FOUR POINTS BY SHERATON
Mississauga Meadowvale

2026 - 2027
CATERING MENUS

Four Points by Sheraton® Mississauga Meadowvale
2501 Argentia Road, Mississauga, ON
L5N 4G8, Ontario

Telephone : 905 858 2424 | Select OPTION "2' to connect to our Sales team

www.marriott.com/YYZVF

U/03/23/26



BREAKFAST

All Breakfasts and Coffee Breaks are served with freshly brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

Prices based on minimum bookings for 10 attendees

BREAKFAST

The Continental $26 pp
Chilled Fruit Juices
Assorted Oven Fresh Danish
Muffins and Croissants
Preserves and Butter
Assorted Yogurts
Slice Fresh Fruit

The Mississaugan $32 pp
Chilled Fruit Juices,
Assorted oven fresh Danish
Assorted oven fresh Muffins and Croissants
Preserves and Butter
Sliced Fresh Fruit
Cage Free Scrambled Eggs
Canadian Bacon and Pork Sausage
Home Fries or Potato Wedges
Assorted Flavored Yogurts

*TO COMPLIMENT YOUR BREAKFAST****

Steel Cut Oats with Fruits and Nuts ..... $4 pp
Assorted Bagels and Cream Cheese ..... $5 pp
Granola and Energy Bars .....$4 pp
Spinach and Cheddar Egg Bites or Egg Frittata ..... $6 pp
Assorted Cereals with Milk ..... $2 pp
Chicken Sausage $2 pp

***** Added for all attendees**

COFFEE BREAKS

The Nutritional $25 pp
Sliced Fresh Fruit &Berries
All Natural Granola Bars
Steel cut Oats with assorted Nuts and Fruits
Brown sugar and Maple Syrup
Assorted Individual Fruit Yogurts

Chocolate Treat $22 pp
Chocolate Chip Cookies
Chocolate Brownies
Chocolate Milk

The Four Points $27 pp
Assorted International Cheese and Crackers
Sliced Fresh Fruit and Berries
Chocolate Chip Cookies

Sweet & Salty $20 pp
Assorted Chocolate Bars
Granola Bars
Assorted Salted Chips

Special Dietary Meals available at CA$15pp per Special Meal request for Breakfast OR Lunch , CA$ 25pp for Breakfast and Lunch
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

A-LA-CARTE

Danish	$4 ea
Muffins	$4 ea
Croissants	$4 ea
Bagels and Cream Cheese	$5 ea
Assorted French Pastries	$5 ea
Freshly Baked Banana Bread **OR** Cranberry Loaf (1 loaf is 12 slices)	$39 loaf
Freshly Baked Assorted Cookies	$36 (Dozen)
All Natural Granola Bars	$5 ea
Chocolate Brownies	$4 ea
Caramel and Chocolate laced Churros	$36 (Dozen)
Individual Assorted Fruit Yogurt	$4 ea
Platter with International Cheeses, Fresh Fruit and Crackers (serves 10)	$125 ea
Charcuterie Platter (serves 10)	$135 ea
Platter of Sliced Fresh Fruit (serves 10)	$99 ea
Crudités Platter with Freshly Cut Vegetables with Dip (serves 10)	$79 ea
Freshly Brewed Coffee (10 Cup Thermos)	$45 ea
Freshly Brewed Coffee (30 Cup Urn)	$99 ea
Pot of Tea (10 Cup Thermos)	$34 ea
Assorted Soft Drinks	$4 ea
Bottled Water 500ml	$4 ea
Assorted San Pellegrino Sparkling flavours	$5 ea
Perrier 330ml Sparkling Water	$5 ea
Milk – Individual 2% or 1% Chocolate (250 ml)	$4 ea
Assorted Bottled Juices	$4 ea

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MEETING PACKAGES

WITH BREAKFAST | AM COFFEE BREAK | LUNCH | PM COFFEE BREAK & SNACK



MEETING PACKAGE 1

Minimum 12 guests **$89 per person**

Discounted Meeting Room Rental

Fast & Free Open Network Wi-Fi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Continental Breakfast

Chilled Fruit Juice

Oven fresh assorted Muffins, Croissants and Danishes,

Assorted Yogurts

Sliced Fresh Fruits

Freshly brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

ADD TO YOUR BREAKFAST

French toast or pancakes Served with Maple Syrup $5 pp

Assorted Breakfast Cereals with Milk $5 pp

Morning Break

Freshly Brewed Royal Cup Coffee, select Bigelow® Teas

ENHANCE YOUR MORNING AND AFTERNOON BREAKS WITH VALUE ADD ON'S FROM ONLY $ 6 PP

Working Lunch

Fresh Crudites with dip

Pasta Salad with Olives and Sun-Dried Tomatoes

Tossed Green Salad with Assorted Dressings.

Assorted Sandwiches and Wraps on a selection of Bread with assorted accompaniments ***(vegetarian options included)***

Chefs Selection of Pastries

Freshly brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

Afternoon Break

Freshly Brewed Rainforest ®Royal Cup Coffee and select Bigelow® Teas

Assorted freshly baked cookies OR chocolate brownies

ADD ON:

Caramel and Chocolate laced CHURROS $1.50 pp

Assorted bags of salted chips $ 2.00 pp

ENHANCE YOUR BREAKS WITH OUR VALUE ADD-ON's

THE ENERGIZER

Granola bars & Assorted fruit yogurts OR Fresh cut fruit $6 pp

Hi-Tea Break

Selection of Mini Pastries & Shortbread Cookies $7 pp

Sugar Rush

Churros, Assorted Mini pastries $7 pp

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries, chocolate biscotti $8 pp

The Refresher

Fresh fruit skewers with fruit yogurt dip & freshly baked cookies $8 pp

Audio Visual

Screen..... $80 per day

LCD Projector.....$175 per day

All other AV requirements may be discussed further.

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Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

MEETING PACKAGE 2

Minimum 15 guests **$99 per person**

Discounted Meeting Room Rental

Fast & Free Open Network Wi-Fi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Continental Breakfast

Chilled Fruit Juice

Oven fresh assorted Muffins, Croissants and Danishes,

Assorted Yogurts

Sliced Fresh Fruits

Freshly brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

ADD TO YOUR BREAKFAST

French toast or pancakes or waffles	$5 pp
Assorted Breakfast Cereals with Milk	$5 pp

Morning Break

Freshly brewed Coffeeand select Bigelow® teas

Working Lunch

The seasonal hot buffet lunch of the day.

Please refer to the seasonal menus included in this document.

ENHANCE YOUR MORNING AND AFTERNOON BREAKS WITH VALUE ADD ON'S FROM ONLY $ 6 PP

Afternoon Break

Freshly Brewed Rainforest ®Royal Cup Coffee and select Bigelow® Teas

Assorted freshly baked cookies OR chocolate brownies

ADD ON:

Caramel and Chocolate laced CHURROS	$1.50 pp
Assorted bags of salted chips	$2.00 pp

ENHANCE YOUR BREAKS WITH OUR VALUE ADD-ON's

THE ENERGIZER

Granola bars & Assorted fruit yogurts OR Fresh cut fruit $6 pp

Hi-Tea Break

Selection of Mini Pastries & Shortbread Cookies $7 pp

Sugar Rush

Churros, Assorted Mini pastries $7 pp

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries, chocolate biscotti $8 pp

The Refresher

Fresh fruit skewers with fruit yogurt dip, freshly baked cookies $8 pp

Audio Visual

Screen..... $80 per day

LCD Projector.....$175 per day

All other AV requirements may be discussed further

Special Dietary Meals available at CA$15pp per Special Meal request for Breakfast OR Lunch , CA$ 25pp for Breakfast and Lunch
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

MEETING PACKAGE 3

Minimum 15 guests **$109 per person**

Discounted Meeting Room Rental

Fast & Free Open Network Wi-Fi (Fiber Optic)

Complimentary Parking

Local Phone Calls

Flipchart with Markers

Hot Breakfast

Fresh Seasonal Sliced fruit

Bacon and Pork Sausage

Home fries

Cage Free Scrambled Eggs

Oven fresh assorted muffins, croissants and Danishes

Preserves and butter

Assorted Chilled fruit juice

Freshly brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

ADD TO YOUR BREAKFAST

French toast or pancakes or waffles ..... $5 pp

Assorted Breakfast Cereals with Milk ..... $5 pp

Morning Break

Freshly brewed Rainforest® Royal Cup Coffee and Select Bigelow® Teas

Working Lunch

The seasonal hot buffet lunch of the day. Please refer to the seasonal menus included in this document.

ENHANCE YOUR MORNING AND AFTERNOON BREAKS WITH VALUE ADD ON'S FROM ONLY $ 6 PP

Afternoon Break

Freshly brewed Rainforest ® Royal Cup Coffee and select Bigelow® teas

ADD ON:

Caramel and Chocolate laced CHURROS $1.50 pp

Assorted bags of salted chips $2.00 pp

ENHANCE YOUR BREAKS WITH OUR VALUE ADD-ON's

THE ENERGIZER

Granola bars & Assorted fruit yogurts OR Fresh cut fruit $6 pp

Hi-Tea Break

Selection of Mini Pastries & Shortbread Cookies $7 pp

Sugar Rush

Churros, Assorted Mini pastries $7 pp

Chocolate Treat

Chocolate chip cookies, chocolate dipped strawberries, Almond biscotti $8 pp

The Refresher

Fresh fruit skewers with fruit yogurt dip, freshly baked cookies $8 pp

Audio Visual

Screen..... $80 per day

LCD Projector.....$175 per day

All other AV requirements may be discussed further

Special Dietary Meals available at CA$15pp per Special Meal request for Breakfast OR Lunch , CA$ 25pp for Breakfast and Lunch
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

WORKING LUNCH

SPRING /SUMMER MENUS

March 23,2026 - June 20,2026
June 21,2026 - September 8, 2026

All Working Lunches are served with Freshly Brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

Please note that working lunch Menus are served on the days of the week indicated.
You have the option to select another working lunch day menu at an additional charge of $8 Per person
Events held on Saturday and Sunday can select any preferred Working lunch menu

Assorted Soft Drinks, Bottled Water, Bottled Fruit Juices can be added to any lunch at $4.00 each (Charged on consumption)
Perrier Water and San Pellegrino can be added to any lunch for only $5.00 each (Charged on Consumption)

Monday

Cheese and Broccoli Soup
Tossed Greens with Grilled Pineapple
Jamaican Jerk Chicken
Caribbean Vegetable Medley
Baked Vegetable Mornay with Mushrooms
Rice and Peas
Freshly Baked Rolls with Butter
Chef's Selection of Cakes

Tuesday

Country Vegetable Soup
Caesar Salad with Garlic Croutons
Sole Filet in lemon caper sauce
Penne Alfredo
Braised summer vegetables
Rice Pilaf with peas
Freshly Baked Rolls with butter
Chefs Selection of cakes

Wednesday

Chicken and Wild Rice soup
Mixed Greens with Citrus fruit
Smokey BBQ chicken
Red skin roasted potatoes
Slow roasted cauliflower
Cheese Stuffed Ravioli in a tomato sauce
Freshly Baked Rolls with butter
Chefs Selection of cakes

Thursday

Minestrone soup
Greek Salad
Top Sirloin with Salsa
Vegetable Medley
Fusilli Al Pesto Pomodoro
Mushroom Pilaf
Freshly Baked Rolls with Butter
Chefs Choice of Dessert

Friday

Chicken Noodle soup
Mixed Greens
Vegetable Spring Rolls |Plum sauce
Chicken in a Thai Red Curry sauce
Stir Fry Tofu and Peppers in a Soy Ginger sauce
Jasmine Rice
Freshly Baked Bread Rolls and Butter
Chefs Selection of Cake

Special Dietary Meals available at CA$15pp per Special Meal request for Breakfast OR Lunch , CA$ 25pp for Breakfast and Lunch
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

WORKING LUNCH

FALL/WINTER MENUS

Jan 1,2027 - March 22,2027
September 9,2026 - March 22,2027

All Working Lunches are served with Freshly Brewed Rainforest® Royal Cup Coffee and select Bigelow® Teas

Please note that working lunch Menus are served on the days of the week indicated.
You have the option to select another working lunch day menu at an additional charge of $8 Per person
Events held on Saturday and Sunday can select any preferred Working lunch menu

Assorted Soft Drinks, Bottled Water, Bottled Fruit Juices can be added to any lunch at $4.00 each (Charged on consumption)
Perrier Water and San Pellegrino can be added to any lunch for only $5.00 each (Charged on Consumption)

Monday

Chicken and Wild Rice Soup
Tossed Greens with Grilled Pineapple
Jamaican Jerk Chicken
Caribbean Vegetable Medley
Baked Vegetable Mornay with Mushrooms
Rice and Peas
Freshly Baked Rolls with Butter
Chefs Selection of Cakes

Tuesday

Butternut Squash Soup
Cranberry Apple Quinoa Salad
Beef Bourguignon
Penne Alfredo
Garlic Mashed Potatoes
Balsamic Scented Braised Vegetables
Freshly Baked Dinner Rolls with Butter
Chefs Selection of Cakes

Wednesday

Vegetable Chili Soup
Garden Mixed Greens
Hummus Dip with Pita Bread
Chicken Izakaya with Teriyaki Glaze
Vegetable Lasagna
Rosemary Infused Red Skin Potatoes
Freshly Baked Bread Rolls and Butter
Chefs Choice of Dessert

Thursday

Tomato Basil Bisque
Caesar Salad with Garlic Croutons
Roasted Beef Top Sirloin with a Tomato Herb Salsa
Cheese stuffed Ravioli with San Marzano Tomato Sauce
Mushroom Pilaf
Buttered Vegetables
Freshly Baked Rolls with Butter
Chefs Choice of Dessert

Friday

Cream of Broccoli Soup
Sicilian Pasta Salad
Assorted Greens with Cherry tomatoes
Smokey BBQ Chicken
Stacked eggplant with Mozzarella cheese, tomato sauce and fresh basil
Slow roasted cauliflower
Freshly Baked Rolls with Butter
Chefs Choice of Dessert

Special Dietary Meals available at CA$15pp per Special Meal request for Breakfast OR Lunch , CA$ 25pp for Breakfast and Lunch
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LUNCH + DINNER



LUNCH

LUNCH BUFFET $62 pp

Minimum requirement of 35 people
(CA$ 5pp upcharge applied if less than 35 guests)

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 Rice ***OR*** Wild Rice and aMedley of Buttered Vegetables. Also includes FreshlyBaked Bread Rolls.

Korean Gochujang Grilled Chicken

Roast Top Sirloin of Beef with Peppercorn Jus

Salmon in a Lemon Caper Sauce

Meat Lasagna

Wild Mushroom Ravioli in a Pesto Cream Sauce

Desserts

Assorted Tarts and Pastries

Sliced Fresh Fruit Platter

Beverages

Freshly brewed Royal Cup Coffeeand select Bigelow® Teas

Assorted Soft Drinks

FULL-SERVICE LUNCH BUFFET $72 pp

Minimum requirement of 40 people
(CA$5pp upcharge applied if less than 40 guests)

Salads

Mixed Greens, Citrus Segments, Mango Vinaigrette Dressing

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

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

Five Bean Salad

Main Courses (Choice of any Three)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes ***OR*** White Rice ***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 in a Lemon Caper Sauce

Goat Cheese Ravioli with a Chive Cream Sauce and Walnuts

Desserts

Chef's Choice of Assorted Pastries and Cakes

Sliced Fresh Fruit Platter

Beverages

Freshly Brewed Royal Cup Coffee and Select Bigelow® Teas

Assorted Soft Drinks

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DINNER

FULL-SERVICE DINNER BUFFET $65 pp

Minimum requirement of 35 people .....
(CA$ 5pp upcharge applied if less than 35 guests)

Salads

Mixed Greens, Citrus Segments, Mango Vinaigrette Dressing

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

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

Pickled Beetroot, Citrus Fruit and Feta cheese

Five Bean Salad

ADD for CA$ 5pp:

International Cheese and Cold cut Board with Assorted Artisan Cheese with Figs, Grapes and Crackers

Main Courses (Choice of any Two)

Your selections will be accompanied by your choice of Seasoned Roasted Potatoes or White Rice or Wild Rice and aMedley of Buttered Vegetables. Also includes FreshlyBaked Bread Rolls.

Roast Top Beef Sirloin, Truffled Jus

Chicken Izakaya with Teriyaki Glaze

Crispy Trout with Chili Caper Butter Sauce

Penne with Creamy Pesto Sauce and Sun-Dried Tomatoes

Grilled Chicken Breasts with Wild Mushroom Ragu

Desserts

Chef's Selection of Cakes
Sliced Fresh Fruit Platter with berries
Assorted French Mini Pastries

Beverages

Freshly brewed Rainforest ®Royal Cup Coffeeand select Bigelow® Teas
Assorted Soft Drinks

GALA DINNER BUFFET $75 pp

Minimum requirement of 40 people .....
(CA$ 5pp upcharge applied if less than 40 guests)

Salads

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

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

Caprese Salad topped with Fresh Basil and Pesto

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

Pickled Beetroot, Feta, Citrus Fruit, Red Onions

Cocktail Shrimps & Smoked Salmon Platter

ADD for CA$ 5pp:

International Cheese and Cold cut Board with Assorted Artesian Cheese with Figs, Grapes and Crackers

Soup (Choice of One)

Tomato Basil Bisque
Cream of Mushroom

Main Courses (Choice of any Three)

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

Grilled Chicken Breast with Wild Mushroom Ragu
Crispy Trout with Chili Caper Butter Sauce
Grilled Teriyaki Salmon
Roast Top Sirloin of Beef in Truffled Jus
Penne with Creamy Pesto Sauce, Sun Dried Tomatoes

Desserts

Platter of Sliced Fresh Fruit and Berries
Chef's choice of assorted Pastries and Cakes
Assorted Mini Tarts

Beverages

Freshly Brewed Royal Cup Coffeeand select Bigelow® Teas
Assorted Soft Drinks

Special Dietary Meals available at CA$15pp per Special Meal request for Dinner or Reception
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

DINNER

PLATED MEAL SELECTIONS

Please note that the menu is priced per person and a minimum of 30 people is required.

If you are unable to meet the minimum persons requirement, a surcharge of $15 per personwill apply

Appetizers: Choice of One (Choice applies to the entire group)

Select two for an additional $8 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 Garlic Toast

Wild Mushroom Soup with Goat Cheese Crostini

Main Courses: (Choice of One PLATED MENU Option)

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

PLATED MENU 1.....$75pp

Grilled Tenderloin, Roasted Shallots, Red Skin Garlic Mash, Port Wine Reduction

Pan Seared Salmon, Grilled Asparagus, Tomato Provençale, Lemon Caper Sauce

Supreme Chicken stuffed with Goat Cheese and Sun-Dried Tomatoes

Poached Mushroom Ravioli, Saffron Truffle Garlic Cream, Grilled Asparagus, Shaved Grana Padano Cheese

PLATED MENU 2.....$64pp

Slow Roasted Prime Rib Au Jus

Pan Seared Salmon, Lemon Caper Sauce

Chicken Supreme Tuscan Style

PLATED MENU 3 ..... $59pp

Grilled Striploin, Port Wine Shallot Jus

Pan Seared Salmon, Lemon Caper Sauce

Chicken Supreme, Tarragon Velouté

Desserts :Choice of One (Choice applies to the entire group)

Belgium Chocolate Truffle

Cake

Red Velvet Cake

New York Cheesecake with Strawberry Coulis

Warm Apple Strudel with Cinnamon Brandy Anglaise

Crème Brulé, Berries, Italian Biscotti, Strawberry Coulis

Beverages:

Freshly Brewed Royal Cup Coffee and select Bigelow® Teas

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RECEPTION + BEVERAGES



RECEPTION

HOT HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Buffalo Style Chicken Wings $38
Cajun Spiced Fried Mushrooms $38
Mini Beef Kebab $38
Chicken Satay with Peanut Sauce..... $38
Chicken in hot garlic sauce $38
Beef Satay with Peanut Sauce $38
Vegetable Spring Rolls $34
Tempura Fried Shrimps $42
Garlic Shrimps..... $48
Crab Cakes (mini)..... $42
BBQ Meat Balls $38
Vegetable Samosas $34
Batter Fried Calamari Rings..... $42
Spanakopita..... $34
Mini Chicken Kebab $38
Slider Sandwich(dozen) $65
Focaccia Fingers, Peppers, Pesto, Mozzarella ..... $ 34
Potato Puffs $36

Potato Chips*open $16 per bowl
Peanuts*.....$16 per bowl
(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen. Minimum 4 dozen each

Roast Beef with Asparagus $36
Chipotle Baby Shrimp on Toast $38
Smoked Salmon and Cream Cheese on Toast $39
Bruschetta with Roasted Tomatoes $32
Chicken Salad Tartlets $36
Crab Meat on Brioche..... $39
Brie Cheese, Fig chutney on Crackers..... $34
Prosciutto with Melon $38
Chicken and Sun-Dried Tomato Bruschetta..... $38
Prosciutto with Asparagus $39

OUR SELECTION OF HOT/COLD HORS D'OEUVRES IS THE PERFECT WAY TO START YOUR EVENT

Popcorn * .....16 per bowl
Pretzels* ..... $18 per bowl
Nachos with Salsa*..... $20 per bowl

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RECEPTION

FOUR POINTS COCKTAIL PACKAGE $45 pp

*ADD IT FOR **ONLY CA$39** pp when booked with your Signature Buffet's or Plated Dinner selections*

(Minimum 30 person - 60 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 ticket..... $9

Add two drink ticket $16

* Domestic Brands only

ADD-ON PLATTERS (**When Cocktail Package booked)

(Minimum 15 persons)

Assorted Sandwich Platter $16 pp
An assortment of quarter cut cocktail sandwiches with relishes

Assorted Wrap Platter $18 pp
Chefs' Selection of Wraps

Open Faced Bread Baser Platter $22 pp
An assortment of Roast Beef, Smoked Salmon, Ham, Turkey, Cheese, Tuna, Eggs, Baby Shrimps with traditional garnishes

International Cheese Platter $25 pp
An assortment of Imported and Domestic Cheeses with Crackers

Crudités Platter $19 pp
Assortment of Fresh Vegetable Sticks| House Dip

Fresh Fruit Platter $15 pp
An assortment of Sliced Fresh Fruit and Berries

Sweets Platter $19 pp
An assortment of Cookies, Brownies, Cakes and Pies

Mediterranean Platter $18 pp
Hummus & Baba Ghanoush with Flat Bread, Celery Sticks, Marinated Olives and Pickles

BOOK YOUR COCKTAIL PAKAGE AND ADD PLATTERS FROM ONLY $14 PP**

Special Dietary Meals available at CA$15pp per Special Meal request for Dinner or Reception
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.

RECEPTION

RECEPTION STATIONS

Chef in Uniform at $40 per hour. Minimum of 4 hour

Antipasto Station $295
Prosciutto, Genoa Salami, Marinated Vegetables, Grilled Artichokes, Marinated Olives, Fresh Bocconcini, Dips, Baguettes, Kaiser Rolls and Flat Breads
(Serves minimum of 20 people)

Pepper Crusted AAA Beef Sirloin $475
(Chef in uniform required)
Aged AAA Beef Sirloin Rubbed with Herbs, Cracked Pepper and Mustard. Served with GrainyMustard, Horseradish, Red Wine Shallot Jus and Kaiser Rolls (Serves minimum of 20 people)

Salmon and Shrimp Station $375
Thinly Sliced Smoked Atlantic Salmon, Cured Salmon, Cold Shrimps with Seafood Sauce, Lemons, Sour Cream, Capers, Cream Cheese, Onion Rings and Dark Rye Bread
(Serves minimum of 20 people)

Belgium Dark Chocolate Fondue) $350
Fruit Skewers, Marshmallows, Cake Fingers, Strawberries and Biscotti
(Serves minimum of 20 people

International and Canadian Cheese Board $375
Selection of International and Canadian Cheese – Brie, Swiss, Oka, Gouda, Cheddar, Dana Blue, Havarti and Goat Cheeses Garnished with Figs, Grapes, Strawberries, Melba and Assorted Crackers (Serves minimum of 25 people)

Pad Thai Station $275
(Chef in uniform required)
Rice noodles, Tangy Tamarind sauce, Peppers, Scallions, Mushrooms, Sprouted Beans, Bamboo Shoots, Broccoli
Proteins: Shrimps and Chicken.
(Serves minimum of 20 guests)

Special Dietary Meals available at CA$15pp per Special Meal request for Dinner or Reception
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 $350, before taxes (minimum4 hours).

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 andBar services operate according to the LLBO regulations.

House Wine	$9
Canadian Beer	$9
Imported Beer	$10
Standard Brands of Liquor	$9
Premium Brands of Liquor	$11
Liqueur	$11
Cognac (VS)	$10
Soft Drinks	$4
Sparkling	$5
Bottled Water	$4

CASH BAR

This arrangement is recommended when guests pay 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	$12
Standard Brands of Liquor	$10
Premium Brands of Liquor	$12
Liqueur	$12
Cognac (VS)	$11
Soft Drinks, Bottled Water	$5
Sparkling	$6

COCKTAIL PUNCH FOR RECEPTIONS

Serves 40 People

Fruit Punch (Non-alcoholic)	$95
Alcoholic Fruit Punch	$135
Sparkling Wine Punch	$135
Sangria (Red or White)	$140
Eggnog (Seasonal)	$110
Rum and Eggnog (Seasonal)	$140

Special Dietary Meals available at CA$15pp per Special Meal request for Dinner or Reception
Taxes (13%) and Gratuities (15%) are extra. Prices and menus subject to change without notice.