



DOUBLETREE

BY HILTON™

TORONTO DOWNTOWN

Catering to you

YOUR MEETING IS OUR BUSINESS



catering@torontodoubletree.com | www.torontodowntown.doubletree.com





EVENT FEATURES

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.

Each Meeting Package Includes:

- Continental Breakfast
- Mid-morning refresh of Coffee & Tea
- Working Lunch
- Meeting room rental based upon a minimum number of guests; rental surcharge may apply
- Wireless Internet in the meeting room
- Well appointed Meeting Room
- Ice Water, Pads, Pens, Mints
- Speakers table (skirted) and platform
- Referrals for all suppliers associated with the planning of your event

Catering Menu Contents

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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.

THE CLASSIC MEETING PACKAGE

\$79.00

Continental Breakfast

- Selection of Chilled Fresh Fruit Juices
- Flaky Croissants, Danish Pastries
- Selection of Low Fat & Homemade Muffins
- Creamery Butter and Imported Preserves
- Seasonal Fruit Platter
- Coffee & Tea

Mid-Morning Break

- Coffee and Tea
- Additional Items to the mid-morning break are available à la carte

Working Lunch

Option One – Create Your Own Working Luncheon

Soups

- Fresh Homemade Daily Market Soup

Salads (Choose Two)

- Traditional Caesar Salad served with Parmesan Focaccia Croutons
- Marinated Mushroom Salad with Red Onion and Pepper with Truffle Vinaigrette and shaved Parmesan Cheese
- Organic Mesclun Baby Greens with Choice of Two Dressings
- Sliced Tomato and Cucumber with Balsamic Vinegar and Mint
- Roasted Fingerling Potato Salad, Pimento, Bacon, Garlic, Charred Onions, Grainy Mustard Vinaigrette
- Matane Shrimp, Bay Scallops and Calamari, Saffron Papardella Pasta, Cherry Tomatoes, Red Onions and Lemon Pepper Dressing
- Macedonian Pasta Salad, Feta Cheese, Black Olives, Peppers & Sun Dried Tomato Vinaigrette

Sandwiches (Choose Three)

- Portobello Mushroom and Egg Salad with Oven-Dried Tomato on Multi-Grain Bread
- House Roasted Turkey Breast and Brie Cheese on Cranberry Focaccia Bread
- Roasted Beef Strip Loin with Mustard-Horseradish Cream and Crispy Onion Rings on a Sesame Seed Roll
- Black Forest Ham, Provolone Cheese with Grainy Mustard on French Baguette
- Open Face Curried Mango and Matane Shrimp Salad on Multi-grain Baguette
- Creamy Apple Tuna Salad wrapped in Flour Tortillas
- BBQ Sliced Chicken Breast with Avocado and Tomato in Sourdough Sliced Bread
- Goat Cheese, Grilled Eggplant and Arugula Salad on Marble Rye Bread
- Roasted Pepper and Grilled Vegetables with Sun Dried Tomato Hummus on Herbed Focaccia Bread
- BLT – Back Bacon, Lettuce, Beefsteak Tomato and Bocconcini on French Baguette

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THE CLASSIC MEETING PACKAGE – continued

Desserts (Choose One)

- Selection of Whole Cakes
 - Assorted Cheesecakes
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Option Two – Deli Lunch

- Fresh Homemade Soup of the Day
- Display of Assorted Baked Breads & Rolls
- Deli Meat Platter:
 - Consisting of Roast Beef, Ham, Salami, Fresh Turkey, Pastrami, Tuna Salad and Egg Salad
 - Accompanied by Pickled Onions, Deli Pickles, Hot Peppers, Lettuce, Tomato, Sprouts, Mayonnaise, Mustards, Horseradish and Cheese
- Mesclun Salad Greens, Lemon Pepper Vinaigrette
- Marinated Mushroom and Pepper salad with Truffle Vinaigrette
- Selection of Cakes, Pastries and Rice Crispy Squares
- Coffee & Tea

Mid-afternoon Break

- Coffee and Tea
- Soft Drinks and Juices
- Choice of assorted Cookies, Brownies or Rice Crispy Squares

Please see page 5 for Meeting Enhancements and Upgrades
Minimum of ten people

MEETING ENHANCEMENTS AND UPGRADES

Deluxe Continental Breakfast

- Selection of Chilled Fresh Fruit Juices
- Fresh Squeezed Exotic Fruit Juices
- Fresh Baked Scones, Almond & Chocolate Croissants, Coffee Cakes
- Creamery Butter and Imported Preserves
- Seasonal Fruit Platter
- Coffee & Tea
Additional \$2.00 per person

Full Hot and Cold Breakfast Buffet

(minimum 10 people)
Additional \$6.00 per person

ADD TO THE EXPERIENCE

Sandwich Upgrade

- Smoked salmon with Dilled Cream Cheese, Sprouts, Cucumber and Red Onion on Dark Rye Bread
Additional \$1.00 per person

Soup Upgrade

- Tomato and Shrimp Soup with Lemon Thyme
- Wild Mushroom Bisque and Chive Crème Fraiche
- Fennel and Spinach Soup
Additional \$1.00 per person

Desert Upgrade

- Assorted French Pastries and Tartlets – two per person
Additional \$1.00 per person
- Seasonal Fruit Platter
Additional \$5.00 per person
- Selection of Fine International Cheeses with assorted Crackers, French Baguette and Dried Fruit
Additional \$7.00 per person
- Add a third Salad selection to your Working Luncheon
Additional \$3.00 per person
- Add a fourth Sandwich selection to your Working Luncheon
Additional \$3.00 per person

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THE GOLD MEETING PACKAGE

\$89.00

Continental Breakfast

- Selection of Chilled Fresh Fruit Juices
- Flaky Croissants, Danish Pastries
- Selection of Low Fat & Homemade Muffins
- Creamery Butter and Imported Preserves
- Seasonal Fruit Platter
- Coffee & Tea

Mid-Morning Break

- Coffee and Tea
 - Additional Items to the mid-morning break are available à la carte
-

Working Lunch - Your Choice

Moroccan

- Tabbouleh Salad
- Lamb Carpaccio with Crumbled Goat Cheese and Mission Figs
- Roasted Eggplant Salad with Tomato and Black Olive
- Chicken, Apricot and Preserved Lemon Tagine
- Cinnamon Spiced Salmon and Roasted Almond Tagine
- Large Kernel Couscous with Sweet Garlic and Wilted Greens
- Baklava & Sliced Fresh Fruit
- House Blend Coffee, Regular & Decaffeinated and Selected Teas

Italian

- Roasted Zucchini and Lemon Soup with Parmesan Crisp
- Vine Ripe Yellow and Red Tomato with Red Onion, Basil and Avocado Oil
- Rare Roasted Beef Salad with Pepper, Bocconcini Cheese, and Tuscan Olives with Truffle Vinaigrette
- Marinated Grilled Eggplant, Tomato, Peppers, Zucchini and Mushrooms
- Traditional Caesar Salad served with Parmesan Focaccia Croutons
- Chicken Piccata with Peppy Tomato Compote and Mozzarella
- Butternut Squash Agnolotti, Tomato Basil Pesto Sauce
- Vegetable Medley with Herbs Garlic Butter
- Tiramisu
- Seasonal Fruit Platter and Citrus Segments
- House Blend Coffee, Regular & Decaffeinated, and Selected Teas

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THE GOLD MEETING PACKAGE – continued

Thai

- Tum Yum Goong Soup
- Napa Cabbage, Cucumber and Mango Salad with Lime, Cilantro and Chile Dressing
- Thai Spring Rolls with Sweet Soy and Plum Dipping Sauce
- Satays of Chicken and Beef with Peanut Sauce
- Thai Green Curry and Braised Chicken with Coconut & Cilantro
- Pineapple Fried Rice
- Wok Fried Baby Bok Choy and Lotus Root with Lime and Ginger
- Mango Bread Pudding with Lemongrass Ice Cream
- House Blend Coffee, Regular & Decaffeinated and Selected Teas

Mid-afternoon Break

- Coffee and Tea
- Soft Drinks and Juices
- Choice of assorted Cookies, Brownies or Rice Crispy Squares

Please see page 5 for Meeting Enhancements and Upgrades
Minimum of ten people

THE PLATINUM MEETING PACKAGE

\$109.00

The Executive Hot Breakfast

- Selection of Chilled Fresh Fruit Juices
- Lightly Scrambled Eggs with Chive and Herbs
- Country Fried Potatoes with Bell Peppers and Caramelized Onions
- Crisp Bacon and Country Sausages
- Flaky Croissants, Danish Pastries, Low Fat Muffins & Coffee Cakes
- Creamery Butter and Imported Preserves
- Seasonal Fruit Platter
- House Blend Coffee, Regular & Decaffeinated, and Selected Teas

Mid-Morning Break

- Coffee and Tea
- Additional Items to the mid-morning break are available à la carte

Lunch Choices

- Create Your Own Working Lunch as per Classic Meeting Package
- Deli Lunch as per Classic Meeting Package
- Moroccan, Italian or Thai as per Gold Meeting Package

Plated Lunch

- All Luncheons are served with Freshly Baked Breads & Creamery Butter
- And include your choice of Appetizer, Entrée and Dessert
- House Blend Coffee, Regular & Decaffeinated and Selected Teas

Appetizers (Choose One)

- Organic Baby Greens, Cucumber, Tomato, Balsamic Vinaigrette
- Traditional Caesar Salad served with Parmesan Focaccia Croutons, Pancetta, and Shaved Parmesan
- Grilled Asparagus Salad with Proscuitto, Parmesan Slivers, Cherry Tomatoes, Shallots and Balsamic Dressing
- Tomato and Shrimp Soup with Lemon Thyme
- Wild Mushroom Bisque with Truffle Oil and Chives
- Roasted Butternut Soup with Apple Chive Crème Fraiche

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THE PLATINUM MEETING PACKAGE – continued

Entrée (Choose One)

- Charred Herb Marinated Portobello Mushroom, Eggplant, Tomato, Zucchini and Goat's Cheese Gratin Spicy Gazpacho Sauce
- Cajun Crusted Chicken Supreme with Lemon Thyme Crushed Mini White Potatoes with Steamed Green Bean Bundles served with Natural Jus
- Pork Tenderloin wrapped with Double Smoked Bacon with Red Pepper Mash with Green Bean Bundles and Mustarda di Cremona, and Natural Jus
- Seared Sea Scallops with Far East Grains, Baby Bok Choy and Mango Rice Wine Vinaigrette
- Tuscan Crusted Corn Fed Chicken with Rapini, Fingerling Potatoes and Lemon Caper Jus

Plated Luncheon Entrée Upgrades

- Pan Roasted Halibut Filet with Steamed Jasmine Rice, Crisp Guylain, Scallion & Ginger Relish and Wasabi Soya Drizzling
- Pan Seared Salmon Filet with Jumbo Shrimp, Curried Large Kernelled Couscous and Passion Fruit Vinaigrette
- Grilled Rib Steak with Crushed Balsamic White Bliss Potato Mash with Seasonal Vegetable Bundle and Red Wine Shallot Jus
Additional \$2.00 per person

Dessert

- Chocolate Truffle with Raspberry Coulis and Seasonal Berries
- White Chocolate Cheesecake with Black Berry Compote and Caramel Sauce
- Berry Brûlée Tart with Vanilla Bean and Fresh Seasonal Berries
- Fresh Apple Strudel with Tahitian Vanilla Ice Cream
- Blueberry Crumble Tart with Crème Fraiche Ice Cream
- Volcano Chocolate Cake, Caramel Sauce & Fresh Berries
- Passion Fruit Mousse, Mango Coulis & Fresh Berries
- Red Velvet with Pistachio Cream sauce & Fresh Berries
- New York Cheesecake, Amarena Cherry and Port Wine Compote, Almond Crisp

Mid-afternoon Theme Break

- Coffee and Tea
- Soft Drinks and Juices
- Choice of one of five Theme Breaks

Japanese Elegance

- Assorted Sushi and Sashimi (four pieces per person)
- Exotic Fruit Platter
- Green Tea
- Coffee and Assorted Teas

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THE PLATINUM MEETING PACKAGE – continued

English Tea Time

- Freshly baked Scones, Miniature Pastries
- Shortbread Cookies, Miniature Fruit Tartlets
- Fruit Preserves and Devonshire Cream
- Coffee and Assorted Teas
- Add Fine Finger Sandwiches
Additional \$3.00 per person

Godiva

- Mini Molten Chocolate Cake, Chocolate Brownies
- Chocolate Dipped Rice Crispy Squares
- Chocolate Dipped Strawberries
- Hot Chocolate
- House Blend Coffee and Assorted Teas

Mexicana Ole

- Warm Salted Tortilla Chips
- Fresh Trio of Yellow and Red Vine Ripened Tomatoes
- Fresh Avocado and Lime Guacamole
- Non-alcoholic Minted Margaritas
- House Blend Coffee and Assorted Teas

Mediterranean Interlude

- Armenian Crisp Breads and Tuscan Sea Salt Baked Crostini
- Black Olive and Feta Tapenade, Lime and Thyme Hummus
- Marinated Olives, Peppers, Garlic Roma Tomato
- Gelato Station, Exotic Fruit Punch
- House Blend Coffee and Assorted Teas

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BREAKS – Beverages and Snacks

Beverage

- House Blended Coffee and Selected Specialty Teas \$ 4.25 per person
- Assorted Soft Drinks \$ 4.25 each
- Perrier / Evian Water – 250 ml \$ 4.25 per bottle
- Bottled Juices – Orange, Apple, Cranberry, Grapefruit \$ 4.25 each
- Iced coffee \$ 4.25 per person
- Homemade Lemonade and Natural Ice Tea \$20.00 per pitcher
- Orange, Grapefruit, Cranberry Juices \$30.00 per pitcher
- Banana and Strawberry Smoothies \$32.00 per pitcher
- Exotic Fruit Juices – Mango, Pineapple \$32.00 per pitcher

Snacks

- Banana Walnut, Carrot Walnut, Cranberry Lemon Poppy Seed Bread – two pieces \$ 3.50 per person
- Flaky Croissants, Danish Pastries and Muffins \$ 3.50 each
- Fresh Baked Scones with Devonshire Cream and Preserves \$ 4.00 each
- Assorted individual Fruit Yogurts – four ounce \$ 3.50 each
- Assorted Granola Bars \$ 4.00 each
- Fresh Fruit Skewers \$ 4.50 each
- Sliced Fruit and Berries with Yogurt Dip \$ 6.00 per person
- Whole Fruit Basket – twelve pieces \$27.00 each
- Häagen Dazs Individual Ice Cream Bars \$ 5.00 each
- Gelato Fresco Individual Ice Cream and Fruit Ices \$ 3.50 each
- Devils Chocolate Cupcakes \$32.00 per dozen
- Freshly Baked Chocolate Brownies \$32.00 per dozen
- Freshly Baked DoubleTree Cookies \$30.00 per dozen
- Rice Crispy Squares \$27.00 per dozen
- Miss Vickie's Potato Chips \$ 3.00 each

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