



Hyatt Regency Toronto

Innovative Meeting Package

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minimum 20 guests • \$165 per guest

The Complete Meeting Package includes:

- Main Meeting Room
- Standard Wireless Internet Connection
- Hot Breakfast Buffet
- Morning & Afternoon Break
- Working Hot Lunch Buffet

Terms and Conditions:

Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 13% gratuity and 5% administration Fee.

Gratuity and administration fee also subject to 13% HST.

All Menu Selections can be Gluten Free for a \$4.00 surcharge per guest.



Breakfast Buffet

Orange and Apple Juices (VG/GF)

Freshly Sliced Seasonal Fruit (VG/GF)

Freshly Baked Croissants, Fruit Danish and Muffins with Creamery Butter and Fruit Preserves

Selection of Individual Greek Yogurts (VG/GF)

Free Range Scrambled Eggs (VG/GF)

Crispy Applewood Smoked Bacon and Chicken Breakfast Sausages

Home Fried Potatoes with Caramelized Onion and Sweet Peppers (VG/GF)

OPTIONAL BREAKFAST ENHANCEMENTS

Hyatt Breakfast Sandwich

Cage Free Egg, Crispy Bacon, Smoked Cheddar on a Toasted English Muffin

\$12.00 Per Guest

Asparagus, Charred Pepper and Spinach Frittata (VG/GF)

with Goat Cheese

\$12.00 Per Guest

Morning Coffee Break

Option 1 - Energy

Hyatt Signature Smoothies (V)

Dried Fruit and Nuts (VG), Individual High Protein Bars (V) and Bananas (VG/GF)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection

Option 2 - Milk & Cookies

House Baked Gourmet Cookies, French Macaroons, Biscotti

Ice Cold 2% and Chocolate Milk

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection



Lunch Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of TazoTea.

Additional fee of \$3 per person will be added for selecting a different day of the week

Monday - Parisian

Warm Baguette with Creamery Butter (V)

Potato and Leek Soup (V)

Vegetarian Niçoise Salad with New Potatoes, French Beans, Tomato, Olives, Boiled Egg and Lemon Dressed Romaine (VG/GF)

Maple Glazed Salmon on Tender Stem Broccolini (GF)

Chicken and Foraged Mushroom Fricassée

Butter Whipped Pommés Purée (VG/GF)

Roasted Peppers and Zucchini with Fresh Herbs (VG/GF)

Opera Cake (V)

Tuesday - Indian

Warm Naan with Cucumber Raita and Mango Chutney (V)

Kachumber Salad (VG/GF)

Green Salad with Mango, Cucumber, Tomato and White Balsamic Dressing (VG/GF)

Aloo Gobi – Potato and Cauliflower Curry (VG/GF)

Yellow Lentil Daal (VG/GF)

Butter Chicken with Fresh Coriander

Jeera Rice (VG)

Mango Pudding (V)

Wednesday - Mediterranean

Warm Pita, Hummus and Red Pepper Dip (V)

Fatoush Salad with Lemon Mint Dressing and Crisp Pita (V)

Israeli Couscous Salad with Grilled Vegetables and Feta (V)

Chickpea Falafel with Peppers and Onions, Garlic Sauce and Tzatziki (VG/GF)

Chicken Thigh “Shawarma” with Tahini Sauce (GF)

Lebanese Style Rice (VG)

Lemon and Garlic Roasted Zucchini and Peppers (VG/GF)

Date Squares (V)



Thursday - Asian

Vegetable Spring Rolls with Sweet Chili Glaze (VG)

Mongolian Vegetable and Tofu Salad with Rice Noodles and Sesame Chili Dressing (VG/GF)

Thai Style Coleslaw with Peanut Dressing (VG/GF)

Steamed Jasmine Rice (VG)

Hoisin Glazed Beef and Broccoli (DF)

Chicken and Vegetable Chow Mein (DF)

Stir Fried Vegetables (VG/GF)

Green Tea Cheesecake (V)

Friday - Italian

Italian Wedding Soup

Orange, Fennel and Arugula Salad with Truffle Vinaigrette (VG/GF)

Tomato Bocconcini Salad with Basil Pesto and Balsamic Reduction (VG/GF)

Breaded Chicken Parmesan, House Tomato Sauce and Molten Mozzarella

Butternut Squash Ravioli with Walnut Cream, Baby Arugula and Charred Squash (V)

Rosemary and Garlic Tossed Fingerling Potatoes (VG/GF)

Roasted Fennel, Zucchini and Cremini Mushrooms (VG/GF)

Saturday - Homestyle

Chicken Noodle Soup

Caesar Salad with Bacon, Challah Croutons, Shaved Parmesan and Creamy Garlic Dressing

Garden Green Salad with Tomato, Cucumber and Carrot with Assorted Dressings (VG/GF)

Crisp Southern Fried Chicken Thigh with Chipotle Aioli

Maple Soy Glazed Cape D'Or Salmon with Wild Rice Pilaf (DF/GF)

Roasted New Potatoes with Herbs and Garlic (VG/GF)

Seasonal Buttered Vegetables (VG/GF)

Mini Cupcakes (V)



LUNCH BEVERAGES

Regular, Diet and Decaffeinated Soft Drinks
\$6.00 Each

Bottled Juices
\$6.00 Each

Bottled Still Water
\$6.00 Each

Bottled Sparkling Water

\$6.00 Each

Red Bull

\$9.00 Each

Coconut Water

\$9.00 Each

Afternoon Coffee Break

Option 1 - Healthy Choice

Sliced Seasonal Fruit (VG/GF)

Hummus and Red Pepper Dip with Toasted Pita (V)

Garden Vegetable Crudit  with Ranch and Blue Cheese Dip (VG/GF)

Blueberry Infused Water

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection

Option 2 - Canadian Sweets

Nanaimo Bars, Gluten Free Brownies, Butter Tarts

Still and Sparkling Water

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection