

Corporate Menu



Prices are subject to change without notice – Applicable taxes and 15% gratuity not included



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Individual Breakfast Selections & Intermission

Assorted Cereals with Chilled Skim and 2% Milk (per person)	\$3.99	Vegetable Egg White Frittata (per person)	\$4.49
Seasonal Berries with Crème Fraiche and Ontario Maple Syrup (per person)	\$4.49	Savoury Strata with Mushrooms, Spinach & Ricotta Cheese (per person)	\$6.99
Seasonal Sliced Fresh Fruit (per person)	\$5.49	Croissant Sandwich with Egg, Bacon and Cheddar Cheese (per person)	\$5.99
Fresh Fruit Kebabs (per dozen)	\$23.49	Baked Asiago Crusted Roma Tomatoes (per person)	\$3.99
French Toast Filled With Strawberry and Lemon Ricotta and Ontario Maple Syrup (per person)	\$6.49	Cheese Blintzes with Warm Berry Compote (per person)	\$5.99
French Toast with Cinnamon, Maple Syrup Butter (per person)	\$4.49	Live Omelette Station with Choice of Vegetables, Cheese, Meats and Seafood (per person)	\$7.99
Fresh Fruit Crêpes with Raspberry Sauce and Crème Fraiche (per person)	\$5.99	Banana and Strawberry Smoothies (per person)	\$3.99
Assorted Baked Cookies (per dozen)	\$17.49	Bottled Water (each)	\$2.99
Assorted French & Italian Pastries (per dozen)	\$24.49	Selection of Assorted Fairlee Juices (each)	\$3.25
Fresh Baked Danish Pastry, Croissant and Muffins Served with Butter, Honey and Fruit Preserves (per person)	\$3.99	Freshly Brewed <i>Toscana</i> Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas (per person)	\$2.99
		25-Cup Urn of <i>Toscana</i> Blend Coffee	\$65.00
		50-Cup Urn of <i>Toscana</i> Blend Coffee	\$125.00
		100-Cup Urn of <i>Toscana</i> Blend Coffee	\$240.00

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The Breakfast Table

Minimum 15 Guests

Continental Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries & Croissants
Fruit Preserves, Honey, Marmalade & Sweet Butter
Seasonal Sliced Fresh Fruit
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$14.49 per person

Canada's Wonderland Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
& Breakfast Breads
Fruit Preserves, Honey, Marmalade
& Sweet Butter
Seasonal Sliced Fresh Fruit
Farm Fresh Scrambled Eggs, Crispy Smoked
Bacon or Sausage and Home-style Potatoes
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$17.99 per person

Deluxe Continental Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
and Cinnamon Buns
Fruit Preserves, Honey, Marmalade
& Sweet Butter
Assorted Fresh Baked Bagels, Cream Cheese,
Tomato and Cucumber Slices
An Assortment of **Kellogg's** Cereal
With Chilled Milk
Seasonal Sliced Fresh Fruit with Honey Yogurt Dip
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$18.99 per person

The "Hilton Garden Inn" Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
and Breakfast Breads
Fruit Preserves, Honey, Marmalade
and Sweet Butter
An Assortment of **Kellogg's** Cereal
With Chilled Milk
Seasonal Sliced Fresh Fruit
Farm Fresh Scrambled Eggs
Crispy Smoked Bacon or Sausage
Home-style Potatoes
Buttermilk Pancakes with Syrup
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$22.99 per person

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The Breakfast Table (cont'd)

Minimum 15 Guests

The Toscana Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
& Breakfast Breads
Fruit Preserves, Honey, Marmalade
& Sweet Butter
Seasonal Sliced Fresh Fruit
Farm Fresh Scrambled Eggs with Cheddar
Cheese, Crispy Smoked Bacon
Spicy or Mild Italian Sausage with Red and
Yellow Peppers, Potatoes alla Nonna,
Vegetable Strata and Cinnamon French Toast
with Maple Syrup
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$21.99 per person

The Benedict Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
& Breakfast Breads
Fruit Preserves, Honey, Marmalade
& Sweet Butter
Seasonal Sliced Fresh Fruit
'Build Your Own Benedict' Featuring
Poached Eggs, Peameal Bacon, King Crab,
Smoked Salmon, Spinach, Sautéed Mushrooms,
English Muffins and Hollandaise Sauce,
Onion Hash Brown Potatoes
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$24.49 per person

The Eastons Group Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
& Breakfast Breads
Fruit Preserves, Honey, Marmalade
& Sweet Butter
Seasonal Sliced Fresh Fruit with Honey Yogurt Dip
Spinach, Mushroom and Brie Quiche,
Grilled Asparagus, Herb Crusted Tomato,
Crispy Bacon and Home-Style Potatoes
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$21.49 per person

The Wall Street Breakfast

Chilled Orange, Apple & Cranberry Juices
Assorted Muffins, Danish Pastries, Croissants
& Breakfast Breads
Fruit Preserves, Honey, Marmalade
& Sweet Butter
Seasonal Sliced Fresh Fruit
Seared Roasted Alberta Beef Tenderloin
Poached Eggs and Tarragon Hollandaise Sauce
Asiago Crusted Roma Tomatoes and
Hash Brown Potatoes
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas
\$29.99 per person

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Plated Breakfast Menu

Minimum 15 Guests

Our plated breakfast service includes a selection of Chilled Fruit Juices, a Basket of Fresh Baked Croissants and Danish Pastries, Fruit Preserves, Marmalade and Sweet Butter per table.

*Includes Freshly Brewed **Toscana** Blend Regular & Decaffeinated Coffee & a Selection of Herbal and Deluxe Teas*

The Classic

Farm Fresh Scrambled Eggs with
Crispy Smoked Bacon,
Golden Onion Hash Brown Potatoes and Asiago
Crustrated Roma Tomato
\$18.99 Per Person

The Energizer

Strawberry and Lemon Scented Ricotta Stuffed
Brioche French Toast Dipped in Sweet Egg Batter,
Cinnamon Butter and Applewood Smoked Sausage
\$17.99 Per Person

The Good Sense

Grilled Vegetable Quiche, Chived Hash Brown
Scented Potatoes and Asiago Crustrated Tomato
\$16.99 Per Person



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Breakfast Add-On's

*Kick it up a Notch with These Exciting Additional Selections
Price Based on Selection being added to your Breakfast of Choice*

Cinnamon French Toast

Complimented with Maple
Butter Rosettes
\$3.99 per person

Blueberry Pancakes

Served with Whipped Butter
and Canadian Syrup
\$4.49 per person

Belgian Waffle Station

Whole Seasonal Berries,
Whipped Kahlua Cream
and Canadian Syrup
\$6.99 per person

Corned Beef Hash

Poached Egg Sun Dried Tomato
Hollandaise Sauce
\$5.49 per person

Petite Filet Mignon

Poached Egg
Béarnaise Sauce
\$10.99 per person

Breakfast Burrito Station

Scrambled Eggs
Warm Tortillas with
Breakfast Sausage, Salsa,
Cheddar Cheese,
Scallions and Sour Cream
\$8.99 per person

"Crab & Asparagus"

Poached Egg
Fresh Herb Hollandaise
\$10.99 per person

Lox' & Cream Cheese

Poached Eggs
Dill Hollandaise Sauce
\$9.99 per person

The "Toscana" Benedict

On a Toasted English Muffin,
Canadian Back Bacon,
Hollandaise Sauce and a
Splash of Cilento Chardonnay
\$8.99 per person



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Themed Breaks

Minimum 12 Guests

The Lemon Break

Lemon Tarts
Lemonade
Pink Lemonade
Lemon Tea
Lemon Cookies
Lemon Crème Brûlée on a Spoon
\$10.99 per person

The Apple a Day Break

Warm Apple Tarts
Apple Wrapped in Prosciutto with
Balsamic Cream Drizzle
Sliced Apples with Yogurt & Honey Dip
Fresh Whole Apples
Apple Cider Shooters
\$13.99 per person

The El Paso Jail House Rock

Nacho Chips with: Jalapeno Peppers,
Black Olives, Sour Cream, Salsa,
Shredded Cheese
Non-Alcoholic Margaritas in a Pitcher
\$13.49 per person

The Wellness Break

Lavender Aromatherapy
Green Tea
Fresh Mini Fruit Brochette
Assorted Fruit Yogurt
Vitamin Water
Smart Water
\$11.99 per person

The Chocolate Break

Chocolate Fondue with Strawberries,
Marshmallows and Pound Cake
Chocolate Truffles
Chocolate Milk
Chocolate Chip Cookies
Chocolate Cream on a Spoon with
Whipped Cream
\$17.99 per person

The OPP's Break

An Assortment of Home
Baked Donuts
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee
and a Selection of
Herbal and Deluxe Teas
\$9.49 per person

The Coca-Cola Break

A Selection of *Coca-Cola* Products
Such as Coke, Diet Coke, Fruitopia
and Dasani Water
Potato Chips, Pretzels and
Gourmet Cookies
\$9.99 per person



The Strawberry Break

Strawberry Smoothies and
Flavoured Mineral Waters
'Build Your Own' Strawberry Shortcake,
with Whipped Cream
White and Dark Chocolate
Dipped Strawberries
Strawberry Jam Cookies
\$12.99 per person

The Italian Break

Assorted Pizza
Prosciutto & Melon on a Fork
San Pelegrino Beverages Including
Chinotto, Lemonade, Orange &
Sparkling Water
Mini Italian Pastries
Toscana Coffee
\$14.49 per person

The Ice Cream Break

Gourmet Ice Cream Bars,
Frozen Yogurt Bars
Häagen-Dazs® Ice Cream
\$12.99 per person

The Hot Dog Break

Crudités with Herb Dip
Build Your Own All Beef
Hot Dog Slider with Lots of Condiments
on Fresh Buns, Golden French Fries,
Assorted Coca-Cola Soft Drinks,
Ice Cream Sandwich
\$14.99 per person

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The Toscana Signature Brunch Buffet

Minimum 75 Guests

Chilled Orange, Apple and Cranberry Juices
Sliced Fresh Fruit and Seasonal Berries
Danish Pastries, Fresh Baked Muffins and Croissants,
Bagels with Cream Cheese
Sweet Butter, Honey and Assorted Fruit Preserves

Salads

Market Fresh Crudités Platter with Herb Dip
Baby Organic Greens with Assorted Dressings & Vinaigrettes
Classic Caesar Salad
Red Jacket Potato Salad with Dill Dressing
Tomato, Olive and Feta Cheese Salad

Decorated Platters

Charcuterie Platter Consisting of Smoked Turkey, Pastrami, Roast Beef, Genoa Salami, Prosciutto, Roast Beef, Bresaola, Kielbasa Sausage, Pickles, Mayonnaise and Assorted Mustards

Smoked Fish Platter Consisting of Smoked Salmon, Gravlox, Smoked Trout, Gherkins, Bermuda Onion and Chopped Egg

International and Domestic Cheese Platter with Biscuits and Grapes

Hot Selections

Scrambled Eggs with Chives
Crisp Smoked Bacon, Home Fried Potatoes
Grilled Pesto Chicken Skewers on a Bed of Stewed Tomato, Eggplant, Zucchini, Sweet Peppers and Onions
Ricotta Cheese and Spinach Filled Cannelloni with Creamy Parmigiano Sauce
Herb Crusted Tilapia with Tomato, Olive and Caper Ragout

Sweet Table

Assortment of Mini International Pastries, Cheese Cakes, Tortes and Tarts
Freshly Brewed **Toscana** Blend Coffee, Decaffeinated Coffee and a Selection of Deluxe Teas

\$46.49 per person

Omelettes 'As You Like'

Freshly Prepared In Your Function Room by a Member of Our Culinary Team
\$7.49 additional per person



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Boxed Lunches – Grab and Go!

All Boxed Lunches are Served With an Individually Packaged Garden Salad of Mixed Baby Greens, Sliced Cucumber, Grape Tomato, Red Onion and a Portioned Container of House Dressing. Cutlery and Napkin Included.

Boxed Lunch # 1

Coca Cola Product or Bottled Water
Individually Wrapped Cheddar Cheese
Choice of Black Forest Ham & Swiss Cheese, Tuna Salad, Roast Beef or Smoked Turkey
on White or Whole Wheat Bread
Fresh Whole Fruit & Granola Bar
\$16.99 per person

Boxed Lunch # 2

Coca Cola Product or Bottled Water
Individually Wrapped Cheddar Cheese
Choice of Black Forest Ham & Swiss Cheese, Tuna Salad, Roast Beef,
or Smoked Turkey
on White or Whole Wheat Bread
Fresh Whole Fruit and Gourmet Monster Cookie
\$16.99 per person

Boxed Lunch # 3

Coca Cola Product or Bottled Water
Grilled Vegetable Cream Cheese Bagel
Crisp Raw Vegetables, Herb Dip
Potato Salad
Fresh Whole Fruit & Chocolate Bar
\$16.99 per person

Boxed Lunch #4

Coca Cola Product or Bottled Water
Tortilla Wrap Sandwich, Options Include; Chicken Caesar, Shrimp Salad with Mango and Coleslaw,
Grilled Vegetable Salad with Goat Cheese, or
Slivered Roast Beef with Sautéed Onion, Red Pepper, Mushroom and Shaved Parmigiano Cheese
Fresh Whole Fruit, Gourmet Monster Cookie
\$18.99 per person



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Boardroom Working Lunches

Our Luncheon Buffets Include Freshly Brewed **Toscana** Blend Regular & Decaffeinated Coffee
and a Selection of Herbal and Deluxe Teas
Minimum 25 Guests

La Pizzeria

Classic Italian Minestrone Soup
Crisp Romaine Lettuce with Arugola and
Radicchio Tossed with a Balsamic Vinaigrette
Our Selection of Gourmet Pizza's Include:

- 1) Just Pepperoni,
- 2) Grilled Chicken and Roasted Peppers,
- 3) Caramelized Onion and Steak with
Gorgonzola Cheese,
- 4) Italian Grilled Vegetable & Roasted Garlic
Tiramisu Squares

\$22.49 per person

Let's Wrap It Up

Chef's Soup of the Day
Traditional Caesar Salad, Black Bean Salad with
Lime Cilantro Vinaigrette and
Tri-Colored Fusilli Pasta Salad with Sliced
Black Olives and Sundried Tomatoes
in a Creamy Pesto Dressing,
Chicken Caesar in a Tomato Wrap,
Roast Beef and Mixed Greens with Cheddar Cheese
Horseradish Mayonnaise in a Whole Wheat Wrap,
Smoked Turkey Apple Celery with a
Creamy Coleslaw in a Tortilla Wrap,
Grilled Vegetable with Crispy Greens and a
Pesto Sauce in a Tortilla Wrap,
Chef's Dessert of the Day

\$24.49 per person

Build Your Own Hearty Sandwich

Chef's Soup of the Day
Organic Baby Greens with a Lemon Poppy
Seed Vinaigrette Dressing, Creamy Coleslaw
and French Style Potato Salad,
Display of Assorted Breads and Rolls
Deli-Style Platter of Roast Beef,
Black Forest Ham, Salami, Smoked Turkey,
Tuna Salad and Egg Salad
Condiments Include: Deli Pickles, Sliced
Onion, Lettuce, Sliced Tomato, Sprouts,
Mayonnaise, Mustards, Horseradish and
Cheese Slices
Selection of Cakes and Pastries

\$26.99 per person

A Mexican Fiesta

Black Bean Jalapeno Sour Cream Soup
Traditional Caesar Salad
Spinach Tomato & Avocado Salad with
a Cilantro Vinaigrette
'Build Your Own Taco & Fajita'
Consisting of; Soft and Hard Corn Tortillas
Grilled Chicken Strips, Beef Chilli,
Roasted Red and Yellow Peppers,
Tomato Salsa, Lettuce, Avocado,
Sweet Red Onion, Scallions, Mango,
Sour Cream and Amarillo Rice
Dulce di Lecce Cheesecake Squares
Margherita Tarts

\$24.49 per person

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Theme Luncheon Buffets

Our Themed Luncheon Buffets Include Assorted Home Baked Italian Rolls and Butter
As Well As Freshly Brewed **Toscana** Blend Regular & Decaffeinated Coffee
and a Selection of Herbal and Deluxe Teas
Minimum 25 Guests

Oriental Market Place

Egg Drop Soup
Rice Noodle and Ginger Salad
Mango Salad Tossed in Cilantro Vinaigrette,
Cabbage and Soy Poached Shrimp Salad
with a Toasted Sesame Seed Vinaigrette,
Stir-Fried Chili Beef, Chicken Chow Mein,
Shrimp & Snow Peas,
Vegetable Stir-Fry,
Vegetable Fried Rice & Steamed Jasmine Rice
Coconut Sticky Rice with Mango
& Fortune Cookies
\$24.99 per person

Mamma Mia, Delizioso!!

Fresh Plum Tomatoes in a Herb Garlic Vinaigrette
Tortellini Salad with Grilled Eggplant and Bell Peppers
in a Basil Dried Fig Balsamic Vinaigrette,
Romaine Hearts, Garlic Croutons, Shaved Asiago
In a Creamy Gorgonzola Dressing,
Baked Vegetable or Meat Lasagna,
Spicy and Sweet Italian Sausage,
Chicken Breast in a Chianti Reduction,
Wild Mushroom and Arugola Risotto,
Vegetable Peppernata,
Focaccia Bread, Rosemary and Sundried Tomato
With Fresh Parmigiano Cheese
Miniature Cannoli and Tiramisu Squares
\$30.99 per person

Savour the Mediterranean

Grilled Pita with Hummus
Traditional Greek Village Salad
Seasonal Mixed Greens with
Two House Dressings
Relish Tray of Roasted Sweet Peppers,
Chick Peas and Roasted Garlic
Grilled Chicken Souvlaki with Tzatziki Sauce
Saffron and Herb Rice
Baked Spinach and Feta Cheese Spanakopita
Baklava with Honey and Chopped Nuts
\$29.49 per person

Bounty of the Holland Landing

Marinated Local Vegetables with Fresh Herbs,
Valley Market Greens with Sour Cherry
and Wild Honey Vinaigrette,
Granny Smith Apple, Red Grape and Celery Salad
with Walnuts in a Creamy Dressing,
Plum Tomatoes, Sweet Onions with
Roasted Garlic and Oregano Salad
Roasted Chicken Breast Infused
With Juniper Berries and Rosemary
Seared Alberta Beef Striploin Tips
With Portobello, Shiitake and
Button Mushrooms
Potato Wedges with Fresh Herbs
Fresh Market Vegetables
Apple Crumble & Assorted Fruit Flans
\$32.99 per person

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Luncheon Barbeques

On the Patio
Minimum 20 Guests

Appetizers

Baby Organic Greens with Two Dressings,
Marinated Mushroom Medley with Crispy Celery,
Asiago Cheese and Lemon Vinaigrette,
Sliced Potato Salad with Parsley & Roasted Garlic,
Platter of Grilled Vegetables,
Tzatziki, Baba Ghanoush and Hummus,
Corn on the Cob (Seasonal)

Choice of Entrees: (Choice of one)

Marinated Beef Tenderloin Kebab	\$31.49
Marinated Chicken Kebab	\$29.99
Dill & Garlic Salmon Kebab	\$32.99
Grilled Rack of Lamb Chops	\$31.49
Grilled Spicy or Sweet Italian Sausage	\$29.99
Petite Filet Mignon (6 oz.)	\$35.49
Vegetable Brochette	\$26.99
Toscana Burger (6 oz.)	\$26.99



Dessert

Apple Strudel and Key Lime Pie
Freshly Brewed **Toscana** Blend Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas

A labour charge of **\$20.00** per hour for an attending Chef will apply to all outside barbecues
(Minimum of 3 Hours applicable)

For Your Convenience, We Include the Following Beverages During Service, Charged on Consumption:

Diet and Regular Soft Drinks @ **\$2.25 each**

Bottled Mineral Water @ **\$2.99 each**

Perrier Water @ **\$4.49 each**

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Luncheon Menu

Plated Service

Price Includes Choice of One Soup or One Appetizer, One Entrée, One Dessert, and Fresh Baked Italian Rolls and Butter
Freshly Brewed **Toscana** Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Appetizers and Soups

Soups

Sweet Potato and Leek
Garden Fresh Minestrone
Tuscan White Bean Soup with Smoked Pancetta
Broccoli and Cheddar Cheese
Wild Mushroom Bisque

Appetizers

Vine Ripened Tomato Tower with Fior di Latte
Mozzarella, Italian Basil, Balsamic Reduction,
Basil Oil, Sea Salt and Cracked Pepper

Smoked Duck Breast with Julienne Yellow Beets, Pea
Sprouts with Blackberry Vinaigrette

Romaine Lettuce, Grape Tomatoes, Kalamata Olives,
Cucumbers, Feta Cheese, Julienne Red and
Yellow Peppers with Feta-Basil Vinaigrette

Traditional Caesar Salad with Herb Croutons and Shaved
Parmiggiano Cheese and Prosciutto Crisp

Cucumber Bundle with Mixed Organic Greens, Grape
Tomatoes, Fennel and Carrot
Slaw with a Creamy Lemon Dressing

Roasted Pear, Wild Arugula, Walnuts, Gorgonzola,
Prosciutto and Aged Sherry Vinaigrette

Entrée

(Choice of One)

Suprême Breast of Chicken with Sundried Tomato
Butter, Wild Mushroom Risotto,
Seasonal Garden Vegetables in a Red Wine Reduction
\$36.99 per person

Charbroiled (8 oz) Black Angus New York Steak with
Gorgonzola Cheese Shiraz Reduction
\$39.99 per person



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Luncheon Menu (cont'd)

Entrée's Continued

(Choice of One)

Baked Meat or Vegetable Lasagna with Garlic Bread
\$29.99 per person

Butternut Squash Ravioli with Toasted Walnuts,
Sautéed Leeks in a Gorgonzola Cream Sauce
Topped with Wilted Spinach
\$27.99 per person

Pan Fried Gnocchi with Asparagus, Shiitake Mushrooms,
Grape Tomatoes and Parmigiano Butter Sauce
\$27.99 per person

Grilled Atlantic Salmon with White Wine Buerre Blanc
and Mango Salsa
\$36.99 per person

Pan Seared Tilapia with Sweet Green Pea Sauce
\$33.99 per person

Charbroiled (6oz) Peppercorn Rubbed Petite Filet Mignon,
Rosemary Au Jus
\$43.99 per person

Fennel Crusted and Slow Roasted Pork Tenderloin
with a Pomegranate Syrup
\$35.99 per person

All Entrées Served with Seasonal Vegetables and
Chef's Selection of Starches



Dessert

(Choice of One)

Lemon Meringue Pie with Blackberry Coulis and Seasonal Berries
Fresh Fruit Martini with Whipped Cream Sauce

Vanilla Crème Brûlée in a Martini Glass with Macerated Berries

Warm Apple Crumble Tart, Seasonal Berries and Cinnamon Cream Sauce

White Chocolate Mousse with Dark Chocolate Chips Served in a Martini Glass

Tiramisu with Berries and Kahlua Anglaise

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All Day Meeting Packages

All Day Meeting Packages Include Room Rental, Note Pads, Pens, One Flip Chart with Markers,
Candies and Iced Lemon Water

Minimum 15 Guests (Available Monday to Friday)

Meeting Plan # 1

Morning Break

Selection of Chilled Fruit Juices
Home Baked Croissants, Muffins and Danishes
Assorted Fruit Preserves and Butter
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas

Mid-Morning Break

Chilled Cranberry Juice
Individual Granola Bars
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas

Luncheon

Soup of the Day
Mixed Salad Vinaigrette
Fresh Pasta of the Day
Chef's Selection of Entrée
Roasted Potatoes and Medley of Vegetables
Dessert of the Day
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas

Afternoon Break

Assorted *Coca-Cola* Soft Drinks
Individual Assorted Chocolate Bars

\$69.99 per person

Meeting Plan # 2

Morning Break

Selection of Chilled Fruit Juices
Sliced Fresh Fruit and Seasonal Berries
Assorted Individual Yogurts
Home Baked Croissants, Danish Pastries
and Assorted Muffins
Assorted Fruit Preserves and Butter
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas

Mid-Morning Break

Chilled Cranberry Juice
Variety of Cereal Bars, Bottled Fruitopia Juices
Freshly Brewed **Toscana** Blend
Regular and Decaffeinated Coffee and a
Selection of Herbal and Deluxe Teas

Luncheon

Soup of the Day
Mixed Salad Vinaigrette
Fresh Pasta of the Day
Chef's Selection of Entrée
Roasted Potatoes and Medley of Vegetables
Dessert of the Day
Freshly Brewed **Toscana** Blend Regular and
Decaffeinated Coffee and a Selection of
Herbal and Deluxe Teas

Afternoon Break

Assorted Biscotti, Mini Italian Pastries & Tiramisu
Flavoured Sparkling and Non-Sparkling Waters
Assorted *Coca-Cola* Soft Drinks
Freshly Brewed **Toscana** Blend Regular and Decaffeinated
Coffee and a Selection of Herbal and Deluxe Teas

\$79.99 per person

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The Hilton Dinner Buffet

Minimum 100 Guests

Seasonal Garden Greens with Three Dressings
 Traditional Greek Salad with Feta Cheese
 Tri Colour Fusilli Pasta with Artichoke Bottoms,
 Stuffed Olives, Zucchini and Sweet Peppers
 Roasted Root Vegetable Salad with Sweet Peppers and Onion Pancetta Crumble
 Grapefruit, Fennel and Crab Salad with Riesling Vinaigrette Dressing
 Vine Ripened Tomato Salad with Bocconcini Cheese, Sweet Onion and Fresh Basil
 Crisp Cut Raw Vegetables with Sour Cream and Roasted Garlic Dip
 Freshly Baked Rolls and Butter

Decorated Platters

Restigouche of Poached Pacific Salmon with Medallions
 Cognac and Peppered Pâté
 Fine European Deli Cold Cuts of Black Forest Ham, Smoked Turkey,
 Capicola, Peppered Salami, Mortadella & Pastrami with Condiments
 Imported and Domestic Cheeses with Biscuits and Fresh Fruit
 Smoked Salmon with Traditional Garnish
 Peel and Eat Shrimp with Cocktail Sauce and Fresh Lemon

Hot Selections

Broiled Breast of Chicken in a
 Pommery Mustard Sauce
 Orange Roughy
 Roasted Prime Rib of Beef "Au Jus"
 Saffron Rice Pilaf
 Roasted Rosemary Potatoes
 Selection of Seasonal Market Vegetables

Sweet Table

Niagara Fresh Fruit and Seasonal Berries
 Fruit Flans, New York Style
 Cheesecake with Toppings,
 Chocolate Covered Strawberries,
 Chocolate Mousse,
 Assortment of French and Italian Pastries, Chocolate Éclairs,
 Freshly Brewed **Toscana** Blend Coffee, Decaffeinated Coffee, and a Selection of Deluxe Teas

\$94.99 per person



Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

The Deluxe Dinner Buffet

Minimum 75 Guests

Seasonal Garden Greens with Three Dressings
 Crisp Cut Raw Vegetables with Roasted Garlic Dip
 New Potato Salad with Light Mayonnaise Dressing
 Noodle Salad with Baby Shrimp
 Tossed Traditional Caesar Salad with Crisp Bacon Bits,
 Herb Croutons and Shaved Parmiggiano Cheese
 Rainbow Coleslaw and Cracked Chili
 Tri Colour Fusilli Pasta with Roasted Red Peppers,
 Olives, Fennel and Fresh Basil
 Freshly Baked Rolls and Butter

Cold Platters

European Style Deli Cold Cuts:
 Black Forest Ham, Smoked Turkey Breast, Sweet Capicola,
 Peppered Salami, Mortadella and Summer Sausage
 Relish Tray of Kalamata Olives,
 Gherkins and Stuffed Olives, Roasted Grilled Vegetables of Red, Yellow and Green Peppers,
 Zucchini and Eggplant
 Domestic Cheese Platter with
 Local Grapes and Berries

Hot Selections

Oriental Chicken Stir Fry
 Roasted Baron of Beef with Thyme Reduction
 Vegetable Lasagna with Tomato Sauce
 Rice Pilaf
 Selection of Seasonal Market Vegetables
 Roasted Wedges of Rosemary Potatoes

Sweet Table

Niagara Sliced Fresh Fruit
 Chocolate Mousse, Fruit Flans,
 English Sherry Trifle, New York Cheesecake with Toppings
 A Selection of Tortes and Squares
 Freshly Brewed *Toscana* Blend Coffee, Decaffeinated Coffee, and a Selection of Deluxe Teas

\$83.99 per person

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Dinner Menu

Plated Service

Price Includes Choice of One Soup or Salad, One Appetizer, One Main Entrée, and One Dessert
Includes Fresh Baked Italian Rolls and Butter, Freshly Brewed **Toscana** Blend Regular and Decaffeinated Coffee and a Selection of Herbal and Deluxe Teas

Soups & Salads

(Choice of One)

Garden Fresh Minestrone Soup	Cream of Wild Mushroom and Fresh Chives
Roasted Butternut Squash With Granny Smith Apples and Hazelnut Essence	Cream of Cauliflower With Bay Scallops and Fine Herbs
Shrimp Bisque Sherry Perfumed with Fresh Tarragon and Crème Fraiche	Mixed Baby Organic Greens, Julienne Carrots, Cucumber, Sweet Grape Tomatoes with a Balsamic Vinaigrette
Purée of Tuscan White Bean With Herb Garlic Oil	Arugula Salad with Poached Anjou Pear and Candied Walnuts with Sherry Vinaigrette

Appetizers

(Choice of One)

Julienne Yellow Beets, Smoked Duck Breast, Pea Shoot Salad, Blackberry Vinaigrette	Veal Eye of Round with Tuna Caper Sauce, Slivered Sweet Onion, Arugula Greens
Prosciutto, Seasonal Fruit, Asiago and Green Bean Rice Salad, Roasted Peppers, Arugula, Balsamic Vinaigrette	Trio of Salmon Includes Smoked, Gravlox, and Poached, Grilled White & Green Asparagus, Avocado Salsa and Orange Mayonnaise
Tomato and Bocconcini Tower with Arugula, Basil Oil, Sea Salt and Balsamic Syrup	Roasted Portobello Mushroom Stuffed with Caramelized Onion and Goat Cheese on a Bed of Baby Spinach with Citrus Vinaigrette

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Dinner Menu (cont'd)

Main Entrée

(Choice of One)

West Coast Salmon

Broiled BC Wild Salmon Fillet with
Maple Ginger Brandy Glaze
Mix of Saffron and Wild Rice
Colourful Bouquet of Vegetables

\$48.99 per person

Roast Striploin of Beef

Peppercorn Crusted Certified Black Angus Beef
Cut 'English Style'
Pinot Noir and Thyme Glaze Reduction
Horseradish Whipped Potatoes
Fresh Market Vegetables

\$48.99 per person

Oven Roasted Suprême of Chicken

Filled with Niagara Valley Dried Fruits Shiitake
Mushrooms Chardonnay and Roasted Root Vegetable 'Jus'
Sautéed Sliced Potatoes
Fresh Vegetable Medley

\$44.99 per person

Roasted Alberta Prime Rib

Certified Black Angus Prime Rib of Beef with
Pan Au Jus Fresh Herb and
Garlic Roasted Potatoes
With Market Vegetable Medley

\$48.99 per person

Trio Medallions

Beef Tenderloin with Peppercorn Sauce
Breast of Chicken Mushroom Sauce
Pistachio & Honey Mustard Lamb Loin
with a Rosemary Sauce
Puréed Garlic Mashed Potatoes
Fresh Vegetables from the Local Market

\$52.49 per person

Milk Fed Veal Chop

Grilled Veal Chop "Bone in" with Wild Mushroom
Marsala Sauce Reduction with
Market Fresh Vegetables, Crushed Garlic
Mashed Potatoes

\$52.49 per person

The Three Del Monico's

Del Monico Beef Tenderloin with Green Peppercorn
Sauce, Del Monico Provimi Veal Tenderloin with
Shiitake Mushroom Sauce, Del Monico Pork
Tenderloin with Pomegranate Glaze,
Rösti Potatoes & Market Fresh Vegetables

\$52.49 per person

Pinwheel of Beef Tenderloin

Certified Black Angus Tenderloin Roulade with
Baby Organic Spinach and Medley of Wild
Mushrooms with Merlot Reduction Roasted
Château Potatoes and Bouquet of Fresh Vegetables

\$54.99 per person

Alaskan Wild Black Cod

Fillet of Herb Crusted Black Cod, with a
Chardonnay Wine Butter Reduction
Seasonal Vegetables and
Panko Crusted Rice Croquette

\$45.99 per person

Steak and Tiger Shrimp

Certified Black Angus New York Steak (8 oz.)
With a Shiitake Mushroom Merlot
Reduction Complimented with
Shrimp Scampi Lemon Wine Sauce
Whipped Potatoes and
Fresh Vegetable Medley

\$58.99 per person

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Dinner Menu (cont'd)

Desserts

(Choice of One)

Tiramisu

A Creamy Venetian Specialty with Kahlua Cream and Fresh Berries

Crème Brûlée

With Tahitian Vanilla and Seasonal Garnish

Apple Blossom

Warm Pâte Brisée with Niagara Apples, Cinnamon Anglaise, and Vanilla Ice Cream

Chocolate Volcano

Warm Melted Chocolate Centre, with Vanilla Ice Cream and Cream Sauce

Idyllic Ices

Trio of Lemon, Raspberry and Mango Sorbet Presented with Complimenting Trio of Coulis

Panna Cotta

A Classic Italian Dessert with Caramel Consommé and Fresh Berries in Season



Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Hors D'oeuvre & Canapé

Chef's Special Signature Creations Served "White Glove Butler" Style
(Per Dozen)

Chicken Satay with a Warm Peanut Sauce	\$29.99	Chilled Mussels on the Half Shell with Diced Tomato, Red Onion and Sweet Pepper	\$29.99
Wild Mushroom and Pancetta Quiche	\$26.99	Tequila Marinated Scallop Ceviche with Red Onion & Diced Avocado on Tortilla Toast	\$35.99
Szechuan Peppercorn Baby Back Ribs	\$38.49	Coconut Breaded Shrimp with Pineapple Cilantro Salsa	\$45.99
Grilled Asparagus Wrapped in Prosciutto	\$29.99	Vegetable Samosa with Mango Chutney Dip	\$38.99
Granny Smith Apples on a Fork Wrapped In Prosciutto with Balsamic Cream	\$32.99	Mushroom Risotto on a Porcelain Tasting Spoon	\$32.49
Italian Crostini with Blackened Beef Carpaccio	\$33.99	Vegetable Pakora with Thai Chili Sauce	\$28.99
Grilled Lamb Lollipops with Mint Aioli Dipping Sauce	\$42.49	Demi Tasse of Mushroom and Broccoli Soup	\$29.99
Grilled Kobe Beef Sliders	\$35.49	Sweet Potato Frites with Dijon Mustard Dipping Sauce	\$29.49
Teriyaki Chicken Lollipop	\$36.49	Mashed Potato Martini Topped with Vin de Merchant Sauce	\$31.49
Steak Tartar on a Tasting Spoon with Red Onion and Caper Mayonnaise	\$33.99	Vegetable Gyoza with Soya Dipping Sauce	\$41.99
Sea Scallops Wrapped in Bacon	\$44.49	Thai Spring Rolls with Plum Dipping Sauce	\$37.49
Prawns "Tempura" with Soya Dip	\$42.99	Grilled Eggplant on Focaccia Toast with Arugula Pesto	\$28.99
Shrimp Canapé with Lemon & Dill	\$40.99	Thai Rice Paper Rolls with Plum Dipping Sauce	\$28.99
Smoked Salmon Tartar in a Cucumber Cup	\$33.99	Spinach & Feta Spanakopita	\$28.99
California Rolls with Wasabi & Ginger	\$41.49	Camembert Cheese & Grape on Toast Point	\$34.49
Shrimp Dim Sum	\$35.49	Gorgonzola on Toast with Walnuts and Dried Fig Compote	\$29.99

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Cocktail Receptions – Toscana Style

Chilled Seafood Served on Crushed Ice

(Availability may vary seasonally)

Maine Lobster Tail Medallions, Multi Grain Mustard Sauce, Louisiana Dressing

(Serves 25 – 30)

\$399.00

Seasons Finest Oysters on the “1/2 Shell”

With Horseradish, Cocktail Sauce and Caribbean Hot Sauce, Lemons and Limes

(Serves 40 – 50)

\$375.00

Alaskan King Crab Legs with Cocktail Sauce

(Serves 40 – 50)

\$950.00

Pyramid of Scampi Shrimp

Served with Zesty Cocktail Sauce and Lemon Wedges

(100 pieces)

\$450.00

Side of Pacific Smoked Salmon

With Traditional Condiments of Diced Onion, Egg Yolk, Egg White
Chopped Parsley and Capers

Accompanied with Rye, Marble and Pumpernickel Breads

(Serves 25 – 30)

\$390.00



Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Cocktail Receptions – Toscana Style

'Traditional' Cocktail Sandwiches

Assortment of Quartered and Finger Sandwiches with
Black Forest Ham, Cheddar Cheese, Egg Salad,
Tuna Salad and Roast Beef, Selection of Relishes
(50 Quartered Per Tray; Serves 10 – 12)

\$85.00

Display of Grilled Fresh Vegetables

Flavoured with Olive Oil, Oregano and Garlic
Served with Fresh Focaccia Bread

(Serves 25 – 30)

\$150.00



Display of Season Freshest Crudités

With an Herb Dip

Small (Serves 25 – 30) **\$180.00**

Medium (Serves 40 – 50) **\$300.00**

Large (Serves 60 – 90) **\$450.00**

Imported and Domestic Cheese Platter

Whole and Cut Selection of Domestic and Imported Cheeses with
Fresh Seasonal Fruit, Grapes, Flavoured Breads
Baguettes and Assorted Biscuits

Small (Serves 25 – 30) **\$225.00**

Medium (Serves 40 – 50) **\$350.00**

Large (Serves 60 – 90) **\$550.00**

Local Seasonal and Tropical Fresh Fruit Display

Small (Serves 25 – 30) **\$150.00**

Medium (Serves 40 – 50) **\$250.00**

Large (Serves 60 – 90) **\$400.00**

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Toscana Designed Receptions

Reception Dinner

Display of Grilled Vegetables
Imported and Domestic Cheese Platter

Seafood Station

Smoked Salmon Rosettes
with Capers and Onions
Crab Meat and Caviar Cream Puff
Sea Scallops Wrapped in Bacon,
Canadian Maple Syrup Glaze
Coconut Breaded Shrimp with
Pineapple Cilantro Salsa

Carving Station

Black Angus Roasted Striploin
or
Roasted Rosemary Stuffed Pork Loin
with a Calvados Reduction
With Fresh Baked Rolls and Whipped Butter
A Selection of Mustards
and Creamy Hot Horseradish
(Carved by a Member of our Culinary Team)

Asian Station

Pan Fried Gyoza with Soy Sauce
Malaysian Chicken Satay with Peanut Sauce
Vegetable Spring Rolls with Hoisin Sauce

Sweet Table

Fruit Flans, New York Style Cheesecake with
Toppings, Chocolate Covered Strawberries,
Homemade Squares, Assortment of
French and Italian Pastries

\$79.99 per person
(Based on 15 Pieces Per Person)

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Live Action Stations
Selection of Any Five Stations

Minimum 75 Guests

The Beef Station

Wood Smoked Hip of Beef with Shiraz Jus, Spicy Horseradish, Pommery, Dijon, Keen's Mustard,
Mayonnaise, Hot Peppers with Mini Kaisers
Mini Beef Tenderloin Kebabs with Sautéed Red and Yellow Peppers, Mushrooms, Crispy Onions,
Tzatziki Sauce, Baba Ghanoush and Hummus with Grilled Pita Bread

The Seafood Station

Pub Style Halibut and English Chips Served with Traditional Accompaniments,
Sautéed Shrimp and Scallops in a Provençal Sauce or a Pernod Cream Sauce,
Poached Salmon Side with Sundried Tomato Pesto

The Pasta Bar

Selection of Penne Pasta, Agnolotti Filled with Ricotta and Spinach, and Fettuccine Verdi with your
Choice of Tomato Basil Sauce, Creamy Alfredo Sauce, Vodka Sauce or Aglio e Olio
Grilled Vegetable Salad of Red and Yellow Peppers, Eggplant and Zucchini
Grape Tomato and Mini Bocconcini Cheese
Garlic Bread

South Asian Favourites

Vegetable Samosas with Mango Chutney Dipping Sauce
Vegetable Pakoras
Butter Chicken, Beef Curry
Basmati Rice and Naan

The Sushi Bar

Consisting of Fresh Hand Made Rolls, Including Dynamite and Dragon Rolls,
Sashimi, Tempura Shrimp and Vegetables and Spring Rolls
In addition, Customized Rolls Made to Order

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Live Action Stations (cont'd)

The Golden Yukon Potato Station

Create your Own Poutine, Featuring French and Sweet Potato Fries,
Cheese Curds and Cabernet Jus
Potato Latka with Sour Cream and Apple Sauce
Croquette Almondine
Potato Skins with Your Choice of Fillings Including Fresh Scallions, Bacon Bits,
Cheddar Cheese and Sour Cream

The Montreal Style Deli Meat Station

Smoked Montreal Brisket of Beef, Pastrami Brisket and Pickled Corned Beef
Sliced to Order with your Choice of Breads and Condiments
Breads Include: Rye, Marble, Dark Rye
Condiments Include: Dijon Mustard, Pommery Mustard, Keen's Mustard, Mayonnaise,
Hot Horseradish, Crispy Kosher Pickles and Spicy Banana Peppers
Creamy Cole Slaw

The Cheese Station

Displays of Domestic and International Cheese with Crackers and Red & Green Grapes
Rotolo of Bocconcini with Arugola and Tomatoes and Black Olive Tapenade
Grilled Cheese Sandwiches Made to Order
Saganaki Cheese Flambéed with Ouzo

The After Dinner Station

Mini Italian Pastries,
Assorted Fruit Tarts, Individual Tiramisu
Mini Crème Brûlée
Seasonal Sliced Fresh Fruit
Freshly Brewed **Toscana** Blend Regular and Decaffeinated Coffee and
A Selection of Herbal and Deluxe Teas

\$80.00 per person

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Beverage Selections

Liquor Consumption is calculated to the nearest tenth of a bottle.

Organizers are invited to delegate one person to verify total beverage consumption with the Banquet Manager upon conclusion of the function

Host Bar*

This bar is recommended when the host pays for all the drinks their guests consume

Liquor Premium Brands – 1 oz	\$6.50	per drink
Aperitifs and Sherries – 2 oz	\$7.50	per drink
Liqueurs and Cognacs – 1 oz	\$8.25	per drink
Assorted Domestic Beer	\$5.99	per bottle
Assorted Imported Beer	\$6.99	per bottle
House Wine, Red, White – 6 oz	\$6.50	per glass
Bottle of House Wine, Red or White	\$22.00	per bottle
Soft Drinks	\$2.75	Per drink

Up to 25 Guests – Bartender Charge of \$ 20.00 per Hour (minimum of 3 hours)
26 Guests and Over – No Bartender Charge

**Applicable Taxes and Fifteen Percent Gratuity are not included in the above prices*



Cash Bar**

This bar is recommended when the individual guests pay for their own drinks

Liquor Premium Brands – 1 oz	\$7.50	per drink
Aperitifs and Sherries – 2 oz	\$8.50	per drink
Liqueurs and Cognacs – 1 oz	\$9.25	per drink
Assorted Domestic Beer	\$6.99	per bottle
Assorted Imported Beer	\$7.99	per bottle
House Wine, Red, White – 6 oz	\$7.50	per glass
Bottle of House Wine, Red or White	\$28.00	per bottle
Soft Drinks	\$3.75	Per drink

Up to 25 Guests – Bartender Charge of \$ 20.00 per Hour (minimum of 3 hours)
26 Guests and Over – No Bartender Charge

***Applicable Taxes and Fifteen Percent Gratuity are included in the above prices*



Prices are subject to change without notice – Applicable taxes and 15% gratuity not included

Beverage Selections

The Margarita Bar

A Touch of The Mexican Fiesta..... **\$7.99**

Our Bartender Will Mix This Refreshing Drink in Front of Your Eyes.

Select from Traditional Margaritas to Flavoured Peach, Cherry,

Raspberry, Melon and Blue Curacao

All Margaritas are Served on The Rocks!

The Martini Bar

Shaken or Stirred, Traditional to Extravagant

Dean Martin's Way is a Sure Way to 'Liven' up

any Cocktail Reception

\$7.99 per drink

The Luge

Enjoy Goldschlager Schnapps or

Flavoured Vodkas

Poured and Chilled from an Ice Luge

Carved by our Executive Chef

Ice Luge Prices Start at **\$500.00**

Schnapps and Flavoured Vodkas

\$7.00 per drink

International Coffee Liqueur Station

Our Freshly Brewed **Toscana** Blend Coffee

or Decaffeinated Coffee With Fresh

Whipped Cream, Chocolate Shavings,

Sugared Stir Sticks, Chocolate Straws

and Cinnamon Stir Sticks

Complimented with a Selection of Cognacs,

Grand Marnier, Amaretto and Cointreau

\$7.99 per drink

Bar Brands

Liquor Premium Brands

Tanqueray Gin, Canadian Club, Wiser's Deluxe,

Bacardi Rum, Lambs Navy Dark Rum, Smirnoff Vodka,

Johnny Walker Red Scotch

Domestic & Imported Beer

Labatt's Blue, Coors Light, Molson Canadian,

Budweiser, Bud Light

Heineken, Stella Artois, Corona

Cordials

B & B, Cointreau, Kahlua, Drambuie, Frangelico,

Sambuca, Baileys, Amaretto Disaronno

Grand Marnier

Cognac

Remy Martin VS, Hennessy VS,

Courvoisier

Deluxe Brands

Bombay Sapphire Gin, Johnny Walker Black, Chivas Regal, Crown Royal

Please inquire about upgrading to our Deluxe Brands

Prices are subject to change without notice – Applicable taxes and 15% gratuity not included



TOSCANA

BANQUET AND CONFERENCE CENTRE

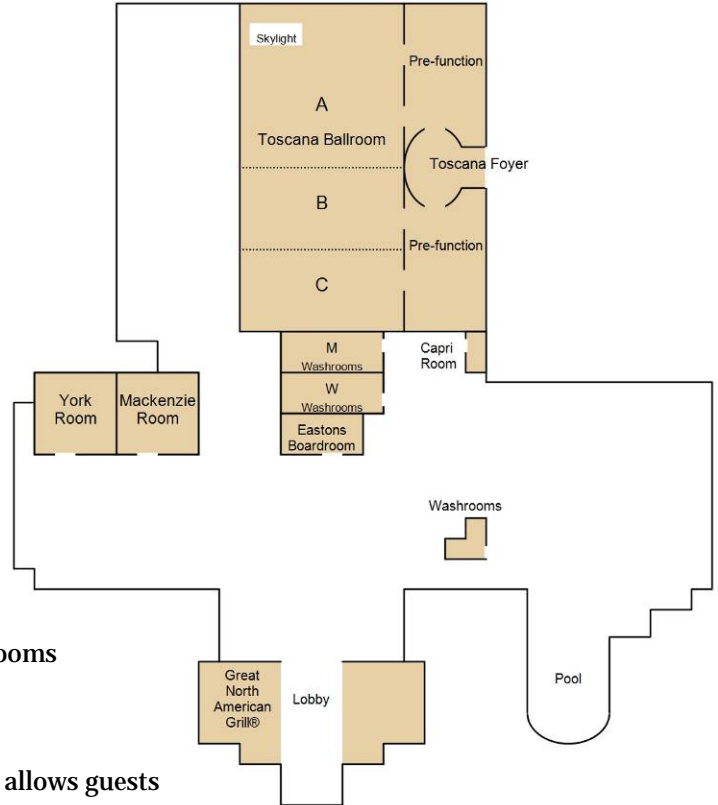
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ROOM	Total Sq Ft	Room Size	Ceiling Ht	Banquet-10	Theatre	Classroom	Half Rounds	U-Shape	H-Square
Toscana Ballroom	8,000	115' x 67'	22'	600	850	360	360	n/a	n/a
Toscana A	4,000	56' x 67'	22'	300	400	180	180	60	75
Toscana B	2,000	29' x 67'	22'	150	225	90	90	45	55
Toscana C	2,000	29' x 67'	22'	150	225	90	90	45	55
York Room	620	25' x 25'	11'	40	50	30	24	20	30
Mackenzie Room	570	25' x 25'	11'	40	50	30	24	20	30
Eastons Room	310	20' x 15'	11'			Permanent Boardroom for 12			
Capri Room	200	20' x 10'	9'			Permanent Boardroom for 8			
Toscana Foyer		115' x 20'	22'						

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3201 Hwy 7 West
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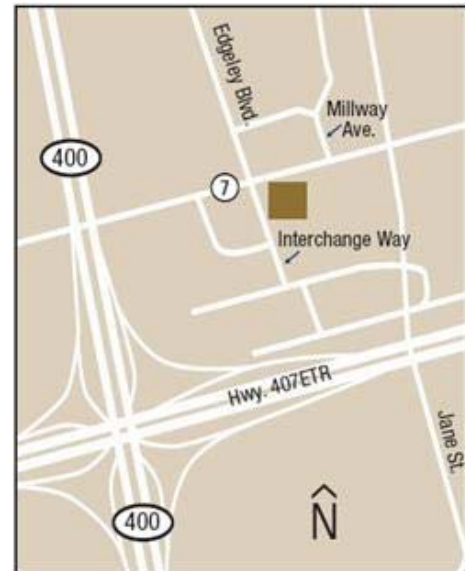
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Contact us today and let us design the perfect function for you

Phone: 905-660-5200

Email: info@toscanabanquethall.com

Web: www.toscanabanquethall.com



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