

# events by marriott



breakfast



breaks



lunch



reception



dinner

beverage



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## crafted for you

TORONTO AIRPORT MARRIOTT

901 Dixon road | Toronto | ON | M9W 1J5

[www.marriott.com/yyzot](http://www.marriott.com/yyzot)

DATED: 2011

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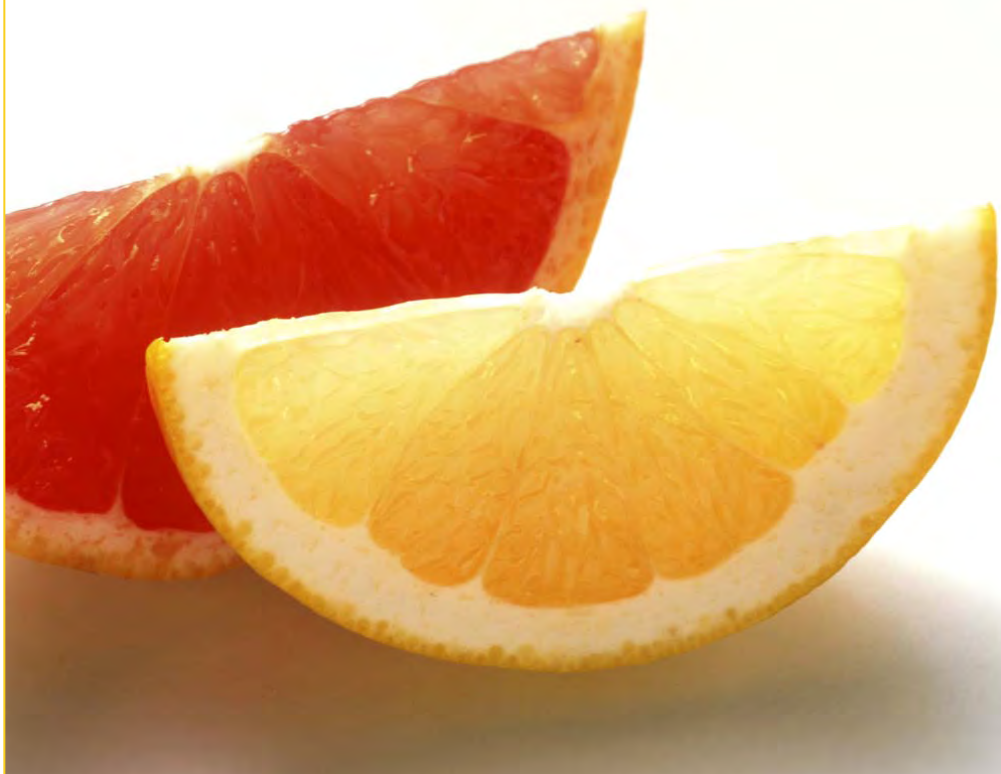
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## season

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## enhancements | 2 each

fluffy scrambled eggs with cheddar and chives

## continental breakfast

> plated > buffet

### classic | 18.00

sliced market fresh fruits

low fat cottage cheese

individual flavored yogurts

cinnamon granola

fresh baked breakfast breads, croissants, danish pastries

chilled orange, apple and cranberry juice

starbucks coffee, decaffeinated coffee and selection of teas

### deluxe | 19.50

sliced market fresh fruits

seasonal berry, yogurt and granola parfaits

steel cut oatmeal, golden sugar, sultan raisins, quebec maple syrup

fresh baked scones and cheese tea biscuits

apple and all spice breakfast loaf

chilled orange, apple and cranberry juices

starbucks coffee, decaffeinated coffee and selection of teas

**an additional charge of \$3.00 per person will apply to groups of less than 10 people**

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## breakfast buffets

### all canadian | 23

sliced market fresh fruits

low fat cottage cheese

individual flavored yogurts

cinnamon granola

fresh baked breakfast breads,  
croissants, danish pastries

scrambled eggs with cheddar and  
chives

maple breakfast sausage, pepper  
bacon

home fries

toast station, assorted preserves, butter

chilled orange, apple and cranberry  
juice

starbucks coffee, decaffeinated coffee  
and selection of teas

### city wide | 24

sliced market fresh fruits

seasonal berry, yogurt and granola  
parfaits

choice of thick cut french toast

Or

buttermilk pancakes

oatmeal, cinnamon brown sugar,  
sultan raisins, quebec maple syrup

scrambled eggs with cheddar

maple sausage, pepper bacon

fresh baked croissants and toast  
station, butter, assorted preserves

chilled orange, apple and cranberry  
juice

starbucks coffee, decaffeinated  
coffee and selection of teas



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## breakfast enhancements

kellogg's breakfast cereal with  
skim, 2% and soy milk | 3

assorted bagels, flavored cream  
cheeses | 4

seasonal fruit smoothies | 4

individual flavored yogurts | 4

fresh berry granola parfaits | 5

### eggs benedict | 5

freshly poached eggs,  
peameal bacon, hollandaise  
sauce

### eggs nicolas | 6

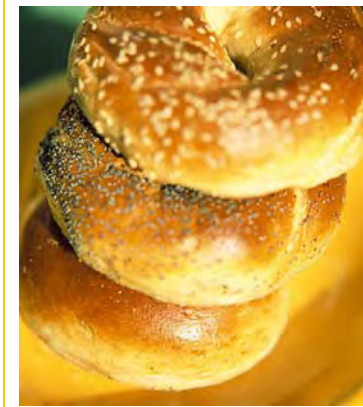
freshly poached eggs, smoked  
salmon, spinach, bearnaise  
sauce

### egg breakfast muffin | 5

scrambled egg, cheddar  
cheese, sausage patty

### spanish egg wrap | 5

scrambled eggs, salsa, jack  
cheese, flour tortilla



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## delight

muffins

juices

nuts

popcorn

pretzels

cakes

soda

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> am - morning

> pm - afternoon

## beverage selection

starbucks coffee, decaffeinated coffee, selection of teas | 4.50

starbucks iced coffee | 4.50

orange, apple, grapefruit, cranberry juices | 4

assorted pepsi soft drinks | 4

white or chocolate milk | 4

bottled water | 4

perrier | 4.25

red bull | 7

## mid - morning snacks

whole seasonal fruit | 2.50

danishes, croissants, muffins | 4.50

fresh berry granola parfaits | 5

fruit smoothies | 4

individual yogurts | 4

granola bars | 3

fresh baked raisin and cheese tea biscuits with preserves | 5

sliced seasonal fruits | 5

## mid-afternoon snacks

fresh baked cookies | 33/dz

double fudge brownies | 33/dz

mini french pastries | 36/dz

individual servings of potato chips, popcorn | 4

warm bavarian pretzels, mustard | 5

fresh made trail mix | 4



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> am - morning

> pm - afternoon

## coffee breaks

### starbucks coffee station | 13

breakfast blend, decaffeinated coffee, flavored coffee shots, selection of teas, raw sugar sticks, bittersweet chocolate, whipped cream, cocoa powder, ground cinnamon

assorted pepsi soft drinks

biscotti

assorted coffee cakes



### old fashioned candy jar | 12

wine gums, jujubes, swedish berries, red nibs, jelly beans, chocolate raisins, m&m's

bottled water, orange, grape and cream sodas

starbucks coffee, decaffeinated coffee, selection of teas

### tea time | 14

fresh made chai style tea, assorted herbal teas, fresh brewed iced tea

fresh baked scones with preserves and clotted cream

assorted peek freans tea biscuits

### energy | 14

build your own trail mix with assorted dried fruits, nuts and granola

navel orange segments

power bars

bottled water, vitamin water

starbucks coffee, decaffeinated coffee, selection of teas

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> am - morning

> pm - afternoon

## coffee breaks

### savory | 14

sage derby and apple pops

goat cheese and wild mushroom mini tarts

warm bavarian pretzels

hand cut potato chips with sweet onion and chili dip

bottled water, pepsi soft drinks

starbucks coffee, decaffeinated coffee, selection of teas



### green break | 15

organic vegetable chips

local market seasonal whole fruits

organic fresh baked granola bars

citrus infused house water station

soy yogurt and organic fruit smoothies

starbucks coffee, decaffeinated coffee, selection of teas

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## essence

salads

sandwiches

fish

beef

pasta

desserts

beverages



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## meeting package lunch options

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### monday

#### pan asian

wild mushroom and egg drop soup

mixed chinese greens with orange ginger dressing

green bean and red onion salad with ponzu vinaigrette

sesame chicken mini bun with nappa cabbage slaw

stir-fried beef with black bean sauce

sautéed baby bok choy with hoisin sauce

vegetable spring rolls

steamed rice with black sesame seeds

lychee and mandarin fruit salad

caramel flan

starbucks coffee, decaffeinated coffee, selection of teas

### tuesday

#### mediterranean

minestrone soup with white beans

caesar salad with herbed croutons and asiago cheese

greek salad ,peppers, tomatoes, black olives and lemon thyme dressing

hummus and babaganoush with vegetable sticks and grilled flat breads

pork souvlaki with tzatziki sauce

spinach and ricotta cannelloni with tomato cream sauce

moroccan grilled chicken with orange pecan couscous

tiramisu squares

baklava

starbucks coffee, decaffeinated coffee, selection of teas

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## meeting package lunch options



### wednesday

#### **gulf coast**

black bean and corn chowder

spinach salad, strawberries, spicy balsamic dressing

sweet potato salad

savory cornmeal and jalapeno muffins

seafood jambalaya

bbq pulled beef panini with sweet onions and jack daniel's bbq sauce

southern pear and walnut sandwich with goat cheese and spicy mayo

mini bourbon pecan tarts

banana cream pie

starbucks coffee, decaffeinated coffee, selection of teas



### thursday

#### **little italy**

italian wedding soup with mini meatballs

arugula and roast pepper salad with sicilian orange vinaigrette

hot house tomato and bocconcini salad

antipasto platters of italian deli meats, grilled peppers and zucchini, roasted mushrooms with warm focaccia bread

penne pasta with black olives, tomatoes, feta cheese and rose sauce

grilled chicken with yellow pepper coulis

wild mushroom and tomato risotto

eggplant parmesan slider

berry panna cotta

fresh fruit Salad with frangelico syrup

starbucks coffee, decaffeinated coffee, selection of teas

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### friday

#### casual bistro

bistro canadian seafood chowder

organic field greens with Niagara ice wine vinaigrette

apple and celery root salad with maple dressing

beef sliders with cheese and bacon

beer battered haddock with spicy tartar sauce

fresh cut french fries with gravy and cheese curds

grilled vegetable and wild mushroom wraps with tarragon cream cheese

peach tarts

cheesecake bites with bing cherry compote

starbucks coffee, decaffeinated coffee, selection of teas



for saturday and sunday  
please choose any menu  
from the five day lunch  
menu options

all the above lunch menus  
could also be purchased  
individually at \$31 per  
person

please note that to choose  
another lunch or move a  
lunch from the set schedule  
will incur a \$3 per guest  
surcharge

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## buffet lunch

### sandwich board | 33

chef's kettle fresh soup

organic mixed greens, pickled carrots and beets,  
sliced radish, white balsamic vinaigrette

orzo pasta salad with roasted peppers, caramelized  
onions, herbed olive oil dressing

fingerling potato salad with grainy mustard  
vinaigrette

bbq pulled chicken sandwich with sprouts

braised beef panini with brie cheese

apple and goat cheese on walnut loaf

tuna salad with scallions and lemon thyme  
vinaigrette

mini cheesecake shooters

mini fruit tarts

french pastries

starbucks coffee, decaffeinated coffee, selection  
of teas

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## canadian comfort | 35

smoked corn chowder

ontario hot house tomato  
and red onion salad

iceberg lettuce wedges with blue  
cheese, grape tomatoes, green  
onions, buttermilk and bacon  
dressing

quebec style beef tourtière pan

morrocan spiced ontario lamb

panini with mint chutney

oven roasted chicken with baileys  
wild mushroom jus

canadian wild rice pilaf

mini chocolate and caramel pot d'  
creme

ontario butter tarts

starbucks coffee, decaffeinated  
coffee and selection of teas

## southern touch | 35

vegetarian black bean soup

warm soft tortillas

taco salad :

iceberg lettuce, spiced beef  
chili, cheese, jalapeno peppers,  
tortilla chips

shrimp cocktail shooter

vegetarian quesadillas,  
guacamole, salsa

tex-mex seasoned chicken

potato and bacon taquitos

garlic rice with vegetables

warm churros with hot spiced  
chocolate dipping sauce

fresh fruit salad, sweet chili  
powder

starbucks coffee, decaffeinated  
coffee and selection of teas



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Prices are per person unless otherwise noted. A customary 20% taxable service charge and applicable taxes will be added to prices

> plated > buffet

## plated lunches

plated luncheons are a pre-selected three course meal which include:

freshly baked rolls and flatbreads

starbucks coffee, decaffeinated coffee and selection of teas

### choice of one of the following starters

kettle fresh soup

field and baby greens, cherry tomatoes, pickled beets and carrots, white balsamic vinaigrette

romaine lettuce wedge with bacon, herbed croutons, asiago cheese, garlic caesar dressing

### choice of one of the following desserts

crème caramel with raspberry coulis

hazelnut charlotte with chocolate espresso drizzle

bailey's chocolate cheesecake with butterscotch and fresh berries



pan seared supreme of chicken with sweet potato mash, seasonal vegetables, pinot noir jus | 37

grilled atlantic salmon, scented basmati rice, wok-fried baby bokchoy and red peppers, ginger orange sherry glaze | 37

char-grilled beef sirloin, cauliflower puree, market vegetables, wild mushroom ragout | 39

oven roast halibut, green bean and fingerling potato sauté, vanilla butter sauce | 39

**a minimum of 20 guests required for all plated meals. a surcharge of \$5.00 per person will apply to all groups under 20 guests.**

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## essence

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

>hors d'oeuvre > station > themed



## hors d'oeuvres | 35 per dz

### hot hors d'oeuvres

- crab stuffed mushrooms
- individual chicken wellington
- crab and brie delight
- vegetarian samosa
- mushroom and leek quiche
- jamaican beef firecrackers
- amish sausage rolls
- wild mushroom turnover
- spanakopita
- mini crab cakes
- vegetarian spring rolls\*
- coconut shrimp\*
- chicken satay, teriyaki glaze\*
- beef satay, hoisin sauce\*
- tempura shrimps\*

\* stationed hors d'oeuvres

### cold hors d'oeuvres

- crab meat salsa, spicy aioli
- smoked salmon rosette
- herbed goat cheese baguette
- peking duck in a rice wrap
- smoked chicken in mini pita
- matinee shrimp on cucumber
- goat cheese mini pita
- brie and ice wine jelly
- beef tenderloin on wild mushroom
- vegetable and feta mini pita
- lemon grass poached shrimp\*
- california rolls, wasabi soy sauce\*

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>hors d'oeuvre > station > themed

## reception stations

### carving boards



hand carved prime rib of canadian beef with assorted mustard, creamy horseradish, natural pan jus, mini kaisers | 23

hand carved roasted tenderloin of canadian beef with wild mushroom jus, béarnaise sauce, mini cocktail rolls | 28

hand carved side of house smoked atlantic salmon with hollandaise sauce, capers, red onions, multigrain rolls | 120 per side  
(side serves 10)

hand carved loin of ontario pork with honey mustard glaze, apple chutney, mini egg rolls | 23

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>hors d'oeuvre > station > themed

## reception stations

### unattended stations

#### mezze station | 11

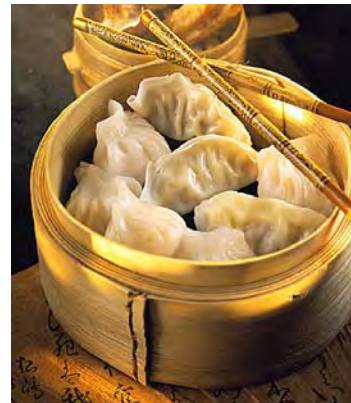
baba ganoush, garlic hummus, roasted red pepper dip, marinated olives, tabouleh salad, crispy flat breads

#### bruschetta station | 9

hot house tomato bruschetta, wild mushroom bruschetta, olive and roasted vegetable bruschetta, garlic toasted baguette, grated parmesan

#### antipasto station | 16

salami, prosciutto, mortadella, roasted artichokes, marinated olives, shaved provolone and asiago cheese, roasted peppers, grilled zucchini and eggplant, focaccia and flat breads



#### sushi boat station | 3/pc

assorted rolls, sushi and sashimi paired with wasabi, pickled ginger and soy sauce

#### vegetable crudité | 6

freshly cut carrots, peppers, cucumbers, celery, broccoli, grape tomatoes, radish, lemon hummus dip, blue cheese ranch dip

#### cheese station | 12

selection of local ontario and quebec cheeses, spiced walnuts, dried fruits, crackers, flat breads, bread sticks

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>hors d'oeuvre > station > themed



## reception stations

### chef attended

#### italian pasta station | 24

allow our team of chef's to personally prepare fresh pastas for you.

##### choice of two:

penne with smoked chicken, roasted peppers, garlic cream sauce

rigatoni, classic meat sauce, asiago cheese

cheese tortellini, spinach, wild mushroom tomato cream sauce

whole wheat spaghetti with capers, broccoli, hot peppers and lemon olive oil

penne with smoked salmon, red onions, dill, vodka tomato sauce



#### curries of the world | 26

rich in fragrance and flavor our team will prepare fresh curries, served with coconut scented basmati rice

##### choice of two:

butter chicken

shrimp, thai green curry

lamb korma

chic peas, spicy red curry

#### mini slider station | 25

tasty mini one and two bite sliders prepared and served fresh to your guests

##### choice of two:

smoked pulled pork, jack daniel's bbq sauce

bbq pulled chicken, coleslaw

angus burger, cajun mayo, cheddar cheese

fried tilapia, spicy slaw

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>hors d'oeuvre > station > themed

## reception stations

### risotto station | 25

**choice of two:**

multigrain risotto, smoked corn, edamame beans, vegetable cream sauce

field and forest mushroom risotto, asiago cheese,

shrimp and crab risotto, white wine, tarragon

herb and mascarpone risotto, butternut squash, green peas



### mini martini main courses | 22

little main courses with big flavors served cocktail style in martini glasses

**choice of two:**

roasted beef tenderloin, cauliflower puree, mushroom jus, green beans

pan seared lamb, sweet potato mash, buttered asparagus

roasted turkey tenderloin, buttermilk mash, candied baby carrots, wild rice stuffing, pan gravy

tempura shrimp, quinoa pilaf, pickled ginger and tomato salsa, teriyaki glaze

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## sweet stations



### chocolate fountain | 16

(minimum of 25 guests)

warm chocolate flowing through a three tier fountain with diced melons, pineapple, strawberries, banana bread, biscotti, marshmallows

### banana flambé | 23

(minimum of 25 guests)

fresh sliced banana's flambéed in brandy with pan caramel sauce served in a brandy snap with vanilla ice cream and chocolate drizzle



### mini sweet shooters | 10

a variety of mini shooters including chocolate and butterscotch pot d' crème, cherry cheesecake, chocolate banana cream, blueberry panna cotta

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## flavor

salads

salmon

poultry

scallops

filet

lamb

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## plated dinners

plated dinners are a pre-selected four course meal which include:

freshly baked rolls and flatbreads

choice of one soup, salad and dessert

starbucks coffee, decaffeinated coffee and selection of teas



> plated > buffet > a la carte

oven roasted half chicken, sweet potato mash, root vegetable bundle, bbq scented demi glace | 57

char-grilled angus tenderloin, wasabi infused yukon gold mash, french green beans, roasted pepper julienne, wild mushroom jus | 59

grilled atlantic salmon, butternut squash succotash, buttered asparagus, lemon thyme butter sauce | 57

oven roasted halibut, orange pecan couscous, wok-fired baby bok choy, citrus butter sauce | 59

brie and mushroom stuffed breast of chicken, buttermilk mashed potato, seasonal vegetable bundle, cranberry jus | 57

herb roasted prime rib of angus beef, red bliss potato mash, root vegetable sauté, natural pan jus | 58

duo of grilled angus tenderloin and ontario breast of chicken, truffled mashed potato, seasonal vegetable bundle, braised short rib ragout | 65

duo of grilled angus tenderloin and grilled garlic shrimps, green bean and fingerling potato sauté, pinot noir jus, vanilla butter sauce | 65

a minimum of 20 guests required for all plated meals. a surcharge of \$5 per person will apply to all groups under 20.

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## plated dinner selection

### soups (choice of one)

wild mushroom puree, essence of truffle oil

maple roasted butternut squash bisque, cinnamon crème fraiche

hot house tomato and gin berry cream, basil infused olive oil

yukon gold potato and leek, stilton drizzle

### salads (choice of one)

hot house tomato and bocconcini, micro greens, balsamic syrup, herbed olive oil

baby spinach and bibb lettuce, ice wine poached pears, candied pecans, brie cheese, cherry tomatoes, vidalia onion dressing

romaine wedge, cherry tomatoes, maple bacon, herbed croutons, creamy garlic dressing

### desserts (choice of one)

warm apple galette, rum caramel, vanilla bean ice cream

caramel crunch, mixed berry coulis

double fudge chocolate slice, strawberry salsa

raspberry white chocolate pyramid, espresso chocolate drizzle



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## buffet dinners

**all buffets include:** assorted dinner rolls and flavoured flatbreads

starbucks coffee, decaffeinated coffee and selection of teas



## italian | 56

> plated > buffet > a la carte

pasta and bean soup, parmesan cheese

bread spreads: eggplant and red pepper, tomato and basil

grilled rosemary polenta

marinated artichokes, spiced olives

mixed arugula, radicchio, green leaf and romaine lettuces, balsamic and smoked onion vinaigrette and gorgonzola cheese dressing

portobello mushroom salad, goat cheese

garlic and cheese bread sticks

beef saltimbocca, lemon marsala sauce.

filet of sole, roasted fennel

fried calamari, romesco sauce

lemon thyme chicken, olives, capers spicy red pepper sauce

baked new potatoes, parmesan cheese

vegetable ratatouille

coffee chocolate cake, ricotta cheesecake, biscotti's

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## create your own buffet | 58

**all buffets include:** assorted dinner rolls and flavoured flatbreads

starbucks coffee, decaffeinated coffee and selection of teas

### soup - choice of one

wild mushroom puree, essence of truffle oil

maple roasted butternut squash bisque, cinnamon crème fraiche

hot house tomato and gin berry cream, basil infused olive oil

yukon gold potato and leek, stilton drizzle

### salads - choice of three

#### greens

organic mixed greens, cherry tomatoes, cucumbers, pickled carrots and beets, white balsamic and raspberry dressing

baby spinach, bermuda onions, mandarin oranges, candied pecans, sherry vinaigrette

crisp romaine with shaved asiago, croutons, maple bacon, creamy garlic caesar dressing

#### composed salads

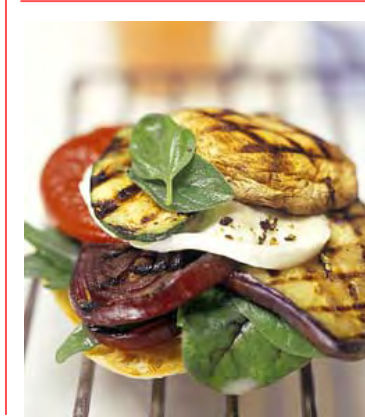
tomato and bermuda onions with feta cheese, fresh herbs, balsamic vinegar and herbed olive oil

oven roasted field and forest mushroom, roasted peppers, tarragon, goat cheese

fingerling potato and green bean salad with tomatoes and black olives

celery root and apple, walnuts, grapes, lemon mayo

> plated > buffet > a la carte



**an additional charge of \$5 per person will apply for groups of less than 20 people.**

If you have any concerns regarding food allergies, please contact your event manager.

Prices are per person. A customary 20% taxable service charge and applicable taxes will be added to prices

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## create your own buffet (continued)

### entrees - choice of three

roasted breast of chicken, baileys mushroom sauce

grilled atlantic salmon with tomato fennel stew

spinach and cheese cannelloni with tomato cream

top sirloin of beef with horseradish jus

fruit stuffed loin of pork, apple and onion gravy

moroccan braised leg of lamb

wild mushroom agnolotti with goat cheese cream

sage scented whole roasted chicken with smoked tomato sauce



### sides - choice of one starch and one vegetable

roasted garlic mash potato

white and wild rice pilaf

steamed market vegetables

wok-fried asian greens

oven roasted red potatoes

cheddar scalloped potato

oven roasted root vegetables

### desserts - choice of three

sliced seasonal fruit

double fudge chocolate cake

new york cheesecake with cherry chutney

domestic and international cheese board

key lime pie

strawberry shortcake

If you have any concerns regarding food allergies, please contact your event manager

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## chef's signature a la carte gala dinner (minimum 20 people maximum 120 people) | 86

served with our chef's seasonal accompaniments, freshly baked breads and rolls, evian water and starbucks coffee, decaffeinated coffee and selection of teas

### amuse

tempura shrimp martini, quinoa pilaf, toasted pumpkin seeds, fresh herbs, wasabi drizzle

### liquid

wild mushroom cappuccino, truffle infused foam

### leaves

baby rocket, vine ripe tomatoes, baby bocconcini cheese, crispy leeks, red beet reduction, lemon thyme olive oil



### grains

lobster agnolotti, tarragon cream sauce, wilted baby spinach, braised leeks

### intermezzo

sicilian blood orange sorbet

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## a la carte gala entrees

### primary events

oven roasted pacific halibut braised short rib and mushroom ragout, sauté of fingerling potatoes and green beans, vanilla butter sauce

or

grilled angus beef tenderloin, butter poached tiger shrimps, garlic infused mashed potatoes, candied baby carrots, pinot noir demi glace

or

saskatoon berry and brie stuffed breast of chicken, multi-grain risotto, sauté of asparagus, beets and baby red onions, truffled veal jus

### sweet ending

dessert samplers created by our chef specially for your event

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## fit for you

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yogurt

nuts

salad

fruit

salmon

vegetables

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## breakfast buffets

these items have been selected to meet the diverse dietary needs of our guests. your event manager will be happy to answer any questions you may have.

all breakfast buffets include appropriate condiments and

starbucks coffee, decaffeinated coffee and selection of teas

## continental

**(low fat) | 18**

selection of bottled fruit juices

fresh sliced fruit display with seasonal berries

low fat blueberry and cranberry breakfast breads

shredded wheat and special k cereals

house made muesli and skim milk



## mariott lifestyle

**(carb conscious) | 24**

fresh orange and grapefruit juice

fluffy scrambled eggs with melted cheddar

grilled 4oz sirloin with tomato relish

peameal and crispy strip bacon

cottage cheese and strawberries

**an additional charge of \$3.00 per person will apply to groups of less than 10 people**

If you have any concerns regarding food allergies, please contact your event manager

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## coffee breaks and breakfast upgrades

Kashi seven whole grains and almond bar - | 3

nature valley oats and honey bar | 3

nutri grain mixed berry bar | 3

morning protein upgrade [carb conscious] | 9

selection of fresh deli meats and smoked salmon rosette

afternoon protein upgrade [carb conscious] | 11

selection of fresh deli meats, smoked salmon rosette and imported and domestic cheeses



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these items have been selected to meet the diverse dietary needs of our guests. your event manager will be happy to answer any questions you may have.

**all buffet luncheons include appropriate condiments,**

**starbucks coffee, decaffeinated coffee and selection of teas**

**an additional charge of \$3.00 per person will apply to groups of less than 10 people**

If you have any concerns regarding food allergies, please contact your event manager

## **lunch buffet**

### **health 'n' happiness**

**(low cholesterol) | 35**

gazpacho soup

spicy marinated vegetable salad

mixed greens salad with sprouts, julienne carrots and daikon served with low fat and cholesterol free dressings

tomato and cucumber salad with garlic, shallots, basil and flax seed oil

grilled lemon chicken breasts with peppercorn and cranberry chile sauce

grilled vegetable penne pasta marinara

red and jasmine rice pilaf and steamed seasonal vegetables

sliced fresh fruit with seasonal berries and offering of almonds and raisins

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## light 'n' easy (low fat) | 35

chilled melon soup with low fat sour cream

mixed greens salad with cucumber and grape tomatoes served with low fat vinaigrette and calorie wise french dressing

chilled penne pasta salad with bell pepper, onions, sun-dried tomato and pesto dressing

tomato and fennel salad with sorrel herbs

grilled boneless skinless breast of chicken with orange and thyme glaze

steamed new potatoes and broccoli spears blanched in sea salt water

sliced melons pieces with honey and mint, and whole fruit

## get your protein (carb conscious) | 35

cream of asparagus and leek soup

three bean and genoa salami salad

baby spinach salad with mandarins and a poppy seed dressing

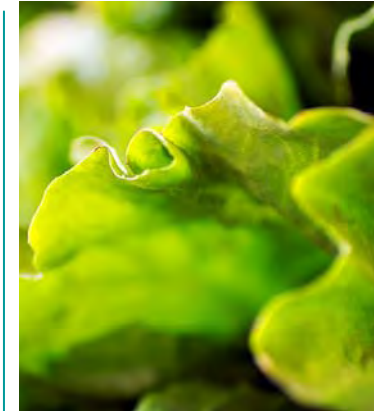
english cream broccoli and sharp cheddar salad with bacon lardons

roasted chicken with chopped artichoke hearts and roasted bell peppers

high protein soy penne with oregano and olive pesto in aglio-olio sauce

gingered green beans almandine and rapini with pancetta

mixed seasonal berries with whipped cream



**an additional charge of \$3.00 per person will apply to groups of less than 10 people**

If you have any concerns regarding food allergies, please contact your event manager

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## plated lunch

all lunches include whole grain rolls or carb conscious bread option, appropriate condiments, starbucks coffee, decaffeinated coffee and selection of teas

### light and refreshing (low fat) | 37

mixed greens salad with cucumber, grape tomatoes and low fat vinaigrette

grilled chicken breast with a mango puree

steamed mini red potatoes and seasonal steamed vegetables

amaretto macerated berries in a waffle basket

### protein inspired (carb conscious) | 39

baby spinach salad with mandarins and a poppy seed yogurt dressing

6oz blackened sirloin with mushroom cream sauce, buttered sautéed french beans

mixed seasonal berries in a meringue



### healthy style (low cholesterol) | 37

hydro boston bibb lettuce with grape tomatoes, julienne yellow peppers in low fat cholesterol vinaigrette

fillet of atlantic salmon with saffron riatta, quattro rice and green and yellow Beans

sliced fresh fruit with seasonal berries and offering of almonds and raisins

**an additional charge of \$6.00 per person will apply to groups of less than 20 people**

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## reception menu



these items have been selected to meet the diverse dietary needs of our guests. your event manager will be happy to answer any questions you may have.

## hot & cold hors d'oeuvres

### carb conscious | 35 per dozen

- moroccan lamb satay
- chicken sui mai
- thai beef meatball
- smoked atlantic salmon rosette
- cajun shrimp
- peking duck bundle

### low fat | 35 per dozen

- mini egg white spinach frittata
- moroccan spiced skinless chicken kebabs
- fresh fruit brochettes
- vegetarian spring rolls

### low cholesterol | 35 per dozen

- fresh fruit brochettes
- garden crudités with low cholesterol dressing
- grilled chilean swordfish skewers
- morel mushroom crustini

## reception stations

### protein focus tapas station | 18

- chicken and lamb sautéed with savory aioli
- spicy mediterranean meatballs
- smoked atlantic salmon
- marinated olives and tomatoes with assorted flatbreads and grilled pita
- imported and domestic cheeses

### fruit and vegetable garden station | 18

- multigrain and pumpnickel bread with low fat spinach and artichoke dip
- organic living garden – organic mixed micro greens – mustard diakon, red cabbage, popcorn sprouts and sunflower. organic mixed baby greens, blonde frisse, lol rosso, endive, spinach with low fat and low cholesterol organic dressing.
- fresh garnishes to include grape tomatoes, cucumbers, mushrooms and olives
- fresh made crudités with low fat ranch or peppercorn dressing
- fresh fruit brochettes

If you have any concerns regarding food allergies, please contact your event manager

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## plated dinner

these items have been selected to meet the diverse dietary needs of our guests. your event manager will be happy to answer any questions you may have.

all dinners include whole grain rolls or carb conscious bread option, appropriate condiments, starbucks coffee, decaffeinated coffee and selection of teas

## carbs at bay (carb conscious) | 59

cream of asparagus and leek soup

yellow and red heirloom tomatoes with feta cheese

seared tenderloin of beef stuffed with charred scallop, sautéed batons of jicama vegetable with green top carrots and green zucchini

juniper scented persimmon sauce

low carb brulee cheesecake with fresh berry coulis

## eat smart (low cholesterol) | 57

five tomato consommé with julienne vegetables

mixed greens salad with sprouts, julienne carrots and daikon served with low fat and cholesterol free dressing

boneless skinless breast of chicken dressed with a mandarin orange, pine nut farce with boiled fingerling potatoes and steamed vegetables, parsnip and vidal sauce

sliced fresh fruit with seasonal berries and offering of almonds and raisins

## eat right (low fat) | 57

leek and potato puree

mixed greens salad with cucumber and grape tomatoes with vinaigrette

citrus marinated boneless skinless breast of chicken with a riesling ginger reduction

banana basmati rice and steamed baby bok choy

amaretto macerated berries in a waffle basket



**an additional charge of \$6 per person will apply for groups of less than 20 people.**

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## dinner buffet

### the right choice

(low cholesterol) | 56

five tomato consommé with julienne vegetables

hydro boston salad with julienne yellow peppers and green onions, safflower and white wine vinegar citrus dressing

asparagus and wild mushroom salad

antipasto marinated artichokes, mushrooms, eggplant and zucchini

steam baked boneless skinless chicken breasts with roasted garlic, savory and stewed tomatoes

fillet of atlantic salmon with mango salsa

oven roasted lean pork loin with dried fruits and a celery root puree

spun sweet potato and steamed vegetable

sliced fresh fruit display with seasonal berries

all dinner buffets include whole grain bread display, appropriate condiments and starbucks coffee, decaffeinated coffee, selection of teas

**an additional charge of \$6 per person will apply for groups of less than 20 people**

If you have any concerns regarding food allergies, please contact your event manager

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## **lifestyles dinner (low fat) | 56**

leek and potato pureed soup

mixed greens salad with cucumber and grape tomatoes served with low fat vinaigrette and calorie wise french dressing

baby spinach salad with mandarins and poppy seed dressing

new potato salad with whole grain mustard, chopped green onions and low fat sour cream

fillet of sole florentine with white wine jus

poached boneless skinless chicken breast with roasted red pepper sauce

pork tenderloin with sun-dried cherries and cherry brandy jus

basmati rice with peas, garnished with julienne cucumber

steamed and cube root vegetables

pineapple flan and amaretto macerated berries in waffle baskets

## **protein inspired**

### **(carb conscious) | 56**

mixed greens salad with cucumber and grape tomatoes served with

low fat vinaigrette and calorie wise french dressing

tomato and bocconcini cheese with basil puree

mixed seafood salad and a selection of marinated olives

4oz chicken supreme dressed with a white navy bean and tarragon farce with gewürztraminer pan jus

medallions of salmon with a sun-dried tomato and olive tapenade

top sirloin of beef with sauce bordelaise

braised yellow beets and fennel with whole almonds

cauliflower and broccoli in cream sauce

low carb brulee cheesecake with fresh berry coulis

**an additional charge of \$6 per person will apply for groups of less than 20 people.**

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## enjoy

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic



we hope you will enjoy our selection of wines which have been carefully chosen to compliment our chef crafted menus. wines on this progressive wine list are grouped by flavors and textures. wines with similar flavors are listed in a simple sequence starting with those that are lighter in body and milder in taste, progressing to the wines that are stronger and full bodied.

our event managers will be delighted to assist with any questions and offer suggestions to fit your palate and budget.



## bubbling over

french cross, peller estate, ontario	40
cuvee napa brut, mumm, usa	79
veuve clicquot, france	110

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## white wines

### proudly pink ...

white zinfandel, beringer, california 38

### light, crisp and fresh ...

riesling, inniskillin, ontario 38

pinot grigio, pasqua, italy 42

pinot grigio chardonnay, mezzomondo, italy 38

sauvignon blanc, nederburg, south africa 43

sauvignon blanc, deakin estate, australia 40

sauvignon blanc, kim crawford, new zealand 68

### a little fruity something ...

masi soave classico, italy 46

chardonnay, sterling napa valley, usa 50

chardonnay, jackson triggs, ontario 38

chardonnay, mondavi woodbridge, california 46

chardonnay, lindemans bin 65, australia 40

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## red wines

### a touch of silk in a glass ...

sangiovese merlot,mezzomondo,italy	38
trapiche merlot-malbec,argentina	38
merlot, sterling napa valley, california	50
merlot, trius, ontario	48

### smooth and spicy ...

shiraz,rosemount,australia	53
shiraz, nederburg, south africa	43
cab franc-sauvignon,jackson triggs, ontario	38
pinot noir,kim crawford,new zealand	68
pinot noir,pelee island, ontario	42

### a bit on the bold side, definitely velvety ...

cabernet sauvignon, deloach, california	48
cabernet sauvignon, wolf blass, australia	52
cabernet sauvignon, mondavi woodbridge,usa	46
cabernet sauvignon, beringers founders,usa	56

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## host bar

a host bar denotes that all drinks are being paid by one person; the host of the function. a consumption calculation will be done at the conclusion of the function and the charge included with the master bill.

prices do not include applicable taxes and gratuities

liquor	
premium brands	7.00
top shelf	8.00
liqueur	8.00
cognac	8.00
beer	
domestic	6.25
imported	7.25
wine	
house (white / red)	7.25
coolers	7.25
soft drinks	4.00
bottled water	4.00

## cash bar

a cash bar denotes that all guests pay for their own drinks. the prices listed below include applicable taxes and gratuities

liquor	
premium brands	8.00
top shelf	9.00
liqueur	9.00
cognac	9.00
beer	
domestic	7.50
imported	8.50
wine by the glass	8.50
coolers	8.00
soft drink	4.50
bottled water	4.50

**if net consumption for either host or cash bar is below \$500, a charge of \$35 per hour for a minimum of 4 hours will be applied for each bartender and cashier**

**all prices are subject to change without notice**



## chic in the city

add a touch of elegance to any occasion with our sophisticated selection of timeless and modern martinis

choose any **four** from the following.

classic martini – vodka or gin, vermouth

cosmopolitan – vodka, cointreau, fresh lime juice, cranberry

apple-tini – vodka, apple schnapps

french martini – vodka, chambord, pineapple

chocolate martini – vodka, dark crème de cacao, heavy cream

lemon drop martini – vodka, cointreau, fresh lemon juice

gimlet – vodka, fresh lime juice, touch of roses lime

melonball martini – vodka, midori melon liqueur, orange juice

signature bar | chic in the city

18 first hour, per person

9 each additional hour, per person

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## all canadian

a tribute to canadian ingredients – an ideal way to show off this great nation to your international guests.

niagara ice wine martini – cabernet franc ice wine, vodka

canadian old fashioned – rye whiskey, maple syrup,  
angostura

muskoka blue – vodka, blueberries, white cranberry juice

sleeman cream ale

sleeman honey brown

upper canada lager

upper canada dark

signature bar | all canadian

18 first hour, per person

9 each additional hour, per person

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cool cocktails for those hot nights – any time of year!!!

mojito – muddled fresh lime and mint leaves with bacardi superior

mai tai – bacardi superior, myers dark rum float, pineapple juice

margarita – cuervo gold tequila, cointreau, lime juice

mangotini – vodka, mango purée, lime

signature bar | m4

18 first hour, per person

9 each additional hour, per person



## signature bar | sparkling bubbles

18 first hour, per person

9 each additional hour, per person

## sparkling bubbles

create memorable celebrations with our fine selection of sparkles and bubbles.

bellini – sparkling wine and peach puree

kir royal – sparkling wine and crème de cassis

mimosa – sparkling wine and orange juice

free flowing sparkling wine.

upgrade to champagne for 5 per person extra



## mocktails & punches

best of both worlds: fun, flavorful and sophisticated...

sunny sangria: orange and grape juice with chopped fresh fruits | 60 per gallon

coco colada: blend of pineapple juice and coconut cream | 60 per gallon

cardinal punch : orange and cranberry juice topped with ginger ale | 60 per gallon

cool passion : pineapple, passion fruit and orange juice topped with lemonade | 60 per gallon

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## flawless

lights  
camera  
action

## equipment packages

### [data projection package](#) | 395

lcd multimedia projector

skirted tripod screen

vga extension cable

ac extension cord and power bar

projection table

set up assistance

[upgrade to a fast fold screen](#) | 120

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### [projection accessory package](#) | 110

skirted tripod screen

vga extension cable

ac extension cord and power bar

projection table

set up assistance

[upgrade to a fast fold screen](#) | 120

[client to provide own projector](#)

---



### [dvd/vcr monitor package](#) | 175

27" color video monitor on stand

dvd or 1/2" vhs player

ac extension and power bar

[upgrade to a 40" lcd monitor](#) | 125

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### [portable sound package](#) | 240

two powered speakers

4 channel audio mixer

one wired microphone

**note: recommended for up to 100 people**

---

### [podium lighting package](#) | 150

two leko light fixture on stands

dimmer pack

dimmer controller

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### [conference phone package](#) | 160

polycom conference telephone

analog phone line

[upgrade to a did phone line](#) | 75

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## screens

6' x 6' or 8' x 8' tripod	40
7.5' x 10' fast fold	150
9' x 12' fast fold	240
10' cradle	100
fast fold drape kits included	
pipe & drape	12/ft

## meeting accessories

laser pointer	40
flipchart w/markers	40
analog phone line	35
direct dial phone line	125
power bar	15
extension cord	15
white board 4' x 3'	35
display easel	15

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## computer equipment

laptop computer	300
wireless mouse	50
computer speakers	30
presentation cuing (slide advancer)	80

## high speed internet access

single connection	125
additional connection	40 each
wired ethernet switch (12 port)	40

**please discuss specific requirements with your event manager for price estimates based on your event needs.**

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## audio equipment

podium and microphone	75
vip microphone & podium	125
microphone, wired	30
lavaliere, wired	30
wireless mic (hand or lav)	150
4 channel mixer	50
8 channel mixer	80
16 channel mixer	140
cassette player/recorder	50
cd player	55
getner telephone interface	200
powered speaker (each)	95

## video equipment



lcd multi media projector 3500 ANSI lumens	450
lcd multi media projector 2500 ANSI lumens	350
vga distribution amplifier	50
video/data switcher	300
flying harness for lcd's	175
100' vga cable	75
25" vga cable	25
camera w/tripod	275
1/2" vhs player/recorder	65
21" data monitor	120
27" monitor	110
40" lcd monitor	300
dvd player	70



## other available services

quotes on request for the following..

simultaneous Interpretation

video conferencing

web casting

## installation and labor

installation that requires more than 30 minutes will be charged these hourly rates:

operator rate (per hour, minimum 3 hours):

mon - fri 6am to midnight	45
sat - sun 6am to midnight	55
mon - sun midnight to 6 am	75
holidays	80

## convention services

outside a/v fees per day	350
banner hanging	50
genie Lift	75
fire watch (minimum 3 hours)	115/hr.

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## Banquet Menus

We are always available for professional menu consultation and look forward to helping you plan an event that reflects your personal style and preference.

Final menu details and beverage requests must be completed no less than twenty-one days prior to your event.

We are happy to customize your menu and will grant your request for a favorite meal, regional item or special dessert whenever possible.

The TORONTO AIRPORT MARRIOTT does not permit outside food or beverage to be brought into the Hotel, and any excess food may not be removed from the premises.

## Audio Visual Equipment

Marriott Visual Presentations, (MVP) offers a complete line of modern audio visual aids. Orders may be placed through the Event Management department

## Guarantee

In order to ensure your banquet is a success, we require the guaranteed number of guests attending, 72 hours in advance of the function. The hotel will provide seating for the guaranteed numbers. Should fewer guests attend, invoice will be based on the guaranteed numbers.

If the Event management department receives no guarantee of attendance, we will assume the guarantee to be your contracted expected count.

## Function rooms

The hotel reserves the right to change allocated function space should the final number of guests exceed the maximum capacity or not meet the minimum capacity. An increased rental charge may apply.

Function space is booked only for the time indicated. Set up and dismantle times, if required, are not included and should be specified. Displays and materials may need to be removed from the function room at the end of the day if the function space is not reserved on a 24 hour basis.

## Ontario Liquor Laws

Ontario Liquor Laws requires that beverages only be dispensed by Hotel employees or bartenders. All guests must be 19 years of age or older to be served and/or consume alcoholic beverages. The staff of the TORONTO AIRPORT MARRIOTT also reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated. Service of alcohol is not permitted after 1am.

## Prices, taxes and service charges

All food, beverage, meeting room rental and audio visual are subject to a 20% Service Charge. The Harmonized sales tax currently at 13% will also be applied to all charges. The price lists included in this package may be subject to change without notice; however, we can guarantee prices on bookings made up to 60 days in advance of the event.

[breakfast](#)[breaks](#)[lunch](#)[reception](#)[dinner](#)[beverage](#)[healthy](#)[technology](#)[info](#)

### Security

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to the planned event.

All security personnel to be utilized during the event are subject to Hotel approval.

### Damages/losses

The hotel reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The Convener will be held responsible for any damage to the premises by their guests or their contractor. The hotel will not be responsible for damage or loss of any personal property and equipment left in the hotel prior to, during or following any function.

### Shipping/boxes/packages

Due to limited storage space, all shipments should be scheduled to arrive no earlier than 3 days prior to the function date.

Each box should have the following information clearly labeled:

Attention: Hold for Group Contact Name

Group Name

date of function and room name

# of boxes: \_\_\_\_\_ of \_\_\_\_\_

The hotel shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following the banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles set up for display prior to the planned event.

### Billing

Payment is required 14 days in advance of your function unless Direct billing has been approved by accounting department.

### Socan

A tariff is charged by law for events that include musical entertainment. This includes dances, receptions, assemblies, conventions, weddings, birthdays, anniversaries and Christmas parties. SOCAN rates are based on number of attendees and are outlined on individual contracts

### Decorations and Specialized Services

Arrangements may be made through our Event Management department for the purchase of freshly cut flowers, distinctive centerpieces, customized linens, chair covers and ice carvings. If you would like special theme decorations and entertainment, we will be happy to assist with the planning and necessary arrangements.

### Use of outside vendors

If an outside vendor is hired to provide any goods or services during an event, the Hotel may, in its sole discretion, require that such vendor provide, in form and amount reasonably satisfactory to the Hotel and indemnification agreement and proof of adequate insurance