



Toronto Airport West
100 Britannia Road East
Mississauga, Ontario L4Z 2G1
905-890-5700

Wedding Package

The Management and Staff at the Holiday Inn Toronto West take great pride in ensuring that your Wedding is truly the momentous occasion that you deserve. Our Catering Co-Ordinator along with our Food & Beverage Department will ensure that all of your guests needs are met. To help in planning your event we have prepared some all-inclusive packages. If you wish to personalize your event, or if there is something you would like and you don't see it, our Executive Chef will work with you to prepare that special menu. Any additions will be charged accordingly. The following packages are based on a minimum guarantee of 30 or more people.

All packages include the following:

Banquet Room

Five Hour Open Bar with 5 Domestic Brands

Choice of Dinner

Two Bottles of Wine per Table

Late Evening Sweet Table

Linen Tablecloth and Napkins

Votive Candles on Each Table

Complimentary Guest Room for Event Organizer

Special Rates for Guests who wish to stay over

Complimentary Parking

*For a Wedding to remember,
Contact our Catering Department at
(905) 890-7169*

Wedding Package Menus

Basket of Assorted Rolls and Butter

Choice of One Soup

*Forest Mushroom, Minestrone, Cheddar & Broccoli, Chicken Consommé with Julienne Vegetables,
Lobster Bisque, Leek & Potato or Carrot & Ginger*

Choice of One Salad

*Organic Greens, Classic Caesar, Boston Bib Salad,
Mandarin Orange & Baby Spinach Salad or Stuffed Papaya with Marinated Seafood*

Choice of One Entree

Angus Striplion of Beef

Cooked medium well and served with Red Wine Au Jus

Medallions of Veal Scaloppini

With a Lemon Mushroom Reduction

Chicken Supreme

Served with Crab and Leek Stuffing and White Wine Herb sauce

Fresh Filet of Salmon

Stuffed with Tiger Shrimp & Saffron Cream Sauce

Roast Angus Prime Rib

with Yorkshire Pudding & Au Jus

Choice of One

*Chateau Potato, Parisian Potato, Mini Red Potato,
Baked Potato or Herb Risotto Rice*

Seasonal Vegetables

Choice of One Dessert

*White Chocolate Chunk Cheese Cake, Cassis Bomb, White Chocolate Passion Tort,
Black & White Mousse Pyramid or Dark Chocolate Truffle Mousse*

Coffee & Tea

Late Night Sweet Table

Assorted Cakes, French Pastries and Sliced Fresh Fruit

Wedding Buffet Dinner

*A Selection of Flat Breads, Rolls and Butter,
Chef's Choice of Four Mixed Salads
Vegetable Crudités and Dip
Shrimp Cocktail, Baby Lobster Tray with Bistro Sauce*

Buffet Entrees

*Baked Manicotti
With Ricotta Cheese*

*Angus Beef Striploin
Cooked medium and served with Red Wine Au Jus*

*Seared Chicken Supreme
With Mustard and Cream Sauce*

Garlic Whipped Potatoes

Fresh Market Vegetables

Dessert

*Assorted French Pastries and Cakes
Fresh Fruit Tray
Coffee & Tea*

After Dinner Sweet Table

Assorted Pastries, Cakes, and Petit Fors

Coffee and Tea