

# Catering Menu



20229

[mississauga.ca/banquets](http://mississauga.ca/banquets) | [banquets@mississauga.ca](mailto:banquets@mississauga.ca) | 905-615-3200 ext. 2969



# Dinner Buffet

## Signature Dinner Buffet

\$49/person

### *Choice of one seasonal soup:*

Roasted tomato and garlic  
Cream of mushroom  
Carrot ginger bisque  
Cream of potato and leek  
Curry sweet potato with coconut cream

### *Choice of two salads:*

Garden salad  
Caesar salad  
Baby arugula salad, with roasted pears, candied walnuts, dressed in a cider vinaigrette  
Caprese salad  
Waldorf salad  
Quinoa salad with dried fruits

### *Choice of two entrées:*

Atlantic salmon with citrus butter sauce  
Lemon thyme marinated chicken with rosemary jus  
Chicken Cacciatore  
Grilled 4oz. striploin with forest mushroom sauce (add \$6)  
Classic beef meat loaf  
Beef Bourguignon, pearl onions, mushrooms, bacon  
Vegetarian sweet potato shepherd's pie  
Vegetable strudel with Romesco sauce

### *Choice of two sides:*

Truffle mashed potato  
Herb roasted mini potato  
Potato gratin  
Brown rice pilaf  
Basmati rice  
Buttered egg noodles  
Served with seasonal vegetables and a bread display

## *Enhance your dinner menu with an additional Pasta Selection:*

Add \$6 /person

Truffle mac and cheese  
Butternut squash ravioli in a sage cream sauce  
Meat or cheese cannelloni  
Meat or vegetable lasagna  
Penne pasta with roast chicken, baby spinach, sundried tomato, mushrooms in a garlic pesto cream sauce

### *Choice of one dessert:*

Selection of butter tarts  
Variety of squares  
Assorted cookies  
Chocolate brownie  
AND  
Fresh fruit platter  
Coffee & tea

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

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# Plated Dinner

## Plated Dinner

### 3 COURSE \$49/person

Appetizer, main, dessert

### 4 COURSE \$55/person

Appetizer, soup, main, dessert

### 5 COURSE \$64/person

Appetizer, soup, pasta, main, dessert

#### *Appetizer Selections*

Mixed greens, with vegetable ribbons, cherry tomato, chopped cucumber dressed in a house-made vinaigrette

Classic Caesar salad, fresh chopped Romaine, crisp bacon, parmesan cheese and baked croutons in a creamy dressing

Caprese salad, alternating layers of sliced tomatoes with fresh mozzarella topped with a balsamic reduction and basil pesto

Baby arugula salad, with roasted pears, candied walnuts, dressed in a cider vinaigrette

Grilled asparagus with truffled forest mushrooms served on a bed of bibb lettuce

#### *Soup Selections*

Roasted tomato and garlic

Cream of mushroom

Carrot ginger bisque

Cream of potato and leek

Curry sweet potato with coconut cream

#### *Pasta Selections*

Forest mushroom risotto

Butternut squash ravioli, sage cream sauce

#### *Entrée Selections*

Served with seasonal vegetables and a bread basket

Roasted chicken supreme with a caramelized onion jus

8oz. striploin steak with grainy mustard jus

6oz. beef tenderloin with red wine jus (add \$3/person)

Surf and turf - 4 oz. beef tenderloin and garlic shrimp (add \$3/person)

Atlantic salmon with a lemon beurre blanc

Lentil cake with bean ragout

#### *Sides Selections - Choose One*

Roasted baby potatoes

Double baked potato

Garlic mashed potatoes

Warm Israeli cous cous salad

Coconut scented rice

#### *Dessert Selections - Choose One*

New York cheese cake with berry compote

Lemon meringue tart

Dark chocolate mousse dome

Individual Tiramisu

Cream Brulee

Fresh berries with Vanilla ice cream

#### *Coffee & tea*

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# Kids Menu

## Kids Menu

\$15 / child

### *Choice of one appetizer:*

Caesar salad

Cream of tomato soup

Vegetables with dip

### *Choice of one entrée:*

Chicken tenders with fries

Spaghetti and tomato sauce

Grilled cheese

Mac and cheese

### *Choice of one dessert:*

Ice cream

Fruit bowl

Please Note: 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 prices are subject to a gratuity of (15%) and HST (13%)

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# Beverage & Bar Menu

## Beverage Selection

### Wine List

		Glass	Bottle
<b>Reds</b>			
Château Des Charmes	Cabernet-Merlot	\$7.08	\$28
Tintern Ridge	Red	\$7.08	\$28
<b>Whites</b>			
Château Des Charmes	Chardonnay	\$7.08	\$28
Tintern Ridge	White	\$7.08	\$28
Argento	Pinot Grigio	\$7.08	\$30
<b>Rose</b>			
Chateau Des Charmes	Rose	\$7.08	\$28
<b>Sparkling</b>			
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

#### Sparkling Water \$3/serving

Montpelier 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

#### Enhanced Coffee/Tea Station \$12.50/person

All-day Coffee & Tea service with the addition of iced coffee and iced tea in the afternoon.

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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
<b>SOCAN</b>	1-100	\$22.06	\$44.13
	101-300	\$31.72	\$63.49
<b>Re:Sound</b>	1-100	\$9.25	\$18.51
	101-300	\$13.30	\$26.63



# Terms & Conditions

## 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	\$8.46	\$16.93
51-75	\$16.93	\$25.39
76-150	\$21.16	\$63.48
151-250	\$42.32	\$126.97

## 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 and BraeBen Golf Course 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 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 large screen, digital projector, microphone and podium, if required. Any audio visual requests above and beyond this would be at your discretion and expense.



# Terms & Conditions

## 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 or C-Banquets 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 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

