



# Hyatt Regency Toronto

Complete Meeting Package

# Complete Meeting Package

*minimum 20 guests • \$150 per guest*

The Complete Meeting Package includes:

- Main Meeting Room
- Standard Wireless Internet Connection
- Continental Breakfast
- Morning & Afternoon Break
- Working Hot Lunch Buffet

Terms and Conditions:

Menu prices are per person (unless otherwise noted) and exclusive of 13% HST, 13% gratuity and 5% administration Fee.

Gratuity and administration fee also subject to 13% HST.

All Menu Selections can be Gluten Free for a \$4.00 surcharge per guest.



## Continental Breakfast

Orange and Apple Juice (VG/GF)

Freshly Sliced Seasonal Fruit (VG/GF)

Freshly Baked Croissants, Fruit Danish and Muffins with Creamery Butter and Fruit Preserves (V)

Selection of Individual Greek Yogurts (VG/GF)

Assorted Cereal With 2% Milk (V)

Bagels with Cream Cheese and Preserves (V)

### OPTIONAL BREAKFAST ENHANCEMENTS

#### Hyatt Breakfast Sandwich

Cage Free Egg, Crispy Bacon, Smoked Cheddar on a Toasted English Muffin

**\$12.00 Per Guest**

#### Asparagus, Charred Pepper and Spinach Frittata (VG/GF)

with Goat Cheese

**\$12.00 Per Guest**

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## Morning Coffee Break

### Option 1 - Energy

Hyatt Signature Smoothies (V)

Dried Fruit and Nuts (VG), Individual High Protein Bars (V) and Bananas (VG/GF)

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection

### Option 2 - Milk & Cookies

House Baked Gourmet Cookies, French Macaroons, Biscotti

Ice Cold 2% and Chocolate Milk

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection



## Lunch Buffet

Includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of Tazo Tea.

*Additional fee of \$3 per person will be added for selecting a different day of the week*

### **Monday - Parisian**

Warm Baguette with Creamery Butter (v)

Potato and Leek Soup (v)

Vegetarian Niçoise Salad with New Potatoes, French Beans, Tomato, Olives, Boiled Egg and Lemon Dressed Romaine (VG/GF)

Maple Glazed Salmon on Tender Stem Broccolini (GF)

Chicken and Foraged Mushroom Fricassée

Butter Whipped Pommés Purée (VG/GF)

Roasted Peppers and Zucchini with Fresh Herbs (VG/GF)

Opera Cake (v)

### **Tuesday - Indian**

Warm Naan with Cucumber Raita and Mango Chutney (v)

Kachumber Salad (VG/GF)

Green Salad with Mango, Cucumber, Tomato and White Balsamic Dressing (VG/GF)

Aloo Gobi – Potato and Cauliflower Curry (VG/GF)

Yellow Lentil Daal (VG/GF)

Butter Chicken with Fresh Coriander

Jeera Rice (VG)

Mango Pudding (v)

### **Wednesday - Mediterranean**

Warm Pita, Hummus and Red Pepper Dip (v)

Fatoush Salad with Lemon Mint Dressing and Crisp Pita (v)

Israeli Couscous Salad with Grilled Vegetables and Feta (v)

Chickpea Falafel with Peppers and Onions, Garlic Sauce and Tzatziki (VG/GF)

Chicken Thigh “Shawarma” with Tahini Sauce (GF)

Lebanese Style Rice (VG)

Lemon and Garlic Roasted Zucchini and Peppers (VG/GF)

Date Squares (v)



### **Thursday - Asian**

Vegetable Spring Rolls with Sweet Chili Glaze (VG)

Mongolian Vegetable and Tofu Salad with Rice Noodles and Sesame Chili Dressing (VG/GF)

Thai Style Coleslaw with Peanut Dressing (VG/GF)

Steamed Jasmine Rice (VG)

Hoisin Glazed Beef and Broccoli (DF)

Chicken and Vegetable Chow Mein (DF)

Stir Fried Vegetables (VG/GF)

Green Tea Cheesecake (V)

### **Friday - Italian**

Italian Wedding Soup

Orange, Fennel and Arugula Salad with Truffle Vinaigrette (VG/GF)

Tomato Bocconcini Salad with Basil Pesto and Balsamic Reduction (VG/GF)

Breaded Chicken Parmesan, House Tomato Sauce and Molten Mozzarella

Butternut Squash Ravioli with Walnut Cream, Baby Arugula and Charred Squash (V)

Rosemary and Garlic Tossed Fingerling Potatoes (VG/GF)

Roasted Fennel, Zucchini and Cremini Mushrooms (VG/GF)

Tiramisu (V)

### **Saturday - Homestyle**

Chicken Noodle Soup

Caesar Salad with Bacon, Challah Croutons, Shaved Parmesan and Creamy Garlic Dressing

Garden Green Salad with Tomato, Cucumber and Carrot with Assorted Dressings (VG/GF)

Crisp Southern Fried Chicken Thigh with Chipotle Aioli

Maple Soy Glazed Cape D'Or Salmon with Wild Rice Pilaf (DF/GF)

Roasted New Potatoes with Herbs and Garlic (VG/GF)

Seasonal Buttered Vegetables (VG/GF)

Mini Cupcakes (V)



## BEVERAGES

Regular, Diet and Decaffeinated Soft Drinks  
**\$6.00 Each**

Bottled Juices  
**\$6.00 Each**

Bottled Still Water  
**\$6.00 Each**

Bottled Sparkling Water  
**\$6.00 Each**

Red Bull  
**\$9.00 Each**

Coconut Water  
**\$9.00 Each**

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## Afternoon Coffee Break

### Option 1 - Healthy Choice

Sliced Seasonal Fruit (VG/GF)

Hummus and Red Pepper Dip with Toasted Pita (V)

Garden Vegetable Crudit  with Ranch and Blue Cheese Dip (VG/GF)

Blueberry Infused Water

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection

### Option 2 - Canadian Sweets

Nanaimo Bars, Gluten Free Brownies, Butter Tarts

Still and Sparkling Water

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea Selection