FOUR POINTS BY SHERATON
Mississauga Meadowvale

2026

SOCIAL MENU

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

T 905 858 2424

www.marriott.com/YYZVF



LUNCH

LUNCH BUFFET $59 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 Herbal Teas

Assorted Soft Drinks

FULL-SERVICE LUNCH BUFFET $69 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 Herbal Teas

Assorted Soft Drinks

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

DINNER

FULL-SERVICE DINNER BUFFET $62 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 Artesian 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 Herbal Teas
Assorted Soft Drinks

GALA DINNER BUFFET $72 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 Herbal Teas
Assorted Soft Drinks

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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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 Truffle Melba

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

Mustard Crusted Breast of Chicken, Honey Mustard Sauce

PLATED MENU 3 ..... $58pp

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 Herbal Teas

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CARIBBEAN BUFFET

Indulge in a vibrant Caribbean feast featuring refreshing salads, flavorful mains like Jerk Chicken 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)

Caribbean Salad with Honey lime dressing

Mixed Greens with Mango and grilled Pineapple

Potato Salad

Dinner Rolls

Entrees (Choice of any Two)
Add an Entrée for only CA$ 7+tax per person

Jerk Chicken

Curry Chicken

Slow Braised Oxtail

Curry Goat

Fish Escovitch style (King Fish CA$2 extra per person)

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 Bigelow Teas

Soft Drinks

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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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 and Rice

Minimum requirement of 35 people $59 pp

Appetizers (Choice of Any 2)

Cocktail Veg Samosas

Batata Vada (Potato Puffs)

Mixed Vegetable Pakoras (Mixed Veg fried Fritters)

Aloo Tikki (Fried Potato Croquettes)

Salads

Chickpea Salad

Kachumber Salad

Potato Salad

Mix Green Salad

Mains (Choice of any 2)

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

Palak Gosht

Matar Paneer (Indian Cottage Cheese with Green Peas)

Aloo Gobi (Cooked Potato and Cauliflower)

Murgh Makhani (Butter Chicken)

Chana Masala (Chickpea Curry)

Dal Tadka (Yellow lentils)

Dala Maharani (Black Lentils)

Desserts (Choice of any 3)

Gajar Ka Halwa
Rasmalai
Fresh Cut Fruits
Gulab Jamun

Beverages

Pitchers of Soft Drinks and Masala Chai

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RECEPTION + BEVERAGES



RECEPTION

FOUR POINTS COCKTAIL PACKAGE $45 pp

*ADD IT FOR **ONLY CA$39 pp when booked with your***

Signature Buffet's or Plated Meal 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 $14 pp
An assortment of quarter cut cocktail sandwiches with relishes

Assorted Wrap Platter $15 pp
Chefs' Selection of Wraps

Open Faced Bread Baser Platter $18 pp
An assortment of Roast Beef, Smoked Salmon, Ham, Turkey, Cheese, Tuna, Eggs, Baby Shrimps with traditional garnishes

International Cheese Platter $20 pp
An assortment of Imported and Domestic Cheeses with Crackers

Crudités Platter $18 pp
Assortment of Fresh Vegetable Sticks| House Dip

Fresh Fruit Platter $14 pp
An assortment of Sliced Fresh Fruit and Berries

Sweets Platter $16 pp
An assortment of Cookies, Brownies, Cakes and Pies

Mediterranean Platter $15 pp
Hummus & Baba Ghanoush with Flat Bread, Celery Sticks, Marinated Olives and Pickles

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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RECEPTION

RECEPTION STATIONS

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

Antipasto Station $275
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)

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RECEPTION

HOT HORS D'OEUVRES

Prices are per dozen. (Minimum 4 Dozen per item)

Buffalo Style Chicken Wings	$48
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 Shrimp	$42
Garlic Shrimp	$48
Crab cakes (mini)	$48
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, Peso, Mozzarella	$34
Potato Puffs	$36

Potato Chips*	$16 per bowl
Peanuts*	$16 per bowl
Popcorn*	$16 per bowl
Pretzels	$18 per bowl
Nachos with Salsa	$20 per bowl

(*Serves 5 persons)

COLD HORS D'OEUVRES

Prices are per dozen. (Minimum 4 Dozen per item)

Roast Beef with Asparagus	$38
Chipotle Baby Shrimp on Toast	$45
Smoked Salmon and Cream Cheese on Toast	$45
Bruschetta with Roasted Tomatoes	$34
Chicken Salad Tartlets	$38
Crab Meat on Brioche	$42
Brie Cheese, Fig chutney on Crackers	$36
Prosciutto with Melon	$38
Shrimp skewers with Cocktail sauce	$48
Prosciutto with Asparagus	$38
Spinach and goat cheese crostini	$38

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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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 (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	$120
Sparkling Wine Punch	$120
Sangria (Red or White)	$ 130
Eggnog (Seasonal)	$110
Rum & Eggnog (Seasonal)	$140

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

WINE LIST



WINE LIST

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.

Red Wine

Lindeman | Shiraz | Australia	$42
Alamos | Malbec | Argentina	$48
Anakena Nuna Cab Sauvignon | Chile	$42
Pelee Island Pinor Noir | Canada	$48
Santa Carolina | Cabernet Sauvignon | Chile	$40
Chianti Classico Vintage 2021 | Italy	$75

White Wine

Santa Julia Reserve| Pinot Grigio |Argentina	$45
Inniskillin | Reisling| Canada	$38
Kim Crawford | Sauvignon Blanc | New Zealand	$58
Santa Carolina | Chardonnay | Chile	$40

Rose Wine

Santa Julia Malbec | Rose| |Argentina	$35

Sparkling Wine

La Marca|Italy	$58

Dietary Charge: Special meals and requirements maybe prepared at an additional charge.
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