

WEDDING MENU



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LOCATIONS



BraeBen Golf Course

5700 Terry Fox Way

Host your event in the heart of the city, enjoying the surroundings of our 18-Hole Championship Golf Course. The Highlands Dining Room features floor-to-ceiling windows offering a 180-degree view of pristine fairways and rolling hills. Depending on setup, BraeBen Golf Course can accommodate up to 144 seated guests (104 with a dance floor) or up to 180 guests for a stand-up cocktail reception.



C Banquets

300 City Centre Drive, 12th Floor

Towering 12 stories above downtown Mississauga, this contemporary venue showcases panoramic city views through floor-to-ceiling windows. Depending on setup, C Banquets can accommodate up to 144 seated guests (112 with a dance floor) or up to 200 guests for a stand-up cocktail reception.



LIVE Restaurant

4141 Living Arts Drive

Located in the Living Arts Centre, LIVE Restaurant offers a bright and artistic atmosphere, featuring natural light through floor-to-ceiling windows and a backdrop of theatre, music and the arts. Depending on setup, LIVE Restaurant can accommodate up to 80 seated guests or up to 120 guests for a stand-up cocktail reception.

WEDDING PACKAGE INCLUSIONS

12 Hour Room Rental (1pm-1am)
Private Wedding Suite
Furnished Private Balcony
Wireless Microphone on Podium
Screen & Projector
Standard Linen & Napkins
Sparkling Wine Toast
Cake Cutting Service
Complimentary Parking After 6pm and on Weekends
Venue Coordinator

OPTIONAL ENHANCEMENTS

Ceremony Arrangement Fee - \$300+ (includes setup, teardown and reset to cocktail hour)
Portable/Satellite Bar - \$250+
Coat Check Services - \$250+ per attendant
Table Chargers - \$1.50+ per charger plate (gold or silver)
Cake/Cupcake Fee - \$1.00+ per person (applied if bringing in your own cake or cupcakes)

SAMPLE ITINERARY

1:00pm: Move-in Begins
6:00pm: Cocktail Hour Begins - Pass Canapes
7:00pm: Grand Entrance, Welcome Speech, Toast, First Dance, Cake Cutting, Bar Opens
7:30pm: Dinner Service Begins - Wine Service (following each meal drop)
10:30pm: Late Night Station & Cake Cutting Service
12:00am: Event Ends - Bar Closes
1:00am: Move-out Completed



CLASSIC PLATED WEDDING MENU



Cocktail Hour

Choice of 3 Canapes Items from Menu Options

*Upgrade to Antipasto Bar - \$10 per person

Sparkling Wine Toast

Dinner Rolls

Soup/Salad

Choice of 1 Soup or 1 Salad from Menu Options

Main Entrée

Choice of 1 Main Entrée from Menu Options

*Upgrade to Duo Plate Entrée - \$6 per person

Accompaniments

Choice of Roasted Baby Potatoes OR

Truffled Mashed Potatoes

Assorted Seasonal Vegetables

Dessert

Choice of 1 Dessert from Menu Options

Coffee & Tea Service

Late Night Poutine Station

Fresh Cut Fries with Cheese Curds & Gravy

*Fruit Platter Add-On - \$7.50 per person

Cake Cutting Service

5 Hour Standard Open Bar

Soft Drinks, Juice, Sparkling Water, Standard Wine,

Standard Beer & Standard Spirits

Standard Wine Service During Dinner

*Add \$10 per person for each additional hour

Sunday-Friday \$133 Per Person

Saturday \$143 Per Person

pricing applies to a minimum guarantee of 60 adults

All pricing is subject to 15% gratuity and 13% HST. Menu and pricing may change without notice.



DELUXE PLATED WEDDING MENU

Cocktail Hour

Choice of 3 Canapes from Menu Options

*Upgrade to Antipasto Bar - \$10 per person

Sparkling Wine Toast

Dinner Rolls

Soup/Salad

Choice of 1 Soup or 1 Salad from Menu Options

Pasta/Risotto

Choice of 1 Pasta or 1 Risotto from Menu Options

Main Entrée

Choice of 1 Main Entrée from Menu Options

*Upgrade to Duo Plate Entrée - \$6 per person

Accompaniments

Choice of Roasted Baby Potatoes OR

Truffled Mashed Potatoes

Assorted Seasonal Vegetables

Dessert

Choice of 1 Dessert from Menu Options

Coffee & Tea Service

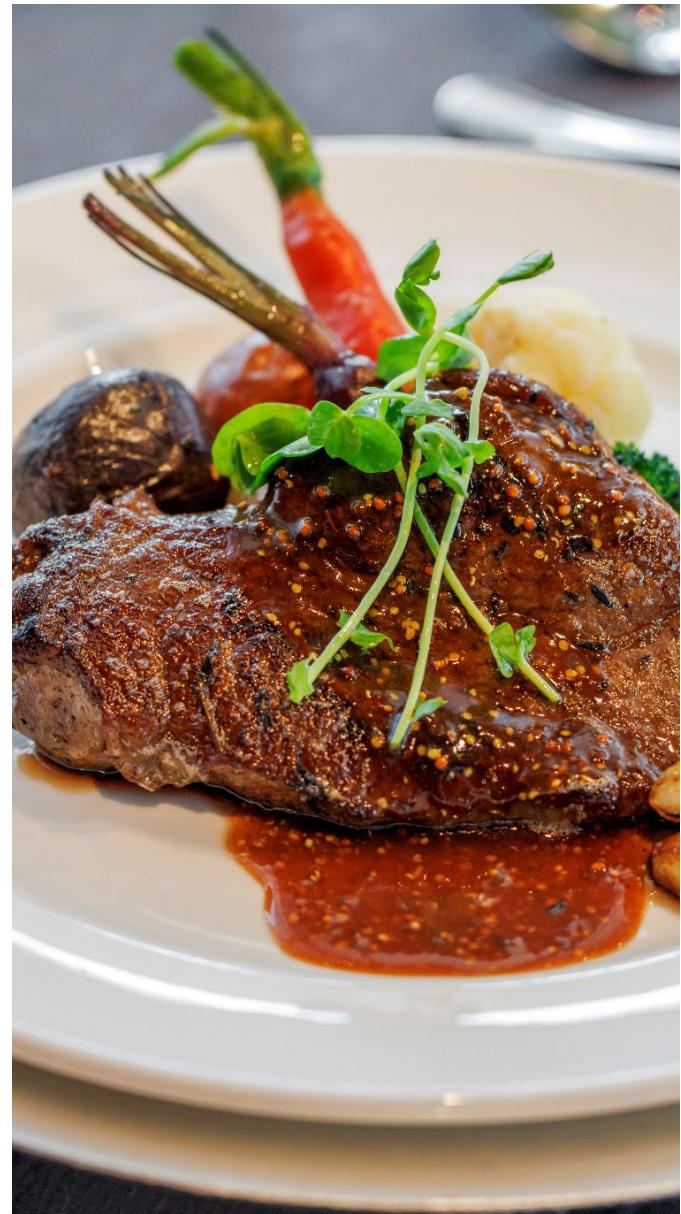
Late Night Beef Slider & Poutine Station

Beef Sliders topped with Caramelized Onions & Sharp Cheddar Cheese

Fresh Cut Fries with Cheese Curds & Gravy

*Fruit Platter Add-On - \$7.50 per person

Cake Cutting Service



5 Hour Premium Open Bar

Soft Drinks, Juice, Sparkling Water, Standard & Premium Wine, Standard & Premium Beer, Standard & Premium Spirits, Cider, Vodka Coolers & Liqueurs

Wine Service During Dinner

*Add \$12 per person for each additional hour

Sunday-Friday \$154 Per Person

Saturday \$164 Per Person

pricing applies to a minimum guarantee of 60 adults

All pricing is subject to 15% gratuity and 13% HST. Menu and pricing may change without notice.

MENU OPTIONS



CANAPES

- Saffron Arancini with Lemon Aioli
- Mushroom & Goat Cheese Puff Pastry Pinwheel
- Vegetable Spring Roll with Sweet Plum Sauce
- Classical Shrimp Cocktail
- Antipasto Skewer with Cheese, Olive, Cured Meat & Roasted Vegetable
- Roasted Pear Bruschetta, Honey Brie, Fig & Shallot Jam

SOUPS

- Butternut Squash Soup with Maple Cream
- Tomato & Garlic Cream with Focaccia Croutons
- Caramelized Onion Bisque

SALADS

- Classic Caesar Salad with Romaine Lettuce, Crisp Bacon, Parmesan Cheese & Croutons in a Creamy Dressing
- Asian Salad with Crispy Vegetables, Edamame, Radish, Watercress, Crisp Wonton & Soy Dressing
- Baby Greens with Slivered Almonds, Cranberries, Crumbled Feta Cheese & Lemon Basil Dressing

PASTA/RISOTTO

- Forest Mushroom Risotto
- Butternut Squash Ravioli in a Sage Cream Sauce
- Rigatoni Bolognese
- Penne with Capers & Tomato Sauce

MAIN ENTRÉE

- *Choice Entrée, Halal & Vegetarian Option Upon Request
- Roasted Chicken Supreme with a Caramelized Onion Jus
- Atlantic Salmon with Lemon Beurre Blanc
- Red Wine Braised Short Rib
- 8oz Striploin Steak with Grainy Mustard Sauce

DESSERT

- Classical Crème Brûlée
- Chocolate Brownie Cheesecake
- Mango Sorbet with Fresh Berries
- Blueberry Cobbler with Vanilla Ice Cream



Vegetarian Vegan Gluten Free Dairy Free

All pricing is subject to 15% gratuity and 13% HST. Menu and pricing may change without notice.

CULINARY ENHANCEMENTS

PLATTERS & STATIONS

Antipasto Bar \$18

Grilled Zucchini, Eggplants, Roasted Peppers, Marinated Olives, Pickled Vegetables, Salami, Prosciutto, Domestic Hard & Soft Cheeses with Grapes & Crackers
Served with Sliced Fresh Baguette

Applewood Smoked Salmon \$130 (serves 10)

Chopped Red Onion, Eggs & Capers
Served with Sliced Baguette

Cocktail Shrimp Platter \$295 per 100 pieces

Served with Cocktail Sauce & Lemon Wedges

Taco Station \$15.25/person

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

Quesadilla Station \$12/person

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

Tasty Treats Station \$9.50/person

Individual Butter Tarts, Assortment of Cake Bites & French Pastries

LIVE STATIONS

*+\$75 per chef attendant for all live stations. One chef required per 60 guests. (2-hour service)

Live Stir-Fry Station \$17.50/person*

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

Live Risotto Station \$15.50/person*

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

Live Striploin Carving Station \$310/25 Servings*

Grainy Mustard, Au Jus, Horseradish & Dinner Rolls

 Vegetarian  Vegan  Gluten Free  Dairy Free

All pricing is subject to 15% gratuity and 13% HST. Menu and pricing may change without notice.



WINE LIST

WHITE WINES

Standard: Chardonnay

Château Des Charmes, Chardonnay Unoaked, VQA; Niagara-on-the-Lake

Fresh and expressive, dominated by citrus notes such as lemon zest and green apple. Flavors echo the nose: green apple, lemon, lime, and hints of ripe pear.

Premium: Sauvignon Blanc

Château Des Charmes, Sauvignon Blanc, VQA; Niagara-on-the-Lake

Aromatic and expressive, dominated by citrus fruits such as lime, grapefruit, lemon zest and notes of green apple and gooseberry. Crisp, zesty, and lively. Flavors mirror the nose: citrus, tropical fruits, and herbaceous nuances.

RED WINES

Standard: Cabernet-Merlot

Château Des Charmes, Cabernet-Merlot, VQA; Niagara-on-the-Lake

Layered with ripe dark fruit notes of black cherry, blackberry, and plum. Subtle hints of red currant and cassis may emerge. Medium to full-bodied with smooth, integrated tannins. Flavors echo the nose: black cherry, plum, and dark berry.

Premium: Pinot Noir

Château Des Charmes, Pinot Noir, VQA; Niagara-on-the-Lake

Fresh and expressive, with red fruit notes like cherry, raspberry, and strawberry. Subtle hints of cranberry and pomegranate. Red berries, cherry, and subtle earthy flavours. Balanced acidity gives the wine freshness and vibrancy, while the finish is smooth.

ROSÉ WINES

Standard: Rose

Château Des Charmes, Pétale

This wine boasts a stunning ruby-pink hue, reminiscent of a Niagara sunrise. The aroma is delicate yet inviting, with notes of violets and cherry. On the palate, bright flavours of cranberry, peppered strawberry, and ripe cherries unfold, creating a beautifully balanced and refreshing experience.

Premium: Rose

Château Des Charmes, Cuvee d'Andrée, VQA

For this Rosé we choose specific bunches in the vineyard that we believe will make the best Rosé. The resulting wine is pale salmon in colour offering fresh aromas of wild strawberry, raspberry, and watermelon, with subtle floral notes and a hint of citrus zest. The palate is crisp and lively, showing vibrant red berry flavours.

SPARKLING WINE

Château Des Charmes, Éclat Blanc Sparkling Bubbles, Charmat Methode, VQA

A Prosecco style sparkling wine with expressive aromas of orchard fruits (apple, pear), citrus zest, and white peach. Crisp, and vibrant with delicate flavours of green apple, lemon, and melon that are carried by lively acidity and a soft creamy bead.

Wine offerings based on availability

