




SPRINGHILL SUITES®
MARRIOTT

Events

612 Applewood Crescent |
Vaughan | Ontario | CANADA |
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Menu Selections

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À La Carte Breakfast Items

Assorted Cereals with Chilled Skim and 2% Milk (per person)	3.5	Assorted Freshly Baked Cookies (per dozen)	16.5
Buttermilk Pancakes with Maple Syrup (per person)	4	Fresh Fruit Platter (per person)	4.5
Waffle Station with Maple Syrup, Fresh Strawberries, Whipped Cream, Raisins, and Chocolate Chips (per person)	5	SpringHill Blend Coffee: 25 Cup Urn 50 Cup Urn 100 Cup Urn	60 110 200
Fresh Baked Danish Pastry, Croissant and Muffins Served with Butter and Fruit Preserves (based on 2 pieces per person)	3.5	Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas (per person)	3
All Day Coffee & Tea Package: Freshly Brewed SpringHill Blend Regular & Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas (per person)	10	Bagel Platter: Assorted Fresh Baked Bagels accompanied with Thinly Sliced Ham, Cream Cheese, Havarti, Cheddar Cheese, and Butter (per person)	8

Breakfast Menus

Continental Breakfast

Chilled Orange, Apple, & Cranberry Juices, Fresh Baked Breakfast Breads, Croissants, Danish Pastries, Assorted Jams & Marmalades, Fresh Fruit Salad, Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee, and a Selection of Herbal and Deluxe Teas

14 per person

The Vaughan Mills Breakfast

Chilled Orange, Apple, & Cranberry Juices, Fresh Baked Breakfast Breads, Croissants, Danish Pastries, Assorted Jams & Marmalades, Fresh Fruit Salad, Fresh Scrambled Eggs, Sausage, Home-style Potatoes, Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee, and a Selection of Herbal and Deluxe Teas

16.5 per person

Deluxe Continental Breakfast

Chilled Orange, Apple, & Cranberry Juices, Fresh Baked Breakfast Breads, Croissants, Danish Pastries, Assorted Jams & Marmalades, Assorted Fresh Baked Bagels & Cream Cheese, Assorted Individual Yogurt, Warm Oatmeal, Waffle Station accompanied with Maple Syrup, Fresh Strawberries, Whipped Cream, Raisins & Chocolate Chips, Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee, and a Selection of Herbal and Deluxe Teas

18 per person



Break Stations & Intermissions

The Pepsi Break

A Selection of Pepsi Products
Individual Bags of Assorted Potato
Chips
Assorted Cookies

8 per person

The Energy Break

G2 Gatorade
Assorted Granola & Cereal Bars
Local Market Seasonal Whole Fruit

8 per person

The Pretzel Break

Soft Baked Pretzels with grainy mustard
sauce on the side
Freshly Brewed SpringHill Blend
Regular and Decaffeinated Coffee
Selection of Herbal and Deluxe Teas

8 per person

The Nutty Break

Bottles Eska Water
Assorted Peanuts and Trail Mix
Bowls of Cajun Mix

8 per person



À La Carte Snacks

Assorted Whole Fruits:
Apples, Oranges & Bananas
(each)

1.5

Assorted Granola & Cereal
Bars (each)

1.5

Assorted Individual Bags of
Chips & Pretzels (each)

2.25

Assorted Chocolate Bars
(each)

2.75

Assorted Individual Fruit
Yogurt (each)

3.5

Individual Bag of Trail Mix &
Peanuts (each)

3.5

355ml Assorted Soft Drinks
(per can)

2.25

300ml Assorted Juice (per
bottle)

2.5

500ml Bottles Water (per
bottle)

3

473ml Chilled 2% White
Milk (each)

3.5

473ml Chilled 1% Chocolate
Milk (each)

3.5

500ml Perrier Water (per
bottle)

4.5



Boxed Lunch To Go

Grab & Go # 1

(Chef's choice of the following selections)

Black Forest Ham & Swiss Cheese
 Roast Beef, Cucumber and Watercress with Honey Mustard
 Smoked Turkey with Cranberry Mayonnaise
 Tuna Salad
 On Freshly Baked Ciabatta Buns

19 per person



Grab & Go #2

(Chef's choice of the following selections)

Chicken Caesar, Shrimp Salad with Mango & Coleslaw, Grilled Vegetable Salad
 with Goat Cheese

or

Slivered Roast Beef with Sautéed Onions, Red Pepper, Mushrooms & Shaved
 Parmesan Cheese

On White or Whole Wheat Tortilla

20 per person

All Boxed Lunches are Served with an Individually Packaged Garden Salad of Mixed Baby Greens, Sliced Cucumber, Grape Tomato, Red Onion and a Portioned Container of House Dressing, Individually Wrapped Cheese, Cookies OR Brownie , Whole Fruit & Pepsi Product OR Bottled Eska Water
 Cutlery and Napkin Included.

Meeting Packages

Meeting Package 1

Mid Morning Break

Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Luncheon

Ciabatta bread with Butter

Chef's Soup of the Day

House Green Salad with Sliced Tomato, Cucumbers
Balsamic Dressing on the Side

Deli Platter with

Roast Beef, Salami, Black Forest Ham, Chicken Breast, Tuna & Egg
Accompanied by Deli Pickles, Sliced Onions, Lettuce, Sliced Tomato
Sprouts, Mayonnaise, Mustards, horseradish & Cheese Slices

Platter of Assorted Miniature Cheese Cake

Afternoon Break

Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

41 per person

All day meeting package includes: meeting room rental & setup, writing pads, pens, water & candy

Meeting Packages

Meeting Package 2

Breakfast

Chilled Orange, Apple & Cranberry Juices, Fresh Baked Croissants, Danish & Breakfast Breads, Assorted Jams & Marmalades, Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas, and Assorted Yogurt

Mid Morning Break

Fresh Fruit Salad, Chilled Orange, Apple & Cranberry Juices, Freshly brewed SpringHill Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Luncheon

Choice of One Hot Buffet
Refer to pages 11-14

Afternoon Break

Assorted Cookies, Assorted Granola and Cereal Bars, Freshly Brewed SpringHill Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Audio Visuals

One Flip Chart & Markers

69 per person

All day meeting package includes: meeting room rental & setup, writing pads, pens, water & candy

Meeting Packages

Meeting Package 3

Breakfast

Chilled Orange, Apple & Cranberry Juices, Fresh Baked Croissants, Danish & Breakfast Breads, Fluffy Scrambled Eggs, Sausage & Seasoned Home-style Breakfast Potatoes, Assorted Jams & Marmalades, Freshly Brewed SpringHill Blend Regular and decaffeinated Coffee, a Selection of Herbal and Deluxe Teas, and assorted yogurt

Mid Morning Break

Fresh Fruit Salad, Assorted Granola and Cereal Bars, Chilled Orange, Apple & Cranberry Juices, Fresh Brewed SpringHill Blend Regular and Decaffeinated Coffee, and a Selection of Herbal and Deluxe Teas

Luncheon

Choice of One Hot Buffet
Refer to pages 11-14

Afternoon Break

Assorted Cookies, Assorted Chips and Pretzels, Assorted Pepsi Products, Fresh Brewed SpringHill Blend Regular and Decaffeinated Coffee, and a Selection of Herbal and Deluxe Teas

Audio Visuals

In House 8x8 Screen and LCD Projector with One Flip Chart and Markers

79 per person

All day meeting package includes: meeting room rental & setup, writing pads, pens, water & candy

Working Lunch Buffets

Enhanced SpringHill Deli

Chef's Kettle Fresh Soup
 House Greens with Watermelon Radish Peppers, Carrots, Radish with lemon Garlic Vinaigrette
 Yukon gold Potato Salad with Applewood Smoked Bacon, yellow Mustards Seeds, Crumbled Egg & Mayo
 Creamy Slaw- Shredded Green & Red Cabbage & Carrots with Homemade Dressing

Display of Assorted Breads and Rolls
 Deli-style Platter of Roast Beef, Black Forest Ham, Salami, Smoked Turkey, Tuna Salad and Egg Salad
 Condiments: Deli Pickles, Sliced Onion, Tomato, Lettuce, Sprouts, Mayonnaise, Mustards, Horseradish & Cheese Slices

Assorted Choux Pastry (Chocolate, Berries, Vanilla & Green Tea)

27 per person

Little Italy

Assorted Rolls & Artisan Bread Served with Sweet Butter
 Traditional Italian Wedding Soup with Meatballs, Baby Spinach, Orzo Pasta & Egg Drop
 Caesar Salad with Romaine Lettuce, Croutons & Creamy Garlic Dressing
 Tomato, Bocconcini, Arugula & Balsamic Grape Seed Oil

Antipasto Platter with Soppresatta, Salami, Prosciutto & Capicola
 Assorted Grilled Vegetables
 Rigatoni Puttanesca with Rigatoni Pasta Tossed with Tomatoes, Olive Oil, Anchovies, Olives, Capers & Garlic with Parmesan Cheese
 Chicken Parmesan with Breaded Chicken Scaloppini Topped with Homemade Napolitano Sauce & Parmesan & Mozzarella Cheese

Italian Pastries & Cookies

31 per person

Working Lunch Buffets

Asian Fusion

Chicken Dumpling Soup

Large Cold Thai Rolls with Rice Paper Wrapped Julienne Vegetables, Chow Mein, Thai Basil, Coriander & Mint with Sweet Chili Sauce

Thai Mango Salad- Julienne of Mango, Sweet Peppers, Red Onions, Cucumber with Umeboshi & Arrow Root Dressing

Grilled Chicken Breast Brushed with Miso, Dashi & Wildflower Honey

Gratinated Atlantic Salmon Glazed with Lime Ginger Star Anise Pod with Bonito Flakes
Served with Elephant Garlic, Light Thai Curry Sauce

Shanghai Noodles with Sesame, Egg, Soy & Scallions

Coconut Macaroons & Green Tea Mousses

33 per person

The Mediterranean

Pita Pocket Platter Served with Pepper Relish & Baba Ganoush

Lentil Soup with Chive Blossom & Pumpkin Seeds Pesto

Mykonos Mixed Green Salad with Tomato, Cucumber, Kalamata Olives & Feta Served with Cabernet Oregano Vinaigrette

Grilled Grain Fed Pork Souvlaki Basted with Nut Free Dukkah Paste

Grilled Lebanese Chicken Stew with Slow Cooked, Dark & White Meat with Lemon, Cloves, Thyme, Paprika, Cumin & Cayenne Pepper

Mediterranean Rice Pilaf

Falafel Balls served with Tahini Sauce

Assorted Baklavas

34 per person

Working Lunch Buffets

Mexican Style

Cornbread Muffins & Jalapeno Cheese Biscuits Served with Sweet Butter

Southwest Salad- Romaine, Hearts of Butter Lettuce, Kalamata Olives, tomatoes,
Cheddar Cheese, Egg Crumble, Bacon, Guacamole & Ranch Dressing
Sweet Rustic Corn Salad with Roasted Corn, Peppers, Picked Ginger & Coriander

Creamy Chicken Enchilada with Tex Mex Chicken & Monterey Jack Stuffed Tortilla
with Sour Cream Alfredo Sauce, Salsa & Guacamole

Tortilla Crusted Tilapia with Pan Seared Tilapia Filet Topped with Crispy Tricolour Tortilla
Chips & Panko with Jalapeno Wild Fennel Fondue

Mexican Rice with Tricolour Peppers, Spanish Onion & Tomato with a Hint of Cumin

Dulce de leche Squares, Coconut Macaroons & Mexican Chocolate Bars

33 per person

Comfort Style

Freshly Baked Rolls & Artisan Breads Served with Wild Mushroom Tapenade

Italian Green Salad with Balsamic Dressing on the Side

Broccoli Swiss Stuffed Chicken

Or Chicken Cordon Blue with Merlot Jus

Beef Stroganoff with Maitake Mushroom, Worcestershire Butter, Pimento Sour Cream
& Shaved Swiss Onion

Buttered Egg Noodle with an Aromatic Asian Broth
Sautéed Corn, Peas & Carrots

Assorted Mini Pies

33 per person

Our Luncheon Buffet Includes:

Freshly Brewed Spring Hill Blend Regular & Decaffeinated Coffee
and Selection of Herbal and Deluxe Teas

Build Your Own Lunch

Salad (choice of one)

Mimosa Salad with Mixed Greens, Silvered Almonds & Mandarin Oranges with Creamy Dressing

Gourmet Salad Mixed Greens, Julienne of Mango, Strawberries, Sliced Mushrooms, Red and Yellow Peppers, Brown Sugar Chili Croutons drizzled with Raspberry Vinaigrette

Caesar with a Twist Romaine Lettuce, Croutons, Sliced Mushrooms & Sundried Tomatoes tossed in a Caesar Vinaigrette and Topped with Baked Parmesan Crisps

Blackberry Salad Mixed Baby Greens, Sweet Peppers, Cucumbers, Mango and Blackberries with a Honey Balsamic Vinaigrette

Pasta (choice of one)

Penne with Fresh Basil & Tomato Sauce with Parmesan Cheese

Fettuccine with Fresh Herbs & Alfredo Sauce with Parmesan Cheese

Fusilli with Pesto Cream Sauce with Parmesan Cheese

Rigatoni with Rosé Sauce with Parmesan Cheese

Entrée (choice of one)

Breast of Spring Chicken with Merlot Jus

Chicken Chasseur Grilled Breast with Red Wine & Mushroom Sauce

Pork Souvlaki with Tzatziki Sauce

Honey Baked Teriyaki Salmon with Teriyaki Glaze

Herb Crusted Cod with Caper Butter Sauce

*Schezwan Beef OR Skewers with Sesame Soya Ginger *Additional 3.00 per person

Tortilla Crusted Tilapia OR Baked Tilapia with Corn Salsa

Blanched Salmon with Mango Salsa

Sides (choice of two)

Assorted Sautéed Vegetables

Green Beans with Tarragon OR Carrots & Pearl Onions

Herb Roasted Potatoes, Jasmine Scented Rice, Sundried Tomato & Leek Mash, Rice Pilaf, Mushroom Risotto, Couscous, Rustic Mash OR Garlic Mash

Dessert (choice of one)

Gourmet, Handmade Biscotti, Pastry Square, Sweet Tartlet OR Chocolate Brownie

32 per person

Build Your Own Lunch Menu Include a Bread Basket, Salad, Pasta, Entrée with Choice of Two Sides and Dessert

Freshly Brewed SpringHill Blend Regular & Decaffeinated Coffee and Selection of Herbal and Deluxe Teas

Lighter Fares

Mama Mia

Assorted Rolls & Artisan Bread Served with Sweet Butter
 Traditional Italian Wedding Soup with Meatballs, Baby Spinach, Orzo Pasta & Egg Drop
 Caprese Salad with Fresh mozzarella, Tomatoes and Green Basil
 Linguini Tossed in Nut Free Pesto Sauce
 Pan Fried Chicken Piccata with Capers and a White Wine Sauce
 Sautéed Rapini with Garlic and Herbs
 Italian Pastries & Cookies

Lunch of The Rising Sun

Asian Salad
 Romaine, Cucumber, Cherry Tomatoes, Red Onions, Wonton Crisps
 Mandarin Slices with Asian Sesame Dressing
 California Rice Paper Wraps
 With Avocado, Kamaboko, Cucumber and Sweet Chili Sauce
 Shanghai Noodles with Ginger Soy Chicken, Cabbage, Carrots and Onions
 Fried Rice with Green Peas, Carrots, Egg & Green Onion
 Chop Suey with Bean Sprouts, Snap Peas, Carrot & Onion
 Fortune Cookies

Opa Opa

Hummus & Baba ganush with Pita Wedges
 Minestrone Soup with White Beans
 Caesar Salad with Romaine Lettuce, Croutons & Creamy Garlic Dressing
 Pesto Orzo with Black Olives & Seared Cherry Tomatoes
 Grilled Pork Souvlaki Skewers with Tzatziki Sauce on the Side
 Roasted Moroccan Grilled Chicken with Paprika
 Served on Top of Mixed Roasted Peppers and Onions
 Baklava with Cashews

31 per person

*****These menus are available for dinner for only \$39 per person**

Dinner Buffet 1

Starters

Mimosa Salad with Mixed Greens, Slivered Almonds,
Mandarin Oranges & Creamy Dressing

Leafless Greek Salad with Fresh Garden Tomatoes, Cucumbers, Feta, Olives &
Creamy Oregano Dressing

Hot Entrée

Chicken Stir Fry

Pad Thai with Chow Mein Noodles, Julienne of Vegetables with Choice of Hoisin
Sauce or Chili Garlic Sauce

Coconut Sticky Rice

Dessert

Assorted Miniature Pastries & Squares

35.5 per person

Dinner Menu Includes Fresh Baked Assorted Breads ,
Dessert, Freshly Brewed SpringHill Blend of Regular & Decaffeinated Coffee
and Selection of Herbal and Deluxe Teas

Dinner Buffet 2

Starters

Caesar with a Twist

Romaine Lettuce, Croutons, Sliced Mushrooms and Sundried Tomatoes, Tossed in a Caesar Vinaigrette and Topped with Baked Parmesan Crisps

SpringHill Suites Blackberry Salad

Mixed Baby Greens, Sweet Peppers, Cucumbers, Mango & Blackberries with a Honey Balsamic Vinaigrette

Entrée

Roast Brisket of Beef Served with Chasseur Sauce

Spinach and Cheese Tortellini served with a Three Cheese Alfredo Sauce

Vegetable Stir Fry served with a Julienne of Fresh Vegetables

Dessert

Apple Crumble Tarts



39 per person

Dinner Menu Includes Fresh Baked Assorted Breads ,
Dessert, Freshly Brewed SpringHill Blend of Regular & Decaffeinated Coffee
and Selection of Herbal and Deluxe Teas

Dinner Buffet 3

Starters

Pear Salad
Mixed Greens with Candied Pecans, Chevre, Cherry Tomatoes and Grilled Pears
with a Honey Lime Vinaigrette

Chiffonade of Greens
Topped with Sliced Tomatoes, Cucumbers and Grilled Vegetables with a Lemon
Pesto Dressing

Entrée

(choice of one)

Ballontine of Chicken Stuffed with White & Wild Rice and Chasseur Sauce

Beef Bourguignon
Beef Braised in Red Burgundy with Onions and Mushroom

Demi Striploin Steak with Onion Mushroom Red Wine Sauce

Sides

(choice of two)

Assorted Sautéed Vegetables
Green Beans with Tarragon OR Carrots & Pearl Onions
Herb Roasted Potatoes
Potato Wedges with Fresh Rosemary OR Jasmine Scented Rice

Dessert

Assorted Pastries & Squares

41 per person

Dinner Menu Includes Fresh Baked Assorted Breads ,
Dessert, Freshly Brewed SpringHill Blend of Regular & Decaffeinated Coffee
and Selection of Herbal and Deluxe Teas

Dinner Buffet 4

Starters

Italian Mixed Greens Salad
Mixed Greens, Tomatoes, Cucumbers & Balsamic Vinaigrette

Caesar Salad
Romaine Lettuce, Croutons, Sliced Mushrooms and Sundried Tomatoes tossed in a Creamy Garlic Dressing & parmesan

German Potato Salad
Potato, Shallots, Grainy Mustard, Crushed Black Pepper, Crispy chopped bacon and olives

Entrée

Homemade Pesto Gnocchi
Chicken Chasseur in a Light Demi Glaze Mushroom Sauce with Pearl Onions
Beef Stroganoff
Steamed Saffron Scented Basmati Rice
Local Fresh Vegetables

Dessert

Assorted Miniature Pastries, Squares & Tartlets
Fresh Fruit Platter Garnished with Berries

55 per person

Dinner Menu Includes Fresh Baked Assorted Breads ,
Dessert, Freshly Brewed SpringHill Blend of Regular & Decaffeinated Coffee
and Selection of Herbal and Deluxe Teas

Three Course Plated Dinners

Coffee and Tea Service is Included With Your Choice of Plated Dinner

Starter

(Choice of One)

Classic Caesar Salad with California Romaine, Focaccia Croutons, Gruyere Crisp & Caesar Dressing

Artisan Lettuce Salad with Romaine, Frisee, Head of Butter Lettuce, Lolla Rossa, Pickled Strawberry, kiwi, Mango, Toasted Almond Cluster, Hibiscus Flower Syrup & Balsamic Vinaigrette

Butternut Squash & Pear Soup, Chantilly Cream & Gougeres

Minestrone with Shaved Parmesan Mille Feuille Tuille



Three Course Plated Dinners

Seared Rosemary & Thyme Poussin

With Brown Beech Mushroom Truffle Jus

52 per person

Chicken Roulade

Stuffed with Baby Spinach, Swiss Onion & Charred Peppers & Panko Breaded Champagne, Apple Pectin Jelly & Pearl Onion Jus

55 per person

Blackened Atlantic Salmon

With Mandarin Pickled ginger Relish and Purple Cabbage Emulsion

55 per person

Fire Grilled Montreal Spiced AAA Demi Striploin

With Madagascar Peppercorn Jus and Fired Onion Curls

60 per person

Surf & Turf

Applewood Smoked Bacon Wrapped Filet Mignon and Spicy Black Tiger Shrimp & Baby Scallop Skewer

With Merlot Jus & Hollandaise Sauce

65 per person

Three Course Plated Dinners

Starch

(Choice of One)

Rustic Mashed Potatoes
Wheatberry & Summer Pea Porridge
Roasted Clover Honey Kohlrabi & Yam
Shitake Mushroom & Leek Risotto
Lemongrass, Coconut Rice with Dried Kombu Seaweed

Vegetable

(Choice of One)

Beurre Fondue Poached Cremini & Baby Carrot
Bacon Wrapped Spring Vegetables
Green Bean & Pepper Bundle Sprinkled with Basil Buds
Garlic & Shallow Swiss Chard Sauté with Lemon Balm Leaves

Desserts

(Choice of One)

Espresso Cheesecake with Bailey's Sauce & Fresh Berries
S'mores Molten Lava Cake with Fruit Salsa Served in Ramekin
Salted Caramel Mitsu Apple Crisp with Pecan Cluster & Maple Ice Cream
Boston Cream Cake with Bing Cherry Syrup & White Balsamic and Macerated Fruit



Hors d'oeuvres & Canapé

Rate Quoted as per Dozen

Antipasto Skewer With Hot Peppers, Salami, Cherry Tomatoes, Pickle and Bocconcini Cheese	29	Spring Rolls Vegetarian & Served with Plum Sauce	25
California Rolls with Sesame Seeds Crust With Soy Dipping Sauce, Ginger & Wasabi	39	Samosa Potatoes & Peas Spiced with Traditional Indian Seasoning	25
Smoked Salmon Bites on Gluten Free Rye bread with Crème Fraiche topped with Mustard Cress	39	Mini Quiche With Cheese and Mushroom	25
Tequila Glazed Shrimp On Gluten Free Rye Bread with Avocado Rosette	39	Mini Pogo's Mini Beef Hot Dogs, Dipped in Corn Batter and Fried Golden Brown	35
Sesame-Soya Glazed Steak Canape Served On A Small Baguette Topped With Fried Onions	39	Feta spanakopita Spinach & Feta Cheese in Phyllo Pastry	35
Asparagus Wrapped in Prosciutto Served with Lemon Butter	39	Pot Stickers Traditional Asian Fare with Shrimp. Pan Fried and Served with Ginger Soy Sauce	35
Shrimp Cocktails Served in Mini Shot Glasses with Seafood Sauce	35	Sesame Chicken Satay With Garlic Sauce	35
		Coconut Shrimp With Spring Hill Sauce	39
		Beef Tenderloin Lollipops With Porcini & Mustard Crust	39

Reception Stations

NY Striploin on Pretzel Crostini

Kale Caesar Salad with Croutons and Parmesan Crisps
Carved NY AAA Striploin Served Open Faced on a Garlic Herb Pretzel Crostini
With Arugula, Pommery Aioli, Crispy Onion & Shaved Asiago

20 per person

Panini Station

Monte Cristo with Parma ham, Hot Mustard & Smoked Gouda on Brioche
Classic Grilled Cheese with Balderson Old Cheddar & Whipped Garlic Butter on Texas
Toast
Chicken Fajita with Spanish Chicken, Red Onion and Pepper Relish & Smoked
Heirloom Tomatoes

20 per person

Lebanese Shawarma Station

Marinated Chicken Thighs Skewered on Rotating Shawarma Machine
Served in 6" Pita Pockets
Accompanied with Tahini, Hummus, Baba Ganoush, Tabouleh, Diced Tomatoes,
Pickles, Pickled Turnip & Shredded Lettuce

22 per person

Lettuce Wrap Station

Dried Asian Rubbed AAA Striploin
Accompanied with Bib Lettuce, Julienne Cucumber, Julienne Leeks, Pickled Carrot &
Pickled Radish
Sauces to Include Hoisin Sauce, Sriracha Hot Sauce & Peanut Sauce
Toppings to Include Crispy Chow Mein Noodles, Coriander, Mint, Crispy Julienne Taro,
Julienne Jicama & Spicy Cashews

20 per person

Steam Bun Station

Homemade Steam Buns with Peking Duck or Juicy Pork Belly
Accompanied with Julienne Cucumber, Leeks & Hoisin Sauce

25 per person

Additional \$120 for chef attended Stations

Prices are based on a minimum of 30 guests. Subject to change without prior notice and is subject to applicable taxes and gratuities.

Beverage Selections

Host Bar

This bar is recommended when the host pays for all the drinks their guests consume

Liquor Premium Brands – 1oz	6	Per drink
Aperitifs and Sherries – 2oz	5.5	Per drink
Liqueurs and Cognacs – 1oz	7.5	Per drink
Assorted Domestic Beer	5	Per bottle
Assorted Imported Beer	6.5	Per bottle
House Wine (Red or White) – 5oz	5.5	Per glass
Bottle of House Wine (Red or White)	25	Per bottle
Soft Drinks	2.25	Per drink

One person from the event is invited to verify total beverage consumption with the Banquet Manager upon conclusion of the function



Beverage Selections

Cash Bar

This bar is recommended when the individual guests pay for their own drinks

Liquor Premium Brands – 1oz	6.5	Per drink
Aperitifs and Sherries – 2oz	5.5	Per drink
Liqueurs and Cognacs – 1oz	8	Per drink
Assorted Domestic Beer	6	Per bottle
Assorted Imported Beer	7	Per bottle
House Wine, Red or White – 5oz	6.5	Per glass
Bottle of House Wine, Red or White	28	Per bottle
Soft Drinks	2.5	Per drink



\$300.00 minimum consumption is required for both Host Bar & Cash Bar.

A bartender fee will apply at \$20.00 per hour for minimum of 4 hours plus applicable taxes and gratuities if \$300.00 minimum consumption is not met. Applicable taxes included in above prices

Audio Visual

Computer Projection

	Daily Rate
Ceiling Mounted LCD Projector & Screen	200
Ceiling Mounted LCD Projector	175
LCD Projector 2500-3000 Lumens	350
LCD Projector 5500 Lumens	650



Computer Display Monitors

19" LCD Monitor	125
32" LCD Monitor	250
37" LCD Comfort Monitor w/Stand	450
42" LCD Monitor w/Stand	600

Computer Display Accessories

Seamless Switcher	500
Wireless Computer Presenter	30
Perfect Cue Remote Control	100



Video Cameras & Accessories

26" LCD TV w/DVD Player	260
Blu-Ray Disc Player	120

Video Cameras & Accessories

Mini-DV Camcorder	350
9" Colour Preview Monitor	100

Screens

8x8 Wall Mounted Screen	50
Portable Tripod with Skirt	100
6'x8' Fast Fold Dress with Dress Skirt	250
7.5'x10' Fast Fold Dress with Dress Skirt	300
9'x12' Fast Fold Dress with Dress Skirt	350



Audio Visual

Microphones

Wired Podium, Table or Floor w/Stand	25
Wireless Microphone – Handheld	125
Wireless Microphone – Lapel & Mixer	215

Mixers

4 Channel Mixer	50
8 Channel Mixer	150

Sound Reinforcement Systems

2 Speaker Kits w/Stands	Starting from
4 Speaker Kits w/Stands	200
	150



Audio Players & Recorders

CD Player	50
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Audio Conferencing

Conference Phones	175
Telephone Interface	200



Meeting Support Equipment

Flipchart w/ Pad and Markers	25
Aluminum/Plexi Podium	100
Aluminum/Plexi Podium with Mics	195
Black Velour Drapery – 16ft high – per linear foot	8
Podium Light Kit	500
Presentation Pointer	25

Labour Charges

Stage vision will provide Technical Support tailored to your needs.

We are happy to provide a quotation specific to your event.

Rehearsal and operating charges may apply at the following rates:

Monday to Friday – 8am to 5pm	68/hour
Weekends & Evenings	95/hour