

Homewood Suites & Hampton by Hilton® Toronto Airport Corporate Centre

Wedding Packages









Congratulations on your Upcoming Wedding!



The first dual Homewood Suites and Hampton by Hilton hotels in Canada located within the Airport Corporate Centre Business Park, minutes from Toronto Pearson International Airport and overlooking the Centennial Park & Golf Course.

Our Pearson room provides a beautiful venue for your family and friends to celebrate your much anticipated day together. With over 2160 square feet of banquet space, and a lovely outdoor patio area for cocktails we can accommodate small or large functions, depending on your needs, while our 254 guestrooms & suites ensure all your guests have a comfortable and convenient stay with us!

For any additional information, please contact the Catering & Events Department at 647-260-3989.

Event Facilities

Meeting Room	Square Footage	Cost per Reception	Capacity*
Pearson A	775	\$300.00 +HST	50
Pearson B	1385	\$400.00 +HST	70
Pearson A&B	2160	\$600.00 +HST	120

^{*}Seating capacity is subject to function room in Banquet set-up (rounds of 10 persons each); seating capacity for Pearson A and Pearson B do not include dance floor or bar set-up.

We Would Be Honoured to be Part of Your Special Day!



Package One

Garden Salad

Assorted Bakery Breads and Butter

Sour Cream & Chive Mashed Potatoes or Oven-roasted Herbed Potatoes

Medley of Roasted Vegetables or Buttered Market Vegetables

Pan-seared Chicken Supreme with a Garlic & Fresh Herb Reduction or Fresh Atlantic Seared Salmon drizzled with a Dill Cream Sauce or Sliced Roast Beef au Jus

Vegetarian option: Orzo & Vegetable Stuffed Bell Pepper with a Tomato Jus

Pecan Tart or Apple Tart or Cheesecake Tart or Chocolate Tart or Blueberry Lemon Tart

\$77.95 per person

Package Includes:
Bridal Suite on the night of your Wedding
Sample Menu Tasting for Bride & Groom
Formal Place Settings of Standard White Table Linens, Napkins & Chair Covers
Head Table, Cake Table & Receiving Table with white linens
Cake Cutting
Host or Cash Bar (Drink Tickets Available)
15' x 15' Dance Floor (Pearson A&B)
Podium with Microphone
Easel for Seating Plan
Special Guest Room or Suite Rate for Wedding Guests



Package Two

Signature Salad

Assorted Bakery Breads and Butter

Homemade Butternut Squash Soup or Homemade Wild Mushroom Soup or Homemade Creamy Roasted
Tomato Soup

Roasted Garlic Mashed Potato or Oven-roasted Mini Red & White Potatoes

Medley of Roasted Vegetables or Buttered Market Vegetables

Chicken Supreme finished with a White Wine Reduction or Fresh Atlantic Seared Salmon drizzled with a Dill Cream Sauce or Sliced Roast Beef au Jus

Vegetarian option: Orzo & Vegetable Stuffed Bell Pepper with a Tomato Jus

Pecan Tart or Apple Tart or Cheesecake Tart or Chocolate Tart or Blueberry Lemon Tart

\$86.95 per person

Package Includes:
Bridal Suite on the night of your Wedding
Sample Menu Tasting for Bride & Groom
Formal Place Settings of Standard White Table Linens, Napkins & Chair Covers
Head Table, Cake Table & Receiving Table with white linens
Cake Cutting
Host or Cash Bar (Drink Tickets Available)
15' x 15' Dance Floor (Pearson A&B)
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Package Three

Spinach Salad

Assorted Bakery Breads and Butter

Cheese Tortellini in a Garlic Cream Sauce

Sour Cream & Chive Mashed Potato or Sweet Potato Mash

Medley of Roasted Vegetables or Buttered Market Vegetables

8 oz Chicken Supreme stuffed with your choice of Asiago & Pesto Bread Stuffing or a Wild Mushroom & Goat Cheese Stuffing

Both choices finished with a White Wine Reduction

or

Fresh Atlantic Seared Salmon drizzled with a Dill Cream Sauce

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8 oz NY Striploin Steak finished with a Spicy Peppercorn Glaze

Vegetarian option: Orzo & Vegetable Stuffed Bell Pepper with a Tomato Jus

Pecan Tart or Apple Tart or Cheesecake Tart or Chocolate Tart or Blueberry Lemon Tart

\$107.95 per person

Package Includes:

Bridal Suite on the night of your Wedding
Sample Menu Tasting for Bride & Groom
Formal Place Settings of Standard White Table Linens, Napkins & Chair Covers
Head Table, Cake Table & Receiving Table with white linens

Cake Cutting

Host or Cash Bar (Drink Tickets Available)
15' x 15' Dance Floor (Pearson A&B)
Podium with Microphone
Easel for Seating Plan
Special Guest Room or Suite Rate for Wedding Guests

Homewood Suites & Hampton by Hilton® Toronto Airport Corporate Centre
5515 Eglinton Avenue West, Toronto, ON, M9C 5K5 Tel: 416-646-4600 Fax: 416-646-0117
Catering & Events Direct: 647-260-3989



Package Four

Candied Crunch Salad

Assorted Bakery Breads and Butter

Cheese & Spinach Cannelloni or Gnocchi in a Tomato Cream Sauce

Sour Cream & Chive Mashed Potato or Sweet Potato Mash

Medley of Roasted Vegetables or Buttered Market Vegetables

6 oz Chicken Supreme with Pan Jus and 4oz Beef Tenderloin Combo 6 oz Beef Tenderloin with 3 Giant Tiger Shrimp Combo

Vegetarian option: Orzo & Vegetable Stuffed Bell Pepper with a Tomato Jus

Pecan Tart or Apple Tart or Cheesecake Tart or Chocolate Tart or Blueberry Lemon Tart

\$125.95 per person

Package Includes:

Bridal Suite on the night of your Wedding Sample Menu Tasting for Bride & Groom Formal Place Settings of Standard White Table Linens, Napkins & Chair Covers Head Table, Cake Table & Receiving Table with white linens Cake Cutting *Host or Cash Bar (Drink Tickets Available)*

15' x 15' Dance Floor (Pearson A&B) Podium with Microphone Easel for Seating Plan Special Guest Room or Suite Rate for Wedding Guests



A La Carte

Enhance your Menu with any of the follow a la carte selections, priced per person

Salad | \$4.95 - \$5.95 Soup | \$4.95 - \$5.95 Pasta | \$6.95 Additional Side | based on selection Additional Entrée | based on selection Additional Dessert | \$4.95

Non-Alcoholic Fruit Punch | \$5.95 Alcoholic Fruit Punch | \$9.95



Bar Service

Open Bar Package

Add our Open Bar Package (6 hours of service) to any Menu, with your choice of time allocation

Pre-Dinner and Dinner Service includes:

1 Litre Carafe of Red & White House Wine per table
1 Glass of Champagne Toast per person
Unlimited Fruit & Alcoholic Punch during Reception before Dinner
1 Pitcher of Ice Water on each table
1 Bottle of Sparkling Water on each table
Assorted Soft Drinks & Juices

Post-Dinner Open Bar (bar service ends at 1:00 am, no exceptions) includes:

5 House Brands of Liquor Gin: Beefeater Rum: Bacardi White Rye: Canadian Club

Scotch Whisky: Johnny Walker Red Label

Vodka: Smirnoff

Beer: Canadian, Coors Light, Budweiser, Sleemans Honey Brown, Heineken House Red & White Wine Soft Drinks

Bottled Water

\$45 per person

Extra Hour of Bar Package Service available for \$8 per person, per hour Bar service ends at 1:00 am, no exceptions

*Local alcohol laws apply, must be of legal drinking age. Additional cost may apply to specific alcoholic brands not mentioned above.



Bar Service

Host or Cash Bar

Billing will be based on consumption and bottles opened throughout the event for a Host Bar. Individuals to pay for own drinks for Cash Bar.

Beer | \$6 per bottle Canadian, Coors Light, Budweiser, Sleemans Honey Brown, Heineken

House Red or White Wine | \$7 per glass

Mixed Drinks | \$6 per glass Gin: Beefeater Rum: Bacardi White Rye: Canadian Club Scotch Whisky: Johnny Walker Vodka: Smirnoff

Soft Drinks | \$2.50 per can

Bottled Water | complimentary

Minimum of \$450.00 net required, otherwise a \$15.00 per hour (minimum 4 hours) labour charge will apply

The above prices for alcohol include tax but not gratuities

Bar service ends at 1:00 am, no exceptions

*Local alcohol laws apply, must be of legal drinking age. Additional cost may apply to specific alcoholic brands not mentioned above.



Poultry Selections

Minimum order of three (3) dozen per Hors D'Oeuvres selection, prices are per dozen

Chicken Souvlaki Skewers | \$37 Served with tzatziki sauce

Jerk Chicken Skewers | \$37 Marinated Jerk chicken, served warm with homemade mango chutney

> Chicken Satays | \$37 Served with peanut sauce

Chicken Parmesan Skewers | \$40 Served with homemade garlic sauce

Mini Chicken Quesadillas | \$40 Cajun style with mixed peppers and onions, served warm

> Thai Chicken Cakes | \$37 Served with sweet chili sauce

Mini Pot Pies | \$43 Homemade, choice of chicken or vegetables

> Pancetta Wrapped Chicken | \$43 Marinated chicken skewers

Santa Fe Chicken Cups | \$37

Topped with cumin-scented sour cream

Indian-Spiced Chicken Kebabs | \$37 Served with cucumber raita dipping sauce

Asian Chicken Dumplings | \$31 Pan-fried with sweet soy dipping sauce

Southern Fried Chicken Tenders | \$31 Served with dipping sauce

Kung Pao Chicken Skewers | \$37 Served with garlic chili sauce

Asian BBQ Chicken Spikes | \$37 Served with sweet soy dipping sauce

Chicken Drummets | \$34

B.B.Q., medium, hot, blazin', honey garlic, teriyaki, hoisin, sambal, butter chicken, red curry, jerk, lemon pepper



Meat Selections

Minimum order of three (3) dozen per Hors D'Oeuvres selection, prices are per dozen

Homemade Sausage Rolls | \$31 Warm puff pastry served warm with a spicy Creole dipping sauce

Homemade Mini Pulled Pork Sandwiches | \$43 Simmered in homemade barbeque sauce served warm with mini buns on the side

Spicy Mini Steak Quesadillas | \$37 Spicy flank steak with roasted peppers and onions served warm with salsa and sour cream

> Korean Bulgogi Beef Skewers | \$37 Traditional Korean Bulgogi

Beef Satay | \$37 Asian marinated beef served with Hoisin chili sauce

Beef Tenderloin on Focaccia Toast and Oven Roasted Tomato | \$56

Topped with spicy Sriracha mayo

Bacon-Wrapped Tenderloin | \$56 Skewered seasoned beef tenderloin wrapped in crispy bacon served warm with peppercorn demi dipping sauce

> Mini Beef Burgers | \$50 Served with caramelized onions & aged cheddar

Teriyaki Beef Skewers | \$37 Asian spiced beef with teriyaki dipping sauce

Mama's Meatball Lollipops | \$37 Served with homemade marinara dipping sauce

Mini Open-Faced Philly Cheese Steaks | \$50 Drizzled with horseradish cream

Pork Potstickers | \$31 Served with ginger soy dipping sauce

Pork Kabobs | \$37 Marinated Greek pork kebobs served with tzatziki sauce

Beef Kofta Skewers | \$37 Traditional Lebanese beef kofta served with tzatziki sauce

Chorizo Stuffed Mushrooms | \$43 *Topped with melted Manchego cheese*



Fish & Seafood Selections

Minimum order of three (3) dozen per Hors D'Oeuvres selection, prices are per dozen

Fresh Atlantic Salmon Cakes | \$43 Served with lemon aioli dipping sauce

Fresh Atlantic Salmon Skewers | \$37 Served with zesty chili lime dipping sauces

Homemade Southern Style Crab Cakes | \$56 Served warm with Creole aioli

Mini Crab & Avocado Quesadillas | \$56 Fresh crab meat and avocado served on tortilla rounds with Monterey Jack cheese, served warm with mango salsa

> Crispy Wonton Shrimp | \$37 Served with Thai dipping sauce

Jumbo Shrimp Cocktail | \$43 Blanched in homemade broth and served with spicy horseradish tomato sauce

> Bacon-wrapped Sea Scallops | \$50 Pan-seared and served warm

Asian Shrimp Dumplings | \$34 Pan-seared with ponzu dipping sauce

> Crispy Coconut Shrimp | \$50 Served with dipping sauce

Fresh Crab Croquettes | \$50 Pan-fried with creole mustard remoulade

Smoked Salmon on Potato Latkes | \$50 Sliced salmon topped with dill sour cream



Vegetarian Selections

Minimum order of three (3) dozen per Hors D'Oeuvres selection, prices are per dozen

Authentic Indian Pakoras | \$28 Served with spicy dipping sauce

Authentic Indian Samosas | \$37 Choice of mild or spicy

Vegetable Bhajis | \$31 Served with mango dipping sauce

Boccancini, Basil and Tomato Skewers | \$37 Seasoned boccacini cheese skewered with fresh basil and grape tomatoes

> Zucchini Rolls | \$37 With herbed goat cheese and red peppers

> > Assorted Mini Quiches | \$31 Roasted vegetables or cheese

Vegetarian Spring Rolls | \$34 Served warm with spicy Thai sauce

Vegetable Chinese Dumplings | \$31 Pan-seared served with sweet soy dipping sauce

Mini Falafel on Pita | \$37 Topped with traditional harissa sauce

Mini Vegetarian Quesadillas | \$34 Assorted quesadillas filled with peppers, onions, corn, and black beans, served warm

> Mini Flaky Spanakopita | \$31 Feta & spinach

Brie & Wild Mushroom Tarts | \$37

In mini tart shells

Wild Mushroom with Goat Cheese | \$37 Served in garlic toast

Mini Mac and Cheese Muffins | \$37 Homemade baked mac & cheese topped with melted cheddar cheese



Signature Specialties

Baked Brie Wheel filled with raspberry coulis or pecans, brown sugar and dried cranberries

Served with an assortment of fresh breads and home-made crostini

(6lb wheel)

\$199

Stuffed Brie Wheel with pecan and stilton
Served with an assortment of fresh breads and home-made crostini
(6lbs wheel)
\$199

Deluxe Dip Platter
Choice of one (1) dip, served with tortilla chips or flatbreads:
Cream Cheese and Pesto Dome Dip
5-Layer Mexican Dip
Small | \$54
Medium | \$70
Large | \$78

Gourmet Dip Platter
Choice of three (3) dips, served with crispy flatbreads and pita:
 Spicy Roasted Red Pepper and Feta Dip
 Garlic White Bean Dip
 Homemade Spinach Dip
 Black Olive Tapenade
 Curried Chick Pea Dip
 Babaghanouj
One Size (serves 10 persons) | \$62



Gourmet Finger Sandwiches

Minimum order of three (3) dozen per Hors D'Oeuvres selection, prices are per dozen

Deluxe Sandwiches | \$16
Served on thin sliced whole wheat and white bread
Herbed Cream Cheese
Egg and Chive
Tuna
Roast Beef
Ham
Turkey

Signature Mini Kaisers | \$28 Choice of white and/or multigrain Herbed Cream Cheese Egg and Chive Tuna Roast Beef Ham Turkey



Platters

Mediterranean Platter

Marinated artichokes, assorted Greek olives, cherry tomatoes, roasted red peppers served with hummus, tzatziki sauce and pitas

Small | \$78 | Medium | \$108 | Large | \$140

Garden Vegetable Platter
Assorted seasonal vegetables served with garlic ranch dip
Small | \$54 | Medium | \$78 | Large | \$108

International Cheese Platter
Assorted cheeses served with gourmet crackers and fresh fruits
Small | \$93 | Medium | \$132 | Large | \$170

Antipasto Platter
Italian salami, pickled and marinated vegetables, fresh cheeses and honeydew melon
Small | \$78 | Medium | \$124 | Large | \$147

Smoked Salmon Platter
Smoked salmon with dill cream cheese, lemon wedges, red onions and capers, served with pumpernickel bread
Small | \$78 | Medium | \$155 | Large | \$232

Charcuterie Platter

Aged salamis and prosciutto, crisp gherkins, whole grain mustard served with fresh sliced baguette

One Size (serves 18-25 persons) | \$155

Indian Nibbler
Mild Samosas and spicy pakoras served with a traditional tamarind dipping sauce
One Size (40 pieces) | \$54

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All prices are subject to 13 % taxes and 18% gratuities. Menu items and prices are subject to change without notice.



Sweet Endings

Homemade Gourmet 3 oz Cookies Assorted varieties \$2.55 per person

Homemade Gourmet Squares Assorted varieties \$4.55 per person

Homemade Gourmet Butter Tarts Assorted varieties (plain, chocolate, pecan, chocolate pecan, raisin, raspberry, blueberry, blackberry) \$4.55 per person

Gourmet Sweet Platter
Assorted Cookies and Squares
Small (6 cookies and 6 squares) | \$37
Medium (10 cookies and 10 squares) | \$65
Large (15 cookies and 15 squares) | \$99

Homemade Mini Pies Seasonal fillings with lattice top or brown sugar crumble \$6.55 per person

Fresh Fruit Platter
Assorted sliced seasonal fresh fruit
Small | \$47 | Medium | \$78 | Large | \$108

Fresh Fruit Kebobs Assorted seasonal fresh fruit (minimum order of three (3) dozen) \$4.55 per person



Additional Information

MENU SELECTION & GUARANTEE

A sample menu tasting is offered to the Bride and Groom after a signed contract is received. The menu tasting will take place minimum two (2) months prior to the function. If additional persons would like to attend the tasting, \$25 per person charge applies (taxes and gratuities extra).

Final menu details and beverage requests must be finalized 21 business days in advance of the function. Final food and beverage guarantees for number of guests attending must be provided 14 business days prior to the function or full contract charges will apply. All final guarantees must be signed off on the final Banquet Event Order and the hotel will provide seating for the guaranteed number of guests.

Should fewer guests attend the function, the guaranteed number will be charged. The function space and catering may be set and ordered at 5% above final guarantee, however this must be paid in full if requested.

Menus are based on 50 persons minimum. If there are less than 50 total guests, then only Package Three or Four may be selected.

CATERING

Food and beverage brought in from any outside source is not permitted, with the exception of the wedding cake and traditional homemade items. If food is brought in, Hotel must be notified in advance and written approval by the Hotel must be provided. The food can only be served after the Dinner portion of the function is completed, and the Hotel, at its discretion, may apply a surcharge for the service on said food.

Under no circumstances are the food and beverages served during the function to be taken off premises.

DEPOSIT & PAYMENT

A 25% non-refundable deposit is required upon receipt of signed contract (valid credit card required). Full payment is required 14 business days in advance of the function (or when final number of attendees is confirmed) if paying by credit card (Visa, MasterCard, American Express).

If cash payment is requested, full payment is required 21 business days in advance of the function, but a credit card on file is required.

No refunds will be provided after payment is taken. Late payments are subject to \$150 penalty.

TAXES & SERVICE CHARGES

All charges (food, alcoholic and non-alcoholic beverages, function space rentals, audio/visual equipment and any other charges) are subject to 13% HST. All food, beverages and audio/visual equipment are subject to 18% service charge. Prices are subject to change and will be confirmed three (3) months prior to the function.

FUNCTION SPACE

Function room assignments and floor plans will be determined five (5) business days prior to the function, according to final guarantee.

Function rental fee applies and the space is reserved for your wedding reception from 5:00 pm until 1:00 am. Please contact our Catering & Events Manager if you wish to modify the timing (based on availability). Please note that only one (1) wedding event will be reserved, per day.

CANCELLATION TERMS

Cancellation damages will be calculated as a percentage, based on the date of cancellation, of total anticipated gross revenues from all contracted function space, food and beverage services and audio/visual requirements.

<u>Cancellation Date</u>	Percentage owed
Date of contract signing to 90 days prior to Function Date	0%
89 - 60 days prior to Function Date	50%
59 - 30 days prior to Function Date	75%
29 days or less prior to Function Date	100%



Additional Information

SECURITY

The hotel will not be responsible for any lost or damaged personal items before, during or after the function. Accordingly, each guest will be responsible to assume responsibility for his or her own belongings. All security personnel to be utilized during the function are subject to Hotel approval.

DAMAGES/LOSSES

Liability for damages to the hotel will be charged accordingly. The convener will be held responsible for any damage to the hotel caused by their guests or vendors.

BRIDAL SUITE

A complimentary Studio or One-Bedroom Suite will be provided to the Bride and Groom on the night of the wedding at the Homewood Suites by Hilton Toronto Airport Corporate Centre hotel. We are pleased to provide an early check-in time of 12:00 noon on day of arrival (based on availability).

GUEST ROOMS and/or SUITES

We will be pleased to offer a preferred group rate for guests wishing to stay overnight. Group rate will apply when reserving 10 or more guest rooms or suites.

SOCAN & RE:SOUND FEES

SOCAN (Socity of Composers, Authors, and Music Publishers of Canada) and RE:SOUND (Sound License for the use of Music to Accompany Live Events) fees must be collected for any functions that have music/entertainment. As the Hotel does not provide DJ, music or entertainment services, the professional contracted DJ or entertainment service contact information must be provided to the Hotel, and which the DJ or entertainment service must agree to collect the associated fees. Fees to be outlined by the DJ, music or entertainment services.

SET-UP & DISMANTLE

There is no additional cost for set-up and dismantle of the function by the Hotel. However, if special set-up or dismantle is required by the Convener, this must be completed within the function space time allocated.

DÉCOR

Any personal or rental décor including centerpieces, flower arrangements and special linens must be provided to the Hotel five (5) hours prior to the function, as there is limited storage space. These items must in turn, be picked up on the same night as the function or the Hotel will dispose of items as it sees fit. Hotel is not responsible for lost or stolen items.

If linens are provided, they will be set-up in the function room as is, no ironing service will be provided. Not permitted are sparkles, rice, sequins, flower petals or candles with exposed flames. Any décor on walls must be pre-approved by the Hotel or it will not be permitted.

ONTARIO LIQUOR LAWS

Ontario Liquor Laws requires that alcoholic beverages only be served by Hotel employees and/or bartenders. All guests must be of legal drinking age (19 years of age or older) to be served and to consume alcoholic beverages. The Hotel Staff reserve the right ask for identification and the right to refuse the service of alcoholic beverage to any person who may appear to be intoxicated. Alcoholic beverage service ends at 1:00 am, no exceptions.

USE OF OUTSIDE VENDORS

If any outside vendor is hired to provide any good and services during the function that cannot be provided by the Hotel, the Hotel may, in its sole discretion, require that such vendor provide, in form and amount reasonably satisfactory to the Hotel and indemnification agreement and proof of adequate insurance. The Hotel may require contact information from the vendors to better coordinate and service your function.

CEREMONIES

Unfortunately the Hotel does not provide ceremony services, only reception functions.



Additional Information

PHOTOGRAPHY

Photos may be taken on Hotel premises at no additional cost. While no signed permission is required, please let the Hotel know in writing in advance.

INTERNET

Complimentary high speed wireless internet access is available in all function spaces.

PARKING

Parking is complimentary for all guests attending functions at the Hotel. Hotel is not responsible for loss or damage to vehicles or contents.

COAT CHECK

There is no coat check on-site, however all function rooms have closets for guest use.

CORKAGE FEE

If a special wine or champagne is brought in, Hotel must be notified in advance in writing. A \$25 per bottle corkage fee will apply (taxes and gratuities extra).



Enhance Your Reception with our Preferred Vendors!

Please inquire for pricing

Riser for Head Table
Custom Fine Table Linens, Napkins & Chair Covers
Coloured Overlays
Charger Plates
Bridal Room
Audio/Visual services including DJ, lighting, and more!

Design Audio Visual Contact: Dave MacStravick

Phone: 905-827-9600 Email: <u>info@designav.com</u>



Contact: Rick Mehta Phone: 647-787-7383

Email: rakesh@bloomingtrends.ca

Décor Rent Contact: Paul

Phone: 905-761-2140, Email: info@decor-rent.com