



Waterfront  
BANQUET & CONFERENCE CENTRE

# COCKTAIL RECEPTION PACKAGES







**AT THE WATERFRONT BANQUET & CONFERENCE CENTRE,  
OUR MENUS ARE THOUGHTFULLY CURATED BY OUR CHEFS,  
AND ARE DESIGNED TO ELEVATE YOUR EVENT TO A MEMORABLE  
CULINARY EXPERIENCE!**

OUR COCKTAIL RECEPTION PACKAGES INCLUDE:

THREE (3) HOURS OF SERVICE  
COCKTAIL ROOM SET UP  
CHOICE OF ONE OF OUR PREMIUM DÉCOR LOOKS  
HIGH-SPEED WIFI FOR ALL GUESTS  
STATE OF THE ART LCD PROJECTOR & SCREEN  
MICROPHONE & PODIUM  
BACKGROUND MUSIC  
FULL ACCESS TO SPACE ONE HOUR BEFORE THE EVENT

**AVAILABLE SUNDAYS - THURSDAYS  
BASED ON A MINIMUM OF 50 GUESTS  
ROOM RENTAL FEE MAY APPLY**

**PRICES DO NOT INCLUDE 15% SERVICE CHARGE OR APPLICABLE TAXES  
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

# COCKTAIL RECEPTION PACKAGES

## MENU 1

CHOICE OF 6 CANAPES  
(6 PIECES PER PERSON)  
MODERN VEGETABLE GRAZING PLATTER  
FRUITED WATER STATION

**\$24.95 PER PERSON**

## MENU 3

CHOICE OF 3 CANAPES  
(3 PIECES PER PERSON)  
CHOICE OF 2 SMALL PLATES  
(2 PER PERSON)  
CHOICE OF ONE (1) FOOD STATION  
FRUITER WATER STATION

**\$36.95 PER PERSON**

## MENU 2

CHOICE OF 6 CANAPES  
(4 PIECES PER PERSON)  
CHOICE OF 3 SMALL PLATES  
(3 PER PERSON)  
FRUITED WATER STATION

**\$29.95 PER PERSON**

## MENU 4

CHOICE OF 6 CANAPES  
(4 PIECES PER PERSON)  
MODERN VEGETABLE GRAZING PLATTER  
CHOICE OF THREE (3) FOOD STATIONS  
SIGNATURE MOCKTAIL FOR GUESTS  
PREMIUM LIGHTING WITH CUSTOM  
BRANDING  
FRUITED WATER STATION

**\$43.95 PER PERSON**

**LET US KNOW MORE!!**

OUR DEDICATED EVENT SPECIALISTS WILL WORK WITH YOU TO CUSTOM-DESIGN A  
PACKAGE THAT PERFECTLY SUITS YOUR NEEDS AND EVENT VISION

# CANAPE SELECTION







# CLASSIC

**ROASTED TOMATO BRUSCHETTA**

**MAC & CHEESE FRITTERS WITH SPICY KETCHUP**

**BABY MOZZARELLA, KALAMATA OLIVE & GRAPE TOMATO SKEWER**

**PARMESAN CRISPS STUFFED WITH GLAZED SPINACH**

**VEGETABLE SPRING ROLL**

**GOAT CHEESE, ROASTED FIG & CANDIED PECAN CROSTINI**

**FRIED RISOTTO BALLS**

**SWEET POTATO & CORN FRITTERS**

TARRAGON AIOLI, PEA SHOOTS

**CRISPY ZUCCHINI & FETA FRITTERS**

FRESH MINT YOGURT CREMA

**BATTERED BAJA FISH TACO SKEWER**

SPICY MANGO AIOLI

**MUSHROOM & GOAT CHEESE EMPANADA**

ROASTED FIELD MUSHROOMS, CRANBERRY RELISH

**PULLED CHICKEN TACO**

BRAISED CHICKEN, SWEET CORN, POBLANOS, CILANTRO CREMA









# MODERN

**MINI YORKSHIRE & BEEF SLIDERS**  
WITH CREAMY HORSE RADISH & GRAVY

**GRILLED LAMB BURGER**  
WITH HARISSA AIOLI ARUGULA  
& CRUMBLLED FETA

**MINI SHRIMP COCKTAIL**  
ZESTY COCKTAIL SAUCE

**CHICKEN SATAY**  
WITH SPICY GINGER PEANUT SAUCE

**MINI BEEF SLIDERS WITH OLD CHEDDAR**  
& SAUTÉED ONIONS ON BRIOCHE BREAD

**BUTTERMILK CHICKEN SLIDER**  
CLASSIC BUTTERMILK FRIED CHICKEN,  
BRIOCHE BUN, SIRACHA MAYONNAISE,  
ARUGULA, PICKLED RED ONION

**CRISPY BOURBON BBQ GLAZED  
PORK BELLY BITES**

SLOWED COOKED 5 SPICE RUB,  
TOSSED IN OUR HOUSEMADE SAUCE

**SWEET & SPICY CAJUN  
CHICKEN WING LOLLIPOPS**  
SMOKED HOUSEMADE RANCH DRESSING

**BEEF BIRRIA TOSTADA**  
BRAISED MEXICAN STEW, CILANTRO CREAM,  
CRUMBLLED COTIJA CHEESE, PICKLED RED ONION

**JACKFRUIT "BBQ PORK" SLIDER - VEGAN -**  
SLOW COOKED JACKFRUIT, SMOKEY BBQ SAUCE,  
CRISPY SHALLOTS, TARRAGON VINAIGRETTE SLAW

**POPCORN SHRIMP CONES**  
ROCK SHRIMP, LIGHT BATTER,  
CREOLE MAYO PIPETTE, BAMBOO CONE

**GRILLED SHRIMP & FETA TOSTADA**  
ROASTED TOMATO & FENNEL SALSA







# DESSERT CANAPES

## HOUSEMADE GLAZED DONUT HOLES (2 PER ORDER)

GLAZED IN LOCAL HONEY, TOASTED PISTACHIOS, CINNAMON

## LEMON TARTLETS

SWEET LEMON CUSTARD, TORCHED MERINGUE CAP

## MINI TIRAMISU JAR

VANILLA BEAN WHIP CREAM, MASCARPONE CUSTARD, ESPRESSO,  
KRAKEN RUM SOAKED LADY'S FINGERS, COCOA POWDER, SHAVED CHOCOLATE

## WATERFRONT ICE CREAM COOKIE SANDWICHES

OUR MOST POPULAR DESSERT!

## CHEESECAKE LOLLIPOPS

FRENCH VANILLA BEAN CHEESECAKE, DIPPED IN WHITE AND  
DARK CHOCOLATE. RASPBERRY COULIS









# SMALL PLATES





# SMALL PLATES

**SOUTHERN MAC N CHEESE WITH CRISPY CHICKEN SKIN CRUMBLE**

**SPICY CAJUN SHRIMP AND GRITS**

**MINI FRIED CRISPY CHICKEN & WAFFLES**

**MINI POUTINE**

**WATERFRONT VEGAN SALAD**

ARUGULA, KALE, ROMAINE, HERBS, QUINOA, BEET HUMMUS, ROASTED GRAPES,  
BABY CUCUMBERS, CHICK PEAS, BELL PEPPERS, SHALLOT DRESSING

**GRILLED STEAK FRITTES WITH SPICY AIOLI**

**JERK CHICKEN TOSTADA WITH MANGO SALSA**

**MINI CHARCUTERIE BOARD**









# FOOD STATIONS



# TACO STATION

AFTER EXPERIENCING AUTHENTIC AL PASTOR,  
WE WERE INSPIRED TO CREATE THIS AMAZING STATION!  
FLOUR & CORN TORTILLAS

(CHOICE OF 3)

## AL PASTOR

ACHIOTE MARINATED PORK, DICED WHITE ONIONS,  
FRESH CILANTRO, PINEAPPLE

## CARNE ASADA

CHIPOTLE MARINATED FLANK STEAK, DICED WHITE ONIONS,  
CILANTRO, SALSA ROJA

## PRAWN

ANCHO-CHILI CRUSTED PRAWNS, CHOPPED CABBAGE,  
LIME AIOLI, CRISPY SHALLOTS, CILANTRO

## GRILLED JERK CHICKEN

ORGANIC CHICKEN TIGHS MARINATED FOR 24 HRS AND  
GRILLED OVER PIMENTO CHARCOAL,  
FRESH HABANERO MANGO SALSA, CHOPPED CABBAGE

## SOFRITAS

ROASTED CAULIFLOWER & SWEET POTATO, SPICY TOMATO GUAJILLO  
SAUCE, FRESH CORN AND BLACK SALSA







# SLIDER STATION

OUR SLIDER STATION IS A GREAT VARIETY OF DIFFERENT TYPES OF FAVOURITE BURGERS, FROM CLASSIC BACON & CHEDDAR, TO OUR VERSION OF THE FAMOUS “IN-N-OUT” BURGERS, EITHER WAY, WE HAVE YOU COVERED!

ALL SLIDERS COME WITH OUR SIGNATURE HOUSE MADE POTATO CHIPS

(CHOICE OF 3)

## FAMOUS “IN-N-OUT” BEEF SLIDER

SMASHED CHUCK & SHORT RIB PATTY, FAMOUS  
SAUCE, AMERICAN CHEESE,  
WHITE SESAME BRIOCHE

## BUTTERMILK CHICKEN SLIDER

CLASSIC BUTTERMILK FRIED CHICKEN,  
BRIOCHE BUN, SIRACHA MAYONNAISE,  
ARUGULA, PICKLED ONION

## CANADIAN CHEESEBURGER SLIDER

SMASHED CHUCK BEEF PATTY, AGED CHEDDAR,  
MAPLE BACON, PICKLE, BRIOCHE BUN

## PORK BELLY SLIDER

5 SPICE RUB, BRAISED THEN GRILLED, MISO GLAZE,  
PICKLE RED ONION, PAPRIKA AIOLI,  
PEA SHOOTS, BLACK SESAME BRIOCHE

## JACKFRUIT “BBQ PORK” SLIDER

SLOW COOKED JACKFRUIT, SMOKEY BBQ SAUCE,  
CRISPY SHALLOTS, TARRAGON  
VINAIGRETTE SLAW

## SLOW ROASTED BEEF BRISKET SLIDER

SMOKED AND SLOW ROASTED FOR 15 HOURS,  
UNCLE PAULIES BBQ SAUCE,  
HOUSEMADE BREAD PICKLES, BRIOCHE BUN







# **FRESH PAPPARDELLE**

## **PASTA STATION**

HOUSE MADE FRESH EGG PASTA BOILED AT STATION  
AND PREPARED TO ORDER

SERVED WITH HOUSEMADE FOCACCIA BREAD

(CHOICE OF 2)

**SPICY PUTTANESCA RAGU WITH  
LOCAL NARDINI SAUSAGE**

**CLASSIC CARBONARA SAUCE WITH  
PROSCIUTTO WAFER**

**WHITE CLAM SAUCE WITH  
HERBED BREAD CRUMB TOPPING**

**SPRING PEAS WITH WHITE SAUCE**

**GRILLED CHICKEN PESTO WITH  
OVEN ROASTED CHERRY TOMATO**

**ROMAN CACIO PEPE, LOCAL PECORINO CHEESE**

**SEASONAL VEGETABLE MARINARA**





# POUTINE STATION

HOUSE CUT PEI POTATOES,  
FRIED TWICE & SUPER CRISPY

SERVED IN INDIVIDUAL BOXES FOR A  
CLASSIC EXPERIENCE!

(CHOICE OF 3)

## CLASSIC MONTREAL STYLE

CRISP FRIES, TRADITIONAL QUEBEC FARM CHEESE  
CURDS, BLACK PEPPER DEMI-GLACE

## SOUTHERN BBQ

CRISP FRIES, TRADITIONAL QUEBEC FARM CHEESE  
CURDS, SMOKED CHEDDAR, PULLED PORK,  
UNCLE PAULIES BBQ SAUCE, DEMI-GLACE, GREEN ONION

## “IN-N-OUT” ANIMAL FRIES

CRISP FRIES, VILLAGE CHEESE CO. CHEESE CURDS,  
AMERICAN CHEESE SAUCE,  
FAMOUS BURGER SAUCE, CARAMELIZED ONIONS

## GREEK FRIES

CRISP FRIES, LEMON HERBED OLIVE OIL,  
TANGY FETA CHEESE, TZATIKI,  
CHOPPED TOMATOES, CRISPY GYRO BITS

## KOREAN STYLE

### POPCORN FRIED CHICKEN

CRISP FRIES, TRADITIONAL QUEBEC FARM CHEESE  
CURDS, ROASTED CHICKEN GRAVY,  
GREEN ONIONS, SAMBAL









# DETROIT STYLE PIZZA STATION

**INSTANTLY RECOGNIZABLE BY ITS SQUARE SHAPE AND THICK DEEP-ISH CRUST!**

*Detroit style pizza got its start in the mid 1940's thanks to soldiers returning home after WWII. Rather than using traditional round pans, in true motor city fashion, the originators baked their pizza in square blue steel automotive parts, pans that allowed the outer edges of cheese to caramelize, forming a delicious golden brown cheese barrier around the perimeter of the pie.*

*For decades, Detroit pizza remained relatively unknown outside the region.*

*While travelling in the region, we fell in love with this pizza, so here is our own version of it!*

**SERVED WITH OUR HOUSE MADE ROASTED GARLIC AIOLI, CHIPOTLE AIOLI,  
ROQUEFORT BLUE CHEESE DIP & ROASTED JALAPENO FETA DIP**

(CHOICE OF 3)

## **D-TOWN DELUXE**

CLASSIC PEPPERONI,  
LOCAL SALERNO MOZZARELLA CHEESE,  
MUSHROOMS, RED ONIONS, GREEN PEPPERS

## **MARGHERITA**

FRESH SAN MARZANO SAUCE, FRESH BASIL  
DRIZZLED, ROASTED GARLIC,  
FRESH SALERNO MOZZARELLA

## **BBQ CHICKEN**

GRILLED BBQ CHICKEN BREAST, CARAMELIZED  
ONIONS, SMOKED CHEDDAR CHEESE

## **THE MARLEY**

JERK CHICKEN, GRILLED PINEAPPLE, ROASTED  
JALAPENOS, MONTERREY JACK CHEESE,  
BALSAMIC & KRAKEN RUM GLAZE

## **CLASSIC PEPPERONI**

SAN MARZANO TOMATO SAUCE,  
LOCAL SALERNO MOZZARELLA CHEESE

## **CANADIAN EH!**

MAPLE GLAZED DOUBLE SMOKED BACON,  
PEAMEAL BACON, THREE CHEESE BLEND,  
WHITE "KD" SAUCE

## **PLANT BASED**

ROASTED GARLIC & HERBS, ROASTED  
TOMATOES, GRILLED ZUCHINNI,  
ROASTED CREMINI MUSHROOMS, FRESH BASIL,  
ROASTED PEARL ONIONS, BALSAMIC REDUCTION



# BAR ADD-ONS

# SIGNATURE COCKTAILS

2 OZ.

## THE WATERFRONT MARGARITA \$10

TRADITIONAL SILVER TEQUILA, FRESH SQUEEZED LIME AND WATERMELON JUICE, AGAVE NECTAR, SWEET & SALTY RIMMED GLASS, TORCHED LEMON SLICED

## CHERRY OLD FASHIONED \$10

BOURBON, BITTER, CHERRY, BRANDY, SUGAR, ORANGE

## GINGER JACK \$10

JACK DANIELS, CANDIED GINGER SIMPLE SYRUP, FRESH LEMON

## CLASSIC FRESH MOJITO \$10

CUBAN RUM, FRESH LIME & MINT, SELTZER AND SPLASH OF SIMPLE SYRUP

# LOCAL CRAFT BEER

## COLLECTIVE ARTS LUNCH MONEY \$9

BLONDE-ALE , CRISP, REFRESHING AND WELL BALANCED LUNCH MONEY DELIVERS ALL THE QUALITY, TASTE AND AUTHENTICITY OF A WELL-CRAFTED BEER

## COLLECTIVE ARTS RHYME & REASON \$9

CITRA PALE ALE SHOWCASES THE VERY BEST HOPS HAVE TO OFFER





ENHANCE YOUR NEXT CORPORATE EVENT,  
SOCIAL GATHERING, PRIVATE PARTY OR  
WEDDING WITH THE EXTRAORDINARY QUALITY AND  
PROFESSIONALISM PROVIDED BY  
**THE WATERFRONT BANQUET & CONFERENCE CENTRE**

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