



# Meeting and Event Menus



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## **Breakfast**

*serves a minimum of 10 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

### **Continental**

Chilled Orange, Apple and Blueberry/Cranberry Juice VG, GF

Blueberry Oat Muffins

Lemon Poppyseed Loaves V

Sliced Fruit with Yoghurt Dressing, Toasted Flax Seeds GF

DoubleTree Regular & Decaffeinated Coffee and Selection of Teas  
\$22

### **Love Your Heart**

Assorted Bottles of Kombucha or Probiotic Waters VG, GF

Individual Greek Yoghurts GF Hard Boiled Eggs GF

Hot Oatmeal Bar with All the Trimmings V

Avocado and Cacao Toast with Balsamic Strawberries,  
Kale Crisps & Hemp Seed Spread VG

Dalmatia Fig Spread, Toasted Quinoa and Almond Slivers,  
Brioche Bread VG

DoubleTree Regular & Decaffeinated Coffee and Selection of Teas  
\$25



### **DoubleTree Breakfast**

*serves a minimum of 15 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

Chilled Orange, Apple Juice and Blueberry/Cranberry Juice VG,GF

Sliced Fruit Platter with Berries VG,GF

Assorted Dry Cereals and Doubletree Granola, Dried Fruit Compote with Milk V

Canadian Cheese Platter with French Baguette

Blueberry Oat Muffins and Lemon Poppy Seed Loaves V

### **Hot Items**

Baked Tomatoes with Arugula Drizzle and Roasted Cornmeal Dust VG,GF

### **Choose One Egg Option**

Traditional Eggs Benedict

Scrambled Eggs with Chive GF

Breakfast Burrito Wraps with Scrambled Eggs, Baby Spinach, Tomatoes and Cheese

Breakfast Country Egg & Omelette Station to include Black Forest Ham, Cheddar Cheese, Bell Peppers, Spanish Onions, Tomatoes and Mushrooms (Chef Required @ \$120)

### **Choose One Potato Option**

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

Triangle Hash Browns VG

Potato Tots VG

### **Choose Two Protein Options**

Husky Country Sausages LF

Turkey Sausage LF

Crispy Bacon GF,LF

Peameal Bacon GF,LF

Sliced Black Forest Ham LF

DoubleTree Regular & Decaffeinated Coffee and Selection of Teas

\$36



**Breakfast  
Enhancements**

*All Breakfast Enhancements Must Accompany a Breakfast Menu*

Eggs Benedict with Sundried Tomato Hollandaise \$12 per person

European Style Deli Meat Platter LF \$7 per person

Selection of Sliced Ontario Cheese with Multigrain Baguette White \$8 per person

Baked Beans in Tomato Sauce VG \$6 per person

Bagel Bar - Assorted Bagels, Smoked Salmon & Condiments, Cream Cheese, Honey, Butter  
\$13 per person

Parfait Yoghurt Bar to include, Low Fat Yoghurt, House Made Granola, Berry Coulis and  
Fresh Berries V \$10 per person

Vanilla & Cinnamon French Toast V \$10 per person

Belgian Waffles with Whipped Cream, Pecans and Apple Butter V \$10 per person

Sliced Fruit Platter GF, VG \$7 per person

Whole Fruits GF \$3 per person

2 Fruit Skewers with a Mint Yoghurt Dressing GF, V \$9 per person

Blended Fresh Fruit Smoothies with Banana & Strawberries \$38 per pitcher

Dalmatia Fig Spread with Toasted Quinoa and Almond Slivers, Brioche Bread \$8 per person

Hot Oats accompanied with Dried Cranberries, Raisins, Almonds and a Variety of  
Sweeteners and Dairies GF, V \$7 per person

Breakfast Sandwich with Fried Egg, Bacon and Melted Aged Cheddar on  
Toasted English Muffin \$9 per person

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

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## Hot Lunch Buffet

### Dundas Square

*serves a minimum of 20 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*All luncheons are served with Freshly Baked Bread and Creamy Butter*

*Includes DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

Butternut Squash Soup

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

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

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

Pernod Glazed Salmon with Braised Fennel GF,LF

Persian Chicken Kabobs GF,LF

Jade Blend Grains with Tomato Concasse V

House Vegetable Medley VG,GF

Mini French Pastries and Sliced Fruit Platter

\$48

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### **City Hall**

*serves a minimum of 20 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*All luncheons are served with Freshly Baked Bread and Creamy Butter*

*Includes DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

Hemispheres Wild Mushroom Soup

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

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

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

Chimichurri Chicken with Tomato Salsa LF

Seared Flank Steak with Pickled Red Onions GF

Mushroom Ravioli with a Green Pea and Tarragon Cream Sauce V

Roasted Vegetables with Balsamic Syrup VG,GF

Big Apple Pie and Chocolate Fudge Crunch

\$48

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**Nathan Phillips Square**

*serves a minimum of 20 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*All luncheons are served with Freshly Baked Bread and Creamy Butter*

*Includes DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

Roasted Pepper & Tomato Soup V

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

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

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

Roasted Atlantic Cod in a Clam Chowder Sauce GF

Roasted Chicken with a Peach BBQ Glaze GF

Wedge Cut Red Potatoes VG,GF

House Vegetable Medley VG,GF

Coconut Carrot Cake and Strawberry Shortcake

\$48

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## **Working Lunch Buffet**

*serves a minimum of 10 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*Includes DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

### **Choose Three Salads**

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

DoubleTree Salad with Ontario Greens, Cherry Tomatoes,  
English Cucumbers and House Dressing V

Thai Salad with a Spicy Thai Peanut Dressing VG

Quinoa Bean Salad with a Lime-Cilantro Vinaigrette VG

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

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

### **Choose One Soup**

Tomato and Roasted Bell Pepper Bisque V

Coconut and Curry Chicken Chowder

Wild Mushroom Bisque V

Butternut Squash V

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### **Choose Three Sandwiches**

Roasted Striploin on Demi Baguette (spring mix, Pommery mustard, tomato)

Jerk Chicken Wrap (mango slaw, roasted peppers, romaine lettuce hearts)

Vegetarian on Multigrain Panini (sundried tomato tofu, baby arugula, balsamic mayo) V

Tuna Wrap (spicy mayo, avocado, tomatoes, baby greens)

Deli Sandwich (Genoa salami, Virginia ham, provolone cheese cucumber, tomato, leave lettuce)

Smoked Salmon and Avocado on Marble Rye (baby spinach, cucumber dill slaw,  
lemon sour cream) add \$2

Grilled Ham & Cheese on Texas Toast (Virginia ham, aged cheddar, pineapple relish) add \$2

Beef Sliders on Brioche Bun (lettuce, cheese, pickles and tomato jam) add \$2

### **Choose One Dessert**

Mini French Pastries and Sliced Fruit Platter

or

Mango Mousse Cake and Chocolate Fudge Crunch

or

Coconut Carrot Cake and Pecan Pie

or

New York Cheesecakes with Strawberry and appropriate Garnishes

\$44

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## **Plated Lunch**

*serves a minimum of 20 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*All luncheons are served with Freshly Baked Bread and Creamy Butter*

*Includes DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

*Select your choice of Appetizer, Entrée and Dessert*

### **Choose One Appetizer**

Mesclun Mix with Baby Frisee, Micro Greens, Curled Carrots, Watermelon Radish,  
White Balsamic Vinaigrette VG,GF

Baby Kale and Treviso Salad with Strawberries, Goat Cheese, Pine Nuts and  
Apple Cider Vinaigrette GF

Traditional Caesar Salad served with Paprika Focaccia Croutons and Shaved Parmesan

Arugula and Poached Pear Salad with Pistachio, Crumbled Blue Cheese, Red Wine Vinaigrette GF

Wild Mushroom Bisque with Truffle Oil & Chives V

Butternut Squash with Pumpkin Oil V

Green Pea Soup with Wasabi Cream Fraiche GF

### **Choose One Entrée**

Sage Crusted Chicken Supreme, Mashed Yukons, Green Beans, Heirloom Carrots and Natural Jus  
\$44

Chicken Tikka Kabobs with Jasmine Rice, Eggplant Salsa and Raita GF \$44

Maple Glazed Atlantic Salmon with Parsnip-Yukon Mash, Caramelized Mushrooms and  
Rainbow Swiss Chard GF \$46

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Thai Marinated Flank Steak with Coconut Infused Jasmine Rice, Broccoli and Mushrooms GF, LF  
\$46

Seared Branzino with Papaya Salsa, Jade Mixed Grains and Wilted Arugula GF \$48

Grilled Treviso Leaves, Jewel Grains, Portabella Mushrooms, Asparagus Spears VG \$44

Mushroom Ravioli with Arugula Pesto Sautéed Forest Mushrooms & Grilled Roma Tomatoes,  
Truffle Pecorino \$44

Vegetable Samosas with Tamarind Chutney, Curry Pickled Vegetables, Saffron Rice VG \$44

#### **Choose One Dessert**

Classic Vanilla New York Cheesecake with Fresh Berries with Strawberry Compote

Taste of the Island Mango Fruit Mousse with Orange Anglaise

Individual Tiramisu with Raspberry Coulis

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## **Boxed Lunch**

*serves a minimum of 10 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*Choose Two Sandwich Types One Sandwich per Box*

Roast Beef with Mustard-Horseradish Cream on Sesame Bun

House Roasted Turkey Breast and Brie Cheese on Cranberry Focaccia Bun

Black Forest Ham with Provolone Cheese on Soft Baguette

Roasted Pepper and Grilled Vegetable Club Sandwich V

Tuna Wrap with Spicy Mayo and Avocado

Includes:

Cucumber, Carrot, Celery Sticks, Tomato, Mushroom & Broccoli with Guacamole

Two Home-style Cookies

Potato Chips

One Piece of Fresh Fruit

Choice of: Soft Drink, Juice or Sparkling Water

\$38

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## **Coffee Breaks**

*serves a minimum of 10 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*All Include DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

### **Average Joe**

Choose two of following

DoubleTree Cookies, Rice Crispy Squares, Brownies, Nanaimo Bars or Granola Bars

\$10

### **Coffee and a Bite or Two**

Two Bite Cinnamon Rolls

Nutella & Breadsticks Snack Pack

\$10

*serves a minimum of 20 ppl*

*\$15 surcharge for every guest less than the minimum requirement*

*All Include DoubleTree Regular & Decaffeinated Coffee and a Selection of Teas*

### **Coffee 'N' Donuts**

Variety of Crispy Cream Donuts

Cinnamon Dusted Churros

Chocolate and Whole Milk GF

\$19

### **Mediterranean Tranquility**

Assortment of Artisan Olives and Dates

Grapes and Feta Cheese, Hummus and Pita Points

Mock Sangrias

\$18

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#### **Oh Canada!**

Ketchup Lay Chips, All Dressed Ruffles  
Butter Tarts, Nanaimo Bars, Coffee Crisps Bars, Cadbury Milk Bars  
Canada Dry Ginger and Cranberry Ale  
\$18

#### **Team Bonding Break**

Warm Pretzels, Popcorn, potato Chips and M&M's V  
Mini Corn Dogs, Nacho Chips and Dip, Ice Cream Cups GF  
Assorted Soft Drinks  
\$20

#### **Chips 'N' Cheese Please**

Cheetos, Cheddar Pringles, Tortilla Crisps with Cheddar Cheese Sauce  
Mini Grill Cheese Sandwiches Variety of Pickles VG,GF  
Assortment of Soft Drinks  
\$20

#### **Raw Power**

Kombucha Cold Teas and Probiotic Waters VG,GF Veggies in a Jar VG,GF  
Raw Mixed Nuts  
Dried Exotic Fruit VG,GF  
\$22

#### **Pizza Break**

Our thin Crust 14" Pizzas  
Choices of Pepperoni, Vegetarian, Hawaiian and Margarita V  
Assortment of Soft Drinks  
\$22

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## Reception Packages

*One Hour Gold Reception (Minimum 20 ppl)*

*\$15 surcharge for every guest less than the minimum requirement*

### Stationed Small Bites

Choose Four Items | Four pieces per person \$5 for additional selections

#### Cold Options

Curry Chicken Salad with Papaya Salsa in a Curry Cone  
Vegetarian Maki Roll with Avocado Tie , Herb Goat Cheese Crepe Purse with a Chive Tie  
Cucumber and Japanese Dipping Sauce LF  
Peking Duck with Hoisin Cream Sauce GF

#### Hot Options

Korean Beef Skewer with Kimchi Mayo  
Samosas with Tamarind Sauce VG  
Spring Rolls with Thai Dipping Sauce VG  
Pork Sui Mai with Scallop, Ginger and Scallion Soya Sauce LF

#### Market Vegetable Crudité

Fresh Vegetable Crudités with Homemade Blue Cheese Dip V  
Hummus and Mini Pita Crisps

#### Artisan Cheese Display

Tray of Select Imported & Fine Canadian Cheeses with Crackers, French Baguette, Walnuts and Dried Fruit

\$38

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## Reception Packages

*Two-Hour Diamond Reception (Minimum 20 ppl)*  
*\$15 surcharge for every guest less than the minimum requirement*

### Stationed Small Bites

Choose Four Items | Six pieces per person | \$6 for additional selections

### Cold Options

Curry Chicken Salad with Papaya Salsa in a Curry Cone LF  
Herb Goat Cheese Crepe Purse with a Chive Tie V  
Vegetarian Maki Roll with Avocado, Cucumber and Japanese Dipping Sauce LF  
Peking Duck roll with Hoisin GF

### Hot Options

Korean Beef Skewer with Kimchi Mayo  
Samosas with Tamarind Sauce VG  
Spring Rolls with Thai Dipping Sauce VG  
Pork Sui Mai with Scallop, Ginger and Scallion Soya Sauce LF

### Charcuterie & Cheese Display

Assorted Canadian Cheeses including Brie, Goat Cheese, Blue Benedict  
Assorted Charcuterie, Smoked Sausage and Dried Meats  
Variety of Artisan Olives  
Fresh Oven Baked Bread and Assorted Crisp Herbed Oil & Balsamic

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

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### **Action Stations**

*(Chef Attendant Required \$120)*

#### **Pasta Station**

Penne Bolognese with Tomato Basil Sauce and Grated Parmesan Mushroom and Cheese Ravioli, Sage and Sweet Potato Cream Sauce Served with Italian Breads to include: Baguettes, Focaccia and Crisps

Or

#### **Taco Stand**

Soft Flour Tortillas and Hard Corn Tortilla Shells Spicy Ground Beef, Cajun Grilled Chicken, Chipotle Pulled Pork, Fried Tofu in Gojuchang Sauce, Guacamole, Lime Crème Fraiche, Tomatoes, Lettuce and Onions

\$48

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## Reception Packages

*Two Hour Platinum Reception (Minimum 20 ppl)*

*\$15 surcharge for every guest less than the minimum requirement*

### Stationed Small Bites

Choose Four Items | Eight pieces per person | \$6 for additional selections

#### Cold Options

Curry Chicken Salad with Papaya Salsa in a Curry Cone LF

Herb Goat Cheese Crepe Purse with a Chive Tie V

Vegetarian Maki Roll with Avocado, Cucumber and Japanese Dipping Sauce LF

Peking Duck with Hoisin GF

#### Hot Options

Korean Beef Skewer with Kimchi Mayo

Samosas with Tamarind Sauce VG

Spring Rolls with Thai Dipping Sauce VG

Pork Sui Mai with Scallop, Ginger and Scallion Soya Sauce LF

#### Charcuterie & Cheese Display

Assorted Canadian Cheeses including Brie, Goat Cheese, Blue Benedict

Assorted Charcuterie, Smoked Sausage and Dried Meats

Variety of Artisan Olives

Fresh Oven Baked Bread and Assorted Crisp Herbed Oil & Balsamic

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### **Carving Stations**

*(Chef Attendant Required \$120)*

**Roasted Leg of Lamb "Provencale" GF**  
with Mustard, Mint Sauce and Natural Jus

OR

### **Roasted AAA Beef Strip Loin GF**

Served with Caramelized Onions, Creamed Horseradish, Pommery Mustard Red Wine Sauce,  
DoubleTree Artisan Breads

OR

### **Hot Cedar Plank Salmon GF**

Side of Atlantic Salmon with Maple and Dijon Mustard Glaze  
Served with Caramelized Onion Focaccia Bread

### **Dessert Table**

Assorted Macarons, Cheese Cakes, Mini European Bites, Pastel de Nata Tarts

### **Tea and Keurig Coffee Station**

\$65

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## Hors D'Oeuvres

### Cold Hors D' Oeuvres

*(minimum 2 dozen of each kind)*

\$50 per dozen

Spicy Tuna Avocado Roll with Passion Fruit Drizzle  
Margherita Cured Salmon with Asian Slaw GF,LF  
Curry Chicken Salad with Papaya Salsa in Curry Cone  
Deep Fried Tofu with Gojuchan Drizzle and Green Onion Flakes VG  
Herb Goat Cheese Crepe Purse with a Chive Tie V  
Vegetarian Maki Roll with Avocado, Cucumber and Japanese Dipping Sauce VG  
Grilled and Chilled Shrimp Shooter in Mango Salsa LF  
Peking Duck Crepe Wrap with Hoisin Sauce LF

### Hot Hors D' Oeuvres

*(minimum 2 dozen of each kind)*

\$50 per dozen

Korean Beef Skewer with Kimchi Mayo  
Okonomiyaki Pizzette with Bonito, Nori, Japanese Mayo, Green Onions and Tempura Flakes  
LWH Shrimp Dumplings LF  
New Zealand Rack of Lamb, Rosemary Infused Honey Dijon Glaze LF, GF  
Persian Chicken Skewer LF, GF  
Samosas with Tamarind Sauce VG  
Spring Rolls with Thai Dipping Sauce V  
Pork Sui Mai with Scallop, Ginger and Scallion Soya Sauce Steamed BBQ Pork Bun

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## Stationed Displays

### **Market Seasonal Crudité** (Serves 15 Guests) \$120

Fresh Vegetable Crudités with homemade Blue Cheese Dip, Hummus and Mini Pita Crisps V

### **Artisan Cheese Display** (Serves 15 Guests) \$200

Tray of Select Imported & Fine Canadian Cheeses with Crackers, French Baguette, Walnuts and Dried Fruit

### **Cheese and Charcuterie Grazing Station** (Serves 20 Guests) \$350

Assorted Canadian Cheeses including Brie, Goat Cheese and Blue Benedict  
 Assorted Charcuterie, Smoked Sausage and Dried Meats  
 Variety of Artisan Olives  
 Fresh Oven Baked Bread and Assorted Crisp Herbed Oil & Balsamic

### **Fresh Fruit** (Serves 15 People) \$120

Seasonal Fruit Platter with Chantilly Cream V

### **Dry Snacks**

Potato Chips or Pretzels V \$ 14 per bowl

Mixed Nuts VG \$ 22 per bowl

Cashews VG \$ 24 per bowl

Taro Root, Sweet Potato and Lotus Root Chips VG \$ 18 per bowl

### **Sushi Station** \$ 30 per person

*(3 Sushi, 2 Sashimi and 2 California Rolls per person)*

Assorted Sushi, Sashimi and California Rolls

Accompanied by Pickled Ginger, Wasabi, Soy Sauce, Fine Julienne of Daikon Radish

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## Action Stations

*(Chef Attendant Required \$120) minimum 30 people  
\$15 surcharge for every guest less than the minimum requirement*

### **Pasta Station** \$22 per person

Penne Bolognese with Tomato Basil Sauce and Grated Parmesan  
Mushroom and Cheese Ravioli, Sage and Sweet Potato Cream Sauce Served  
with Italian Breads to include: Baguettes, Focaccia and Crisps

### **Taco Stand** \$22 per person

Soft Flour Tortillas and Hard Corn Tortilla Shells Spicy Ground Beef, Cajun Grilled Chicken,  
Chipotle Pulled Pork, Fried Tofu in Gojuchang Sauce, Guacamole, Lime Crème Fraîche, Tomatoes,  
Lettuce and Onions

### **Carving Stations**

**Roasted Leg of Lamb "Provencale" GF** \$18 per person  
With Mustard, Mint Sauce and Natural Jus

**Oven Roasted AAA Filet Mignon GF** \$550 per tenderloin  
With a creamed Wild Mushroom Sauce and Merlot Veal Jus  
*(serves 20 people @ 2.5oz per )*

**Roasted AAA Beef Strip Loin GF** \$450 per Strip Loin  
Served with Caramelized Onions, Creamed Horseradish, Pommery Mustard Red Wine Sauce,  
DoubleTree Artisan Breads  
*(serves 25 people)*

**Hot Cedar Plank Salmon GF** \$300 per side  
Side of Atlantic Salmon with Maple and Dijon Mustard Glaze  
Served with Caramelized Onion Focaccia Bread  
*(serves 20 people)*

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## DIY Station Enhancements

### Sweet Table

(Minimum 30 Guests) *\$15 surcharge for every guest less than the minimum requirement*

A Selection of Whole Cakes, Mousses and Tarts Seasonal Offerings may include:  
Assorted Cheesecake, Chocolate Pecan Flan, Big Apple Pie, Assortment of Tarts  
Chocolate Truffle Cake, Red Velvet Cake and Mango Mousse  
Mini French Pastries, Seasonal Fruit Platter  
DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas  
\$30

### Fondue Station Add \$12

Fondue Chocolate Fountain Station to Include Milk Chocolate,  
Strawberries, Pineapple, Marshmallows and Pretzel Sticks

### Ice Cream Sundae Bar in Cones or Cups Add \$12

Tahitian Vanilla, Chocolate and Chunky Strawberry Ice Cream Variety of Fun Toppings  
to include Whipped Cream, Caramel, Chocolate & Fruit Sauces

(Minimum 20 Guests)

### Poutine Station

Home Cut Fries with Cheese Curds Thyme and Rosemary Gravy \$17

### Sliders Station

Garnished Mini Beef Burgers All Your Favorite Condiments \$17

### Mini Fish & Chips Station

Beer Battered Halibut with Sweet Potato & Home Cut Fries Yuzu Tartar Sauce, Mango Slaw \$24

### Taco Station

Beef, Grilled Chicken, Pulled Pork and Avocado Shredded Cheddar & Lettuce, Tomatoes and  
Coleslaw \$18

### Thin Crust Pizza Station

Pepperoni, Vegetarian & Hawaiian \$20

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## Buffet Dinner

### Bay St.

Served with Freshly Baked Rolls & Creamy Butter  
(Minimum 30 Guests) *\$15 surcharge for every guest less than the minimum requirement*

Caesar Salad with Traditional Condiments V

Hand-Picked Baby Leaves, Red & Yellow Grape Tomatoes, Carrot Strings, Blonde Frisee, English Cucumbers with a Balsamic Vinaigrette VG,GF

Lentil Salad with Sweet Potato, Bell Peppers and Apple Cider Dressing VG,GF

Penne Pasta with Artichoke, Tomato Tapenade and Ricotta Cheese V

Roasted Chicken Breast in a Wild Mushroom Sauce with Air Dried Romas GF

Maple-Miso Glazed Atlantic Salmon with Pink Peppercorn Dust GF, LF

Pureed Yukon Golds with Confitted Garlic VG

DoubleTree Seasonal Mixed Vegetables VG,GF

Mini French Pastries and Sliced Fruit and Berries VG,GF

DoubleTree House Blend Regular & Decaffeinated Coffees and Selection of Teas  
\$58

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## Buffet Dinner

Yonge St.

Served with Freshly Baked Rolls & Creamy Butter (Minimum 30 Guests)

*\$15 surcharge for every guest less than the minimum requirement*

Caesar Salad with Traditional Condiments V

Hand Picked Baby Leaves, Red & Yellow Grape Tomatoes, Carrot Strings, Blonde Frisee, English Cucumbers with a Balsamic Vinaigrette VG,GF

Pacific Rim Influenced Salad with Fried Tofu Bites, Napa Cabbage, Bok Choy, Carrots, Jicama, Tomatoes and Sesame-Ginger Vinaigrette & Cilantro VG,GF

Lentil Salad with Sweet Potato, Bell Peppers and Apple Cider Dressing VG,GF

Roasted Chicken Breast in a Wild Mushroom Sauce with Air Dried Romas GF

Baked Atlantic Cod in a Lobster Cream Sauce and Fried Leeks GF

Sliced AAA Roasted Strip Loin with Buttermilk Onions and Natural Jus

Red Bliss Potatoes with Onions and Thyme GF

Balsamic Roasted Vegetables GF

Dessert Sweet Table including Cakes, Tarts and Individual Mini Desserts

Sliced Fruit and Berries GF

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas

\$70

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## Plated Dinner

### Queen St.

Served with Freshly Baked Rolls & Creamy Butter (Minimum 20 Guests)  
*\$15 surcharge for every guest less than the minimum requirement*

### Salad (choose one)

Hearts of Baby Romaine, Shaved Parmesan, Herb Crouton, with Caesar Dressing

Arugula and Mesclun Salad with Strawberries, Pickled Yellow Beets, Goat Cheese and Pecans with  
White Balsamic Vinaigrette V,GF

Baby Greens and Frisee Salad with Mango, Yellow and Red Grape Tomatoes, Cashews, Green  
Onions and Yuzu Vinaigrette V,GF

### Entrée (pre-selected)

Lemon Herb Crusted Breast of Chicken Roasted Garlic Mash, Green Beans and Bell Peppers with  
Natural Jus

Atlantic Salmon Filet with a Gremolata Crust GF  
Braised Red Cabbage, Green Lentils, Celery Root Puree

Sweet Soy Molasses Glazed Tofu with a Furikake Dust, Steamed Bamboo Rice V  
Red Miso Brushed Infused Asparagus, Grilled Portabella Cap

### Dessert (choose one)

Classic Vanilla New York Cheesecake with Fresh Berries & Strawberry Compote

Volcano Chocolate Cake, Warm Liquid Center & Fresh Berries, Caramel Sauce

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas  
\$58

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## Plated Dinner

### Adelaide St.

Served with Freshly Baked Rolls & Creamy Butter (Minimum 20 Guests)  
*\$15 surcharge for every guest less than the minimum requirement*

### Salad (choose one)

Hearts of Baby Romaine, Shaved Parmesan, Herb Crouton, with Caesar Dressing

Arugula and Mesclun Salad with Strawberries, Pickled Yellow Beets, Goat Cheese and Pecans with White Balsamic Vinaigrette V,GF

Baby Greens and Frisee Salad with Mango, Yellow and Red Grape Tomatoes, Cashews, Green Onions and Yuzu Vinaigrette V,GF

### Entrée (pre-selected)

Seared Branzino with a Citrus Dressing Jade Mixed Grains and Wilted Arugula

Alberta Beef AAA New York Striploin Garlic Mash, Green Asparagus and Port Wine Jus GF

Agnolotti Stuffed with Leek and Mushrooms Lemon Pepper Cream Sauce, Toasted Pine Nuts V

### Dessert (choose one)

Tiramisu with Lemon Cream Sauce

Individual Cheese Cake with Strawberry Sauce

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas  
\$66

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## Plated Dinner

### King St.

Served with Freshly Baked Rolls & Creamy Butter (Minimum 20 Guests)  
*\$15 surcharge for every guest less than the minimum requirement*

### Salad (choose one)

Hearts of Baby Romaine, Shaved Parmesan, Herb Crouton, with Caesar Dressing

Arugula and Mesclun Salad with Strawberries, Pickled Yellow Beets, Goat Cheese and Pecans with White Balsamic Vinaigrette V,GF

Baby Spinach, Radicchio, Crumbled Blue Cheese and, Toasted Quinoa, Walnuts and Apple Cider Vinaigrette GF

Caprese Salad with Bocconcini, Heirloom Tomatoes, Balsamic Molasses, Foccacia Croutons V,GF

Watermelon and Feta Cheese Salad with Olive Romaine Lettuce, Candied Olives, Yellow Tear Drop Tomatoes and Lime Yoghurt Vinaigrette V,GF

### Entrée (pre-selected)

Atlantic Salmon Fillet with a Gremolata Crust and Marinated Jumbo Shrimp Braised Red Cabbage, Green Lentils, Celery Root Puree GF

Alberta Beef Tenderloin with Pink Peppercorn Crust Fingerling Potatoes with Thyme, Green Asparagus, Red Onion Marmalade and Port Wine Jus GF

Grilled Treviso Leaves, Jewel Grains, Portabella Mushrooms, Asparagus Spears VG

### Dessert (choose one)

Flourless Chocolate Molten Cake with Vanilla Bean Ice Cream

Blueberry Compote and Oat Crumbled Tart with Crème Fraiche Ice Cream

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas  
\$72

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## Plated Dinner

### Front St.

Served with Freshly Baked Rolls & Creamy Butter (Minimum 20 Guests)  
*\$15 surcharge for every guest less than the minimum requirement*

### Soup (choose one)

Wild Mushroom Bisque with Truffle Oil & Chives

Butternut Squash with Pumpkin Oil

Green Pea Soup with Wasabi Crème Fraiche V

East Coast Lobster Bisque with Fresh Chervil and Brandy

### Salad (choose one)

Hearts of Baby Romaine, Shaved Parmesan, Herb Crouton, Caesar Dressing

Arugula and Mesclun Salad with Strawberries, Pickled Yellow Beets, Goat Cheese and Pecans with  
White Balsamic Vinaigrette V,GF

Baby Spinach, Radicchio, Crumbled Blue Cheese, Toasted Quinoa,  
Walnuts and Apple Cider Vinaigrette V

Caprese Salad with Bocconcini, Heirloom Tomatoes, Balsamic Molasses, Focaccia Croutons V

Watermelon and Feta Cheese Salad with Olives, Romaine Lettuce, Candied Olives, Yellow Tear  
Drop Tomatoes and Lime Yoghurt Vinaigrette V,GF

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**Entrée (pre-selected)**

Seared Black Cod with a Citrus Dressing Jade Mixed Grains and Wilted Arugula

Alberta Beef Tenderloin with Pink Peppercorn Crust Fingerling Potatoes with Thyme, Green Asparagus, Red Onion Marmalade and Port Wine Jus GF

Grilled Treviso Leaves, Jewel Grains, Portabello Mushrooms, Asparagus Spears

**Desserts (choose one)**

Classic Vanilla New York Cheesecake with Fresh Berries and Strawberry Compote

Flourless Chocolate Molten Cake with Vanilla Bean Ice Cream

Blueberry Compote and Oat Crumbled Tart with Vanilla Ice Cream

DoubleTree House Blend Regular & Decaffeinated Coffee and Selection of Teas  
\$80

Prior to your entree selection, cleanse your palette with our Variety of Sorbets  
\$6

Choice of Raspberry or Lemon

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### BAR

	HOST BAR	CASH BAR
Deluxe Liquor	\$9.25	\$12.00
Domestic Beer	\$7.00	\$9.25
Imported Beer	\$8.00	\$10.50
House Wine / Glass	\$12.00	\$15.00
Liqueurs	\$12.00	\$15.00
Cognac V.S	\$12.00	\$15.00
Soft Drinks	\$4.50	\$5.00
Mineral Water	\$4.50	\$5.00
Juices	\$4.50	\$5.00

### SPECIAL MARTINI

Cosmopolitan	\$14.00	\$18.00
Sour Apple	\$14.00	\$18.00
French	\$14.00	\$18.00

### SPECIALITY PUNCH

Non Alcoholic Fruit Punch	\$35.00	\$46.00
Sparkling Wine Punch	\$60.00	\$80.00
Liquor Punch	\$60.00	\$80.00

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### BANQUET HOUSE POURING BRAND

	HOST BAR	CASH BAR
Chardonnay Jackson Triggs VQA	\$48.00	\$63.00
Cabernet Franc/ Cabernet	\$48.00	\$63.00
Sauvignon Jackson Triggs VQA		

### SPARKLING WINE

Jackson Triggs, Niagara VQA	\$55.00	\$72.00
Prosecco Di Baldobianne	\$62.00	\$80.00

### WHITE WINE

Chardonnay Robert Mondavi Private Collection California***	\$60.00	\$80.00
Chardonnay Peller Estates, Niagara VQA	\$48.00	\$63.00
Sauvignon Blanc Woodbridge by Robert Mondavi California	\$45.00	\$50.00
Pinot Grigio, Rufino Italy	\$56.00	\$74.00
Reisling Peller Estate, Family Series Niagara VQA	\$48.00	\$63.00
Sauvignon Blanc, Trius, Niagara VQA***	\$72.00	\$95.00

### RED WINE

Cabernet Merlot, Peller Estate VQA	\$48.00	\$63.00
Cabernet Sauvignon, Woodbridge by Robert Mondavi California	\$50.00	\$65.00
Merlot, Trius, Niagara VQA	\$55.00	\$72.00
Pinot Noir, Inniskillin, Niagara VQA	\$48.00	\$63.00
Malbec, Septima, Argentina	\$56.00	\$74.00
Cabernet Sauvignon, Robert Mondavi Private Selection, California**	\$60.00	\$78.00

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