



DOUBLETREE
by Hilton™

TORONTO AIRPORT WEST

2022 BANQUET MENUS FOR SOCIALS



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. 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.

Taxes and Gratuities:

Taxes (13%) and Gratuities (15%) are extra on all food and beverage.

Prices and menus subject to change without notice.

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!

Catering Menu Table of Contents:

- ⇒ Plated Dinner Options | [page 3](#)
- ⇒ Beverages — Host & Cash Bars | [page 4](#)
- ⇒ Beverages — Wine List | [page 5](#)
- ⇒ Reception — Hot Hors D'Oeuvres | [page 6](#)
- ⇒ Reception — Cold Hors D'Oeuvres | [page 7](#)
- ⇒ Reception — Packages & Platters | [page 8](#)
- ⇒ Reception — Stations | [page 9](#)

Updated JULY 2022

PLATED DINNER

PLATED MEAL SELECTIONS

Please note that the menu is priced per person and a minimum of 35 people is required. Should you not meet the minimum requirement, a surcharge of \$15 per person will apply. Please make your selection of the Appetizers and Dessert for the entire group. Freshly Brewed Starbucks Coffee, Select Teavana Herbal and Assorted Soft Drinks are included in the menu below:

Appetizers (Choice of One)

Select two for an additional \$8 pp.

- ◆ California Greens with Toasted Pine Nuts, Citrus Segments in a Mango Vinaigrette Dressing in a Cucumber Ribbon
- ◆ Antipasto Platter with Marinated Grilled Vegetables and Portobello Mushrooms
- ◆ Spinach and Strawberry Salad, Honey Roasted Pecans, Frisée, Grape tomato with Sweet Onion Vinaigrette
- ◆ Caprese Salad
- ◆ Lobster Bisque with Truffle Foam
- ◆ Cream of asparagus, basil crème fraîche
- ◆ Roasted Tomato and Bell pepper Bisque with Garlic Crostini
- ◆ Wild Mushroom soup with truffle Melba

Main Courses (Choice of One Plated Menu Option)

Freshly Baked Bread Rolls with Butter

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White and Wild Rice, Truffle Mashed Potatoes served with a Medley of Buttered Vegetables. *(Steaks are prepared Medium or Medium Well)*

Plated Menu 1 | \$71.00 per person

- ◆ Grilled Tenderloin with Pot Gravy
- ◆ Grilled Salmon with Rosemary Potatoes and Grainy Mustard Sauce
- ◆ Stuffed Chicken Supreme with Spinach and Goat Cheese with Creamy Mushroom Sauce

Plated Menu 2 | \$57.00 per person

- ◆ Roast Prime Rib Au Jus
- ◆ Pan Seared Salmon, Grilled Asparagus and Fennel Buerre-Blanc
- ◆ Bourbon Glazed Chicken Supreme with Spinach and Corn Béchamel

Plated Menu 3 | \$49.00 per person

- ◆ Grilled Striploin with Horseradish Sauce
- ◆ Honey and Mustard Glazed Supreme of Chicken with Chimichurri Sauce
- ◆ Pan Seared Lemon Sole Rosettes with Chive Crème

Desserts (Choice of One)

- ◇ Individual Chocolate Truffle Cake
- ◇ New York Style Cheese Cake
- ◇ Red Velvet Cake
- ◇ Tiramisu
- ◇ Pecan Tart
- ◇ Crème Brulee with Berries and Biscotti
- ◇ Apple Crumble with Cinnamon Sugar Dusting
- ◇ Lemon Meringue Tart

BEVERAGES: BARS

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1:00 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM. Catering and Bar services operate according to the LLBO regulations.

HOST BAR

This arrangement is recommended when the Host provides the reception. The following prices are subject to all applicable 13% taxes and a 15% gratuity charge. The Host is only charged on what is consumed. A bartender charge of \$40 per hour will apply if net bar consumption is less than \$400, before taxes (minimum 4 hours).

House Wine | **\$7.00**
Canadian Beer | **\$6.00**
Imported Beer | **\$6.75**
Standard Brands of Liquor | **\$6.50**
Premium Brands of Liquor | **\$7.50**
Premium Liqueur | **\$7.50**
Cognac (VS) | **\$8.50**
Smirnoff Ice | **\$6.00**
Soft Drinks (355 ml), Sparkling (355 ml) and Bottled Water (500 ml) | **\$3.50**
Sparkling Bottled Water (1,000 ml) | **\$6.00**

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are a one-ounce pour and include standard bar mixes. All cash bar prices include applicable taxes of 13%.

House Wine | **\$8.00**
Canadian Beer | **\$7.00**
Imported Beer | **\$7.50**
Standard Brands of Liquor | **\$8.00**
Premium Brands of Liquor | **\$9.00**
Premium Liqueur | **\$9.00**
Cognac (VS) | **\$9.50**
Smirnoff Ice | **\$7.50**
Soft Drinks, Sparkling and Bottled Water | **\$4.00**

COCKTAIL PUNCH FOR RECEPTIONS (Serves 40 People)

Fruit Punch (Non-alcoholic) | **\$85/bowl**
Alcoholic Fruit Punch | **\$110/bowl**
Sparkling Wine Punch | **\$110/bowl**
Sangria | **\$120/bowl**
Eggnog (Seasonal) | **\$100/bowl**
Rum & Eggnog (Seasonal) | **\$120/bowl**

BEVERAGES

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1:00 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM. Catering and Bar services operate according to the LLBO regulations.

WHITE

- Chardonnay (Jackson Triggs, Canada) | **\$37.00 per bottle**
- Sauvignon Blanc (Alario, Chile) | **\$44.00 per bottle**
- Pinot Grigio (Mantalto, Italy) | **\$44.00 per bottle**
- Chardonnay (Santa Carolina, Chile) | **\$44.00 per bottle**
- Sauvignon Blanc (Kim Crawford, New Zealand) | **\$60.00 per bottle**

RED

- Cabernet Franc (Jackson Triggs, Canada) | **\$37.00 per bottle**
- Merlot (Mapu, Chile) | **\$44.00 per bottle**
- Black Label Shiraz (McGuigan, Australia) | **\$44.00 per bottle**
- Cabernet Sauvignon (Santa Rita 120, Chile) | **\$44.00 per bottle**
- Malbec (Dona Paula, Argentina) | **\$48.00 per bottle**
- Cabernet Sauvignon (Santa Carolina, Chile) | **\$44.00 per bottle**
- Old Vine Zinfandel (Smoking Loon, USA) | **\$70.00 per bottle**
- Cabernet Sauvignon (Sebastiani Sonoma County, USA) | **\$110.00 per bottle**

RECEPTION: HOT HORS D'OEUVRES

HOT HORS D'OEUVRES

Prices are per dozen or pounds, Minimum 4 dozens or 4 pounds each

Buffalo Style Chicken Wings | \$34.00 per dozen
Assorted Mini Quiche | \$34.00 per dozen
Chicken Pot Stickers | \$30.00 per dozen
Mini Coriander Beef Kebab | \$32.00 per dozen
Chicken Satay with Peanut Sauce | \$32.00 per dozen
Chicken Kebabs | \$32.00 per dozen
Chicken Yakitori | \$32.00 per dozen
Schezwan Chicken Spring Roll | \$30.00 per dozen
Beef Satay with Peanut Sauce | \$32.00 per dozen
Vegetable Spring Rolls | \$30.00 per dozen
Tempura Fried Shrimp | \$40.00 per dozen
Beef Empanada | \$32.00 per dozen
Crab Cake | \$39.00 per dozen
Chicken Empanada | \$32.00 per dozen
Vegetable Samosas | \$30.00 per dozen
Scallops in Hot Garlic Sauce | \$39.00 per dozen
Batter Fried Calamari Rings | \$45.00 per Pound
Spanakopita and Tzatziki | \$30.00 per dozen
Beef Wellington and Swiss Cheese | \$36.00 per dozen
Pepperoni Pizza Bites | \$37.00 per dozen
Slider Sandwich | \$60.00 per dozen
Cheese Arancini | \$30.00 per dozen
Mediterranean Tartlets | \$33.00 per dozen
Vegetable Empanada | \$32.00 per dozen

RECEPTION: COLD HORS D'OEUVRES

COLD HORS D'OEUVRES

Prices are per dozen or pounds, Minimum 4 dozens or 4 pounds

- Roast Beef with Asparagus | **\$37.00 per dozen**
- Chipotle Baby Shrimp on Toast | **\$38.00 per dozen**
- Smoked Salmon, Cream Cheese, Dill Leaves and Capers on Toast | **\$37.00 per dozen**
- Salmon Tartar on Cucumber | **\$45.00 per dozen**
- Bruschetta with Roasted Vegetables, Guacamole and Sundried Tomato Pesto | **\$33.00 per dozen**
- Chicken Salad Tartlets | **\$36.00 per dozen**
- Crab Meat on Brioche | **\$39.00 per dozen**
- Brie Cheese with Fig Chutney on Crackers | **\$34.00 per dozen**
- Prosciutto with Asparagus | **\$32.00 per dozen**
- Roasted Peppers and Mozzarella on Pesto Focaccia | **\$34.00 per dozen**
- Prosciutto with Melon | **\$35.00 per dozen**
- Pesto Festa and Roasted Vegetable Skewers | **\$38.00 per dozen**
- Chipotle Chicken Taco Cups | **\$36.00 per dozen**
- Chicken and Sun Dried Tomato Bruschetta | **\$36.00 per dozen**
- Shrimp Skewers with Cocktail Sauce | **\$42.00 per dozen**

- Potato Chips (Per Bowl, serves 5) | **\$18.00 per bowl**
- Pretzels (Per Bowl, serves 5) | **\$18.00 per bowl**
- Nachos with Salsa* (Per Bowl, serves 5) | **\$20.00 per bowl**
- Peanuts* (Per Bowl, serves 5) | **\$18.00 per bowl**
- Bar Mixed Nuts (Per Bowl, serves 5) | **\$30.00 per bowl**
- Popcorn (Per Bowl, serves 5) | **\$18.00 per bowl**

RECEPTION: PACKAGES & PLATTERS

HORS D'OEUVRES PACKAGE

Minimum 40 person – 60 minutes duration | \$12.00 per person

***Addition to other reception items/menu*

Chef's Choice of Selected Hors D'Oeuvres

Two (2) Vegetarian and Two (2) Non-Vegetarian Options

DT COCKTAIL PACKAGE

Minimum 30 person – 90 minutes duration | \$39.00 per person

Fresh Crudités with Rosemary Ranch Dip

Bread Rolls and Pita Bread Served with hummus and Baba Ganoush

Chef's Selection of 4 types of assorted canapés

Domestic and International artisan Cheese Platter

Seasonal Fresh Fruit Skewers

Chef's Assortment of Bite Size Desserts

***Chef's Choice Reception Package is available for \$70.00 per person*

PLATTERS

Minimum 15 persons

Assorted Sandwich Platter | \$10.00 per person

An Assortment of quarter cut Cocktail Sandwiches

Assorted Wrap Platter | \$14.00 per person

An Assortment of Chef's choice wraps

Open Faced Bread Baser Platter | \$15.00 per person

An Assortment of Roast Beef, Smoked Salmon, Ham, Turkey, Cheese, Eggs and Baby Shrimps with Traditional Garnishes

International Cheese Platter | \$15.00 per person

An Assortment of Imported and Domestic Cheeses with Crackers

Crudités Platter | \$9.00 per person

An Assortment of Fresh Vegetable Sticks with House Dip

Fresh Fruit Platter | \$12.00 per person

An Assortment of Sliced Fresh Fruit and Berries

Sweets Platter | \$12.00 per person

NY Style Cheesecake Bites, Tiramisu, Mouse and Cream Brulee

Mediterranean Platter | \$12.00 per person

Hummus and Baba Ghanoush with Flat Bread, Celery Sticks, Marinated Olives and Pickles

RECEPTION: STATION

RECEPTION MENUS

Chef in Uniform at \$40 per hour. Minimum of 4 hours, Served for 2 hours.

Antipasto Station

Prosciutto, Genoa Salami, Marinated Vegetables, Grilled Artichokes, Marinated Olives, Fresh Bocconcini, Dips, Baguettes, Kaiser Rolls and Flat Breads **(Serves minimum of 20 people) | \$220.00 each**

Oyster Station

Freshly Shucked Oysters with Champagne Vinegar, Lemon Wedges, Red Wine Shallot Vinegar and Tabasco Sauce **(Serves minimum of 30 people) | \$350.00 each**

Pepper Crusted AAA Beef Sirloin

Aged AAA Beef Sirloin Rubbed with Herbs, Cracked Pepper and Mustard Served with Grainy Mustard, Horseradish, Red Wine Shallot Jus and Kaiser Rolls **(Serves minimum of 20 people) | \$450.00 each**

Salmon and Shrimp Station

Thinly Sliced Smoked Atlantic Salmon, Cured Salmon, Cold Shrimps with Seafood Sauce, Lemons, Sour Cream, Capers, Cream Cheese, Onion Rings and Bagels **(Serves minimum of 20 people) | \$350.00 each**

Belgium Dark Chocolate Fondue

Fresh Fruit Skewers, Marshmallows, Cake Fingers, Strawberries and Biscotti **(Serves minimum of 20 people) | \$300.00 each**

International and Canadian Cheese Board

Selection of International and Canadian Cheese – Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue, Havarti and Goat Cheeses Garnished with Figs, Grapes, Strawberries, Melba and Assorted Crackers **(Serves minimum of 20 people) | \$169 each**

Pad Thai Station

(Serves minimum of 20 people) | \$320 each

Rice noodles, Tangy Tamarind sauce, Peppers, Spring Onions, Mushrooms, Bean sprouts, Bamboo shoots, Broccoli, Proteins: Shrimps and Chicken

Risotto Station

(Serves minimum of 20 people) | \$320 each

Arborio Rice, Sundried Tomatoes, Olives, Peppers, Mushrooms, Asparagus, Broccoli
Cream, Tomato, Pesto Sauces
Proteins: Shrimps and Chicken

Pasta Station

(Serves minimum of 20 people) | \$300 each

Selection of Three Pastas, Sundried Tomatoes, Olives, Peppers, Mushrooms, Asparagus, Broccoli
Cream, Tomato, Pesto Sauces
Proteins: Shrimps and Chicken