

BANQUET & CATERING MENU | 2026



TORONTO - INTERNATIONAL AIRPORT





INTRODUCTION

You have made a great choice in considering the Holiday Inn Toronto International Airport and Conference Centre for your upcoming event. You can count on our team to work together every step of the way to create an enjoyable, exclusive and extraordinary experience for all guests.

Located steps away from Pearson International Airport, we offer a dedicated airport shuttle 24/7. Our location gives easy access to and from the 400 series highways that will get you in and around the city of Toronto.

Our culinary team is committed in supporting the use of sustainable and local produce with a focus of your health, happiness and well-being.

We are delighted to introduce “ Refresh”, our unique healthy themed menu based on natural, seasonal and high quality ingredients developed in our creative style of cooking.

We have made every attempt to create menus that cater to the varied tastes and requirements of our guests. In addition to the published menu, our team is specialized in creating customized solutions to tantalize and captivate your senses.

Contact our catering department and we will ensure that your experience is elevated to exceed your expectation.



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Our unique culinary theme

Taxes and service charge not included. All prices are subject to change without notice. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies. Service: Due to food safety regulations, all meals will be served up to a period of 90 minutes only.

MEETING manifest



Total Meeting Manifest: Minimum 12 people. Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas.

Executive Package / 120.00

COMPLIMENTARY

- Wireless internet, flipchart with markers, pads and pens

CONTINENTAL BREAKFAST

- Chilled fruit juices
- Freshly baked assorted danish, muffins and croissants
- Butter and assorted fruit preserves
- Fresh fruit salad with seasonal berries
- Chef's choice of smoothie
- Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas

MID MORNING BREAK

- Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas
- Assorted juices

WORKING LUNCH IN MAIN MEETING ROOM

- Antipasti platter comprising of marinated vegetables, assorted sliced meats, dips, aioli's, and variety of breads or Chef's Salad Bar consisting of assorted leaves, vegetable, cheese, meats, dressing and breads
- 2 composed salads
- 1 entrée (meat, poultry or fish)
- 1 vegetarian entrée
- 1 rice, potato or other
- Assorted desserts and fruit selections
- Soft drinks, Lavazza coffee and tea

MID AFTERNOON BREAK

- Chef's special seasonal treats
- Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas
- Assorted soft drinks

Signature Package / 130.00

COMPLIMENTARY

- Wireless internet, flipchart with markers, pads and pens

HOT BREAKFAST

- Chilled fruit juices
- Freshly baked assorted danish, muffins and croissants
- Butter and assorted fruit preserves
- Sliced seasonal fresh fruit
- Variety of fruit yogurt
- Farm fresh scrambled eggs or cheese omelette
- Breakfast sausage, bacon or sautéed mushrooms and tomatoes (choice of two)
- Crisp breakfast potato or hash-browns
- Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas

MID MORNING BREAK

- Chef's choice of Bitesize Granola or trail mix
- Chef's choice of parfait or smoothie
- Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas
- Assorted Juices

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~ Packages include Main Meeting Room Rental ~

BREAKFAST selections

All breakfast served with butter and assorted fruit preserves; freshly brewed regular and decaffeinated Lavazza coffee and specialty teas.

COLD BREAKFAST

GOOD START / 26

Minimum 10 people

- Chilled fruit juices
- Freshly baked assorted danish, muffins and croissants
- Wholesome seven grain, white and whole wheat bread
- Sliced bagel served with cream cheese
- Individual cereals with 2% and skimmed milk
- Variety of fruit yogurt
- Sliced seasonal fresh fruit with berries

REFRESH / 29

Minimum 15 people

- Detox Water Station
- Breakfast Salad: baby arugula, blueberry, boiled egg and Feta
- Chilled fruit juice
- Mini fresh fruit and berry cup
- Probiotic yogurt
- Individual granola parfait
- Whole wheat, multigrain bread, sliced bagel and cream cheese
- Low fat muffin

BREAKFAST ENHANCEMENTS / 5

Hot Oatmeal Station

- Whole and skim milk
- Berries and dried fruit
- Honey, brown sugar and cinnamon

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HOT BREAKFAST

DIXON ROAD CLASSIC / 33

Minimum 15 people

- Chilled fruit juices
- Freshly baked assorted danish, muffins and croissants
- Sliced seasonal fresh fruit
- Variety of fruit yogurt
- Farm fresh scrambled eggs
- Breakfast sausage, bacon or sautéed mushrooms and tomatoes (choice of two)
- Crisp breakfast potato

CANADIAN / 35

Minimum 20 people

- Chilled fruit juices
- Freshly baked assorted danish, muffins and croissants
- Wholesome seven grain, white and whole wheat bread
- Sliced seasonal fresh fruit
- Variety of fruit yogurt
- Farm fresh scrambled eggs
- Peameal bacon, breakfast sausage, sautéed mushrooms and tomatoes (choice of two)
- Crisp breakfast potato
- Belgian waffle or buttermilk pancake or french toast, served with fruit compote and maple syrup

REFRESH / 37

Minimum 20 people

- Detox Water Station
- Breakfast Salad: baby kale, blueberry, boiled egg and Feta
- Chilled fruit juice
- Mini fresh fruit and berry cup
- Individual granola parfait
- Whole wheat, multigrain bread, sliced bagel and cream cheese, low fat muffin
- Free range scrambled egg with herbs and mushroom
- Home fried skillet potato with onions and peppers
- Canadian back bacon
- Turkey maple sausage

SUBSTITUTIONS

- Scrambled egg for traditional egg benedict / 5
- Bacon for Canadian bacon or breakfast sausage for turkey and apple sausage / 3

BREAKFAST ENHANCEMENT Interactive Station

OMELETTE STATION / 12

- Made to order with choice of bacon, ham, onion, mushroom, tomato, peppers, spinach, Feta, swiss and cheddar

SMOOTHIE AND PARFAIT BAR / 12

- Balkan style yogurt, low fat yogurt, soy milk
- Berries, dried fruit, banana and apple
- Walnut, almond and coconut flakes
- Maple granola



BREAKS

All breaks include freshly brewed regular and decaffeinated Lavazza coffee, specialty teas and soft drinks. Served for 30 minutes, minimum 15 people.

THE DIP / 19

- Vegetable crudités with house dipping sauce
- Hummus and Feta with pita
- Homemade salsa with nacho chips

THE ENERGIZER / 19

- Granola bars and power bars
- Individual fruit yogurt and whole fresh fruit
- Assorted bottled fruit juice

THE BOARD / 23

- Domestic & Imported cheese with grape clusters and crackers
- Organic vegetable crudités with homemade dipping sauce
- Seasonal sliced fresh fruit with berries

COOKIE & DONUT / 21

- Oatmeal raisin, white chocolate macadamia and double chocolate chunk
- Assorted donuts
- White and chocolate milk

MOVIE BREAK / 19

- Freshly popped popcorn and potato chips
- Assorted cupcakes
- Bottled juice

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SIGNATURE BREAK

Served for 30 minutes, minimum 15 people.



THE REFRESH / 21

- Vitamin packed smoothies
 - Pomegranate and blueberry
 - Gogi berry and passion fruit
- Fruit brochette
- Root vegetable chips with chickpea and Feta dip
- Quinoa bars
- Dried fruit and nuts

THE SWEET INDULGENCE / 21

- Funnel cake
- Vanilla, chocolate and strawberry ice cream, a variety of toppings, dark and white chocolate, caramel and strawberry sauce
- Chocolate lollies

CHEF'S TABLE / 27

Minimum 25 people

- Bring the team together for a fun, interactive cooking lesson with the Chef and enjoy freshly prepared food. Speak to our catering specialist for details.

REFRESHMENTS

- Freshly brewed regular and decaffeinated Lavazza coffee and specialty teas / 5
- Bottled juice 330 mL / 4.5
- Soft drinks 330 mL / 4.5
- Bottled water 500 mL / 4.5
- Evian natural spring water 500 mL / 5.5
- Perrier sparkling mineral water 330 mL / 5

À LA CARTE BREAKS

FROM THE BAKERY

- Freshly baked danish, muffin and croissant / 4 each
- Bagels with cream cheese / 4.5 each
- Cinnamon buns / 4 each
- Banana, cranberry or poppy seed lemon loaf / 30 each
- Freshly baked cookies / 30 per dozen
- Single serving of fruit yogurt / 3.5 each
- Granola bar and natural high fibre bar / 3.5 each
- Individual servings of potato chips and popcorn / 3.5 each
- Seasonal vegetable crudités with house made dip / 11 per person
- International and Canadian cheese board with bread and crackers / 14 per person
- Whole fresh fruit / 3.5 per piece
- Sliced seasonal fresh fruit platter with berries / 12 per person
- Cake pops or mini cupcakes / 42 per dozen
- Mini French pastries / 42 per dozen
- Ice-cream sundaes and drumsticks / 8 each



Brunch includes a selection of freshly brewed regular and decaffeinated Lavazza coffee and an assortment of specialty teas. Minimum 25 people.

CUSTOMIZE YOUR BRUNCH / 52

- Chilled fruit juice
- Freshly baked danish, muffins and croissants
- Assorted bagels with cream cheese
- Domestic and international cheese platter
pickled vegetables, flavoured mustard and bread

BREAKFAST SELECTIONS (Choose 2)

- Farm fresh scrambled eggs
- Smoked bacon
- Turkey apple sausage
- Buttermilk pancake with seasonal compote
and maple syrup

SALADS (Choose 2)

- Tangled baby greens, petite tomato, cucumber,
radish and pickled onion, za'atar lemon vinaigrette
- Cranberry Waldorf slaw
- Quinoa salad with black bean, bell peppers and
chipotle chili
- Caesar salad with traditional accompaniments

ENTRÉE (Choose 1)

- Pan seared chicken supreme with wild mushroom
and natural jus
- Baked Atlantic salmon with fennel and tomato relish
- Baked top sirloin with green peppercorn sauce

VEGETARIAN (Choose 1)

- Herb and ricotta ravioli, grilled artichoke, olives,
sundried tomato and pesto
- Penne with zucchini and pepper, tomato rose sauce
- Curried beluga lentil and garbanzo beans, grilled paneer

STARCH AND VEGETABLES

- Baked mini red bliss potato, Yukon gold mashed potato
or rice pilaf
- Seasonal vegetable

DESSERT (Choose 3)

- Chocolate soil tiramisu
- Mixed berry canoli
- Mini cheese cake
- Chocolate truffle cake
- Apple crumble
- Fresh sliced fruit

BRUNCH ENHANCEMENTS / 7

- Mimosa (1 drink per person)

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WORKING lunch

Working Lunches include a selection of freshly brewed regular and decaffeinated Lavazza coffee and an assortment of specialty teas. Minimum 15 people.

TASTE OF ASIA / 47

- Asian vegetable crudités with wasabi ranch
- Orchard green and arugula salad with radish, carrot, bamboo shoots and Asian inspired dressing
- Red cabbage and mango slaw with crispy noodles
- Seasonal fish with bok choy
- Black bean chicken with peppers
- Vegetable fried rice
- Stir fry vegetables and tofu
- Banana and pineapple cake
- Chocolate coconut cake
- Seasonal fresh fruit salad with mango

MEDITERRANEAN / 47

- Mezze: Tabbouleh, Hummus and Tzatziki, grilled pita and first press olive oil
- Mini potato, egg, green bean and olive salad
- Caesar salad with crunchy garlic croutons and freshly grated Asiago cheese
- Chicken souvlaki
- Pan seared salmon with fennel artichoke ragout
- Tri-colour tortellini, pesto rosé sauce
- Seasonal vegetable medley
- Chocolate soil salted tiramisu
- Baklava
- Whole fruits

BAJA COAST / 47

- Chili and lime roasted vegetables
- Mixed greens with a choice of dressing
- Mexican corn and bean salad
- Flat iron grilled chicken breast and beef steak slices with Baja chipotle sauce
- Traditional fajita condiments: savoury salsa, sour cream, guacamole and green onions, soft shell taco
- Roasted onion, charred peppers and mushrooms
- Mexican roasted potatoes
- Pineapple and caramel cake
- Spicy chocolate cake
- Exotic fruit salad with papaya and mango

TORONTO NEIGHBOURHOOD / 47

- Little Italy Antipasti, marinated vegetables, olives and bocconcini
- Quinoa tabbouleh
- Local farmer greens
- Danforth lemon oregano lamb souvlaki with Greek yogurt sauce
- Gerrard Indian bazaar chicken tikka masala
- Saffron scented rice
- Chinatown fried tofu and seasonal vegetables
- Chef's choice of local market dessert



SIGNATURE lunch

Signature Lunches include a selection of freshly baked bread rolls, butter, freshly brewed regular and decaffeinated Lavazza coffee and an assortment of specialty teas. Minimum 20 people.

REFRESH / 51

- Creamless green pea soup
- Organic crudité's bar
- Greek yogurt dip with Feta, baked pita crisps
- Roasted beet root, arugula, candied walnut, balsamic dressing
- Quinoa salad with bell peppers, onion and cucumber
- Whole wheat penne, with roasted tomato and garlic sauce
- Grilled thyme chicken
- Cilantro poached salmon, sunflower seeds and lemon relish
- Glazed green beans and toasted almonds
- Flourless chocolate cake
- Apple crumble tart
- Fresh fruit salad with orange juice, Cointreau and mint

ONTARIO HARVEST / 51

- Cookstown greens with petite tomato, cucumber, radish and pickled onion
- St. Jacob's ham and pasta salad, creamy herb dressing
- Apple and baby arugula with bala cranberries and Feta cheese
- Georgetown Ontario's, roasted chicken supreme with thyme jus
- Farm raised, Ontario trout fillet with capers, tomato nage
- Wild rice pilaf with fine herbs, extra virgin olive oil
- Mushroom succotash and maple glazed roasted root vegetables
- Chocolate maple tarts
- Ontario cherry parfait
- Seasonal sliced fresh fruit



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COMFORT ZONE / 51

- Vegetable noodle soup
- Red cabbage, cranberry and Waldorf slaw
- Black bean, corn and green onion salad with lime vinaigrette
- Cobb salad
- Skillet chicken with mushroom
- Braised beef short ribs
- Vegetable pot pie
- Mashed potato
- Double chocolate brownie
- Apple crumble
- Sliced fresh fruit

MEMORIES OF TUSCANY / 51

- Hearty minestrone soup
- Marinated vegetables, tomato and bocconcini
- Tuscan bean, romaine and olive salad
- Tangled greens with balsamic dressing
- Roasted chicken with olives and lemon jus
- Seasonal fish with fennel, artichoke ragout
- Spinach and cheese tortellini with sundried tomato and arugula
- Seasonal vegetables
- Tiramisu and cannoli
- Seasonal sliced fresh fruit

BETWEEN THE BREAD / 51

- Chef's soup of the day
- Country potato salad
- Cranberry Waldorf coleslaw
- Greek salad
- Hickory smoked turkey sandwich, cranberry aioli on a mini baguette
- Rare roast beef, caramelized onion, Kozlik's grainy mustard and horseradish mayo on a brioche bun
- Smoked salmon wrap with baby arugula, lemon and dill cream sauce
- Portobello and brie melt on focaccia
- House made kettle chips
- Seasonal fruit tart
- Freshly baked cookies
- Mini assorted French pastries



HORS d'oeuvres

Minimum 3 dozen per item.

PREMIUM / 43 PER DOZEN

COLD

- Chipotle chicken taco cup
- Japanese shrimp salad on cucumber
- Bocconcini tomato and pesto skewer
- Herbed goat cheese baguette

HOT

- Chicken satay
- Beef empanada
- Vegetable samosa
- Northern wood mushroom turnover

SIGNATURE / 49 PER DOZEN

COLD

- Smoked salmon blini
- Prosciutto and fig with Asiago cheese
- Wild mushroom goat cheese crustini

HOT

- Thai lemongrass
- Crab meat croquette
- Mini smoked duck and jalapeño pot pie
- Wild mushroom tourtière

SUSHI ASSORTED / 52 PER DOZEN

SUSHI VEGETARIAN / 48 PER DOZEN

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COCKTAIL reception

Speak to our catering specialists for options and discounts to be served as dinner.
Minimum 25 people.



REFRESH, FROM THE FIELD / 40

- Organic crudité bar with assorted condiments
- Crisp pita, multi-grain baguette, hummus, yogurt and Feta dip
- Organic cucumber mint and yogurt sip
- Marinated European cheese with black olive, green onion and pickled red peppers
- Individual quinoa salad, toasted almonds, green onion and peppers
- Vietnamese summer roll
- Garbanzo bean cakes with chipotle aioli
- Indian style potato cakes
- Sea salt edamame

URBAN SPOON / 45

- Artisan cheese board with condiments
 - Fresh grapes, assorted spiced nuts and fresh sliced baguette
- Artisan Charcuterie board
 - House made pickled vegetables, fig chutney and herb flat bread with Ontario artisan mustard
- Mini chicken pot pie
- Spinach and cheese spanakopita
- Assorted seafood sushi and Peking duck wraps

STREET FOOD / 45

- Quebec poutine with cheese curd, red wine jus
- Vegetarian empanada with chimichurri sauce
- Beer battered fish and kettle chips
- Mini beef sliders with jalapeño ketchup
- Spicy boneless buffalo wings
- Crudité with heirloom carrot and celery sticks with house dip
- Salsa, guacamole, shredded cheese, sour cream and nacho chips

PROTEINS AND GREENS / 47

Maximum 150 people

- Nothing but individual power salad
 - Smoked Muscovy duck, orange Cointreau and grainy mustard
 - Baby kale with wheat berry and anti-oxidant nuts, seed and berries
 - Watermelon, baby greens and goat cheese
- Chicken satay and minute flank steak with chimichurri
- Honey grainy mustard glazed salmon with leeks, capers and raisin relish
- Wild mushroom tourtiere
- Heirloom and organic vegetable crudité bar, hummus and pita
- Fresh fruit brochette

RECEPTION ENHANCEMENTS

PASTA INTERACTIVE STATION / 20

- Penne and mushroom ravioli
- Tomato basil and alfredo sauce
- Accompaniments: Pesto chicken, baby shrimp, peppers, mushrooms, onions, olives, spinach and parmesan cheese

NOODLE BAR / 20

- Egg noodle, Soba noodles and rice noodles
- Red curry sauce, dashi broth, soy garlic sauce
- Toppings: bean sprout, peanut, carrot, pepper, green onion, boiled egg, mushroom, baby shrimp and chicken

PEPPERED STRIPLOIN OR PRIME RIB CARVING STATION / 22

- Served with trio of mustard, horseradish, mini buns and natural jus

SWEET RUSH / 16

- Cheesecake lollipops, mini French pastries, mini fresh fruit cups

DESSERT TABLE / 20

Minimum 50 people

- Petite cheesecakes, blood orange pyramids and pecan tarts
- Truffles and macaroons
- Fruit and berries
- Smash cake with caramel popcorn



SIGNATURE buffet dinner

Signature Buffet Dinners include a selection of freshly baked bread rolls, butter, freshly brewed regular and decaffeinated Lavazza coffee and an assortment of specialty teas. Minimum 40 people.



REFRESH / 74

- Earthy minestrone soup
- Artisan cheese board and organic crudité bar
- Greek yogurt dip with Feta, baked pita crisps
- Marinated vegetable, artichoke and olives
- Roasted beet root, arugula, candied walnut, balsamic dressing
- Quinoa salad with bell peppers, onion and cucumber
- Whole wheat penne with roasted tomato and garlic sauce
- Grilled free-range chicken supreme, thyme jus
- Cilantro poached salmon, sunflower seeds and lemon relish
- Glazed green beans and toasted almonds
- Ancient grain pilaf with cranberries
- Flourless chocolate cake
- Low-fat tiramisu
- Pecan tart
- Fresh fruit salad with orange juice, Cointreau and mint

TRUE NORTH / 74

- Tangled baby greens with petite tomato, radish and pickled onion
- St. Jacob's ham and pasta salad, creamy herb dressing
- Apple, baby arugula and Feta cheese
- Georgetown Ontario's, roasted chicken supreme with thyme jus
- Farm raised, Ontario trout fillet with capers, tomato nage
- Wild rice pilaf with fine herbs, extra virgin olive oil
- Mushroom succotash and glazed roasted root vegetables
- Country orange bread pudding
- Chocolate maple tart
- Ontario cherry parfait
- Seasonal sliced fresh fruit

Add Alberta Prime Rib or Striploin
Carving Station / 16

- Horseradish, grainy mustard and artisan buns

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UNDER THE OLIVE TREE / 74

- European charcutiere board with a variety of marinated olives
- First pressed olive oil and aged balsamic
- Mezze: tabbouleh, hummus, tzatziki, assorted flatbread and pita
- Greek salad
- Mesclun with choice of dressing
- Falafel
- Plancha seared chicken, eggplant caponata
- Seasonal fish with fennel artichoke ragout
- Spinach and cheese tortellini, sundried tomato and arugula
- Seasonal Mediterranean vegetables
- Roasted fingerling potatoes
- Baklava, tiramisu, assorted French pastry
- Exotic fruit platter

FROM THE FAR EAST / 74

- Shiitake mushroom and tofu soup
- Orchard green and arugula salad with radish, carrot, bamboo shoots and Asian inspired dressing
- Soba noodle salad with green onions, cucumbers and peppers
- Thai mussel salad
- Teriyaki beef stir fry
- General Tao's chicken
- Vegetable fried rice
- Stir fry vegetables
- Mango raspberry mousse cake
- Chocolate and Matcha tea cheesecake
- Seasonal fresh fruit salad
- Asian fortune cookies

Add Seafood Wok-erie Station / 15

- Shrimp, bay scallop and seasonal fish
- Bok choy, peppers, onion, honey mushroom, broccoli, red cabbage, green beans
- Black bean sauce, roasted chili sauce and Thai green curry



CREATE YOUR OWN BUFFET dinner



Buffet includes a selection of freshly baked bread rolls, butter, freshly brewed regular and decaffeinated Lavazza coffee and an assortment of specialty teas. Minimum 20 people.

OPTION 1 / 61

- Choice of 2 salads
- Soup of the day
- 1 regular entrée
- 1 vegetarian entrée with 1 starch
- 1 seasonal vegetable
- 2 desserts plus seasonal fruit platter

OPTION 2 / 72

- Choice of 4 salads
- Soup of the day
- 2 regular entrées
- 1 vegetarian entrée with 1 starch
- 1 seasonal vegetable
- 3 desserts plus seasonal fruit platter

SALAD

- Tangled baby greens, petite tomato, cucumber, radish and pickled onion with choice of dressing
- Traditional Caesar, shaved parmesan with herbed croutons
- Fingerling potato salad, pickled vegetable, green onion and grainy mustard
- Poached beet, arugula, goat cheese, candied walnut and fig balsamic
- Quinoa salad with black bean, bell pepper and chipotle chili
- Cranberry Waldorf slaw

ENTRÉE

- Pan seared chicken supreme with wild mushroom and natural jus
- Chicken souvlaki with tzatziki
- Baked Atlantic salmon with fennel and tomato relish
- Slow roasted top sirloin with green peppercorn sauce
- Braised short ribs, pommery mustard sauce

VEGETARIAN

- Herb and ricotta ravioli, artichoke, olives, sundried tomatoes and pesto
- Penne with zucchini and pepper, tomato rosé
- Curried beluga lentil and garbanzo beans, grilled paneer

STARCH

- Baked mini red bliss potato
- Mashed potato
- Rice pilaf

DESSERT

- Chocolate Soil Tiramisu
- Chocolate truffle cake
- Carrot cake
- New York cheesecake
- Salted caramel and chocolate cheesecake
- Apple crumble
- Black forest cake
- Mixed berry cannoli



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Our unique culinary theme

Taxes and service charge not included. All prices are subject to change without notice. Menu items may contain nuts and nut by-products. Please advise your Catering Manager of any allergies. Service: Due to food safety regulations, all meals will be served up to a period of 90 minutes only.

PLATED dinner

Plated dinner is based on three courses. Entrée served with seasonal vegetables, your choice of soup or salad and a dessert. Add an additional appetizer for \$8. Dinners include a selection of freshly baked bread rolls, butter, freshly brewed regular and decaffeinated Lavazza coffee and an assortment of specialty teas. Minimum 25 people.

SALAD

- Mediterranean leaf salad, Feta, olive, tomato, cucumber and balsamic dressing
- Tangled field greens with sherry shallot dressing
- Classic Caesar salad with shaved parmesan and herbed croutons
- Poached beet, arugula, goat cheese, candied walnut and za'atar vinaigrette
- Baby kale, wheat berry, Feta and lemon vinaigrette

SOUP

- Parsnip and celeriac soup with apple
- Creamless green pea soup
- Forest mushroom bisque
- Curried sweet potato and coconut
- Tomato and fennel

MAIN COURSE

PAN SEARED CHICKEN SUPREME / 64

- Yukon Gold mashed potato

ASIAGO AND SPINACH CHICKEN SUPREME / 67

- Creamy polenta and pan jus

SLOW ROASTED SALMON / 68

- Saffron basmati rice, citrus grainy mustard reduction

PAN SEARED BRANZINO / 69

- Green pea risotto, tomato and lemon relish

ROASTED BEEF TENDERLOIN / 76

- Truffle whipped potato, balsamic demi-glace

GRILLED STRIPLOIN / 73

- Fingerling potatoes, blackberry and fig pesto sauce

TENDER BONELESS BISON SHORT RIBS / 70

- Buttery mashed potatoes, Saskatchewan berry jus

CHICKEN AND SALMON DUO / 74

- Green pea risotto, thyme jus, tomato and fennel relish

VEGETARIAN

HERB AND RICOTTA RAVIOLI / 59

- Artichoke, olive, sundried tomato and pesto, young vegetables

SPINACH AND FETA STRUDEL / 59

- Tomato fondue

MOROCCAN SPICE CAULIFLOWER STEAK (VEGAN) / 59

- Red pepper hummus, seasonal vegetables, sesame sauce and crispy chickpeas

DESSERT

- Mini chocolate espresso cake
- Decadent chocolate truffle mini cake
- Tiramisu
- Red velvet mini cake
- Cheesecake (New York, Key lime, Salted caramel and Chocolate or blueberry)
- Strawberry cheesecake tart



WINE menu

BY THE BOTTLE

Subject to availability

WHITE WINES by the bottle

- Chardonnay - Henry of Pelham, Ontario / 42
- Chardonnay - Kim Crawford, New Zealand / 70
- Pinot Grigio - Henry of Pelham, Ontario / 42
- Pinot Grigio - Ruffino, Italy / 58
- Sauvignon Blanc, Woodbridge, Ontario / 54
- Riesling - Inniskillin, Ontario / 62
- Blend - Verdejo Marqués de Riscal, Spain / 59

RED WINES by the bottle

- Merlot - Yellow Tail, Australia / 56
- Shiraz - Jackson Triggs, Ontario / 50
- Malbec - Trapiche Pure, Argentina / 54
- Cabernet Sauvignon, Woodbridge, Ontario / 54
- Baco Noir - Henry of Pelham, Ontario / 46
- Pinot Noir - Kim Crawford, New Zealand / 76
- Cabernet Shiraz - House Wine Co., Ontario / 46
- Ruffino Chianti, Italy / 59

ROSÉ WINES by the bottle

- White Zinfandel - Beringer Main & Vine, California / 41

CHAMPAGNE AND SPARKLING by the bottle

- Moët & Chandon Impérial Brut, France / 189
- Henkell Trocken, Germany / 32
- Lazzara Bianco Secco, Ontario / 45
- Ruffino Prosecco Rose, Italy / 63

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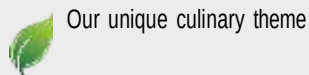
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BAR menu

Host or cash bar sales below \$400, a supplement charge of \$35 per hour (minimum 4 hours) will apply for each bartender and cashier.
Bar Enhancement sales below \$300, a supplement charge of \$35 per hour (minimum 4 hours) will be applied for bartender.

HOST BAR

Host bar denotes all drinks are being paid by the host.
Prices do not include applicable taxes and gratuities.

- Liquor Premium (per oz) / 9
- Liquor Deluxe (per oz) / 8
- Domestic Beer (per bottle) / 8
- Imported Beer (per bottle) / 9
- Liqueurs & Cognacs (per oz) / 2
- Wine Selection (per glass) / 8
- Soft Drinks & Bottled Water / 3.5
- Natural Spring Water / 4

CASH BAR

Cash bar denotes guests pay for their own drinks.
Prices listed below include applicable taxes and gratuities.

- Liquor Premium (per oz) / 10
- Liquor Deluxe (per oz) / 9
- Domestic Beer (per bottle) / 9
- Imported Beer (per bottle) / 10
- Liqueurs & Cognacs (per oz) / 10
- Wine Selection (per glass) / 9
- Soft Drinks & Bottled Water / 4
- Natural Spring Water / 5



BAR ENHANCEMENT

Let our experts create the perfect bar for your event.

CAESAR STATION / 13

The Booze: Vodka, Jägermeister and Rum

The Mixers: House Clamato, Worcestershire and Tabasco sauce

The Garnish: Horseradish, celery, shrimp, spiced long beans & pickles

MARGARITA BAR / 13

The Booze: Tequila Cointreau, Grand Marnier and Baileys

The Mixers: Sparkling water, lime, orange juice, milk and simple syrup

The Garnish: Lime, orange slices, fresh strawberries and blueberries

SIGNATURE DRINKS - Spring & Summer / 13

Mojito: White rum, sugar, lime juice, soda water and mint

Watermelon Martini: Vodka, Watermelon Juice, Sugar, Watermelon schnapps and Lime juice

SIGNATURE DRINKS - Fall & Winter / 13

Drunk Jack Frosties: Vodka, Prosecco, Blue Curaçao and lemonade

Cranberry Mimosa: Prosecco, orange juice and cranberry juice

MENU SELECTION & SERVICE

The enclosed catering menus are mere suggestions. Our food and beverage experts would be pleased to assist you in customizing a menu to suit your specific requirements. As a note of interest; special dietary alternatives are available for guests with specific requirements (Vegetarian; nut/dairy allergies; etc.) with one week's advance notice. Our Catering Office must receive final menu selections at least ten business days prior to your function. Prices quoted are for ninety days and are subject to change; thereafter.

Due to health regulations and quality concerns, items from the buffet breakfast cannot be served during mid-morning break, and items from lunch buffet cannot be served during afternoon or evening breaks.

FOOD AND BEVERAGE CONSTRAINTS

Due to liability insurance, Holiday Inn Toronto International Airport must provide all food and beverage items served; with the exception of wedding cakes. The removal of any and all food and beverage from the hotel premises is prohibited. In the event that an exception is made; Holiday Inn Toronto International Airport will not be held responsible for any misfortune resulting from the transportation; refrigeration or preparation of any food or beverage item(s) removed from the premises.

TAXES; SERVICE AND OTHER CHARGES

All prices listed in this package are subject to harmonized sales tax (currently 13%) and service charge (currently 17%). Performing Rights Charges/SOCAN Fee & Music Licensing Company/RE-SOUND Fee: All events requiring disc jockey services or live entertainment are subject to applicable performing rights & music licensing charges and applicable taxes. This charge is paid to Holiday Inn Toronto International Airport who will forward it to the SOCAN organization and RE-SOUND on your behalf.

GUARANTEED NUMBERS

A guaranteed number of people attending, and any necessary food and beverage details are required four (4) business days (96 hours) prior to the event. Holiday Inn Toronto International Airport will charge for the number of guaranteed or for the actual number of people served; whichever is greater. Should the final guaranteed number person fall short of the minimum guarantee originally stipulated on the function contract; Holiday Inn Toronto International Airport reserves the right to re-assign a suitable function room; to bill for the minimum guaranteed stipulated and/or to impose a function room rental charge; plus applicable taxes and gratuities. Holiday Inn is prepared to set up 5% above the guaranteed number (to a maximum of 20 people).

CANCELLATION AND REFUND POLICY

Cancellations within ten (10) working days prior to event will result in 100% (one hundred percent) payment of room rental; plus, contracted food and beverage estimates. Cancellations between eleven (11) twenty-one (21) working days prior to event will result in 50% (fifty percent) payment of room rental; plus, contracted food and beverage estimates. Cancellations twenty-two (22) working days or more prior to event will result in no cancellation penalty. Should the function be cancelled; the deposit becomes refundable only if the Hotel is able to re-sell the contracted space and food and beverage.

SHIPPING AND PACKAGES

Due to limited storage facilities within the Hotel we are unable to store display materials or show merchandise. Packages for meetings may be delivered to the Hotel no earlier than two (2) working days prior to the date of the function. The following information must be included on all packages to ensure proper delivery. 1) Name of Organization 2) Guest Name 3) Attention Catering or Event Manager (indicate name) 4) Date of Function. Handling charges may be incurred based upon size, weight and storage of conference materials. Client must arrange customs clearance and prepay all duties and taxes for shipment from overseas. Special mailing services are available through the Banquet Department at a nominal fee.



TORONTO - INTERNATIONAL AIRPORT