

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)

Hong N'Deumes



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

MINISTRONE 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

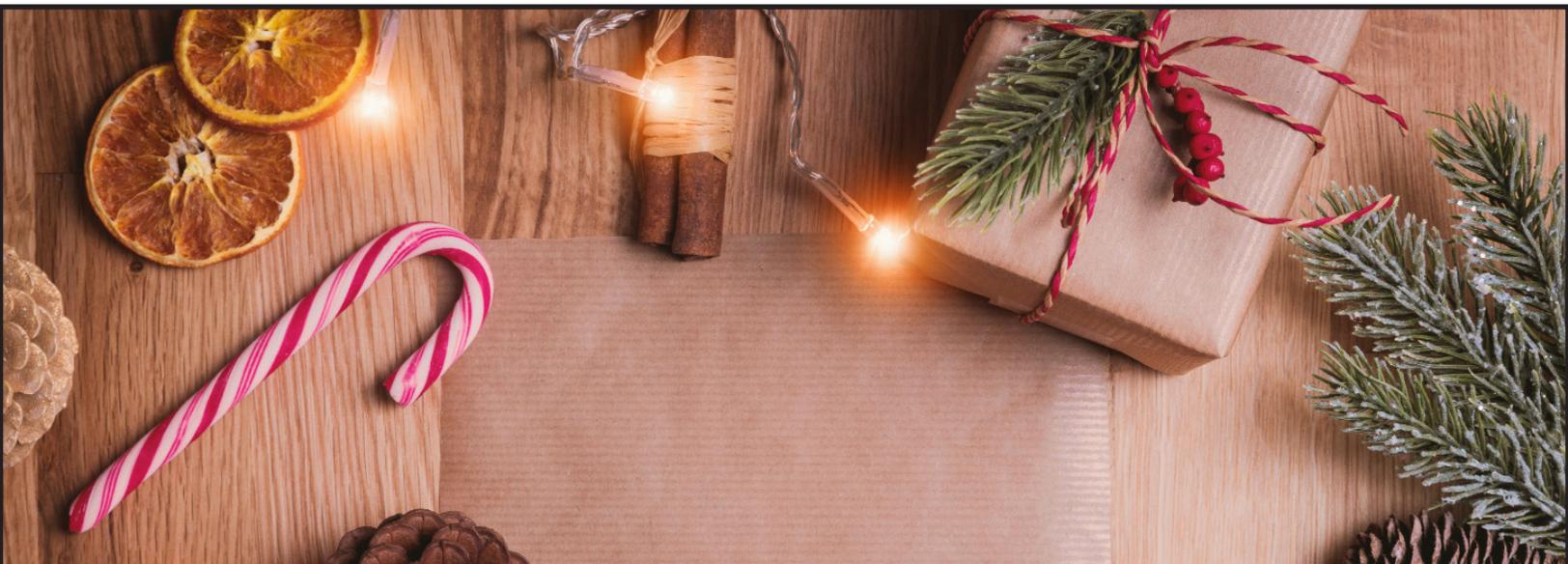
HEARTS OF ROMAINE TOSSED IN A CREAMY, GARLIC
DRESSING WITH A PARMESAN CHEESE CRISP,
BAKED PROSCIUTTO & CROUTONS

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

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

