

Courtyard Toronto Airport Banquet Menu 2019





WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

BREAKFAST



THE GREAT CONTINENTAL

Chilled assorted juices - orange, apple, cranberry
 Selection of Danish pastries, muffins, croissants,
 assorted fruit jams, peanut butter and butter
 Seasonal fresh sliced fruit
 Assorted cereals with milk
 Granola bowl and assorted yogurts
 Seattle's Best Coffee, and assorted Tazo Teas

\$20.00 per person

FULL CANADIAN BREAKFAST

Chilled assorted juices - orange, apple, cranberry
 Fluffy scrambled eggs
 Smoked Bacon Strips, Breakfast Sausages, Crisp
 Country Style Potatoes
 Selection of Danish pastries, muffins, croissants,
 assorted fruit jams, peanut butter and butter
 Seasonal fresh sliced fruit
 Assorted fruit Greek yogurts
 Seattle's Best Coffee, and assorted Tazo Teas

\$25.00 per person

THE ENERGIZER BREAKFAST

Chilled assorted juices - orange, apple, cranberry
 Omelet with cheddar cheese, tomatoes, salsa, and
 sauteed green peppers and onions
 Canadian peameal bacon or turkey sausages
 Oatmeal, with brown sugar, raisins, and walnuts
 Granola and wholegrain cereals with berries to add
 on top
 Unsweetened almond milk, soy milk, and 2% milk
 Seasonal fresh sliced fruit
 Seattle's Best Coffee, and assorted Tazo Teas

\$28.00 per person

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 *Minimum 12 people.
 Decaf coffee available.
 Turkey sausage available.

BREAKFAST



ENHANCEMENTS - BREAKFASTS, BREAKS AND ANYTIME

- Soup of the day
- Salad spring mix with apple slices, dried cranberries & candied walnuts, with poppy seed dressing, or sesame Thai vinaigrette
- Fresh egg sandwich on an English muffin
- Oatmeal with brown sugar, walnuts & raisins
- Individual Kellogg's cereals with 2% Milk
- Selection of bagels with assorted cream cheese, fruit jams, and peanut butter
- Seasonal fresh sliced fruit
- Assorted yogurts, parfaits with granola & berries
- Assorted chocolate bars
- Assorted chips & popcorn - 2 bags per person
- Assorted granola bars
- Assorted Haagen-Dazs ice cream bars
- Mini spicy beef & chicken sliders (1.5 per person)

\$5.00 per person

*Minimum order of 12.

ENHANCEMENTS - BREAKFASTS, BREAKS AND ANYTIME

- Freshly baked assorted cookies \$30.00 per dozen
- Assorted muffins \$30.00 per dozen
- Assorted Danish pastries and croissants with jams and butter \$30.00 per dozen
- Hard boiled eggs \$20.00 per dozen
- Platter of assorted sandwiches (12 cut in half) \$110.00 per dozen
- Freshly brewed Seattle's Best Coffee, Tazo Tea \$50.00 per service (coffee 25 cups, tea 10 cups)
- Unsweetened almond milk 1.89 L \$10.00 each
- Assorted juices \$3.50 each
- Bottled water or canned soft drinks \$3.00 each
- San Pellegrino Sparkling Water 500ml \$4.00 each

*Minimum order of 12.

BREAKS



BREAKS

COFFEE BREAK

Assortment of freshly baked cookies
Selection of soft drinks and bottled water
Seattle's Best Coffee, and assorted Tazo Teas

JUMP START

Selection of chocolate bars
Assorted individual bags of potato chips
Selection of soft drinks and bottled water
Seattle's Best Coffee, and assorted Tazo Teas

TIME FOR CINNAMON

Warm cinnamon buns glazed with icing
Selection of soft drinks and bottled water
Seattle's Best Coffee, and assorted Tazo Teas

\$15.00 per person

BREAKS

HEALTH BREAK

Selection of granola bars and Nutri-Grain Bars
Seasonal fresh sliced fruit
Bottled water and chilled assorted juices
Seattle's Best Coffee, and assorted Tazo Teas

REFRESHING FRUIT

Yogurt parfait with granola and fresh berries
Sliced apples, banana, melons, and pineapple with
chocolate and caramel sauces
Bottled water and chilled assorted juices
Seattle's Best Coffee, and assorted Tazo Teas

\$18.00 per person

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*Minimum 12 people.
Decaf coffee available.

BREAKS



BREAKS

A BIT OF LIME

Lime flavoured and plain nacho chips served with medium salsa

Mini spicy beef and chicken sliders (1.5 per person)

Carrot and celery Sticks served with ranch dip

Virgin Mojito and lemonade with fresh lemon

Selection of soft drinks and bottled water

Seattle's Best Coffee, and assorted Tazo Teas

\$20.00 per person

BREAKS

THE ENERGIZER

Raw almonds unsalted

Dried apricots, figs, prunes - assorted individual bowls (organic)

Individual Mini Babybel cheeses - light and regular

Edamame pods - steamed

Crudits and dips

Market fresh vegetables, served with peppercorn, ranch, and red pepper baba ghanoush

Seattle's Best Coffee, and assorted Tazo Teas

\$20.00 per person

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 *Minimum 12 people.
 Decaf coffee available.

BREAKS



EVERYTHING SPRING

Assorted spring rolls vegetarian and meat
Samosas and assorted dipping sauces
Spring vegetable tray with ranch dip
Carrot cake
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$20.00 per person

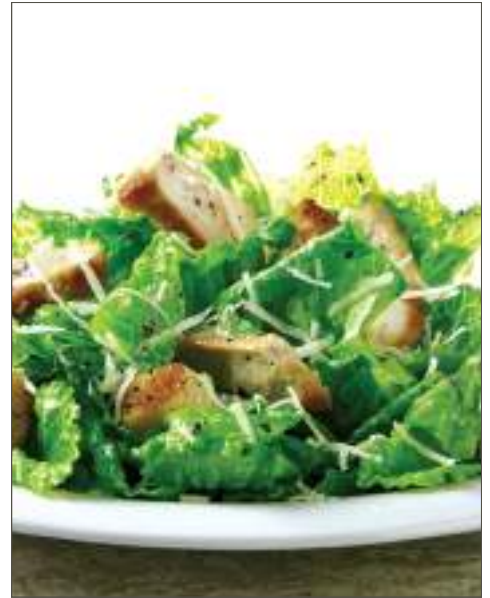
THE COMFORT BREAK

Pumpkin pie and warm apple pie
Fresh whipped cream and vanilla ice cream
Selection of soft drinks and bottled water
Seattle's Best Coffee, and assorted Tazo Teas

\$20.00 per person

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*Minimum 12 people.
Decaf coffee available.

LUNCH



COURTYARD SANDWICH AND WRAP SPECIAL

Soup of the day
Tossed garden greens
Pasta salad or Home Style potato salad or zesty quinoa salad

Selection of Deli Style Sandwiches and Wraps including Black Forest ham and Swiss cheese, sliced turkey and cheddar, grilled peppers with basil, egg salad, and tuna salad on assorted artisan breads

Assortment of dessert squares
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$28.00 per person

THE FAJITA EXPRESS

Soup of the day
Tossed garden greens
Pita bread and humus
Make Your Own Chicken Fajita with sauteed peppers, onions and mushrooms
Served with Cheddar cheese, sour cream, and salsa, and fajita wraps
Seasoned Basmati rice
Assortment of desserts
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$32.00 per person

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*Minimum 12 people.
Vegetarian options available.

LUNCH



THE ENERGIZER

Soup of the day
Corn chips and cucumber slices with guacamole
Korean chicken in fresh lettuce bowls with sauteed seasonal vegetables
Hoisin sauce and spicy hot sauce on side
Fresh fruit skewers with yogurt dip
Date squares
Bottled water and almond milk
Freshly brewed Seattle's Best Coffee, and selection of Tazo Teas

\$32.00 per person

BARBECUE CHICKEN

Soup of the day
Pumpkin seed & spinach salad
Quinoa salad
Barbecue Chicken - bone in
Steamed vegetables
Roasted potatoes
Fresh sliced fruit
Assorted dried fruit in individual bowls
Bottled water
Freshly brewed Seattle's Best Coffee, and selection of Tazo Teas

\$35.00 per person

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*Minimum 12 people.
Vegetarian options available.
Decaf coffee available.

LUNCH



ASIAN FUSION

Hot and Sour soup
Baby corn salad with tomatoes and cucumber
tossed in ginger vinaigrette
Crispy spring rolls with plum sauce
Stir-fry Szechwan chicken with vegetables
Steamed white rice
Assortment of desserts
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$35.00 per person

OPA!

Soup of the day
Greek Salad with Kalamata olives, crumbled Feta
cheese and oil vinegar dressing
Assorted pita and flat bread with hummus, baba
ghanoush and tzatziki
Grilled chicken souvlaki served with
lemon-scented rice
Assortment of desserts
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$35.00 per person

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*Minimum 12 people.
Vegetarian options available.
Decaf coffee available.

LUNCH



BUON APPETITO!

Hearty Minestrone soup
Freshly baked bruschetta
Traditional Caesar salad
Fusilli with smoked chicken in a tomato basil sauce
Linguine with chicken in Alfredo sauce
Italy's favourite Tiramisu
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$35.00 per person

NAMASTE

Spicy tomato shorba soup
Raita salad: cucumber, tomato, red onion
Butter chicken curry, served with pilaf rice and naan bread
Channa curry (chick peas)
Vegetarian samosas with tangy tamarind sauce
Sliced fresh fruit
Assorted desserts
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$35.00 per person

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*Minimum 12 people.
Vegetarian options available.
Decaf coffee available.

LUNCH



THE COURTYARD EXECUTIVE

Soup of the day
Citrus spinach salad
Pasta salad or home-style potato salad
Barbecue Chicken - bone in
Herb encrusted baked fish filet with choice of:
Roasted potatoes or Creamy scallop potatoes
Seasonal steamed vegetables
Assortment of dessert squares
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$45.00 per person

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*Minimum 12 people.
Vegetarian options available.
Decaf coffee available.

DINNER OPTIONS

All lunch menus are available to be served as a dinner with an additional charge of \$6.00 per person.

Added items to a lunch menu when upgrading to a dinner: dinner rolls and added dessert types. Dinner will have larger portions.

RECEPTION



RECEPTION

Hip of Beef - \$15.00 per person
Carved and served with mini Kaiser buns,
horseradish and a selection of mustards

Carved Salmon Station - \$15.00 per person
Caribbean style cured salmon gravadlax served
with mango coriander aioli

RECEPTION

Bruschetta & Garlic Loaf - \$6.00 per person
Loaded with homemade bruschetta mix and cheese

Canadian & Continental Cheese Board - \$8.00 per
person
The Finest selection of cheeses served with
seasonal fruit and artisan breads

Cold Canapes
- Smoked chicken on mini pitas
- Bruschetta
- Herb goat cheese baguettes
- Smoked salmon with capers
\$34.00 per dozen

Crudites & Dip - \$5.00 per person
Market fresh vegetables served with peppercorn
ranch and red pepper baba ghanoush

*Minimum 12 people or 2 dozen.

RECEPTION



RECEPTION

Hot Hors d'Oeuvres

\$32.00 (Minimum 2 Dozen)

- Mini mushroom quiches
- Spicy Italian meat balls
- Vegetable spring rolls
- Spanakopita
- Jalapeno poppers
- Sausage rolls

Chicken Wings

\$18.50 (1.5 lbs)

Served with Teriyaki, mild, hot and suicide sauces
with side celery and carrot stick

RECEPTION

Deluxe Cold & Hot Hors d'Oeuvres

\$37.00 (Minimum 2 Dozen)

- Smoked salmon roses with sour cream
- Proscuitto ham rosettes
- Coconut shrimp
- Chicken and beef satays
- Curried vegetable samosas

DINNER



The Hearty Dinner

Mulligatawny soup
Assorted artisan rolls with herb butter
Freshly baked bruschetta
Traditional Caesar salad or fresh seasonal greens
with choice of dressing

Penne pasta with choice of sauces
Grilled chicken breast with a creamy mushroom
sauce
Linguine vegetables in Alfredo sauce

Italy's favourite Tiramisu
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and selection of Tazo Teas

\$48.00 per person

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*Minimum 12 people.
Decaf coffee available.

The Continental Dinner

Soup of the day
Assorted artisan rolls with herb butter
Fresh seasonal mixed greens with choice of
dressing
Assorted pita and flat bread with hummus, baba
ghanoush and tzatziki
Roast hip of beef served with horseradish and a
selection of mustards
Atlantic salmon served with lemon & hollandaise
sauce
Steamed fragrant basmati rice
Grilled herb potato wedges
Fresh steamed green beans with roasted almonds
Assorted dessert squares
Seasonal fresh sliced fruit
Selection of soft drinks and bottled water
Seattle's Best Coffee, and Tazo Teas

\$58.00 per person

RECEPTION



White Wine 6oz / 8oz / Bottle

Beringer Classic White Zinfandel (California) \$10 / \$12 / \$39
Enigma Chardonnay (California) \$11 / \$13 / \$42
Robert Mondavi Woodbridge Sauvignon Blanc (California) \$11 / \$13 / \$42
Lindemans Bin 85 Pinot Grigio (South East Australia) \$10 / \$12 / \$39
Relax Riesling (Germany) \$10 / \$12 / \$39

Red Wine 6oz / 8oz / Bottle

Robert Mondavi Private Selection Cabernet Sauvignon (California) \$14 / \$16 / \$52
Robert Mondavi Private Selection Merlot (California) \$9 / \$11 / \$37
Mirassou Pinot Noir (California) \$12 / \$14 / \$46
Lindemans Bin 50 Shiraz (South Eastern Australia) \$12 / \$14 / \$46
Apothic Red (California) \$12 / \$14 / \$46
Jackson Trigg Proprietors Selection Cabernet Sauvignon (Canada) \$14 / \$16 / \$52

RECEPTION



Beer & Liquor

Budwieser / Molson Canadian / Mill Street / Corona
Extra \$6.50 per bottle

Heineken / Stella Artois / Guinness Draught / Bud
Light / Rickards White or Red \$7.50 per bottle

Liquor - Rail Brands \$6.50 per glass

Liquor - Premium Brands \$7.75 per glass

Liquor - Imported Premium \$9.25 per glass

TECHNOLOGY



When it's show time, make sure you have the right equipment for a dynamic presentation.

Complimentary internet access for all meeting attendees.

Complimentary extension cord and power bar upon request, subject to availability

Complimentary flip chart (one) per meeting room per day

* Additional items not listed available through Stagevision. Please contact hotel for pricing.

Meeting Essentials

Screen	\$35.00 Per Item
LCD Projector	\$120.00 Per Item
Flip Chart with Markers	\$25.00 Per Item
Podium	\$30.00 Per Item
Conference Phone - single line	\$75.00 Per Item



ADDITIONAL INFORMATION

Food & Beverage

The hotel will exclusively supply all food and beverage for events held within the hotel's meeting rooms. Any excess food may not be removed from the hotel premises.

Audio Visual

All audio visual requirements must be confirmed at least 72 hours before the event, based on availability.

Taxes and Service Charges

All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges, and all the following charges will be added to the bill:

Food and Beverage: 13% HST, 15% Service Charge (Service Charges taxed 13% HST).

Function Room Rentals: 13% HST.

Guest Rooms: 13% HST, 4% MAT.

Deposit/Payment

A credit card must be provided prior to the event date.

In order to make arrangements for direct billing, an application for credit must be completed and returned to the hotel for approval at least 4 weeks prior to the event.

* Policies and taxes are subject to change without notice.