



Meeting Packages - 2021

Delta Toronto Meeting Packages include the following:

Meeting Room Rental

Water Service

Papers and Pens

LCD projector with Screen

Internet Connection for 1 device

Delta Toronto
75 Lower Simcoe Street | Toronto, ON | M5J 3A6
416.849.1200 | deltatoronto.com

Prices subject to applicable taxes and gratuity charges. Prices subject to change without notice 01/2021.

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DELTA
HOTELS
MARRIOTT
TORONTO

Package A

Minimum 15 guests, Maximum 75 guests
\$145 per guest

Breakfast

Butter Croissants (V), Assorted Fruit Danishes (V), and Pain au Chocolate (V),
Apple Turnovers, House Made Mini Muffins (V)
Butter, Honey and Fruit Preserves
Turkey Sausage, Cheddar and Egg Muffin
Hot Oatmeal, Brown Sugar and Sultanas (GF) (DF) (V)
Mini Flavored Yogurt Tubs Seasonal (GF) (V)
Fresh Fruit Platter (GF) (DF) (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Morning Break

Royal Gala Apples (GF) (DF) (V)
Date, Banana and Sunflower Seed Loaf (DF) (V)
Baked Mini Quiche, Chive Sour Cream
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Deli Lunch

Chef's Seasonally Inspired Soup

Heritage Blend Greens, Crisp Vegetables, Berries, Pumpkin Seed Granola (DF) (V)
Sunrise Blend Grains, Pulled Chicken, Roast Peppers and Tomatoes, Baby Kale,
Apple Cider Vinaigrette (DF)
Potato Salad, Chick Peas, Tomatoes, Cucumber, Red Onion, Cilantro, Lime Vinaigrette (GF) (DF) (V)
Assorted Dressings, Pickles and Smoked Olives

Spicy Tuna Mayonnaise, Tomatoes, Romaine Lettuce, Cabbage and Carrot Slaw,
Soft Multi-Grain Artisan Bread (DF)
Hot House Tomato, Lebanese Cucumber, Roast Red Pepper, Pullman Loaf,
Mint Coriander and Coconut Chutney (DF) (V)
Oven Baked Stuffed Italian Deli Panini, Tomato Sauce, Provolone Cheese
Baked Truffle Scented Mushroom and Cheese Flatbread (V)
Pulled BBQ Chicken, Crisp Apple, Aged Cheddar, Lettuce, Tomato, Whole Wheat Wrap

House Made Assorted Dessert Buffet Selections
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Afternoon Break

Assorted Fresh Fruit Juices, Chilled Chocolate and 2% Milk To-Go
Assorted Fresh Baked Cookies and Biscotti (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

(DF) - Dairy Free (GF) - Gluten Free (V) - Vegetarian

Package B

Minimum 15 guests, Maximum 75 guests

\$150 per guest

Breakfast

Banana Bread (V), Carrot, Raisin and Pumpkin Seed Loaf (DF) (V)
High Fiber Organic Bran and Morning Glory Muffins (V)
Assorted Savory Pastries (V)
Baked Broccoli, Kale, Roast Red Pepper, Frittata, Feta Crumble (V)
Boursin Cheese, Chive Hash Brown Potatoes (GF) (V)
Chicken Chorizo Sausage (GF) (DF)
Seasonal Fruit Platter (GF) (DF) (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Morning Break

Bowl of Apples, Orange and Bananas (GF) (DF) (V)
Grilled Tomato and Cheese Sandwiches Pain au Lait (V)
Mini Cranberry Scones with Whipped Cream and Strawberry Preserve (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Hot Lunch

Chef's Seasonally Inspired Soup
Freshly Baked Bread Rolls (DF) (V)

Crisp Romaine and Kale, Smoked Bacon Crumb, Grana Padano (GF)
Roast Butternut Squash, Arugula, Goat Cheese, Toasted Pumpkin Seeds (GF) (V)
Tabbouleh of Quinoa, Chopped Kale, Broccoli, Cauliflower, Tomatoes, Cucumbers,
Cilantro and Lemon (GF) (DF) (V)

Roast Chicken Breast, Mushroom Jus, Roast Cherry Tomatoes (GF) (DF)
Baked Spinach and Ricotta Cannelloni, Fresh Tomato Sauce, Parmesan Cheese (V)
Oven Roasted Red Skin Potatoes, Fresh Herbs, Garlic Infused Olive Oil (GF) (DF) (V)
Roast Garden Vegetables, Olive Oil (GF) (DF) (V)

House Made Assorted Dessert Buffet Selections
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Afternoon Break

Crispy Tortilla Chips, Pico di Galo, Fresh Guacamole (GF) (DF) (V)
All-Chocolate Brownies (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

(DF) - Dairy Free (GF) - Gluten Free (V) - Vegetarian

Package C

Minimum 15 guests, Maximum 75 guests
\$155 per guest

Breakfast

Butter Croissants, Assorted Sweet and Savory Pastries, Pain au Chocolate (V) Banana Bread (V)
Carrot, Raisin and Pumpkin Seed Loaf (DF) (V), House Made Mini Muffins (V)
Butter, Honey and Fruit Preserves
Scrambled Ontario Eggs with Scallions (GF)
Smoked Bacon Rashers (GF) (DF)
Country Pork Sausages (DF)
Roast Breakfast Potatoes, Caramelized Onions, Fresh Herbs (GF) (DF) (V)
Seasonal Fresh Fruit Platter (GF) (DF) (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Morning Break

Bowl of Apples, Oranges and Bananas (GF) (DF) (V)
Stuffed Chicken and Bacon Cream Panini, Provolone Cheese
Baked Apple Strudel (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Hot Lunch

Chef Seasonally Inspired Soup
Freshly Baked Bread Rolls (DF) (V)

Heritage Blend Greens, Crisp Vegetables, Berries, Pumpkin Seed Granola (DF) (V)
Hot House Tomato Salad, English Cucumber, Parsley, Crumbled Feta (GF) (V)
Roast Red Skin Potatoes and Sweet Yams, Cornichons, Pickled Jalapeno, Parsley,
Mayonnaise (GF) (DF)
Assorted Dressings, Pickles and Smoked Olives

24 Hour Braised Beef Chuck, Candied Bacon, Pearl Onions, Rich Beef Gravy (GF) (DF)
Grilled Moroccan Spiced Chicken Legs, Cucumber Yoghurt (GF)
Braised Cauliflower & New Potatoes with Garden Peas & Spices (GF) (DF) (V)
Fragrant Rice Pilaf (GF) (DF) (V)

Sliced Seasonal Fruit (GF) (DF) (V)
House Made Assorted Dessert Buffet Selections
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

Afternoon Break

Detox Beet, Apple and Ginger Juice (GF) (DF)
Dark Chocolate and Pecan Brownie (V)
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
Assorted Tazo® Teas

(DF) - Dairy Free (GF) - Gluten Free (V) - Vegetarian