



SPRINGHILL SUITES®
BY MARRIOTT

VARIETY FOR ANY TASTE

MEETING AND EVENT MENU

SPRINGHILL SUITES BY MARRIOTT®
SpringHill Suites By Marriott Toronto Vaughan
612 Applewood Crescent / Vaughan, ON Canada L4K 4B4
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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

about us

the springhill suites by marriott toronto vaughan has become an urban oasis for all travelers visiting the toronto vaughan area. a spacious lobby with airy spaces, modern flare, and uniquely designed areas to suit your mood will inspire you. suites include a separate living area for working and relaxing, ipod docking station and luxury performance shower system with adjustable shower head and body spray jets allow for guests to experience ultimate in-room comfort at great value

at the springhill suites by marriott toronto vaughan, our story is that we celebrate travel life. it is a story about presenting a fresh point of view, about seeing the bright side of travel and about introducing our guests to a new and better world every day. it is a story about breathing some fresh air into frequent travel...and into our people, journeys, and lives

airy spaces and all-suite expansiveness, guests appreciate fresh amenities and little luxuries such as complimentary healthy breakfast buffet, premium high-speed internet, local calls and daily newspaper. unique amenities like our indoor pool, whirlpool and fitness room are designed with spa-like features to help the mind and body relax and recharge. versatile seating throughout the hotel lobby, lounge and bar make an ideal gathering place for work or play! with close proximity to local attractions such as canada's wonderland, woodbine race track and vaughan mills shopping centre, springhill suites is the perfect choice.

nut-free, gluten-free, allergen specific & diverticulitis sensitive option equivalents
are available on a 72-hour prearranged basis at no additional cost.
all prices are subject to current applicable taxes and service charges and may change at any time.
food & beverage 13% hst., gratuities and administration & facility fee 15% subject to hst.,

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Meeting Specialists!

all meeting package prices are based on per person portions are based on 4 ounce serving size per item

Gold Package

\$45.00

mid-morning break

fresh baked danish, muffin, croissant
served with individual butter, margarine, jams, and marmalade

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

springhill deli lunch

chef's kettle

fresh soup of the day with a display of assorted
rolls & artisan breads

garden

mixed greens with tomatoes, cucumbers & balsamic
vinaigrette

potato salad with applewood smoked bacon, yellow
mustard seed, mayonnaise, scallion &
lemon aioli

creamy coleslaw with ranch dressing

delicatessen platter (assortment based on group size)

roast beef, black forest ham, salami, smoked turkey,
tuna salad & egg salad.

trays of deli pickles, sliced onion, tomato, lettuce,
alfalfa sprouts, mayonnaise, mustard, horseradish
& cheese slices

dessert

assorted mini pastries & cookies

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

355ml assorted pepsi product & 330ml eska water charged on
(\$3.00 per serving) consumption

afternoon break

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

all day meeting package includes station of:

in-house projector & screen, writing scratch pads, pens, ice-
water jugs & executive candies

Platinum Package

\$63.00

springhill continental breakfast juice

chilled pitchers of orange, apple & cranberry juice

bakery

fresh breakfast breads, croissants, danish, with
individual jam & marmalade

refresh

whole fresh fruit selection

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

mid-morning break

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

luncheon

choice from our 612 Applewood Lounge Lunch Buffet
(please refer to pages 6-9)

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

355ml assorted pepsi product & 330ml eska water charged on
(\$3.00 per serving) consumption

afternoon break

freshly baked cookies
chocolate chip, double chocolate chip, oatmeal raisin &
macadamia nut (selection may vary with group size)

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

all day meeting package includes station of:

in-house projector & screen, writing scratch pads, pens, ice-
water jugs & executive candies

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Meeting Specialists!

all meeting package prices are based on per person portions are based on 4 ounce serving size per item

Titanium Package

\$73.00

vaughan mills breakfast juice

chilled pitchers of orange, apple & cranberry juice

bakery

fresh breakfast breads, croissants, danish, with individual jam & marmalade

served hot

fresh scrambled eggs
sausage of the day
springhill hash-brown taters

refresh

whole fresh fruit selection

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

mid-morning break

450ml bottles of naked brand smoothies, in green machine, mighty mango & strawberry banana flavours non-gmo kind oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed flavours

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

luncheon

choice from our 612 Applewood Lounge Lunch Buffet (please refer to pages 6-9)

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

355ml assorted pepsi product & 330ml eska water charged on (\$3.00 per serving) consumption

afternoon break

591ml bottles of aquafina & vitamin infused aquafina with 1-litre bottles of ph balanced life-wtr & 355ml cans of bubbly sparkling flavoured water

lay's potato chips flavours include classic, bbq, sour cream & onion, salt & vinegar, all-dressed & dorito's nacho chips

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

all day meeting package includes station of:

in-house projector & screen, writing scratch pads, pens, ice-water jugs & executive candies

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Meeting Specialists!

all meeting package prices are based on per person
portions are based on 4 ounce serving size per item

Ambassador Package \$83.00

remington brunch juice

chilled pitchers of orange, apple & cranberry juice

bakery

assorted mini-breakfast pastries of traditional butter breakfast breads; croissant, banana bread, poppyseed loaf & orange lemon loaf and, mini-pastries of apricot, pecan and cinnamon roll. Fresh baked banana nut muffin & blueberry streusel muffin served with whipped butter & fruit preserves

served hot

fresh scrambled eggs, applewood bacon
maple sausage links, springhill hash-brown taters

refresh

whole fresh fruit selection

freshly brewed springhill blend coffee service
with a selection of sanko, herbal & deluxe teas

mid-morning break

450ml bottles of naked brand smoothies, in green machine, mighty mango & strawberry banana flavours
non-gmo kind oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed flavours

freshly brewed springhill blend coffee service
with a selection of sanko, herbal & deluxe teas

luncheon

choice from our 612 Applewood Lounge Lunch Buffet
(please refer to pages 6-9)

freshly brewed springhill blend coffee service
with a selection of sanko, herbal & deluxe teas

355ml assorted pepsi product & 330ml eska water charged on (\$3.00 per serving) consumption

enhanced afternoon break

591ml bottles of aquafina & vitamin infused aquafina with 1-litre bottles of ph balanced life-wtr & 355ml cans
of bubly sparkling flavoured water
lay's potato chips flavours include classic, bbq, sour cream & onion, salt & vinegar, all-dressed & dorito's
nacho chips

freshly brewed springhill blend coffee service
with a selection of sanko, herbal & deluxe teas

444ml can of vanilla doubleshot energy drink accompanied with 405ml bottles of caramel, vanilla & mocha
frappuccino

all day meeting package includes station of:

in-house projector & screen, writing scratch pads, pens, ice-water jugs & executive candies

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612 Applewood Lounge Deli Luncheons!

all 612 applewood lounge deli luncheon prices are listed per guest
choice of main is based on 4 ounce serving size
minimum charges will apply for groups with less than 10 people
we reserve the right to move location of lunch to a different location within the hotel

Springhill Deli

\$32.00

chef's kettle

fresh soup of the day with a display of assorted rolls & artisan breads

garden

mixed greens with tomatoes, cucumbers & balsamic vinaigrette

potato salad with applewood smoked bacon, yellow mustard seed, mayonnaise, scallion & lemon aioli

creamy coleslaw with ranch dressing

delicatessen platter (assortment based on group size)

roast beef, black forest ham, salami, smoked turkey, tuna salad & egg salad.

trays of deli pickles, sliced onion, tomato, lettuce, alfalfa sprouts, mayonnaise, mustard, horseradish & cheese slices

dessert

assorted mini pastries & cookies

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

Enhanced Deli

\$33.00

chef's kettle

fresh soup of the day with a display of assorted breads & freshly baked rolls

garden

romaine heart salad, crunchy crouton, parmesan, bacon & ceasar dressing

potato salad with applewood smoked bacon, yellow mustard seed, mayonnaise, scallion & lemon aioli

creamy coleslaw with ranch dressing

sandwich platter (assortment based on group size)

mixture of our deli meat tortilla wraps with shredded lettuce, cheese and dijon mayo partnered with signature hoagies including cold cut combo, tuna salad, egg salad, montreal smoked meat & our vegetarian mediterranean grilled vegetable

dessert

assorted mini pastries & cookies

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

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612 Applewood Lounge Hot Tables!

all 612 applewood lounge hot tables prices are listed per guest

choice of main is based on 4 ounce serving size

minimum charges will apply for groups with less than 10 people

we reserve the right to move location of lunch to a different location within the hotel

Canasian \$35.00

fresh bread basket

display of assorted breads & freshly baked rolls

garden

smashed salmon and black olive salad over organic heritage mixed greens spicy almond, grape tomato, with balsamic dressing on the side

creamy coleslaw with ranch dressing

choice of main

orange cashew chicken baked with orange citrus with canadian whisky bbq sauce, balsamic, splashes of soy sauce with chipotle chili, garlic and diced red onion

or

maple dijon char siu pork with teriyaki, maple syrup, dijon mustard and chopped fresh rosemary

asian fried rice with canadian wild and arborio rice, carrot, celery, onion, peas, and ground ginger

baby bok choy simmered with soy, ginger, garlic and toasted sesame seeds

dessert

individual crème brulee

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

Big Brisket \$35.00

fresh bread display

display of assorted breads & freshly baked rolls

garden

build your own salad bar with cut romaine, diced bell pepper, red onion, tomato & cucumber with balsamic & house dressing of the day

elote salad with corn, feta crumble, bell pepper, red onion, lime & mexican chili spice

main

chicken chasseur supreme baked bone in chicken breast, with garlic and herbs, roasted red peppers in our black peppercorn mushroom jus

sliced beef brisket, with our montreal steak spice gravy served with horseradish on the side

tri-coloured garlic parmesan roasted potatoes

dessert

assorted mini pastries

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

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612 Applewood Lounge Hot Tables!

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The Med \$35.00

chef's kettle

traditional italian wedding soup with meatballs, baby spinach, orzo pasta & egg drop

display of assorted artisan breads and freshly baked rolls & pita bread served with sweet butter

garden

caesar salad of romaine hearts, crunchy croutons, parmesan, caesar vinaigrette & bacon

assorted grilled vegetables including eggplant, zucchini & bell pepper

main

duet of pork souvlaki & chicken souvlaki on a bamboo skewer served with tzatziki sauce on the side

roasted redskin potato in our garlic, lemon & oregano broth

bow-tie alfredo-pesto pasta

dessert

assorted mini baklavas

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

Jerk Chicken \$35.00

fresh bread display

display of assorted breads & freshly baked rolls

garden

build your own salad bar with cut romaine, diced bell pepper, red onion, tomato & cucumber with balsamic & house dressing of the day

elote salad with corn, feta crumble, bell pepper, red onion, lime & mexican chili spice

main

louisiana-style shrimp gumbo with diced tomatoes, okra, peeled & unpeeled shrimp, green peppers and rice, seasoned with garlic

jerk chicken blend of pulled jerk chicken & our jerk chicken supreme

wild rice pilaf

dessert

assorted mini pastries

freshly brewed springhill blend coffee service
with a selection of sankas, herbal & deluxe teas

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612 Applewood Lounge Hot Tables!

all 612 applewood lounge hot tables prices are listed per guest

choice of main is based on 4 ounce serving size

minimum charges will apply for groups with less than 10 people

we reserve the right to move location of lunch to a different location within the hotel

Enchilada

\$35.00

fresh bread display

display of assorted breads & freshly baked rolls

garden

southwest salad of romaine, spinach, butter lettuce with black bean, black olives, grape tomatoes, shredded cheddar & mozzarella cheese, egg crumble, bacon, avocado mixed with ranch dressing

elote salad with corn, feta crumble, bell pepper, red onion, lime & mexican chili spice

main

chicken enchilada with tex-mex chicken & monterey jack stuffed tortilla; sour cream alfredo sauce, salsa & guacamole

tilapia, spicy mexican tomato & lime

wild rice pilaf

dessert

assorted mini pastries

freshly brewed springhill blend coffee service
with a selection of sanko, herbal & deluxe teas

Louisiana

\$35.00

fresh bread display

display of assorted breads & freshly baked rolls

garden

creamy coleslaw with ranch dressing

build your own salad bar with cut romaine, diced bell pepper, red onion, tomato & cucumber with balsamic & house dressing of the day

main

butter fried chicken drums and thighs fried crispy in our signature jalapeno parmesan butter

basa filet with sweet potato crust

baked mac & cheese extra cheesy

dessert

assorted mini pastries

freshly brewed springhill blend coffee service
with a selection of sanko, herbal & deluxe teas

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Lunch-On-The-Go!

all lunch on the go prices are listed individually
choice of main is based on 4 ounce serving size

Lunch Box

Cutlery & Napkin Included

\$23.00

snack

individual wrapped cheese

garden

springhill salad of spring mix lettuce & romaine with, bell pepper, red onion, cucumber, diced tomato, chopped egg, deli ham & feta cheese with a portioned container of balsamic dressing on the side

main (served with guest choice of)

cajun chicken breast, grilled and sliced

salmon filet, teriyaki glazed

marinated grilled vegetable

dessert

whole fruit

refresh

355ml assorted pepsi product **or** 330ml eska water
charged on (\$3.00 per serving) **consumption**

Grab + Go

Cutlery & Napkin Included

\$25.00

snack

individual wrapped cheese

garden

mixed green salad of baby greens, sliced cucumber, grape tomato, red onion with a portioned container of balsamic dressing on the side

main

mixture of our deli meat tortilla wraps with shredded lettuce, cheese and dijon mayo partnered with signature hoagies including cold cut combo, tuna salad, egg salad, montreal smoked meat & our vegetarian mediterranean grilled vegetable

dessert

sweet street peruvian chocolate brownie

refresh

355ml assorted pepsi product **or** 330ml eska water
charged on (\$3.00 per serving) **consumption**

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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

Add or Exchange: Deli/Hot Tables!

all 612 applewood lounge hot tables prices are listed per guest
choice of main is based on 4 ounce serving size
minimum charges will apply for groups with less than 10 people
we reserve the right to move location of lunch to a
different location within the hotel

Appetizer or Side Dish

\$5.00

(alphabetical)

assorted grilled vegetables including eggplant, zucchini & bell pepper

caesar salad of romaine hearts, crunchy croutons, parmesan, caesar vinaigrette & bacon

creamy coleslaw with ranch dressing

elote salad with corn, feta crumble, bell pepper, red onion, lime & mexican chili spice

greek salad with tomato, diced bell pepper, red onion, cucumber, black olive, lemon, feta and our house greek dressing

mixed greens with tomatoes, cucumbers & balsamic vinaigrette

organic heritage mixed greens tri-colour pepper, spicy almond, grape tomato, with balsamic dressing on the side

potato salad with applewood smoked bacon, yellow mustard seed, mayonnaise, scallion & lemon aioli

roasted redskin potato in our garlic, lemon & oregano broth

southwest salad of romaine, spinach, butter lettuce with black bean, black olives, grape tomatoes, shredded cheddar & mozzarella cheese, egg crumble, bacon, avocado pre-dressed with ranch dressing

steamed seasonal mixed vegetables

tri-coloured garlic parmesan roasted potatoes

wheatberry salad with sunflower seeds, red peppers, raisins, lemon juice, parsley, honey & ginger

Main

\$9.00

(alphabetical)

baked mac & cheese extra cheesy

butter fried chicken drums and thighs fried crispy in our signature jalapeno parmesan butter

chicken cacciatore of bone in chicken supreme simmering with tomato, fresh mushrooms, onions, garlic and peppers

chicken chasseur supreme baked bone in chicken breast, with garlic and herbs, roasted red peppers in our black peppercorn mushroom jus

chipotle maple chicken breast with apricots, orange juice, balsamic vinegar, splashes of soy sauce & dijon mustard with chipotle chili, garlic and diced red onion

cheese ravioli in tomato sauce

basa filet with sweet potato crust

bow-tie nut-free pesto alfredo pasta

duet of pork souvlaki & chicken souvlaki on a bamboo skewer served with tzatziki sauce on the side

flank steak under pico de gallo with elote & charred lime

jerk chicken blend of pulled jerk chicken & our jerk chicken supreme

louisiana-style shrimp gumbo with diced tomatoes, okra, peeled & unpeeled shrimp, green peppers and rice, seasoned with garlic

orange rosemary glaze salmon with orange juice, maple syrup, dijon mustard and chopped fresh rosemary

sliced beef brisket, with our montreal steak spice gravy served with horseradish on the side

teriyaki glazed salmon with teriyaki, maple syrup, dijon mustard and chopped fresh rosemary

tilapia, spicy mexican tomato & lime

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Add or Exchange: Event Breaks!

all event break prices are valued at \$9.00 per person
including complimentary coffee and tea service

Smash Repetition & Change Up Your Multi-Day Meeting Breaks!

small batch soda break

355ml bottles of stubborn branded vanilla agave soda & classic root-beer, individual bags of assorted lays potato chips including classic, bbq, sour cream & onion, salt & vinegar, all-dressed & dorito's nacho chips, fresh oven baked cookies & whole fresh fruit bowl

energy break

450ml bottles of naked brand smoothies, in green machine, mighty mango & strawberry banana flavours
non-gmo kind oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed
flavours & whole fresh fruit bowl

sweet & salty break

soft baked pretzels, grainy mustard & individual dippers partnered with candy bars including coffee crisp, aero, snickers, mars, twix & a selection of bottled still & sparkling water

nutty break

boston cream, caramel crunch & apple fritter doughnuts individually wrapped packets of cranberry trail mix & honey roasted nuts served with a selection of our bottled still & sparkling waters

candy shoppe

fill your self-serve candy bags with m&m's, gummi bears, maltesers, chocolate covered pretzels, jelly beans, swedish berries and lollipops partnered with our selection of small batch soda
(candy selection may vary based on group size)

cupcake

444ml can of vanilla doubleshot energy drink accompanied with 405ml bottles of caramel, vanilla & mocha frappuccino accompanied by traditional red velvet cupcakes, vanilla bean cupcakes & triple chocolate cupcakes

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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

Enhancements!

unless otherwise listed, enhancements are based on 12 guests minimum 4 ounce serving size

sandwich platter \$90.50

1.5 servings per person

mixture of our deli meat tortilla wraps with shredded lettuce, cheese and dijon mayo partnered with signature hoagies including cold cut combo, tuna salad, egg salad, montreal smoked meat & our mediterranean grilled vegetable

sliced fruit platter \$43.25

1.5 servings per person

cantaloupe, honeydew, pineapple, strawberry, dragon-fruit, papaya, grapes (selection based on 1.5 serving per person, may vary based on market availability)

vegetable platter \$43.25

1.5 servings per person

carrots, cherry tomatoes, celery, bell pepper, & cucumber with ranch dip (selection based on 1.5 serving per person, may vary based on market availability)

whole fruit bowl \$37.85

based on single serving

apples, bananas, oranges, pears (selection based on 1 serving per person, may vary based on market availability)

freshly baked cookies \$17.00

per dozen

chocolate chip, double chocolate chip, oatmeal raisin & macadamia nut (selection may vary with group size)

french macarons \$12.25

per ½ dozen

selection of french macarons; pistachio, vanilla, raspberry, espresso & chocolate fillings

trophy mixed nut selection \$3.55 each

individually wrapped packets of trophy nut/mixes including cranberry trail mix & honey roasted nuts

the chocolate bar \$3.55 each

bars include coffee crisp, aero, snickers, mars & twix

individual lay's chips \$2.88 each

flavours include classic, bbq, sour cream & onion, salt & vinegar, all-dressed & dorito's nacho chips

assortment of kind oat bars \$1.55 each

non-gmo kind oat bars; honey toasted coconut, double chocolate chunk & maple pumpkin seed flavours (selection may vary based on market availability)

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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

Rise & Shine

breakfasts include freshly brewed springhill blend® coffee & a selection of bigelow® teas. priced per person. minimum charges will apply for groups with less than 10 people

springhill continental breakfast \$15.00

juice

chilled pitchers of orange, apple & cranberry juice

bakery

fresh breakfast breads, croissants, danish, with individual jam & marmalade

refresh

whole fresh fruit selection

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

vaughan mills breakfast \$17.00

juice

chilled pitchers of orange, apple & cranberry juice

bakery

fresh breakfast breads, croissants, danish, with individual jam & marmalade

served hot

fresh scrambled eggs
sausage of the day
springhill hash-brown taters

refresh

whole fresh fruit selection

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

easton's brunch \$20.25

juice

chilled pitchers of orange, apple & cranberry juice

bakery

fresh breakfast breads, croissants, danish, with individual jam & marmalade
fresh baked bagels and cream cheese,

served hot

fresh oatmeal, baked 4-inch belgian waffle station accompanied with syrup, fresh strawberries, whipped cream, raisins, chocolate chips, shredded coconut, dried apricot

refresh

assorted activia flavours & oikos greek yogurt, whole fresh fruit selection

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

remington brunch \$24.25

juice

chilled pitchers of orange, apple & cranberry juice

bakery

assorted mini-breakfast pastries of traditional butter breakfast breads; croissant, banana bread, poppyseed loaf & orange lemon loaf and, mini-pastries of apricot, pecan and cinnamon roll. Fresh baked banana nut muffin & blueberry streusel muffin served with whipped butter & fruit preserves

served hot

fresh scrambled eggs
applewood bacon
maple sausage links
springhill hash-brown taters

refresh

whole fresh fruit selection

freshly brewed springhill blend coffee service with a selection of sanko, herbal & deluxe teas

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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

Morning Additions

all morning menu prices are based on per person

oikos greek & activia fruit yogurt

\$3.00

fruit flavours include peach, blueberry, strawberry & vanilla

variety kellogg's cereal

\$3.50

individual bowls of froot loops, frosted flakes, corn pops, special k, & rice krispies served with 2% or skim milk

fresh baked danish, muffin, croissant

\$3.50

served with individual butter, margarine, jams, and marmalade
(price based on 1.5 pieces per person)

buttermilk pancakes or 4-inch belgian waffle station

\$4.50

syrup, fresh strawberries, whipped cream, raisins, chocolate chips, shredded coconut, dried apricot

sliced fresh fruit platter

\$4.50

sliced and cubed fresh fruit, including cantaloupe, honeydew, watermelon, pineapple & strawberries
(selection of sliced based on 2 servings per person, may vary based on market availability)

whole fresh fruit bowl

\$4.50

apples, oranges, pears & bananas
(selection of whole fruit based on 2 servings per person, may vary based on market availability)

breakfast protein

\$4.50

crispy bacon, turkey sausage, maple sausage
or canadian bacon

bagel platter

\$7.25

assorted fresh baked bagels accompanied with thinly sliced deli-ham, cream cheese, butter,
havarti & cheddar slices

nut-free, gluten-free, allergen specific & diverticulitis sensitive option equivalents
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food & beverage 13% hst., gratuities and administration & facility fee 15% subject to hst.,

Beverage Services!

unless otherwise listed portions are based on 4 ounce serving size

Coffee Services

all day coffee \$12.25

630am to 5pm / not available for tradeshow / minimum 8 guests

10 cup service \$30.00

2-litre colombian coffee, 2-litre hot water with assortment of sanka decaffeinated coffee and herbal teas

25 cup service \$75.00

1-gallon colombian coffee, 1-gallon hot water with assortment of sanka decaffeinated coffee and herbal teas

50 cup service \$140.00

2-gallon colombian coffee, 1-gallon hot water with assortment of sanka decaffeinated coffee and herbal teas

100 cup service \$255.00

3-gallon colombian coffee, 1-gallon brewed decaffeinated colombian coffee, 1-gallon hot water with assortment of sanka decaffeinated coffee and herbal teas

Cold Services

charged on consumption

pepsi break \$3.00 each

355ml cans of pepsi, diet pepsi, pepsi zero, mountain dew & brisk ice tea

tropicana break \$4.25 each

355ml bottles of tropicana juice in orange, apple, watermelon, lemonade & grape flavours

hydration-break \$4.25 each

591ml bottles of aquafina & vitamin infused aquafina with 1-litre bottles of ph balanced life-wtr & 355ml cans of bubly sparkling flavoured water

craft-soda break \$4.25 each

355ml bottles of stubborn branded vanilla agave soda & classic root-beer

473ml milk-2-go \$4.30 each

2% milk & 1% chocolate milk

smoothie break \$6.15 each

450ml bottles of naked brand smoothies, in green machine, mighty mango & strawberry banana flavours

starbucks break \$7.00 each

444ml can of vanilla doubleshot energy drink accompanied with 405ml bottles of caramel, vanilla & mocha frappuccino

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Hors d'Oeuvres!

Passed-Or-Placed Platters price per dozen \$30.00

coconut shrimp
thai curry sauce

chicken satay
blackened with bbq glaze

smoked salmon skewer
kabayaki glaze

gyoza
vegetable dumpling & ponzu sauce

thai spring roll
plum sauce

mini kielbasa
sauerkraut, grainy mustard

miniature quiche
broccoli & cheddar, leek & chevre, ham & cheese

falafel balls
hummus

Stationed Platters price per 12 guests \$108.00

cheese display
selection of canadian cheese in whole blocks with house made olive tapenade
and toasted baguette & crackers

charcuterie display
zigeuner salami, bagged summer sausage, beef salami, rock pepper summer sausage, fermented pepperoni with
house made olive tapenade and toasted baguette & crackers

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Libations!

all bar prices are listed individually and are tax included*

Event Cash Bar

when the guests pay **cash** for all of their own drinks; room charges, credit, debit card payment will not be accepted prior to 5:00 p.m.

hosts **may purchase advance drink** tickets to give to their guests **special request carry**, will be made at lounge bar pricing

if **\$400.00 minimum consumption per bar opened as per the schedule matrix, is not met** for cash bar sales, labour fees of **\$35 per hour x 4 hour minimum** will apply for per bartender & cashier, taxes & gratuity will apply to labour charge **schedule matrix:**
 1 bartender, 1 cashier for 1-75 guests
 2 bartenders, 1 cashier for 76-145 guests
 3 bartenders, 2 cashiers for 146-200 guests

liquor offerings	\$7.75 per ounce
house liquor includes vodka, rum, gin, scotch & canadian whisky	
domestic beer	\$7.75 per bottle
examples: canadian, coors light, bud light	
imported beer	\$9.00 per bottle
examples: corona, heineken	
house wine glass	\$7.75 per glass
house wine bottle	\$35.00 per bottle
soft drinks & bottled juice	\$3.00 per serving
juice assorted flavours pepsi products & tropicana juices	

Event Host Bar

when the host pays for all of the guest drinks.

special request carry, will be made at lounge bar pricing

if **\$300.00 minimum consumption per bar opened as per the schedule matrix is not met** for host bar sales, labour fees of **\$35 per hour x 4 hour minimum** will apply per bartenders scheduled, taxes & gratuity will apply to labour charge **schedule matrix:**

1 bartender, 1 cashier for 1-75 guests
 2 bartenders, 1 cashier for 76-145 guests
 3 bartenders, 2 cashiers for 146-200 guests

liquor offerings	\$6.75 per ounce
house liquor includes vodka, rum, gin, scotch & canadian whisky	
domestic beer	\$6.75 per bottle
examples: canadian, coors light, bud light	
imported beer	\$8.50 per bottle
examples: corona, heineken	
house wine glass	\$6.75 per glass
house wine bottle	\$30.00 per bottle
soft drinks & bottled juice	\$2.50 per serving
juice assorted flavours pepsi products & tropicana juices	

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 all prices are subject to current applicable taxes and service charges and may change at any time.
 food & beverage 13% hst., gratuities and administration & facility fee 15% subject to hst.,

SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

Libations!

all bar prices are listed individually and are tax included*

Mimosa Table

(mimosa selection may vary based on group size)

**\$13.75 per person host or
\$7.75 per serving cash bar**

mimosa

3 ounces ruffino prosecco & splash of orange juice

grand mimosa

½ ounce grand marnier, 3 ounces ruffino prosecco & splash of orange juice

springhill mimosa

½ ounce melon liqueur, 3 ounces ruffino prosecco
& splash of sweet & sour

Sangria Table

(sangria selection may vary based on group size)

**\$13.75 per person host or
\$7.75 per serving cash bar**

fruit sangria

750ml of magnotta light gamay red wine, 2 ounces triple sec, 4 ounces hennsey brandy, 2 ounces peach schnapps, 3 ounces orange juice, 3 ounces lemonade, 375ml club soda, 4 ounces of simple syrup, maraschino cherries, sliced lime, sliced lemon, sliced orange chilled & served on ice

light sangria

750ml of magnotta light riesling white wine, 3 ounces sour apple liqueur, 2 cups apple juice, sliced granny smith apple, cubed pineapple, lemon slices, 375ml ginger-ale, tablespoon of sugar chilled & served over ice

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Audio Visual

ceiling mounted standard definition
lcd house projector & house screen

\$250 daily

ceiling mounted standard definition
lcd house projector

\$200 daily

ceiling mounted standard definition
lcd house screen

\$75 daily

wireless presentation pointer

\$15 daily

podium

\$25 daily

wireless microphone – handheld

\$125 daily

tripod conference phone

\$175 daily

flipchart with pad & markers

\$30 daily

whiteboard & markers

\$30 daily

power bar & extension cord

\$15 daily

VGA to HDMI adapter

\$15 daily

any additional event requirements...

we are very proud to partner with **STAGEVISION** for your corporate event planning and conference audio-visual equipment rentals. **STAGEVISION** has a large inventory of the latest professional-grade audio-visual equipment and experienced technicians that will make sure you get exactly what you want, when you need it

STAGEVISION will provide technical support tailored to your needs and are happy to provide a quotation specific to you event. rehearsal and operating charges may apply at the following rates:

monday to friday – 8am to 5pm

\$68 per hour

weekends & evenings

\$95 per hour

prices listed are subject by **STAGEVISION** labour and delivery charges and 13% hst.,

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all prices are subject to current applicable taxes and service charges and may change at any time.
food & beverage 13% hst., gratuities and administration & facility fee 15% subject to hst.,

Read Me



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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

Small Print

tell the chef

don't see your favourite dish on the menu, please let us know, and we will make it happen!

signed banquet event orders

clients must sign and initial **each page of** banquet event order prior to the start of the event/conference

function room requirements & charges

additional room rental fee may be charged **on top of event meeting packages** based on request for larger room use
function space for the event booked is only for the times indicated on the function detail document, the banquet event order (beo). set-up and dismantle times, if required, are not indicated and should be specified at time of booking. otherwise, access to your function space will be provided 15 minutes prior to the stated arrival time on your function agreement. the springhill suites by marriott toronto vaughan is prepared to set 10% above the guaranteed number for groups of 140 people or less. for groups greater than 140 people, the set-up will be 5% (to a maximum of 20 persons). the springhill suites by marriott toronto vaughan reserves the right to reassign events to a suitable function room, either inside the springhill suites by marriott toronto vaughan, or within one of our sister properties homewood suites by hilton toronto vaughan or hilton garden inn toronto vaughan, to accommodate the number of guaranteed guests and **to meet any and all authorized changes made by the guest**. notification will be provided in writing in advance should such a change be required **& will be given immediately** once guest changes are confirmed **the hotel requires at least 48 business hours' notice** of any changes to the set-up of your function room. if changes are requested less than 48 business hours prior to your function, an additional labour charge of **\$100.00 plus gratuity** and administration & facility fee plus applicable taxes will apply

menu selection

please **submit your menu selections** to our catering sales department at least **one month prior** to your event so that we may guarantee your selections. menu prices are guaranteed for two months from date of issue of the banquet event orders

nut-free, gluten-free, allergen specific & diverticulitis sensitive

we will custom design a special plated meal for vegetarian guests needs
guests with allergies, and sensitivities, we will do our best to ensure their allergy/dietary restrictions are met. however, some items we use come from outside suppliers over which we have no control in terms of cross-contamination issues. this is particularly important for our guests with nut allergies. for those guests who have inhalation or contact allergies, we must remind them that we cannot guarantee that their event will ever be 100% nut free
faith-based menus are outsourced and subject to outside pricing

menu prices and taxes

menu prices, **and** selections are subject to change based on market conditions.
final prices may be confirmed two months prior to your function. a 15% gratuity and administration & facility fee will be levied on all food and beverage prices and/or room rental, as well as applicable 13% hst. client agrees to pay the difference for any additional upgrades or changes to the existing banquet event order (beo)

gratuity and administration & facility fee

events are subject to an administration and facility fee in the amount of 3.75%
the administrative and facility fee is used to cover the cost of equipment, heat, light, power and other expenses related to the overall use of the facilities. this administration and facility fee is not a tip or gratuity for services provided by employees, and no part of the "administrative and facility fee" is distributed to personnel. a gratuity of 11.25% on food & beverage sales, and/or room rental is distributed to all servers and related service personnel involved with the event

event parking

ample parking is available by posted daily rates, spaces are limited.

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are available on a 72-hour prearranged basis at no additional cost.
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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

high-speed internet access

complimentary wired & wireless high-speed internet access is available in all guest rooms, meeting space and public areas
guests are to provide their own cables, unless contracted on the banquet event order
complimentary internet speeds and services are not guaranteed, it is advised that large volume users connect with event services to arrange services based on requirements.

food & beverage

no food (**including** non-alcoholic beverages) are allowed to be brought into the event space from outside
all food and beverage **must be provided** by springhill suites by marriott toronto vaughan. any outside food requests must be authorized by the catering sales department in advance

food and beverages are **not allowed** to be taken from our catering premises

no take-out containers shall be provided

\$40.00 per person outside catering fee will be levied on groups that utilize authorized outside catering. a 15% gratuity and administration & facility fee **will** be levied on authorized outside catering, based on the catering fee applied catering provided by unauthorized outside sources or failure to notify the hotel in advance through contracted terms with the catering sales department will **result in the \$40.00 per person outside catering fee with an additional \$500.00 application** being applied, subject to 15% gratuity and administration & facility fee plus applicable taxation

food & beverage: liquor

ontario liquor laws do not permit alcoholic beverages (including donated liquor) to be brought into a licensed property sales and service of alcoholic beverages is permitted monday through sunday from 11:00 a.m. until 2:00 a.m. bar service and entertainment must stop by 1:00 a.m. allowing all guests to clear the room before 2:00 a.m.

contracted end of service **may be earlier, but never later** than 1:00 a.m.

liquor is not allowed to be taken from our catering premises

as a licensee of the liquor license board of ontario, the springhill suites by marriott toronto vaughan cannot serve alcoholic beverages to any person under the age of 19 or to any intoxicated guest

a bartender charge applies of **\$400.00 minimum consumption is not met** for each **cash bar** sales, or **\$300.00 minimum consumption is not met** for each **host bar** sales, labour fees of **\$35 per hour x 4 hour minimum** will apply per bartender & cashier, taxes & gratuity are not included in the minimum consumption

schedule matrix:

1 bartender, 1 cashier for 1-75 guests

2 bartenders, 1 cashier for 76-145 guests

3 bartenders, 2 cashiers for 146-200 guests

in-house equipment/ floor plans

springhill suites by marriott toronto vaughan will provide tables, chairs, ice water, glasses, note pads, pens during the rental of rooms for meeting purposes. table linens, napkins and appropriate cutlery can be provided at no additional cost

the catering sales department will assist with referring you to companies offering décor and entertainment services (i.e. centerpieces, ice sculptures, reception furniture, etc.)

the catering sales department can provide a floor plan for any of our function rooms

audio visual

audio visual requirements can be fulfilled by the springhill suites by marriott toronto vaughan's exclusive supplier, stagevision

we are pleased to provide our guests with a complete selection of the leading audio/visual equipment

stagevision will be pleased to contact you to discuss your audio/visual requirements

power requirements

standard 110v/15-amp power supplies are available in our banquet rooms

power bars and extension cords are available at **\$15 per unit**

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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

liability

springhill suites by marriott toronto vaughan reserves the right to inspect at any time and control all private functions taking place on site liability for all damages is the sole responsibility of the organizing parties and will be billed accordingly
springhill suites by marriott toronto vaughan does not engage, nor authorize in discriminatory practice, defined as:
to directly or indirectly, to refuse to employ or continue to employ any individual, or in the course of employment, to differentiate adversely in relation to an employee on a prohibited ground of discrimination (as listed based on) race, colour, ancestry, creed (religion), place of origin, ethnic origin, citizenship, sex (including pregnancy, gender identity), sexual orientation, age, marital status, family status, disability or receipt of public assistance
springhill suites by marriott toronto vaughan does not assume responsibility for any damage to personal property or equipment brought on property

customs

springhill suites by marriott toronto vaughan will not authorize the customs broker to clear any shipment arriving from the united states or internationally. please ensure arrangements have been made with a customs-broker prior to attempting to ship your materials to the hotel

regulations on display items

all deliveries for display and exhibits are to be brought into the exhibit area via the receiving entrance, which is located at the north side of the hotel, unless otherwise contracted

all exhibitors are to provide their own equipment, for loading, moving and unloading of exhibit materials

alternate load in points contracted, must be inspected prior and after use. damages made or caused will result in financial penalty for the cost of repair

use of the emergency exits are for emergency evacuation purpose only.

unauthorized use of emergency exits for load-in or load out of materials will be subject to a **\$250.00 fee labour fee** being applied

springhill suites by marriott toronto vaughan will **not** provide labour in terms of moving of exhibit material dismantling of display materials is to occur directly after the exhibition or **no** later than the contracted time after the event is completed

no nails or tacks are permitted to be driven into walls

no displays or banners are to be hung from chandeliers, ceilings, drapes or sprinkler heads

no combustible and flammable liquids; they are prohibited to be used on property

no smoke-making or fume-making machines are allowed on site

springhill suites by marriott toronto vaughan accepts **no** liability whatsoever for the loss or damage of exhibit materials

hiring of security officers to supervise exhibit areas is highly recommended and can be arranged for your event at an additional cost

any exhibit materials or packaging waste **not cleared** or event space left in an unacceptable state after the event will subsequently be cleared and cleaned by hotel, **with the \$500.00 cleaning and labour fees, subject to gratuity** and administration & facility fee plus applicable taxes being charged

shipping materials to the hotel

all event materials shipped to the springhill suites by marriott toronto vaughan are to be clearly labelled **as follows:**

name of organization or event name
contact name or the name of the event coordinator
c/o springhill suites by marriott toronto vaughan, 612
applewood crescent, vaughan on l4k 4b4
date of event
name of event room

please note that the springhill suites by marriott toronto vaughan will **not accept** any shipment **earlier than 2 business days** prior to the event; please see **customs section pg.6**

payment method

payments are accepted by approved credit card, certified cheque or cash as outlined in the terms and conditions agreement between the springhill suites by marriott toronto vaughan and the client all prices are subject to applicable federal and provincial taxes and applicable 15% gratuity and administration & facility fee

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SPRINGHILL SUITES BY MARRIOTT® TORONTO VAUGHAN EVENTS MENU

summary of labour charges and fees

all labour charges and fees are subject to applicable taxation

event bar minimum charges not met

\$35.00 per hour / minimum 4 hours per bartender and cashier scheduled event bar minimum charges not met

outside catering fee

\$40.00 per person for outside catering, 15% gratuity and administration & facility fee plus applicable taxation

minimum not met for lunch

\$75.00 labour charge plus additional **\$5.00** per person absent from minimum

changes made to function set-up with less than 48 hours-notice

\$100.00 labour charge

unauthorized use of emergency exits

\$250.00 labour charge

exhibit materials left for hotel to clear

\$500.00 labour charge

room left in unacceptable state

\$500.00 labour charge

unauthorized food & beverage for event

\$40.00 per person outside catering fee with an additional **\$500.00** application being applied, subject to 15% gratuity and administration & facility fee plus applicable taxation

unauthorized or unlicensed alcohol consumed

bar closed immediately, **event is cancelled**, **event bar minimum charges** applied, **\$1000.00** additional labour charge applied

socan & resound fees

socan (the society of composers, authors and music publishers of canada) is a not-for-profit organization that represents the canadian performing rights of millions of canadian and international music creators and publishers. socan is proud to play a leading role in supporting the long-term success of its more than 100,000 canadian members, as well as the canadian music industry.

through licence socan gives businesses that use music the freedom to use any music they want, legally and ethically. socan collects licence fees from over 42,000 businesses coast to coast and distributes royalties to its members and peer organizations around the world. socan also distributes royalties to its members for the use of canadian music around the world in collaboration with its peer societies.

socan licence fee calculation:

rate table/fee per event (current)

capacity	no dancing	dancing
101-300	\$31.72	\$63.49

resound fees are payable by you, via this hotel, as tariffs before the copyright board of canada to resound music licensing company for the compensation of the usage of licensed music by artists and recording companies during your event. fees vary by number of guests and whether there will be dancing or not in relation to your event. for more information about this mandatory tariff, please contact resound at 416-968-8870, or visit their web site at www.resound.ca

resound licence fee calculation:

rate table/fee per event (current)

capacity	no dancing	dancing
101-300	\$13.30	\$26.63

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SPRINGHILL SUITES®
BY MARRIOTT

