

Hospitality Services Festive Menu

Customized to satisfy the taste buds of all your holiday events.



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Plated options

Appetizers

Bread display

Soup

Choice of one:

Butternut squash soup with Maple Chantilly cream

Roasted tomato and fennel soup with shrimp

French onion soup with baked cheese crostini

Salad

Choice of one:

Roasted beet and orange salad with baby spinach and crumbled goat cheese

Baby kale and frisée lettuce with roasted pear, blue cheese and candied walnuts

Crispy brie cheese with cranberry chutney, arugula, and sliced almonds

Additional add-ons:*

Apple cider \$4.50/person

Eggnog \$3.50/person

Hot Chocolate \$3.50/person

Entrée

Choice of one:

Traditional turkey served with stuffing, mashed potatoes, roasted root vegetables, cranberry sauce, and gravy

Salmon coulibiac baked salmon in puff pastry with roasted brussel sprouts in white wine sauce

Striploin with seared shrimps served with pommes duchess and vegetable medley

House made herbed gnocchi with brussel sprouts, mushrooms and roasted butternut squash

Dessert

Choice of one:

Cheesecake with Baileys Irish Cream and hazelnut brittle

Eggnog crème brûlée topped with fresh berries

Flourless chocolate cake with berry compote

Coffee & Tea

Plated food and beverage service package \$45.95/person*

Following all Health and Safety protocols, we will ensure that you and your guests feel safe and are able to enjoy your celebration.

**All food and beverage prices are subject to a gratuity of (15%) and HST (13%)

Venue rental fees*

Sunday-Friday \$339.54

5 hour rental

Saturday \$565.91

5 hour rental

*Additional expenses to be determined: SOCAN & Re:Sound (if music is played); insurance coverage; host bar is billed on consumption and served to the table; package prices are based on the number of guests attending; minimum guest count of 25 to a maximum of 50; venue rental cost is dependent on day and duration.

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Buffet

Appetizers

Dinner rolls with butter

Smoked salmon platter with Traditional Garnishes

Assortment of cheeses with dried fruits, nuts and crackers

Soup

Truffled celeriac soup

Salads

Endive, arugula and blood orange salad with toasted Pumpkin Seeds and Balsamic Dressing

Roasted sweet potato, baby spinach, dried cranberries salad with Cider Dressing

Red beet salad with Goat cheese and citrus vinaigrette

Additional Buffet Items

Garlic mashed potatoes

Roasted root vegetables

Entrée

Classic roast turkey with traditional stuffing, cranberry sauce and gravy

Butternut squash ravioli with Sage Butter

Salmon fillet with Meyer lemon and sunflower seed relish

Dessert

Festive sweet table

Sliced Fruits

Coffee & Tea

Buffet food and beverage service package \$55/person*

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Beverage & Bar Menu

Beverage Selection

Wine List

		Glass	Bottle
Reds			
Château Des Charmes	Cabernet-Merlot	\$7.08	\$28
Tintern Ridge	Red	\$7.08	\$28
Whites			
Château Des Charmes	Chardonnay	\$7.08	\$28
Tintern Ridge	White	\$7.08	\$28
Argento	Pinot Grigio	\$7.08	\$30
Rose			
Chateau Des Charmes	Rose	\$7.08	\$28
Sparkling			
Martini and Rossi	Asti Sparkling	\$7.08	\$40

Non-Alcoholic Wine

Available upon request

Beer

Domestic \$6.20/Bottle

Alexander Keith's IPA
Labatt's Blue
Budweiser
Bud Light

Imported/Premium \$7.08/Bottle

Corona
Stella Artois
Mill Street Organic

Non-Alcoholic \$5.75/Can

Becks
Budweiser

Coolers/cider \$6.20/Can

Mott's Clamato
Mott's Clamato Spicy
Georgian Bay Gin Smash
Brickworks Batch 1904 Cider

Spirits

Note: Selection of brands and types may change based on availability

Standard Brands \$6.64/Serving

Bacardi White Rum
Beefeater Gin
Canadian Club Rye
Absolut Vodka
Johnnie Walker Red Scotch
St. Remy Brandy

Premium Brands \$8.63/Serving

Appleton Estate Rum
Hendricks Gin
Crown Royal Rye
Grey Goose Vodka
Ketel One Vodka
Johnnie Walker Black
Jose Cuervo Tequila
Sauza Silver Tequila

Liqueurs \$6.64/Serving

Baileys Irish Cream
Grand Marnier
Disaronno Originale Amaretto

Specialty Drinks

Mimosas \$7.50/serving
Bloody Mary or Caesars \$7.50/serving
Mojitos \$7.50/serving

Soft Beverages

Soft Bar \$7.50/Person

Unlimited soft beverages including pop, juice & water

Specialty non-alcoholic drink \$3.25-\$4.50/person

Mixed fruit cocktail, with fruit garnish served from a beverage dispenser in champagne glasses

*based on one (1) hour service

Sparkling Water \$3/serving

Sparkling water served with a citrus garnish

Coffee & Tea Service \$3.10/person

Proudly serving Starbucks coffee, decaf and regular, along with a selection of black and herbal teas

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Terms & Conditions

Deposits & Payment Structure

Upon confirming the event, a non-refundable deposit is required to secure the date. The deposit consists of the Full Room Rental plus \$500 that will go towards Food & Beverage. (Contract to be created and signed at this time). 50% of the balance owing is due at the time of menu and contract finalization.

30 days prior to event Full Payment of outstanding balance is due.

- The final invoice issued 30 days prior to the event is based on guest count on record at the time.
- Final event numbers are confirmed 10 business days prior to your event and adjustments will be made if guest count numbers go up at this time.
- Any adjustments or additional charges incurred after the final payment will be invoiced after the event. Payment is due within 30 days of invoice date.
- Host bar fees or any other fees incurred on day of event must be paid at the end of the event by credit or debit card.
- Applicable taxes will apply to the facility rental, catering fees, host bar fees and any other chargeable items.
- A 15% gratuity will apply to the total value of food and beverage items.
- All payments are made to the City of Mississauga. Payment methods Include: Debit, Credit card, certified cheque and cash.

Cancellation Policy

- Rental and \$500 made towards food and beverage is non-refundable in all cases.
- 89 to 15 days prior to the event: 75% of the value of the contract.
- 14 to 0 days prior to the event: 100% of the value of the contract.

Other Fees

SOCAN & Re:Sound fees are charged anytime recorded music is broadcast at events

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, is a performance right organization that covers composition royalties.

Re:Sound collects royalties for recording artists, musicians, and record labels.

	Room Capacity	Without Dancing	With Dancing
SOCAN	1-100	\$22.06	\$44.13
	101-300	\$31.72	\$63.49
Re:Sound	1-100	\$9.25	\$18.51
	101-300	\$13.30	\$26.63

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Insurance

Liability insurance is mandatory for all events. Fees are based on number of people and whether alcohol will be consumed.

# of People	No Alcohol - \$2M Liability	With Alcohol - \$5M Liability
up to 50	\$9.73	\$19.47
51-75	\$19.47	\$29.20
76-150	\$24.33	\$73.00
151-250	\$48.67	\$146.02

Venue

Access to the venue is only permitted during your event rental time. Earlier access may be subject to additional fees. Please make arrangements at the time of booking with the Event Coordinator to include required set-up time. The cost of any damages to the premises will be charged directly to the host.

Linen

C-Banquets, BraeBen Golf Course, and LIVE Restaurant provide standard linen appointments on all full service catering events. The cost of any additional and upgraded linen or other rental items that are required on a one time basis from our linen supplier will be added to your account accordingly.

Flowers

Flowers can be delivered to the facility on the day of your event, and will need to be set up by your florist, during your set-up time.

Décor

All décor for your event would need to be provided by you or your decorator. The time required for setting up your décor must be done within the duration of your rental period. The use of tape, staples, tacks, pins, or any like items are not permitted to affix, secure or adhere décor to the walls or ceilings within our facilities. We allow the use of candles provided they are enclosed in a holder that is taller than the top of the flame. Tea lights, votive candles, or pillar candles in glass holders are permitted. Any other open flame is not permitted within the venue facility.

Alcohol

The facility is licensed through the (AGCO) Alcohol & Gaming Commission of Ontario. No outside alcohol is allowed on the premise. We offer a range of full-service beverage options and will be able to accommodate any type of alcohol service required. Any unauthorized alcohol brought onto the premises will be confiscated and may result in the early conclusion of your event. All events where alcohol is served must provide adequate amounts of food for their guests, for the duration of their event, to abide by the alcohol serving policies.

Host bars fees are based on the actual consumption during the event. A minimum host bar fee may be required.

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Outside Food

No outside caterers, food or beverages are permitted on-site, with the exception of a celebratory cake. All cakes will need to be delivered to your facility on the day of your event, and set up by your vendor. We cannot accept cakes prior to your event date. Our staff will cut and serve the cake. There will be a \$1/person Cake Fee added to your invoice for this service.

Food

Special dietary requests, such as Halal, Gluten-free substitutions etc. can be made through the Event Coordinator at the time of menu discussions. Additional charges may apply.

For health and safety reasons, food on buffets can be left out for a maximum of 2 hours. The Executive Chef or their designate will determine when food is to be removed from the buffet. Any leftover food or beverages are NOT PERMITTED to leave the premises.

Buffet food quantities are based on 1 (one) serving per guest.

Cocktail food stations are priced based on a one hour service period. In the event that a reception is required for an extended time frame, the station prices will be adjusted accordingly.

Due to fluctuations in wholesale food costs, prices are subject to change without notice. Quoted prices are guaranteed no more than three (3) months prior to the event.

An alternate menu can be provided for children. Please request this option from the Event Coordinator. Alternatively, special pricing is available for the regular buffet and plated menus as follows:

Children age 0-3 years FREE

Children age 4-12 years 50% off

All menu items are subject to availability, including alcoholic beverages.

DJ/Entertainment

DJ and other entertainment are booked at your own expense. Pyrotechnics, Smoke Machines, Streamers, and Bubble Machines are not permitted inside the facility. Dry Ice is acceptable. The use of confetti, rice, dried flowers or any other similar items are not permitted in our venues. Additional cleaning costs will apply if any of these items are used.

Audio-Visual

Room rentals include a microphone and podium, if required. Any audio visual requests above and beyond this would be at your discretion and expense.

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Agenda

Agenda or itinerary for the event should be submitted to the Event Coordinator a minimum of 10 days prior to the event.

Floor Plan

The Event Coordinator will create a floor plan for the event and it will be available upon request and may be subject to approval and client sign-off prior to event date.

Drop-Off and Pick-up of Items

Any deliveries of items should be made by the host or a pre-determined designate.

Deliveries

Any deliveries being made to BraeBen Golf Course, C-Banquets, or LIVE Restaurant should be discussed well in advance of the event date with the Event Coordinator. We cannot store items on-site prior to your event. Any items being delivered must be clearly labelled with your name and event date. All items must be removed from the facility at the conclusion of your event. Items cannot be stored overnight; this includes any rental furniture etc.

Parking

Complimentary parking is available at BraeBen Golf Course. Underground parking is available at C-Banquets and LIVE Restaurant which is complimentary on the weekends and after 6pm weekdays.

Miscellaneous

All prices are subject to a gratuity (15%) and HST (13%).
For events booked on statutory holidays, an increase in staff charges will apply.
Please inquire with the Event Coordinator for further information.
Additional security may be required for your event at your expense.
Please speak to the Event Coordinator for further information.

Additional Services

Coat Check	\$3.00 per person plus HST
Satellite bar set up	\$250.00 +HST and Consumption
Security personnel	\$200.00 per attendant + HST
Chef attended stations	\$25.00 per chef per hour (3 hour minimum)
Technical Support	Please inquire

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