

MCCALLION

B A L L R O O M



Hilton
Garden Inn™

Toronto Airport West/Mississauga

1870 Matheson Boulevard
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MCCALLION

B A L L R O O M



Welcome to McCallion . . .

At the McCallion Banquet and Conference Centre, attached to the Hilton Garden Inn Toronto Airport West/Mississauga, we pride ourselves on providing exceptional service beyond your expectations.

Our McCallion Ballroom sets a beautiful ambiance with elegant modern décor from Foyer to Reception Hall featuring Natural lighting and Private Patio. McCallion boasts 3,080 square feet of banquet and meeting space accommodating from 20 - 220 guests, whether it be a Corporate Gala or any other Special Social Occasion. Our Hilton Family awaits your arrival to provide for an unsurpassed experience in both hospitality and service with our Chef's culinary expertise to tantalize your taste buds with an array of alluring dishes specially prepared for you.

Our 152 guestrooms and suites offer elegance with all the convenience and comforts of home, making the Hilton Garden Inn Toronto Airport West/Mississauga your choice of stay.

Thank you for taking the time to consider the McCallion Ballroom attached to the Hilton Garden Inn Toronto Airport West/Mississauga Hotel for your upcoming event!

MCCALLION

B A L L R O O M

Features of Hilton Garden Inn

Dinner Reception

Our Packages and Services Include

- ❖ *Complimentary reception room included in package menus (50 person minimum)*
- ❖ *Menu Planning*
- ❖ *Your choice of bar package, host bar, cash bar*
- ❖ *Standard and Deluxe Bar Selection Available*
- ❖ *Sales and Event Coordinator*
- ❖ *Elegant White Floor Length Table Linens and Napkins. Skirting for your presentation tables.*
- ❖ *Courteous On-site Banquet Serving Staff*
- ❖ *State-of-the-Art Surround Sound System**
- ❖ *Microphones*
- ❖ *Podium*
- ❖ *Complimentary on site Parking*

Optional Upgrades

- ❖ *Customized Menus**
- ❖ *Specialty Reception and Dessert Stations* (Crêpes, Waffles, Chocolate Fountain)*
- ❖ *Drop Down Screens**
- ❖ *Built-in speaker sound system**
- ❖ *Built-in XLR, RCA, S-Video, SV and i-pod hook-up**
- ❖ *And more...*

*Available at an additional cost

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MCCALLION

B A L L R O O M

Matheson

(Three course dinner)

Starter

Choice of one:

Roasted Butternut Squash Puree
Truffle Mushroom Cappuccino
Fire Roasted Peppers and Sweet Potato
Ontario Beef Carpaccio
Hearts of Romaine
Organic Mixed Greens

Main Entrée

Choice of One

Pan Seared Chicken Supreme
Madeira Jus

Grilled Ontario Pork Chop
Apple Chutney, Calvados Jus

Pan Seared Red Snapper
Citrus Tarragon Beurre Blanc

Banana Wrapped Atlantic Salmon
Coconut Pineapple Sauce

Dessert

Choice of one:

*White Chocolate Banana Bread Pudding, Phyllo Wrapped Cheesecake,
Molten Lava Cake, Ontario Apple Crumble
Freshly Brewed Coffee and Tea*

\$40.00* per person

Minimum 50 persons

**All prices are subject to taxes, gratuity charges, and change without notice.*

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B A L L R O O M

Easton's

(Four course dinner)

Soup

Choice of one:

Roasted Butternut Squash Puree
Truffle Mushroom Cappuccino
Fire Roasted Peppers and Sweet Potato

Salad

Choice of One:

Ontario Beef Carpaccio
Hearts of Romaine
Organic Mixed Greens

Main Entrée

Choice of One

Chicken Supreme & Grilled Ontario Beef Striploin
Chicken Breast and Marinated Grilled Strip loin, Madeira Jus

Grilled Ontario Beef Striploin
8 oz Herbed and Garlic Marinated Grilled Strip loin, Rosemary Jus

Roasted Stuffed Chicken Supreme
Stuffed with Goat's Cheese, Fire Roasted Peppers, Spinach and King Oyster Mushroom

Grilled Beef Tenderloin
Bordelaise Sauce

Pan Seared Chicken Supreme
Madeira Jus

Grilled Ontario Pork Chop
Apple Chutney, Calvados Jus

Pan Seared Red Snapper
Citrus Tarragon Beurre Blanc

Banana Wrapped Atlantic Salmon
Coconut Pineapple Sauce

Dessert

Choice of one:

White Chocolate Banana Bread Pudding, Phyllo Wrapped Cheesecake,
Molten Lava Cake, Ontario Apple Crumble
Freshly Brewed Coffee and Tea

\$53.00* per person (minimum 50 persons)

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B A L L R O O M

McCallion

(Four course dinner & Late Night Table)

Soup

Choice of one:

Roasted Butternut Squash Puree
Truffle Mushroom Cappuccino
Fire Roasted Peppers and Sweet Potato

Salad

Choice of One:

Ontario Beef Carpaccio
Hearts of Romaine
Organic Mixed Greens

Main Entrée

Choice of One

Chicken Supreme & Grilled Ontario Beef Striploin
Chicken Breast and Marinated Grilled Strip loin, Madeira Jus

Grilled Ontario Beef Striploin
8 oz Herbed and Garlic Marinated Grilled Strip loin, Rosemary Jus

Roasted Stuffed Chicken Supreme
Stuffed with Goat's Cheese, Fire Roasted Peppers, Spinach and King Oyster Mushroom

Grilled Beef Tenderloin
Bordelaise Sauce

Pan Seared Chicken Supreme
Madeira Jus

Grilled Ontario Pork Chop
Apple Chutney, Calvados Jus

Pan Seared Red Snapper
Citrus Tarragon Beurre Blanc

Banana Wrapped Atlantic Salmon
Coconut Pineapple Sauce

Dessert

Choice of one:

*White Chocolate Banana Bread Pudding, Phyllo Wrapped Cheesecake,
Molten Lava Cake, Ontario Apple Crumble*

Late Night Sweet Table

*Assorted pastries, cakes and seasonal sliced fresh fruit
Freshly Brewed Coffee and Tea*

\$63.00 per person (minimum 50 persons)*

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B A L L R O O M

Dinner Buffet

(Minimum of 40 persons)

Price is determined by the selection of two, three or four Main Entrée and includes

*Antipasto Platter
Choice of one Appetizer
An Array of Organic Mixed Greens, Crisp Romaine and Spinach
Medley of Seasonal Vegetables
Choice of one potato or rice selection
Assorted Cakes and Pastries
Variety of Fresh Fruit
Assorted Soft Drinks and Juices
Freshly Brewed Coffee and Selection of Premium Teas*

Antipasto Platter

*Freshly Sliced Prosciutto di Parma, Pancetta, Pastrami, Grilled Marinated Vegetables,
Marinated Olives, Spiced Feta Cheese, Grilled Roma Tomatoes and Roasted Whole Garlic.*

Appetizer

(Choice of One Item)

Seasonally Composed Soup

Chef's Creation of Finest Seasonal Ingredient

Roasted Sweet Potato Puree

Maple Flavoured Sweet Potato Soup

Truffle Mushroom Bisque

Wild Mushroom Cream

Garden Greens

An Array of Organic Mixed Greens, Crisp Romaine and Spinach
*With Assortment of Fresh Vegetables and Condiments
Roma Tomatoes, Sliced Mushrooms, Red Peppers, Onions, Cucumbers,
Hard Boiled Eggs, Garlic Croutons, Maple Bacon, Candied Pecans
And Four Types of Dressings*

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B A L L R O O M

Main Entree

(Price is determined by the selection of two, three or four Main Entrée)

(Choice of Two Item \$42.95)*

(Choice of Three Item \$48.95)*

(Choice of Four Item \$55.95)*

Slow Roasted Garlic and Herb Chicken
Roasted Stuffed Pork Loin with Mushroom Dijon
Seafood Paella
Merlot Braised Beef Short Ribs
Coconut Curry Root Vegetables
Pan Seared Atlantic Salmon with Citrus Beurre Blanc
Roasted Game Hen Stuffed with Mushroom and Wild Rice
Breaded Catfish with Grilled Lemon
Jamaican Jerk Spiced Chicken
Stir Fry Chicken and Mushroom

Medley of Seasonal Vegetables

Chef's Choice of Season's Best Vegetables

Choice of One Item

Garlic Mashed Potato

Saffron Tomato Rice

Basmati Rice

Herbed Roasted Potatoes

Steamed Rice

Wild Rice and Barley

Assorted Cakes and Pastries

A variety of mini pastries and cakes

Variety of Fresh Fruit

Assortment of Fruits

Apples, Oranges, Banana, Pineapple, Cantaloupe,

Honey Dew, Strawberries and Watermelon

Assorted Soft Drinks and Juices

Freshly Brewed Coffee and Tea

Regular and Decaffeinated Coffee, Regular and Flavoured Tea

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B A L L R O O M

Bar Package Service Selections

Standard Bar Package

Unlimited fruit and alcoholic punch during the reception

Four bottles of house wine per ten people with dinner

Pitchers of Water

Toasting (Only): Sparkling Wine

Open bar for five consecutive hours after dinner to include:

5 Premium House Brands of Liquor

Scotch Whisky: Johnnie Walker Red

Rye: Canadian Club

Rum: Bacardi White

Gin: Beefeater

Vodka: Smirnoff

Beers: Molson Canadian, Labatt Blue, Coors Light,

Budweiser, Bud Light, Heineken

\$30.00 per person*

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Deluxe Bar Package

Unlimited fruit and alcoholic punch during the reception

Unlimited house wine during the reception and with dinner

Bottle Water (Flat and Sparkling)

Toasting (Only): Sparkling Wine

Open bar for five consecutive hours after dinner to include:

5 Premium House Brands of Liquor

Scotch Whisky: Johnnie Walker Red

Bourbon Whisky: Jack Daniels

Rye: Canadian Club

Rum: Bacardi White, Bacardi Black, Malibu Coconut

Gin: Beefeater

Vodka: Absolut

Brandy: St. Remy

Tequila: Sauza Silver

Liqueurs: Bailey's Irish Cream, Sambuca, Amaretto, Southern Comfort,

Crème de Cacao (White), Kahula, Triple Sec, Peach Schnapps,

Crème de Menthes (white)

Beers: Molson Canadian, Labatt Blue, Coors Light,

Budweiser, Bud Light, Heineken, Stella Artois, Corona

\$35.00 per person*

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Extra hour available at additional \$7.00 per person per hour*

We would be delighted to customize any bar of your choice.

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Bar Service Selections

| | HOST* | CASH** |
|--|--------------|---------------|
| Domestic Beer | \$4.25 | \$5.50 |
| Heineken or Corona | \$4.95 | \$6.50 |
| House Wine by the glass (5 oz) | \$5.95 | \$7.00 |
| House Wine by the bottle (750mL) | \$27.00 | \$35.50 |
| Premium Liquor (1 oz) | \$4.75 | \$6.25 |
| Premium Liqueurs (1 oz) | \$5.75 | \$7.50 |
| Grand Marnier | \$6.75 | \$9.00 |
| Cognac | \$7.50 | \$10.00 |
| Soft Drinks | \$2.25 | \$3.00 |
| Spring Water | \$2.25 | \$3.00 |
| Perrier | \$3.00 | \$4.00 |
| Juice | \$2.75 | \$3.50 |

*Host Bar prices do not include applicable taxes and gratuities
(13% Harmonized Sales Tax, 15% Service Charges)

**Cash Bar prices include applicable taxes and gratuities
(13% Harmonized Sales Tax, 15% Service Charges)

HOST PUNCH

| | |
|----------------------------------|-------------------------|
| Fruit Punch | \$50.00 per 50 cup Bowl |
| Rum Punch | \$85.00 per 50 cup Bowl |
| Champagne and Orange Juice | \$75.00 per 50 cup Bowl |

BAR LABOUR CHARGES

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.

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Wine Selections

All bottles are 750 mL

Red Wines

| | Glass (5 oz.) | Bottle (750 ml) |
|---------------------------------------|---------------|-----------------|
| Pelee Island Cabernet VQA | \$7.50 | \$35.00 |
| Inniskilin Pinot Noir | \$8.75 | \$42.00 |
| Ruffino Oviato Classico Chianti | \$8.75 | \$41.00 |
| Lindeman Bin 50 Shiraz | \$8.00 | \$38.00 |
| Cevico Merlot | \$6.75 | \$30.00 |
| J. Lohr Seven Oaks Cabernet Sauvignon | \$10.95 | \$54.00 |
| Concilio Pinot Grigio | \$7.50 | \$32.00 |
| Penmara Shiraz | \$7.95 | \$36.00 |
| Cesari Rispasso Mara | \$8.75 | \$42.00 |
| Cilento Cabernet Merlot | \$6.75 | \$32.00 |
| Cilento Shiraz | \$8.00 | \$38.00 |

White Wines

| | Glass (5 oz.) | Bottle (750 ml) |
|--------------------------------|---------------|-----------------|
| Pelee Island Chardonnay VQA | \$7.50 | \$35.00 |
| Henry of Pelham Chardonnay VQA | \$8.75 | \$40.00 |
| Beringer White Zinfandel | \$7.75 | \$36.00 |
| Jackson Triggs Sauvignon Blanc | \$6.75 | \$30.00 |
| Cevico Pinot Blanco | \$6.75 | \$30.00 |
| Cypress Zinfandel | \$7.25 | \$38.00 |
| Stonehedge Sauvignon Blanc | \$9.50 | \$47.00 |
| Cilento Chardonnay | \$6.25 | \$28.00 |
| Cilento Sauvignon Blanc | \$7.25 | \$33.00 |

Sparkling Wines and Champagne

| | Bottle (750 ml) |
|-------------------------------------|-----------------|
| Cora Spumante (Italy) | \$29.00 |
| Hillebrand Trius Brut VQA (Ontario) | \$48.00 |

Please note listings can act as guideline and we are happy to work with you to accommodate any requests for wines that are not listed.

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Enhancements to your Menu Selections

Receptions

Cold Hors d' Oeuvres

\$25.00* per dozen

Wild Mushroom Bruschetta with Gorgonzola
Gazpacho Shots with Chervil
Roma Tomato Ceviche on Cucumber Cups
Assorted California Rolls
Chilled Cantaloupe Shooters
Herbed Woolwich Goat's Cheese on Crostini
Marinated Feta, Spiced Olives and Tomato Skewers
Thai Soba Noodle Salad
Mushroom and Goat's Cheese Tartlets with Caramelized Onions
Chicken Liver Pate with honey comb on Crostini
Smoked Salmon Bouchees with Dill Crème Fraiche
Rice Paper Vegetable Spring Rolls with Chili Hoisin

Hot Hors d' Oeuvres

\$30.00* per dozen

Prosciutto Grilled Asparagus Cigars
Asian Chicken Barbecue Skewers
Caribbean Jerk Chicken Skewers
Pork Dumpling Pot Stickers with Soy Chilli
Mini Fishcakes with Tartar
Panko Breaded Portobello Fingers with Wasabi Aioli Shooters
Coriander Crusted Lamb Racks with Minted Gremolata
Mushroom, spinach and goat's cheese Spanakopita
Vegetable Spring Rolls with Honey Garlic Sauce
Mini Chicken Quesadilla with Tomato Guacamole
Braised Pork Belly Vault Au Vent

Garden Fresh Crudités

With ranch, gorgonzola cheese and roasted pepper dip

\$85.00* Serves 30 people

Cheese Platter

Assortment of imported and domestic cheese, grapes, and crackers

\$125.00* Serves 30 people

House Smoked Atlantic Salmon

*Served with dill crème fraiche, crisp capers, grilled lemon, pickled red onions
Pumpernickel and rye bread*

\$95.00* Serves 20 people

Seasonal Fresh Fruit Platter

\$90.00* Serves 30 people

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Additional Themed Buffet Station *Prepared by a Station Chef*

Stir fry Station

\$10.00* per person

*An Array of Fresh Exotic Ingredients
Garlic Cilantro Marinated Chicken,
Spiced Ground Pork, Garlic Shrimp,
Tofu, Red Peppers, Scallions, Bean Sprouts, Carrots,
Peanuts (optional), Sweet Onions, Cilantro, Soy Chilli Garlic
With Rice Noodles, and Pad Thai Sauce*

Beef Carving Station

\$12.00* per person

*Whole Roast AAA Beef Strip loin
Garlic Herb Marinated Strip loin
Served with Roasted Garlic Mashed Potato,
Yorkshire Pudding and Rosemary Jus*

Whole Roasted Suckling Pig

Please ask for pricing

*Crisp Roasted Suckling Pig
Served with Horseradish Mashed
And Maple Grainy Dijon Sauce*

Slow Roasted Leg of Lamb

\$12.00* per person

*Slow Roasted Whole Leg of Lamb
Coriander and Cumin Crusted Leg of Lamb
Served with Roasted Garlic Mashed Potato,
Lamb Jus and Mint Sauce*

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Late Night Menu

| | |
|---|-----------------------------------|
| Selection of Sushi <i>Assortment of California sushi, Futumaki sushi, Sashimi, Shrimp and Vegetable Tempura</i> | <i>\$135.00* Serves 30 people</i> |
| Pork Belly Poutine <i>Braised pork belly, crisp fries and goat's cheese</i> | <i>\$8.00* per person</i> |
| Assortment of Pizza <i>Assortment of vegetarian, meat lovers and pepperoni pizza</i> | <i>\$7.00* per person</i> |
| Macaroni and Cheese <i>Double smoked bacon, macaroni and mozzarella cheese</i> | <i>\$6.00* per person</i> |
| Grilled Seafood Platter <i>Grilled calamari, shrimp, mussels and scallops</i> | <i>\$12.00* per person</i> |
| Late Night Seafood Buffet <i>Pasties de Bacalhau, Rissois, Lobster, Shrimps, King Crab, Mussels, Clams, Squid, Scallops, and Sweet table with Assorted Pastries, Cakes, and Seasonal Sliced Fresh Fruit</i> | <i>\$25.00* per person</i> |
| Sweet Table <i>Assortment of Pastries, Cakes, Seasonal Sliced Fresh Fruit, Freshly Brewed Coffee and Tea</i> | <i>\$8.00* per person</i> |
| Crepe/Waffle Station <i>Crepes served in front of your guests, served with whipping cream and choices of raspberry or chocolate sauce</i> | <i>\$6.00* per person</i> |

Setting Enhancements

| | |
|--|-------------------|
| Audio Visual Package <i>Built in Drop Down Screens, LCD Projector, Hook-Up to Sound System</i> | <i>From \$250</i> |
|--|-------------------|

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