



CATERING BROCHURE

Holiday Inn
— BY IHG —

Mississauga West



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Corporate Meeting Package

Holiday Inn





Morning

Continental Breakfast

Freshly Baked Goods Danishes, Muffins, Croissants

Fruit Preserves, Butter, Margarine

Seasonal Fresh Fruit

Beverages

Gourmet Regular and Decaffeinated Coffee

Specialty Teas

Assorted Chilled Fruit Juices

Additions

Upgrade to The Great Canadian North Breakfast

Breaks

Morning Break

Gourmet Regular and Decaffeinated Coffee

Specialty Teas

Assortment of Chilled Juices

Afternoon Break

Gourmet Regular and Decaffeinated Coffee

Specialty Teas

Soft Drinks

Chef's Treat of the Day

Afternoon

Please refer to our Luncheon Selections

Package Includes:

Meeting Room Rental

Notepads & Pens

Complimentary Parking
Based on Availability

Free WI-FI for all Attendees



BREAKFAST

Holiday Inn





THE CONTINENTAL BREAKFAST BUFFET

Seasonal Fresh Fruit

Whole Wheat and White Bread Butter , Fruit Preserves, and Honey

Selections of Cereal and Milk

Orange Juice and Apple Juice

Gourmet Regular and Decaffeinated Coffee

Assortment of Specialty Teas

*An additional charge of \$10.00 per guest applies for groups of less than 25 guests.
Above prices are subject to 13% HST and 15% Taxable Service Charge.
Prices and menu items are subject to change without notice.*

THE GREAT CANADIAN NORTH BREAKFAST BUFFET

Seasonal Fresh Cut Fruit

Chef's Selection of Fresh Baked Muffins, Pastries, and Croissants

Multigrain and White Toast Butter, Fruit Preserves and Honey

Farm Fresh Scrambled Eggs

Crisp Country Bacon

Choice of : Farmer's Pork OR Chicken Sausage

Hashbrowns

Chef's Selection of Assorted Chilled Fruit Juices

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

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THE HEALTHY START BREAKFAST BUFFET

Assortment of Freshly Baked Goods Muffins,
Danishes, Croissants

Selection of Cereal and Milk Granola

Rye Bread and Wheat Bread Butter , Fruit Preserves, and
Honey

Chef's Selection of Assorted Chilled Fruit Juices

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

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BREAKFAST ENHANCEMENTS

Beverages

Hot Chocolate with Marshmallows

Assortment of Soft Drinks

Variety of Fruit Juices

Gourmet Regular and Decaffeinated Coffee

Assortment of Specialty Tea

Bottled Water

Perrier Water

Eggs Benedict

French Toast or Blueberry Pancakes

Refreshing Fruit Kebabs

Granola Bars (gf available)

Assortment of Low Fat Yogurt

Whole Fresh Fruit Apples, Bananas and Oranges

Sliced Fruit Platter

Bagel Accompanied with Cream Cheese

*All prices subject to a Service charge and Sales tax. Both are subject to change.
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BREAKS

Holiday Inn





BREAKS

A Lighter Choice

Fruit Kabobs

Assorted Granola Bars

Selection of Whole Fruits

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

Assorted Chilled Fruit Juices

Cheese Time

Swiss, Cheddar, Mozzarella, Brie, and Blue Cheese served with Crackers

Seasonal Fresh Fruit and Berries Tray

Assorted Chilled Fruit Juices

Assorted Soft Drinks

It's all in the Dip

Assortment of Pita Triangles and Nacho Chips

Spinach and Hummus Dip

Fresh Vegetables Crudites with Ranch Dip

Seasonal Fresh Fruit with Chocolate Dip

Cool Iced Tea

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BREAKS

Freshly Baked Muffins

Assortment of Danishes

Assortment of Croissants

Baked Variety Bread Banana, Apple, Cranberry, Poppyseed (12 slices)

Freshly Baked Cookies

Brownies

Variety of Decadent Pastries

Gourmet Dessert Squares

Assortment of Chocolate Bars

Pretzels and Potato Chips

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Buffet Luncheon Selections

Holiday Inn



MAMBO ITALIANO

Minestrone Di Verdure

Italian Salad with Balsamic Vinaigrette

Chicken Breast Carbonara

Spaghetti in Bolognaise

Vegetable Penne Pesto

Assortment of Desserts

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

Assortment of Soft Drinks

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TASTE OF ATHENS

Seasonal Greens with Dressing on the Side

Parthenon Greek Salad

Selection of Chicken and Beef Gyro

Accompanied by Greek Pita, Tomatoes, Onions, Sliced Olives, Shredded Lettuce, Feta Cheese, Tzatziki, Hummus

Fresh Herbed Rice

Assorted Pastires

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

Assortment of Soft Drinks

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FRENCH CONNECTION

Seasonal Greens with Dressing Served on the Side

Nicoise Tuna Salad

Pan Seared Chicken Breast served with Chasseur
Sauce

Roasted Fingerling Potatoes

Beef Bourguignon

Assortment of Desserts

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

Assortment of Soft Drinks

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THE SILK ROAD

Chinese Hot and Sour Soup

Asian Salad

Vegetable Spring Rolls

Steamed Coconut Rice

Selection of Beef or Chicken Stir Fry

Fresh Fruit Tarts

Gourmet Regular and Decaffeinated Coffee

Selection of specialty Teas

Assortment of Soft Drinks

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BURGER STOP

Seasonal Greens with Dressing Served on the Side

Coleslaw Salad

Chicken Parmigiana

Build Your Own Angus Beef Burger

Sesame Kaiser Bun

Selection of Monterey Jack Cheddar, Bacon Strips, Lettuce, Onions,

Tomatoes, Pickles, Condiments

French Fries

Assortment of Desserts

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

Assortment of Soft Drinks

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BUILD IT YOUR WAY

Soup of the Day

Seasonal Greens with Dressing Served on the Side

Red Cabbage and Green Coleslaw Salad

Crudites Tray with Chipotle Dip

Variety of Artisan Breads

Selection of Cold Cuts Ham, Pastrami, Turkey

Egg Salad and Tuna Salad

Assortment of Domestic Cheese Slices

Assortment of Pastries

Gourmet Regular and Decaffeinated Coffee

Selection of Specialty Teas

Assortment of Soft Drinks

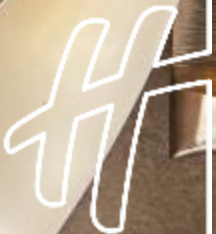
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A top-down view of a white oval plate containing a meal. In the foreground, several slices of medium-rare steak are arranged. To the left, a pile of golden-brown french fries is topped with herbs. To the right, a fresh salad of arugula and cherry tomatoes is served. A small glass jar filled with a chunky green and yellow sauce sits on the right side of the plate. The text "Plated Lunch Options" is centered over the steak.

Plated Lunch Options

Holiday Inn





Please select 1 for your group:

Tuscan Chicken Sandwich

Served with Caesar Salad

Marinated chicken breast, grilled and topped with provolone cheese, roasted red pepper, crisp greens, and sliced tomatoes. Served on a grilled Ciabatta bun with pesto mayonnaise. Served with French Fries.

Fish and Chips

Served with Soup of the Day

Flakey, battered cod fried to a golden brown. Served with coleslaw and French fries.

Garden Penne Pasta

Served with Garden Salad, Balsamic Dressing

Smoked chicken penne pasta with sauteed garden vegetable tossed with roasted red peppers and pesto and shaved parmesan. Served with a grilled Ciabatta bun.

Classic Burger

Served with Soup of the Day

8oz of char-broiled Angus, seasoned and topped with cheddar cheese. Served with coleslaw and French fries.

Steak Sandwich

Served with Garden Salad, Vinaigrette

Juicy Steak Sandwich topped with sauteed or caramelized onions, swiss or cheddar cheese. Served with French Fries

Meals Include:

Gourmet Regular and Decaffeinated Coffee

Specialty Teas

Assortment of Soft Drinks

Selection of Chef's Favourite Desserts

A buffet table featuring several bowls of fresh food. In the foreground, there's a white bowl filled with bean sprouts and a white bowl with a green salad. Behind them are black bowls containing purple lettuce, red tomatoes, and other green vegetables. The text "DINNER BUFFET" is overlaid in the center.

DINNER BUFFET

Holiday Inn



BUFFET DINNER

Choice of Two Salads

Mixed Greens with Assorted Dressings

Caesar Salad

Beet and Fennel Salad

Baby Spinach with Marinated Cherry Tomatoes and Asiago

**Comes with one Soup of the Day*

Choice of One Pasta

Penne Pasta with Roasted Vegetables in a Creamy Spinach Sauce

Chinese Chow Mein: Stir Fry Soy Egg Noodles

Vegetarian Moussaka

Cheese Tortellini Chardonnay and Cheese Sauce

Choice of One Entrée

Roast Top Sirloin Beef with Peppercorn and Veal Au Jus

Grilled Chicken Breast with Picco de Gallo and Red wine Jus

Pan Seared Atlantic Salmon Glazed Quebecois Maple and Beurre Blanc Sauce

Beef Rendang Slow Cooked Beef Stew with Coconut and Kaffir Lime Leaf

Jamaican Jerk Chicken 48 Hours Marinated Boneless Chicken Thigh

Choice of one Side

Mashed Potatoes with Charred Leeks and Fresh Chives

Roasted Mini Potatoes with Herbs and Sautéed Julienne of Leak

Steamed Coconut Rice or Rice Peas

Potatoes au Gratin

Additions

Add an additional entrée for \$6.00 per guest

Package Includes:

Dinner Rolls and Butter

Seasonal Vegetables
Drizzled with Olive Oil

Assortment of Desserts

Sliced Fruit Platter

Gourmet Regular and
Decaffeinated Coffee

Specialty Teas

Assortment of Soft Drinks

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PLATED DINNER

Holiday Inn





Three Courses Plated

Please choose 1 Starter, 1 Dessert, and 1 Entrée

STARTERS

Arugula and Spinach Salad with Pear Apple Vinaigrette

Crisp Hearts of Romaine with Caesar Dressing

Field Greens with Mandarin Orange Segments and Sesame Ginger Vinaigrette

Baked Butternut Squash and Pumpkin Soup

Roasted Red Pepper Soup with Pesto Cream

Package Includes:

Dinner Rolls and Butter

Seasonal Vegetables or Roasted Vegetables

Gourmet Regular and Decaffeinated Coffee

Specialty Teas

Assortment of Soft Drinks

ENTREES

Supreme Chicken Breast with Mango Au Jus and Parmesan Mashed Potatoes

Crusted Rainbow Trout Fillet with Corn and Tomato Salsa and Smashed Potatoes with Wasabi

Grilled Blackberry Glazed Salmon with Cantaloupe Citrus Butter and Wild Rice

Land and Sea: 5oz Grilled Beef Tenderloin in Enoki Mushroom Shiraz Au Jus paired with Sauteed Herb and Garlic Butter Shrimp

Montreal Flavoured Beef Striploin in Papaya and Brandy Butter with Roasted Chateaux Potatoes

Potato Gnocchi with Roasted Woodland Mushrooms and Spinach

DESSERTS

Mixed Fruit Crumble with Anglaise Sauce

Tiramisu with Chocolate Espresso Sauce

Chocolate Fudge Cake

Strawberry Swirl Cake

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RECEPTIONS

Holiday Inn



HORS D'OEUVRES



Cold

Salami, Provolone, and Marinated Olive Skewers

Fruit Kabobs

Green Peppercorn and Cream Cheese Crostini

Smoked Salmon on pumpernickel Rounds

Bruschetta with Lemon Aioli

Roasted Vegetables on Focaccia Crouton

Chicken Salad served in a Tartlet

Mushroom and Goat Cheese Cups

Roast Beef with Asparagus on Sourdough Crouton

Hot

Individual Beef Wellington with Horseradish Sauce

Tempura Shrimp with Pear Ginger Sauce

Crab Cake with Citrus relish

Chicken or Vegetable Samosas

Honey Sriracha Chicken Skewers

Chicken Satay with Spicy Peanut Dip

Vegetarian Spring Rolls with Plum Sauce

Garlic Butter Shrimp

Meatballs in a Bourbon Sauce

Spanakopita with Tomato Relish

Sauteed Scallops, Chorizo and Corn Served in a Tartlet

Additional Platters

Cheese Platter

with Domestic and imported Cheeses and Crackers

Variety Of Vegetables with Blue Cheese Dip

Sliced Fresh Fruit Platter

Seasonal Fruit and Berries

Mediterranean Platter

Baba Ghanoush, Hummus, Tzatziki, Spiced Olives, Marinated Artichokes with Greek Pita

Assorted Dessert Pastries

Homemade Large Cookies, Fresh Butter Tarts, Sliced Fresh Fruit

A close-up photograph of a glass filled with a reddish-orange beverage and ice cubes. A straw and a small green garnish are visible in the glass. The glass is surrounded by a large pile of crushed ice. The background is blurred with warm, golden light.

BEVERAGES

Holiday Inn





BAR SERVICE

LIQUOR, WINE & BEER

Host Bar

- Premium Liquor
- Deluxe Liquor
- Cognac (VS)
- Domestic Beer
- Imported Beer
- House Wine
- Soft Drinks

Cash Bar

- Premium Liquor
- Cognac (VS)
- Domestic Beer
- Imported Beer
- House Wine
- Soft Drinks

Beer Selections

- Please ask us about our beer selections

Red Wine Selections (750ml bottles)

- **Merlot** Woodbridge by Robert Mondavi
- **Cabernet** Tom Gore Sauvignon
- **Cabernet** Jackson Triggs Sauvignon
- **Chianti** Ruffino, Italy

White Wine Selections (750ml bottles)

- **Pinot Grigio** Inniskillin VQA
- **Chardonnay** Woodbridge by Robert Mondavi
- **Chardonnay** Jackson Triggs
- **Pinot Grigio** Ruffino Lumina IGT, Italy

Non-Alcoholic Beverages

- Punch
- *can also be made alcoholic

There is a Bar Set Up Fee and Hourly Bartender Fee
There's an additional charge for each additional hour over 4 hours
In the event that bar sales are less than \$250.00, a bartender fee of \$30.00 per hour will apply. (Minimum 4 hours)

MEETING ROOM SPECIFICATIONS

| Details | Trudeau | McKenzie | Pearson | MacDonald |
|-----------------------------|-------------------|-------------------|------------------|------------------|
| Dimensions / Square Feet | 50' x 40' 2000 | 50' x 23' 1150 | 36' x 23' 830 | 20' x 10' 200 |
| Theatre | 100 | 50 | 40 | — |
| Boardroom | 30 | 25 | 20 | 10 |
| Classroom | 30 | 25 | 20 | — |
| U-Shape | 35 | 25 | 20 | — |
| Banquet | 100 | 35 | 35 | — |