

Complete Meeting Packages







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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

DOUBLETREE
by Hilton*



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

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

Sweet and Savory Scones with Cream (V)

Artisanal Danishes (V)

Hot Oatmeal with Cranberries, Raisins, Almonds, Various Sweeteners

with Dairy Options

Fresh Diced Fruit (GF, VG)





Thursday

Glazed Coffee Cakes and Dark Chocolate Croissants (V)

Sliced Cheeses, French Baguette (V)

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

Whole Fruit (VG)

Friday

DIY Bagel with Assorted Cream Cheese, Tomatoes and Fruit Preserves (V)
+\$8 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 15 guests

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 and Roasted Cornmeal Dust (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 Cinnamon Dusted Churros (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



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 Cajun Kick (VG) Smoked Bacon (LF) Fresh Fruit and Berries (VG, GF, LF)

Friday

DIY Bagel Bar with Cream Cheese, Tomatoes, Fruit Preserves (V) +\$8 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)













DAILY WORKING LUNCH

Monday

Daily Soup

DoubleTree House Salad (GF)

with Ontario Greens, Cherry Tomatoes, English Cucumbers and 2 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

Mango and Lemon Mousse Cakes

Sliced Fruit and Berries (VG,GF,LF)





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 2 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)





Friday

Daily Soup

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

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

Roasted Baby White Skin Potatoes (VG, GF)

Vegetarian Substitute

Eggplant Caponata (VG, GF)

with Fava Beans

<u>Cheese Tortellini</u> with a Rose Cream Sauce

Verdure Gratinate Al Forno

Roasted Vegetables with Parmesan and Herb Crust





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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

Fiery Kung Pao Chicken (LF)

sweet and spicy chicken with bell peppers

Broccoli Crowned Beef (LF)

ginger-garlic sauced beef with broccoli and carrots

Fried Rice (VG LF)

with Vegetables

Baby Bok Choy (VG, GF)

with Fried Lotus Root

Mango Mousse

Fortune Cookies or Egg Tarts

Vegetarian Substitute

Silky Tofu Treasure (VG)

with Minced Eggplant and Sichuan Pepper Sauce

Tofu with Chow Mein Noodles(VG)

ENHANCEMENT

Miso Marinated Black Cod (LF) + 15





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Wednesday - South Asian Festival

Daal (GF, LF)

<u>Cucumber</u>, <u>Tomato and Onion Salad (GF, VG)</u> with cilantro dressing

<u>Papadi Potato Salad</u>

potatoes, papdi chips, tomatoes, cilantro, masala yoghurt dressing

Butter Chicken

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

<u>Salmon Tikka (GF)</u>

Salmon dusted with coriander, paprika and cumin

Vegetable Curry (GF, VG)

Sauteed vegetables with hints of cardamom, cinnamon and star anise

Basmati Rice (GF, VG)

Vegetable Samosas (LF, VG)

with tamarind sauce

Butter Naan

<u>Raita</u>

Pickled Mango

Mango Rice Pudding Brulee (GF)

with sugar shell

Vegetarian Substitute Paneer Tikka (GF)

ENHANCEMENT
Lamb Rogan Josh +15

Carrot Halwa (GF)

caramelized shredded carrots with cardamom accents and

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Thursday - True North

Yellow Split Pea Soup (GF, VG)

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

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

Maple and Ginger Glazed Salmon (LF, GF)

<u>Chicken Chasseur (GF)</u> with Tarragon Mushroom and Whisk Wine Sauce

Regional House Vegetables (GF, VG)

Yukon Gold Mash (GF) with Woolwich Goat Cheese

Strawberry Shortcake

Blueberry Crumble

Vegetarian Substitute

Manitoba Wheatberry 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

<u>Iced Tea and Lemonade (LF)</u>

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



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