

2024 SOCIALS MENU

Four Points by Sheraton Mississauga Meadowvale

2501 Argentia Road Mississauga, ON L5N 4G8

Canada T 905 858 2424



LUNCH BUFFET

LUNCH BUFFET

Minimum requirement of 30 people \$55 pp
A surcharge of CA\$10 will apply if minimum is less than 30 people

Salads

Panzanella Salad with Crispy Romaine, Tomatoes, Olives, Fresh Mozzarella, Herb Croutons and Tomato Dressing

California Greens with Citrus Fruit, Walnuts, Red Onions and Assorted Dressings

Pasta Salad with Feta and Sundried Tomatoes

Main Courses (Choice of Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes or White or Wild Rice and a medley of buttered vegetables.

Also includes Freshly baked bread rolls.

Korean Gochujang Grilled Chicken

Roast Top Sirloin of Beef with Peppercorn Jus

Salmon with Kalbi Glaze

Meat Lasagna

Wild Mushroom Ravioli in Parmesan Cream

Desserts

Assorted Tarts and Pastries

Sliced Fresh Fruit Platter

Beverages

Freshly brewed Rainforest® Coffee and select herbal teas

Soft Drinks

FULL-SERVICE LUNCH BUFFET

Minimum requirement of 30 people \$65 pp
A surcharge of CA\$10 will apply if minimum is less than 30 people

Salads

Mixed Greens, Citrus Segments and Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing and Shards of Asiago Cheese

Roasted Potato Salad

Five Bean Salad

Main Courses (Choice of Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes or White or Wild Rice and a Medley of Buttered Vegetables.

Also includes Freshly baked bread rolls

Korean Gochujang Grilled Chicken

Roast Top Sirloin of Beef in Peppercorn Jus

Salmon with Kalbi Glaze

Goat Cheese Ravioli with a Chive Cream Sauce and Walnuts

Nashville Fried Chicken

Desserts

Chef's Choice of Assorted Pastries and Cakes

Sliced Fresh Fruit Platter

Beverages

Freshly Brewed Rainforest® Coffee and Select Herbal Teas

Soft Drinks

Dietary Charge: Special meals and requirements may be prepared at an additional charge. Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

DINNER BUFFET



FULL-SERVICE DINNER BUFFET

Minimum requirement of 30 people \$70 pp

For less than 30 people a surcharge of CA\$10 pp will apply

Salads

Mixed Greens, Citrus Segments and Mango Vinaigrette Dressing

Grilled Vegetable Platter with Zucchini, Eggplant, Medley of Peppers and Portobello Mushrooms

Crisp Hearts of Romaine with Caesar Dressing and Shards of Asiago Cheese

Apple, Pear and Walnut Salad

Five Bean Salad

Main Courses (Choice of Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes or White or Wild Rice and a Medley of Buttered Vegetables.

Includes Freshly Baked Bread Rolls.

Chicken Izakaya with Teriyaki Glaze

Roast Top Sirloin of Beef in Truffled Jus

Crispy Trout with Chili Caper Butter

Cheese Ravioli with San Marzano Tomato Sauce

Grilled Chicken Breasts with Wild Mushroom Ragù

Desserts

Chef's Selection of Cakes

Sliced Fresh Fruit Platter

French Pastries

Beverages

Freshly brewed Rainforest® Coffee and select herbal teas

Soft Drinks

GALA DINNER BUFFET

Minimum requirement of 30 people \$79 pp

For less than 30 people a surcharge of CA\$10 pp will apply

Salads

Greek Salad with Cucumbers, Tomatoes, Sweet Peppers and Feta Cheese

Crisp Hearts of Romaine with Caesar Dressing & Shards of Asiago Cheese

Caprese Salad topped with Fresh Basil and Pesto

Grilled Asparagus with Shaved Parmesan

Cocktail Shrimp & Smoked Salmon

International Cheese Tray with Crackers and Grapes

Main Courses (Choice of Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes or White or Wild Rice and a Medley of Buttered Vegetables.

Includes Freshly Baked Bread Rolls..

Chicken Supreme Stuffed with Chorizo & Leeks

Crispy Trout with Chili Caper Butter

Grilled Teriyaki Salmon

Montreal Crusted Roasted Wellington County NY Striploin

Desserts

Platter of Sliced Fresh Fruit and Berries

Chef's choice of assorted Pastries and Cakes

Assorted Tarts

Beverages

Freshly brewed Rainforest® Coffee and select herbal teas

Soft Drinks

Dietary Charge: Special meals and requirements prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

DINNER PLATED



PLATED MEAL SELECTIONS

Please note that the menu is priced per person and a minimum of 40 people is required. Should you not meet the minimum requirement, a surcharge of \$15 per person will apply.

Appetizers (Choice of One)

Select two for an additional \$5 pp.

California Greens with Toasted Pine Nuts, Citrus Segments in a Mango Vinaigrette Dressing

Baby Spinach Salad with Roasted Almonds, Mushrooms, Cherry Tomatoes, Bacon Bits and Mandarin Segments

Antipasto Platter with Marinated Grilled Vegetables and Portobello Mushrooms

Vine-ripened Tomatoes with Buffalo Mozzarella and Basil Pesto and Micro Greens

Lobster Bisque with Truffle Essence

Maple Roasted Squash Soup with Garlic Croutons

MAIN COURSES

(Choice of One Plated Menu Option)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes, White or Wild Rice and a Medley of Buttered Vegetables. Also includes Freshly Baked Bread Rolls.

PLATED MENU 1

\$75 pp

Roast Prime Rib Au Jus

Blackened Rainbow Trout with Champagne and Pink Peppercorn Sabayon

Chicken Supreme Stuffed with Prosciutto with White Wine Glaze

PLATED MENU 2

\$79 pp

Beef Tenderloin with Truffle Sauce

Grilled Salmon with Sesame Teriyaki Glaze and Diced Ginger

Cornish Hen Stuffed with Wild Rice and Herbs with Mushroom Cream

Desserts (Choice of One)

Cappuccino Cake

Chocolate Truffle Cake

Fresh Cut Tropical Fruits and Berries with Brandy

Anglaise New York Cheesecake with Strawberry Coulis

Warm Apple Strudel with Cinnamon Brandy

Anglaise Caramel Pecan and Dark

Chocolate Pie

Crème Brûlée with biscotti

Beverages

Freshly brewed Rainforest® Coffee and select herbal teas

CARIBBEAN BUFFET

Indulge in a vibrant Caribbean feast featuring refreshing salads, flavorful mains like Jerk Chicken and Slow Braised Oxtail, accompanied by a choice of Rice and Peas or Steamed White rice. Conclude your culinary journey with delectable desserts, all for an enticing price

Minimum requirement of 35 people *(Halal Options Available)*

\$59 pp

For less than 35 people a surcharge of CA\$10 pp will apply

Salads (Choice of any Two)

Avocado and Tomato Salad

Mixed Greens with Mangra and grilled Pineapple

Potato Salad

Dinner Rolls

Entrees (Choice of any Three)

Jerk Chicken

Curry Chicken

Slow Braised Oxtail

Curry Goat

King Fish Escovitch style

Creamy Rasta Pasta with Bell Peppers

Accompaniments

Choice of Rice and Peas *or* Steamed white rice

Caribbean Vegetable medley

Dessert Station

Black Cake

Assorted Pastries and Tarts

Freshly Sliced fruits

A selection of Rainforest® coffee and Assorted Herbals Teas
Soft Drinks

INDIAN BUFFET



Enjoy the flavors of India , with a handpicked selection of North Indian appetizers served with Masala Chai, grilled vegetarian and non-vegetarian snacks for Entrée's and authentic dishes offering diverse selection that includes Dal, Chana Masala and Gosht. Served with Naan, Roti, Rice and Gajar Halwa.

Minimum requirement of 35 people

\$59 pp

Appetizers

Samosa
Khaman Dhokla
Masala Chai

Salads

Chickpea Salad
Kachumber Salad
Potato Salad
Mix Green Salad

Mains

Served with Steam white rice, Naan, Roti, Raita Achaar, Papad and Chutney

Palak Gosht
Matar Paneer (Indian Cottage Cheese with Green Peas)
Aloo Gobi (Potato & Cauliflower)
Butter Chicken
Chana Masala
Dal Tadka (A choice of Yellow or Black lentil)

Desserts

Gajar Ka Halwa
Assorted Pastries
Fresh Cut Fruits

Soft Drinks

Dietary Charge: Special meals and requirements prepared at an additional charge.
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

BEVERAGES



HOST BAR

This arrangement is recommended when the Host provides the reception. The following prices are subject to all applicable taxes and a 15% gratuity charge. The Host is only charged on what is consumed.

A bartender charge of \$30 per hour will apply if net bar consumption is less than \$250, before taxes (minimum 4 hours).

House Wine	\$9
Canadian Beer	\$9
Imported Beer	\$10
Standard Brands of Liquor	\$9
Premium Brands of Liquor	\$14
Liqueur	\$14
Cognac (VS)	\$17
Martini	\$16
Soft Drinks	\$4
Sparkling	\$5
Bottled Water	\$4

CASH BAR

This arrangement is recommended when guests will be paying for their own drinks. All liquor drinks are a one-ounce pour and include standard bar mixes. All cash bar prices include applicable taxes.

House Wine	\$10
Canadian Beer	\$10
Imported Beer	\$11
Standard Brands of Liquor	\$10
Premium Brands of Liquor	\$16
Liqueur	\$16
Cognac VS	\$18
Martini	\$18
Soft Drinks, Sparkling and Bottled Water	\$5
Perrier 500ml	\$6

The Liquor License Board of Ontario (LLBO) regulations prohibit the service of alcoholic beverages after 1 AM. All entertainment should cease at this time and the function room is to be vacated by 1:45 AM. Catering and Bar services operate according to the LLBO regulations.

COCKTAIL PUNCH FOR RECEPTIONS

Serves 40 People.

Fruit Punch (Non-alcoholic)	\$95
Liquor Punch	\$125
Sparkling Wine Punch	\$130
Eggnog (Seasonal)	\$110
Rum & Eggnog (Seasonal)	\$130

RECEPTION



HOT HORS D'OEUVRES

Prices are per dozen. (Minimum 3 Dozen per item)

Buffalo Style Chicken Wings	\$35
Mini Quiche	\$33
Cajun Spiced Fried Mushrooms	\$33
Mini Beef Kebab	\$35
Pork Satay with Peanut Sauce	\$35
Chicken Satay with Peanut Sauce	\$35
Beef Satay with Peanut Sauce	\$35
Vegetable Spring Rolls	\$33
Tempura Fried Shrimp	\$39
Garlic Shrimp	\$39
Crab Meat Croquettes	\$39
BBQ Meat Balls	\$35
Vegetable Samosas	\$33
Stuffed Jalapeños	\$33
Scallops in Hot Garlic Sauce	\$39
Batter Fried Calamari Rings	\$39
Spanakopita	\$33
Mini Chicken Kebab	\$35

Potato Chips* \$10 per bowl

Peanuts* \$12 per bowl

(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen. (Minimum 3 Dozen per item)

Roast Beef with Asparagus	\$39
Chipotle Baby Shrimp on Toast	\$42
Smoked Salmon and Cream Cheese Mousse in Cucumber Cups	\$42
Salmon Tartar with Caviar	\$42
Bruschetta with Roasted Tomatoes	\$33
Chicken Salad Tartlets	\$33
Crab Meat on Brioche	\$39
Brie Cheese on Crackers	\$35
Prosciutto with Asparagus	\$39
Roasted Peppers and Mozzarella on Pesto Focaccia	\$35
Prosciutto with Melon	\$36

Pretzels* \$10 per bowl

Nachos with Salsa* \$15 per bowl

RECEPTION



FOUR POINTS COCKTAIL PACKAGE

\$55 pp

(Minimum 25 person - 90 minutes duration)

Fresh Crudités with Rosemary ranch dip

Pita and Armenian flat bread served with hummus and Baba Ghanoush

Chef's Selection of 4 assorted canapés

Domestic and international Cheese Platter

Sliced Fresh Fruit with honey mint yogurt Dip

Assorted mini-French pastries

Add one drink tick

\$10 (each)

Add two drink ticket

\$18 (Pair)

PLATTERS

(Minimum 15 persons)

Assorted Sandwich Platter

An assortment of quarter cut cocktail sandwiches with relishes

\$25 pp

International Cheese Platter

An assortment of imported and domestic cheeses with crackers

\$25 pp

Crudités Platter

An assortment of fresh vegetable sticks with house dip

\$25 pp

Fresh Fruit Platter

An assortment of sliced fresh fruit and berries

\$25 pp

Sweets Platter

An assortment of cookies, brownies, cakes and pies

\$20 pp

Mediterranean Platter

Hummus & Baba ghanoush with flat bread

\$18 pp

RECEPTION



RECEPTION MENUS

Chef in Uniform at \$35 per hour. (Minimum of 4 hours)

Antipasto Station (Serves minimum of 20 people) \$290
Prosciutto, Genoa Salami, Marinated Vegetables, Grilled Artichokes, Marinated Olives, Fresh Bocconcini, Dips, Baguettes, Kaiser Rolls and Flat Breads

Pepper Crusted AAA Beef Striploin (Serves minimum of 20 people) \$390
Aged AAA Beef Striploin Rubbed with Herbs, Cracked Pepper and Mustard Served with Grainy Mustard, Horseradish, Red Wine Shallot Jus and Kaiser Rolls

Salmon and Shrimp Station (Serves minimum of 20 people) \$330
Thinly Sliced Smoked Atlantic Salmon, Cured Salmon, Cold Shrimps with Seafood Sauce, Lemons, Sour Cream, Capers, Cream Cheese, Onion Rings and Dark Rye Bread

Chocolate Fondue (Serves minimum of 20 people) \$275
Fruit Skewers, Marshmallows, Cake Fingers, Strawberries and Biscotti

International and Canadian Cheese Board \$330
Selection of International and Canadian Cheese Crackers
Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue, Havarti & Goat Cheeses garnished with Figs, Grapes, Strawberries, Melba & assorted Crackers

TERMS & CONDITIONS

Thank you for your interest in booking your event with the Four Points by Sheraton Mississauga Meadowvale. We are committed to providing excellent service and ensuring that your event runs perfectly. The following information is intended to assist our clients to understand the policies and procedures of the hotel, which are out in place to guarantee a level of responsibility for all parties concerned.

Catering

For the protection of our guests, only food provided and prepared by the Hotel is permitted to be served on our premises. Food and Beverage brought in from any other source is strictly prohibited and will be removed if found to be served in a meeting room. An exception to this condition may be in the case of a wedding where we may permit the guest to provide their own wedding cake if they so desire. In compliance with the Regional Health Department, food is not allowed to be taken home by the convenor or any guests attending the function. Alcoholic beverages will be served in accordance with the Regulations of the Liquor License Board of Ontario.

Menu Selection

Guaranteed food and beverage requirements must be submitted to the Catering Sales Office a minimum of two weeks prior to the function date in order to ensure the availability of the items.

One menu is required for all guests; however special dietary substitutions can be made available upon request with advance notice. All prices are subject to change without notice. Prices shown on a contract, only when signed, will be guaranteed. Prices are subject to applicable taxes and gratuities.

Guarantee

In order to guarantee this space for the set function date(s) a signed contract must be received along with a payment guarantee no later than one week from the date the contract has been sent via email or fax to the client. The Hotel reserves the right to cancel meeting space if a signed contract is not received within the allotted time. The Hotel will make every attempt to contact the client prior to releasing the space.

An estimated number of attendees is required at the time of booking. Final guaranteed numbers must be received 7 business days prior to the date of the event. If a guarantee is not received, it shall be assumed to be the highest figure as most recently supplied by the client. The client will be charged according to the guaranteed number or the actual number in attendance, whichever is greatest. Should your guaranteed numbers drop below 85% of the original estimate, the Hotel reserves the right to renegotiate applicable meeting charges and allocated function space.

Taxes and Service Charges

All menu prices are subject to Provincial and Federal taxes as well as a 15% service charge on all food and beverage items.

Cancellation

The Hotel's cancellation policy is as follows:

Upon signing a contract to one month prior to the established function date, 50% of the total cancelled revenue amount is due. Should the event cancel one month to one week of the established function date, 75% of total cancelled revenue amount is due. If the event is cancelled within one week of the established function date, 100% of the total cancelled revenue amount is due.

The performance of this agreement by either party is subject to acts of God, war, government disorder, curtailment of transportation facilities, or other emergency, making it inadvisable, illegal or impossible to provide the facilities or to hold the meeting. It is provided that this agreement may be terminated for one or more of such reasons by written notice from one party to another.

TERMS & CONDITIONS

Deposits

When booking a social function, such as; Birthday parties, Christmas parties, Baptisms, Weddings etc. a minimum deposit of \$1000 is required along with a signed contract. Should the event cancel after the deposit and signed contract are received, the deposit will be forfeited to the Hotel. Corporate meetings do not require a deposit; however a method of payment is due along with a signed contract and should the event cancel after a signed contract is received, the Hotel reserves the right to invoice or charge the client as per the method of payment received.

Function Rooms

The Hotel reserves the right to reallocate meeting space due to changes in numbers, set-up requirements, service items, or should it be necessary due to unforeseen circumstances. Such changes may occur without prior notice; however the Hotel will make every effort to contact the client beforehand.

The Hotel will provide notepads, pens, mints and ice water for all meetings. Function space is guaranteed to the client as specified on the agreed contract. Should the room be required earlier or later than the specified times due to set up or breakdown, please make arrangements with the Catering Sales Department in advance. An additional fee may be applied should a 24-hour hold be required.

The Hotel is not liable for any loss or damage to products, displays or equipment left in a function room. Rooms will be locked each night, however we do not advise valuable materials to be left in meeting rooms at night. Should it be required, the Hotel can arrange for private security at an additional charge.

Once the room has been set-up according to the agreed contract, should the client decide to make any changes to the room set up a minimum fee of \$150 will be applied to do so. Charges may vary depending on the size of the room and labor involved.

The use of thumbtacks, staples, nails or any other type of material which could cause damage to the floor, ceilings or walls is prohibited. Any damages which occur in a function room will be charged to the client.

Shipping/Deliveries

Clients must provide own labor for unloading trucks, transporting exhibits or displays to the function room and setting up or dismantling of products. Deliveries will be received no earlier than 72 hours prior to the function date, unless otherwise arranged with the Sales Department.

All deliveries must be addressed to the hotel with the name of the hotel contact, name, and date and room name of the meeting/function. Shipments will not be accepted if the items fail to contain the necessary information.

There will be no fee for incoming packages to be received by the hotel for a function when packages are received no earlier than three days prior to the function.

Oversized boxes or skids of boxes which require our service to move the items to the meeting room are charged to the client at a fee of \$5 per box.

The Hotel is not responsible in any way for the shipment of outgoing packages. The client must provide and complete all required shipping documents with their own account number as well as arrange the pick up for the delivery and transfer of boxes to the loading dock. Should the hotel be requested to arrange such a service on behalf of the client, a charge of \$25 for the first four packages and \$10 for each additional package will apply.

Audio Visual Equipment

A limited number of meeting rooms do come equipped with standard AV equipment such as LCD projector, screen, flipcharts and whiteboards. For rooms that are not equipped, such equipment can be arranged for a fee through our Sales Department. Please speak with your Sales Representative for further details.

WiFi in the Hotel is complimentary however, we do not guarantee the bandwidth.

ACCOUNTS AUTHORIZED SIGNATURE

DATE