

Holiday Inn Express & Suites Vaughan Southwest



Catering Menu

EXPLORE



6100 Highway 7 · Vaughan, ON L4H 0R2 · 905-851-1510 · sales@hiexvaughan.com

1

CONTINENTAL BREAKFAST | \$24 per person

Freshly Baked Muffins and Pastries
Selection of Breads, Assorted Bagels served with Butter,
Cream Cheese and Preserves
Fresh Fruit Salad
Assorted Juices
Freshly Brewed Coffee and Tea Selection

2

HEALTHY START | \$26 per person

Variety of Individual Cereal with Milk
*Individual Fruit Yogurts
Seasonal Sliced Fresh Fruit
Assorted Breakfast Sandwiches on a Croissant, Biscuit or Ciabatta
with Bacon, Sausage, Vegetarian Patty, Egg & Cheese
Assorted Juices
Freshly Brewed Coffee and Tea Selection

*Upgrade your Individual Yogurt to a Yogurt Parfait Station for \$6 per person

3

HOT BREAKFAST TABLE | \$30 per person

Freshly Baked Muffins and Pastries
Selection of Breads, Assorted Bagels served with Butter,
Cream Cheese and Preserves
Seasonal Sliced Fresh Fruit
Scrambled Eggs
Hash Browns
Breakfast Sausages and Bacon
Assorted Juices
Freshly Brewed Coffee and Tea Selection

SNACKS

- Cake Loaves (Banana, Lemon Poppy Seed, Double Chocolate, Pineapple) | \$6 per person
- Selection of Breads, Assorted Bagels with Butter, Cream Cheese and Preserves | \$6 per person
- Freshly Baked Assorted Muffins and Pastries | \$6 per person
- Freshly Baked Assorted Cookies (12 pieces) | \$26 per dozen
- Brownies, Dessert Bars and Squares | \$5 each
- Yogurt Parfait Station (Vanilla and Strawberry Yogurt, Granola and Berries) in Mason Jars | \$6 per person
- Seasonal Sliced Fresh Fruit | \$8 per person
- Whole Fresh Fruit | \$5 each
- Individual Oatmeal | \$5 each
- Individual Fruit Yogurt | \$4 each
- Individual Potato Chips and Popcorn | \$4 each
- Individual Granola Bars, Chocolate Bars, Mixed Nuts and Trail Mix | \$4 each
- Variety of Individual Cereals with Milk | \$6 each
- Haagen-Dazs (Vanilla Milk Chocolate and Vanilla Milk Chocolate Almond)
- Ice Cream Bars | \$5 each

BEVERAGES

- Freshly Brewed Coffee and Tea Selection | \$4 per person
- Assorted Soft Drinks (based on consumption) | \$4 per can
- Assorted Oasis Bottled Juices (based on consumption) | \$4 per bottle
- Perrier Sparkling Water (based on consumption) | \$4 per bottle
- Bottled Spring Water (based on consumption) | \$3 per bottle



1

BEVERAGE TABLE | \$14 per person

Perrier Sparkling Water and Bottled Spring Water
Assorted Juices and Soft Drinks
Freshly Brewed Coffee and Tea Selection

2

INTERMISSION | \$16 per person

Freshly Popped Popcorn
Assorted Chocolate Bars
Assorted Juices and Soft Drinks
Freshly Brewed Coffee and Tea Selection

3

SWEET & SALTY | \$16 per person

Individual Potato Chips
Freshly Baked Assorted Cookies
Assorted Juices and Soft Drinks
Freshly Brewed Coffee and Tea Selection

4

DELICIOUS DESSERTS | \$17 per person

Assorted Doughnuts
Freshly Baked Assorted Cookies
Assorted Juices and Soft Drinks
Freshly Brewed Coffee and Tea Selection

5

DIPS'N SPREADS | \$16 per person

Vegetable Crudites with Spinach & Artichoke Dip served with Pita Breads
Assorted Tortilla Chips with Salsa, Hummus and Roasted Red Pepper Dips
Assorted Juices and Soft Drinks
Freshly Brewed Coffee and Tea Selection

6

SPORTS FAN | \$16 per person

Individual Mixed Nuts, Trail Mix and Potato Chips
Freshly Popped Popcorn
Mini Pretzel Bites with Honey Mustard Dipping Sauce
Assorted Juices and Soft Drinks
Freshly Brewed Coffee and Tea Selection

7

RECHARGE & ENERGIZE | \$17 per person

Individual Assorted Snack & Go Hummus and Crackers
Whole Fresh Fruit
Nature Valley Granola Bars
Naked Assorted Smoothies
Freshly Brewed Coffee and Tea Selection

Prices exclusive of 18% gratuity and 13% HST taxes and subject to change without notice.



WORKING LUNCH OR DINNER

#1 CORNER DELI | \$38 per person

(Ready Made Sandwiches)

Soup of the Day

Garden Salad with Assorted Dressing

Pasta Salad and Coleslaw

Assorted Breads, Deli Meats, Cheeses,

Egg Salad, Tuna Salad and Vegetarian

Chef's Choice of Dessert

#3 OPA | \$38 per person

Mediterranean Vegetable Soup

Greek Salad

Mini Spinach and Cheese Spanakopita

Build your own Pita with Beef, Chicken, Grilled

Vegetables, Cucumbers, Tomatoes, Lettuce, Red

Onions, Feta Cheese, Black Olives, Tzatziki Sauce

Chef's Choice of Dessert

#5 TASTE OF THE ORIENT | \$40 per person

Vegetable Soup

Garden Salad with Assorted Dressing

Vegetable Spring Rolls

Vegetable Shanghai Noodle in Thai Sauce

Sweet and Spicy Chicken

Chef's Choice of Dessert

#7 ROTISSERIE CHICKEN | \$42 per person

Soup of the Day

Garlic Bread Sticks

Garden Salad with Choice of Dressing

Rotisserie Chicken with Gravy

Seasoned Rice

Steamed Seasonal Vegetable Medley

Chef's Choice of Dessert

#2 WRAPS IT UP | \$38 per person

Soup of the Day

Garden Salad with Assorted Dressing

Pasta Salad and Coleslaw

Assorted Prepared Wraps with

Chicken Caesar, Ham & Ranch, BLT,

Buffalo Chicken and Vegetarian

Chef's Choice of Dessert

#4 FIESTA MEXICANA | \$38 per person

Corn Chowder Soup

Garden Salad with Assorted Dressing

Build your own Tacos (Hard and Soft Shells)

served with Beef, Chicken, Grilled Vegetables,

Lettuce, Tomatoes, Cheddar Cheese, Black Beans,

Corn, Seasoned Rice, Sour Cream, Salsa,

Guacamole, and Jalapeno Peppers

Chef's Choice of Dessert

#6 LITTLE ITALY | \$40 per person

Minestrone Soup

Traditional Caesar Salad

Garlic Bread Sticks

Chicken Parmigiana

Penne alla Vodka

Chef's Choice of Dessert

#8 HOMESTYLE POT ROAST | \$44 per person

Soup of the Day

Garlic Bread Sticks

Garden Salad with Assorted Dressing

Pot Roast with Rich Brown Gravy

Mashed Potatoes and Corn

Chef's Choice of Dessert

Assorted Juices Soft Drinks and Freshly Brewed Coffee & Tea Selection included

Dietary Restrictions can be met on request.

Prices exclusive of 18% gratuity and 13% HST taxes and subject to change without notice.

BUILD YOUR OWN BUFFET

\$55 per person*

- Soup of the Day with Assorted Dinner Rolls and Butter
- Three Freshly Prepared Salads

Entrée (Choice of Two)

- Chicken & Vegetable Shanghai Stir-Fry
- Meat Lasagna
- Pot Roast with Rich Brown Gravy
- Chicken Parmigiana
- Salmon (Teriyaki Ginger Glaze or Dill Sauce)
- BBQ Pork Ribs
- Rotisserie Chicken
- Chicken Stuffed Kiev
- Beef Cannelloni with Tomato Sauce
- Butter Chicken

Vegetarian Entrée (Choice of One)

- Falafel
- Macaroni and Cheese
- Penne Primavera
- Vegetable Shanghai Stir-Fry
- Cheese Tortellini with Marinara Sauce
- Spinach and Cheese Cannelloni with White Sauce
- Grilled Vegetable Quesadilla

SIDES (Choice of Two)

- Roasted Potatoes
- Mashed Potatoes
- Steamed White Rice
- Potato Wedges
- Steamed Vegetables

- Chef's Choice of Desserts
- Seasonal Sliced Fruit Platter
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

*Package price based on 30 people. If below 30 people, additional \$8 per person applies.

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DELUXE MEETING PACKAGE

\$74 per person*

MEETING PACKAGE INCLUDES:

- Meeting Room Rental
- One Flipchart with Markers
- WiFi

MORNING BREAK

- Freshly Baked Muffins and Pastries
- Freshly Brewed Coffee and Tea Selection

WORKING LUNCH

- Choice of One Working Lunch from option #1 to #4 (see page 5 for selection)

AFTERNOON BREAK

- Freshly Brewed Coffee and Tea Selection

*Package price based on 20 people. *If 15 - 19 people, an additional \$8 per person applies.

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PREMIUM MEETING PACKAGE

\$83 per person**

MEETING PACKAGE INCLUDES:

- Meeting Room Rental
- One Flipchart with Markers
- WiFi

CONTINENTAL BREAKFAST*

- Freshly Baked Muffins and Pastries
- Selection of Breads, Assorted Bagels served with Butter, Cream Cheese and Preserves
- Fresh Fruit Salad
- Assorted Juices
- Freshly Brewed Coffee and Tea Selection

* Upgrade to Hot Breakfast Table for \$6.00 per person. See Page 2 for Menu.

MORNING BREAK

- Assorted Juices
- Freshly Brewed Coffee and Tea Selection

WORKING LUNCH

- Choice of One Working Lunch from option #1 to #4 (see page 5 for selection)

AFTERNOON BREAK

- Freshly Baked Assorted Cookies
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

**Package price based on 20 people. *If 15 - 19 people, an additional \$8 per person applies.

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EXECUTIVE MEETING PACKAGE

\$99 per person**

MEETING PACKAGE INCLUDES:

- Meeting Room Rental
- One Flipchart with Markers
- WiFi

HOT BREAKFAST

- Freshly Baked Muffins and Pastries
- Selection of Breads, Assorted Bagels served with Butter, Cream Cheese and Preserves
- Seasonal Sliced Fresh Fruit
- Scrambled Eggs
- Hash Browns
- Breakfast Sausages and Bacon
- Assorted Juices
- Freshly Brewed Coffee and Tea Selection

MORNING BREAK

- Cake Loaves (Banana, Lemon Poppy Seed, Double Chocolate, Pineapple)
- Assorted Juices
- Freshly Brewed Coffee and Tea Selection

WORKING LUNCH

- Choice of One Working Lunch from option #1 to #8 (see page 5 for selection)

AFTERNOON BREAK

- Individual Potato Chips
- Freshly Baked Assorted Cookies
- Assorted Soft Drinks
- Freshly Brewed Coffee and Tea Selection

****Package price based on 20 people. *If 15 - 19 people, an additional \$8 per person applies.**

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RECEPTION SELECTION

COLD SELECTIONS

SEASONAL FRESH FRUIT GRAZING BOARD

- Serves 20 | \$140 per tray

VEGETABLE CRUDITÉS WITH DIP

- Serves 20 | \$120 per tray

CHEESE DISPLAY WITH ASSORTED CRACKERS

- Serves 20 | \$180 per tray

CHARCUTERIE BOARD

Assorted Cured Deli Meats and Cheeses served with a variety of Crackers & Breads with a selection of Spreads

- Serves 20 | \$240 per tray

BRUSCHETTA

- Serves 20 | \$58 per tray

SWEET BITES-ASSORTED MINI CHEESECAKES AND CAKES

- Serves 20 | \$150 per tray

SHRIMP COCKTAIL SERVED WITH COCKTAIL SAUCE

- 50 pieces | \$125 per tray

SMOKED SALMON WITH CRACKERS

- Serves 25 | \$140 per tray

ASSORTED COCKTAIL SANDWICHES

- 48 pieces | \$125 per tray

ASSORTED WRAPS

- 30 pieces | \$125 per tray

HOT SELECTIONS

- Mini Vegetable Spring Rolls with Sweet Chili Thai Sauce 25 pieces | \$68 per tray
- Mini Vegetarian Samosas 25 pieces | \$68 per tray
- Mini Spinach & Cheese Spanakopita 25 pieces | \$68 per tray
- Assortment of Mini Quiches 25 pieces | \$68 per tray
- Jalapeno Poppers 🌶️ 25 pieces | \$68 per tray
- Coconut Shrimp with Sweet Chili Thai Sauce 25 pieces | \$90 per tray
- Mini Beef Sliders with Roasted Garlic Aioli, Lettuce, French's Fried Onions, Tomato and Cheddar Cheese | \$8 each**

**Minimum 25 pieces

Prices exclusive of 18% gratuity and 13% HST taxes and subject to change without notice.











Holiday Inn Express & Suites Vaughan Southwest

CAPACITY AND LAYOUT



CAPACITY BY ROOM

 Boardroom Style	 Hollow Square Style	 U-shape Style	 Classroom Style	 Banquet Style (Rounds of 10)	 Reception Style	 Theatre Style	 Cabaret Style (Half Rounds)
Vaughan West I & II Room							
22	30	24	70	110	130	100	78
Vaughan West I Room							
22	30	24	30	60	60	50	36
Vaughan West II Room							
22	30	24	30	60	70	60	36

ROOM DIMENSIONS

Room Dimensions L x W	Area Sq Ft	Ceiling Height	Door Dimensions	Floor Level	Natural Lighting
Vaughan West I & II Room					
52' x 38'	1,976	10'	6' x 7'	Main	Yes
Vaughan West I Room					
26' x 38'	988	10'	6' x 7'	Main	Yes
Vaughan West II Room					
26' x 38'	988	10'	6' x 7'	Main	Yes

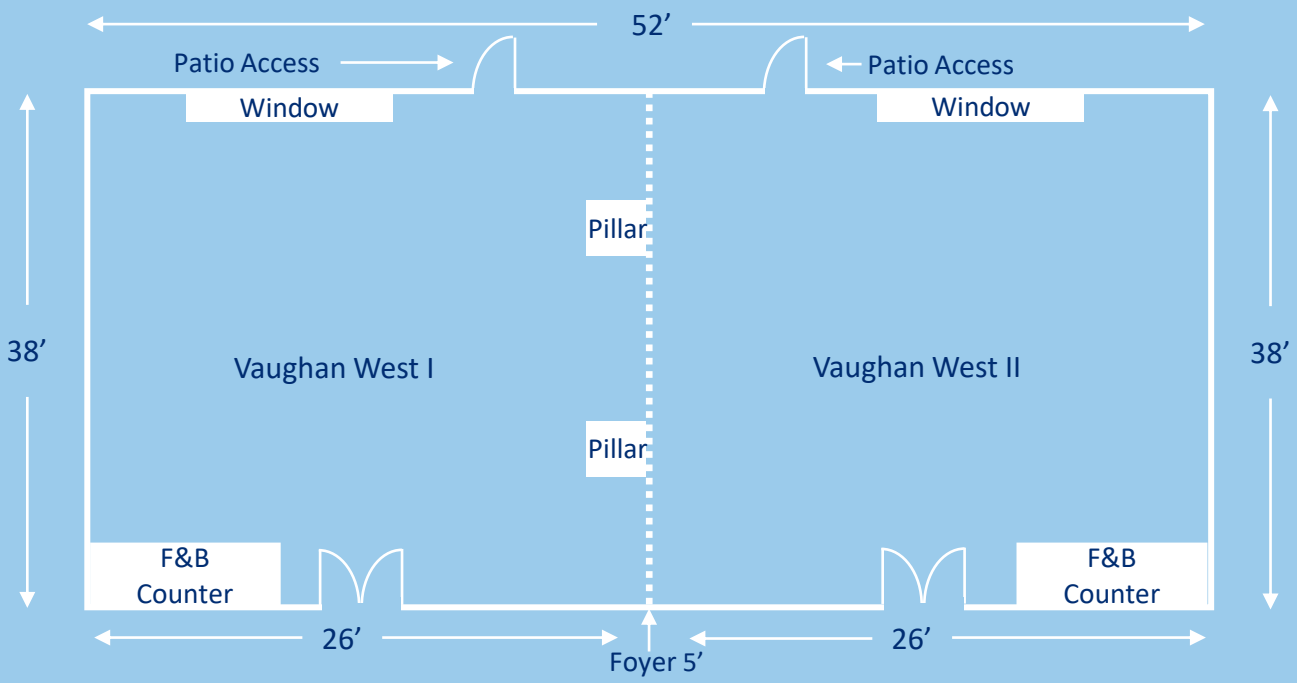
EXPLORE



AN IHG HOTEL



FLOOR PLAN



EXPLORE

