



Meeting Packages - 2019

Delta Toronto Meeting Packages include the following:

Meeting room rental

Water service

Paper and pens

Delta Toronto

75 Lower Simcoe Street | Toronto, ON | M5J 3A6

416.849.1200 | deltatoronto.com

Prices subject to applicable taxes and gratuity charges. Prices subject to change without notice 02/2019.







DELTA
HOTELS
MARRIOTT
TORONTO

Package A



75 guests and above

\$135 per guest

Breakfast







Butter Croissants, Assorted Fruit Danishes, and Pain au Chocolate
Apple Turnovers, House Made Mini Muffins
Butter Honey and Fruit Preserves
Turkey Sausage, Cheddar and Egg Muffin
Hot Oatmeal, Brown Sugar and Sultanas  
Mini Flavored Yoghurt Tubs  
Seasonal Fresh Fruit Platter  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas


Morning Break

Banana Bread 
Spinach and Feta Strudel 
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Deli Lunch

Chef's Seasonally Inspired Soup
Freshly Baked Bread Rolls

Heritage Blend Greens, Crisp Vegetables, Berries, Pumpkin Seed Granola Red  
Quinoa and Grilled Broccoli Salad, Roast Peppers, Tarragon Lime Dressing  
Potato and Egg Salad, Mustard Mayonnaise, Dill Pickles, Flat Leaf Parsley  
Assorted Dressings, Pickles and Smoked Olives

Pastrami, Swiss Cheese, Pickles, Grainy Mustard Mayonnaise on Marble Rye
Sock-Eye Salmon, Celery Scallion and Caper Mayonnaise, Artisan Bread
Balsamic Marinated Mushroom, Roast Pepper and Arugula Salad Boursin Cheese, Pesto Mayonnaise, Focaccia Loaf 
Italian Deli Meats, Roast Peppers and Artichoke, Tomato Mayonnaise, Artisan Bread
Pulled BBQ Chicken, Crisp Apple, Aged Cheddar, Lettuce, Tomato, Whole Wheat Wrap

House Made Assorted Dessert Buffet Selections
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Afternoon Break

Assorted Fresh Fruit Juices, Chilled Chocolate and 2% Milk To-Go
Assorted Fresh Baked Cookies and Biscotti
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas



Gluten-Free





Vegetarian

Package B


75 guests and above

\$140 per guest

Breakfast




Banana Bread, Marble Loaf
High Fiber Organic Bran and Morning Glory Muffins
Assorted Savory Pastries
Roasted Pepper, Sun Dried Tomato and Spinach Frittata,
Goat Cheese, Scallion and Potato Hash  
Chicken Sausages
Seasonal Fruit Platter
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas



Morning Break

Cranberry Scones with Whipped Maple Butter
Fruit Kebobs with Berry Coulis  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Hot Lunch

Chef's Seasonally Inspired Soup
Freshly Baked Bread Rolls

Crisp Romaine and Kale, Smoked Bacon Crumb, Grana Padano 
Roast Butternut Squash, Arugula, Goat Cheese, Toasted Pumpkin Seeds  
Sun-Rise Blend Grain Salad, Roast Chicken, Squash and Baby Kale, Apple Cider Vinaigrette

Pan Roasted Chicken Breast, Green Peppercorn Gravy 
Baked 5 Mushroom, Spinach and Ricotta Lasagna 
Potatoes and Vegetables Prepared in the Style of the Season

House Made Assorted Dessert Buffet Selections
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Afternoon Break




Crispy Tortilla Chips, Pico di Galo, Fresh Guacamole
All-Chocolate Cupcakes  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Package C

75 guests and above

\$145 per guest

Breakfast

Butter Croissants, Assorted Fruit and Savory Danishes, and Pain au Chocolate
Banana Bread, Marble Loaf, House Made Mini Muffins
Butter Honey and Fruit Preserves
Scrambled Ontario Eggs with Scallions 
Smoked Bacon Rashers 
Country Pork Sausages
Roast Breakfast Potatoes with Fine Herbs 
Seasonal Fresh Fruit Platter
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Morning Break

Baked Mini Assorted Quiche, Chive Sour Cream Selection
of Biscotti and Cookies from our Pastry Kitchen
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Hot Lunch

Chef Seasonally Inspired Soup
Freshly Baked Bread Rolls

Heritage Blend Greens, Kalamata Olives, Feta Cheese, Lemon Oregano Dressing 
Baby Kale and Red Cabbage Slaw, Heirloom Carrots, Dried Cranberries, Yoghurt and Poppy Seed Dressing 
Hot House Tomato, Fior De Latte, Basil Pesto, Balsamic Gel 

24 Hour Braised Beef Chuck, Candied Bacon, Pearl Onions, Rich Beef Gravy 
Grilled Moroccan Spiced Chicken Legs, Cucumber Yoghurt 
Braised Cauliflower and New Potatoes With Garden Peas and Spices 
Fragrant Rice Pilaf 

Sliced Seasonal Fruit
House Made Assorted Dessert Buffet Selections
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Afternoon Break

Kale and Mango Smoothie 
Dark Chocolate and Pecan Brownie
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas



Gluten-Free



Vegetarian