

MEETING PACKAGE MENU



Holiday Inn

TORONTO DOWNTOWN CENTRE

HOLIDAY INN TORONTO DOWNTOWN CENTRE
30 CARLTON STREET
TORONTO, ON, M5B 2E9
416 977 6655
WWW.HOLIDAYINN.COM/TORONTOCENTRE

MEETING PACKAGES MENUS

MINIMUM 20 PEOPLE

BUILD YOUR OWN BREAKFAST

Assorted Chilled Fruit Juices
Freshly Brewed 2 and International Blend of Herbal Teas

Please Select two (2) from our "BUILD YOUR OWN BREAKFAST"

MORNING BREAK

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) from our "Break Options"

LUNCH BREAK

Please Select one (1) from our "Lunch Buffet Options"

AFTERNOON BREAK

Assorted Fruit Juices and Soft Drinks
Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) from our "Break Options"

BUILD YOUR OWN BREAKFAST

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select two (2) from our "BUILD YOUR OWN BREAKFAST"

MORNING BREAK

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) from our "Break Options"

LUNCH BREAK

Please Select one (1) from our "Lunch Buffet Options"

AFTERNOON BREAK

Assorted Fruit Juices and Soft Drinks
Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) from our "Break Options"

**SAPPHIRE
PACKAGE**

\$75

PER PERSON

**RUBY
PACKAGE**

\$81

PER PERSON

Groups with less than 20 people will be an extra \$10 surcharge per person
All prices are subject to applicable services charge and taxes

MEETING PACKAGES MENUS

MINIMUM 20 PEOPLE

HOT BREAKFAST BUFFET

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and International
Blend of Herbal Teas
Scrambled Grade A Eggs
Home Fried Potatoes
White and Whole Wheat Toast
Fruit Preserves, Jam, Butter and Honey

Please Select two (2) items from our "Hot Breakfast Options"

MORNING BREAK

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) item from our "Break Options"

LUNCH BREAK

Please Select one (1) LUNCH from our "Lunch Buffet Options"

AFTERNOON BREAK

Assorted Fruit Juices and Soft Drinks
Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select two (2) items from our "Break Options"

HOT BREAKFAST BUFFET

Assorted Chilled Fruit Juices
Freshly Brewed Coffee and International
Blend of Herbal Teas
Scrambled Grade A Eggs
Home Fried Potatoes
White and Whole Wheat Toast
Fruit Preserves, Jam, Butter and Honey

Please Select two (2) items from our "Hot Breakfast Options"

MORNING BREAK

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select two (2) items from our "Break Options"

LUNCH BREAK

Please Select one (1) LUNCH from our "Lunch Buffet Options"

AFTERNOON BREAK

Assorted Fruit Juices and Soft Drinks
Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select two (2) items from our "Break Options"

**EMERALD
PACKAGE**

\$86

PER PERSON

**DIAMOND
PACKAGE**

\$91

PER PERSON

Groups with less than 20 people will be an extra \$10 surcharge per person
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MEETING PACKAGES MENUS

BUILD YOUR OWN BREAKFAST

Whole Fresh Fruit
Fruit Salad
Pain Au Chocolate
Bagels and Cream Cheese
Assorted Cold Cereals with 2% Milk
Assorted Croissants and Breakfast Pastries
Home Baked Muffins
Blueberry Scones

*add an additional item \$5.00 per person

HOT BREAKFAST OPTIONS

Low Fat and Fruit Yogurts with Granola and Honey
Sliced Fresh Fruit with Berries
Assorted Fruit Breads
Smoked Country Bacon
Pork Sausages
Brioche French Toast
Belgian Waffles
Buttermilk Pancakes
Baked Beans
Assorted Breads and Bagels served with Fruit Preserves, Jam and Butter

*add an additional item \$7.00 per person

AM AND PM BREAK OPTIONS

Assorted Squares
Freshly Baked Cookies
Whole Fresh Fruit
Fruit Salad with Berries
Assorted Donuts
Fruit Breads
Fruit Skewers with Yogurt Dip
Domestic Cheese Platter
Vegetable Crudité with Dip
Granola Bars
Pretzels, Chips and Assorted Nuts
Trio of Dips with Pita
Chef's Selection of Seasonal Delights
Assorted Fruit Mousse Squares

*Any item from the Hot Breakfast Option may be added to the Build Your Own Breakfast at an additional charge of \$7.00 per person per item
All prices are subject to applicable services charge and taxes*

MEETING PACKAGES MENUS

WORKING LUNCHES

THE GOURMET SANDWICH BOARD

Chef's Soup from the Kettle

Your choice of one (1):

- Market Salad with Cucumber and Tomatoes with Balsamic Dressing
- Creamy Coleslaw

Sandwiches prepared on a Multigrain Bread, Croissants, Kaiser Buns, Focaccia and Ciabatta. Select four (4)

- Roast Beef with Caramelized Onion and Artisan Cheese
- Tomato, Bocconcini and Arugula with Basil Pesto
- Ham, Tomato, and Arugula
- Smoked Chicken, Roasted Red Pepper, Swiss Cheese
- Curry Spiked Egg Salad with Scallions
- Char-Grilled Antipasto Vegetables, Feta Cheese and Basil Aioli
- Freshly Baked Cookies
- Individual Bags of Potato Chips
- Fresh Brewed Coffee and International Blend of Teas

MAKE YOUR OWN SANDWICH

Chef's Soup from the Kettle

Your choice of one (1):

- Mesclun of Spring Greens, Sundried Cranberries, Cucumber, and Carrot Strings with a Light Balsamic Dressing
 - Tuscan Pasta Salad with Sundried Tomatoes, Olives and a Basil Pesto Marinade
- Served With:
- Assorted Artisanal Breads
 - Sliced Smoked and Cured Meats
 - Sliced Tomato, Cucumber, Greens and Spreads
 - Char-Grilled Vegetables
 - Selection of Cheddar and Swiss Cheese
 - Curry Spiked Egg Salad with Scallions
 - Tuna Salad with Capers, Red Onions and Parsley

Assorted French Pastries
Fresh Brewed Coffee and International Blend of Teas

Add \$10 per person for an extra entree
All prices are subject to applicable services charge and taxes

MEETING PACKAGES MENUS

WORKING LUNCHES

WRAP IT UP

Chef's Soup from the Kettle

Your choice of one (1):

- Baby Romaine and Spinach Salad with Candied Spiced Pecans, Strawberries, and Feta with a Honey Dijon Dressing
- Red Bliss Potato Salad with Grainy Mustard

Dressing Assorted Flour and Whole Wheat Tortilla

Wraps Fillings

- Black Forest Ham and Swiss Cheese with Honey Dijon Spread
- Tuna and Caper Salad with Red Onion and Parsley
- Smoked Turkey, Arugula, Red Peppers with a Basil Aioli
- Grilled Mediterranean Vegetable Julienne, Feta Cheese and Hummus

Assorted Squares and Chocolate Fudge Brownies
Individual Bags of Potato Chips
Fresh Brewed Coffee and International Blend of Teas

CUCINA ITALIANO

Chef's Soup from the Kettle

Fresh Baked Rolls and Butter

Traditional Caesar Salad with Parmesan, Garlic Croutons and Bacon Bits
Antipasto Platter with Smoked and Cured Meats

Your choice of one (1):

- Grilled Chicken Cacciatore with Sweet Peppers and Onions
- Ricotta and Beef Cannelloni Topped with Rose Sauce

Served with

Fusilli Pasta with Mushrooms and Onions in an Alfredo Sauce Steamed Vegetable Medley

Selection of Italian Pastries
Fresh Brewed Coffee and International Blend of Teas

Add \$10 per person for an extra entree
All prices are subject to applicable services charge and taxes

MEETING PACKAGES MENUS

WORKING LUNCHES

OH CANADA

Chef's Soup from the Kettle

Freshly Baked Rolls and Butter

Heritage Green Salad with Shoestring Carrots,
Cucumber and Tomatoes in a Poppy Seed Dressing

Your choice of one (1):

- Roasted Ontario Chicken Breast with
a Mushroom Thyme Sauce
- Pan-Seared Salmon with Dill Butter Sauce

Served with

Herb Roasted Potatoes
Steamed Vegetable
Medley

Truffle Chocolate Squares
Fresh Brewed Coffee and International Blend of Teas

OPA!

Chef's Soup from the Kettle

Freshly Baked Rolls and

Butter Traditional Greek

Salad ***Your choice of one***

(1):

- Marinated Chicken Souvlaki with Lemon and Oregano Broth
- Pan-Fried Basa with Sun-Dried Tomatoes and Fennel Broth

Served with

Greek Style Lemon Pepper Roasted Potatoes
Medley of Steamed Vegetables
Saffron Rice
Tzatziki
Sauce

Baklava and Assorted Pastries
Fresh Brewed Coffee and International Blend of
Teas

Add \$10 per person for an extra entree
All prices are subject to applicable services charge and taxes

MEETING PACKAGES MENUS

WORKING LUNCHES

TEX - MEX

Chef's Soup from the Kettle

Freshly Baked Rolls and Butter

Bean Salad with Balsamic Vinegar, Olive Oil and Fresh

Dill **Your choice of one (1):**

- Chicken Fajitas Station with Tortillas, Salsa, Guacamole, Sour Cream, and Shredded Cheddar
- Mexican Style Chili con Carne
- Salmon Loins with Salsa Verde

Served with

Cumin Flavored Mexican Red Bean Rice
Steamed Medley of Vegetables

Churros with Whipped Cream and Chocolate Sauce
Fresh Brewed Coffee and International Blend of Teas

THE BURGER BAR

Red Bliss Potato Salad with Grainy Mustard
Dressing Creamy Coleslaw

Your choice of two (2):

- Charbroiled AAA Canadian Beef Burger
- Grilled Cajun Chicken Burger
- Vegan Burger

Served with Burger Buns

Assorted Cold Fixings:
Lettuce, Tomatoes, Dill Pickles, Mustard, Ketchup, Mayo,
Sliced Cheddar and Swiss Cheese

Individual Bags of Potato Chips

Mini Donuts with Whipped Cream and Fruit Toppings Fresh
Brewed Coffee and International Blend of Teas

*Add \$10 per person for an extra entree
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MEETING PACKAGES MENUS

MINIMUM 10-20 PEOPLE

Build Your Own Breakfast

Assorted Chilled Fruit Juices

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select two (2) items from our "Build Your Own Breakfast"

MORNING BREAK

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) item from our "Break Options"

LUNCH BREAK

Please Select one (1) LUNCH from our "Lunch Buffet Options"

• "Sandwich Board" Or "Wrap It Up"

AFTERNOON BREAK

Assorted Fruit Juices and Soft Drinks

Freshly Brewed Coffee and International Blend of Herbal Teas

Please Select one (1) item from our "Break Options"

**SMALL
PACKAGE**

\$95

PER PERSON

All prices are subject to applicable services charge and taxes