Brandy (red) or Triple Sec (white).
12oz Pitcher 23.95 – 4oz Glass 8.95

Mojito*

Gold rum, fresh lime, soda, mint & simple syrup.
Pitcher 23.95 – Glass 8.95

Margarita*

Tequila, Triple Sec, lime juice & salted rim.
Pitcher 23.95 – Glass 8.95

Strawberry Daiquiri*

Captain Morgan Spiced Rum, strawberries & simple syrup. Enjoy it on the rocks or blended. Pitcher 23.95 – Glass 8.95

*contain 6 oz alcohol/PITCHER & 2 oz alcohol/GLASS

COCKTAILS 8.95

Aperol Spritz

Bubbly Prosecco, Aperol, soda & a fresh orange slice 4 oz

Bourbon Sour

Bulleit Bourbon, Triple Sec, orange juice & simple syrup 1.5oz

Negroni

Gin, Campari & Sweet Vermouth 2oz

Purple Haze Martini

Vodka, Peach Schnapps and Blue Curaçao layered atop cranberry juice 2 oz

Caesar A Canadian classic.

Vodka, Clamato juice & spices 1.5oz



OFF THE SHELF

Served with choice of mix. Ask your server for varieties.

SCOTCH 1.5 oz

Johnnie Walker Red 7.95 Johnnie Walker Black 9.95

PREMIUM 1 oz

Belvedere Vodka 7.95 Tequila: Jose Cuervo 7.95 Patron Silver 9.95

BAR RAIL 1 oz

Spring Mill Vodka Spring Mill Gin V.O. Rye Captain Morgan White Rum 6.95

Standard Alcoholic Beverages	Standard Serving Size	Approx. Average Cals. per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 ml)	150
Light Beer (4%)	1 bottle (341 ml)	100
Spirits (40%)	1 shot (45 ml/1.5 oz)	100



Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

ENJOY RESPONSIBLY.



WINE & BEER



Bubbles & Rosé

Prosecco Romeo, Italy
Rosé Eastdell VQA reserve

6 oz	9 oz	Bottle
12	-	46
11	17	42

White

Light & Fruity

Pinot Grigio Trebbiano Dragani, Italy
Riesling Trius, Canada

7	10	-
11	17	42

Crisp & Refreshing

Sauvignon Blanc Pelee Island Lighthouse, Canada
Pinot Grigio Tavernello, Italy

11	17	42
9	12	34

Full & Rich

Chardonnay Josh Cellars, California, USA

15	22	55
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Red

Fresh & Vibrant

Montepulciano D'Abruzzo Dragani, Italy
Pinot Noir Pelee Island, Canada

7	10	-
10	14	36

Bold & Spicy

Tempranillo
Anciano 7 year old Gran Reserva, Valdepanas DO, Spain
Cabernet Merlot Persona VQA, Ontario
Malbec Kaiken, Chile

11	17	42
16	23	56
14	21	52

Full & Smooth

Merlot Trius, Canada
Cabernet Sauvignon Josh Cellars, California, USA
Valpolicella Ripasso
Farina Valpolicella Rip Superiore Doc, Italy

14	21	52
15	22	55
14	21	52

FROM THE COOLER

Sapporo Beer 7.50 (500 ml)

Pabst Blue Ribbon Beer 6.00 (473 ml)

Budweiser Beer 7.00 (473 ml)

Sleeman Clear 2.0

Low carb, Low cal Beer 7.00 (473 ml)

Guinness 8.00 (500 ml)

Somersby Sparkling Apple Cider
8.00 (500 ml)

Somersby Sparkling Pear Cider
8.00 (500 ml)

Vodka Mudshake Creamy Vanilla
7.00 (270 ml)

Mike's Hard Lemonade 7.00 (355 ml)

White Claw Hard Seltzer Mango
8.00 (473 ml)

White Claw Hard Seltzer Natural Lime
8.00 (473 ml)

ON TAP



IMPORTED

½ Pint 10 oz 5.00
Pint 18 oz 9.00



PREMIUM

½ Pint 10 oz 4.75
Pint 18 oz 8.50
Pitcher 60 oz 23.95



SAPPORO



DOMESTIC

½ Pint 10 oz 4.50
Pint 18 oz Pabst Blue Ribbon 7.00
Pint 18 oz Sleeman 8.00
Pitcher 60 oz 20.95



CLEAR 2.0

Standard Alcoholic Beverages	Standard Serving Size	Approx. Average Cals. per Standard Serving Size
Red Wine (12%)	1 glass (142 ml/5 oz)	130
White Wine (12%)	1 glass (142 ml/5 oz)	120
Regular Beer (5%)	1 bottle (341 ml)	150
Light Beer (4%)	1 bottle (341 ml)	100
Spirits (40%)	1 shot (45 ml/1.5 oz)	100

Note: Actual calories of alcoholic beverages may vary; the addition of mixes will increase the calories of these beverages. Standard serving sizes are based on one drink as outlined in Canada's Low-Risk Alcohol Drinking Guidelines.

Menu Prices subject to change. Taxes & Gratuities not included.

ENJOY RESPONSIBLY.

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary. Any add-ons or substitutions add indicated calories to total calorie count.

APPETIZERS

Calamari Served with cocktail sauce
Lightly breaded, golden brown rings. 15.95 (410 Cals)

Chicken Quesadilla Served with sour cream & salsa.
Grilled chicken, green peppers, onions, mozzarella and cheddar
cheese in a tomato basil tortilla. 16.95 (720 Cals)

Steak Bites

Tender, pan seared morsels of beef in an Asian inspired marinade;
with Korean BBQ dipping sauce. 19.95 (820 Cals)

⑥ Gluten friendly without Korean BBQ dipping sauce (reduce 60 Cals)

Chicken Wings

A full pound of plump roaster wings with celery, carrot sticks & blue
cheese dip. Add your choice of BBQ (60 Cals) or Honey Garlic (60
Cals), Hot (10 Cals) or Sweet & Spicy Thai (70 Cals). 16.95 (570 Cals)

🍷 **Warm Spinach Dip** Served with toasted pita bread.
Topped with feta & cheddar cheese. 14.95 (1050 Cals)

Golden Battered Portobello Mushrooms

Fresh cut Portobello mushroom caps dipped in batter and fried
crispy golden. Served with sriracha mayo. 13.95 (520 Cals)

Classic Bacon & Onion Perogies

Traditional pan fried potato onion perogies topped with
caramelized onions and bacon. Garnished with green onions and
served with sour cream. (9 pieces) 12.95 (630 Cals)

Flatbread & Poutine

🍷 **Bruschetta Flatbread** 13.45 (830 Cals)

Diced tomatoes, onions, seasonings, mozzarella and goat cheese
with a balsamic reduction.

🍷 **Grilled Vegetable Flatbread** 14.95 (610 Cals)

Grilled zucchini, sautéed mushrooms & onions, roasted red peppers,
seasoned tomatoes, mozzarella & goat cheese with a balsamic drizzle.

Classic Poutine 10.95 (490 Cals)

A generous portion of french fries topped with traditional cheese
curds and beef gravy.

Butter Chicken Poutine 13.95 (760 Cals)

Crispy french fries smothered in our delicious butter chicken sauce.

SOUPS

French Onion 8.95 (350 Cals)

Broccoli & Cheddar 7.95 (360 Cals)

🍷 **Tuscan Tomato Bean** 6.95 (120 Cals)

Roasted tomatoes, vegetables & hearty beans in veggie broth.

SALADS

Bowl salads served with choice of Housemade Dressings:

Ranch (180 Cals); Creamy Garlic & Parmesan (430 Cals), Spicy Italian
Vinaigrette (370 Cals) or Clover Honey & Mustard Seed Vinaigrette (40
Cals). No substitutions will be made for ingredients.

⑥ **Algarve Chicken Salad Bowl**

Marinated grilled chicken thighs, grape tomatoes, black beans,
sliced mushrooms & pea shoots. Served over crisp romaine lettuce.
22.95 (570 Cals)

Teriyaki Salmon Salad Bowl

Grilled Atlantic salmon loin with our signature teriyaki glaze, joined
by ripe tomatoes, cucumber, broccoli, sliced mushrooms, green
onion, pea shoots & crispy wontons on a bed of romaine lettuce.
23.95 (480 Cals)

⑥ **BBQ Chicken Cobb Salad Bowl**

Grilled BBQ chicken breast, crumbled bacon, grape tomatoes,
cucumbers, peashoots, hardboiled egg & goat cheese. Served on
crisp romaine lettuce. 23.95 (1060 Cals)

⑥ **Mediterranean Salad**

🍷 Crisp romaine lettuce tossed with homemade Mediterranean style
dressing; topped with grape tomatoes, cucumber, green peppers,
red onions, Kalamata olives & feta cheese. 14.45 (340 Cals)

Add Protein to your Mediterranean or Caesar Salad:

Salmon 8.00 (+ 250 Cals) Steak 7.00 (+ 190 Cals)

Chicken 6.00 (+ 230 Cals)

Caesar Salad

Crisp romaine salad with real bacon bits, croutons & our housemade
creamy garlic and parmesan dressing. 13.95 (430 Cals)

SANDWICHES

All Sandwich Section items served with Mediterranean Side Salad ⑥ or your choice: Caesar Salad (- 60 Cals), Fries ⑥
(+ 120 Cals) or Tuscan Tomato Bean Soup (- 40 Cals). Substitutions: Sweet Potato Fries, Onion Rings (- 20 Cals), or
French Onion Soup (+ 200 Cals) additional 1.50 each. Substitute classic poutine for french fries add 3.00 (240 Cals)

California Chicken Sandwich on a gourmet bun. Grilled chicken breast layered with sriracha mayo, guacamole, black beans,
cheddar, bacon, lettuce, tomato, red onion & pickles. 19.95 (860 Cals)

Chicken Bacon Club on a home style ciabatta bun. Delicious grilled chicken breast, crispy bacon, lettuce & tomato. 18.45 (450 Cals)

Fish Tacos Lightly seasoned, delicately pan-fried Haddock fillet tucked into two warm tortilla shells with Asian cucumber slaw, shredded
lettuce & piquant thai glaze. 17.45 (680 Cals)

Choice of Steak, Chicken or Vegetarian meat with Persian rice, onion, tomato, cucumber, pickles, and green peppers, onion,
spices. Sautéed with rice, stuffed into a tortilla and grilled. Served with choice of side.

Persian Steak Burrito 19.95 (920 Cals)

Persian Chicken Burrito 18.95 (930 Cals)

🍷 Persian Vegetarian Burrito 17.95 (800 Cals)

Chicken Parmesan Sandwich on a gourmet bun. Tender chicken breast rolled in our housemade breading, lightly fried and
tossed in marinara sauce; topped with sautéed mushrooms, red peppers & mozzarella. 18.45 (800 Cals)

Chicken Caesar Wrap in a tomato basil tortilla.

Grilled chicken breast strips with romaine lettuce, real bacon bits & creamy caesar dressing. 17.45 (700 Cals)

Symposium Burger

Certified Angus Chuck double burger (two
4oz patties) served with Symposium's
signature burger sauce. 15.95 (480 Cals)
Single patty burger 11.95 (360 Cals)

PICK YOUR CHEESE

Mozzarella (80 Cals)

Cheddar (110 Cals)

Swiss (110 Cals)

1.45 each

VEGGIES

Sautéed Onions (20 Cals)

Sautéed Mushrooms (20 Cals)

Roasted Zucchini (20 Cals)

Hot Peppers (20 Cals)

.95 each

BURGERS

Served on a toasted Bun and topped
with lettuce, tomato, pickle and onions.
Includes Mediterranean Side Salad ⑥

⑥ **Beyond Meat Burger**

🍷 6 oz plant protein Vegetarian Burger.
16.95 (380 Cals)

A LITTLE EXTRA FLAVOUR

Extra Burger Patty 4.00 (240 Cals)

Beyond Meat Patty 6.25 (120 Cals)

Peameal Bacon 1.75 (40 Cals)

Bacon 1.45 (180 Cals)

Ranch 1.45 (140 Cals)

TOP IT OFF 1.25 each

Jack Daniel's Sauce (60 Cals)

Guacamole (90 Cals)

3 Onion Rings (60 Cals)

Housemade Coleslaw (60 Cals)

Portobello Mushrooms (30 Cals)

Housemade Bruschetta Mix (70 Cals)

*gluten free bun available on request

Includes: Mediterranean Salad ⑥ OR your choice of: Caesar Salad (- 60 Cals), Fries ⑥ (+ 180 Cals) or

Housemade Tuscan Tomato Bean Soup (- 40 Cals). Substitute classic poutine for french fries add 3.00 (240 Cals)

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day.
However, individual needs vary. Any add-ons or substitutions add indicated calories to total calorie count. 🍷 indicates vegetarian. All items identified with
⑥ are considered gluten friendly; however, the possibility of cross contact with gluten items does exist. Please notify management if you have allergies.

BOWLS

Succulent chunks of chicken breast, stir-fried in gingery teriyaki sauce, on a bed of basmati rice, vegetables & pineapple with crisp green onion & sesame seeds. 19.95 (1050 Cals)

Butter Chicken Rice Bowl (Ideal pairing: Chardonnay)

Juicy chunks of boneless chicken breast & caramelized onions simmered in sweet tomato & curried cream. Served over basmati rice with toasted pita. 18.95 (1320 Cals)

Steak Stir-Fry Bowl (Ideal pairing: Pinot Noir)

Pan fried steak bites, green peppers, onions & tomatoes with our garlic sauce drizzle over basmati rice. 19.95 (920 Cals)

Chicken Stir-Fry Bowl (Ideal pairing: Chardonnay)

Sautéed, diced marinated chicken, peppers, tomatoes, onions & cilantro with garlic sauce drizzle over basmati rice. 18.95 (930 Cals)

Vegetarian Stir-Fry Bowl (Ideal pairing: Pinot Noir)

A flavourful mix of pan fried portobello mushrooms, black beans, bell peppers, tomatoes, red onions and cilantro with our garlic sauce drizzle over basmati rice. 17.95 (800 Cals)

Mediterranean Zucchini Noodle Bowl Served with garlic bread. (Ideal pairing: Sauvignon Blanc)

Spiralized, fresh zucchini noodles sautéed in olive oil with grape tomatoes, Kalamata olives & feta cheese. 16.95 (480 Cals)

Add Protein to your Mediterranean Zucchini Noodle Bowl:

Chicken 6.00 (230 Cals) Steak 7.00 (190 Cals)
Salmon 8.00 (250 Cals)

ENTREES

Fire Grilled Jack Daniel's Petit Filet

(Ideal pairing: Tempranillo)

9 oz petit filet of beef, grilled, sliced and fanned out on the plate. Brushed with our signature J.D. BBQ glaze, sided by roasted potatoes & seasonal vegetables. 25.95 (860 Cals)

Add Wild Mushroom Demi-Glace 3.50 (45 Cals)

Chicken Souvlaki Dinner (Ideal pairing: Pinot Grigio)

Garlic, lemon and oregano marinated chicken on skewers. With salad, rice and tzatziki sauce. 23.45 (830 Cals)

Portuguese Style Chicken Dinner

(Ideal pairing: Sauvignon Blanc)

Marinated chicken grilled to perfection and served with roast potatoes and seasonal vegetables. 23.45 (930 Cals)

Pasta

Salmon & Spinach Fettuccine (Ideal pairing: Rosé)

Flaked Atlantic salmon with spinach tossed in a rose sauce with fettuccine noodles & served with garlic toast. 23.95 (1290 Cals)
Substitute rice noodles. 23.95 (1220 Cals)

Penne Bolognese (Ideal pairing: Montepulciano)

Ground sirloin, braised root vegetables, roasted tomatoes over penne noodles with garlic toasted baguette. 18.95 (1440 Cals)

Spinach & Mushroom Carbonara (Ideal pairing: Merlot)

Sautéed spinach, mushrooms tossed with fettuccine in parmesan cream made with eggs. 17.95 (1160 Cals)

Fettuccine Alfredo (Ideal pairing: Chardonnay)

Fresh mushrooms with al dente noodles tossed in housemade Alfredo sauce. 17.95 (1640 Cals)
Substitute rice noodles. (1520 Cals)

Vegetarian Pad Thai (Ideal pairing: Shiraz)

Spicy Pad Thai with julenned vegetables & rice noodles. Topped with scrambled eggs & peanuts. 18.95 (1380 Cals)

Add Protein to your Fettuccine Alfredo or Vegetarian Pad Thai:

Chicken 6.00 (230 Cals) Steak 7.00 (190 Cals)
Salmon 8.00 (250 Cals)

Rib Dinner (Ideal pairing: Cabernet Sauvignon)

A full rack of "fall off the bone" back ribs basted in BBQ sauce: served with crisp french fries & coleslaw. 29.95 (2400 Cals)

Ribs & Wings Dinner (Ideal pairing: Cabernet Sauvignon)

A half rack of our delicious BBQ back ribs with 1 pound of plump roaster wings tossed in your choice of sauce. Served with crisp french fries & coleslaw. 28.95 (2700 Cals)

Chicken Parmesan (Ideal pairing: Valpolicella)

Lightly breaded chicken breast covered in marinara sauce and mozzarella. With fettuccine noodles. 22.95 (1690 Cals)

Teriyaki Grilled Salmon (Ideal pairing: Chardonnay)

Grilled Atlantic salmon with gingery teriyaki sauce, crisp green onion & sesame seeds. Served with rice & vegetables. 24.95 (1080 Cals)

Schnitzel Cutlets (Ideal pairing: Chardonnay)

Hand breaded, tender pork cutlets topped with onion infused country gravy. Sided with roast potatoes & local vegetables. 22.95 (1030 Cals)

"MEAT" AND POTATOES

Served with a side of crispy french fries & housemade coleslaw. Substitute classic poutine for french fries add 3.00 (240 Cals)

Portobello Mushrooms and Fries Plump portobello mushroom caps battered and golden fried. Served with sriracha mayo. 16.95 (980 Cals)

Steak Bites and Fries Pan seared in Asian inspired marinade with Korean BBQ dipping sauce. 21.95 (1100 Cals)

Chicken Wings and Fries One full pound of plump roasters wings with your choice of sauce. 19.95 (1190 Cals)

Chicken Tenders and Fries Hand breaded, seasoned chicken tenders with sriracha mayo. 17.95 (1670 Cals)

Calamari and Fries Lightly breaded rings, cooked golden brown. Served with cocktail sauce. 16.95 (690 Cals)

Fish and Chips 2-Piece English Style battered Haddock filets. 17.95 (1400 Cals) Add a third piece 7.00 (560 Cals)

BEVERAGES

SEE OUR BAR MENU for WINE, BEER and COCKTAILS

Fruit Freezies Fresh fruit blended with ice.

Select one fruit or create your own unique combination of Strawberry (40 Cals), Banana (100 Cals), Raspberry (60 Cals), Blueberry (70 Cals), Blackberry (50 Cals) or Pineapple (60 Cals). 4.95

European Soda A Symposium Favourite!

A light & refreshing soda beverage in delicious fruit flavours including Peach, Mango, Strawberry, Raspberry & Kiwi. 3.95 (80 Cals)

Evian Spring Water (330ml) 3.45 (0 Cals)

Perrier Mineral Water (330ml) 3.45 (0 Cals)

San Pellegrino Sparkling (750 ml) 6.45 (0 Cals)

Pop Coke (140 Cals), Diet Coke (0 Cals),
Ginger Ale (120 Cals), Sprite (140 Cals) \$3.50

AS WE SAFELY REOPEN FOR DINING, HERE'S WHAT YOU CAN EXPECT TO SEE AT SYMPOSIUM:

CARE for HEALTHY TEAM MEMBERS

daily
temperature checks

PROTECTIVE EQUIPMENT

masks to be worn
by all team members

FREQUENT HANDWASHING

and hand sanitizing
stations throughout

SOCIAL DISTANCING

seating areas
modified for your safety

CLEANING PROCEDURES

your table disinfected
before your visit

Adults and youth (ages 13 and older) need an average of 2,000 calories a day, and children (ages 4 to 12) need an average of 1,500 calories a day. However, individual needs vary. Any add-ons or substitutions add indicated calories to total calorie count. ♻ indicates vegetarian. All items identified with ♻ are considered gluten friendly; however, the possibility of cross contact with gluten items does exist. Please notify management if you have allergies.

BREAKFAST

available 'til 4 pm

SYMPOSIUM
RESTAURANT & LOUNGE

EARLY BIRD MONDAY-FRIDAY UNTIL 10 AM

Early Bird Sandwiches served with your choice of fruit cup or breakfast potatoes (+ 130 Cals)

Western Sandwich 7.95 (430 Cals)

BLT Sandwich 7.95 (580 Cals)

Bacon and Egg Sandwich 6.95 (700 Cals)

French Toast & Fruit Cup 9.95 (620 Cals)

Three Eggs includes choice of Brewed Coffee (0 Cals) or Orange Pekoe Tea (0 Cals)

Three eggs any style accompanied with breakfast potatoes, toast & choice of bacon (765 Cals) or ham (710 Cals) 9.95

Three Egg Omelette includes choice of Brewed Coffee (0 Cals) or Orange Pekoe Tea (0 Cals) Served with breakfast potatoes & whole wheat toast. 9.95 (510-710 Cals) Two choices: bacon (80 Cals), ham (60 Cals), tomatoes, mushrooms, or green peppers (10 Cals), red onion (20 Cals), cheddar or Swiss (110 Cals), mozzarella (90 Cals), feta cheese (70 Cals)

All Regular Three-Egg Omelettes & Breakfasts accompanied by seasoned breakfast potatoes (130 Cals) & whole wheat toast (170 Cals).
SUBSTITUTE Breakfast Potatoes for: Sweet Potato Fries, Mediterranean Salad  or Fruit Cup (- 90 Cals) for just 1.50 extra

OMELETTES

* **Egg White Omelettes** available

add 1.50 extra (- 100 Cals)

Deluxe Omelette

Bacon, sausage, ham, green peppers, red onions and mushrooms. 14.95 (910 Cals)

Mediterranean Omelette 13.95 (580 Cals)
Diced zucchini, tomatoes, black olives & feta cheese.

Grilled Vegetable Omelette
Grilled onions, roasted red peppers, mushrooms and zucchini. 13.95 (570 Cals)

Spinach & Feta Omelette 12.95 (650 Cals)

Wes ~~red~~ **red** 13.95 (730 Cals)
Ham, green peppers, red onions and cheddar cheese.

Bacon & Cheddar Omelette 12.95 (690 Cals)

Custom Omelette 10.95 (490 Cals)
add your favourite ingredients:
Choice of meat: bacon (80 Cals), diced ham (60 Cals), sausage (200 Cals) add 0.95 each
Choice of vegetable: tomatoes (20 Cals), red onions (20 Cals), mushrooms (20 Cals), roasted red peppers (20 Cals), green peppers (20 Cals), zucchini (20 Cals), black olives (30 Cals) or spinach (5 Cals) add 0.95 each
Choice of cheese: cheddar or Swiss (110 Cals), mozzarella (80 Cals) or feta (70 Cals) add 1.45 each

THREE EGG BREAKFAST

3 fresh eggs, any style 10.45 (490 Cals)

with ham 13.45 (710 Cals)

or bacon 13.45 (770 Cals)

with peameal bacon 13.95 (710 Cals)

or farmer's sausage 13.95 (1160 Cals)

or turkey sausage 13.95 (640 Cals)

EGGS BENEDICT

Served with Breakfast Potatoes

Eggs Benedict

Peameal bacon and poached eggs topped with Hollandaise sauce; layered on a toasted English muffin. 14.95 (700 Cals)

Eggs Benjamin

Smoked salmon, red onions and poached eggs topped with Hollandaise sauce; layered on a toasted English muffin. 16.95 (620 Cals)

Eggs Florentine

Cooked spinach & poached eggs topped with Hollandaise sauce; layered on a toasted English muffin. 13.95 (590 Cals)

AVOCADO TOAST with Poached Eggs

Avocado spread with pico de gallo and 2 eggs. On toasted rye bread with side fruit salad. 15.95 (660 Cals)

POWER BREAKFAST

Steak Power Omelette

Sautéed BBQ steak bites, green peppers, onions, tomatoes, garlic sauce - with breakfast potatoes & toast. 19.95 (920 Cals)

Chicken Power Omelette

Sautéed diced chicken, peppers, tomatoes, onions, cilantro, garlic sauce - with breakfast potatoes & toast. 18.95 (930 Cals)

Vegetarian Power Omelette

Sautéed portobello mushrooms, black beans, peppers, tomatoes, zucchini, red onions, cilantro, garlic sauce - with breakfast potatoes & toast. 17.95 (800 Cals)

Steak & Eggs

Grilled filet of beef medallions, three eggs made to order, breakfast potatoes and a grilled pita. 19.95 (950 Cals)

Breakfast of Champions Three eggs - made to order, with breakfast potatoes, a fresh waffle, and choice of ham (930 Cals) or bacon (1330 Cals). 15.95

Symposium French Toast

Three large slices of fresh egg bread, dipped in our cinnamon honey egg batter. Served with fruit cup & choice of:

ham (830 Cals) or bacon (890 Cals) 15.95

Add chocolate chips 1.50 (140 Cals)

Add extra fruit topping 1.50 (35 Cals)

Caramel Banana French Toast

With hot caramel banana sauce and choice of ham (1110 Cals) or bacon (1200 Cals) 16.95

Belgian Waffle

Topped with choice of fruit & served with a side fruit cup.

Add chocolate chips 1.50 (140 Cals)

Add extra fruit topping 1.50 (35 Cals)

REFRESHING JUICES



BLEND YOUR JUICE WITH ICE add 0.70

Symposium Strawberry/Banana/Orange

Delicious and refreshing. 4.75 (130 Cals)

Orange 100% Florida oranges. 4.25 (110 Cals)

Mango 4.75 (140 Cals)

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BREAKFAST SANDWICHES

Served with breakfast potatoes.

The Cuban Pulled pork, fried egg, peameal bacon, sliced pickle, mustard & Swiss cheese on a ciabatta bun. 11.95 (730 Cals)

Peameal Bacon, Egg & Cheese

Served on a soft Gourmet bun. 11.95 (570 Cals)

All the following served on whole wheat, or your choice of bread: white (+ 10 Cals) or rye (- 40 Cals).

⑥ Ham, Feta, Onion & Egg Sandwich

Served on gluten friendly bun 11.95 (460 Cals)

Western

Ham, bell peppers & red onion. 9.95 (390 Cals)

☛ Triple-Decker Grilled Cheese 9.95 (490 Cals)

B.L.T. 9.95 (550 Cals)

☛ Fried Egg 5.95 (310 Cals)

Bacon & Egg 8.95 (670 Cals)

Bacon & Cheese 8.95 (760 Cals)

☛ Add cheese slice 1.45 (70-110 Cals)

FRESH & LIGHT

⑥ Fruit Yogurt Parfait

Assorted berries, vanilla yogurt & granola. 5.75 (410 Cals)

SIDE ORDERS

☛ **Single egg** (poached, fried or scrambled) 1.50 (70 Cals)

Bacon (5 slices) 4.45 (270 Cals)

Ham (3 slices) 3.45 (210 Cals)

☛ **Breakfast Potatoes** 3.75 (160 Cals)

☛ **Toast** 1.75

white (180 Cals), whole wheat (170 Cals), marble rye (130 Cals)

Peameal (3 slices) 3.95 (210 Cals)

Turkey sausage (3 pieces) 3.95 (100 Cals)

Farmer's sausage (2 pieces) 3.95 (660 Cals)

☛ **Fruit salad** 4.95 (90 Cals)

☛ **Sliced tomatoes** 1.50 (15 Cals)

☛ **French toast** 8.95 (390 Cals)

Available from 11am - 4pm

SALAD BOWLS

Served with choice of our Housemade Dressings: Ranch (180 Cals), Creamy Garlic & Parmesan (430 Cals), Spicy Italian Vinaigrette (370 Cals) or Clover Honey & Mustard Seed Vinaigrette (40 Cals). No substitutions will be made for ingredients.

G Algarve Chicken Salad Bowl

Marinated grilled chicken thighs, grape tomatoes, black beans, sliced mushrooms & pea shoots. Served over crisp romaine lettuce. 22.95 (570 Cals)

Teriyaki Salmon Salad Bowl

Grilled Atlantic salmon loin with our signature teriyaki glaze, joined by ripe tomatoes, cucumber, broccoli, sliced mushrooms, green onion, pea shoots & crispy wontons on a bed of romaine lettuce. 23.95 (480 Cals)

G BBQ Chicken Cobb Salad Bowl

Grilled BBQ chicken breast, crumbled bacon, grape tomatoes, cucumbers, peashoots, hardboiled egg & goat cheese. Served on crisp romaine lettuce. 23.95 (1060 Cals)

French Onion Soup 8.95 (350 Cals)

Broccoli & Cheddar Soup 7.95 (360 Cals)

☛ **Tuscan Tomato Bean Soup** 6.95 (120 Cals)

Chicken Wings and Fries

One full pound of plump roaster wings with choice of sauce. Served with housemade coleslaw. 19.95 (1190 Cals)

Chicken Tenders and Fries

Hand-breaded, seasoned chicken tenders with sriracha mayo. Served with housemade coleslaw. 17.95 (1670 Cals)

LUNCH SANDWICHES

Served with Mediterranean Side Salad ⑥ or your choice: Caesar Salad (- 60 Cals), Fries ⑥ (+ 120 Cals) or Tuscan Tomato Bean Soup (- 40 Cals). Substitutions: Sweet Potato Fries, Onion Rings (- 20 Cals), or French Onion Soup (+ 200 Cals) add 1.50 each. Substitute classic poutine for french fries add 3.00 (240 Cals)

California Chicken Sandwich on a gourmet bun. Grilled chicken breast layered with sriracha mayo, guacamole, black beans, cheddar, bacon, lettuce, tomato, red onion & pickles. 19.95 (860 Cals)

Chicken Bacon Club on a home style ciabatta bun. Delicious grilled chicken breast, crispy bacon, lettuce & tomato. 18.45 (450 Cals)

Chicken Parmesan Sandwich on a gourmet bun. Tender chicken breast rolled in our housemade breading, lightly fried & tossed in marinara sauce; topped with sautéed mushrooms, roasted red peppers & mozzarella. 18.45 (800 Cals)

Symposium Burger

Certified Angus Chuck double burger (two 4oz patties) served with Symposium's signature burger sauce. 15.95 (480 Cals)
Single patty burger 11.95 (360 Cals)

BURGERS

Served on a toasted Bun and topped with lettuce, tomato, pickle and onions. Includes Mediterranean Salad ⑥

⑥ Beyond Meat Burger

☛ 6 oz plant protein Vegetarian Burger. 16.95 (380 Cals)

PICK YOUR CHEESE

Mozzarella (80 Cals)
Cheddar (110 Cals)
Swiss (110 Cals)
1.45 each

VEGGIES

Sautéed Onions (20 Cals)
Sautéed Mushrooms (20 Cals)
Roasted Zucchini (20 Cals)
Hot Peppers (20 Cals)
.95 each

A LITTLE EXTRA FLAVOUR

Extra Burger Patty 4.00 (240 Cals)
Beyond Meat Patty 6.25 (120 Cals)
Peameal Bacon 1.75 (40 Cals)
Bacon 1.45 (180 Cals)
Ham 1.45 (140 Cals)

TOP IT OFF 1.25 each

Jack Daniel's Sauce (60 Cals)
Guacamole (90 Cals)
3 Onion Rings (60 Cals)
Housemade Coleslaw (60 Cals)
Portobello Mushrooms (30 Cals)
Housemade Bruschetta Mix (70 Cals)

*gluten free bun available on request

Includes: Mediterranean Salad ⑥ OR your choice of: Caesar Salad (- 60 Cals), Fries ⑥ (+ 180 Cals) or Housemade Tuscan Tomato Bean Soup (- 40 Cals). Substitute classic poutine for french fries add 3.00 (240 Cals)

Cafe Americano 3.25 (15 Cals)

Cappuccino 4.75 (45 Cals)

Cafe Latte 4.75 (100 Cals)

Chal Latte 4.75 (150 Cals)

Vanilla Chal Latte 5.45 (220 Cals)

Cafe Mocha 5.45 (240 Cals)

Hot Chocolate 4.25 (200 Cals)

Specialty Tea Selection 4.45 (0 Cals)



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BRUNCH SPECIALS
Daily 9am - 3pm

MIMOSA (4 OZ) or CAESAR (1.5 OZ)



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