



Complete Meeting Packages





Table of Contents

Meeting Packages	2
Daily Express Breakfast	3-4
Daily Hot Breakfast	5-6
Daily Working Lunch	7-9
Daily Hot Lunch	10-14



DoubleTree Meeting Package

\$109 / Person

(Minimum 10 People)

Meeting Room Rental (Complimentary Meeting Room)

Express Breakfast

AM Coffee and Tea Refresh

Working Lunch Buffet

PM Break : Choice of Average Joe or a Bite or Two Coffee Breaks

Wireless Internet Access for All

Upgrade to Hot Breakfast for +\$8 per person

Upgrade to Coffee Break (Refer to Coffee Break Menu)

Chestnut Meeting Package

\$119 / Person

(Minimum 20 People)

Meeting Room Rental

Express Breakfast

AM Coffee and Tea Refresh

Hot Lunch Buffet

PM Break - Choice of Average Joe or a Bite or Two Coffee Breaks

Wireless Internet Access for All

Upgrade to Hot Breakfast for +\$8 per person

Toronto Meeting Package

\$129 / Person

(Minimum 20 People)

Meeting Room Rental

Hot Breakfast

AM Coffee and Tea Refresh

Hot Lunch Buffet

PM Break - Choice of any Coffee Break

Wireless Internet Access for All

Upgrade to Hot Breakfast for +\$8 per person

All Packages are based upon availability and set minimum numbers. If under minimum requirement, a CAD 200 service fee will apply. Packages cannot be combined with any other offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.



DAILY EXPRESS BREAKFAST

All include chilled orange, apple and cranberry juice, regular & decaf coffee and a selection of teas.

Choose an alternative day's menu for \$15 per person.

*Serves a minimum of **10 guests***

Flat Labour Fee of \$200 for less than the minimum requirement of attendees

Monday

Blueberry Oat Muffins (V)

Artisanal Danishes (V)

Assorted Beignets (V)

Sliced Fruit with Yogurt Dressing, Toasted Hempseed (GF)

Tuesday

Glazed Coffee Cakes and Dark Chocolate Croissants (V)

Sliced Cheeses, French Baguette (V)

Parfait Bar: Plain Yogurt, Fruit Compote, Fresh Berries, House-Made Granola

Whole Fruit (VG)

Wednesday

Lemon Poppy Seed Loaves

Artisanal Danishes (V)

Hot Oatmeal with Cranberries, Raisins, Almonds, Various Sweeteners

with Dairy Options

Fresh Diced Fruit (GF, VG)

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

All Packages are based upon availability and set minimum numbers. Packages cannot be combined with any other offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.



Thursday

Blueberry and Cranberry-Orange Scones with Cream

Honey-Bran Muffins (V)

Hazelnut Croissants (V)

Whole Fruits (VG)

Friday

DIY Bagel with Assorted Cream Cheese, Tomatoes and Fruit Preserves (V)

+\$12 for Smoked Salmon

Avocado, Banana and Kale Smoothies (VG)

Individual Greek Yogurts (V)

Cubed Melons in Mint-Lime Dressing (GF, VG)



DAILY HOT BREAKFAST

All include chilled orange, apple and cranberry juice, regular & decaf coffee and a selection of teas.

Choose an alternative day's menu for \$15 per person.

*Serves a minimum of **20 guests***

Flat Labour Fee of \$200 for less than the minimum requirement of attendees

Monday

Blueberry Oat Muffins (V)

Savory Baked Strudels (V)

Sliced Fruit with Yogurt, Hemp Seeds (GF)

Classic Scrambled Eggs (GF)

Skillet Home Fries with Spanish Onions and a Cajun Kick (V, LF)

Baked Tomatoes with Arugula Drizzle (VG)

Smoked Bacon and Griddled Sausages (LF)

Tuesday

Glazed Coffee Cakes and Dark Chocolate Croissants (V)

Parfait Bar, Plain Yogurt, Fruit Compote, Fresh Berries, House-Made Granola

Cubed Melons in Mint-Lime Dressing (VG)

Spanish Frittata with Pulsed Vegetables and Torched Gruyere

Herbed Potatoes with Green Peppers and Onions (VG)

Turkey Sausage and Smoked Bacon (LF)

Wednesday

Apple Turnovers and Lemon Poppyseed Loaves (V)

Sliced Fruit with Yogurt, Toasted Hempseeds (GF)

French Crepes, Chocolate and Strawberries (V)

Classic Scrambled Eggs (GF)

Skillet Red Bliss Potato Wedges (V)

Naturally Smoked Bacon + Pork Sausage (LF)

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

All Packages are based upon availability and set minimum numbers. Packages cannot be combined with any other offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The

quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.



Thursday

Butter Laden Mini Scones with Whipped Cream (V)

Artisanal Danishes (V)

Breakfast Burrito with Chorizo, Peppers and Queso Fresco

Baked Tomatoes with Arugula Drizzle (VG, GF)

Skillet Home Fries with Spanish Onions and Cajun Kick (VG)

Smoked Bacon (LF)

Fresh Fruit and Berries (VG, GF, LF)

Friday

DIY Bagel Bar with Cream Cheese, Tomatoes, Fruit Preserves (V)

+\$12 for Smoked Salmon

Individual Greek Yogurts (GF)

Cubed Melons in Mint-Lime Dressing (VG, GF)

Market Scrambled Eggs with Caramelized Field Mushrooms (GF)

Pan Skillet Hash Brown Potatoes (VG)

Naturally Smoked Bacon + Pork Sausage



= Gluten Free



= Lactose Free



= Vegetarian



= Vegan

All Packages are based upon availability and set minimum numbers. If under minimum requirement, a CAD 200 service fee will apply. Packages cannot be combined with any other offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.



DAILY WORKING LUNCH

All include regular & decaf coffee and a selection of teas.

Choose an alternative day's menu for \$15 per person.

*Serves a minimum of **10 guests***

Flat Labour Fee of \$200 for less than the minimum requirement of attendees

Monday

Daily Soup

DoubleTree House Salad (GF)

with Ontario Greens, Cherry Tomatoes, English Cucumbers and Two Dressings

Fusilli Pasta with Olives, Feta Cheese, Tomatoes, Artichoke Hearts and Italian Dressing (V)

Roasted Striploin Sandwich with Charred Bell Peppers, Caramelized Onion and Spicy Mayo (LF)

Caprese Sandwich with Tomatoes, Bocconcini, Fresh Basil and Balsamic Glaze (V)

Tuna Wrap with Spicy Mayo, Avocado, Baby Greens

Mini French Pastries

Tuesday

Daily Soup

Thai Salad with Spicy Peanut Sauce (VG)

Quinoa Bean Salad with Lime-Cilantro Vinaigrette (VG, GF)

Chicken Quesadillas with Sour Cream and Salsa

Roasted Red Pepper and Curried Cauliflower Wrap with Caramelized Onions (V)

Smoked Salmon on Marble Rye with Avocado, Spinach,

Cucumber Dill Slaw and Lemon Sour Cream

Mango and Lemon Mousse Cakes

Sliced Fruit and Berries (VG,GF,LF)

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

All Packages are based upon availability and set minimum numbers. Packages cannot be combined with any other

offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The

quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot

be guaranteed until 60 days prior to the time that the particular function takes place.



Wednesday

Daily Soup

Baby Romaine Caesar Salad with Radicchio, Shaved Parmesan, Smoked Paprika

Caesar Dressing, Croutons (V)

Greek Caesar Salad with Pickled Eggplants, Fried Capers, Bell Peppers, Feta Cheese (GF)

Vegetarian on Multigrain Panini with Sundried Tomato, Portobello Mushroom, Tofu,

Baby Arugula, Balsamic Mayo (V)

Smoked Turkey on a Soft Baguette with Aged Cheddar, Lettuce, Tomato

Deli Sandwich on Sourdough Bread with Salami, Ham, Provolone, Cucumber and Tomato

Chocolate Fudge Cake

Strawberry Shortcake

Thursday

Daily Soup

DoubleTree House Salad with Ontario Greens, Cherry Tomatoes, English Cucumbers

and Two Dressings (GF)

Outdoor BBQ Style Potato Salad with Baby Potatoes, Pickles, Dijon, Dill and Eggs (GF)

Roasted Striploin Sandwich with Charred Bell Peppers, Caramelized Onions, Spicy Mayo (LF)

Chicken Caesar Wrap with Romaine, Garlic Dressing and Tomatoes

Roasted Red Pepper and Curried Cauliflower Wrap with Caramelized Onions (V)

New York Style Cheesecake

Baked Big Apple Pie (LF)



DOUBLETREE

by Hilton®

TORONTO DOWNTOWN

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

All Packages are based upon availability and set minimum numbers. Packages cannot be combined with any other

offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The

quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot

be guaranteed until 60 days prior to the time that the particular function takes place.



Friday

Daily Soup

Baby Romaine Caesar Salad with Radicchio, Shaved Parmesan, Smoked Paprika
with Croutons, Caesar Dressing (V)

Organic Mesclun Baby Greens with Strawberries, Pear and Walnuts,
White Balsamic Dressing (VG, GF)

Grilled Chicken Sandwich with Asiago Cheese, Arugula Pesto on Flatbread, Bell Pepper Drizzle

Caprese Sandwich with Tomato, Bocconcini, Fresh Basil, Balsamic Glaze

Tuna Wrap with Spicy Mayo, Avocado, Baby Greens (V)

Assorted Cupcakes



DAILY HOT LUNCH

Served with Freshly Baked Rolls and Creamy Butter
All Include Regular & Decaf Coffee and a Selection of Teas
Choose an Alternative Day's Menu for \$15 per person
*Serves a Minimum of **20 ppl***

Flat Labour Fee of \$200 for less than the minimum requirement of attendees

Monday - Viva l'Italia

Cannellini Bean Soup (VG)

Caesar Salad

with Baby Romaine, Shaved Parmesan and Croutons

Insalata Mista (VG, GF)

Cherry Tomato, Cucumber and Red Onion Vinaigrette

Seafood Linguine

with an Arugula Lemon Pesto, Grated Parmesan

Chicken Marsala

with Cremini Mushrooms and Marsala Wine

Roasted Baby White Skin Potatoes (VG, GF)

Vegetarian Substitute

Eggplant Caponata (VG, GF)

with Fava Beans

Cheese Tortellini

with a Rose Cream Sauce

Mini Italian Pastries

Verdure Gratin Al Forno

Roasted Vegetables with Parmesan and Herb Crust



Tuesday - Dragon Feast

Hot and Sour Soup (LF)

Mandarin Garden Salad (LF)

Napa Cabbage Salad with mandarin oranges, bean spouts, broccoli, roasted almonds and sesame dressing

Silken Noodle Salad (LF)

with lo mein noodles, bell peppers, green onion, julienne of carrots and soy dressing

Kung Pao Chicken (LF)

Broccoli Crowned Beef (LF)

ginger-garlic sauced beef with broccoli and carrots

Vegetable Fried Rice (VG LF)

Baby Bok Choy (VG, GF)

with Fried Lotus Root

Vegetarian Substitute

Mango Mousse

Silky Tofu Treasure (VG)

with Minced Eggplant and Sichuan Pepper Sauce

Fortune Cookies

Tofu with Chow Mein Noodles(VG)

Sliced Fruit

ENHANCEMENT

Miso Marinated Black Cod (LF) + 15



Wednesday - South Asian Festival

Daal (GF, LF)

Cucumber, Tomato and Onion Salad (GF, VG)
with cilantro dressing

Papadi Potato Salad
masala yoghurt dressing

Butter Chicken
chili, garlic and ginger spiced marinated chicken with a splash of butter and lemon

Salmon Tikka (GF)
dusted with coriander, paprika and cumin

Curry Vegetable Stew (GF, VG)

Basmati Rice (GF, VG)

Vegetable Samosas (LF, VG)
with tamarind sauce

Butter Naan
Cucumber Raita

Mango and Passionfruit Cake

Lemon Burst Cake

Vegetarian Substitute
Paneer Tikka (GF)

ENHANCEMENT
Lamb Rogan Josh +15



Thursday - True North

Yellow Split Pea Soup (GF, VG)

Green Garden Salad and House Dressing (GF, VG)
with Cucumber, Carrot, and Tomato

Dried Cranberry and Pearl Barley Salad (V, GF)
with Black Beans and Arugula. Apple Cider Vinaigrette

Maple and Ginger Glazed Salmon (LF, GF)

Chicken Chasseur (GF)
with Tarragon, Mushroom and White Wine Sauce

Regional House Vegetables (GF, VG)

Yukon Gold Mash (GF)
with Woolwich Goat Cheese

Strawberry Shortcake

Blueberry Burst Squares

Vegetarian Substitute

Farro Grains with Roasted Root Vegetables

ENHANCEMENTS

Alberta Beef Striploin with Herb Crust (GF,LF) +15 per person



Friday - Backyard BBQ

Creamy Coleslaw (GF, V)

Picnic Potato Salad (GF, V)

Smokey BBQ Ribs (GF, LF)

Bourbon style pork ribs with a hint of smokiness

Kickin' Chicken Legs (GF, LF)

BBQ Spices with a bit of heat

Tex Mex Grilled Corn (GF, VG)

Grilled corn with bell peppers, onions and smoked paprika

Baked Mac n' Cheese

Oven baked macaroni with a creamy cheddar and mozzarella sauce

Key Lime Pie

Lemon Meringue

Iced Tea and Lemonade (LF)

Banana and Chocolate Smoothie (GF)

Vegetarian Substitute

Smoked Tofu and Grilled Vegetable Kebobs

ENHANCEMENTS

Marshmallow and Chocolate S'mores +10

Grilled Shrimp and Pineapple Skewers +15

GF = Gluten Free, LF = Lactose Free, VG= Vegan, V= Vegetarian

All Packages are based upon availability and set minimum numbers. Packages cannot be combined with any other offer. Customized Packages are available upon request. HST of 13% and gratuities of 16% are not included. The quotation herein is subject to a proportionate price increase in the cost of food, beverage, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.