



## BANQUET MENU

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# 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 Yogurts  
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  
Choice of Two Salads  
Choice of One Entrée  
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 Yogurts \$2/each

Overnight Oats with Mango and Coconut \$6/person  

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

Prices are in effect until December 31, 2026.

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





# BREAK MENU

## BREAK PACKAGES

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 \$4.50/person    
Served in Individual Shot Glass with Ranch Dressing



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 \$6.50/person  
Served with Salsa & Fresh Guacamole



 Vegetarian  Vegan  Gluten Free

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# LUNCH BUFFET MENU

Lunch menus available until 3pm

## ENHANCED SANDWICH \$31/person

Choice of Three Starters  
Choice of Four Sandwiches  
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



 Vegetarian  Vegan  Gluten Free

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# LUNCH BUFFET MENU

## **BUILD YOUR OWN SIGNATURE LUNCH** \$42/person

Bread Rolls with Butter

Pasta with Roasted Vegetables in Tomato Sauce 🌱

Choice of Two Starters

Choice of One Chicken Entrée

Choice of One Side

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 CHICKEN ENTRÉE**

Lemon Thyme Marinated Chicken, Rosemary Jus

Butter Chicken

Chicken Parmesan Picatta with Tomato Sauce

## Add a Second 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 🌱



🌱 Vegetarian 🌱 Vegan 🌾 Gluten Free


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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  
Choice of Two Vegetarian Entrées  
Steamed Basmati Rice OR Biryani Rice  
with Vegetables  
Gulab Jamun  
Coffee & Tea

## CHOICE OF TWO VEGETARIAN ENTRÉE

(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 Entrée 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:

with Beef +\$4.50/person

with Chicken +\$4.50/person

with Shrimp +\$5.50/person

 Vegetarian  Vegan  Gluten Free

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# RECEPTION MENU

## PLATTERS

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

### 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

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, Macarons, French Pastries

### Tortilla Chips \$6.50/person

Served with 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

### Italian Style Flatbread \$11.50/person

Choice of Two:

Margherita 

Topped with Tomato Sauce and Fior Di Latte

Truffled Mushrooms and Parmesan Cheese   
with a Creamy Alfredo Sauce

Hawaiian

Topped with Ham, 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 Grainy Mustard, Au Jus, Dinner Rolls, Horseradish

### Pasta \$16/person

Choice of Penne Chicken Alfredo **OR**

Pasta Primavera with Parmesan Cheese

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

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



# 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.

## HOT CANAPES

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


Margherita Flatbread with Fresh Basil \$34 

Crispy Fried Coconut Shrimp \$40

Vegetable Spring Rolls with Sweet Plum Sauce \$35 

Vegetarian Samosas with Tamarind Chutney \$35 

Teriyaki Glazed Chicken Satay \$40

Creamy Mac & Cheese \$35 



Oven Baked Crostini with Brie Cheese & Cranberry


Chutney \$27 

Chicken Pops Served with Sweet & Sour Sauce \$30

Mini Quiche Assortment \$35

## COLD CANAPES

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



 Vegetarian  Vegan  Gluten Free

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# DINNER BUFFET MENU

## BUILD YOUR OWN SIGNATURE DINNER \$56/person

Dinner Rolls with Butter  
Choice of Three Starters  
Choice of Two Entrees  
Choice of Two Sides  
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 Salad 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 Salad    
Grilled Vegetables Antipasto   
Pasta Salad with Grilled Vegetables  
Potato Salad with Bacon, House Vinaigrette  
Quinoa Salad with Dried Fruits    
Waldorf Salad  

### 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

### CHOICE OF TWO SIDES

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


 Vegetarian  Vegan  Gluten Free

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

# 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  
Choice of Two Vegetarian Entrées  
Steamed Basmati Rice OR Biryani Rice  
with Vegetables  
Fruit Platter  
Gulab Jamun  
Coffee & Tea

## CHOICE OF TWO VEGETARIAN ENTRÉES (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 Entrée 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:  
with Beef +\$4.50/person  
with Chicken +\$4.50/person  
with Shrimp +\$5.50/person

 Vegetarian  Vegan  Gluten 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 MENU

Dinner Rolls with Butter  
Choice of One Starter  
Choice of One Entrée  
Choice of One Side  
Choice of One Dessert  
Coffee/Tea



### STARTERS

Butternut Squash Bisque  

Carrot Ginger Bisque  

Cream of Mushroom Soup  

Curry Sweet Potato with Coconut Cream Soup  

Roasted Tomato & Garlic Soup  

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

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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

### STARTERS

Caesar Salad


Cream of Tomato Soup 

Vegetable Sticks with Dip 

### ENTRÉES

Chicken Tenders with Fresh Cut Fries

Penne Pasta with Tomato Sauce 

Grilled Cheese 

Mac & Cheese 

### DESSERTS

Ice Cream 

Fruit Bowl  

 Vegetarian  Vegan  Gluten Free

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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) \$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) \$10/glass (5 oz)

Vodka Coolers \$8/glass (341-355 ml)

Cider \$8/glass (330 ml)

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

Standard Spirits \$8/serving (1.5 oz)

Premium Spirits \$9.50/serving (1.5 oz)

Liqueurs \$8/serving (1.5 oz)



# BAR MENU

## OPEN BAR PACKAGE

Service time is up to 5 hours. Dinner wine and beverage service is 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 \$50/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 & Premium Wines, Standard & Premium Beers, Standard & Premium Spirits,  
Cider, Vodka Coolers & Liqueurs  
(+\$9/person for each additional hour)

# 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, 12<sup>th</sup> 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](mailto:banquets@mississauga.ca)

