

SPECIALTY
MEETINGS
MENU



3670 Hurontario Street

Mississauga L5B 1P3 Canada

tel 905.896.1000

Marriott.com/YYZDE

CATERING MENU

- BREAKFAST -

HEALTHY BREAKFAST

MIN. 10 PPL

- orange, apple and grapefruit bottled juice
- 4 options of Seasonal fresh-diced fruits
- Strawberry, Raspberry, Vanilla, and mango fruit yogurt and Greek plain yogurt
- Selection of freshly baked mini croissants, pecan maple Danish, mini cinnamon rolls, apple filling and raspberry filling pastries and assorted muffins
- Egg white scrambled eggs with baked spinach with chive herb
- Individual fresh strawberry smoothies and mango mania smoothies
- Hot oats with maple syrup and brown sugar
- Sliced breakfast loaves with selection of preserve, marmalade and butter
- Freshly brewed coffee, decaffeinated coffee and selection of specialty teas

SQUARE ONE CONTINENTAL BREAKFAST

MIN. 10 PPL

- Orange, apple and grapefruit bottled juice
- 4 options of Seasonal fresh-diced fruits
- Hot oats with maple syrup and brown sugar
- Sliced breakfast loaves with selection of preserve, marmalade and butter
- Selection of freshly baked mini croissants, pecan maple Danish, mini cinnamon rolls, apple filling and raspberry filling pastries and assorted muffins
- Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas

BREAKFAST ENHANCEMENTS (PER GUEST)

Fresh yogurt parfaits

French toast with cinnamon & maple syrup

Fresh buttermilk pancakes (2pcs)

Canadian Peameal bacon

Turkey sausage

Crispy bacon

Fresh low fat daily smoothies

DELTA HOT BREAKFAST

MIN 10 PPL

- Orange, apple and grapefruit bottled juice
- 4 options of Seasonal fresh-diced fruits
- Hot oats with maple syrup and brown sugar
- Sliced breakfast loaves with selection of preserve, marmalade and butter
- assortment of cereals with milk
- Chef's daily egg creation
- Crispy home fried potatoes
- Fruit yogurt parfait
- Crispy bacon and pork sausage
- Hot pancake with maple syrup
- Strawberry, Raspberry, Vanilla, and mango fruit yogurt and Greek plain yogurt
- Selection of freshly baked mini croissants, pecan maple Danish, mini cinnamon rolls, apple filling and raspberry filling pastries and assorted muffins
- Freshly brewed coffee, decaffeinated coffee and selection of specialty teas

Smoked salmon platter

Scrambled eggs

Scrambled Eggs and Vegetable breakfast wrap

Cold cut meats platter

Assorted sliced cheese platter

Canadian eggs benedict (1pc)

Blueberry scone with cinnamon sugar



= Gluten Free



= Vegetarian



= Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

CATERING MENU

- BREAKS -
MIN. 10 GUESTS

All breaks include freshly brewed coffee, decaffeinated coffee and selection of specialty teas, assorted soft drinks and selection of bottle juices.

WELL BEING STATION

- Fresh vegetable crudités with hummus and red pepper dip
- Individual Coconut chia seeds pudding
- Whole fruits

COOKIE BASKET

Freshly house baked assorted oatmeal raisin, chocolate chip, dark chocolate, white chocolate, macadamia cookies, milk and chocolate milk

SMOOTHIES & GRANOLA BARS

(1 Choice of yogurt smoothie)

- Mango lychee, banana strawberry, mixed farm berries, pineapple peach
- Assorted premium Granola bars (1pc per guest)

SUGAR CANDY TABLE

Ju Jubes, Gummi warm, Jelly beans, kitkat, and M&M candy in the jar

MEXICANA STATION

Cheddar cheese melted tri-colour tortillas, guacamole, sour cream and salsa

CANADIAN CHEESE PLATTER

Brie, Blue cheese, Goat cheese, and smoked Gouda, fresh fruits with assorted flatbreads and mango chutney

ASSORTED CHARCUTERIE PLATTER

Proschutto, salami, smoked duck breast, chorizo, and beer mustard with assorted flatbreads

CHIP & DIP

Sourdough Bavarian pretzel and house spiced potato chips with sour cream and, Grainy mustard

FRUITS REFRESH

Four options of diced seasonal fresh fruits with Nutella chocolate dip

ALL DAY BREAK

Freshly brewed coffee, decaffeinated coffee and selection of specialty teas (3 servings per day)

BREAK ENHANCEMENTS

Sweet buttered popcorn

Trail Mix

Rosemary infused mixed nuts

Granola bar (pistachio lemon fig & cranberry almond nut flavour)

Lemon pepper Potatoe chips

Individual petit four

Seasonal diced fruits

Mini pretzels

Happy Planet Bottled Smoothies - Mango & passion fruit,

kelp & spirulina and yerba mate & maca

Assort. Soft Drinks (Pepsi Products)

Assort. Bottles Fruit Juices

Sparkling water (250 ml)

Sparkling water (750 ml)

Sm Urn of coffee Regular, decaf or hot water - serves 10

Lg Urn of coffee Regular, decaf or hot water - serves 30-35



= Gluten Free



= Vegetarian



= Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

CATERING MENU

- LUNCH -
MIN. 10 PEOPLE

All options of lunch served with bakery fresh dinner rolls, butter, freshly brewed coffee and decaffeinated coffee, selection of specialty teas and assorted soft drinks. Gluten free bread available upon request.

To choose another lunch or move a lunch from a set schedule will incur an additional surcharge per guest. Due to health regulation and quality concerns, it is set that lunch service duration should not exceed a two (2) hour limit.

GRILLED SANDWICH SHOP

SALADS

Garden mixed green salad - baby leaves lettuces, cucumber, cherry tomato, onion, frisee lettuce with balsamic dressing

Santa Fe Salad - Crispy Romaine, corn Kernel, tomato, black bean, shredded cheddar, Cajun tortillas

CHOICE OF THREE (3) SANDWICH IN TOTAL
COLD OR HOT OPTIONS
(ALL SANDWICH HAS A BASE OF ARUGULA, TOMATO, LETTUCE, AND CHEDDAR CHEESE)

COLD

Turkey ALT - Sliced turkey, Granny Smith apple, cranberry mayo dressing

Montreal sauerkraut - Grainy mustard, Montreal smoked meat, sauerkraut

Black forest cold cut - Beer mustard, roasted red pepper

Creamy Tuna - celery, peppers, onion, mayo
Grilled Balsamic vegetable in a whole wheat wrap

Portobello mushroom - basil pesto, roasted pepper

HOT

Spicy Korean - Korean BBQ beef slices, Gochujang mayo dressing

Pulled pork - BBQ pulled pork, creamy coleslaw, and crispy onion

Cajun chicken breast - Confit Garlic aioli

Feature Dessert - Assorted mini cheesecake

LITTLY ITALY

SOUP

Rustic minestrone - tomato, onion, garlic, zucchini, peppers, Black beans

SALAD

Classic caesar salad - fresh romaine lettuce, creamy caesar dressing, bacon bits, shredded parmesan cheese, and croutons

Caprese salad - Rome tomatoes, mini bocconcini cheese, pesto, basil, olive oil

ENTREE

Roasted chicken supreme with mushroom jus

Oven roasted salmon with citrus cream sauce, blistered tomato

Spicy Penne Puttanesca pasta

Steamed market vegetable medley

Dessert – Tiramisu cake, French pastries

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- LUNCH -
MIN. 10 PEOPLE

SANTORINI SHORE

SOUP

Lemon Chicken and vegetable soup

SALAD

Mediterranean Greek salad - Olives, tomatoes, red onion, oregano, olive oil, cucumber and feta with Greek dressing

Avocado Kale salad - pomegranate, avocado, kale, golden raisin, sultan raisin, toasted sliced almond with raspberry dressing

ENTREE

Roasted Rosemary marinated Beef sirloin with Tomato herb salsa (Gf) (Df)

Lemon pepper trout with fennel tomato ragout (Gf) (Df)

Oven Roasted herbed potatoes

Fragrant Jasmine Rice

Steamed seasonal market vegetables

Dessert - Assorted Mini square and Baklava

SOUTHEAST ASIAN MARKET

APPETIER

Vegetarian spring rolls with plum sauce on the side

SALAD

Pad Thai noodle salad with fresh mango

Red cabbage coleslaw with soy sesame dressing

ENTREE

Korean style teriyaki with broccoli, pepper and onion

Oven baked catfish with ginger & green onion relish

Stir-fry vegetable chow mien with roasted sesame

Steam seasonal market vegetables

Dessert - Mini fruit mousse cups and fortune cookies

NEW DELHI CENTRE

SOUP

Vegetarian Samosa with sweet chili sauce on the side

SALAD



Kachumber chickpea salad - Cucumber, tomato, red onion, cilantro, chickpea with lemon juice

Carrot pomegranate salad - Shredded carrots, sultan raisin, golden raisin, sunflower seeds, pomegranate, kale with sun-dried tomato dressing

ENTREE

House-made Butter chicken

Coconut Milk Fish Curry 

Spicy Aloo Gobi with tomato sauce  

Turmeric scented basmati rice   

Dessert - Assorted mini cake slices and two bite brownie

TAKE OUT LUNCH BOX

Creamy coleslaw

Mini potato chips

WRAPS (CHOICE OF TWO(2))

Cajun mango chicken breast - BLT with creamy red pepper mayo

Turkey Deli - brie cheese, Granny Apple slice, shredded lettuce with cranberry aioli

Grilled balsamic vegetable - shredded lettuce, tomato and goat cheese

Dessert - Whole fruit banana or apple

Cookie (1pc) - assorted oatmeal raisin, chocolate chip, dark chocolate, white chocolate macadamia cookies

Bottled water or assorted soft drink

 = Gluten Free

 = Vegetarian

 = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

CATERING MENU

- LUNCH BUFFET -
MIN. 10 PEOPLE

BUFFET OF YOUR CHOICE

SOUP (CHOICE OF 1(ONE))

Cream of roasted pepper & tomato soup

Chef's choice soup

Rustic minestrone

Lemon chicken and vegetable soup

SALAD (CHOICE OF 2(TWO))

Quinoa salad - Red quinoa, roasted cumin baby carrots, tomato, parsley and poppy seed dressing

Classic caesar salad - fresh romaine lettuce, creamy caesar dressing, bacon bits, shredded parmesan cheese, and croutons

Mediterranean Greek salad - Olives, tomatoes, red onion, oregano, olive oil, cucumber and feta with Greek dressing

Garden mixed green salad - baby leaves lettuces, cucumber, cherry tomato, onion, frisee lettuce with balsamic dressing

Avocado Kale salad - pomegranate, avocado, kale, golden raisin, sultan raisin, toasted sliced almond with raspberry dressing

ENTREES (CHOICE OF 3(THREE))

Marinated Jerk chicken thigh - pickled carrots radish and sweet & spicy jerk sauce

Teriyaki beef - Korean style teriyaki beef with sautéed vegetables

Vegetable Lasagna - Oven baked assorted vegetable lasagna and melted cheese with cream sauce

Slow braised Beef cheek Rotini pasta - Fresh basil, tomato sauce, Rotini

Seared Salmon - blistered tomato, olive oil, lemon cream

Mediterranean vegetable ravioli - Creamy garlic tomato sauce, Angel hair parmesan cheese, spinach

Stir fry vegetarian Chow Mein - Carrots, celery, peppers, onion, broccoli in egg noodles with homemade Garlic soy sauce

SIDE DISH (CHOICE OF 2(TWO))

Oven roasted herbed red skin potatoes

Tomato and confit garlic Risotto

Turmeric scented Basmati rice

Teriyaki vegetable stir-fried rice

Steamed market vegetables

Garlic thyme mashed potatoes

Truffle scented fingerling potatoes

Desserts

French pastries

Assorted cheesecake square

Mini mousse cups

Fresh fruit salad

LUNCH ENHANCEMENTS

all items may be selected to enhance the buffet of your choice. additional cost is applicable as indicated

Creamy Mushroom thyme risotto

Penne a la rose with spinach

Spinach and cheese cannelloni

with butternut squash cream

Green beans almondine

Chef's choice of the soup

Plant based meatball spaghetti

with tomato ragout

Vegetarian spring rolls

Vegetarian Samosa

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- PLATED LUNCH -

PLATED LUNCH

(MIN. 30 PPL)

APPETIZER (CHOICE OF SOUP OR SALAD)

Butternut squash soup with cinnamon cream

Truffle scented Cream of mushroom soup

Carrot Ginger soup with fried masala chickpea

Garden mixed green salad, orange segment, tomato, cucumber with balsamic dressing

Kale arugula salad pomegranate golden raisin, sultan raisin, toasted sliced almond with raspberry dressing

ENTREES (CHOICE OF 1(ONE))

(selection of 2nd entree option at additional \$ per guest)

Pan seared salmon with Vierge sauce

Grilled striploin with Madagascar peppercorn jus

Roasted Herbed chicken supreme with wild mushroom jus

Portobello mushroom Penne in pesto sauce

Herbed seared Cornish hen with Maple jus

Accompaniments

Entrée dish is served with seasonal market vegetables and truffle scented fingerling potatoes with chives

Desserts

Triple chocolate mousse

Tiramisu

New York style cheesecake

Passion fruit mousse



= Gluten Free



= Vegetarian



= Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

CATERING MENU


- DINNER BUFFET -



Our dinner buffet is served with bakery fresh dinner rolls, butter, freshly brewed coffee and decaffeinated coffee, selection of specialty teas and assorted soft drinks. Due to health regulation and quality concerns, it is set that dinner service duration should not exceed a two (2) hour limit. Selection of entrée must be provided no later than 72 hours prior the event. For additional dinner entrée choice a surcharge per guest applies.

DELTA MISSISSAUGA GALA DINNER BUFFETT



(minimum 50 ppl)

SOUP (choice of one)

Butternut squash with maple syrup soup 

Lentil soup  

Hot and sour chicken soup

Roasted red pepper tomato soup  

SALAD (choice of three(3))

Chickpea salad - sundried tomato, chickpeas, red onion, peppers, cucumber, parsley, cherry tomato, sundried tomato dressing

Fusilli pasta salad - Green olives, fresh spinach, radicchio, goat cheese, cherry tomato with white balsamic dressing

Garden mixed green salad - baby leaves lettuces, cucumber, cherry tomato, onion, frisee lettuce with balsamic dressing

Caprese salad - Rome tomatoes, mini bocconcini cheese, pesto, basil, olive oil

Spinach and strawberry salad - fennel and roasted walnuts with orange and kiwi dressing


Santa Fe Salad - Crispy Romaine, kennel corn, tomato, black bean, shredded cheddar, Cajun tortillas


ENTREE (choice of three(3))

Korean style short rib - Sautéed onion, peppers and mushroom 

Cajun spiced chicken breasts - Garlic tomato gravy with caramelized onion 


Meat lasagna - Oven baked all meats lasagna and melted cheese with tomato sauce


Classic vegetable Lasagna in tomato sauce - onion, carrot, zucchini, broccoli finished with Mozzarella and parmesan cheese 

Butternut squash ravioli - spinach, butternut cream sauce, Angel hair parmesan cheese 

Seared Atlantic Salmon - blistered tomato, olive oil, lemon cream 

Lemon pepper Trout - Fresh Basil, confit tomatoes with Vierge sauce  

Asian glazed roasted pork loin - with sautéed baby spinach and orange segment 

Rosemary beef sirloin - Garlic, fresh parsley with caramelized onion jus 

ACCOMPANIMENTS (choice of two)

Tomato and confit garlic Risotto

Turmeric scented Basmati rice

Stir-fry vegetable chow Mein

Teriyaki vegetable rice

Steamed seasonal market vegetables

Garlic thyme mashed potatoes

Truffle scented fingerling potatoes

DESSERTS

Mini mousse cups

Mini sliced assorted cakes

Fresh-diced fruits

DELTA DINNER BUFFET

(minimum 30 ppl)

SOUP

Sweet potato soup with maple syrup

SALAD

Avocado Kale salad - pomegranate, avocado, kale, golden raisin, sultan raisin, toasted sliced almond with raspberry dressing

Garden mixed green salad - baby leaves lettuces, cucumber, cherry tomato, onion, frisee lettuce with balsamic dressing

ENTREE

Vegetarian Rustic Ratatouille in Basil Tomato ragout

(And a choice of two)

Rosemary garlic marinated beef sirloin with tomato salsa

Oven baked Lemon thyme rainbow trout with casole sauce

Roasted chicken supreme with mushroom jus 

Lemon pepper salmon with citrus crème sauce

Accompanies

Confit garlic mashed potatoes

Steam market seasonal vegetable medley

Dessert

Chef's choice mini petit four

 = Gluten Free

 = Vegetarian

 = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

CATERING MENU

- PLATED DINNER -
MIN. 30 PPL

Our plated 3-course dinner is served with bakery fresh dinner rolls, butter, freshly brewed coffee and decaffeinated coffee, selection of specialty teas and assorted soft drinks. Due to health regulation and quality concerns, it is set that dinner service duration should not exceed a two (2) hour limit. Selection of entrée must be provided no later than 72 hours prior the event. If additional dinner entrée choice requested, the matching cost of the main entrée applies.

APPETIZER (choice of one)

Butternut squash soup with cinnamon cream
Cream of mushroom soup - Truffle scented
Smoked creamy cauliflower soup with puffed wild rice
Carrot Ginger soup with fried masala chickpea
Mixed Garden green salad - baby leaves tomato, cucumber, watermelon radish, orange segments with balsamic vinaigrette
Kale arugula salad - kale, arugula, raisins, walnuts, feta, kiwi and orange vinaigrette
Pickled beets salad - arugula, friesee, goat cheese, fennel, and mint oil
Caprese Salad - Mozzarella, heirloom garden tomato, basil oil, and balsamic reduction

ENTREE (choice of one)

Grilled striploin (7oz) with Madagascar peppercorn jus
Roasted chicken (8oz) supreme with wild mushroom sauce
Portobello mushroom Penne in pesto sauce
Thyme Beef tenderloin (6oz) with rosemary red wine jus
Oven roasted herbed Halibut (7oz) with lemon beurre
Saffron infused tomato risotto with fresh basil and parmesan
Lemon Butter Lobster tail (6oz) with charred corn and basil oil
Cajun shrimps & Grilled AAA beef striploin (Total 7oz) with sautéed wild mushroom
Herbed Cornish hen & Pan seared scallop (Total 7oz) with smoked cauliflower puree

Accompaniments

Entrée dish is served with seasonal market vegetables and truffle scented fingerling potatoes

Desserts

Triple chocolate mousse cake
Mango cheese cake
Warm Apple crumbles with Anglais

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- SELF-SERVE DELTA MISSISSAUGA STATIONS -

Create your own unique reception experience with our self-serve station variety. Due to health regulation and quality concerns, it is set that self-serve station hours should not exceed a two (2) hour limit. If the station requires our dedicated Chef Attendant, additional fee per attendant applies (based on two (2) hour service).

Mediterranean Platter |

(Minimum 40 guests)

Grilled peppers, eggplants, zucchini, bocconcini cheese, olives, marinated artichoke, prosciutto, and melons

Canadian Cheese Platter |

(Minimum 30 guests)

Brie, Blue cheese, Goat cheese, and smoked Gouda, fresh fruits with assorted flatbreads and mango chutney

Assorted charcuterie Platter |

(Minimum 30 guests)

Prosciutto, salami, smoked duck breast, chorizo, and beer mustard with assorted flatbreads

Ocean Platter |

(Minimum 20 guests)

Smoked salmon, white wine poached shrimps, and Seared soy miso marinated ahi tuna with Cocktail sauce

Build your own Quebec |

(Minimum 40 guests)

Crispy coat fries, beef gravy, cheese curbs, shredded Smoked Montreal brisket, and chopped parsley

Mac & cheese |

(Minimum 40 guests)

Macaroni, Creamy cheese sauce, and smoked herb bread crumb

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- CHEF ATTENDED STATION -
MIN. 40 PPL

Create your own unique reception experience with our Chef Attended station. Due to health regulation and quality concerns, it is set that self-serve station hours should not exceed a two (2) hour limit. Chef Attendant fees are at additional per 60 guests, based on two (2) hour service.

AAA beef sirloin carving station |

Dinner rolls, granny mustard, caramelized onion, Jus, horseradish

Stir-fried noodles |

Egg chow Mein, carrots, onion, peppers, cilantro, celery, chicken, and Teriyaki sauce

Cancun beach |

Taco tortillas, chopped jalapeno, Pico de Gallo, cilantro, sour cream, pineapple salsa, chopped red onion and Garlic chicken thigh

Bao night market |

Steamed bao, beef, BBQ pulled pork, Jerk chicken, grilled vegetable, Spicy aioli, lettuce, pickle, and tomato

Pasta Tavern |

Penne, basil herb pesto, house made tomato, chopped basil, onion, pepper, mushroom, garlic, parmesan cheese, grilled chicken, Chorizo

Roasted Ontario Turkey |

Fresh farmed Turkey breast and legs, Brioche bread stuffing, Cranberry sauce, warm turkey jus, dinner rolls

Peking duck |

Roasted pecking duck, green onion, cucumber, hoisin sauce, cilantro, tortillas

Chicken & Waffle |

Buttermilk waffle, fried chicken, spicy maple glaze, garlic aioli, coleslaw

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- HORS D'OEUVRES RECEPTION -

A minimum of three (3) dozen per item is required. Pricing is based by dozen. All Hors D'oeuvres can be served on a food station or passed.


Up to one (1) hour of service - it is recommended 3-4 pieces per guest. Chef's choice per guest

Up to two (2) hours of service - it is recommended 6-8 pieces per guest. Chef's choice per guest

Cold Hors D'oeuvres


Mini roast beef sandwich

California sushi rolls


Mini Caprese skewers with balsamic reduction 


Foie Gras waffle cup

Crab meat salsa, sour cream on tulip

Wild mushroom bruschetta with angel hair parmesan cheese 

Vegan Futomaki 

Tomato, Guacamole & mushroom bruschetta with balsamic drizzle 

Assorted vegetable mousse canapé - guacamole, sun dried tomato, carrot and cumin, mushroom and parmesan, and hummus and grilled chickpea 

Smoked salmon Blinis

Lobster crepe purse 

Hot Hors D'oeuvres

Handmade Chicken quesadilla with sweet chili sauce

Thai chicken spring roll with plum sauce

Wild mushroom aranchini with truffle aioli 

Vegetable spring roll with plum sauce 


Brie Cheese and Cranberry phyllo Purse with red pepper dip 

Assorted mini quiche with blistered cherry tomato 

Mozzarella sticks with marinara sauce 

Salmon Wellington puff pastry

Spanakopita with sour cream 

Vegetarian samosa with mango chutney 

Bacon & scallop with confit garlic aioli

Korean Kalbi beef skewer with sweet soy sauce

Chicken yakitori with wasabi mayo

Prime beef slider- Pain au lait, prime beef, spicy mayo, ketchup, and pickle

Lemongrass chicken slider- Pain au lait, chicken thigh, garlic mayo, pickle carrot and radish

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- HOST BAR -

recommended when the host provides the reception.

*host bar prices do not include applicable taxes & gratuities. Host Bar service is subject to % gratuities plus % HST on total.

In the event the consumption is less than \$\$\$ per bar set up, a \$\$ per hour will apply for each additional attendant at a minimum of 4 hours.

Premium Liquor

Deluxe Liquor

Domestic Bottle Beer

Imported Bottle Beer

Liqueur

House Wine by the glass

Soft Drinks, Juice, Water

Fruit Punch with Alcohol

Fruit Punch without Alcohol

Host Drink Tickets

applies to standard liquor, domestic beer and house wine by the glass

Cash Bar

recommended when the guest pays for the drinks individually.

cash bar prices include applicable taxes & gratuities.

In the event the consumption is less than \$\$\$ per bar set up, a \$\$ per hour will apply for each additional attendant at a minimum of 4 hours.

Premium Liquor

Deluxe Liquor

Domestic Bottle Beer

Imported Bottle Beer

Liqueur

House Wine by the glass

Soft Drinks, Juice, Water

Open Bar

In the event the consumption is less than \$\$\$ per bar set up, a \$\$ per hour will apply for each additional attendant at a minimum of 4 hours.

Up to 5 hours of Standard Bar Package is available at \$\$ per guest

(Include standard liquor, domestic beer, house wine by the glass)

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- WINE LIST -

White Wine (750 ml bottle)

Peller Family Select, Chardonnay, VQA Niagara-on-the-lake

Cantina Rauscedo, Pinot Grigio, Italy

Lillypilly , Sauvignon Blanc Australia

Terregaie, Pinot Grigio Italy

Red Wine (750 ml bottle)

Peller Family Select, Cabernet Merlot, VQA Niagara-on-the-lake

Oxford Estates, Merlot Australia

Septima, Malbec Argentina

Lillypilly, Cabernet Sauvignon Australia

Kingston Estate, Shiraz, Australia

Racine, Pinot Noir, France

Sparkling Wine (750 ml bottle)

Dazante, Prosecco Italy

Rose Wine (750 ml bottle)

Peller Estate, Private Reserve Rose, VQA Niagara-on-the-lake

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- MEETING PACKAGES -

MIN. 15 PPL

Central Package per guest

Continental breakfast

- orange, apple and grapefruit juice
- Seasonal fresh diced fruits
- Assorted yogurt and plain yogurt
- Selection of freshly baked mini croissants, Danish pastries and assorted muffin
- Sliced breakfast loaves with preserve and marmalade
- Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas

AM break

Freshly house baked assorted oatmeal raisin, chocolate chip, dark chocolate, white chocolate macadamia cookie

Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas

Grilled Sandwich Shop per guest

Chef's daily soup

Salads

Garden mixed green salad – baby leaves lettuces, cucumber, cherry tomato, onion, frisee lettuce with balsamic dressing

Santa Fe Salad - Crispy Romaine, kernel corn, tomato, black bean, shredded cheddar, Cajun tortillas

Choice of three sandwich (3)

All sandwich has a base of arugula, tomato, lettuce, and cheese

Turkey ALT – Sliced turkey, granny apple, cranberry mayo dressing

Montreal sauerkraut – Granny mustard, Montreal smoked meat, sauerkraut

Spicy Korean –Korean BBQ beef slices, Gochujang mayo dressing

Pulled pork- BBQ pulled pork, creamy coleslaw, and crispy onion

Black forest cold cut – Beer mustard, roasted red pepper

Cajun chicken breast – Confit Garlic aioli

Creamy Tuna- celery, peppers, onion, mayo

Spicy Tuna – celery, peppers, onion, Siracha mayo

Grilled Balsamic vegetable in a whole wheat wrap

Portobello mushroom – basil pesto, roasted pepper

Feature dessert - French pastries and mini cheesecake

PM break

Sourdough Bavarian pretzel and house spiced potato chips with sour cream and, Granny mustard

- Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas



Food & Beverage prices will be subject to % HST plus % gratuities on total

CATERING MENU

- MEETING PACKAGES -

MIN. 15 PPL

Mississauga Package per guest

Breakfast

- orange, apple and grapefruit juice
- Seasonal fresh diced fruits
- Assorted fruit yogurt and plain yogurt
- Hot oats with maple syrup
- Selection of freshly baked mini croissants, Danish pastries and assorted muffins
- Sliced breakfast loaves with preserve and marmalade
- Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas

AM break

Freshly house baked assorted oatmeal raisin, chocolate chip, dark chocolate, white chocolate macadamia cookie

Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas

Hot Lunch Buffet

Choose one of 4 different themed hot buffet below

1. Little Italy

Soup

Rustic minestrone – tomato, onion, garlic, zucchini, peppers, Black beans

Salads

Classic caesar salad – fresh romaine lettuce, creamy caesar dressing, bacon bits, shredded parmesan cheese, and croutons

Capresse salad – Rome tomatoes, mini bocochini cheese, pesto, basil, olive oil

Entree

Roasted chicken supreme with mushroom jus

Oven roasted salmon with lemon cream, blistered tomato

Spicy bowtie Puttanesca pasta

Baked herbed red skin potatoes

Dessert – Tiramisu cake, French pastries

Enhancement

Creamy Mushroom thyme risotto

Penne a la rose with spinach

Spinach and cheese cannelloni with butternut squash cream

Green beans almonidine

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

CATERING MENU

- MEETING PACKAGES -

MIN. 15 PPL

2. Santorini Shore

Soup

Citrus Country vegetable soup

Salads

Mediterranean Greek salad – Olives, tomatoes, red onion, oregano, olive oil, cucumber and feta with greek dressing

Avocado Kale salad - pomegranate, avocado, kale, golden raisin, sultan raisin, toasted sliced almond with raspberry dressing

Entree

Roasted Rosemary marinated Beef sirloin with Tomato herb salsa

Lemon pepper trout with fennel tomato ragout

Oven Roasted herbed potatoes

Steamed seasonal market vegetables

Dessert - Assorted Mini square and French pastries

3. Southeast Asian Market

Soup

Ginger carrot soup

Salads

Pad Thai noodle salad

Red cabbage coleslaw with soy sesame dressing

Entree

Korean BBQ sliced beef with broccoli, pepper and onion

Oven baked catfish with ginger green onion relish

Stir-fry vegetable chow mien with sesame

Steam seasonal market vegetables

Dessert - Mini fruit mousse cups and chef's special dessert

4. New Delhi Centre

Soup

Red lentil soup

Salads

Kachumber chickpea salad – Cucumber, tomato, red onion, cilantro, chickpea with lemon juice

Carrot pomegranate salad – Shredded carrots, sultan raisin, golden raisin, sunflower seeds, pomegranate, kale with sun-dried tomato dressing

Entree

House-made Butter chicken

Coconut Milk Fish Curry

Spicy Aloo Gobi with tomato sauce

Turmeric scented basmati rice

Dessert - Chef's choice desserts

PM break

Choice of one yogurt smoothie

Mango lychee, banana strawberry, mixed farm berries, pineapple peach

Assorted premium Granola bars (1pc per guest)

- Freshly brewed Lavazza coffee, decaffeinated coffee and selection of specialty teas

 = Gluten Free  = Vegetarian  = Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

ADDITIONAL INFORMATION

Food & Beverage

In order to ensure that all details of your event can be executed flawlessly we require that all menu selections and specific details be finalized two (2) weeks in advance.

Final attendance for each event must be specified at least seventy-two (72) business hours in advance. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received at the scheduled due date, the hotel will assume and invoice the expected attendance according to the original contract or banquet event order.

Our menu prices and items are subject to change and ingredients may vary based on seasonality or availability.

All food & beverage must be purchased through the hotel and served by hotel staff.

All pricing is guaranteed ninety (90) days prior to your event date. All menu pricing is provided on a "per person" basis unless otherwise stated.

Meal Service

All breakfast, lunch & dinner services are based on maximum two (2) hour service time.

Breaks are based upon a thirty (30) minute service time.

All stations including reception service are based on maximum two (2) hour service time. Additional fee per attendant is applicable.

Chef Attendant fee is at \$\$\$ per two (2) of the service. Bar set up for maximum five (5) hour service, each additional hour is at \$\$ per attendant.

On Statutory Holidays an additional labor fee will be added per hour, per attendant.

Dietary Restrictions

The hotel is committed to its guest needs, including special dietary restrictions. However, the hotel do not guarantee non-cross contamination meals. Please speak with your Sales Catering Coordinator for any dietary restrictions during the function.

Service of Alcohol

Provincial Liquor Laws do not permit the service of alcoholic beverages before 11:00 am and after 1:00 am daily. All entertainment must cease by 2:00 am in order to clear the function room by 2:30 am. Please note all liquor requirements for your event must be supplied by the hotel.

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. The hotel reserves the right to inspect and regulate all private parties, meetings and receptions.

Audio Visual

All Audio Visual requirements may be requested through StageVision Rentals directly at 905-890-8200.

Please ask your Sales Catering Coordinator for additional information.

Music

For events with either live music or recorded music, royalty fees are to be paid. SOCAN is an organization, which upholds the rights of music creators and their publishers. RE-SOUND represents the rights of artists and record companies. Monies collected are submitted directly to these organizations who in turn distribute the royalties to the entitled creators and publishers. Please inquire with your Catering Coordinator for details on applicable fees.

The hotel reserves the right to control the volume on all functions and hotel facilities. Proper advance notification is required when the function requires volume-enhancing equipment. Subject of approval by the hotel prior to usage.

Signage

The hotel does not permit affixing anything to the walls, doors or ceilings that would potentially leave damage. Promotional materials or signage must be of a professional nature and are subject to approval. Signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner or is inappropriate. Should there will be any damage to the function space, the hotel reserves the right to determine the cost of the additional fees applied to the function.

Delivery & Storage

Due to limited storage space, packages for meetings may be delivered to the hotel a maximum of two days prior to an event. Large delivery requirements must be arranged in advance; storage must be reserved and is subject to applicable fees, indicated per the signed contract. All material must be clearly labeled with company name, function name, date of event and on-site contact. Package handling fees may be applicable. The hotel will not be responsible for damage or loss of any items left on the premises prior to, during or following an event. Freight elevator usage requires a hotel staff to operate; a labor fee will apply for a minimum of 4 hours.



= Gluten Free



= Vegetarian



= Lactose Free

Food & Beverage prices will be subject to % HST plus % gratuities on total

Delta Hotels by Marriott® Toronto Mississauga
3670 Hurontario Street | Mississauga L5B 1P3 Canada
tel 905.896.1000

D
DELTA
HOTELS

MARRIOTT
TORONTO
MISSISSAUGA