Dear Most Valued Guest,

Special occasions, big meetings, celebrations—at Hilton Garden Inn we know how important they are, and we know how to make them rewarding and memorable.

Please take a moment to look over our catering menu. You’ll find plenty of choices, complemented by our knowledgeable and attentive staff, professionals who are committed to creating a successful event for you and your guests. If you have any questions, please do not hesitate to contact our sales department staff.

Thanks for making us a part of your plans. Welcome to Hilton Garden Inn.

At your service,
General Manager
Our Meeting Package is priced per person to include wireless internet access throughout the hotel, one flip chart, breakfast, lunch, breaks and dinner in Diamond Package. Minimum of 15 guests is required.

**BLUE** ...........................................................................................................$58 per person
Breakfast – Canadian Continental Breakfast
AM Break – Granola Bars, Coffee & Tea Service
Lunch – Garden Grill Deli
PM Break – Baked Cookies, Coffee & Tea Service

**SILVER** .............................................................................................................$62 per person
Breakfast – Full Canadian Breakfast
AM Break – Energy Bar, Chips, Coffee & Tea Service
Lunch – Garden Grill Deli
PM Break – Maple Coffee Cakes, Coffee & Tea Service

**GOLD** ...............................................................................................................$68 per person
Breakfast – Full Canadian Breakfast
AM Break – Chips, Granola Bars, Bottled Juices, Coffee & Tea Service
Lunch – Garden Grill Deli or The Mexicana or La Cucina Italiana
PM Break – Baked Cookies, Macaroons, Coffee & Tea Service

**DIAMOND** .......................................................................................................$100 per person
Breakfast – Full Canadian Breakfast
AM Break – Energy Bar, Chips, Coffee & Tea Service
Lunch – Choose from any Lunch Buffet Selection
PM Break – Maple Coffee Cakes, Baked Cookies, Tea & Coffee Service
Dinner – Choose from Dinner Buffet Selection

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
breakfast buffet

THE CANADIAN CONTINENTAL ...............................................................$13 per person
Fresh Chilled Juices – Orange, Apple and Cranberry
Assorted Danishes, Muffins and Croissants
Seasonal Sliced Fruit
Assorted Natural Fruit & Low Fat Yogurt
Fruit Jam and Butter
Selection of Herbal Tea and Freshly Brewed Coffee

THE FULL CANADIAN .........................................................................$16 per person
Fresh Chilled Juices – Orange, Apple & Cranberry
Assorted Danishes, Muffins and Croissants
Seasonal Sliced Fruit
Assorted Natural Fruit & Low Fat Yogurt
A selection of Cereals with Milk
Scrambled Eggs with Cheddar Cheese
Apple wood Smoked Bacon
Breakfast Pork Sausage
Breakfast Potatoes with Sautéed Onions and Peppers
Selection of Herbal Tea and Freshly Brewed Coffee
Substitute Turkey Sausage $1
Substitute Turkey Bacon $1

ENHANCE YOUR BREAKFAST

COLD
Assorted Natural Fruit & Low Fat Yogurt ......................................................$4
Seasonal Fresh Whole Fruits (assorted variety of 3) 2pc/person.............................$4
Seasonal Sliced Fresh Fruits .............................................................................$4
Assorted Bagels with Cream Cheese .................................................................$4
Assorted Cereals and Milk .................................................................................$4
Granola & Energy Bars ......................................................................................$4

HOT
Turkey Bacon or Turkey Sausages .................................................................$5
Pancakes .............................................................................................................$5
Waffles ...............................................................................................................$5
Oatmeal ...............................................................................................................$3.5
Scrambled Eggs .................................................................................................$5
Breakfast Sausages/Crispy Bacon .....................................................................$4.5
Home Fries / Hash Browns .................................................................................$4

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
breaks

KICK STARTER ........................................................................................................... $10 per person
Granola & Nutri Bars Trail Mix
Seasonal Sliced Fresh Fruits
Assorted Natural Fruit & Low Fat Yogurt
Bottled Juices
Selection of Herbal Tea and Freshly Brewed Coffee

COOKIE MONSTER .................................................................................................. $10 per person
Oatmeal Raisin cookies
Chocolate Chip Cookies
White Chocolate & Macadamia Nut Cookies
2% Milk & Skim Milk
Selection of Herbal Tea and Freshly Brewed Coffee

FRENCH TWIST ........................................................................................................ $11 per person
French Pastries
Mini Cheese Cakes
Variety of Croissants
Assorted Danish
Pecan Tarts
Selection of Herbal Tea and Freshly Brewed Coffee

SWEET & SALTY ....................................................................................................... $11 per person
Assorted Potato Chips & Dip
Pretzel Stick with Grainy Dijon Mustard
Freshly Baked Assorted Cookies and Nanaimo Bars
Assorted Soft Drinks
Skim, 2%, and Chocolate Milk
Selection of Herbal Tea and Freshly Brewed Coffee

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
INDIVIDUAL ITEMS

Bottled Water ........................................................................................................... $3
Bottled Juices ........................................................................................................... $3
Sparkling Water 359ml ............................................................................................ $4
Energy Drinks ........................................................................................................ $5
Fresh Juices 60oz Pitcher, per Pitcher .................................................................... $22
Soft Drinks, Can ........................................................................................................ $3
Assorted Natural Fruit & Low Fat Yogurt ............................................................... $3
Assorted Bagels with Cream Cheese ...................................................................... $4
Assorted Danishes, Muffins and Croissants ........................................................... $3
Granola & Energy Bars ............................................................................................ $3
Freshly Baked Cookies, Dozen ................................................................................ $13
Assorted Loaf Bread (Banana, Zucchini, Pineapple, Maple, etc) ........................... $13
Vegetable Crudité (3 pieces, Minimum 15 people) .............................................. $5
Cheese Platter (2 pieces, Minimum 15 people) ....................................................... $7
Omelets Station (Minimum 15 people) .................................................................... $12

SELECTION OF HERBAL TEA AND FRESHLY BREWED COFFEE

13 cup Thermos, per Thermos ................................................................................ $25
21 cup Thermos, per Thermos ................................................................................ $31
50 cup Urn, per Urn ................................................................................................... $75

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
served lunch

Groups of 14 people or less.

THE GARDEN SELECT ................................................................. $24
Choose ONE option from each course

FIRST
Heritage Blend Salad with Balsamic Dressing
Greek Salad
Traditional Caesar Salad
Wild Forest Mushroom Soup
Minestrone Soup
Freshly Made Soup of the Day

MAIN
Turkey Club Sandwich
Beef Lasagna
Chicken Burrito

DESSERT
Lemon Lavender Cheesecake
Tiramisu
Chef’s Choice of Dessert

ASSORTED SOFT DRINKS
Selection of Herbal Tea and Freshly Brewed Coffee

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
lunch buffet

THE GARDEN INN DELI .................................................................$26 per person
Chef's Soup of the Day
Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
German Potato Salad
A Selection of Deli Sandwiches on White Rye, Dark Rye, Vienna, Multigrain Breads and
Tortilla Wraps
Includes Ham and Cheese, Smoked Turkey, Roast Beef, Egg salad, Thai Tuna Salad
and Grilled Vegetables
Assorted Mini Cakes and French Pastries
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

THE MEXICANA ..............................................................................$30 per person
Beef and Chili Soup
Tortilla Chips Served with Guacamole and Salsa
Charred Corn Salad with Black Beans
Assorted Burrito Wraps to Include:
Beef, Chicken, Tuna, Vegetables
Seasonal Sliced Fruit
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

TASTE OF INDIA ............................................................................$34 per person
Naan Bread
Lentil, Garlic and Tomato Soup
Raita
Panner Tikka and Vegetables
Grilled Tandoori Chicken
Cumin Scented Rice
Gulab Jamun
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
LA CUCINA ITALIANA.................................................................................$34 per person
Variety of Fresh Baked Rolls with Whipped Butter
Minestrone Soup
Arancini Served with Marinara Sauce
Tuscan Salad
Beef Lasagna
Tiramisu
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

THE CANADIANA..........................................................................................$35 per person
Variety of Fresh Baked Rolls with whipped Butter
Wild Forest Mushroom Soup
Caesar Salad
Oven Roasted Thyme Dijon Marinated Chicken served with Piri Piri Sauce
Mash Potatoes
Seasonal Vegetables
Silk Chocolate Cake
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

THE MEDITERRANEAN...............................................................................$39 per person
Herb infused Flatbread & Pita Bread Served with Tzatziki, Hummus, Yogurt, Baba Ganoush
Mediterranean Soup
Greek Salad
Saffron Scented Rice
Seasonal Vegetables
Chicken Gyro
Beef & Lamb Gyro
Assortment of Baklava
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
### ENHANCE YOUR LUNCH

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Parisian Potatoes</td>
<td>$5</td>
</tr>
<tr>
<td>Oriental Fried Rice</td>
<td>$5</td>
</tr>
<tr>
<td>Chive and Cream Cheese Baked Potatoes</td>
<td>$6</td>
</tr>
<tr>
<td>Herb Crusted Potato Wedges</td>
<td>$7</td>
</tr>
<tr>
<td>Pork Souvlaki</td>
<td>$7</td>
</tr>
<tr>
<td>Chicken Souvlaki</td>
<td>$7</td>
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<tr>
<td>Beef Stew</td>
<td>$7</td>
</tr>
<tr>
<td>Chicken Stew</td>
<td>$7</td>
</tr>
<tr>
<td>Sweet and Sour Chicken</td>
<td>$7</td>
</tr>
<tr>
<td>Roasted Red Pepper Bisque</td>
<td>$7</td>
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<tr>
<td>Greek Salad</td>
<td>$7</td>
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<tr>
<td>Kale and Beet Salad</td>
<td>$6</td>
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<tr>
<td>Couscous Salad</td>
<td>$6</td>
</tr>
<tr>
<td>Chicken Mac &amp; Cheese</td>
<td>$6</td>
</tr>
<tr>
<td>Pasta Alfredo</td>
<td>$6</td>
</tr>
<tr>
<td>Asian Style BBQ Chicken</td>
<td>$7</td>
</tr>
<tr>
<td>Butternut Squash Ravioli in Pesto Cream Sauce</td>
<td>$6</td>
</tr>
<tr>
<td>Chicken Ala Kiev in a Lemon Cream Sauce</td>
<td>$8</td>
</tr>
</tbody>
</table>

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
dinner buffets

THE GARDEN DINNER
Variety of Fresh Baked Rolls with Whipped Butter
Soup of the Day
Traditional Caesar Salad
Thyme & Mustard Oven Roasted Chicken with Piri Piri Sauce
Atlantic Salmon with Citrus Butter Sauce
Yukon Gold Mashed Potatoes
Seasonal Vegetables
Chef’s Choice of Dessert
Seasonal Sliced Fruit
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

THE ONTARIO DINNER
Variety of Fresh Baked Rolls with Whipped Butter
Soup of the Day
Heritage Mix Greens Served with Two Types of Dressing
Tuscan Pasta Salad
Thyme & Mustard Oven Roasted Chicken with Piri Piri Sauce
Atlantic Salmon with citrus butter sauce
Braised Short Ribs served with natural pan Jus
Yukon Gold Mashed Potatoes
Seasonal Vegetables
Chef’s Choice of Dessert
Assorted Mini Tarts and Nanaimo Bars
Seasonal Sliced Fruit
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
THE CANADIAN DINNER ................................................................. $70 per person
Variety of Fresh Baked Rolls with Whipped Butter
Truffle Wild B.C Forest Mushroom Soup
Heritage Mix Greens Served with Two Types of Dressings
Waldorf Salad
Butternut Squash Ravioli in a Pesto Cream Sauce
Thyme & Mustard Oven Roasted Chicken with Piri Piri Sauce
Atlantic Salmon with Citrus Butter Sauce
Canadian AAA Braised Short Ribs Served with Natural Pan Jus
Oven Roasted P.E.I Parisian Potatoes
Seasonal Vegetables
Assorted Mini Cakes and European Cakes
Assorted French Pastries
Assorted Mini Tarts and Nanaimo Bars
Seasonal Sliced Fruit
Assorted Soft Drinks
Selection of Herbal Tea and Freshly Brewed Coffee

ENHANCE YOUR DINNER
(Minimum 30 people)

PAD THAI STATION.............................................................................. $16 per person
An Array of Fresh Exotic Ingredients
Garlic Marinated Chicken, Spiced Ground Pork, Garlic Shrimp
Tofu, Red Peppers, Scallions, Bean Sprouts, Carrots,
Peanuts (optional), Sweet Onions, Cilantro
Rice Noodles in Tamarind Coconut Sauce

BEEF CARVING STATION................................................................. $24 per person
Whole Roast AAA Beef Striploin
Served with Yorkshire Pudding and Rosemary Jus

WHOLE ROASTED SUCKLING PIG................................................... $20 per person
Crisp Roasted Suckling Pig
Served with Grainy Dijon Sauce and Horseradish

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
hors d’oeuvres

COLD HORS D’OEUVRES.................................................................$30
Gazpacho Shooters
Beef Carpaccio on Crostini
Shrimp Cocktail Picks
Smoked Salmon on Chive Bilini
Caprese Skewers
Bruschetta
Beet & Goat cheese parfait on Crostini
Assorted California Sushi
Pressed Watermelon and Feta Skewer

HOT HORS D’OEUVRES .................................................................................................................$39
Mozzarella Stuffed Risotto
Beef Satay
Caribbean Jerk Chicken Skewers
Mini Fishcakes with Tartare Sauce
Coriander Crusted Lamb Racks with Minted Gremolata
Mini Chicken Quesadilla with Tomato Guacamole
Vegetable Spring Rolls with Plum Sauce
Torpedo Shrimp Served with Thai Chili Sauce
Vegetable Samosas served with Tamarind Sauce
Beef Sliders with Smoky Ketchup
Mushroom and Cheese Tarts

CHEF’S CHOICE OF HOT & COLD HORS D’OEUVRES.........................................................$33

Prices listed above are per dozen, Minimum of 2 dozen per order.

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GARDEN FRESH CRUDITÉS ................................................................. $5 per person
(3 pieces per person)
Carrots, Celery, Broccoli, Peppers, Heirloom Cherry tomatoes
With Ranch Dressing, Blue Cheese Dressing & Hummus

CHEESE PLATTER ........................................................................ $8 per person
(3 pieces per person)
Assortment of Imported and Domestic Cheese, Grapes and Crackers

HOUSE SMOKED ATLANTIC SALMON ........................................ $8 per person
(3 pieces per person)
Served with Dill Crème Fraiche, Crisp Capers, Grilled Lemon
Pickled Red Onions, Pumpernickel and Rye Bread

ASIAN DELIGHT PLATTER ............................................................... $7 per person
(2 pieces per person)
Assorted Mini Spring Rolls
Assorted Dumplings
Beef and Chicken Satays

SEASONAL FRESH FRUIT PLATTER ............................................... $5 per person
(3 pieces per person)
An Assortment of Sliced Fresh Fruit Accompanied with a
Selection of Berries and Grapes

DESSERT PLATTER ......................................................................... $6 per person
(2 pieces per person)
Petit Fours
Mini Pastries
Cakes and Tart

SANDWICH BOARD ...................................................................... $7 per person
(2 pieces per person)
Assorted Meat & Cheese Sandwiches
A Selection of Chef Choice of Desserts

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**BUTCHER BLOCK**
(2 pieces per person)
A Variety of Cured Meats
Three Variety of Cheese
Assorted Crackers
Preserved Strawberry Jam
Candied Nuts
Truffle Honey

$9 per person

**MEDITERRANEAN PLATTER**
Baba Ganoush, Hummus, Spiced Olives, Tzatziki and
Marinated Artichoke with Greek Pita Bread

$5 per person

**NUTS AND FRUIT STATION**
Assorted Chips
Pretzels served with grainy Dijon.
Brazilian Nut spiced with Cajun and Honey Seasoning.
Corn Tortilla Served With Salsa, Guacamole, Sour Cream
Seasonal Sliced Fruits

$6 per person
PRE-DINNER & DINNER SERVICE $42 per person
Assorted Soft Drinks & Juice
Unlimited Fruit and Alcoholic Punch during the One-Hour Pre-Reception
4 Bottles of House Wine per Table (2 Red, 2 White) During Dinner Service Only
1 Glass of Sparkling Wine per Person at the Table

STANDARD BAR PACKAGE $48 per person
Open bar for five consecutive hours after dinner to include:
5 Standard House Brands of Liquor
Scotch Whisky: Ballantine’s
Rye: Gooderham & Worts
Rum: Lamb’s White
Gin: Beefeater
Vodka: Polar Ice
Beers: Three Domestic Beers
House Red and White Wine (Proudly Serving Ontario wine)

PREMIUM BAR PACKAGE $55 per person
Open Bar for Five Consecutive Hours after Dinner to Include:
Choice of 5 Premium House Brands of Liquor
Scotch whisky: Chivas Regal
Whisky: Jameson Irish Whisky
Rye: Wiser’s
Rum: Captain Morgan Dark, Malibu Coconut
Gin: Ungava Gin
Vodka: Polar Ice
Tequila: Olmeca
Liqueurs: Bailey’s Irish Cream, Sambuca, Disaronno, Kahula, Triple Sec.
Beers: Two Domestic Beer, One Imported Beer
(Please note Deluxe Bar is based on a minimum of 50 guests)

THE EXTRA TOUCH Additional $12 per person
Vodka: Grey Goose
Scotch: The Glenlivet Single Malt
Cognac: Courvoisier

We would be delighted to customize any bar of your choice. Brands are subject to availability. Pricing subject to change without notice.
Extra hour available at additional $7.00* per person, per hour

A 15% service charge plus 13% HST will be added to all food and beverage arrangements.
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<table>
<thead>
<tr>
<th></th>
<th>HOST</th>
<th>CASH</th>
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<tbody>
<tr>
<td>DOMESTIC BEER</td>
<td>$5.75</td>
<td>$7.35</td>
</tr>
<tr>
<td>HEINEKEN</td>
<td>$7</td>
<td>$9</td>
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<tr>
<td>SOL</td>
<td>$7</td>
<td>$9</td>
</tr>
<tr>
<td>HOUSE WINE BY THE GLASS (5 oz)</td>
<td>$7</td>
<td>$9</td>
</tr>
<tr>
<td>HOUSE WINE BY THE BOTTLE (750mL)</td>
<td>$30</td>
<td>$40</td>
</tr>
<tr>
<td>STANDARD LIQUOR (1 oz)</td>
<td>$5.25</td>
<td>$7</td>
</tr>
<tr>
<td>PREMIUM LIQUOR (1 oz)</td>
<td>$7.5</td>
<td>$10</td>
</tr>
<tr>
<td>GRAND MARNIER</td>
<td>$7.5</td>
<td>$10</td>
</tr>
<tr>
<td>BRANDY</td>
<td>$10</td>
<td>$11.25</td>
</tr>
<tr>
<td>SOFT DRINKS</td>
<td>$3</td>
<td>$3.90</td>
</tr>
<tr>
<td>SPRING WATER</td>
<td>$3</td>
<td>$3.90</td>
</tr>
<tr>
<td>ESKA</td>
<td>$4</td>
<td>$5.15</td>
</tr>
<tr>
<td>JUICE</td>
<td>$4</td>
<td>$5.15</td>
</tr>
</tbody>
</table>

Host Bar is based on consumption and prices do not include applicable taxes and gratuities which is currently 15% Service Charge plus 13% HST

Cash Bar includes 13% HST. Cash Bar does not include 15% gratuities and is additional. 13% HST will be added to the gratuities amount.

Please note our current wine selection list is available upon request.

**HOST PUNCH**
- FRUIT PUNCH................................................................. $95 per 50 cup bowl
- RUM PUNCH ................................................................. $125 per 50 cup bowl
- CHAMPAGNE AND ORANGE JUICE................................. $125 per 50 cup bowl

**BAR LABOUR CHARGES** ............................................................... $55 per person

Should the consumption of a host bar or cash bar be less than $250 net revenue, a labour charge of $80.00 will be applied plus gratuities and taxes.
FOOD & BEVERAGE
All food and beverage for events held within the hotel’s meeting rooms will be exclusively supplied by the hotel. Any excess food may not be removed from the hotel premises.

DELIVERY
Any items delivered for your occasion please address it to the attention of sales/catering office. Please make all payment arrangements before delivery of goods as Hotel won’t be liable towards any payment.

TAXES AND SERVICE CHARGES
All prices are quoted in Canadian currency and exclusive of applicable taxes and service charges, and all the following charges will be added to the bill:
Food and Beverage: 13% HST, 15% Service Charge (Service Charges taxed 13% HST).
Function Room Rentals: 13% HST.
Guest Rooms: 13% HST.

MANDATORY GOVERNMENT SOCAN FEE
Please note a SOCAN -Canada Tariff No. 8- fee will be charged for a function with music and dancing.

DEPOSIT/PAYMENT
A credit card must be provided prior to the event date. In order to make arrangements for direct billing, an application for credit must be completed and returned to the hotel for approval at least 4 weeks prior to the event.

CANCELLATION
If cancellation occurs within 60 days prior to the date of the official function, other than the reasons of fire, catastrophe, or act of God, the party canceling the function and catering requirements is liable for the sum of 50% of dollar value. All cancellations must be received in writing.

SELECTION
All Items are subject to availability.

Menu and pricing valid till December 31, 2018.
Subject to change without notice.