

# AJAX CONVENTION CENTRE

# Holiday Package



'TIS THE SEASON TO CELEBRATE!  
INCLUDED IN EVERY HOLIDAY PACKAGE:

ROOM RENTAL\*  
COAT CHECK SERVICE  
FREE PARKING  
PROFESSIONALLY UNIFORMED STAFF  
MAITRE D' & EVENT COORDINATOR  
FLOOR LENGTH PREMIUM, DAMASK TABLE LINENS & NAPKINS IN ASSORTED COLOURS  
CENTREPIECE VASES & VOTIVE CANDLES  
MICROPHONE & PODIUM  
NON-ALCOHOLIC REFRESHMENT BAR OF SOFT DRINKS & JUICES

THE AJAX CONVENTION CENTRE HAS CAREFULLY DESIGNED MENUS TO PROVIDE SAFE AND SMART CHOICES FOR YOUR GOOD HEALTH AND PEACE OF MIND.

ALL ITEMS LISTED ARE BASED ON A PER PERSON COST  
CUSTOM MENUS ARE AVAILABLE UPON REQUEST  
ALL PRICING THROUGHOUT PACKAGE IS APPLICABLE TO HST UNLESS OTHERWISE SPECIFIED  
\*ROOM RENTAL IS INCLUDED WITH MINIMUM 40 GUESTS (UPSTAIRS) OR 80 GUESTS (MAIN FLOOR)

# Hors D'Oeuvres



ADD A COCKTAIL HOUR WITH BUTLER PASSED HORS D'OEUVRES &  
NON-ALCOHOLIC WELCOME PUNCH ON ARRIVAL

\$12 PER PERSON

CHOOSE ANY COMBINATION OF FOUR SELECTIONS (BASED ON 5 PIECES PER PERSON)

## SERVED WARM

ARANCINI - PANKO ENCRUSTED RICE & CHEESE BALLS

VEGETABLE SPRING ROLLS - WITH PLUM SAUCE

BRUSCHETTA - ON A FRENCH BAGUETTE

CHÈVRE CHEESE & SUNDRIED TOMATOES - IN PHYLLO PASTRY

VEGETABLE SAMOSAS WITH RAITA

MINI QUICHE - ROASTED RED PEPPER, HAM & CHEESE, LEEK & ONION

CHICKPEA FRITTERS

CHICKEN TIKKA

CHICKEN SATAY SKEWER - WITH SWEET CHILI SAUCE

SPINACH & CHEESE STUFFED MUSHROOM CAPS

BREADED SHRIMP - WITH CLASSIC SEAFOOD SAUCE

CRISPY GINGER SHRIMP - WITH ORANGE GINGER SAUCE

SHRIMP CAKES - WITH TARTAR SAUCE

SWEDISH MEATBALLS

## SERVED COLD

CRUDITÉS SHOOTERS - FRESH VEGETABLES IN A SHOOTER GLASS WITH DIP

EGGPLANT & GRILLED PEPPER CROSTINI - WITH FETA CHEESE

GRILLED VEGETABLES & GUACAMOLE - ON A CROSTINI WITH FETA CHEESE

RASPBERRY & BRIE - ON A FRESHLY BAKED CROSTINI

MARINATED SHRIMP - WITH MANGO & PINEAPPLE SALSA

HORS D'OEUVRES PRICING IS ONLY APPLICABLE AS AN ADD-ON TO A MEAL PACKAGE.



# Plated Dinners

ALL PLATED DINNER PACKAGES INCLUDE:  
THREE COURSE MEAL \*SEE ENTRÉES FOR PER PERSON PRICING\*  
(CHOOSE ONE STARTER, ONE ENTRÉE & ONE DESSERT)  
ALL ENTRÉES ARE SERVED WITH WARM ROLL & BUTTER, CHOICE OF STARCH AND VEGETABLE MEDLEY  
FOR FOUR COURSES (TWO STARTERS, ONE ENTRÉE & ONE DESSERT) ADD \$5 PER PERSON

## STARTERS

### VEGETABLE BARLEY SOUP

ROASTED SEASONAL VEGETABLES AND BARLEY  
IN VEGETABLE BROTH  
SERVED WITH A FRESH HERBED DUMPLING

### BUTTERNUT SQUASH SOUP

SILKY SMOOTH ROASTED BUTTERNUT SQUASH  
WITH ROSEMARY CREME FRAICHE

### CARROT & CORIANDER SOUP

SWEET ROASTED CARROTS AND CORIANDER,  
VELVETY SMOOTH AND TOPPED WITH CILANTRO OIL

### MINESTRONE SOUP

HEARTY ITALIAN SOUP WITH TOMATO BROTH,  
FRESH SEASONAL VEGETABLES & WHITE RICE  
SERVED WITH A CROSTINI

### AJAX HOUSE SALAD

MIXED GREENS WITH CRISP CUCUMBER,  
TOMATO WEDGE & DIJON CIDER VINAIGRETTE

### GOURMET CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN A CREAMY, GARLIC  
DRESSING WITH A PARMESAN CHEESE CRISP,  
BAKED PROSCIUTTO & CROUTONS

### FESTIVE KALE & CRANBERRY SALAD

WITH BABY KALE, CRANBERRIES, GOAT CHEESE, SPICY  
TOASTED PECANS & POMEGRANATE DRESSING

### WINTER GREENS SALAD

WILD ARUGULA, BABY KALE & RED CHARD LETTUCE  
WITH JULIENNE OF VEGETABLES  
IN CIDER DIJON VINAIGRETTE



PRICING IS BASED ON A THREE COURSE MEAL. TO UPGRADE TO A FOUR COURSE MEAL (TWO STARTERS), ADD \$5 PER PERSON  
TO GIVE YOUR GUESTS A CHOICE OF THREE ENTRÉES (INCLUDING VEGETARIAN) - ADD \$5 PER PERSON  
CLIENT MUST PROVIDE A PLACE CARD FOR EACH GUEST CLEARLY INDICATING THEIR PRE-DETERMINED SELECTION  
PLATED DINNERS ARE ONLY AVAILABLE IN OUR MAIN FLOOR BALLROOMS (NOT UPSTAIRS)

# Plated Dinners

## ENTREES

### CHICKEN CHASSEUR \$48

ROASTED CHICKEN BREAST  
IN A WINE TARRAGON DEMI GLACE  
WITH SLICED FIELD MUSHROOMS & DICED TOMATOES

### BLACKENED SALMON \$50

CAJUN SEASONED SALMON FILLET  
GARNISHED WITH GRILLED LIMES

### TRADITIONAL CARVED TURKEY DINNER\* \$48

WITH HOMESTYLE STUFFING,  
ROASTED POTATOES, BRUSSEL SPROUTS WITH  
BACON, CRANBERRY SAUCE & GRAVY  
\*PREDETERMINED SIDES INCLUDED

### ROAST MANHATTAN STRIPLOIN \$52

DRY AGED, SLOW ROASTED STRIPLOIN, HAND SLICED  
& SERVED IN A MADAGASCAR PEPPERCORN SAUCE

### DUO OF CHICKEN DIJONAISE & MANHATTAN STRIPLOIN & \$50

OVEN ROASTED CHICKEN BREAST BRUSHED WITH  
DIJON MUSTARD & HERB CRUSTED PAIRED WITH  
A MANHATTAN STRIPLOIN (AS DESCRIBED ABOVE)

### MUSHROOM BOLOGNESE (VEGETARIAN) \$45

ROASTED VEGETABLE & MUSHROOM RAGOUT WITH  
RED WINE & SEASONED WITH TOMATO PASTE

### STUFFED PEPPER (VEGAN) \$45

OVEN-ROASTED PEPPER FILLED WITH WHITE & WILD  
RICE & ROASTED VEGETABLE MEDLEY, TOPPED WITH  
RUSTIC TOMATO BASIL SAUCE

## STARCHES

ITALIAN MASHED POTATOES  
ROASTED STEAK CUT POTATOES  
TRI COLOUR GEMSTONE ROASTED POTATOES  
CREAMY SWEET POTATO MASH  
SCALLOPED POTATOES  
HERBED RICE PILAF  
WHITE & WILD RICE MEDLEY

ALL ENTREES SERVED WITH VEGETABLE MEDLEY

## DESSERTS

### NEW YORK CHEESECAKE

SMOOTH & CREAMY CHEESECAKE TOPPED WITH  
CHOICE OF STRAWBERRY, BLUEBERRY,  
CHERRY OR MANGO SAUCE

### HOLIDAY TIRAMISU

COFFEE-SOAKED LADY FINGERS WITH KAHLUA IN A  
RICH, MASCARPONE & CREAM FILLING,  
TOPPED WITH  
HONEY COMB WHIPPED CREAM & COCOA

### WARM APPLE & PEACH CRUMBLE

BAKED APPLES & PEACHES TOPPED WITH CINNAMON,  
BROWN SUGAR & ROLLED OATS CRUMBLE,  
SERVED WITH BRANDIED CREME-ANGLAISE

### MOLTON LAVA CAKE

DECADENT CHOCOLATE CAKE FILLED WITH A  
PREMIUM DARK CHOCOLATE CENTRE SERVED WITH A  
WARM, BOURBON CUSTARD

### GINGER CREME BRULEE

THE CLASSIC FRENCH DESSERT  
WITH A HINT OF GINGER,  
GARNISHED WITH A GINGER SNAP COOKIE



FOR HALAL CHICKEN - ADD \$5 PER PERSON • FOR HALAL BEEF - ADD \$8 PER PERSON

# Buffet Dinners



OUR BUFFET MENUS ARE THE PERFECT OPTION TO KEEP ALL OF THE GUESTS ON YOUR LIST  
MERRY & BRIGHT WITH SOMETHING FOR EVERYONE!

## DECK THE HALLS

WARM ASSORTED ROLLS | HOLIDAY SOUP DU JOUR  
GOURMET CAESAR SALAD WITH PARMESAN CRISPS & PANCETTA CHIPS  
MANHATTAN STRIPLOIN - WITH WILD MUSHROOM PORT  
HERB-ROASTED TURKEY WITH HOMEMADE GRAVY & CRANBERRY SAUCE  
HOMESTLYE HOLIDAY STUFFING  
SPINACH & RICOTTA ROTOLLO WITH HOMEMADE TOMATO BASIL SAUCE  
RUSTIC MASHED POTATOES  
HARVEST VEGETABLE MEDLEY  
WARM APPLE CRUMBLE WITH CINNAMON-INFUSED WHIPPED CREAM  
ASSORTED FRESH FRUIT  
\$52 PER PERSON

## WINTER WONDERLAND

WARM ASSORTED ROLLS | HOLIDAY SOUP DU JOUR  
WINTER GREENS SALAD - WILD ARUGULA, BABY KALE & RED CHARD LETTUCE WITH  
JULIENNE OF ASSORTED VEGETABLES IN DIJON CIDER VINAIGRETTE  
BEEF TENDERLOIN WITH PORT WINE JUS  
ORANGE CRANBERRY ROASTED CHICKEN WITH ROSEMARY  
BAKED SALMON WITH LEMON, BUTTER & HERBS  
SPINACH & RICOTTA RAVIOLI IN A WHITE WINE CREAM SAUCE, GARNISHED WITH FRESH PARSLEY  
ROASTED STEAK CUT POTATOES  
MAPLE ROASTED BRUSSEL SPROUTS WITH PECANS & CRANBERRIES  
HOLIDAY TIRAMISU - LADY FINGERS WITH COFFEE, TIA MARIA, MASCARPONE & FRESH WHIPPED CREAM  
ASSORTED FRESH FRUIT  
\$55 PER PERSON

BUFFETS ARE BASED ON 90 MINS OF FOOD SERVICE



# Bar Options

## PREMIUM BAR

HOUSE WINE:	LAKEVIEW WINE: THE LOCAL COLLECTIVE (VQA) VIDAL & BACO-GAMAY
LIQUOR:	SMIRNOFF VODKA   CANADIAN CLUB RYE   BACARDI WHITE RUM   BOMBAY SAPPHIRE GIN J&B SCOTCH   KAHLUA   PEACH SCHNAPPS   ST. REMY BRANDY   RASPBERRY SOURPUSS BLUE CURACAO   MELON LIQUEUR   CRÈME DE CACAO   CRÈME DE MENTHE ASSORTED VODKA SODA COOLERS
BEER:	ALEXANDER KEITH'S   CANADIAN   COORS LIGHT   MILLER GENUINE DRAFT RICKARD'S RED   SLEEMAN CLEAR 2.0
NON-ALCOHOLIC:	ASSORTED POP   ASSORTED JUICE   NON ALCOHOLIC BEER

## DELUXE BAR

*INCLUDES PREMIUM BAR ITEMS LISTED ABOVE - BAR ITEMS ARE SUBJECT TO CHANGE*

LIQUOR:	CAPTAIN MORGAN'S SPICED RUM   CROWN ROYAL   SOUTHERN COMFORT GRAND MARNIER   JACK DANIELS   MALIBU RUM   TEQUILA   JAMESON IRISH WHISKEY DISARONNO AMARETTO   BAILEYS   FIREBALL CINNAMON WHISKY
BEER:	CORONA   HEINEKEN   GUINNESS   STELLA

## SUPERIOR BAR

*INCLUDES PREMIUM & DELUXE BAR ITEMS LISTED ABOVE - BAR ITEMS ARE SUBJECT TO CHANGE*

LIQUOR:	GREY GOOSE VODKA   JOHNNIE WALKER BLACK LABEL SCOTCH   EL DORADO 12 YR RUM WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON   PATRONE TEQUILA GLENFIDDICH 12 YR SINGLE MALT SCOTCH WHISKEY   HENNESSY COGNAC
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## BAR PRICES

**PREMIUM HOST BAR (CLIENT PAYS)** \$10 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

**PREMIUM CASH BAR (GUESTS PAY)** MINIMUM \$350 IN SALES REQUIRED

PREMIUM BEER \$7.00 | LIQUOR/HOUSE WINE \$8.00 | HOUSE WINE/BOTTLE \$28.00 | NON-ALCOHOLIC BEER \$4.00

**DELUXE HOST BAR (CLIENT PAYS)** \$12 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

**DELUXE CASH BAR (GUESTS PAY)** \$500 IN SALES REQUIRED | DELUXE BEER \$8.00 | DELUXE LIQUOR \$9.00

**SUPERIOR HOST BAR (CLIENT PAYS)** \$15 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

**SUPERIOR CASH BAR (GUESTS PAY)** \$750 IN SALES REQUIRED | SUPERIOR LIQUOR \$10.00

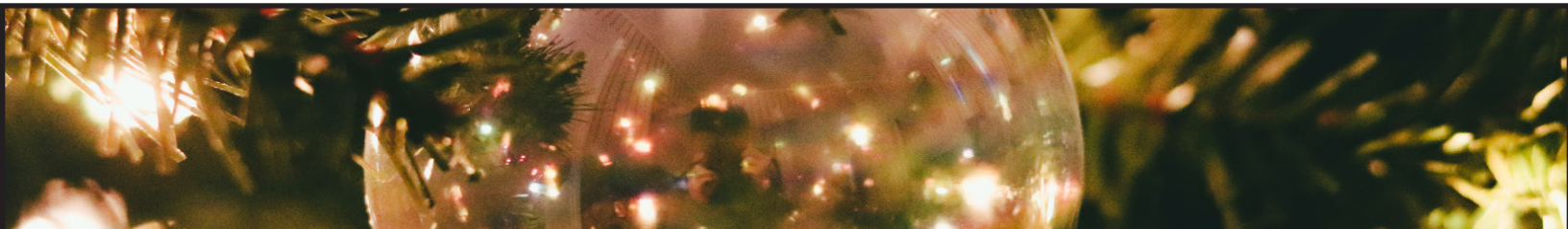
**CONSUMPTION BAR (PREMIUM, DELUXE OR SUPERIOR)** CLIENT IS CHARGED PER DRINK CONSUMED AS PRICED

**DRINK TICKETS** (CLIENT PAYS FOR PREDETERMINED NUMBER OF TICKETS)

PREMIUM DRINK TICKETS \$7.50 | GOOD FOR ANYTHING ON THE PREMIUM BAR

DELUXE DRINK TICKETS \$8.50 | GOOD FOR ANYTHING ON THE DELUXE BAR

SUPERIOR DRINK TICKETS \$9.50 | GOOD FOR ANYTHING ON THE SUPERIOR BAR



BAR PRICES INCLUDE HST | FULL WINE LIST AVAILABLE UPON REQUEST | BAR ITEMS ARE SUBJECT TO CHANGE  
WITHOUT NOTICE BASED ON AVAILABILITY AND DEMAND