

Complete Meeting Packages





Table of Contents

Meeting Packages	<u>3</u>
Daily Express Breakfast	<u>4</u>
Daily Hot Breakfast	<u>6</u>
Daily Working Lunch	<u>8</u>
Daily Hot Lunch	<u>11</u>



The DoubleTree by Hilton® Toronto Downtown understands that planning the perfect event takes a lot of preparation. We are here as your partner, to ensure that your event is flawless, and exactly to your specifications.

DoubleTree Meeting Package

Meeting room rental, express breakfast*, AM coffee and tea refresh, working lunch buffet with sandwiches, PM coffee and tea break with a snack and wireless internet access for all attendees. \$109.00 per person

*Upgrade to Hot breakfast for \$8.00 per person

Chestnut Meeting Package

Meeting room rental, express breakfast*, AM coffee and tea refresh, hot lunch buffet, PM coffee and tea break with a snack and wireless internet access for all attendees.
\$119.00 per person

*Upgrade to Hot breakfast for \$8.00 per person

Toronto Meeting Package

Meeting room rental, hot breakfast, AM coffee and tea refresh, hot lunch buffet, PM themed coffee break and tea break with a snack and wireless internet access for all attendees. \$129.00 per person



Daily Express Breakfast

All include Chilled Fresh 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 ppl

MONDAY

Blueberry Oat Muffins V

Artisanal Danishes V

Lemon Poppyseed Loaves V

Sliced Fruit with Yoghurt Dressing, Toasted Flaxseed GF

TUESDAY

Glazed Coffee Cakes and Dark Chocolate Croissants V

Sliced Cheeses, French Baguette VG

Parfait Bar Consisting of Plain Yoghurt, Fruit Gels, Fresh Berries, House Made Granola

Whole Fruit VG

WEDNESDAY

Assorted Turnovers and Cinnamon Dusted Churros V

Morning Baked Savory Strudels V

"Your favorites" Assortment of Boxed Cereals V

Sliced Fruit with Yoghurt Dressing, Toasted Flaxseeds GF



THURSDAY

Butter Laden Scones with Whipped Cream V

Artisanal Danishes

Hot Oatmeal accompanied with Dried Cranberries, Raisins, Almonds and Variety of Sweeteners and Dairies GF

Fresh Diced Fruit and Berries VG, GF

FRIDAY

DIY Bagel Bar with Assorted Cream Cheese, Tomatoes, and Fruit Preserves V add \$8 for smoked salmon

Avocado, Banana and Kale Smoothies VG

Individual Greek Yoghurts GF

Cubed Melons in Mint-Lime Dressing VG, GF



Daily Hot Breakfast

All include Chilled Fresh 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 15 ppl

MONDAY

Blueberry Oat Muffins V

Savory Baked Strudels V

Sliced Fruit with Yoghurt Dressing, Hemp Seeds GF

Classic Scrambled Eggs GF

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

Baked Tomatoes with Arugula Drizzle and Roasted Cornmeal Dust VG

Naturally Smoked Bacon LF

TUESDAY

Glazed Coffee Cakes and Dark Chocolate Croissants V

Parfait Bar Consisting of Greek Yoghurt, Fruit Gels, Fresh Berries, House Made Granola

Cubed Melons in Mint-Lime Dressing VG

Spanish Frittata with Pulsed Vegetables and Torched Gruyere

Trio Breakfast Potatoes Consisting of Sweets Potatoes, Yukon Golds and Peruvian Potatoes VG

Blistering Turkey Sausage LF



WEDNESDAY

Apple Turnovers and Cinnamon Dusted Churros V

Sliced Fruit with Yoghurt, Toasted Flaxseeds GF

French Crepes, Blueberry and Strawberry Sauces V

Classic Scrambled Eggs GF

Skillet Red Bliss Potato Wedges GF

Naturally Smoked Bacon LF

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 and Roasted Cornmeal Dust VG, GF

Skillet Home Fries with Spanish Onions and a Cajun Kick VG

Griddled Pork Sausages LF

Fresh Fruit and Berries VG, GF

FRIDAY

DIY Bagel Bar with Assorted Cream Cheese, Tomatoes, Fruit Preserves V add \$8 for smoked salmon

Individual Greek Yoghurts GF

Cubed Melons in Mint-Lime Dressing VG, GF

Market Scrambled Eggs with Caramelized Field Mushrooms and Baby Spinach GF

Pan Skillet Hash Brown Potatoes VG

Grilled Black Forest Ham LF



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 ppl \$15 surcharge for every guest less than minimum requirement

MONDAY

Daily Soup

DoubleTree House Salad with Ontario Greens, Cherry Tomatoes, English Cucumbers and Two Dressings GF

Penne Pasta Salad with Cherry Tomatoes, Smoked Cheddar and Arugula V

Roasted Striploin with Charred Bell Peppers, Caramelized Onion and Spicy Mayo on a Demi Baguette LF

Caprese Sandwich, Tomato, Bocconcini, Fresh Basil, French Baguette, Balsamic Glaze V

Tuna Wrap with Spicy Mayo, Avocado, Baby Greens

Mini French Pastries

TUESDAY

Daily Soup

Thai Salad with a Spicy Peanut Sauce VG

Quinoa Bean Salad with a 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



WEDNESDAY

Daily Soup

Baby Kale Caesar Salad with Radicchio, Shaved Parmesan, Smoked Paprika Caesar Dressing, Croutons V

Greek Salad with Pickled Egg Plants and Fried Capers, Feta Cheese, Bell Peppers GF

Vegetarian on Multigrain Panini with Sundried Tomato, Portobello Mushroom, Tofu, Baby Arugula, Balsamic Mayo V

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

Deli Sandwich on Pretzel Bun with Salami, Ham, Provolone, Cucumber and Tomato

Red Velvet Cake

Strawberry Shortcake

THURSDAY

Daily Soup

DoubleTree Salad with Ontario Greens, Cherry Tomatoes, English Cucumbers and Two House Dressings GF

Outdoor BBQ style Potato Salad with Baby Potatoes, Pickles, Dijon, Dill and Eggs GF

Roasted Striploin with Charred Bell Peppers, Caramelized Onion and Spicy Mayo on a Demi Baguette LF

Chicken Caesar Wrap with Romaine, Garlic Dressing and Tomatoes

Roasted Red Pepper and Curried Cauliflower Wrap with Caramelized Onions V

New York Style Cheese Cake

Baked Big Apple Pie LF,GF



FRIDAYDaily Soup

Baby Kale Caesar Salad with Radicchio, Shaved Parmesan, Smoked Paprika, Croutons, Caesar Dressing, V

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

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

Caprese Sandwich Tomato, Bocconcini, Fresh Basil, French Baguette, Balsamic Glaze V

Tuna Wrap with Spicy Mayo, Avocado, Baby Greens

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 15 ppl
\$15 surcharge for every guest less than minimum requirement

MONDAY

Daily Soup

Baby Greens Salad with Goat Cheese, Walnuts, Dried Cranberries and Orange Dressing GF

Penne Pasta Salad with Cherry Tomatoes, Smoked Cheddar and Arugula V

Stir-fry Beef and Broccoli with Mushrooms LF

Baked Atlantic Cod with Cajun and Lime Butter Sauce GF

Rice Pilaf with Spanish Onions and Flat Leaf Parsley VG, GF

In Season Roasted Vegetables VG, GF

Mini French Pastries

TUESDAY

Daily Soup

Thai Salad with a Spicy Peanut Sauce VG

Quinoa Bean Salad with a Lime-Cilantro Vinaigrette VG

Pan Fried Pickerel with Lemon Dill Splash GF

Persian Chicken Kebobs GF, LF

Roasted White Skin Potatoes Smoked Paprika Dusted GF, VG

House Vegetable Medley GF

Mango and Lemon Mousse Cakes

Sliced Fruit and Berries GF

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

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

Caesar Salad with Radicchio, Shaved Parmesan, Smoked Paprika Croutons, Caesar Dressing V

Greek Salad with Pickled Eggplant and Fried Capers, Feta Cheese, Bell Peppers GF

Fire Roasted Tandoori Chicken GF

Flank Steak with Mushroom GF, LF

South Asian Spiced Basmati Rice GF, LF

Garlic Buttered Bok Choy GF, V

Red Velvet Cake

Strawberry Mousse Cake

THURSDAY

Daily Soup

DoubleTree Salad with Ontario Greens, Cherry Tomatoes, English Cucumbers and Two House Dressings GF

Outdoor BBQ style Potato Salad with Baby Potatoes, Pickles, Dijon, Dill and Eggs GF

Fried Chicken with Sweet Potato and Spicy Gojuchang Sauce LF

Pernod Glazed Salmon with Braised Fennel GF, LF

Steamed Jasmine Rice GF, LF

Broccoli with Peppers and Onions GF, LF, VG

New York Style Cheese Cake

Baked Big Apple Pie



FRIDAYDaily Soup

Baby Kale Caesar Salad with Radicchio, Shaved Parmesan, Smoked Paprika Croutons, Caesar Dressing V

Organic Mesclun Baby Greens with Strawberries, Pear and Walnuts VG, GF

Maple and Mustard Glazed Chicken Breast GF, LF

Seared Branzino, Tomato and Caper Salsa LF, GF

Rosemary Infused Yukon Mash V,GF

House Vegetable Medley VG, GF

Assorted Cupcakes