BREAKFAST MENU 1 - 8.00 per person

An assortment of pastries all made in house by sweet L-EAT:
Platters of mini loaf coffee cakes, biscotti's, chelsea buns, miniature butter and chocolate croissants
served with creamery butter, cream cheese and fruit preserves
...
Fruit platter with tropical fruits & berries
...

ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>PRICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>MENU</td>
<td>based on 100 guests x 8.00 per person</td>
<td>$800.00</td>
</tr>
<tr>
<td>BEVERAGES</td>
<td>based on juices, bottled water and coffee and tea, 100 guests x 3.50 per person</td>
<td>$350.00</td>
</tr>
<tr>
<td>STAFFING</td>
<td>1 supervisor, 1 waitstaff for complete set up and tear down, based on a 4 hour minimum</td>
<td>$228.00</td>
</tr>
<tr>
<td>ESTIMATED RENTALS</td>
<td>8.50 per person</td>
<td>$850.00</td>
</tr>
<tr>
<td>15% TMX LANDMARK FEE</td>
<td>on food and beverages</td>
<td>$172.50</td>
</tr>
</tbody>
</table>

SUBTOTAL          |                                                                                 | $2400.50  |
BREAKFAST MENU 2 – 12.00 per person

Assorted breakfast wraps to include:
Scrambled egg, roasted mushrooms and fontina cheese
Scrambled egg, smoked salmon, cream cheese and spinach
Scrambled egg, back bacon, aged cheddar, arugula and tomato
...
Granola parfaits with homemade nut free granola, yogourt, orange blossom honey and fresh berries
...
Tropical fruit salad with fresh mint
...

**ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS**

**MENU;** based on 100 guests x 12.00 per person $1200.00

**BEVERAGES;** based on juices, bottled water and coffee and tea, 100 guests x 3.50 per person $350.00

**STAFFING;** 1 supervisor, 1 waitstaff for complete set up and tear down, based on a 4 hour minimum $228.00

**ESTIMATED RENTALS;** 9.00 per person $900.00

**15% TMX LANDMARK FEE;** on food and beverages $232.50

**SUBTOTAL** $2910.50
BREAKFAST 3 - 18.00 per person

Assorted gryfe's bagels

... 

Butter croissants, chocolate croissants, lemon and raisin scones, served with creamery buttery and preserves

... 

Fluffy scrambled eggs with fine herbs

... 

Kristapson's smoked salmon, served with cream cheese, sliced cucumber, sliced tomato, thinly sliced red onion, capers, lemon wedges, sliced orange cheddar and swiss cheeses

... 

Cheese filled blintzes with sour cream and strawberry compote

... 

Citrus segments with fresh mint

...

ESTIMATED PRICING BREAKDOWN, BASED ON 100 GUESTS

**MENU;** based on 100 guests x 18.00 per person $1800.00

**BEVERAGES;** based on juices, bottled water and coffee and tea, 100 guests x 3.50 per person $350.00

**STAFFING;** 1 supervisor, 1 waitstaff, 1 chef for complete set up and tear down, based on a 4 hour minimum, $348.00

**ESTIMATED RENTALS;** 9.50 per person $950.00

**15% TMX LANDMARK FEE;** on food and beverages $322.50

**SUBTOTAL** $3770.50