



DOUBLETREE
by Hilton™

TORONTO AIRPORT WEST

2022 MEETING PACKAGE MENUS



DoubleTree by Hilton Hotel Toronto Airport West | 5444 Dixie Road, Mississauga, ON, L4W 2L2
Tel: 905-624-1144 | Fax: 905-206-5925 | Website: www.torontoairportwest.doubletree.com

GENERAL INFORMATION

DoubleTree by Hilton Toronto Airport West Hotel has approximately 13,500 square feet of meeting and function space, two ballrooms, and 22 meeting rooms.

At the DoubleTree by Hilton Toronto Airport West Hotel we understand that no two meetings are the same. Let our team of qualified professionals assist in helping you plan that seamless event. "We can make it happen!"

Food and Beverage:

All Food and Beverage must be provided by the DoubleTree by Hilton Toronto Airport West Hotel.

Attendance Numbers:

Final attendance numbers must be guaranteed three business days in advance. Your guaranteed numbers or attendance will be charged, whichever is greater.

Special Meals and Vegetarian Requests:

Please note that for our vegetarian guests we are pleased to design meals to meet their needs. For guests with allergies or special dietary needs, we strive to satisfy all requirements.

Dietary Charge:

Special meals and requirements requested in advance may be prepared at an additional charge. Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

For those guests who have inhalation or contact allergies we must remind them that we cannot guarantee that their event will be 100% nut free.

Our Kitchen is your Kitchen. Should you wish for an item not found on our menu, please let us know and our culinary team will work to accommodate all special requests. Our Catering Team is looking forward to working with you!

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Updated July 2022

MEETING PACKAGE # 1



Minimum 15 people | \$79.00 per person*
***Upgrade to the Hot Lunch, refer to Package 2 for details**

Minimum Meeting Room Rental
Fast & Free WiFi (Fiber Optic)
Local Phone Calls
Flipchart with Markers

CONTINENTAL BREAKFAST

Chilled Assorted Fruit Juices
Freshly Baked Muffins, Croissants and Danishes
Freshly Brewed Starbucks Coffee and Select Herbal Teas

Add to your Breakfast

Classic French toast with Warm Syrup | **\$5.00**
Buttermilk Pancakes with Warm Canadian Maple Syrup | **\$5.00**
Egg Frittata with Spinach, asparagus, Pepper and Tomatoes | **\$5.00**

Waffles with Warm Syrup | **\$5.00**
Assorted Breakfast Cereals with Milk | **\$5.00**

MORNING BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Add to your Breaks

Freshly Sliced Seasonal Fresh Fruit | **\$6.00**
Assorted Individual Fruit Yogurts | **4.00**
Infused Citrus, Cucumber and Mint Water | **\$3.00**
****Additions are based on per person pricing**

Power Bars and Chocolate Bars | **\$5.00**
Drinkable Yogurts, Smoothies | **\$5.00**

WORKING LUNCH – ASSORTED WRAPS & SANDWICHES

Assortment of freshly Cut Veggies with Dip
Pasta Salad with Olives and Sundried Tomatoes
Tossed Green Salad with a Selection of Dressings

Assortment of Wraps and Sandwiches on a Selections of breads with Tuna, Chicken, Ham & Cheese, Turkey, Grilled Vegetables & Egg Salad

Chef's Selection of Pastries
Freshly Brewed Starbucks Coffee and Select Herbal Teas

AFTERNOON BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Freshly Baked Assorted Cookies **OR** Salted Popcorn **OR** Chocolate Brownie **OR** Assorted Mini Pastries **OR** Individual Bags of Potato Chips **OR** Individual Bags of Pretzels **OR** Selection of Chocolate Bars – **option to substitute***

***ENHANCE YOUR BREAKS FOR AN ADDITIONAL | \$7.00 per person**

The Crunchers

An Assortment of Flavored Peanuts, Walnuts, Almonds, Pistachio Nuts, Selection of Dried Fruits, Infused Water with Citrus and Fresh Berries

The Refresher

Fresh fruit kebob with yogurt dip, Infused Water with Citrus and Fresh Berries

Hi Tea Break

Selection of Mini Pastries, Freshly Baked Chocolate Chip Scones, Spinach & Ricotta Quiche

Candy Crush

Smarties, Gummi Bears, Selection of Canadian Candy Bars, Infused Water with Citrus and Fresh Berries

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MEETING PACKAGE # 2



Minimum 15 people | \$85.00 per person*

***Upgrade to the Chef's Choice Hot Lunch for additional \$18.00 per person**

Minimum Meeting Room Rental
Fast & Free WiFi (Fiber Optic)
Local Phone Calls
Flipchart with Markers

CONTINENTAL BREAKFAST

Chilled Assorted Fruit Juices
Freshly Baked Muffins, Croissants and Danishes
Freshly Brewed Starbucks Coffee and Select Herbal Teas

Add to your Breakfast

Classic French toast with Warm Syrup | **\$5.00**
Buttermilk Pancakes with Warm Canadian Maple Syrup | **\$5.00**
Egg Frittata with Spinach, asparagus, Pepper and Tomatoes | **\$5.00**

Waffles with Warm Syrup | **\$5.00**
Assorted Breakfast Cereals with Milk | **\$5.00**

MORNING BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Add to your Breaks

Freshly Sliced Seasonal Fresh Fruit | **\$6.00**
Assorted Individual Fruit Yogurts | **4.00**
Infused Citrus, Cucumber and Mint Water | **\$3.00**
****Additions are based on per person pricing**

Power Bars and Chocolate Bars | **\$5.00**
Drinkable Yogurts, Smoothies | **\$5.00**

WORKING LUNCH – DAILY THEMED BUFFET LUNCH MENU

The seasonal lunch of the day. Please refer to the seasonal menus included in this document on pages 17 & 18.

AFTERNOON BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Freshly Baked Assorted Cookies **OR** Salted Popcorn **OR** Chocolate Brownie **OR** Assorted Mini Pastries **OR** Individual Bags of Potato Chips **OR** Individual Bags of Pretzels **OR** Selection of Chocolate Bars – **option to substitute***

***ENHANCE YOUR BREAKS FOR AN ADDITIONAL | \$7.00 per person**

The Crunchers

An Assortment of Flavored Peanuts, Walnuts, Almonds, Pistachio Nuts, Selection of Dried Fruits, Infused Water with Citrus and Fresh Berries

The Refresher

Fresh fruit kebob with yogurt dip, Infused Water with Citrus and Fresh Berries

Hi Tea Break

Selection of Mini Pastries, Freshly Baked Chocolate Chip Scones, Spinach & Ricotta Quiche

Candy Crush

Smarties, Gummi Bears, Selection of Canadian Candy Bars, Infused Water with Citrus and Fresh Berries

MEETING PACKAGE # 3



Minimum 15 people | \$89.00 per person*

***Upgrade to the Chef's Choice Hot Lunch for additional \$18.00 per person**

Minimum Meeting Room Rental

Fast & Free WiFi (Fiber Optic)

Local Phone Calls

Flipchart with Markers

HOT BREAKFAST

Chilled Assorted Orange, Apple and Grapefruit Juices

Freshly Baked Danish, Muffins and Croissants with Creamy Butter and Preserves

Seasonal Sliced Fresh Fruit

Cage Free Scrambled Eggs

Assorted Cereals with Warm Milk

Crisp Canadian Bacon and Pork Sausage

Herb and garlic roasted breakfast Potato

Assorted Flavored Yogurts

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Add to your Breakfast

Classic French toast with Warm Syrup | **\$5.00**

Buttermilk Pancakes with Warm Canadian Maple Syrup | **\$5.00**

Egg Frittata with Spinach, asparagus, Pepper and Tomatoes | **\$5.00**

Waffles with Warm Syrup | **\$5.00**

Assorted Breakfast Cereals with Milk | **\$5.00**

MORNING BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Add to your Breaks

Freshly Sliced Seasonal Fresh Fruit | **\$6.00**

Assorted Individual Fruit Yogurts | **\$4.00**

Infused Citrus, Cucumber and Mint Water | **\$3.00**

****Additions are based on per person pricing**

Power Bars and Chocolate Bars | **\$5.00**

Drinkable Yogurts, Smoothies | **\$5.00**

WORKING LUNCH – DAILY THEMED BUFFET LUNCH MENU

The seasonal lunch of the day. Please refer to the seasonal menus included in this document on pages 17 & 18.

AFTERNOON BREAK

Freshly Brewed Starbucks Coffee and Select Herbal Teas

Freshly Baked Assorted Cookies **OR** Salted Popcorn **OR** Chocolate Brownie **OR** Assorted Mini Pastries **OR** Individual Bags of Potato Chips **OR** Individual Bags of Pretzels **OR** Selection of Chocolate Bars – **option to substitute***

***ENHANCE YOUR BREAKS FOR AN ADDITIONAL | \$7.00 per person**

The Crunchers

An Assortment of Flavored Peanuts, Walnuts, Almonds, Pistachio Nuts, Selection of Dried Fruits, Infused Water with Citrus and Fresh Berries

The Refresher

Fresh fruit kebob with yogurt dip, Infused Water with Citrus and Fresh Berries

Hi Tea Break

Selection of Mini Pastries, Freshly Baked Chocolate Chip Scones, Spinach & Ricotta Quiche

Candy Crush

Smarties, Gummi Bears, Selection of Canadian Candy Bars, Infused Water with Citrus and Fresh Berries

WORKING LUNCH MENU

WINTER / FALL MENUS
DECEMBER 22, 2022 – MARCH 16, 2023
SEPTEMBER 10, 2022 – DECEMBER 21, 2022

Please note that working lunches are pre-selected. You may choose to select another lunch, however a \$8.00 per person fee will apply. Weekend events can select any lunch menu preferred. Assorted Soft Drinks, Bottled Fruit Juices and Bottled Water can be added to any lunch at \$4.00 each, charged on consumption.

Mondays

Lentil and Vegetable Soup
Greek Orzo Salad
Chickpeas, Olives, Spring Onion and Sundried Tomato
Chicken & Cauliflower Stew with Olives, Tomatoes and Peppers
Balsamic Flavored Grilled Vegetables
Penne in Sweet Basil Marinara Sauce
Lemon and Chickpea Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Tuesday

Chicken & Wild Rice Soup
Tossed Green Salad with Assorted Dressings
African Spiced Cauliflower and Carrot Salad
Jamaican Jerk Chicken
Butter Vegetables
Baked Vegetable Lasagna
Green Peas Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Wednesday

Tomato & Basil Bisque
Caesar Salad with garlic croutons
Vine-Ripened Tomatoes and Bocconcini Salad
Roasted Ocean Fish with Mustard Sauce
Medley of Vegetables
Baked Spinach and Mozzarella Pasta
Vegetable Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Thursday

Chicken Noodle Soup
Glass Noodle Salad
Baby Spinach with Goat Cheese and Sweet Onion Vinaigrette
Spring Rolls with Plum Sauce
Chicken Teriyaki with Bok Choy
Stir Fried Tofu & Vegetables in Burnt Garlic sauce
Eggs and Vegetable Fried Rice
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Friday

Squash Soup
California Greens with Cherry Tomatoes and Mandarin Segments Salad
Waldorf Salad
Meatballs in Spicy Tomato Sauce
Cheese Ravioli in Creamy Pesto
Seasoned Broccoli
Mushroom Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

WORKING LUNCH MENU

SPRING / SUMMER MENUS
MARCH 19, 2022 – JUNE 22, 2022
JUNE 25, 2022 – SEPTEMBER 07, 2022

Please note that working lunches are pre-selected. You may choose to select another lunch, however a \$8.00 per person fee will apply. Weekend events can select any lunch menu preferred. Assorted Soft Drinks, Bottled Fruit Juices and Bottled Water can be added to any lunch at \$4.00 each, charged on consumption.

Mondays

Minestrone Soup
Panzanella Salad
Vine-Ripened Tomatoes and Bocconcini Salad
Chicken Cacciatore (Bone-In)
Medley of Vegetables
Baked Spinach and Mozzarella Pasta
Vegetable Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Tuesday

Chicken & Wild Rice Soup
California Greens with Cherry Tomatoes and Mandarin Segments Salad
Avocado, Pineapple and Jalapeno Salad
Meatballs in Spicy Tomato Sauce
Cheese Ravioli in creamy Pesto
Medley of Vegetables
Mushroom Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Wednesday

Chicken Noodle Soup
Carrot and Raisin Salad
Baby Spinach with Goat Cheese and Sweet Onion Vinaigrette
Spring Rolls with Plum Sauce
Chicken and Vegetables in Thai Red Curry Sauce
Stir Fried Tofu & Vegetables in Burnt Garlic sauce
Lemongrass Scented Jasmin Rice
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Thursday

Lentil Soup
Pickled Beetroot and Onion Salad
Couscous and Chickpeas Salad with Preserved Lemon
Roasted Ocean Fish with Mustard Sauce
Balsamic Flavored Grilled Vegetables
Penne in Sweet Basil Marinara Sauce
Tomato and Olive Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas

Friday

Beef and Barley Soup
Tossed Green Salad with Assorted Dressings
Greek Salad
Grilled Peri Peri Chicken
Butter Vegetables
Baked Vegetable Lasagna
Green Peas Pilaf
Chef's Choice of Cakes and Pastries
Bread Rolls with Butter
Freshly Brewed Starbucks Coffee
Selection of Herbal Teas