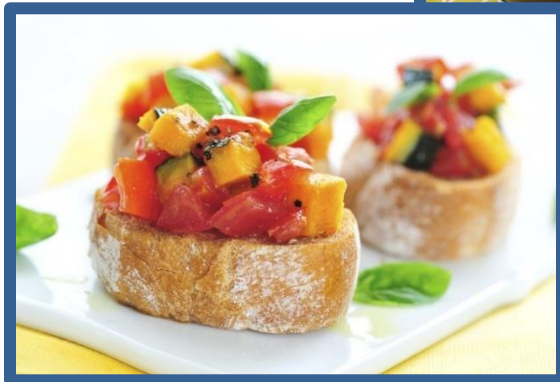


Events by Fairfield[®] BY MARRIOTT



Crafted for you

Fairfield Inn & Suites Marriott
Toronto Airport
3299 Caroga Drive
Mississauga, Ontario
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T: 905 673-9800
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Silver Package \$65

Minimum 10 People

Includes:

Meeting room rental • Writing pads & pens • 8x8 Screen • One flipchart with accessories • VGA/HDMI connector, power bar & extension cord • High speed wireless internet

The Continental

Fruit Juices, Danishes, Croissants & Muffins, Butter & Fruit Preserves, Coffee, Tea & Herbal Teas

(Upgrade to hot breakfast *scrambled eggs, sausage, home fries* add \$7 per person)

Morning Break

Coffee, Tea & Herbal Teas

Afternoon Break

Assorted Beverages & Freshly Baked Cookies



Lunch Buffet (Includes Freshly Baked Rolls, 1 Appetizer, 1 Entrée, 1 Side, 1 Dessert & Assorted Beverages)

Appetizers

Minestrone Soup
Cream of Broccoli Soup
Roasted Red Pepper Soup
Garden Salad
Greek Salad
Caesar Salad
Potato or Pasta Salad

Entrées

Deli Sandwiches & Wraps
Chicken Souvlaki
Stir Fry (Chicken or Beef)
Lasagna (Meat or Veggie)
Roasted ¼ Chicken
Spaghetti & Italian Meat Balls

Sides

Steamed Vegetables
Roasted Mini Potatoes
Rice Pilaf
Sautéed mushrooms
Tomato & Cucumber Salad

Desserts

Mini Pastries
Fruit Skewers
Biscotti

Gold Package \$70

Minimum 10 People

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices

Includes:

Meeting room rental • Writing pads & pens • 8x8 Screen • One flipchart with accessories • VGA/HDMI connector, power bar & extension cord • High speed wireless internet



The Continental

Fruit Juices, Danishes, Croissants & Muffins, Butter & Fruit Preserves, Coffee, Tea & Herbal Teas

(Upgrade to hot breakfast *scrambled eggs, sausage, home fries* add \$7 per person)

Morning Break

Coffee, Tea & Herbal Teas

Afternoon Break

Assorted Beverages & Freshly Baked Cookies



Lunch Buffet (Includes Freshly Baked Rolls, 2 Appetizers, 1 Entrée, 1 Side, 1 Dessert & Assorted Beverages)

Appetizers

Minestrone Soup
Cream of Broccoli Soup
Roasted Red Pepper Soup
Garden Salad
Greek Salad
Caesar Salad
Potato or Pasta Salad

Entrées

Deli Sandwiches & Wraps
Chicken Fajitas
Strip Loin Steak
Penne Primavera with Chicken
Teriyaki Chicken Breast
Veal Parmesan
Spinach & Feta Stuffed Chicken

Sides

Grilled Vegetables
Roasted Mini Potatoes
Rice Pilaf
Sautéed Mushrooms
Tomato & Cucumber Salad

Desserts

Mini Pastries
Mixed Tarts
Fruit Platter
Biscotti

Platinum Package \$80

Minimum 10 People

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices

Includes:

Meeting room rental • Writing pads & pens • 8x8 Screen • One flipchart with accessories • VGA/HDMI connector, power bar & extension cord • High speed wireless internet

The Continental

Fruit Juices, Danishes, Croissants & Muffins, Butter & Fruit Preserves, Coffee, Tea & Herbal Teas

(Upgrade to hot breakfast *scrambled eggs, sausage, home fries* add \$7 per person)

Morning Break

Coffee, Tea & Herbal Teas

Afternoon Break

Assorted Beverages & Freshly Baked Cookies



Lunch Buffet (Includes Freshly Baked Rolls, 2 Appetizers, 2 Entrée, 1 Side, 1 Dessert & Assorted Beverages)

Appetizers

- Minestrone Soup
- Roasted Butternut Squash Soup
- Cream of Broccoli Soup
- Roasted Red Pepper Soup
- Garden Salad
- Greek Salad
- Caesar Salad
- Potato or Pasta Salad

Entrées

- Pan Seared Salmon
- Beef Tenderloin
- Butternut Squash Ravioli
- Lobster Ravioli
- Grilled Shrimp Skewers
- Veal Parmesan
- Goat Cheese & Sundried Tomato Stuffed Chicken

Sides

- Grilled Vegetables
- Roasted Mini Potatoes
- Rice Pilaf
- Sautéed Mushrooms
- Tomato & Cucumber Salad

Desserts

- Mini Pastries
- Cupcakes
- Mixed Tarts
- Fruit Platter
- Biscotti

Breakfast

Served Buffet Style for a minimum 10 People

EVENTS BY
FAIRFIELD
INN & SUITES

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices

The Continental

\$20

Chilled Fruit Juices (Apple, Orange & Cranberry)
Assortment of Danishes, Croissants & Muffins
Butter & Fruit Preserves
Fresh Fruit Salad
Freshly Brewed Coffee & Tea



The Sizzler

\$24

Chilled Fruit Juices (Apple, Orange & Cranberry)
Scrambled Eggs (Upgrade to Omelets for \$4)
Bacon & Sausage
Seasoned Home Fries
Sliced Bread & Bagels
Butter & Fruit Preserves
Fresh Fruit Salad
Freshly Brewed Coffee & Tea

From the Griddle

\$24

Chilled Fruit Juices (Apple, Orange & Cranberry)
Cinnamon French Toast & Pancakes
Whipped Cream, Maple Syrup & Strawberry Topping
Scrambled Eggs (Upgrade to Omelets for \$4)
Sausage
Seasoned Home Fries
Freshly Brewed Coffee & Tea

Deluxe Buffet

Served Buffet Style for a minimum 10 People

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices

Includes: Freshly Baked Rolls • Soup or Salad • 1 Entree • Assorted Mini Pastries • Assorted Beverages

Salad

Garden, Greek, Caesar, Potato or Pasta Salad

Soup

Minestrone, Cream of Mushroom, Roasted Red Pepper or Chicken Noodle Soup

Entrées

Chicken Souvlaki \$32

Served with Pita Bread, Roasted Vegetables, Rice & Tzatziki Sauce

Veal Parmesan \$35

Served with Spaghetti, Grilled Green Peppers & Garlic Bread

Roasted ¼ Chicken Dinner \$34

Served with Roasted Mini Potatoes & Grilled Vegetables

Pan Seared Salmon \$37

Topped with a mango bell pepper salsa, served with pesto orzo & roasted garlic asparagus & cherry tomatoes

Vegetarian Lasagna \$33

Grilled Zucchini & Eggplant layered between sheets of Pasta, baked with Tomato Sauce & a delicious mixture of Cheeses

Beef Tenderloin \$42

Served with a Red Wine Mushroom aux jus, Roasted Mini Potatoes, Carrots & Broccoli

Sandwiches • Wraps • Working Lunch

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FAIRFIELD
INN & SUITES

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices.

Cold Working Lunch \$32

Garden, Greek or Caesar Salad
Pasta or Potato Salad
Assorted Sandwiches & Wraps
Fresh Fruit & Cheese Platter
Mini Pastries
Assorted Beverages

Sandwiches & Wraps \$12

A selection of sandwiches & wraps on an assortment of freshly baked breads, rolls & flavored wraps.

Lunch Box \$23

Includes: 1 Salad • 1 Sandwich or Wrap • 1 Side • 1 Dessert

Salad

Garden, Greek, Caesar, Asian, Potato or Pasta Salad

Sandwiches & Wraps

Turkey, Roast Beef, Salami, Tuna, Corned Beef, Egg Salad, Ham & Cheese

Sides

Regular, BBQ, Salt & Vinegar Chips

Dessert

Assorted Cookies or Individual Yogurt



Desserts • Snacks

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices

Mini Desserts \$4

Cakes, Tarts, Cupcakes, Pies,
Macaroons, Biscotti



Filled Shooter Glasses \$8

Strawberry Shortcake
Nut Brittle Parfait
Blueberry Lemon
Peach Cobbler
Black or White Chocolate Mousse
Éclairs (chocolate, Vanilla, Orange,
Lime, Rocky Road)

Cakes/Tarts \$9

Crème Brule
Oreo Cake
Tiramisu
Strawberry Short Cake
Pistachio Macaroon Cake
Flourless Chocolate Torte
Apple Crumble Tart

Snacks

Coffee, Tea \$4
Canned Pop \$2.75
Bottled Juices \$3.50
Bottled Water \$3.25
Soft pretzels \$4.75
Mini Pies \$4.75
Granola Bars \$3
Chip Bags \$2
Chocolate Bars \$3.25
Fruit Skewers \$9
Cookies/Brownies \$3
Breakfast Breads \$3

Platters

Minimum 15 People

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Deli \$19

Selection of fresh deli including; Turkey, Roast Beef, Salami, Prosciutto, Corned Beef & Ham, served with Cucumbers, Tomatoes, Red Onions, Mixed Greens, Mayo & assorted Mustards

Salads \$16

Tuna, Egg, Crab, Chicken, Avocado & Cream Cheese

Cheese & Crackers \$15

Aged Cheddar, Mozzarella, Swiss, Havarti & Brie served with Grapes, Mixed Nuts & Crackers

Sushi \$22

Salmon, Tuna, Shrimp Tempura, Sweet Potato, Avocado, California & Assorted Maki

Antipasto \$20

Grilled Vegetables, Assorted Olives, Hard Cheeses, Prosciutto & Salami

Veggies & Dips \$15

Carrots, Celery, Asparagus, Cucumber & Peppers served with Red Pepper, Ranch, Caesar & Hummus Dip

Fruits & Berries \$14

Watermelon, Cantaloupe, Honey Dew, Pineapple, Grapes, Strawberries & Oranges
(Options may change based on season)

Shrimp \$20

Fresh Cooked Shrimp Marinated in your choice of; Pesto, Olive Oil & Garlic, Lemon Dill, Chimichurri, served with Horseradish Seafood sauce



Hors D'Oeuvres

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Crab Cakes

Crab meat with fresh vegetables, & panko, pan fried to a golden brown, and served with a lemon herb dip

Thai Rice Paper Wraps

Vegetarian or chicken with peppers, carrots, cucumbers, mixed greens, cilantro, & egg. Served with a sweet and spicy dipping sauce

Sushi

An assortment of fresh sushi including; salmon, red tuna, shrimp & vegetarian options, served with soy sauce, ginger & wasabi

Shrimp Skewers

Your choice of one of the following; lemon & herb, garlic or spicy Thai

Sliders

Beef or turkey, served with a Dijon aioli, or house BBQ sauce, topped with crisp onions served on a micro bun

Mini Lamb Chops

Choice of Dijon glazed, or garlic & herb marinate. Served with a mint yogurt

Mini Spring / Egg Rolls

Choice of vegetarian, chicken or shrimp

Bruschetta Bites

Fresh diced tomatoes, garlic, herbs, and a sprinkle of parmesan, served on a crustini

Mini Grilled Cheese

Fresh mini grilled cheese filled with your choice of either classic cheddar or brie and tomato

Mini Sweet Meat Balls

Tender lean beef meat balls smothered in our tangy house tomato sauce, and baked to perfection

Pot Stickers

Chicken, vegetarian, or beef. Pan fried, served with our ginger teriyaki sauce

Coconut Shrimp

Panko & coconut crusted shrimps, deep fired to a golden brown

Spanakopita

Sautéed garlic spinach and feta cheese wrapped in a buttery phylo pastry and baked

Popcorn Chicken

Small bite sized pieces of chicken breast seasoned and coated in our own special batter and deep-fried. Served with our honey mustard sauce

Samosa

House made loaded with peas, potato, corn, & carrot, spiced with traditional Indian seasonings, and deep fried to a golden brown

4 choices \$20

(2 must be veg) 8 pieces per person

5 choices \$24

(2 must be veg) 10 pieces per person

6 choices \$28

(3 must be veg) 12 pieces per person

7 choices \$32

(3 must be veg) 14 pieces per person

Bar Menu

\$5.00 per person per item will apply for all substitutions • Prices are per person • A customary 15% taxable service charge & 13% HST will be added to prices

CASH BAR

A cash bar denotes that guests pay for drinks and includes cashier and bar tickets.

If net consumption is below \$400, an additional charge of \$25 per hour for a minimum of 4 hours will be applied for each bartender and cashier.

All prices are subject to change without notice.

Standard Brands	11.00
Premium Brands	12.00
Cocktails	11.00
Liqueur	11.00
Cognac	11.00
Coolers	9.00
Domestic Beer	8.00
Imported Beer	9.00
Domestic Wine by the Glass	11.00
Imported Wine by the Glass	12.00
Soft Drinks	2.75
Bottled Water	3.25
Mineral Water	4.00

HOST BAR

A host bar denotes that all drinks are being paid by one person, the host of the function. A consumption calculation will be done at the conclusion of the function and the charge included with the master bill.

Prices are subject to applicable taxes and gratuities.

If net consumption is below \$400, an additional charge of \$25 per hour for a minimum of 4 hours will be applied for each bartender and cashier.

All prices are subject to change without notice.

Standard Brands	9.00
Premium Brands	10.00
Cocktails	9.00
Liqueur	9.00
Cognac	9.00
Coolers	7.00
Domestic Beer	6.00
Imported Beer	7.00
Domestic Wine by the Glass	9.00
Imported Wine by the Glass	10.00
Soft Drinks	2.75
Bottled Water	3.25
Mineral Water	4.00

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