



Holiday Inn[®]

TORONTO INTERNATIONAL AIRPORT

Banquet Catering Menu – 2015

Executive Chef – Derek Martens

Sous Chef – Emmanuel Martin

Breakfast Buffets

Good Start Breakfast - \$12

(Served for a Minimum of 10 People)

Chilled Fruit Juices; Freshly Baked Danishes, Large Muffins, and Croissants served with Butter and Fruit Preserves; Fresh Fruit Salad

Signature Continental - \$15

(Served for a Minimum of 10 People)

Chilled Fruit Juices; Freshly Baked Large Muffins; Whole Wheat and Seven Grain Bread served with Butter and Fruit Preserves; A Selection of Sliced Seasonal Fresh Fruit; A Variety of Fruit Yogurts

Healthy Start - \$16

(Served for a Minimum of 10 People)

Specialty Blended Juices; A Selection of Fresh Fruit Skewers with Yogurt Dipping Sauce; Individual Cereals with Skim Milk; Whole Wheat English Muffins served with Butter and Fruit Preserves

Sunrise Buffet - \$19

(Served for a Minimum of 20 People)

Chilled Fruit Juices; Freshly Baked Croissants and Biscuits served with Butter and Fruit Preserves; Muesli including rolled oats, nuts, seeds and dried fruit; Sliced Seasonal Fresh Fruit; A variety of Fruit Yogurts; Scrambled Eggs; Breakfast Sausage; Seasoned Potatoes

Canadian Buffet - \$22

(Served for a Minimum of 20 People)

Chilled Fruit Juices; Freshly Baked Large Muffins; Whole Wheat and Seven Grain Bread served with Butter and Fruit Preserves; Sliced Seasonal Fresh Fruit; A variety of Fruit Yogurts; Scrambled Eggs; Country Bacon and Breakfast Sausages; Seasoned Potatoes; Waffles with Canadian Maple Syrup

Breakfast Upgrades

Individual Fruit Yogurts - 125ml	\$1.95 per Piece
Canadian Cured Peameal Bacon	\$2.25 per person
Danish, Muffins, Croissants	\$2.95 per piece
Natural high Fiber Bars	\$2.95 per piece
Mini Bagels with Cream Cheese	\$3.50 per piece
Muesli – Yogurt, Granola, Fruit, Brown Sugar	\$3.95 per person
Individual Cold Cereals with Milk	\$4.50 per person
Mini Bagel Breakfast Sandwich	\$5.95 per piece
Eggs Benedict	\$5.95 per person
Chef attended Omelet and Crepe Station	\$6.95 per person

(Minimum 20 people)

All Day Break Package - \$23 (Minimum 10 people)

Morning Startup

Selection of Juices including Orange, Grapefruit and Cranberry
Muffins, Danish and Croissants, Freshly Brewed Regular and Decaffeinated
Coffee, Selection of Herbal and Regular Teas

Mid Morning Break

Selection of bottled Juices, Freshly Brewed Regular and Decaffeinated
Coffee, Selection of Herbal and Regular Teas

Mid Afternoon Break

Freshly Baked Assorted Cookies and Two Bite Brownies Coca-Cola Soft
Drinks Freshly Brewed Regular and Decaffeinated Coffee, Selection of
Herbal and Regular Teas

A la Carte Break Items

Beverages

Freshly Brewed Regular & Decaffeinated Coffee,	
Regular and Herbal Teas	\$3.25 per person
Coca-Cola Soft Drinks	\$2.75 per drink
Arizona Iced Tea	\$3.95 per bottle
Chilled Bottled Juices	\$3.25 per bottle
Evian Natural Spring Water	\$3.50 per bottle
Perrier Sparkling Mineral Water	\$3.50 per bottle

Food

Cookies like Mom's or Decadent Brownies	\$21.00 per dozen
Cinnamon Buns	\$3.50 per piece
Whole Fresh Fruit	\$2.50 per piece
Sliced Seasonal Fresh Fruit	\$4.95 per person
Apple Cinnamon Strudel	\$2.95 per person
Ice Cream Sandwiches and Drumsticks	\$3.95 per piece
Individual Bags of Lay's Potato Chips	\$2.95 per bag
Grandma Emily's Granola Bars	\$2.95 per bar
Bowl of Chips, Pretzels or Pop	\$8.95 per bowl
Vegetable Crudités with Zesty Dip	\$4.95 per person
Mixed Nuts served in Bowl	\$9.95 per bowl
Cheeseboard with Bread & Crackers	\$9.75 per person
Breakfast Loaf - Banana, Walnut, or Carrot	\$21.00 per loaf

Theme Breaks

(Minimum 10 people)

All Theme Breaks include A Variety of Coca-Cola Soft Drinks,
Freshly Brewed Regular & Decaffeinated Coffee and a Selection of Regular and Herbal Teas

Cookie Monster - \$11

Large Chocolate Chip, White Chocolate Macadamia Nut,
Oatmeal Raisin Cookies and Two Bite Brownies;
Chilled Chocolate and White Milk

The Amusement Park - \$12

Build your own Funnel Cake with Berry Compote; Nestlé Premium
Vanilla Ice Cream; Chocolate and Caramel Sauce;
Sprinkles and Chocolate Chips

Afternoon Fiesta - \$13

Colourful Tortilla Chips served with Salsa, Sour Cream, Guacamole
and Jalapeno's; Vegetable Crudités with Ranch Dip; Individual
Packages of Doritos; Caramel Charlotte; Iced Tea

The Convenience Store - \$13

Lay's Potato Chips, Orville Redenbacher Popcorn,
Pretzels; Miniature Cadbury Chocolate Bars,
Grandma Emily's Jelly Beans and Jujubes

Cheese Please - \$14

Cheddar, Swiss, Oka and Blue Cheese; Imported Crackers; Sliced
Seasonal Fruit including Watermelon, Pineapple, Strawberries,
Grapes, Honeydew Melon and Cantaloupe;
Evian and Perrier Water, Bottled Juices

Fruits of the World - \$14

Fruit Kebabs including Strawberries, Pineapple, Honeydew Melon and
Cantaloupe; Fruit Yogurt and Chocolate Sauce for dipping;
Banana, Cranberry, and Walnut Loaves

Working Buffet Luncheons

(Minimum 10 People)

Montreal Sandwiches - \$24

Soup du Jour
Roma Tomato, Baby Mozzarella and Pesto Platter
Traditional Caesar Salad, German Potato Salad
Mesclun Salad with Dressings
Gourmet Sandwiches Featuring:
Seared Chicken with Pesto
White Tuna with Capers, Onion Relish
Rare Roast Beef with Horseradish, Sour Cream
Smoked Ham and Aged Canadian Cheddar
Seasonal Roasted Vegetables with Scallion Aioli
Deli Meats with Honey and Grain Mustard
Delicate Pastries

The Danforth - Greek Town - \$26

Greek Village Salad - Peppers, Cucumber, Tomatoes, Olives and Feta
Greek Lettuce Salad with Extra Virgin Olive Oil Vinaigrette
Tzatziki, Baba Ganoosh, Hummus
Spiced Olives and Oregano with Olive Oil
Hot Items:
Chicken on a Skewer
Beef on a Skewer
Traditional accompaniments
Soft Greek Pita and Breads
Rice Pilaf & Spanakopita
Baklava and Greek Pastries

St. Clair – Little Italy - \$26

Traditional Caesar Salad
Salad Verde – Balsamic Vinaigrette
Mesclun Salad
Roasted Fennel and Mandarin Orange Salad
Penne with Spiced Grilled Chicken, Sun Dried Tomato, Corn Relish
Cream Sauce
Pasta with Tomato Sauce
Eggplant Parmigiana
Italian Breads
Tiramisu and Biscotti

Spadina – China Town - \$26

Soup du Jour
Spicy Rice Noodle Salad with Baby Shrimp
Mesclun Salad with Dressings
Oriental Broccoli Salad
Hot Items:
Spring Rolls with Plum Sauce
Beef Stir Fry
Hoisin Chicken
Fried Rice
Oriental Stir Fry Vegetables
Mango Charlotte and Fortune Cookies

El Paso - \$24

Tomato Tortilla Soup
Nachos with Salsa, Cheese and Olives
Mexican Caesar Salad with Guacamole Dressing,
and Colourful Tortilla Chips
Corn and Black Bean Salad

Hot Items:

Beef Fajita, Chicken Fajita
Refried Beans, Tortillas
Caramel Charlotte

Wrappers Delight - \$26

California Leaf Salad with Dressings
Three Bean Salad
Pasta Salad with Grilled Bell Peppers and Sun Dried Tomato
Dressing
A Selection of Wraps:
Grilled Vegetables and Goat Cheese
Ham and Swiss cheese
Grilled Chicken with Tomato Aioli
Rare Roast Beef with Horseradish and Sour Cream
Smoked Salmon and Scallion spread
Apple Cinnamon Strudel

The Western - \$22

New York Coleslaw and Idaho Potato Salad
Corn on the Cob, Chili
Hamburgers and Hot Dogs, Southern Fried Chicken, Beans and
French Fries, Ice Cream Sandwiches and Bars

Build a Better Lunch - \$23

Build a better salad with:

Iceberg Lettuce, Egg, Tomato, Cucumber, Carrot, Cheddar Cheese
Traditional Dressings

Coleslaw & German Potato Salad

Build a better Sandwich with:

Artisan Breads

Egg Salad, Tuna Salad, Chicken Pesto

Deli Meats including Roast Beef, Honey Ham, Genoa Salami,
Capicola, Turkey, Sliced Cheese including Cheddar, Swiss,
and Mozzarella, Cookies and Two Bite Brownies

Leaning Tower of Pizza - \$24

Traditional Caesar Salad
Mesclun Salad with Dressings
Roma Tomato, Baby Mozzarella and Pesto Platter
Gourmet Pizzas:
New York Pepperoni, Vegetarian,
Grilled Chicken with Sun Dried Tomato and Pesto
Ice Cream Sandwiches and Bars

ADD SOUP OF THE DAY - \$4.95 per person

☞ **Groups of 10 or less may have a reservation made in our restaurant for lunch or order from pre-select menus in the meeting room.**

☞ **Lunches are available as Working Dinners for a surcharge of \$5.25 per person**

Select Luncheon Buffet - \$30 (Minimum 30 people)

SALADS

Tossed Green Salad with Dressings
Roasted Mushroom and Feta Cheese Salad with Balsamic Vinaigrette
Caprese Salad
Classic Pasta Salad

ANTIPASTO PLATTER

To include Mortadella, Capicola and Prosciutto,
Grilled Eggplant, Zucchini and Peppers,
Italian Cheeses and Kalamata Olives
Fresh Breads and Crackers

ENTREES

Roast Top Sirloin of Beef with Peppercorn Sauce
Grilled Breast of Chicken with Lemon
Spinach and Cheese Tortellini with Marinara Sauce
Basmati Rice
Seasonally Selected Garden Vegetables

DESSERT

New York Cheesecake
Delicate Pastries
Freshly Brewed Regular and Decaffeinated Coffee,
Selection of Herbal and Regular Teas

Plated Lunches (Minimum 15 people)

Menu One – \$25

Spinach Salad
Seared Breast of Chicken with a Blush Wine Sauce
Chef's Selection of Market Vegetables
Roasted New Potatoes
Apple Pie

Menu Two – \$26

California Mixed Greens
Grilled Fillet of Atlantic Salmon with Mango Salsa
Chef's Selection of Market Vegetables
Basmati Rice
New York Cheesecake

Menu Three – \$27

Salad of Mesclun Greens
Roasted Striploin of Beef with Peppercorn Sauce
Chef's Selection of Market Vegetables
Chive-Mashed Potatoes, Sour Cream
Chocolate Layer Cake

Plated Dinner Menus (Minimum of 30 people)

Dinner Menus are based on a 3-course meal.

Please choose one Appetizer; one Entrée; and one Dessert. (Add an additional appetizer for \$6.95)

APPETIZER

(Choose One of the Following)

Asian Shrimp Salad with Tropical Fruit served with Lime Vinaigrette
Tomato and Fennel Bisque with Camembert Cheese
Beef Consommé with Mushroom and Dry Sherry
Mixed Garden Salad or Classic Caesar Salad

ENTREE

(Choose One of the Following)

Stuffed Chicken Supreme - \$45

With Sun Dried tomatoes, Goat Cheese, Chive-Mashed Potatoes with Sour Cream, Medley of Fresh Vegetables

Grilled Fillet of Atlantic Salmon – \$44

With Fresh Lemon, Caper Dill Sauce; Served on a Bed of Basmati Rice, Market Vegetables

Roast Striploin of Beef – \$46

In a Port Wine Cream Demi, Roasted New Potatoes, Accompanied with Seasonal Vegetables

Slow-Roasted Prime Rib of Alberta Beef - \$47

Peppercorn Sauce, Served with Roasted New Potato, Medley of Fresh Vegetables

Beef and Chicken Duo - \$49

Tenderloin of Forest Beef with Mushroom Sauce; Breast of Chicken in Sambuca Cream Sauce; Chive-Mashed Potatoes with Sour Cream, Medley of Fresh Vegetables

Herb Encrusted Orange Roughy - \$44

With Fresh Dill, in a Caper, Lemon Sauce; Whole Wheat Rice and a Medley of Fresh Vegetables

DESSERT

(Choose One of the Following)

Caramel Crunch Cake
Chocolate Truffle Cake
New York Cheese Cake

Chocolate Dipped Strawberries and French Pastries (per table)
Freshly Sliced Fruit Platter (per table)

CHEF'S VEGETARIAN SELECTION

☞ For Events Requesting More Than One Entrée Option; and Providing Numbers of Each Entrée a Minimum of 72 Hours In Advance there will be a Service Charge of \$2.00 Per Person.

☞ Also please be advised that accompaniments will be the same for all entrees

Holiday Inn Dinner Buffet - \$47 (Minimum of 50 People)

SALADS

Fresh Garden Salad with Dressings
Greek Salad
German Potato Salad
Three Bean Salad
Classic Pasta Salad
Caesar Salad

SOUP DU JOUR

ENTREES

Stuffed Chicken with Goat Cheese, Sun dried Tomatoes, in Sherry Sauce
Pasta Shells stuffed with Ricotta Cheese and Spinach in Marinara Sauce
Baked Atlantic salmon in Pernod Sauce
Roast Prime Rib of Beef, with fresh Horseradish Cream
A Medley of Seasonal Vegetables
Roasted New Potatoes
Basmati Rice
Freshly Baked Breads and Rolls

DESSERTS

Tiramisu
Fresh Fruit Tarts
Cheesecake with Fruit Coulis
Mousse Cake
Domestic and Imported Cheeses

Moonlight Dinner Buffet - \$53 (Minimum 50 People)

SALADS

Caprese Salad, Caesar Salad
Oriental Salad with Beef
Grilled Autumn Vegetable Salad
California Leaf Salad & Shrimp and Penne Salad

COLD DISPLAY

Seafood Platter presented with Smoked Salmon,
Garlic Enhanced Shrimp, European Cold Cut Selection
Presented with Pickles, Relishes and Olives
Antipasto platter to include Italian Cheeses, Prosciutto and Melon,
Dried Italian Sausage

ENTREES

Roasted Striploin of Alberta Beef enhanced with
Rosemary and Cabernet Sauce
Chicken Coq au Vin
Tilapia with Citrus Caper Sauce
Cheese Cannelloni in Marinara Sauce
Medley of Seasonal Vegetables
Roasted New Potatoes & Rice Pilaf
Freshly Baked Breads and Rolls

DESSERTS

Cheesecake, Sweet Pastries
Rich Chocolate Tortes
Imported and Domestic Cheese
Sliced Seasonal Fresh Fruit

Around the World Buffet - \$52 (Minimum of 50 People)

ITALIAN

Radicchio and Arugula with Balsamic Dressing

Caesar Salad

Fennel and Orange Salad, Caprese Salad

Antipasto Platter to include Italian Cheeses,
Prosciutto and Melon, Dried Italian Sausage

CHEF ATTENDED PASTA STATION

Tomato & Alfredo Sauces

Meatballs, Shrimp, Scallops, and Chicken

Penne or Tortellini

Peppers, Onions, Olives & Broccoli

ORIENTAL

Sushi Including: Maki, Handrolls & Sashimi

Edo Mamma, Cold Oriental Pasta

Beef Stir-fry and Fried Rice

GREEK

Greek Salad, Spanakopita

Variety of dips including: Taramasalata, Hummus, Babaganush

Chicken Souvlaki, Greek Pita, Tzatziki

DESSERTS


Tiramisu, Baklava, Fortune Cookies,
Almond Cookies, Apple Pie, Cheese Cake

COLD RECEPTION

Smoked Salmon with Dark Rye Bread (serves approx. 25 people) Drizzled with Scallion Mayonnaise and Fresh Lemon.....	\$225
Jumbo Shrimp Display (5 dozen pieces) With Cocktail Sauce, Cracked Pepper and Fresh Lemon.....	\$195
Italian Antipasto Platter (serves approx. 30 people) Italian Cheeses, Prosciutto and Melon, Dried Italian Sausage, Kalamata Olives.....	\$110
Seasonal Vegetable Crudités (serves approx. 30 people) With Ranch and Blue Cheese Dips.....	\$100
Afternoon Tea Platter (serves approx. 35 people) Finger Sandwiches Featuring Smoked Salmon, Rare Roast Beef, Albacore Tuna Salad, Cucumber Dill, Egg Salad, Accompanied with Pickles, Relish, and Olives.....	\$75
Japanese Sushi or Sashimi (5 dozen pieces) **48 hours notice required Salmon, Tuna, and Shrimp Sashimi, California Roll, Spicy Tuna Roll, Spicy Salmon Roll, Wasabi and Pickled Ginger.....	\$250
Deluxe Cheese Tray (serves approx. 35 people) Stilton, Brie, Cheddar, Oka, St. Andres Camembert, Presented with Fresh Fruit, Crackers and Biscuits.....	\$300
Decorated Mirror of Seasonal Fruits and Berries (serves approx. 35 people).....	\$150

HOT RECEPTION (Carving & Cooking Stations)

Hip of Beef (serves approx. 100 people With Mini Buns, Beef au Jus, Horseradish and Dijon Mustard).....	(Per hip) \$755
Pasta Station (serves approx. 25 people) Choice of two items: Penne or Rigatoni with Sweet Basil and Olive Oil Herbed Fettuccini with Pesto and Romano Cheese Cannelloni with Sun Dried Tomato Sauce.....	(Per station) \$225
Maple Glazed Ham (serves approx. 30 people) Apple Sauce.....	(Per ham) \$175
Roasted Pepper Crushed Striploin (Serves approx. 25 people) With Brandy	(Per Striploin) \$450

 **Chef Attended Station: A Labour Charge of \$20.00 per Hour, per Chef (min. 4 hours) will apply, plus applicable taxes.**

Cocktail Receptions

The Executive Chef of Holiday Inn Toronto International Toronto Airport is pleased to present an assortment of the following Premium Cold Canapés and Hot Hors D'oeuvres for your enjoyment.

COLD CANAPES

\$28.50 PER DOZEN

Crab Meat Salad with Mango on a Cherry Tomato
Smoked Chicken Mini Pita
Lobster Salad Mini Pita
Prosciutto and Melon
Smoked Chicken on a Cherry Tomato
Smoked Salmon Rosette with Capers
Thai Chicken Tulip
Herbed Goat Cheese Barquette
Vegetable and Feta Cheese Mini Pita

HOT HORS D'OEUVRES

\$30.00 PER DOZEN

Harkow (Shrimp Dumplings)
Pork Shrimp Sui Mai (Dumplings)
Vegetarian Pot Sticker
Stuffed Crab Claw Imperial
Shrimp or Vegetable Spring Rolls
Cheese and Vegetable Mini Quiche
Mini Vegetarian Pizza's
Duckling Turnover with Peppercorn and Mango in Puff Pastry
Sausage Rolls in Puff Pastry
Smoked Salmon in Phyllo Pastry
Spanakopita
Chicken Samosas
Bacon and Scallops on a Skewer
Chicken or Beef Satay on a Skewer

☞ Holiday Inn Toronto International Airport recommends 5-6 pieces per person for a reception

Punch Receptions

Fruit Punch (Non-Alcoholic) \$99.95 per 50 Cups
Fruit Punch (Alcoholic) \$159.95 per 50 Cups
Champagne Punch \$199.95 per 50 Cups

HOST BAR

Recommended when the Host provides the reception. Holiday Inn charges the Host only for the amount of liquor consumed

For sales below \$350.00, a bartender charge of \$35.00 per hour, (minimum four hours), will apply.

Liquor, Premium (per oz).....	\$5.95
Liquor, Deluxe (per oz).....	\$6.95
Domestic Beer (per bottle).....	\$5.50
Imported Beer (per bottle).....	\$5.95
Liqueurs & Cognacs (per oz).....	\$7.00
Wine Selection (per glass).....	\$6.75
Soft Drinks (per glass).....	\$2.75
Mineral Water & Natural Spring Water(per bottle).....	\$3.50

White Wines

*Chardonnay, Colio Estates (Ontario VQA)	\$32.95
Pinot Gris, Pelee Island Vineyard (Ontario VQA)	\$32.95
Riesling, Peller Estates (Ontario VQA)	\$36.95
Gewurztraminer, Hillebrand Estates (Ontario VQA)	\$36.95
Chenin Blanc, KWV (South Africa)	\$32.95
Sauvignon Blanc, Casillero Del Diablo (Chile)	\$31.95
Chardonnay, Yellow Tail, Casella Wines (South Australia)	\$33.95
Chardonnay, Grey Fox (California)	\$33.95
Soave Classico, Masi (Italy)	\$36.95
Pinot Grigio, Fratelli Delle Venezie (Italy)	\$44.95
Chardonnay, Sterling Vineyards (California)	\$45.95

CASH BAR

Recommended when the Guests pay for their own drinks. Price Includes Applicable Taxes

For sales below \$350.00, a bartender & ticket seller charge of \$35.00 each, per hour, (Minimum of four hours), will apply.

Liquor, Premium (per oz).....	\$6.95
Liquor, Deluxe (per oz).....	\$7.95
Domestic Beer (per bottle).....	\$6.25
Imported Beer (per bottle).....	\$6.95
Liqueurs & Cognacs (per oz).....	\$8.00
Wine Selection (per glass).....	\$7.75
Soft Drinks (per glass).....	\$3.00
Mineral Water & Natural Spring Water (per bottle).....	\$4.00

Red Wines

*Cabernet-Merlot, Colio Estates (Ontario VQA)	\$32.95
Baco Noir, Peller Estates (Ontario VQA)	\$31.95
Pinot Noir, Pelee Island Vineyard (Ontario VQA)	\$37.95
Cabernet-Merlot, Hillebrand Estates (Ontario VQA)	\$42.95
Foral Reserva, Alianca (Portugal)	\$33.95
Valpolicella, Masi (Italy)	\$36.95
Chianti, Frescobaldi Castiglioni (Italy IGT)	\$41.95
Merlot-Cabernet, J.P. Chenet Reserve (France)	\$39.95
Shiraz, Yellow Tail, Casella Wines (South Australia)	\$36.95
Cabernet Sauvignon Merlot, KWV (South Africa)	\$33.95
Merlot, Gray Fox (California)	\$35.95
Zinfandel, Fetzer Vineyards (California)	\$47.95

* Denotes House Wine

☞ If there is a wine that you would like and it is not listed, please let us know and we will do our best to accommodate your request.

CATERING INFORMATION

Regardless of the size or type of your function; **Holiday Inn Toronto International Airport** guarantees competitive pricing; varied menu selections; impeccable service and flexibility in custom tailoring the event to match your precise needs.

MENU SELECTION

The enclosed catering menus are mere suggestions. Our food and beverage experts would be pleased to assist you in customizing a menu to suit your specific requirements. As a note of interest; special dietary alternatives are available for guests with specific requirements (Vegetarian; nut/dairy allergies; etc.) with one week's advance notice. Our Catering Office must receive final menu selections at least seven business days prior to your function. Prices quoted are for ninety days and are subject to change; thereafter.

FOOD AND BEVERAGE CONSTRAINTS

Due to liability insurance, **Holiday Inn Toronto International Airport** must provide all food and beverage items served; with the exception of wedding cakes. The removal of any and all food and beverage from the hotel premises is prohibited. In the event that an exception is made; **Holiday Inn Toronto International Airport** will not be held responsible for any misfortune resulting from the transportation; refrigeration or preparation of any food or beverage item(s) removed from the premises.

TAXES; GRATUITIES AND OTHER CHARGES

All prices listed in this package are subject to harmonized sales tax (currently 13%) and service charge (currently 17%).

Performing Rights Charges/SOCAN Fee: All events requiring disc jockey services or live entertainment are subject to applicable performing rights charges and applicable taxes.

This charge is paid to **Holiday Inn Toronto International Airport** who will forward it to the SOCAN organization on your behalf. (Current charges range from \$41 to \$123.)

GUARANTEED NUMBERS

A guaranteed number of people attending and any necessary food and beverage details are required three (3) business days (72 hours) prior to the event. **Holiday Inn Toronto International Airport** will charge for the number of guaranteed or for the actual number of people served; whichever is greater. Should the final guaranteed number person fall short of the minimum guarantee originally stipulated on the function contract; **Holiday Inn Toronto International Airport** reserves the right to re-assign a suitable function room; to bill for the minimum guaranteed stipulated and/or to impose a function room rental charge; plus applicable taxes and gratuities. Holiday Inn is prepared to set up 5% above the guaranteed number (to a maximum of 20 people).

CANCELLATION AND REFUND POLICY

- ☞ Cancellations within seven (7) working days prior to event will result in 100% (one hundred percent) payment of room rental; plus contracted food and beverage estimates.
 - ☞ Cancellations between eight (8) and fourteen (14) working days prior to event will result in 50% (fifty percent) payment of room rental; plus contracted food and beverage estimates.
 - ☞ Cancellations between fifteen (15) and twenty-one (21) days prior to event will result in 25% (twenty-five percent) payment of room rental; plus contracted food and beverage estimates.
 - ☞ Cancellations twenty-two (22) working days or more prior to event will result in no cancellation penalty.
- Should the function be cancelled; the deposit becomes refundable only if the Hotel is able to re-sell the reserved space and food and beverage.

THANK YOU FOR CHOOSING HOLIDAY INN TORONTO INTERNATIONAL AIRPORT