



BANQUET MENU

mississauga.ca/hospitality-services | banquets@mississauga.ca | 905-615-3200 ext. 2969



MEET THE CHEF

Nico Tretschock is a European trained chef with over 25 years of experience in the culinary industry. A native of Germany, who at the age of 16, enrolled in the Apprenticeship and Culinary Diploma program at the Chamber of Commerce in Chlausthal-Zellerfeld. He has worked at some of the best hotels in the world such as Hotel Adlon in Berlin and Four Seasons Hotel in Berlin, St Kitts-Nevis and Toronto.

Nico's cooking style focuses on simplicity using the best possible ingredients. His love for incorporating diverse flavours in his food is a passion. Nico is excited to share his dedication to cooking and exceeding customer expectations with the Hospitality Services team.



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BREAKFAST AND BRUNCH MENU

Breakfast menus available until 11am
Brunch menu available until 3pm

CLASSIC CONTINENTAL \$17/person

Assortment of House Baked Pastries
Fruit Preserves and Butter
Fruit Salad
Assortment of Juice (Pitchers)
Coffee & Tea

LIGHT & HEALTHY \$21/person

Assortment of House Baked Pastries
Toast & Bagels
Cream Cheese, Fruit Preserves and Butter
Egg Bites with Roasted Mushroom and Cheese
Fruit Salad
Assorted Fruit Yoghurts
Assortment of Juice (Pitchers)
Coffee & Tea

HOT BREAKFAST \$24.50/person

Assortment of House Baked Pastries
Toast & Bagels
Cream Cheese, Fruit Preserves and Butter
Scrambled Eggs with Chives
Crispy Bacon
Breakfast Sausage
Home Fries
Fruit Platter
Assortment of Juice (Pitchers)
Coffee & Tea

BUILD YOUR OWN BRUNCH \$50/person

Assortment of House Baked Pastries
Toast & Bagels
Cream Cheese, Fruit Preserves and Butter
Crispy Bacon
Breakfast Sausage
Scrambled Eggs with Chives
Roasted Potatoes
Seasonal Vegetables
Fruit Platter
Chocolate Brownies
Assortment of Juice (Pitchers)
Coffee & Tea

CHOICE OF TWO SALADS (BRUNCH ONLY)

Baby Greens Salad with Balsamic Vinaigrette  

Caesar Salad

Quinoa Salad with Dried Fruits  

Grilled Vegetable Antipasto  

Greek Salad  

Spinach Salad with Strawberries & Sunflower Seeds with a Balsamic Vinaigrette  

CHOICE OF ONE ENTRÉE (BRUNCH ONLY)

Maple Dijon Chicken Breast with Herb Jus

Pineapple Glazed Ham Steaks

Chicken Schnitzel

BREAKFAST & BRUNCH ENHANCEMENTS

Pancakes OR Belgian Waffles \$6.50/person 
Toppings: Berry Compote, Maple Syrup, Butter

Steel Cut Oats \$5/person  

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

Individual Yoghurts \$2/each

Overnight Oats \$6/person  
with Mango and Coconut

Smoked Salmon Platter \$8.75/person

Atlantic Salmon with Tarragon Cream Sauce
\$6.50/person

Upgrade your Scrambled Eggs to a Chef Attended Omelette Station +\$11/person

 Vegetarian  Vegan  Gluten Free  Dairy Free

Prices are in effect until December 31, 2026.

A fifteen percent (15%) gratuity will be applied to all food and beverage charges.



BREAK MENU

To be based on the guaranteed number of guests

COOKIE MONSTER \$6/person

Assorted Home Baked Cookies

Coffee & Tea

HEALTH NUT \$8/person

Kind Bars

Chef's Choice Fruit Smoothies (150ml)

CHIPS 'N DIP \$8/person

Tortilla Chips, Salsa & Fresh Guacamole

Assorted Soft Drinks

BREAK A LA CARTE

Julienne Style Vegetables in an Individual Shot Glass with Ranch Dressing \$4.50/person  

Assorted Home Baked Cookies \$29.50/dozen 

Assorted Home Baked Muffins \$45/dozen 

Gluten Free Home Baked Muffins \$60/dozen  

Fruit Skewers \$75/dozen  

Assorted Bite Sized Dessert Squares \$20/dozen 

Individually Packaged Chips \$ 2/each  

Individually Packaged Protein Bar \$4/each 

Assorted Whole Fruits \$1.50/each  

Vanilla Yogurt & Berry Parfait \$6/person 

Tortilla Chips, Salsa & Fresh Guacamole \$6.50/person



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LUNCH BUFFET MENU

Lunch menus available until 3pm

ENHANCED SANDWICH \$31/person

Assorted Dessert Squares

Fruit Platter

Coffee & Tea +\$4/person

CHOICE OF THREE STARTERS (SOUP AND/OR SALAD)

Chicken Noodle Soup

Cream of Mushroom Soup  

Curry Sweet Potato with Coconut Cream Soup  

Roasted Tomato Garlic Soup  

Caesar Salad with Croutons & Parmesan

Creamy Coleslaw  

Garden Salad with House Vinaigrette  

Greek Salad  

Cous Cous Salad with Feta, Olives, in a Lemon Mint Dressing 

Pasta Salad with Grilled Vegetables 

Potato Salad with Bacon, House Vinaigrette 

Quinoa Salad with Dried Fruits  



CHOICE OF FOUR SANDWICHES

Chicken Caesar Kale Wrap

Grilled Vegetable & Hummus Wrap 

Tuna Salad Wedge

Egg Salad Wedge 

Turkey & Cheddar Cheese

Ham & Swiss Cheese

Warm Grilled Brie and Fig Jam 

Tomato & Bocconcini with Pesto 

Smoked Salmon with Cream Cheese +\$4/person

Roast Beef with Horseradish Mayo +\$1/person



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LUNCH BUFFET MENU

BUILD YOUR OWN SIGNATURE LUNCH \$42/person

Bread Rolls with Butter
Vegetarian Pasta with Roasted Vegetables
in Tomato Sauce 
Seasonal Vegetables
Assorted Dessert Squares
Coffee & Tea

CHOICE OF TWO STARTERS (SOUP AND/OR SALAD)

Chicken Noodle Soup
Cream of Mushroom Soup  
Curry Sweet Potato with Coconut Cream Soup  
Roasted Tomato Garlic Soup  
Caesar Salad with Croutons & Parmesan
Creamy Coleslaw  
Garden Salad with House Vinaigrette  
Greek Salad  
Cous Cous Salad with Feta, Olives, in a Lemon Mint Dressing 
Pasta Salad with Grilled Vegetables 
Potato Salad with Bacon, House Vinaigrette 
Quinoa Salad with Dried Fruits  

CHOICE OF ONE ENTREE

Lemon Thyme Marinated Chicken, Rosemary Jus
Butter Chicken
Chicken Parmesan Picatta with Tomato Sauce
Add an additional entrée for \$6/person
Vegetable Strudel with Romesco Sauce 
Atlantic Salmon, Citrus Butter
Grilled 4oz. Beef Striploin with Forest Mushroom Sauce

CHOICE OF ONE SIDE

Truffle Mashed Potato 
Herb Roasted Mini Potato 
Basmati Rice Pilaf 



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INTERNATIONAL LUNCH BUFFET MENU

TASTE OF ITALY \$48/person

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

TASTE OF FRANCE \$47/person

Sliced Baguette with Butter
Baby Kale Salad with Red Wine Vinaigrette 
Caramelized Onion Bisque 
Red Wine Marinated Chicken with Pearl Onions & Mushrooms
Garlic Mashed Potatoes
Seasonal Vegetables
Assorted Cake Bites
Coffee & Tea

TASTE OF ASIA \$47/person

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

TASTE OF INDIA \$56/person

Naan Bread
Kachumber Salad, Chopped Salad with Tomato, Cucumber, Red Onion & Lemon Dressing 
Raita, Cooling Yogurt Dish with Fresh Herbs
Aam Ka Achar
Tangy Mango Pickle
Vegetable Samosas with Tamarind Chutney 
Onion And Potato Pakoras with Mint & Cilantro Sauce 
Curried Lentil Soup 
Creamy Butter Chicken in a Spiced Tomato Sauce
Steamed Basmati Rice OR Biryani Rice with Vegetables
Gulab Jamun
Coffee & Tea

CHOICE OF TWO VEGETARIAN DISHES

(TASTE OF INDIA MENU ONLY)

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
Chickpeas in a Flavourful Curry
Add an Additional Vegetarian Dish for \$5.50/person

ENHANCEMENTS

Chicken Tikka +\$4.25/person

Lamb Rogan Josh

Aromatic Curried Lamb Stew +\$7/person

Beef Curry

Slow Cooked Beef in Traditional Curry Spices \$5/person

Add the following to your Rice:

with Beef +\$4/person

with Chicken +\$4/person

with Shrimp +\$5/person

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RECEPTION MENU

PLATTERS

Antipasto Platter \$8/person

Grilled Zucchini, Eggplant, Roasted Peppers, Marinated Olives, Pickled Vegetables, Served with Sliced Baguette

Deluxe Antipasto Platter \$16.50/person

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

Cheese Platter \$10/person

Domestic Hard & Soft Cheeses
Served with Grapes and Crackers

Cocktail Shrimp Platter \$295 per 100 pieces

Served with Cocktail Sauce & Lemon Wedges

Applewood Smoked Salmon \$130 (serves 10)

Chopped Red Onion, Eggs, Capers
Served with Sliced Baguette

Fresh Fruit Platter \$7.50/person

Assorted Sliced Fruit & Berries

Vegetable Platter \$6.75/person

Assorted Cut Seasonal Vegetables
Served with Ranch Dressing

Assorted Tea Sandwiches \$95/dozen

Each Sandwich is cut into 4 quarters (1 doz = 48 quarters)
Chef's Choice of Finger Sandwiches

Examples Include: Tuna Salad, Egg Salad, Cucumber & Cream Cheese, Chicken Salad, Turkey & Cheddar Cheese

Tasty Treats \$9.50/person

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

Tortilla Chips \$6.50/person

Salsa & Fresh Guacamole

STATIONS

To be added as an enhancement to your reception
(not meal size servings)

Poutine \$10/person

French Fries
Served with Cheese Curds & Gravy

Taco \$15.25/person

Choice of Two:

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

Flatbread \$11.50/person

Italian Style Flatbreads (Choice of Two)

Margherita Topped Tomato Sauce and Fior Di Latte 

Truffled Mushrooms and Parmesan Cheese

with a Creamy Alfredo Sauce 

Hawaiian Topped with Ham and Pineapple and Mozzarella Cheese

Pepperoni Topped with Mozzarella Cheese and Tomato Sauce

Quesadilla \$12/person

Vegetarian & Chicken Quesadilla

Served with Guacamole, Salsa & Sour Cream

Candy Station starting at \$10.50/person

Minimum of 40 guests

LIVE ACTION STATIONS

To be added as an enhancement to your reception
(not meal size servings)

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

Stir-Fry \$16/person

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

Risotto \$16/person

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

Striploin Carving \$400 per 25 people

Accompanied with Gravy Mustard, Au Jus, Dinner Rolls, Horseradish

Pasta \$16/person

Choice of Penne Chicken Alfredo OR,
Pasta Primavera with Parmesan Cheese

 Vegetarian  Vegan  Gluten Free  Dairy Free

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RECEPTION MENU

Pricing is based by the dozen.

A minimum of five (5) dozen per item is required.

Up to one (1) hour of service – it is recommended to serve 3-4 pieces per guest.

Up to two (2) hours of service – it is recommended to serve 6-8 pieces per guest.

Canapes can be passed or stationed.

CANAPES

HOT

Beef Sliders, Topped with Caramelized Onions & Sharp Cheddar Cheese \$65

Margherita Flatbread with Fresh Basil \$34 

Crispy Fried Coconut Shrimp \$40

Vegetable Spring Rolls, Sweet Plum Sauce \$35  

Vegetarian Samosas, Tamarind Chutney \$35  

Teriyaki Glazed Chicken Satay \$40 

Creamy Mac & Cheese \$35 

Oven Baked Crostini, Topped with Brie Cheese & Cranberry Chutney \$27 

Chicken Pops Served with Sweet & Sour Sauce \$30

Mini Quiche Assortment \$35

COLD

Caprese Skewer in Basil Pesto Sauce \$30  

Smoked Salmon Tartare in a Fresh Cucumber Cup \$35 

Shrimp Cocktail with Tangy Cocktail Sauce \$45  

Prosciutto Wrapped Asparagus, Parmesan Snow \$40 

Fresh Blinis with Salmon Caviar and Sour Cream \$45



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DINNER BUFFET MENU

BUILD YOUR OWN SIGNATURE DINNER \$56/person

Dinner Rolls with Butter
Seasonal Vegetables
Assorted Dessert Squares
Fruit Platter
Coffee & Tea

CHOICE OF THREE STARTERS (SOUP AND/OR SALAD)

Chicken Noodle Soup
Carrot Ginger Bisque  
Cream of Mushroom Soup  
Cream of Potato and Leek Soup 
Curry Sweet Potato with Coconut Cream Soup  
Roasted Tomato Garlic Soup  
Baby Arugula Salad with Roasted Pears, Candied Walnuts, & Cider Vinaigrette  
Caesar with Croutons & Parmesan
Caprese with Tomatoes & Bocconcini  
Cous Cous with Feta, Olives, in a Lemon Mint Dressing 
Creamy Coleslaw  
Garden salad with House Vinaigrette  
Greek  
Grilled Vegetables Antipasto
Pasta with Grilled Vegetables
Potato Salad with Bacon, House Vinaigrette
Quinoa Salad with Dried Fruits  
Waldorf Salad  

CHOICE OF TWO SIDES

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

CHOICE OF TWO ENTRÉES

Atlantic Salmon, Citrus Butter Sauce
Lemon Thyme Marinated Chicken, Rosemary Jus
Butter Chicken
Chicken Parmesan Piccata with Tomato Sauce
Classic Meat Loaf
Beef Bourguignon, Pearl Onions, Mushrooms, & Bacon
Truffle Mac & Cheese
Butternut Squash Ravioli in a Sage Cream Sauce
Meat OR Vegetable Lasagna
Penne Pasta with Roast Chicken, Baby Spinach, Sundried Tomato, & Mushrooms in a Garlic Pesto Cream Sauce
Vegetarian Sweet Potato Shepherd's Pie 
Vegetable Strudel with Romesco Sauce 
Grilled 4oz. Beef Striploin with Forest Mushroom Sauce
+\$6/person

Add an Additional Entrée for \$6/person

 Vegetarian  Vegan  Gluten Free  Dairy Free

Prices are in effect until December 31, 2026.

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INTERNATIONAL DINNER BUFFET MENU

TASTE OF ITALY \$56/person

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

TASTE OF FRANCE \$55/person

Sliced Baguette with Butter
Baby Kale Salad with Red Wine Vinaigrette 
Caramelized Onion Bisque 
Red Wine Marinated Chicken with Pearl Onions & Mushrooms
Garlic Mashed Potatoes
Seasonal Vegetables
Fruit Platter
Assorted Cake Bites
Coffee & Tea

TASTE OF ASIA \$55/person

Thai Coconut Vegetable Soup 
Garden Salad with Sesame Dressing
Lemongrass Marinated Chicken Thighs
Stir-Fried Chow Mein Noodles with Peppers, Bok Choy, 
Carrots & Bean Sprouts 
Jasmine Rice
Seasonal Vegetables
Mango Mousse Cake
Fruit Platter
Coffee & Tea

TASTE OF INDIA \$63/person

Naan Bread
Kachumber Salad Chopped Salad with Tomato, Cucumber, Red Onion & Lemon Dressing 
Raita Cooling Yogurt Dish with Fresh Herbs
Aam Ka Achar
Tangy Mango Pickle
Vegetable Samosas with Tamarind Chutney 
Onion And Potato Pakoras with Mint & Cilantro Sauce
Curried Lentil Soup 
Creamy Butter Chicken in a Spiced Tomato Sauce
Steamed Basmati Rice OR Biryani Rice with Vegetables
Fruit Platter
Gulab Jamun
Coffee & Tea

CHOICE OF TWO VEGETARIAN DISHES

(TASTE OF INDIA BUFFET ONLY)

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
Chickpeas in a Flavourful Curry

Add an Additional Vegetarian Dish for \$5.50/person

ENHANCEMENTS

Chicken Tikka +\$4.25/person

Lamb Rogan Josh
Aromatic Curried Lamb Stew +\$7.25/person
Beef Curry
Slow Cooked Beef in Traditional Curry Spices \$5.25/person

Add the following to your Rice:
Beef +\$4.50/person

Chicken +\$4.50/person
Shrimp +\$5.50/person

 Vegetarian  Vegan  Gluten Free  Dairy Free

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PLATED MENU

Plated Menu is based on all guests receiving the same meal. Choice entrée menu may be available, applicable charges will apply. Please contact our Event Coordinator for further details.

THREE COURSE PLATED DINNER

Includes Dinner Rolls, Butter and Coffee & Tea
Choice of One Starter
Choice of One Entrée
Choice of One Side
Choice of One Dessert



STARTERS (SOUP OR SALAD)

Soups:

Butternut Squash Bisque

Carrot Ginger Bisque

Cream of Mushroom

Curry Sweet Potato with Coconut Cream

Roasted Tomato & Garlic

Salads:

Baby Spinach and Frisee Lettuce

Roasted Pears, Candied Walnuts, & Cider Vinaigrette

Caprese Salad

Tomatoes Mozzarella

Topped with a Balsamic Reduction & Basil Pesto

Classic Caesar Salad

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

Warm Forest Mushroom and Goat Cheese Tart

with Arugula in Lemon and Balsamic Drizzle

Mixed Greens

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

Add a Starter for \$5.25/person



ADD ON PASTA COURSE

Forest Mushroom Risotto +\$8.50/person

Butternut Squash Ravioli +\$6.50/person in a Sage Cream Sauce

ENTRÉE OPTIONS

Roasted Chicken Supreme \$59/person
Caramelized Onion Jus

Atlantic Salmon \$63/person
with a Lemon Beurre Blanc

Red Wine Braised Short Ribs \$65/person

8oz. Striploin Steak \$69/person
with Grainy Mustard Jus

Surf & Turf \$72/person
4oz. Beef Tenderloin & Garlic Shrimp

SIDE OPTIONS

Roasted Baby Potatoes

Double Baked Potato

Garlic Mashed Potatoes

Warm Cous Cous Salad

Coconut Scented Rice

DESSERTS

New York Cheesecake with Berry Compote

Chocolate Pyramid

Tiramisu

Crème Brûlée

Mango Sorbet with Fresh Berries

Vegetarian Vegan Gluten Free Dairy Free

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CHILDREN'S MENU

Children's plated menu's can be ordered for children 12 years of age and younger.

CHILDREN'S PLATED MENU \$18.50/child

Same menu required for all children

Choice of One Starter

Choice of One Entrée

Choice of One Dessert

STARTER OPTIONS

Caesar Salad

Cream of Tomato Soup 

Vegetable Sticks with Dip 

ENTRÉE OPTIONS

Chicken Tenders with Fresh Cut Fries

Penne Pasta with Tomato Sauce 

Grilled Cheese 

Mac & Cheese 

DESSERT OPTIONS

Ice Cream 

Fruit Bowl  

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NON-ALCOHOLIC BEVERAGE STATION MENU

COFFEE/TEA

Coffee/Tea \$4/person

All Day Coffee & Tea Service \$13.50/person

A LA CARTE BEVERAGE STATION

Assorted Soft Drinks \$2.50/can

Bottled Water \$3/bottle

Sparkling Water \$3/bottle

Citrus Infused Water \$25/dispenser (25 servings)

Assorted Juice \$4/bottle

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

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



BAR MENU

BEVERAGE SERVICE

Serve beverages during a cocktail reception, offer wine service to your guests during your meal, or pass sparkling wine for a toast!

Specialty Non-Alcoholic Drink \$4.50/glass

Fruit Juice & Soda Served with a Garnish

Sparkling Water \$3/glass

Standard House Wine (White/Red/Rose) \$30/bottle (750 ml)

Premium House Wine (White/Red/Rose) \$45/bottle (750 ml)

Sparkling House Wine \$45/bottle (750 ml)

Mimosas \$7.50/serving (2.5 oz sparkling wine)

Charged in intervals of 10 glasses

A LA CARTE HOST OR CASH BAR SERVICE

Bar service subject to a minimum required spend as per Venue Event Package.

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

Portable/Satellite Bar Setup Fee (if not using existing bar location): \$250+.

Assorted Soft Drinks \$2.50/glass

Flat Water \$3/glass

Sparkling Water \$3/glass

Assorted Juice \$4/glass

Standard Beer \$6.40/glass (355 ml)

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

Premium Beer \$7.08/glass (355 ml)

Premium House Wine (white/red/rose) \$10/glass (5 oz)

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

Cider \$7.52/glass (330 ml)

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

Standard Spirits \$7.25/serving (1.5 oz)

Premium Spirits \$9.50/serving (1.5 oz)

Liqueurs \$7.50/serving (1.5 oz)

BAR MENU

OPEN BAR PACKAGE

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.

SOFT BAR PACKAGE \$13/person

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

STANDARD BAR PACKAGE \$48/person

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

PREMIUM BAR PACKAGE \$58/person

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

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, Pétales

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

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

CATERING TERMS AND CONDITIONS

See venue information package for additional terms and conditions and to see applicable rental rates.

FOOD

Outside food and beverages are **not** permitted.

For health and safety reasons, food cannot be left out for more than two (2) hours. The Executive Chef or their designate will determine when food is to be removed.

Leftover food and 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.

Buffet menu items are based on all items being served at the same time.

FOOD AND BEVERAGE MINIMUM REQUIRED SPENDS

Food and Beverage minimum spends are required as listed in the venue information package.

CHILDREN'S PRICING FOR BUFFET MENUS

Special pricing is available for the buffet menus only:

Children aged 4-12 years: 50% off (buffet menu price)

Children 3 and under: No charge (buffet menu price)

Applicable rates apply if a Children's menu is ordered for any age.

If the number of children exceeds the number of adults, labour charges may apply.

CHILDREN'S MENU

If not eating from the adult buffet, clients can choose Children's plated menu with advance notice.

MENU SELECTION AND GUARANTEES

Menu selection and guest count are required 45 days prior to the event start date.

Final guaranteed number of guests is required 10 business days prior to the event start date.

The client agrees to pay the guaranteed number quoted in attendance on the Banquet Event Order, or the actual attendance number, whichever is greater.

If the guaranteed number of guests is not provided within the timeframe specified, the estimated attendance number listed in the Banquet Event Order will be used.

Menus must be ordered for the final guaranteed number of guests per meal period.

SPECIAL MEALS/DIETARY RESTRICTIONS

Special dietary requests (i.e. vegan, halal) can be made through the Event Coordinator at the time of menu discussions. Additional charges may apply. Dietary restrictions would be Chef's choice if no other suitable options are available for the dietary restriction.

All food prepared on site or purchased through our suppliers may contain and/or may have come in contact with nuts or other allergens. The venues are not allergen free facilities and cannot accommodate airborne allergies.

MEAL SERVICE

Breakfast, lunch, dinner services and stationed receptions are based on a maximum two (2) hour service time.

Breaks packages are based on a maximum of thirty (30) minute service time.

Receptions that are based on passed service (where there is no meal service following), are based on a maximum two (2) hour service time.

WEDDINGS

Please see our wedding package for further information.

HOSPITALITY SERVICES



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.

Discuss options with our team by calling 905-615-3200 ext. 2969 or by emailing banquets@mississauga.ca