



**CELEBRATING LOVE:
EVERYONE'S WELCOME**

 **Hilton
Garden Inn™**

1870 Matheson Blvd
Mississauga ON



Thank you for letting us share in this joyful day. We wish you all the best as you embark on this wonderful union.

Let my team and I create a memorable moment that you would cherish for a life time.

Steven Harrison
General Manager

The Venue

The McCallion Ballroom is a stunning ballroom that can transform into multiple spaces and a private foyer to host your reception just before the big party!

The Features

With over 3000 sq-ft and 11 ft ceiling height The McCallion Ballroom can comfortably host 160 guests with a large dance floor and no obstructing pillars.

The Day

Complimentary menu tasting for the special couple up to two weeks prior the the function date

Complimentary stay in our suite for the evening

Breakfast the next day for bride and groom

Complimentary welcome punch during reception

Complimentary sparkling wine toast during dinner

One hour reception with displayed Chef's choice of hor's dourves included

5 hour cash bar with selection of soft drinks, juices, beers, wines and liquors

White floor length table linens and napkins

Complimentary parking

Dedicated professional events coordinator

Additional features and options can be upgraded



PLATED

Let us take the stress from you with thoughtful prefix menu. Any of the below option that would be sure to delight and WOW your guests.



The Sparkle

Heritage Blend Collard Salad

Pan Seared Chicken Breast with Sauce Suprême au Grain de Poivre.

Potato Pavé and Vegetable Bouquet

French Lavender Cheesecake with Lemon and Berry Compote

Late Night: Sliced Fresh Fruit, Assorted Cheeses and Focaccia station

80\$ per person

The Dazzle

Heritage Blend Collard Salad

Surf and Turf Salmon and Strip-loin with Cirtus Beurre Blanc and Peppercorn wine sauce

Gratin Dauphine and Vegetable Bouquet

Chocolate Dome Cake

Late Night: Build your own Chicken or Beef slider

90\$ per person

The WOW!

Wild Forest Mushroom Soup

Heritage Blend Collard Salad

Pan Sear Chicken Breast and Atlantic Salmon Fillet or

Grilled Strip-loin and Atlantic Salmon Fillet

Garlic Potato Puree and Vegetable Bouquet

Crème Brûlée with Fresh Berries and Almond Biscotti

Late Night: Flatbread Station with Pepperoni, Fire Roasted Pepper Chicken and Grilled Vegetables

110\$ per person

All menu included artisan rolls, whipped butter, coffee and tea service

Tax, gratuities and service fees not included



BUFFET

When you just don't know what to choose. The buffet options gives your a varieties of options to satisfy all your hungry guests!

Included

Complimentary welcome punch during reception

Complimentary sparkling wine toast during dinner

One hour reception with displayed Chef's choice of hor's dourves included

5 hour cash bar with selection of soft drinks, juices, beers, wines and liquors

One Signature Cocktail

Artisan rolls, whipped butter, coffee and tea service

White floor length table linens and napkins

The Enchanted

Cream of Tomato Soup

Traditional Caesar Salad

Harissa Marinate Oven Roasted Chicken with Red Pepper & Tomato Sauce

Atlantic Salmon served with Citrus Butter Sauce

Yukon Gold Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Chef's Selection of Desserts and Sliced Fresh Fruit

Late Night: Flatbread Station with Pepperoni, Fire Roasted Pepper Chicken and Grilled Vegetables

100\$ per person

Tax, gratuities and service fees not included



BUFFET

The Forever

Cream of Tomato Soup

Heritage Mix Green with Two Side Dressings

Quinoa Salad

Slow Roasted Garlic Herbed Chicken with Dijon Cream Sauce

Atlantic Salmon with Citrus Butter Sauce *OR* Braised Short Ribs with Natural Pan Jus

Yukon Gold Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Selection of Desserts, Assorted Mini Tarts and Sliced Fresh Fruits

Late Night: Flatbread Station with Pepperoni, Fire Roasted Pepper Chicken and Grilled Vegetables

110\$ per person

The Happily After

Truffle Wild B.C Forest Mushroom Soup

Heritage Mix Green with Two Side Dressings

Traditional Waldorf Salad

Butternut Squash Ravioli in Brown Butter Sage Sauce

Coq Au Vin

Pan Seared Arctic Char with Citrus Butter Sauce

AAA Braised Short Ribs Served with Pan Jus

Oven Roasted Parisian Potatoes

Chef's Selection of Cakes and Pastries; Nanaimo Bars and Sliced Fresh Fruit

Late Night: Build your own Chicken or Beef slider and Sliced Fresh Fruit Station

130\$ per person

Tax, gratuities and service fees not included



ENHANCE

CASH BAR

Domestic Beer - 8\$, Imported Beer - 9\$

House Wine by the glass (5 oz) - 9\$, House Wine by the bottle (750ml) - 45\$

Standard Liquor (1 oz) - 8\$, Premium Liquor (1 oz) - 10\$

Grand Marnier - 10\$, Brandy - 10\$

Perrier - 6\$

HOST BAR

Domestic Beer, House Wine and Standard Liquor
30\$ per person

PREMIUM BAR PACKAGE (*enhance*) - Cognac, Single Malt Scotch, Brandy and Tequila
12\$ per person

Additional 1 bar hour - 7\$ per person

SWEET SENSATION

Italian Pastries, Mini Cakes, Mini Beignet, Chocolate Lollipop, Macarons and Chocolate Bonbons
8\$ per person (For Buffets, replaces standard desserts)

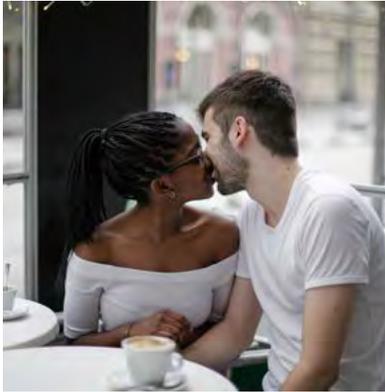
CANADIAN NIGHT

French Fries Station, Cheese curds, Gravy, Grated Cheddar, Scallions, Bacon Crumble, Onion Relish and Sour Cream. Crispy Chicken Tenders.
8\$ per person

Tax, gratuities and service fees not included



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THE NOTES

Minimum Requirements - 30 guests for Plated and 50 guests for Buffet. Lower numbers available at supplemental charge.

Food & Beverage - All food and beverage for events held within the hotel's meeting rooms will be exclusively supplied by the hotel with exception of wedding cakes. Due to hygiene policy and public insurance liability restriction any excess food may not be removed from the hotel premises, excluding wedding cakes. We do reserve the right not to serve cakes which we feel would be a health risk.

Delivery - Any Items delivered is to be sent to The Sales/Catering Office and hotel does not accept COD deliveries.

Taxes, Fees and Service Charges - All prices are in Canadian currency and excludes taxes, services charges and fees. Taxes and services charge as follows -

Food and Beverage: 13% HST (on food, beverage and service charge)

Service charge: 15% Service Charge (on food and beverage)

Function Room Rentals: 13% HST

Guest Rooms: 13% HST plus 4% MAT

Mandatory Government SOCAN Fee - Canada Tariff No. 8- fee will be charged for function with music and dancing

Deposit/Payment - A non-refundable deposit of \$1,500 is required to hold space with contract. 50% due 60 days prior to the event with balance due 14 business days prior to the event. A valid credit card is required for guarantee.

Cancellation - If cancellation occurs within 90 days prior to the date of the official function, the non-refundable deposit is forfeited. Cancellation received after 90 days prior to the date of function and before 45 days prior to function, a cancellation fee equivalent to 25% will apply. Cancellation received after 45 days prior to the date of function and before 30 days prior to function, a cancellation fee equivalent to 50% will apply. Cancellation received after 30 days prior to the date of function and before 7 days prior to function, a cancellation fee equivalent to 75% will apply. Cancellation received after 7 days prior to the date of function, a cancellation fee equivalent to 100% will apply. All cancellations must be received in writing by the hotel.

Selection - All Items are subject to availability and maybe substituted by the hotel.

Guarantee - A final guarantee of attendance must be submitted seven (7) business days prior to the date of the official function. This number may be increased but not lowered 72 hours prior to the function. If no final guarantee is received, we will consider the number indicated on the Banquet Event Order to be the correct guarantee number. If you desire us to over set more than guaranteed number, a labor charge will apply. On the day of the event, if less people than the guarantee number are present, the guarantee number for both food and beverage is charged. If more people than the guarantee number are present, the actual number will be charged. For purpose of guarantee for food, full price is applied for guests 12 years and over. Children ages 5 to 11, and children 4 and under (if any) should be accounted for in the guarantee as well. For Host Bar purpose, legal drinking age applies.