Corporate Menu



Prices are subject to change without notice - Applicable taxes and 15% gratuity not included



618 Applewood Crescent Vaughan, Ontario L4K 4B4



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Individual Breakfast Selections & Intermission

| Assorted Cereals with Chilled Skim and 2% Milk (per person) | \$2.99 | Baked Asiago Crusted Roma Tomatoes (per person) | \$2.99 |
|---|---------------|--|----------|
| Seasonal Sliced Fresh Fruit (per person) | \$4.49 | Cheese Blintzes with Warm Berry Compote (per person) | \$4.99 |
| French Toast with Cinnamon, Maple Syrup Butter (per person) | \$3.49 | Live Omelette Station with Choice of Vegetables, Cheese, Meats and Seafood (per person) Chef charge of \$50.00 | \$6.99 |
| Fresh Fruit Crêpés with Raspberry Sauce (per person) | \$4.49 | Banana and Strawberry Smoothies (per person) | \$2.99 |
| Assorted Baked Cookies (per dozen) | \$14.49 | Bottled Water (each) | \$2.99 |
| Fresh Baked Danish Pastry, Croissant and Muffins Served with Butter, Honey and Fruit Preserves (per person) | \$2.99 | Freshly Brewed <i>Homewood</i> Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas (per person) | \$2.99 |
| | | Selection of Assorted Fairlee Juices (each) | \$2.49 |
| | | 25-Cup Urn of <i>Homewood</i> Blend Coffee | \$55.00 |
| | | 50-Cup Urn of <i>Homewood</i> Blend Coffee | \$100.00 |
| | | 100-Cup Urn of <i>Homewood</i> Blend Coffee | \$180.00 |

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The Breakfast Table

Minimum 15 Guests

Continental Breakfast

Chilled Orange, Apple & Cranberry Juices Assorted Muffins, Danish Pastries & Croissants Fruit Preserves, Honey, Marmalade & Sweet Butter Seasonal Sliced Fresh Fruit Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas **\$12.49 per person**

Deluxe Continental Breakfast

Chilled Orange, Apple & Cranberry Juices Assorted Muffins, Danish Pastries, Croissants and Cinnamon Buns Fruit Preserves, Honey, Marmalade & Sweet Butter Assorted Fresh Baked Bagels, Cream Cheese, Tomato and Cucumber Slices An Assortment of *Kellogg's* Cereal With Chilled Milk Seasonal Sliced Fresh Fruit with Honey Yogurt Dip Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas **\$16.99 per person**

Canada's Wonderland Breakfast

Chilled Orange, Apple & Cranberry Juices Assorted Muffins, Danish Pastries, Croissants & Breakfast Breads Fruit Preserves, Honey, Marmalade & Sweet Butter Seasonal Sliced Fresh Fruit Farm Fresh Scrambled Eggs, Crispy Smoked Bacon or Sausage and Home-style Potatoes Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas **\$15.99 per person**

The "Homewood Suites" Breakfast

Chilled Orange, Apple & Cranberry Juices Assorted Muffins, Danish Pastries, Croissants and Breakfast Breads Fruit Preserves, Honey, Marmalade and Sweet Butter An Assortment of Kellogg's Cereal With Chilled Milk Seasonal Sliced Fresh Fruit Farm Fresh Scrambled Eggs Crispy Smoked Bacon or Sausage **Home-style Potatoes Buttermilk Pancakes with Syrup** Freshly Brewed Homewood Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas \$20.99 per person

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Plated Breakfast Menu

Minimum 15 Guests

Our plated breakfast service includes a selection of Chilled Fruit Juices, a Basket of Fresh Baked Croissants and Danish Pastries, Fruit Preserves, Marmalade and Sweet Butter per table.

Includes Freshly Brewed **Homewood** Blend Regular & Decaffeinated Coffee & a Selection of Herbal and Deluxe Teas

The Classic

Farm Fresh Scrambled Eggs with Crispy Smoked Bacon, Golden Onion Hash Brown Potatoes and Asiago Crusted Roma Tomato **\$16.99 Per Person**

The Energizer

Strawberry and Lemon Scented Ricotta Stuffed Brioche French Toast Dipped in Sweet Egg Batter, Cinnamon Butter and Applewood Smoked Sausage \$15.99 Per Person

The Good Sense

Grilled Vegetable Quiche, Chived Hash Brown Scented Potatoes and Asiago Crusted Tomato \$14.99 Per Person



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Themed Breaks

Minimum 12 Guests

The Lemon Break

Lemon Tarts Lemonade Pink Lemonade Lemon Tea Lemon Cookies Lemon Crème Brûlée on a Spoon **\$9.99 per person**

The Coca-Cola Break

A Selection of *Coca-Cola* Products Such as Coke, Diet Coke, Fruitopia and Dasani Water Potato Chips, Pretzels and Gourmet Cookies **\$8.99 per person**

The Apple a Day Break

Warm Apple Tarts Apple Wrapped in Prosciutto with Balsamic Cream Drizzle Sliced Apples with Yogurt & Honey Dip Fresh Whole Apples Apple Cider Shooters **\$12.99 per person**

The El Paso Jail House Rock

Nacho Chips with: Jalapeno Peppers, Black Olives, Sour Cream, Salsa, Shredded Cheese Non-Alcoholic Margaritas in a Pitcher **\$11.49 per person**

The Hot Dog Break

Crudités with Herb Dip Build Your Own All Beef Hot Dog Slider with Lots of Condiments on Fresh Buns, Golden French Fries, Assorted Coca-Cola Soft Drinks, Ice Cream Sandwich **\$12.99 per person**

The Ice Cream Break

Gourmet Ice Cream Bars, Frozen Yogurt Bars Häagen-Dazs® Ice Cream **\$10.99 per person**

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Boxed Lunches – Grab and Go!

All Boxed Lunches are Served With an Individually Packaged Garden Salad of Mixed Baby Greens, Sliced Cucumber, Grape Tomato, Red Onion and a Portioned Container of House Dressing. Cutlery and Napkin Included.

Boxed Lunch #1

Coca Cola Product or Bottled Water Individually Wrapped Cheddar Cheese Choice of Black Forest Ham & Swiss Cheese, Tuna Salad, Roast Beef or Smoked Turkey on White or Whole Wheat Bread Fresh Whole Fruit & Granola Bar **\$13.99 per person**

Boxed Lunch # 2

Coca Cola Product or Bottled Water Individually Wrapped Cheddar Cheese Choice of Black Forest Ham & Swiss Cheese, Tuna Salad, Roast Beef, or Smoked Turkey on White or Whole Wheat Bread Fresh Whole Fruit and Gourmet Monster Cookie **\$13.99 per person**

Boxed Lunch # 3

Coca Cola Product or Bottled Water Grilled Vegetable Cream Cheese Bagel Crisp Raw Vegetables, Herb Dip Potato Salad Fresh Whole Fruit & Chocolate Bar \$13.99 per person

Boxed Lunch #4

Coca Cola Product or Bottled Water Tortilla Wrap Sandwich, Options Include; Chicken Caesar, Shrimp Salad with Mango and Coleslaw, Grilled Vegetable Salad with Goat Cheese, or Slivered Roast Beef with Sautéed Onion, Red Pepper, Mushroom and Shaved Parmiggiano Cheese Fresh Whole Fruit, Gourmet Monster Cookie **\$16.99 per person**

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Boardroom Working Lunches

Our Luncheon Buffets Include Freshly Brewed *Homewood* Blend Regular & Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas Minimum 25 Guests

La Pizzeria

Classic Italian Minestrone Soup Crisp Romaine Lettuce with Arugola and Radicchio Tossed with a Balsamic Vinaigrette Our Selection of Gourmet Pizza's Include: 1) Just Pepperoni, 2) Grilled Chicken and Roasted Peppers, 3) Caramelized Onion and Steak with Gorgonzola Cheese, 4) Italian Grilled Vegetable & Roasted Garlic Tiramisu Squares **\$20.49 per person**

Build Your Own Hearty Sandwich

Chef's Soup of the Day Organic Baby Greens with a Lemon Poppy Seed Vinaigrette Dressing, Creamy Coleslaw and French Style Potato Salad, Display of Assorted Breads and Rolls Deli-Style Platter of Roast Beef, Black Forest Ham, Salami, Smoked Turkey, Tuna Salad and Egg Salad Condiments Include: Deli Pickles, Sliced Onion, Lettuce, Sliced Tomato, Sprouts, Mayonnaise, Mustards, Horseradish and Cheese Slices Selection of Cakes and Pastries **\$23.99 per person**

Oriental Market Place

Egg Drop Soup Rice Noodle and Ginger Salad Mango Salad Tossed in Cilantro Vinaigrette, Cabbage and Soy Poached Shrimp Salad with a Toasted Sesame Seed Vinaigrette, Stir-Fried Chili Beef, Chicken Chow Mein, Shrimp & Snow Peas, Vegetable Stir-Fry, Vegetable Fried Rice & Steamed Jasmine Rice Coconut Sticky Rice with Mango & Fortune Cookies **\$22.99 per person**

Savour the Mediterranean

Grilled Pita with Hummus Traditional Greek Village Salad Seasonal Mixed Greens with Two House Dressings Relish Tray of Roasted Sweet Peppers, Chick Peas and Roasted Garlic Grilled Chicken Souvlaki with Tzatziki Sauce Saffron and Herb Rice Baked Spinach and Feta Cheese Spanakopita Baklava with Honey and Chopped Nuts **\$27.49 per person**

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Luncheon Menu

Plated Service

Price Includes Choice of One Soup or One Appetizer, One Entrée, One Dessert, and Fresh Baked Italian Rolls and Butter Freshly Brewed **Homewood** Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Appetizers and Soups

Soups

Sweet Potato and Leek Garden Fresh Minestrone Tuscan White Bean Soup with Smoked Pancetta Broccoli and Cheddar Cheese Wild Mushroom Bisque

Appetizers

Vine Ripened Tomato Tower with Fior di Latte Mozzarella, Italian Basil, Balsamic Reduction, Basil Oil, Sea Salt and Cracked Pepper

Romaine Lettuce, Grape Tomatoes, Kalamata Olives, Cucumbers, Feta Cheese, Julienne Red and Yellow Peppers with Feta-Basil Vinaigrette

Traditional Caesar Salad with Herb Croutons and Shaved Parmiggiano Cheese and Prosciutto Crisp

Cucumber Bundle with Mixed Organic Greens, Grape Tomatoes, Fennel and Carrot Slaw with a Creamy Lemon Dressing

Entrée

(Choice of One) Suprême Breast of Chicken with Sundried Tomato Butter, Wild Mushroom Risotto, Seasonal Garden Vegetables in a Red Wine Reduction **\$34.99 per person**

Charbroiled (8 oz) Black Angus New York Steak with Gorgonzola Cheese Shiraz Reduction \$37.49 per person



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618 Applewood Crescent Vaughan, Ontario L4K 4B4

Luncheon Menu (cont'd)



Entrée's Continued

(Choice of One)

Baked Meat or Vegetable Lasagna with Garlic Bread \$26.99 per person

Butternut Squash Ravioli with Toasted Walnuts, Sautéed Leeks in a Gorgonzola Cream Sauce Topped with Wilted Spinach \$25.49 per person

Grilled Atlantic Salmon with White Wine Buerre Blanc and Mango Salsa \$33.49 per person

Pan Seared Tilapia with Sweet Green Pea Sauce \$30.99 per person

Charbroiled (6oz) Peppercorn Rubbed Petite Filet Mignon, Rosemary Au Jus **\$40.49 per person**

All Entrées Served with Seasonal Vegetables and Chef's Selection of Starches

Dessert (Choice of One)

Lemon Meringue Pie with Blackberry Coulis and Seasonal Berries Fresh Fruit Martini with Whipped Cream Sauce Vanilla Crème Brûlée in a Martini Glass with Macerated Berries Warm Apple Crumble Tart, Seasonal Berries and Cinnamon Cream Sauce White Chocolate Mousse with Dark Chocolate Chips Served in a Martini Glass Tiramisu with Berries and Kahlua Anglaise

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All Day Meeting Packages

All Day Meeting Packages Include Room Rental, Note Pads, Pens, One Flip Chart with Markers, Candies and Iced Lemon Water Minimum 15 Guests (Available Monday to Friday)

Meeting Plan #1

Meeting Plan # 2

Morning Break Selection of Chilled Fruit Juices

Home Baked Croissants, Muffins and Danishes Assorted Fruit Preserves and Butter Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Mid-Morning Break

Chilled Cranberry Juice Individual Granola Bars Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Luncheon

Soup of the Day Mixed Salad Vinaigrette Fresh Pasta of the Day Chef's Selection of Entrée Roasted Potatoes and Medley of Vegetables Dessert of the Day Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Afternoon Break

Assorted *Coca-Cola* Soft Drinks Individual Assorted Chocolate Bars

Morning Break

Selection of Chilled Fruit Juices Sliced Fresh Fruit and Seasonal Berries Assorted Individual Yogurts Home Baked Croissants, Danish Pastries and Assorted Muffins Assorted Fruit Preserves and Butter Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Mid-Morning Break

Chilled Cranberry Juice Variety of Cereal Bars, Bottled Fruitopia Juices Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Luncheon

Soup of the Day Mixed Salad Vinaigrette Fresh Pasta of the Day Chef's Selection of Entrée Roasted Potatoes and Medley of Vegetables Dessert of the Day Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Afternoon Break

Assorted Biscotti, Mini Italian Pastries & Tiramisu Flavoured Sparkling and Non-Sparkling Waters Assorted Coca-Cola Soft Drinks Freshly Brewed *Homewood* Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas **\$69.99 per person**

\$59.99 per person

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The Deluxe Homewood Dinner Buffet

Minimum 75 Guests

Seasonal Garden Greens with Three Dressings Crisp Cut Raw Vegetables with Roasted Garlic Dip New Potato Salad with Light Mayonnaise Dressing Noodle Salad with Baby Shrimp Tossed Traditional Caesar Salad with Crisp Bacon Bits, Herb Croutons and Shaved Parmiggiano Cheese Rainbow Coleslaw and Cracked Chili Tri Colour Fusilli Pasta with Roasted Red Peppers, Olives, Fennel and Fresh Basil Freshly Baked Rolls and Butter

Cold Platters

European Style Deli Cold Cuts: Black Forest Ham, Smoked Turkey Breast, Sweet Capicolo, Peppered Salami, Mortadella and Summer Sausage Relish Tray of Kalamata Olives, Gherkins and Stuffed Olives, Roasted Grilled Vegetables of Red, Yellow and Green Peppers, Zucchini and Eggplant Domestic Cheese Platter with Local Grapes and Berries

Hot Selections

Oriental Chicken Stir Fry Roasted Baron of Beef with Thyme Reduction Vegetable Lasagna with Tomato Sauce Rice Pilaf Selection of Seasonal Market Vegetables Roasted Wedges of Rosemary Potatoes

Sweet Table

Niagara Sliced Fresh Fruit Chocolate Mousse, Fruit Flans, English Sherry Trifle, New York Cheesecake with Toppings A Selection of Tortes and Squares Freshly Brewed *Homewood* Blend Coffee, Decaffeinated Coffee, and a Selection of Deluxe Teas

\$79.99 per person

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Dinner Menu

Plated Service

Price Includes Choice of One Appetizer, One Main Entrée, and One Dessert Includes Home Baked Italian Rolls and Butter, Freshly Brewed Homewood Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Appetizers (Choice of One)

Garden Fresh Minestrone Soup

Roasted Butternut Squash With Granny Smith Apples and Hazelnut Essence **Cream of Wild Mushroom and Fresh Chives**

Mixed Baby Organic Greens, Julienne Carrots, Cucumber, Sweet Grape Tomatoes with a Balsamic Vinaigrette

Purée of Tuscan White Bean With Herb Garlic Oil

Prosciutto, Seasonal Fruit, Asiago and Green Bean Rice Salad, Roasted Peppers, Arugula, **Balsamic Vinaigrette**

Tomato and Bocconcini Tower with Arugula, Basil Oil, Sea Salt and **Balsamic Syrup**

Arugula Salad with Poached Anjou Pear and Candied Walnuts with Sherry Vinaigrette

Trio of Salmon Includes Smoked, Gravlox, and Poached, Grilled White & Green Asparagus, Avocado Salsa and Orange Mayonnaise

Roasted Portobello Mushroom Stuffed with Caramelized Onion and Goat Cheese on a Bed of Baby Spinach with Citrus Vinaigrette

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Dinner Menu (cont'd)

Main Entrée

(Choice of One)

West Coast Salmon

Broiled BC Wild Salmon Fillet with Maple Ginger Brandy Glaze Mix of Saffron and Wild Rice Colourful Bouquet of Vegetables \$45.99 per person

Roast Striploin of Beef

Peppercorn Crusted Certified Black Angus Beef Cut 'English Style' Pinot Noir and Thyme Glaze Reduction Horseradish Whipped Potatoes Fresh Market Vegetables **\$45.99 per person**

Oven Roasted Suprême of Chicken

Filled with Niagara Valley Dried Fruits Shiitake Mushrooms Chardonnay and Roasted Root Vegetable 'Jus' Sautéed Sliced Potatoes Fresh Vegetable Medley **\$42.99 per person**

Pinwheel of Beef Tenderloin

Certified Black Angus Tenderloin Roulade with Baby Organic Spinach and Medley of Wild Mushrooms with Merlot Reduction Roasted Château Potatoes and Bouquet of Fresh Vegetables \$51.49 per person

Alaskan Wild Black Cod

Fillet of Herb Crusted Black Cod, with a Chardonnay Wine Butter Reduction Seasonal Vegetables and Panko Crusted Rice Croquette **\$42.49 per person**

Steak and Tiger Shrimp

Certified Black Angus New York Steak (8 oz.) With a Shiitake Mushroom Merlot Reduction Complimented with Shrimp Scampi Lemon Wine Sauce Whipped Potatoes and Fresh Vegetable Medley \$55.99 per person

Roasted Alberta Prime Rib

Certified Black Angus Prime Rib of Beef with Pan Au Jus Fresh Herb and Garlic Roasted Potatoes With Market Vegetable Medley **\$45.99 per person**

Trio Medallions

Beef Tenderloin with Peppercorn Sauce Breast of Chicken Mushroom Sauce Pistachio & Honey Mustard Lamb Loin with a Rosemary Sauce Puréed Garlic Mashed Potatoes Fresh Vegetables from the Local Market **\$49.99 per person**

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Dinner Menu (cont'd)

Desserts

(Choice of One)

Tiramisu A Creamy Venetian Specialty with Kahlua Cream and Fresh Berries

> *Crème Brûlée* With Tahitian Vanilla and Seasonal Garnish

Apple Blossom Warm Pâte Brissé with Niagara Apples, Cinnamon Anglaise, and Vanilla Ice Cream

Chocolate Volcano Warm Melted Chocolate Centre, with Vanilla Ice Cream and Cream Sauce

Idyllic Ices Trio of Lemon, Raspberry and Mango Sorbet Presented with Complimenting Trio of Coulis

Panna Cotta A Classic Italian Dessert with Caramel Consommé and Fresh Berries in Season







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Hors D'oeuvre & Canapé Chef's Special Signature Creations Served "White Glove Butler" Style

(Per Dozen)

| Chicken Satay with a Warm Peanut Sauce | \$27.99 | Coconut Breaded Shrimp with Pineapple Cilantro Salsa | \$43.99 |
|---|---------|--|---------|
| Wild Mushroom and Pancetta Quiche | \$24.99 | Vegetable Samosa with Mango Chutney Dip | \$36.99 |
| Szechuan Peppercorn Baby Back Ribs | \$36.49 | Vegetable Pakora with Thai Chili Sauce | \$26.99 |
| Grilled Asparagus Wrapped in Prosciutto | \$27.99 | Demi Tasse of Mushroom and Broccoli Soup | \$27.99 |
| Sea Scallops Wrapped in Bacon | \$42.49 | Sweet Potato Frites with Dijon Mustard Dipping Sauce | \$27.49 |
| Prawns "Tempura" with Soya Dip | \$40.99 | Thai Spring Rolls with Plum Dipping Sauce | \$35.49 |
| Shrimp Canapé with Lemon & Dill | \$38.99 | Grilled Eggplant on Focaccia Toast with Arugula Pesto | \$26.99 |
| Smoked Salmon Tartar in a Cucumber Cup | \$31.99 | Thai Rice Paper Rolls with Plum Dipping Sauce | \$26.99 |
| California Rolls with Wasabi & Ginger | \$39.99 | Spinach & Feta Spanakopita | \$26.99 |
| | | | |

Camembert Cheese & Grape on Toast Point \$32.49





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Cocktail Receptions – Homewood Style

'Traditional' Cocktail Sandwiches

Assortment of Quartered and Finger Sandwiches with Black Forest Ham, Cheddar Cheese, Egg Salad, Tuna Salad and Roast Beef, Selection of Relishes (50 Quartered Per Tray; Serves 10 – 12) **\$75.00**

Display of Grilled Fresh Vegetables

Flavoured with Olive Oil, Oregano and Garlic Served with Fresh Focaccia Bread (Serves 25 – 30) **\$120.00**

Display of Season Freshest Crudités

 With an Herb Dip

 Small (Serves 25 – 30)
 \$150.00

 Medium (Serves 40 – 50)
 \$250.00

 Large (Serves 60 – 90)
 \$360.00

Imported and Domestic Cheese Platter

Whole and Cut Selection of Domestic and Imported Cheeses with Fresh Seasonal Fruit, Grapes, Flavoured Breads Baguettes and Assorted Biscuits

| Small (Serves 25 – 30) | \$195.00 |
|-------------------------|----------|
| Medium (Serves 40 – 50) | \$300.00 |
| Large (Serves 60 – 90) | \$450.00 |

Local Seasonal and Tropical Fresh Fruit Display

 Small (Serves 25 - 30)
 \$120.00

 Medium (Serves 40 - 50)
 \$200.00

 Large (Serves 60 - 90)
 \$300.00

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Beverage Selections

Liquor Consumption is calculated to the nearest tenth of a bottle. Organizers are invited to delegate one person to verify total beverage consumption with the Banquet Manager upon conclusion of the function

Host Bar*

This bar is recommended when the host pays for all the drinks their guests consume

| Liquor Premium Brands – 1 oz | \$5.50 | per drink |
|------------------------------------|---------|------------|
| Aperitifs and Sherries – 2 oz | \$6.50 | per drink |
| Liqueurs and Cognacs – 1 oz | \$7.25 | per drink |
| Assorted Domestic Beer | \$4.99 | per bottle |
| Assorted Imported Beer | \$5.99 | per bottle |
| House Wine, Red, White -6 oz | \$5.50 | per glass |
| Bottle of House Wine, Red or White | \$20.00 | per bottle |
| Soft Drinks | \$2.25 | Per drink |



Up to 25 Guests – Bartender Charge of \$ 20.00 per Hour (minimum of 3 hours) 26 Guests and Over – No Bartender Charge *Applicable Taxes and Fifteen Percent Gratuity are not included in the above prices

Cash Bar**

This bar is recommended when the individual guests pay for their own drinks

| Liquor Premium Brands – 1 oz | \$6.50 | per drink |
|------------------------------------|---------|------------|
| Aperitifs and Sherries – 2 oz | \$7.50 | per drink |
| Liqueurs and Cognacs – 1 oz | \$8.25 | per drink |
| Assorted Domestic Beer | \$5.99 | per bottle |
| Assorted Imported Beer | \$6.99 | per bottle |
| House Wine, Red, White -6 oz | \$6.50 | per glass |
| Bottle of House Wine, Red or White | \$26.00 | per bottle |
| Soft Drinks | \$2.75 | Per drink |
| | | |

Up to 25 Guests – Bartender Charge of \$ 20.00 per Hour (minimum of 3 hours) 26 Guests and Over – No Bartender Charge **Applicable Taxes and Fifteen Percent Gratuity are included in the above prices



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Homewood Suites by Hilton Toronto Vaughan

Just 30 minutes north of downtown Toronto and 15 minutes from Toronto Pearson International Airport. Within minutes from Paramount Canada's Wonderland, Dave & Buster's, and Vaughan Mills Shopping Centre – one of Canada's newest and largest shopping centres.

> Contact us today and let us design the perfect function for you Phone: 905-760-1660 Web: www.torontovaughan.homewoodsuites.com

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