

Holiday Inn

TORONTO AIRPORT - EAST

WEDDING PLANNER

YOUR WEDDING RECEPTION INCLUDES:

- ◆ BEAUTIFULLY APPOINTED BANQUET FACILITIES
- ◆ NON-ALCOHOLIC & ALCOHOLIC PUNCH RECEPTION
- ◆ TWO BOTTLES OF IMPORTED HOUSE WINE PER TABLE
- ◆ ONE GLASS OF SPARKLING WINE PER GUEST FOR TOASTING
- ◆ FOUR HOURS OF OPEN BAR FOLLOWING YOUR DINNER
 - ◆ CENTERPIECES ON ALL TABLES
 - ◆ FRESH FLORAL CENTERPIECE ON HEAD TABLE
- ◆ COMPLIMENTARY SUITE FOR THE BRIDE & GROOM WITH BREAKFAST
- ◆ SPECIAL OVERNIGHT RATES FOR YOUR GUESTS
- ◆ MENU TASTING AVAILABLE FOR BRIDE & GROOM – RESTRICTIONS APPLY PLEASE ASK OUR

CATERING DEPARTMENT FOR DETAILS

- ◆ 10% DISCOUNT ON WEDDINGS HELD SUNDAY THROUGH FRIDAY,
AND NOVEMBER THROUGH MARCH – RESTRICTIONS MAY APPLY

**GUIDANCE IN SELECTION OF YOUR FLORIST, DISK JOCKEY, DECORATOR,
AND OTHER SERVICES**

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TORONTO AIRPORT - EAST

WEDDING DINNER A LA CARTE

(MINIMUM OF 30 PEOPLE)

APPETIZER – CHOICE OF ONE

WONTON TEMPURA SHRIMP

(SHRIMPS COATED WITH WONTON SKIN)

SPANAKOPITA

(PHYLO PASTRY FILLED WITH FETA CHEESE & GARLIC SPINACH)

MINI BEEF WELLINGTON

(TENDER JUICY WITH MUSHROOM IN PUFF PASTRY)

ASSORTED ROLLS & BUTTER

FRESH VEGETABLE RELISH TRAY

CREAM OF CARROT AND GINGER SOUP

CHEF'S SIGNATURE SALAD

(HALF BOSTON LETTUCE TOPPED WITH CITRUS PIECES & SHRIMP WITH SESAME DRESSING)

ENTRÉE - CHOICE OF ONE

BAKED STUFFED CHICKEN BREAST WITH SUNDRIED TOMATO

SERVED WITH SAFFRON RICE

8 OZ BAKED BONELESS AND SKINLESS SALMON WITH A LIGHT TERIYAKI SAUCE

SERVED WITH MASHED POTATOES

TRIPLE AAA ROAST STRIP LOIN OF BEEF WITH GREEN PEPPERCORN SAUCE

SERVED WITH ROASTED PARISIAN POTATOES

ACCOMPANIMENTS

ASPARAGUS SPEARS

SAUTÉED GARLIC RED PEPPERS & GREEN BEANS

DESSERT

NEW YORK CHEESE CAKE WITH FRESH BERRIES

OR

CHEESE CAKE CRÈME BRULÉE

FRESH BREWED COFFEE & TEA

(DECAFFEINATED AVAILABLE UPON REQUEST)

UPGRADE YOUR AFTER HOURS DINNING EXPERIENCE

ASSORTED CAKES (BUFFET STYLE)

DECORATED PLATTER OF DELI MEATS, CHEESE SLICES, ROLLS - WHOLE WHEAT OR WHITE BREAD SERVED WITH ASSORTED CONDIMENTS, GARDEN CRUDITÉS WITH HERB DIP, SHRIMP

COCKTAIL & SLICED SEASONAL FRUIT PLATTER

FRESH BREWED COFFEE & TEA

(DECAFFEINATED AVAILABLE UPON REQUEST)

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TORONTO AIRPORT - EAST

ITALIAN WEDDING DINNER A LA CARTE

(MINIMUM OF 30 PEOPLE)

ASSORTED BREADS & FLAT BREAD

FAMILY STYLE ANTIPASTO

(RED PEPPER, BOCCONCINI CHEESE, OLIVES, ARTICHOKE, SUN-DRIED TOMATOES
MARINATED MUSHROOMS)

TOMATO BISQUE & MUSHROOM RAVIOLI

CHEF'S SIGNATURE SALAD

(HALF BOSTON LETTUCE TOPPED WITH CITRUS PIECES & SHRIMP WITH SESAME DRESSING)

ENTRÉE - CHOICE OF ONE

**SEARED PEPPERED BEEF TENDERLOIN WITH SAUTÉED MUSHROOMS & PEARL ONIONS
SERVED WITH ROASTED GARLIC MASHED POTATOES**

**GRILLED CHICKEN BREAST WITH HERB ROASTED RED PEPPER SAUCE & GARLIC SHRIMPS
SERVED WITH ROASTED GARLIC MASHED POTATOES**

ACCOMPANIMENTS

ASPARAGUS SPEARS

BABY CARROTS

GRILLED TOMATOES

DESSERT

TIRAMISU RASPBERRY COULIS

FRESH BREWED COFFEE & TEA

(DECAFFEINATED AVAILABLE UPON REQUEST)

UPGRADE YOUR AFTER HOURS DINNING EXPERIENCE

ASSORTED CAKES (BUFFET STYLE)

**DECORATED PLATTER OF DELI MEATS, CHEESE SLICES, ROLLS - WHOLE WHEAT OR WHITE
BREAD SERVED WITH ASSORTED CONDIMENTS, GARDEN CRUDITÉS WITH HERB DIP, SHRIMP**

COCKTAIL & SLICED SEASONAL FRUIT PLATTER

FRESH BREWED COFFEE & TEA

(DECAFFEINATED AVAILABLE UPON REQUEST)

ADDITIONAL PER PERSON FEE APPLIES

Holiday Inn

TORONTO AIRPORT - EAST

WEDDING DINNER BUFFET

(MINIMUM 75 PEOPLE)

ASSORTED DINNER ROLLS & FLAT BREAD

SALAD PRESENTATION & DECORATED MIRROR

GARDEN SALAD WITH ASSORTED DRESSINGS

CAESAR SALAD

POTATO SALAD

MEDITERRANEAN SALAD

SEAFOOD SALAD

DECORATED MIRROR OF ASSORTED COLD CUTS & CHEESES

CHOICE OF TWO

CARVED ROASTED TOP SIRLOIN AU JUS WITH HOT MUSTARD & HORSERADISH

ROASTED TURKEY WITH STUFFING & CRANBERRY SAUCE

CRUSTED TILAPIA

CHICKEN BREAST BAKED WITH WILD MUSHROOM SAUCE

PENNE AND CHICKEN WITH SMOKED SALMON & VODKA SAUCE

GRILLED SALMON WITH TERIYAKI APRICOT GLAZE

BEEF STROGANOFF

OVEN ROASTED HERB-MARINATED CHICKEN (BONE-IN)

ACCOMPANIMENTS

ROASTED PARISIAN POTATOES

RICE PILAF

SAUTÉED GARDEN VEGETABLES

SWEET TABLE

ASSORTED CAKES

DECORATED CHEESE DISPLAY WITH ASSORTED CRACKERS

SEASONAL FRESH FRUIT PLATTER

FRESH BREWED COFFEE & TEA

(DECAFFEINATED AVAILABLE UPON REQUEST)

ADDITIONAL HOT ITEMS AVAILABLE AT SMALL FEE