

WEDDINGS



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



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



For more detailed guidelines, please refer to our terms and conditions at mississauga.ca/banquet-terms.

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

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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

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