# **Catering Menu**











## **Breakfast & Brunch**

Breakfast packages available until 11 a.m. Brunch packages available until 3 p.m.

## CLASSIC CONTINENTAL \$17/person Output Description:

Assortment of House Baked Pastries and Muffins with Selection of Assorted Fruit Preserves and Butter

Fruit Salad

Assortment of Juice (Pitchers)

Coffee & Tea

## LIGHT & HEALTHY \$20/person •

Cereal with 2% Milk

Fruit Salad

Assorted Fruit Yogurts

Assortment of Bagels, Toast, And Mini Breakfast Pastries with Butter, Cream Cheese, & Fruit Preserves

Assortment of Juice (Pitchers)

Coffee & Tea

## **HOT BREAKFAST \$23.75/person**

Scrambled Eggs with Chives

Crispy Bacon & Breakfast Sausage

Home Fries

Fresh Fruit Platter

Assortment of House Baked Pastries and Muffins with Selection of Assorted Fruit Preserves and Butter, Cream Cheese, & Fruit Preserves

Assortment of Juice (Pitchers)

Coffee & Tea

## BUILD YOUR OWN BRUNCH \$47.50/person

Assortment of Bagels, Toast & House Baked Pastries with Butter, Cream Cheese, & Fruit Preserves

Crispy Bacon

Breakfast Sausage

Scrambled Eggs with Chives OR Chef Attended Omelette Station (min. 25 guests), +\$10.50/person

#### Choice of two:

Baby Greens Salad with Balsamic Vinaigrette vg gf

Caesar Salad

Quinoa Salad with Dried Fruits vg gf

Gilled Vegetable Antipasto vg gf

Greek Salad v gf

Spinach Salad with Strawberries & Sunflower Seeds vg gf

## Choice of one:

Maple Dijon Chicken Breast with Herb Jus

Pineapple Glazed Ham Steaks

Chicken Schnitzel

Atlantic Salmon with Tarragon Cream Sauce

+\$6.25/person

Chef Attended Roast Beef Carving Station

+\$12.50/person

#### Sides:

**Roasted Potatoes** Seasonal Vegetables Fresh Fruit Platter

## Desserts:

**Chocolate Brownies** Assortment of Juice (pitchers) Coffee & Tea







\*\*All prices are subject to a gratuity (15%) and HST (13%) Prices are in effect until December 31, 2025









# Breakfast & Brunch (cont'd)

Breakfast packages available until 11 a.m. Brunch packages available until 3 p.m.

## **BREAKFAST & BRUNCH ENHANCEMENTS:**

Pancakes OR Belgian Waffles with Berry Compote & Maple Syrup \$6.25/person 🔻

Steel Cut Oats \$4.75/person vg gf

Toppings: Brown Sugar, Maple Syrup, Seeds, Nuts & Dried Cranberries

Vanilla Yogurt & Berry Parfait \$5.75/person 🔻



Mango Coconut Chia Pudding \$5.75/person vg gf

Smoked Salmon Platter \$8.25/person







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## **Lunch Buffet**

Lunch packages available until 3 p.m.

## STARTERS (SOUP & SALAD)

### Soups:

Chicken Noodle

Cream of Mushroom v gf

Curry Sweet Potato with Coconut Cream v gf

Roasted Tomato Garlic 🕡 💁

#### Salads:

Caesar with Croutons & Parmesan

Creamy Coleslaw v gf

Garden with House Vinaigrette vg gf

Greek v gf

Mixed Bean vg gf

Pasta with Grilled Vegetables 🔻

Potato and Bacon with House Vinaigrette

Quinoa with Dried Fruits vg gf

#### Sandwiches:

Chicken Caesar Kale Wrap

Tuna Salad Wedge

Egg Salad Wedge 🔻

Turkey & Cheddar Cheese

Grilled Vegetable & Hummus Wrap vg

Ham & Swiss

Tomato & Bocconcini with Pesto 🔻

Smoked Salmon with Cream Cheese +\$4/person

Roast Beef with Horseradish Mayo +\$1/person

## **HOME-STYLE SANDWICH \$24.75/person**

Minimum 10 quests

#### Choice of one starter

Egg Salad Wedge, Turkey & Cheddar Cheese, Grilled Vegetable & Hummus Wrap

+ Assorted Dessert Squares

## **ENHANCED SANDWICH \$29/person**

Minimum 10 quests

Choice of three starters Choice of four sandwiches

- + Assorted dessert squares
- + Fresh fruit platter

## SIGNATURE LUNCH BUFFET \$40/person

Choice of three starters Choice of one entrée

#### Entrée:

Served with seasonal vegetables and bread rolls

Note: add a second entrée selection for \$6/person

Lemon Thyme Marinated Chicken with Rosemary Jus Butter Chicken

Vegetable Strudel with Romesco Sauce 🔻 Penne Pasta with Roast Chicken, Baby Spinach, Sundried Tomato, & Mushrooms in a Garlic Pesto Cream Sauce (served with an additional salad instead of a side)

Atlantic Salmon with Citrus Butter Sauce +\$8.25/person

Grilled 6oz. Beef Striploin with Forest Mushroom Sauce +\$8.25/person

#### Sides:

Truffle Mashed Potato Herb Roasted Mini Potato vg Basmati Rice Pilaf vg

#### Desserts:

**Butter Tarts Assorted Dessert Squares Assorted Cookies** 

Coffee & tea

gf Gluten free

v Vegetarian



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## **International Buffets**

Lunch packages available until 3 p.m.

## TASTE OF ITALY

Lunch \$47.50/person; Dinner \$50/person

Caesar Salad
Italian Wedding Soup
Chicken Parmesan
Pasta Primavera with Rose Sauce 
Roasted Yukon Gold Potatoes
Seasonal Vegetables
Garlic Bread
Tiramisu
Coffee & Tea

## TASTE OF FRANCE

Lunch \$45.50/person; Dinner \$50/person

Baby Kale Salad with Red Wine Vinaigrette 
Roasted Pepper & Tomato Soup
Red Wine Marinated Chicken with Pearl Onions & 
Mushrooms
Garlic Mashed Potatoes
Sliced Baguette
Seasonal Vegetables
Assorted Cake Bites
Coffee & Tea

## TASTE OF ASIA

Lunch \$44.50/person; Dinner \$48.50/person

Thai Coconut Vegetable Soup v
Garden Salad with Sesame Dressing
Soy Sauce Marinated Roast Chicken
Stir-Fried Chow Mein Noodles with Peppers, Bok
Choy, Carrots & Bean Sprouts v
Jasmine Rice
Seasonal Vegetables
Mango Mousse Cake
Sliced Pineapple with Toasted Coconut
Coffee & Tea







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## **International Buffets**

Lunch packages available until 3 p.m.

## TASTE OF INDIA

Lunch \$50.50/person; Dinner \$56.75/person

#### Naan Bread

#### Kachumber Salad vg

Chopped Salad with Tomato, Cucumber, Red Onion & Lemon Dressing

#### Raita

Cooling Yogurt Dish with Fresh Herbs

#### Aam Ka Achar

Tangy Mango Pickle

#### Starters:

Vegetable Samosas with Tamarind Chutney vg Onion And Potato Pakoras with Mint & Cilantro Sauce vg

Chicken Tikka +\$4.15/person

#### Soup:

Curried Lentil Soup vg

## Choice of two vegetarian dishes\*:

### Baingan Bharta 😎

Roasted Mashed Eggplant Cooked in Aromatic Spices

#### Palak Paneer 🖤

Paneer Cheese in a Creamy Spinach Sauce

### Aloo Gobi 🦁

Spiced Cauliflower & Potato Medley

#### Bhindi Masala 🜚

Spiced Stir-Fried Okra with Onions & Tomatoes

## Channa Masala vg

Chickpeas in a Flavourful Curry

Note: add any additional vegetarian dish for \$5.15/person

#### Choice of one non-vegetarian dish:

#### Butter Chicken

Creamy Chicken in a Spiced Tomato Sauce

#### Lamb Rogan Josh +\$7/person

**Aromatic Curried Lamb Stew** 

#### Beef Curry +\$5/person

Slow Cooked Beef in Traditional Curry Spices

#### Sides:

Steamed Basmati Rice

OR Biryani Rice with Vegetables

with beef +\$4.15/person with chicken +\$4.15/person with shrimp +\$5.15/person

#### Desserts:

Fresh Fruit Platter Gulab Jamun

Coffee & Tea







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## **Platters & Stations**

### **PLATTERS**

## Antipasto Platter \$7.75/person 😎



#### Deluxe Antipasto Platter \$15.75/person

Grilled Zucchini, Eggplants, Roasted Peppers, Marinated Olives, Pickled Vegetables, Salami, Prosciutto & Baby Bocconcini, Served with Sliced Fresh Baguette

#### Cheese Platter \$9.50/person

Domestic Hard & Soft Cheeses with Grapes & Crackers

Cocktail Shrimp Platter \$280 per 100 pieces gf
Served with Cocktail Sauce & Lemon Wedges

# Applewood Smoked Salmon \$123.50 (serves 10 people)

Chopped Red Onion, Eggs, Capers, Fresh Baguette

Fresh Fruit Platter \$7.25/person vg gf Assorted Sliced Fruit & Berries

Vegetable Platter \$6.50/person 🕡 gf

Assorted Cut Seasonal Vegetables Served with Ranch Dressing

Assorted Home Baked Cookies \$28/dozen 
Assorted Muffins \$68/dozen 
Assorted Tea Sandwiches \$90/dozen

48 pieces per dozen

Chef's Choice of Finger Sandwiches Examples Include: Tuna Salad, Egg Salad, Cucumber & Cream Cheese, Chicken Salad, Turkey & Cheddar Cheese

gf Gluten free

v Vegetarian



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### **STATIONS**

#### Poutine \$9.25/person

French Fries Topped with Cheese Curds & Gravy

## Taco \$14.50/person

Choice of Two:

Chicken, Beef, OR Vegetarian Served with Salsa, Guacamole, Cheddar Cheese, Sour Cream, Shredded Lettuce, Diced Tomatoes, & Soft Flour Tortillas

#### Quesadilla \$11.50/person

Vegetarian & Chicken Quesadilla Served with Guacamole, Salsa & Sour Cream

Chips & Dip \$5.65/person vg gf
Tortilla Chips, Salsa & Fresh Guacamole

## Tasty treats \$8.25/person

Individual Butter Tarts, an Assortment of Cake Bites, & French Pastries

#### Candy station \$10/person

Minimum 40 guests

Display of Assorted Candies, Chocolates, Lollipops & Sweets

## LIVE ACTION STATIONS

(+\$75 per chef attendant, 2-hour service)

#### Stir-Fry \$17.50/person

Jasmine Rice & Asian Noodles, Selection of Chicken, Tofu, Vegetables, & Stir-Fry Sauces

#### Risotto \$15.50/person

Assorted Mushrooms, Arborio Rice, Truffle Oil Braised Short Ribs +\$8/person

### Striploin Carving \$310 per 25 people

Grainy Mustard, Au Jus, Dinner Rolls, Horseradish









## **Canapes**

Priced by the dozen, minimum 5 dozen per item

#### HOT

Beef Slider, Topped with Caramelized Onions & Sharp Cheddar Cheese \$60

Crispy Fried Coconut Shrimp \$37.50

Vegetable Spring Rolls Served with Sweet Plum Sauce \$31.50 vg

Vegetarian Samosas Served with Tamarind Chutney \$31.50 👽

Teriyaki Glazed Chicken Satay \$37

Creamy Mac & Cheese \$31.50 🔻

Oven Baked Crostini, Topped with Brie Cheese & Cranberry Chutney \$25 🕡

Mini Quiche Assortment \$31.50

Chicken Pops Served with Sweet & Sour Sauce \$28

### COLD

Caprese Skewer Dressed in Basil Pesto Sauce \$29.50 v gf
Smoked Salmon Tartar Served in a Fresh Cucumber Cup \$33.50
Shrimp Cocktail with Tangy Cocktail Sauce \$41
Prosciutto Wrapped Asparagus with Parmesan Snow \$39







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## **Dinner Buffet**

# SIGNATURE DINNER BUFFET \$51.50/person

Choice of three Starters (soup & salad)

### Soups:

Chicken Noodle

Carrot Ginger Bisque v gf

Cream of Mushroom v gf

Cream of Potato & Leek V
Curry Sweet Potato with Coconut Cream V gf

Roasted Tomato & Garlic vg gf

#### Salads:

Baby Arugula Salad with Roasted Pears, Candied

Walnuts, & Cider Vinaigrette 🔻 💅

Caesar with Croutons & Parmesan

Caprese with Tomatoes & Bocconcini 🔻 💅

Garden with House Vinaigrette vg gf

Quinoa with Dried Fruits vg gf

Waldorf Salad 🔻 💅

Greek 🔻 gf

Grilled Vegetables Antipasto

#### Choice of two Entrées:

Served with seasonal vegetables and bread rolls

#### Fish:

Atlantic Salmon with Citrus Butter Sauce

#### Poultry:

Lemon Thyme Marinated Chicken with Rosemary Jus Chicken Cacciatore Butter Chicken

#### Beef:

Classic Meat Loaf
Beef Bourguignon, Pearl Onions, Mushrooms, &
Bacon
Chef Attended Carved Striploin Station
+\$12.50/person

#### Pasta:

Truffle Mac & Cheese v

Butternut Squash Ravioli in a Sage Cream Sauce v

Meat OR Vegetable Lasagna

Penne Pasta with Roast Chicken, Baby Spinach,
Sundried Tomato, & Mushrooms in a Garlic Pesto

Cream Sauce

#### Vegetarian:

Vegetarian Sweet Potato Shepherd's Pie Vegetable Strudel with Romesco Sauce

Note: add a third entrée for \$6.00/person

### Choice of two Sides:

Truffle Mashed Potatoes Herb Roasted Mini Potatoes Potato Gratin Basmati Rice Pilaf Buttered Egg Noodles

#### Desserts:

Assorted Dessert Squares Fresh Fruit Platter

Coffee & Tea

gf Gluten free





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## **Plated Dinner**

Menus are based on all quests receiving the same meal.

Choice entrée menu may be available, applicable charges will apply.

Please contact Event Coordinator for further details.

### THREE COURSE PLATED DINNER

Includes dinner rolls, soup OR salad, one entrée, two sides, one dessert, and coffee &

Note: add a fourth course (soup & salad) for \$5/person

## STARTERS (SOUP & SALAD)

#### Soups:

Butternut Square Bisque v gf

Carrot Ginger Bisque v gf Cream of Mushroom v gf

Curry Sweet Potato with Coconut Cream v gf

Roasted Tomato & Garlic vg gf

#### Salads:

Baby Arugula Salad v gf

Roasted Pears, Candied Walnuts, & Cider Vinaigrette

Caprese Salad v gf

Tomatoes Mozzarella Topped with a Balsamic Reduction & Basil Pesto

Classic Caesar Salad

Romaine Lettuce, Crisp Bacon, Parmesan Cheese & Croutons in a Creamy Dressing

Grilled Asparagus Salad gf

Truffle Forest Mushrooms Served on a Bed of Bibb Lettuce

Mixed Greens vg gf

Vegetable Ribbons, Cherry Tomato, & Cucumber in a House-Made Vinaigrette

gf Gluten free

v Vegetarian



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#### Additional Course Pasta:

Forest Mushroom Risotto +\$8.25/person v gf Butternut Squash Ravioli, Sage Cream Sauce +\$6.25/person **v** 

#### Entrées:

Roasted Chicken Supreme with a Caramelized Onion Jus \$54/person

Atlantic Salmon with a Lemon Beurre Blanc \$58/person

8oz. Striploin Steak with Grainy Mustard Jus \$62/person

Surf & Turf 4oz. Beef Tenderloin & Garlic Shrimp \$63/person

## Served with Seasonal Vegetables + choice of one side

Sides:

Roasted Baby Potatoes **Double Baked Potato** Garlic Mashed Potatoes Warm Israeli Cous Cous Salad Coconut Scented Rice

#### Desserts:

New York Cheesecake with Berry Compote Chocolate Pyramid

Tiramisu

Crème Brûlée

Mango Sorbet with Fresh Berries vg gf

Coffee & Tea









## Kids Menu

## \$17.50/child

Same set menu applicable for all children

#### Choice of one starter:

Caesar Salad

Cream of Tomato Soup v gf

Vegetable Sticks with Dip v gf

## Choice of one entrée:

Chicken Tenders with Fresh Cut Fries

Penne Pasta with Tomato Sauce 🔻

Grilled Cheese v

Mac & Cheese 🔻

#### Choice of one dessert:

Ice Cream

Fruit Bowl

Please note: Special pricing is available for the regular buffet as follows (kids menu excluded):

Children aged 0-3 years FREE
Children aged 4-12 years 50% off







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## Beverage & Bar Menu

#### NON-ALCOHOLIC BEVERAGE STATION

Assorted Soft Drinks \$2/can; \$3/bottle (Living Arts Centre ONLY)

Bottled Water \$3/bottle

Assorted Juice \$20/pitcher (6-8 glasses per

pitcher); \$4/bottle

Infused Water \$25/dispenser (serves 30 people)

Sparkling Water \$3/bottle

Non-Alcoholic Fruit Punch \$4/person (intervals of 25

people)

Coffee & Tea \$3.50/person (intervals of 10 people)

All Day Coffee & Tea Service \$12.50/person

## **BEVERAGE SERVICE**

Minimum beverage spends may apply

#### Specialty Non-Alcoholic Drink \$4.50/glass

Fruit Juice & Soda Served in a Champagne Glass with a Garnish

Sparkling Water \$3/glass; \$12/large bottle

#### Wine Service

White/Red \$30/bottle (750 ml)

Rosé \$45/bottle (750 ml)

Toast OR Sparkling \$40/bottle (750 ml)

Passed house wines during a reception or offer wine service to your guests during a meal

#### À LA CARTE BAR MENU

Bar service subject to a minimum required spend of \$500 before gratuity and taxes per bar.

Consumption bar bill must be paid at the conclusion of the event.

Assorted Soft Drinks \$2/glass

Sparkling Water \$3/glass

Assorted Juice \$4/glass

House Wine (white/red) \$8/glass (5 oz)

Standard Beer \$6.20/glass (355 ml)

Premium Beer \$7.08/glass (355 ml)

Vodka Cooler \$7.52/glass (341-355 ml)

Cider \$7.96/glass (330 ml)

Beck's Non-Alcoholic Beer 0.0 \$5.75/glass (330 ml)

Standard Spirits \$6.64/serving (1.5 oz)

Premium Spirits \$9.50/serving (1.5 oz)

Liqueurs \$7.50/serving (1.5 oz)

#### Non-alcoholic wine or sparkling grape juice

Available upon advance request

House Bottle \$20/bottle (750 ml)

#### Specialty drinks

Available upon advance request

Mimosas \$7.50/serving (1.5 oz)

Mojitos \$7.50/serving (1.5 oz)

#### **OPEN BAR PACKAGES**

Service time is up to 5 hours. Dinner wine, beverage service not included. To be charged prior to the event based on guaranteed number of guests.

#### Unlimited Soft Bar Package \$12.50/person

Soft Drinks, Juice, & Sparkling Water (+\$2.50/person for each additional hour)

#### Unlimited Standard Bar Package \$45/person

Soft Drinks, Juice, Sparkling Water, Wine, Standard Beer, & Standard Spirits (+\$7/person for each additional hour)

## Unlimited Premium Bar Package \$55/person

Soft Drinks, Juice, Sparkling Water, Wine, Standard & Premium Beer, Standard & Premium Spirits, Cider, Vodka Coolers, & Liqueurs (+\$9/person for each additional hour)

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## **Deposits & Payment Structure**

- An initial payment of the full Facility Rental Fee, and based on the estimated guest count, a deposit of 50% of the food minimum per person spend requirement is due at the time of booking
- 75% of the estimated Contract value is due 45 calendar days prior to the event
- The balance of the estimated Contract value is due 10 calendar days prior to event (when the final guest count is due) Payments made by cheque less than 14 days prior to an event must be by certified cheque
- Full payment of bar charges, where applicable, are due at the conclusion of the event, and
- Payment of any additional charges incurred during or after the event date is due within 30 calendar days after receipt of the final invoice

## **Initial Guest Count**

The requester must provide an initial guest count at the time of submitting the booking request form. The City of Mississauga will permit the requester to reduce the initial guest count by a maximum of 20%. Any reductions to the initial guest count must be made at least 10 business days prior to the Event. If the requester wishes to reduce the initial guest count by greater than 20%, the requester will be charged a catering fee based on at least 80% of the initial guest count.

## **Cancellation Policy**

Food and beverage charges that are due or past due at the time of cancellation will not be refunded, forgiven, or waived (i.e., the City of Mississauga will collect all amounts owed to the City of Mississauga, regardless of the status of the associated event).

#### Other Fees

SOCAN & Re:Sound fees are charged anytime recorded music is broadcast at events.

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, is a performance right organization that covers composition royalties.

Re:Sound collects royalties for recording artists, musicians, and record labels.

	Room Capacity	Without Dancing	With Dancing
SOCAN	1-100	\$22.06	\$44.13
	101-300	\$31.72	\$63.49
Re:Sound	1-100	\$9.25	\$18.51
	101-300	\$13.30	\$26.63









#### Insurance

Liability insurance is mandatory for all events. Fees are based on number of people and whether alcohol will be consumed.

# of People	No Alcohol - \$2M Liability	With Alcohol - \$5M Liability
Up to 50	\$10.70	\$21.42
51-75	\$21.42	\$32.12
76-150	\$26.76	\$80.30
151-250	\$53.54	\$160.62

#### Venue

Access to the venue is only permitted during the contracted hours. Please make arrangements at the time of booking with the Event Coordinator to include required set-up and tear down time. The cost of any damages or excessive cleaning required to the premises will be charged directly to the host.

## Linen

C Banquets, BraeBen Golf Course and Live Restaurant provide standard linen appointments on all full-service catering events. The cost of any additional and upgraded linen or other rental items that are required on a one-time basis from our linen supplier will be added to your account accordingly.

## Décor, Flowers, and Specialty Items

All items for your event would need to be provided by you or your vendors during contracted hours.

Any drop offs and/or setup of your items must be done within the contracted rental period. The use of tape, staples, tacks, pins, or any like items are not permitted to affix, secure or adhere décor to the walls or ceilings within our facilities.

We allow the use of candles provided they are enclosed in a holder that is taller than the top of the flame. Tea lights, votive candles, or pillar candles in glass holders are permitted. Any other open flame is not permitted within the venue facility.

#### **Alcohol**

The facility is licensed through the (AGCO) Alcohol & Gaming Commission of Ontario. No outside alcohol is allowed on the premises. We offer a range of full-service beverage options and will be able to accommodate any type of alcohol service required. Any unauthorized alcohol brought onto the premises will be confiscated and may result in the early conclusion of your event. All events where alcohol is served must provide adequate amounts of food for their guests, for the duration of their event, to abide by the alcohol serving policies.

## **Outside Food**

No outside caterers, food or beverages are permitted on-site with the exception of a celebratory cake or cupcakes. All celebratory cake/cupcakes will need to be delivered and setup by the host or their designate during the contracted rental period. Our staff will cut and serve the cake. There will be a \$1/person surcharge added to your invoice.









### Food

Menus are based on a minimum of 25 guests unless otherwise stated.

Special dietary requests can be made through the Event Coordinator at the time of menu discussions. Additional charges may apply.

For health and safety reasons, food on buffets can be left out for a maximum of 2 hours. The Executive Chef or their designate will determine when food is to be removed from the buffet. Any leftover food or beverages are NOT PERMITTED to leave the premises.

Buffet food quantities are based on one (1) serving per guest.

Due to fluctuations in food costs, prices are subject to change without notice. Quoted prices are guaranteed no more than three (3) months prior to the event.

The City reserves the right to make reasonable substitutions to any food and beverages if the City is unable to obtain the requested menu items for any reason. The host will be informed of any changes to the menu items or price.

Minimum 25 adults per meal period. Must meet a minimum spend of \$750 per day

\$17.00/per person breakfast minimum spend

\$24.75/per person lunch minimum spend

\$24.00/per person cocktail reception minimum spend

\$44.50/per person dinner minimum spend

## **DJ/Entertainment**

DJ and other entertainment are booked at your own expense. Pyrotechnics, smoke machines, streamers, dry ice and bubble machines are not permitted in our venues. The use of confetti, rice, dried flowers or any other similar items are not permitted in our venues. Additional cleaning costs will apply if any of these items are used.

DJs/videographers must arrange for their own sound system and are not permitted to patch into the house sound system.

### **Audio-Visual**

Room rentals include a microphone and podium, if required. C Banquets and BraeBen Golf Course include a screen and projector. LIVE Restaurant includes a TV. Any additional audio-visual requirements would be at the hosts discretion and expense.

## **Agenda**

An agenda for the event must be submitted to the Event Coordinator a minimum of 10 business days prior to the event.









### Floor Plan

The Event Coordinator will create a floor plan for the Event and may be subject to approval and client sign-off.

## **Drop-Off and Pick-up of Items**

Delivery and pick up of all items must be made by the host or a pre-determined designate.

## Storage

All items must be removed from the facility at the conclusion of the event. Items cannot be stored overnight; this includes any rental furniture.

## **Parking**

Complimentary parking is available at Braeben Golf Course. Underground parking is available at C Banquets and Live Restaurant, which is complimentary on the weekends and after 6pm weekdays.

## Miscellaneous

Food & Beverages fees are subject to 15% gratuity.

All prices are subject to 13% HST.

Please inquire with the Event Coordinator for events booked on statutory holidays.

At the discretion of the City of Mississauga, security may be required for your event at the host's expense.

## **Additional Services**

Coat check \$250/attendant + HST (up to 150 guests per attendant)

Satellite bar set up \$250.00 + HST + consumption

Security personnel Please inquire
Chef attended station(s) \$25/chef/hour + HST (3 hour minimum)

Ceremony setup/second setup fee \$180 + HST

Room reset fee Starting at \$100 + HST









# **Hospitality Services**

## Our Mississauga venues offer exceptional amenities.

C Banquets provides panoramic views of downtown Mississauga in a modern setting. BraeBen Golf Course provides serene 180-degree views of pristine fairways and rolling hills. LIVE Restaurant offers a theatre ambience with a taste of the arts.

Visit <u>Mississauga.ca/hospitality-services</u> online to view photo galleries, 360-view virtual tours and more about capacities and amenities.

Discuss options with our team by emailing <u>banquets@mississauga.ca</u>.







