

**&CO.**  
RESTO BAR

VENUE PACKAGE

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Rooftop Patio  
You're Invited  
www.andco.com/rooftop

&CO.  
RESTO BAR

OPEN WED - SUN  
4PM - 2AM

295

R295

295

OPEN

&CO

OPEN

LIFE'S BETTER WHEN YOU'RE IN GOOD COMPANY.



**&Company Resto Bar** is the premier hosting venue located in the heart of Mississauga, steps from the landmark Square One Shopping Centre. Our impressively beautiful 15 000 square foot space, gastronomically creative executive chef and exceptionally skilled staff have hosted weddings, corporate seminars, TV productions and more.

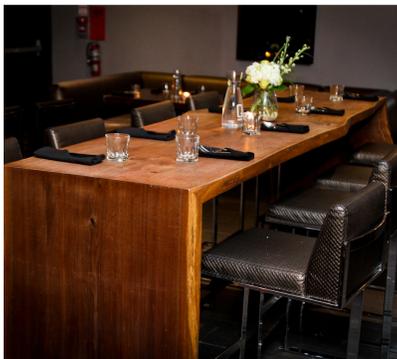
Outfitted with the warm tones of aged, natural wood and custom antique-finished metal installations, our main floor is rich, inviting and awe-inspiring. Our second floor Gallery Room pays homage to the glory days of 1960's Hollywood and leads out to our vibrant rooftop patio, which is surely the *cerise sur le gâteau*.

During construction in late 2011, we spared no expenses in the details to deliver exceptional quality in all aspects. As a result, we can alleviate many of the nagging normalities of special event planning. Simply put, our venue is set up for your success. We're confident that together, we can make your next special event just that.

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# MAIN FLOOR

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Our **Main Floor** can accommodate up to 250 guests for dining and dancing or 500 guests for a stand-up cocktail reception.

## Amenities

- 2 full-service bars
- Built-in state-of-the-art sound and lighting system
- Projector and projection screen
- 5 large TVs for personalized messages
- 5 different audio zones with configurable audio sources
- Live music ready
- Video conferencing and telecommunication capabilities
- WiFi internet access

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# FLOOR PLAN

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**Main Floor**

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# GALLERY ROOM

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**The Gallery Room** can host up to 85 guests for dining and dancing or 150 guests for a stand-up cocktail reception. This 2<sup>nd</sup> floor space is filled with natural light as its two large double doors lead directly out onto the rooftop patio.



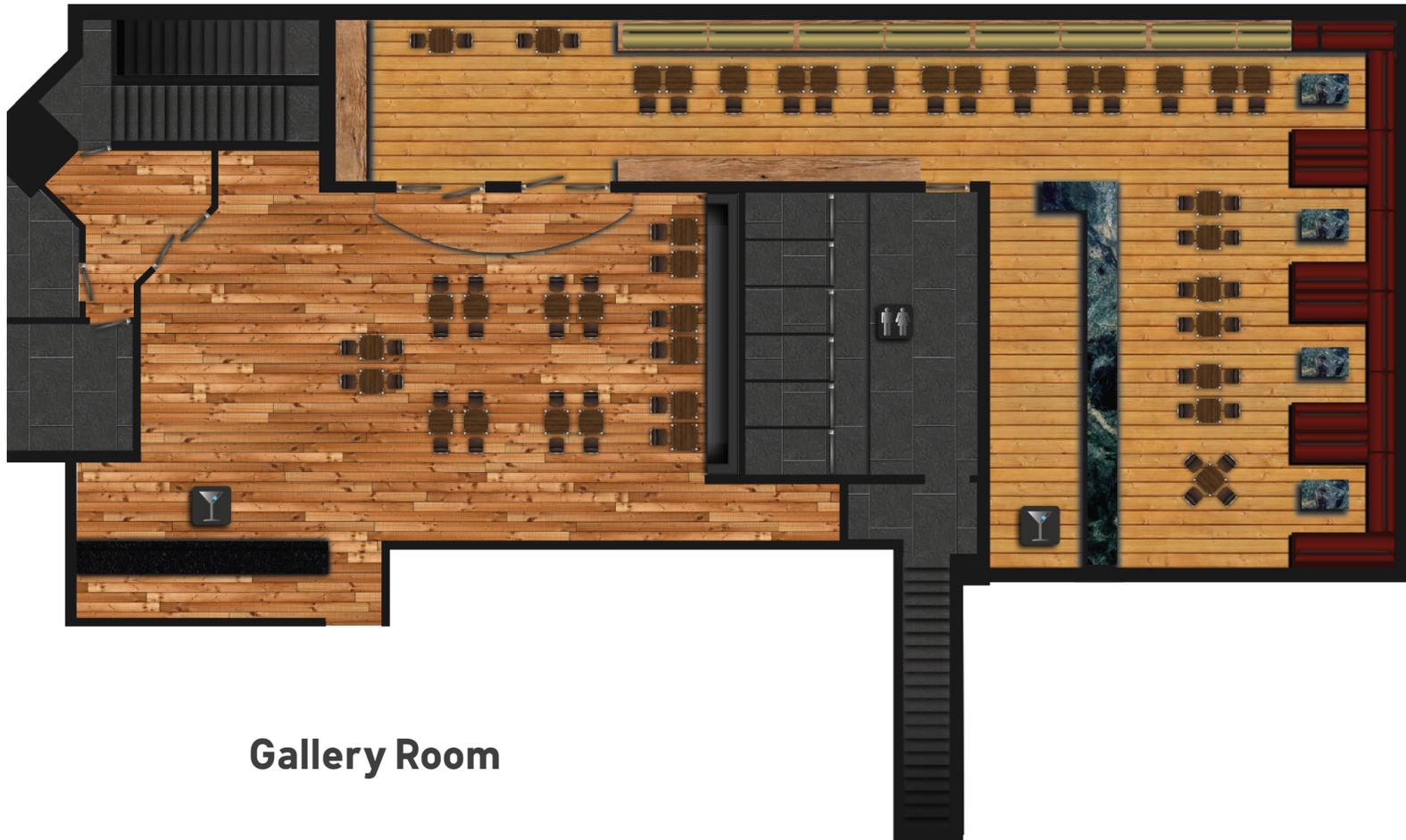
## Amenities

- One full-service bar
- Built-in state-of-the-art sound system
- Live music ready
- Video conferencing and telecommunication capabilities
- WiFi internet access

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# FLOOR PLAN

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**Gallery Room**

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# ROOFTOP PATIO

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Our **Rooftop Patio** can entertain up to 65 guests for dining or 120 guests for a stand-up cocktail reception.

## Amenities

- One full-service bar
- Built-in state-of-the-art sound system
- Fully equipped for live music
- WiFi internet access



*FRIENDLY, ATTENTIVE & IMPECCABLE SERVICE.*

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# AT YOUR SERVICE

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Let our experienced and knowledgeable staff help you plan and execute a memorable event that is worry-free and within budget.

Not only is our facility flexible in function as it is beautiful, our staff is as equally resourceful and passionate about delivering exceptional service and exceeding expectations.

Your guests will spend their time enjoying warm company, delectable food, and white-glove service because we know the importance of anticipating needs and the ability to handle unexpected surprises.

Our versatile and committed team is always at your service.

UNCOMPROMISING FOOD QUALITY & TASTE.



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# TASTE

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Our menu is meticulously curated by Executive Chef Ron Stratton and centers around “fine familiar” cuisine. It showcases a distinctly elevated take on some very familiar dishes.

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# PRIX FIXE MENUS

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## PRIX FIXE \$35

### APPETIZER

Sweet corn chowder with Yukon gold potatoes,  
fresh thyme and sweet pea salsa

### ENTRÉE

Papardelle pasta with woodland mushrooms,  
roasted garlic and rosemary cream

*or*

Herb-marinated chicken supreme with sweet potato  
hash and caramelized sour apple

### DESSERT

Milk chocolate brûlée and preserved lemon compote

## PRIX FIXE \$45

### APPETIZER

Baby arugula salad with pickled vegetables,  
crisp onions, honey and citrus vinaigrette

*and*

Purée of Ontario parsnip soup with lemon  
and summer truffle cream

### ENTRÉE

Oven-roasted parsnip dumpling gnocchi with  
fresh porcini, thyme cream and crisp shallots

*or*

Pan seared Ontario chicken supreme and  
ratatouille vegetables with balsamic gravy

*or*

Grilled USDA strip loin and butter-poached  
jumbo shrimp with Yukon Gold mash,  
buttered asparagus and red wine sauce

### DESSERT

Milk chocolate ganache, lemon curd and  
Tahitian vanilla meringue tart  
with seasonal berry jam

*per person, taxes and gratuities not included*

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# PRIX FIXE MENUS

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## PRIX FIXE \$55

### APPETIZER

Baby arugula salad with pickled vegetables,  
crisp onions, honey and citrus vinaigrette

*and*

Purée of Ontario parsnip soup with lemon  
and summer truffle cream

### ENTRÉE

Oven-roasted parsnip dumpling gnocchi with  
fresh porcini, thyme cream and crisp shallots

*or*

Pan seared Red Snapper filet, cherry tomato  
and sweet corn succotash, and  
red onion marmalade

*or*

Canadian AAA beef tenderloin with Riesling  
butter-poached black tiger shrimp,  
roasted heirloom potatoes, confit tomato  
and VSOP jus

### DESSERT

Milk chocolate ganache, lemon curd and  
Tahitian vanilla meringue tart with  
seasonal berry jam

*per person, taxes and gratuities not included*

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# CANAPÉS

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## **VEGETARIAN**

San Marzano tomato bisque, basil foam  
Woodland mushroom tart, goat cheese cream  
Vietnamese rice paper wrap, soya syrup  
Ratatouille vegetable confetti stuffed zucchini  
Warm brie crostini, red pepper jelly  
House-made California rolls

## **FISH**

Hot smoked salmon mousseline, black bread, remoulade  
Bay scallop ceviche, crisp shallots  
Brioche crusted jumbo lump crab balls, romesco sauce  
Black tiger shrimp tempura, garlic and chili honey  
Applewood smoked bacon wrapped sea scallops, preserved lemon  
Ahi tuna tataki, yellow beet and horseradish salsa

## **MEAT**

Coconut crusted chicken drumettes, green curry vinaigrette  
"Brome Lake" duck confit spring rolls, spiced maple  
Pulled pork crostini, nappa cabbage slaw  
Bocconcini stuffed bison meatballs, roasted tomato sauce  
Open-faced USDA striploin sandwich, rosemary and grainy mustard  
Summer truffle and VSOP foie gras torchon, caramelized onion, golden raisins

*\*prices are per dozen and minimum order of 3 dozens for each item*

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# BUFFET

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## **SALADS** price per person

Seasonal mixed leaves, chefs vegetable garnishes, balsamic vinaigrette, pineapple and ginger dressing

Hearts of romaine, red wine vinegar Caesar dressing, padano cheese, focaccia croutons, Applewood bacon

Vine ripened tomatoes, marinated bocconcini, basil vinaigrette, Kalamata croutons

Oven roasted root vegetables, green apples, blue cheese, candied walnuts

## **PLATTERS** 8-10 ppl

Grilled ratatouille vegetables, balsamic reduction, basil pesto

Assorted cured meats and salamis, house made pickles, crostini, fruit preserves

Chefs cheese selection, green apple relish, grapes, toasted nuts, in house melba

## **VEGETABLES** price per person

Asian vegetable stir-fry with garlic, ginger and chili hoisin

Oven roasted root vegetables with honey and rosemary

Charred roma tomatoes with fresh basil and parmesan topping

Seasonal vegetable moussak and lemon thyme veloute

## **STARCH** price per person

"Mac n Cheese" penne pasta, white cheddar and summer truffle béchamel, brioche topping

Orriciette pasta, seasonal vegetables, San Marzano tomatoes, fresh basil, padano cheese

Rosemary and garlic roasted baby new potatoes

Sweet potato and Yukon gold gratin with goat cheese cream

Mashed potato casserole with spicy Havarti

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# BUFFET

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## **PROTEINS** price per person

Oven roasted tilapia filets, buttered greens, roasted red pepper romesco

Chinook salmon wellington, woodland mushroom duxelle, lemon and jalapeno cream

Honey and chipotle marinated chicken supreme, charred pineapple salsa

Chicken coq au vin, button mushrooms, pearl onions, bacon lardons, thyme cream

Brie stuffed meatloaf, roasted pepper and red onion relish

Grilled "AAA" top sirloin, Charred tomatillo, cilantro, chillies

## **CARVING**

Stuffed Ontario turkey, cornbread stuffing, sage gravy **8-12 ppl**

Grainy mustard and rosemary crusted pork loin, jardiniere vegetables, spiced maple jus **15-20 ppl**

Garlic studded "AAA" ribeye, fresh horseradish, Dijon, red wine sauce **25-30 ppl**

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# WINE LIST

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## WHITE

**Kittling Ridge**, White Zinfandel, Ontario  
*Pale pink colour, slightly sweet, soft and fruity flavours.*

**Bend In The River**, Riesling, Germany  
*Medium-bodied with crisp acidity; subtle apple flavours.*

**Santome**, Pinot Grigio, Italy  
*Crisp with an excellent structure and balanced acidic presence.*

**Hanson Cellars**, Viognier, California  
*Flavours of peaches, nectarines, honeysuckle and honeydew melon.*

**Santome**, Prosecco, Italy  
*Enjoy a glass of bubbly; fresh, smooth flowing, perfect for any occasion.*

**G Marquis The Silver Line**, Chardonnay, Ontario  
*Crisp, medium-bodied with a distinct immorality on the palate and rich oak influences.*

**Benzinger**, Sauvignon Blanc, California  
*Alluring flavours of apricot and apple coat the palate, white subtle citrus and mineral aspects are apparent.*

**Cloudy Bay**, Sauvignong Blanc, New Zealand  
*Zesty lime and grapefruit, followed by nectarine and lemongrass tones.*

## RED

**Hanson Cellars**, Red Zinfandel, California  
*Full-bodied, but not overly ripe, and has layers of flavour on the palate.*

**Cathedral, Shiraz**, South Africa  
*Aromas of peppercorn, blackberry, fig, and hickory. Ripe red and dark berry fruit comingle on the palate.*

**G Marquis The Silver Line**, Pinot Noir, Ontario  
*A medium-bodied Pinot Noir with classic notes of black cherry, violets and spice.*

**Zellerbach Estates**, Cabernet Sauvignon, California  
*Rich Aromas of cassis and plumbs, with nuances of toasty oak.*

**Killkanoon**, Killerman's Run, Shiraz, Australia  
*Named after a local squatter. A full-bodied wine with ripe fruit flavours.*

**Ironstone**, Cabernet Sauvignon, California  
*Rich and complex, seductively aromatic but still easily approachable.*

**Benzinger**, Merlot, California  
*Made with grapes grown with sustainable farming methods. Full-bodied with black pepper notes on the finish.*

**Cakebread Cellars**, Cabernet Sauvignon, California  
*Rich and smooth on the palate, with black cherry and black berry flavours. The wine finishes with nits of chocolate, mineral and savoury oak.*

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# CONNECT

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## **CORPORATE SALES & SPECIAL EVENT BOOKINGS**

**Office:** 905.808.2112

**Email:** [gustavo@andcompany.ca](mailto:gustavo@andcompany.ca)

## **RESERVATIONS**

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## **SOCIAL MEDIA**

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