



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



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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



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LUNCH BUFFET MENU

BUILD YOUR OWN SIGNATURE LUNCH \$42/person

Bread Rolls with Butter

Choice of Two Starters

Pasta with Roasted Vegetables in Tomato Sauce 

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 with Rosemary Jus

Butter Chicken

Chicken Parmesan Picatta with Tomato Sauce

Add a Below Entrée for \$6/person

Vegetable Strudel with Romesco Sauce 

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

CHOICE OF TWO VEGETARIAN ENTRÉES

(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, 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 
in 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

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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.

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 with 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
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 with Citrus Butter Sauce
Lemon Thyme Marinated Chicken with Rosemary Jus
Butter Chicken
Chicken Parmesan Piccata with Tomato Sauce
Classic Meat Loaf
Beef Bourguignon with 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 Tomatoes & 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

Prices are in effect until December 31, 2026.

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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
 Seasonal Vegetables
 Choice of One Dessert
 Coffee/Tea

CHOICE OF ONE STARTER

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

CHOICE OF ONE ENTRÉE

Roasted Chicken Supreme \$59/person
 with 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

CHOICE OF ONE SIDE

Roasted Baby Potatoes

Double Baked Potato

Garlic Mashed Potatoes

Warm Cous Cous Salad

Coconut Scented Rice

CHOICE OF ONE DESSERT

New York Cheesecake with Berry Compote

Chocolate Pyramid

Tiramisu

Crème Brûlée

Mango Sorbet with Fresh Berries  

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CHILDREN'S PLATED MENU

Children's plated menus 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

CHOICE OF ONE STARTER

Caesar Salad

Cream of Tomato Soup 

Vegetable Sticks with Dip 

CHOICE OF ONE ENTRÉE

Chicken Tenders with Fresh Cut Fries

Penne Pasta with Tomato Sauce 

Grilled Cheese 

Mac & Cheese 

CHOICE OF ONE DESSERT

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 \$4.50/bottle

Assorted Juice \$22/pitcher
(6-8 glasses per pitcher)

Non-Alcoholic Fruit Punch \$4.25/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 \$4.50/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, 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