

Catering Menu 2017



element™

BY WESTIN

Vaughan Southwest

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Welcome to an exhilarating event experience...

Whether you're organizing a business meeting or a special event, look no further, the Element Vaughan Southwest has the means and dedication to meet your needs. With flexible meeting space, specially created menu's and advanced audio visual services; you can count on having all the selections needed to make for a remarkable event.

You can rely on our dedicated and professional associates to attend to all your meeting needs.

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We can cater to most dietary restrictions to ensure all your attendees are taken care of. Please notify the Catering Department prior to your event.

We look forward to delivering exceptional service that will exceed your expectations.

In Hospitality,

The Team at the Element Vaughan Southwest

Minimum guarantee of 20 people or more required. If group is less than 20 people, an additional fee of \$5.00/person applies

Prices exclusive of applicable gratuity and taxes.

Prices are subject to change without notice.

Please advise of any dietary requirements 3 business days prior to event.

Breakfast

CONTINENTAL BREAKFAST | \$13 per person

Selection of Muffins, Freshly Baked Pastries
Assorted Bagels served with Butter, Cream Cheese and Preserves
Fresh Fruit Salad
Tropicana Orange and Apple Juices
Freshly Brewed Coffee and Tea Selection

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HEALTHY START | \$16 per person

Assorted Cereals with Milk
Individual Fruit Yogurts
Seasonal Fresh Sliced Fruit Platter
Assorted Breakfast Sandwiches
(Croissant, Biscuit, Ciabatta, Bacon, Sausage, Vegetarian Patty, Egg & Cheese)
Tropicana Orange and Apple Juices
Freshly Brewed Coffee and Tea Selection

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HOT BREAKFAST TABLE | \$19 per person

Selection of Muffins, Freshly Baked Pastries
Assorted Bagels served with Butter, Cream Cheese and Preserves
Seasonal Fresh Sliced Fruit Platter
Individual Fruit Yogurts
Assorted Cereals with Milk
Scrambled Eggs
Breakfast Potatoes
Breakfast Sausages and Bacon
Tropicana Orange and Apple Juices
Freshly Brewed Coffee and Tea Selection

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Enhancements

SNACKS

Cake Loaf (Banana, Lemon Poppy seed, Apple Cranberry) | **\$4 per person**

Assorted Bagels with Butter, Cream Cheese and Preserves | **\$4 per person**

Assorted Muffins & Freshly Baked Pastries | **\$3.50 per person**

Freshly Baked Assorted Cookies (12 pieces) | **\$25 per dozen**

Brownies, Dessert Bars and Squares | **\$3 each**

Seasonal Sliced Fresh Fruit | **\$4 per person**

Whole Fresh Fruit | **\$2.75 each**

Individual Oatmeal | **\$4 each**

Individual Fruit Yogurt | **\$3.50 each**

Individual Potato Chips and Popcorn | **\$3 each**

Individual Granola Bars | **\$3 each**

BEVERAGES

Freshly Brewed Coffee and Tea Selection | **\$4 per person**

Freshly Brewed Coffee Urn (50 cups) | **\$100 per urn**

Tea Urn with Herbal Tea Selection (50 cups) | **\$100 per urn**

Assorted Soft Drinks (based on consumption) | **\$2.75 per each**

Tropicana Apple and Orange Juice (based on consumption) | **\$3.50 per bottle**

Eska Sparkling Water (based on consumption) | **\$3.50 per bottle**

Bottled Spring Water (based on consumption) | **\$2.75 per bottle**

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Breaks

BEVERAGE TABLE | \$8 per person

Eska Sparkling Water & Bottled Spring Water
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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INTERMISSION | \$10 per person

Freshly Popped Popcorn
Assorted Chocolate Bars
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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SWEET & SALTY | \$10 per person

Individual Potato Chips
Freshly Baked Assorted Cookies
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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TAKE A BREAK | \$10 per person

Tortilla Chips with Salsa
Pita Triangles with Hummus
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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CHOCOLATE DELIGHT | \$12 per person

Chocolate Chip Cookies, Brownies
Assorted Chocolate Bars
2% Milk and Chocolate Milk
Hot Chocolate
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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SPORTS FAN | \$14 per person

Individual Peanuts and Potato Chips
Freshly Popped Popcorn
Baked Nachos with Cheese Served with Salsa and Sour Cream
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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Working Lunches

An additional \$4 per person for Working Dinners

Assorted Soft Drinks and Freshly Brewed Coffee & Tea Selection included with all working lunches

#1 MAKE YOUR OWN SANDWICH | \$26 per person

Garden Salad with Assorted Dressing
Coleslaw & Pasta Salad
Assorted Breads, Deli Meats,
Egg Salad, Tuna Salad and Cheeses
Condiments
Chef's Choice of Dessert

#3 Wraps | \$27 per person

Soup of the Day
Garden Salad with Assorted Dressing
Pasta Salad and Coleslaw
Assorted Prepared Wraps with
Chicken Caesar, Ham & Ranch, BLT,
Buffalo Chicken and Vegetarian
Chef's Choice of Dessert

#5 Little Italy | \$29 per person

Minestrone soup
Traditional Caesar salad
Tomato & Bocconcini Salad
Garlic Bread
Chicken Parmigiana with Tomato Sauce and
Mozzarella Cheese
Roasted Bell Peppers and Onions on the side
Pasta tossed with Tomato Sauce
Tiramisu

#7 Rotisserie Chicken | \$33 per person

Soup of the Day
Fresh Garden Salad with Choice of Dressing
Rotisserie Chicken Quarters with Hunter Sauce
Roasted Potatoes or Rice Pilaf
Steamed Seasonal Vegetable Medley
Chef's Choice of Dessert

#2 Corner Deli | \$27 per person

(Ready Made Sandwiches)

Soup of the Day
Garden Salad with Assorted Dressing
Pasta Salad and Coleslaw
Assorted Breads, Deli Meats,
Egg Salad, Tuna Salad and Cheeses
Chef's Choice of Dessert

#4 Taste of the Orient | \$29 per person

Garden Salad with Asian dressing
Vegetable Spring roll
Chicken & Vegetable Shanghai Stir-Fry
Steamed Rice
Chef's Choice of Dessert

#6 Mama Mia | \$30 per person

Minestrone soup
Traditional Caesar salad
Tomato & Bocconcini Salad
Garlic Bread
Meat & Vegetable Lasagna
Tiramisu

#8 Classic Homestyle Roaster | \$33 per person

Soup of the Day
Fresh Garden Salad with Choice of Dressing
Pot Roast with Rich Brown Gravy
Mashed Potatoes & Corn
Chef's Choice of Dessert

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Hot Table

Minimum of 30 people

Lunch | \$35 per person
Dinner | \$39 per person

Soup of the Day
Three Freshly Prepared Salads

Choice of two entrees (meat):

Chicken & Vegetable Shanghai Stir-Fry
Meat Lasagna
Pot Roast with Rich Brown Gravy
Chicken Parmigiana
Salmon with Teriyaki Ginger Glaze
Salmon with Dill Sauce
BBQ Pork Ribs
Rotisserie Chicken Quarters
Chicken Kiev
BBQ Chicken Pizza and Tomato Mozzarella Pizza

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Choice of one entree (vegetarian):

Vegetarian Lasagna (Vegetarian)
Penne Primavera (Vegetarian)
Vegetable Shanghai Stir-Fry (Vegetarian)

Roasted Potatoes, Mashed Potatoes or Rice
Steamed Vegetables

Chef's Choice of Dessert
Seasonal Sliced Fresh Fruit
Assorted Soft Drinks
Freshly Brewed Coffee & Tea Selection

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Vaughan Southwest

Element Meeting Package A

Meeting Packages Include the Room Rental

\$75.00 per person

Breakfast

Selection of Muffins, Freshly Baked Pastries
Assorted Bagels served with Butter, Cream Cheese and Preserves
Seasonal Fresh Sliced Fruit Platter
Individual Fruit Yogurts
Assorted Cereals with Milk
Scrambled Eggs
Breakfast Potatoes
Breakfast Sausages and Bacon
Tropicana Orange and Apple Juices
Freshly Brewed Coffee and Tea Selection

Morning Break

Assorted Soft Drinks
Freshly Brewed Coffee & Tea Selection

Lunch

(See Working Lunches Page)

Choice of One Working Lunch from #1 through #3

Afternoon Break

Assorted Freshly Baked Cookies
Assorted Soft Drinks
Freshly Brewed Coffee & Tea Selection

Minimum guarantee of 20 people or more required. If group is less than 20 people, an additional fee of \$5.00/person applies

Prices exclusive of applicable gratuity and taxes.

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Element Meeting Package B

Meeting Packages Include the Room Rental

\$80.00 per person

Breakfast

Selection of Muffins, Freshly Baked Pastries
Assorted Bagels served with Butter, Cream Cheese and Preserves
Seasonal Fresh Sliced Fruit Platter
Individual Fruit Yogurts
Assorted Cereals with Milk
Scrambled Eggs
Breakfast Potatoes
Breakfast Sausages and Bacon
Tropicana Orange and Apple Juices
Freshly Brewed Coffee and Tea Selection

Morning Break

Assorted Granola Bars
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

Lunch

(See Working Lunches Page)

Choice of One Working Lunch from #4 through #6

Afternoon Break

Individual Potato Chips
Freshly Baked Assorted Cookies
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

Minimum guarantee of 20 people or more required. If group is less than 20 people, an additional fee of \$5.00/person applies

Prices exclusive of applicable gratuity and taxes.

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Element Meeting Package C

Meeting Packages Include the Room Rental

\$85.00 per person

Breakfast

Selection of Muffins, Freshly Baked Pastries
Assorted Bagels served with Butter, Cream Cheese and Preserves
Seasonal Fresh Sliced Fruit Platter
Individual Fruit Yogurts
Assorted Cereals with Milk
Scrambled Eggs
Breakfast Potatoes
Breakfast Sausages and Bacon
Tropicana Orange and Apple Juices
Freshly Brewed Coffee and Tea Selection

Morning Break

Yogurt Parfaits with Fruit and Granola
Freshly Brewed Coffee and Tea Selection

Lunch

(See Working Lunches Page)

Choice of One Working Lunch from #7 or #8
Eska Sparkling Water and Bottled Spring Water

Afternoon Break

Seasonal Sliced Fresh Fruit Platter
Pita Triangles with Hummus
Assorted Dessert Squares
Eska Sparkling Water and Bottled Spring Water
Assorted Soft Drinks
Freshly Brewed Coffee and Tea Selection

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Prices exclusive of applicable gratuity and taxes.

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Reception Selections

COLD SELECTIONS

Seasonal Sliced Fresh Fruit
Serves 20 | \$90.00 per tray
Serves 50 | \$150.00 per tray

Vegetable Crudités with Dip
Serves 20 | \$65.00 per tray
Serves 50 | \$115.00 per tray

Cheese Display with Assorted Crackers
Serves 20 | \$110.00 per tray
Serves 50 | \$160.00 per tray

Bruschetta
Serves 20 | \$50 per tray
Serves 50 | \$85 per tray

Shrimp Cocktail **50 pieces | \$75 per bowl**
Smoked Salmon **Serves 25 | \$100 per tray**
Assorted Cocktail Sandwiches **48 pieces | \$70 per tray**
Assorted Wraps **30 pieces | \$70 per tray**

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HOT SELECTIONS

Mini Vegetable Spring Rolls **25 pieces | \$50 per tray**
Mini Vegetarian Samosas **25 pieces | \$50 per tray**
Assortment of Mini Quiche **25 pieces | \$50 per tray**
Mini Sausage Rolls **25 pieces | \$50 per tray**
Chicken Pot Stickers with Soy & Ginger Sauce **25 pieces | \$55 per tray**
Boneless Chicken Wings with Buffalo, Sweet Chili or BBQ Sauce **25 pieces | \$60 per tray**
Mini Spinach & Cheese Spanakopita **25 pieces | \$50 per tray**
Mini Beef Sliders | **\$4 each (Min. 25 pieces)**
Assorted Puff Pastry Hors D'oeuvres **4 pieces/person | \$11 per person**

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Bar Menu

Host Bar

Recommended when the host provides the drinks.

You pay only for the amount of liquor consumed not the number of bottles opened.

Bartender, ice and mix provided.

Prices are subject to applicable taxes and service charges.

Liquor – House Brands (1 oz) (Rye, Gin, Vodka, Rum, Scotch)	\$5.50
Liquor – Premium Brands (1 oz)	\$6.50
Liqueurs or Cognacs (1 oz)	\$7.00
House Wine (Red or White) – 750mL Bottle	\$33.00
Domestic Beer	\$5.25
Premium Beer	\$5.75
Coolers	\$5.50
Soft Drinks	\$2.50
Assorted Fruit Juices	\$3.00
Bottled Spring Water	\$2.50
Perrier Mineral Water	\$3.00
Unlimited Soft Drinks – per person (Max. 6 Hours)	\$5.00
Unlimited Soft Drinks & Fruit Juices – per person (Max. 6 Hours)	\$6.50

Cash Bar

Recommended when the guest will be purchasing drinks individually.

Bartender, cashier, ice and mix provided.

All applicable taxes are included in the price.

For Cash Bar sales less than \$350.00, a bartender charge of \$100.00, plus tax applies

Liquor – House Brands (1 oz) (Rye, Gin, Vodka, Rum, Scotch)	\$7.00
Liquor – Premium Brands (1 oz)	\$7.50
Liqueurs or Cognacs (1 oz)	\$7.50
House Wine (Red or White) – 6oz Glass	\$7.50
Domestic Beer	\$6.00
Premium Beer	\$7.00
Coolers	\$6.50
Soft Drinks	\$3.00
Assorted Fruit Juices	\$3.50
Bottled Spring Water	\$3.00
Perrier Mineral Water	\$3.50

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Considerations

The Element Vaughan Southwest Meeting Rooms consists of 3,500 square feet of meeting space which includes the Oak Room 1 & 2, which combined offer a total of 1,798 square feet of event space with stunning 16 foot windows and access to the outdoor patio.

The Birch, Maple and Cedar rooms, also with natural light, suit smaller groups. Meeting room amenities include a 60' flat-screen television, state-of-the-art A/V, and catering services. We also offer free Wi-Fi throughout the hotel.

With its inspiring 16 foot wall of windows, complimentary Wi-Fi and Café seating, our spacious and airy multi-functional lobby provides a perfect gathering spot for groups to mingle or meet outside in our outdoor patio, complete with a self-serve Barbecue.

All Food and Beverage prices are subject to applicable tax, currently at 13% Harmonized Sales Tax and 15% gratuity.

All menus require minimum guarantee of 20 people or more. If group is less than 20 people, an additional fee of \$5.00 per person will apply.

All prices are subject to change without further notice. The hotel will honor prices finalized at the time that event orders are signed and returned to hotel sales department.

****Please advise hotel for special dietary restrictions or allergies ****

Minimum guarantee of 20 people or more required. If group is less than 20 people, an additional fee of \$5.00/person applies

Prices exclusive of applicable gratuity and taxes.

Prices are subject to change without notice.

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