

PANORAMIC CITY-WIDE VIEWS

C Banquet Menu



Weddings | Showers | Birthdays | Meetings | Graduations | Corporate Events | Family Gatherings | Retirement Parties | Celebration of Life Events

banquets@mississauga.ca | 905-615-3200 ext. 3311 | mississauga.ca/banquets



PANORAMIC CITY-WIDE VIEWS

C Banquet Menu



BREAKFAST

THE CONTINENTAL

assortment of muffins served with butter

chilled assorted juices

house blend and decaffeinated coffee and a selection of teas

BRUNCH

THE EUROPEAN

assortment of muffins served with butter

cherry cheese danishes, apple struddles, and classic butter croissants

chilled assorted juices

house blend and decaffeinated coffee and a selection of teas

BUFFETS

PAIRING MENU

THE HEALTHY LIVING

assortment of muffins served with butter

house made maple granola

fresh fruit platter

chilled assorted juices

house blend and decaffeinated coffee and a selection of teas

PLATED MENU

THE CLASSIC

fresh fruit platter

buttermilk pancakes served with syrup and butter

wellington county bacon

farmer's sausage

chef attended egg station have your eggs your way with an assortment of fixings

house blend and decaffeinated coffee and a selection of teas



Must have a minimum 25 guests for Chef attendance, under 25 substituted for scrambled eggs

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BREAKFAST

THE BENEDICT

assortment of toasted breads and bagels served with jam preserves and butter
wellington county bacon
farmer's sausage
home fries
chef's twist on egg's benedict served with mornay sauce
ham benedict, or spinach florentine
chilled assorted juices
house blend and decaffeinated coffee and a selection of teas

BRUNCH

BUFFETS

PAIRING MENU

THE CANADIAN

assortment of toasted breads and bagels served with jam preserves and butter
peameal bacon
farmer's sausage
chef attended egg station have your eggs your way with an assortment of fixings
chilled assorted juices
house blend and decaffeinated coffee and a selection of teas

PLATED MENU

Must have a minimum 25 guests for Chef attendance, under 25 substituted for scrambled eggs

Add On:

EGGS BENEDICT STATION

add an eggs benedict station to your buffet



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BREAKFAST

BRUNCH

BUFFETS

PAIRING MENU

PLATED MENU

HIGH TEA

combination of meat and vegetarian quartered sandwiches and wraps
variety of savory pastries
an array of miniature quiche
garden salad
assortment of Italian pastries
chilled assorted juices
house blend and decaffeinated coffee and a selection of teas

SUNDAY BRUNCH

smoked salmon rosettes garnished with accoutrement
roasted chicken supreme
spinach and cheese cannelloni
traditional picnic potato salad
garden salad
sliced baguettes
fresh fruit platter
house blend and decaffeinated coffee and a selection of teas



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BREAKFAST

BRUNCH

BUFFETS

PAIRING MENU

PLATED MENU

CARIBBEAN

rice with red kidney beans
flour dusted red snapper
48 hour marinated jerk pork or chicken
house made pickled coleslaw
garden salad
seasonal vegetables
sliced baguette
table of house made trifles topped with berries
house blend and decaffeinated coffee and a selection of teas

ITALIAN

breaded chicken cutlets topped with mozzarella and tomato sauce
breaded eggplant topped with mozzarella and tomato sauce
house made Caesar salad with seasoned croutons
seasonal vegetables
roasted Yukon gold potatoes
three bean minestrone with pastina made in house
sliced baguette
assortment of Italian pastries
house blend and decaffeinated coffee and a selection of teas



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BREAKFAST

BRUNCH

BUFFETS

PAIRING MENU

PLATED MENU



MEXICAN

rice, olives, black bean and corn stuffed poblanos topped with mozzarella
roasted chicken marinated Veracruz style with ginger, garlic, and grilled chilis
thyme scented steamed rice
seasonal vegetables
garden salad
cinnamon sugar churros or fried plantains with icing sugar
house blend and decaffeinated coffee and a selection of teas

THE HAWAIIAN ROAST

vermicelli noodle salad with spring veg mix tossed in a honey chili sauce
mirepoix stuffed porkloin garnished with apple compote
pineapple salsa
seasonal vegetables
roasted Yukon gold potatoes
sliced baguettes
assorted bite size dessert squares
house blend and decaffeinated coffee and a selection of teas

THE ATLANTIC

roasted salmon brushed with Dijon mustard topped with seasoned breadcrumbs
seasonal vegetables
roasted Yukon gold potatoes
garden salad
sliced baguettes
assorted Italian pastries
house blend and decaffeinated coffee and a selection of teas

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BREAKFAST

LATE WINTER HARVEST

roasted bell pepper and tomato soup or cream of cremini mushroom soup
marinated wine and thyme roasted chicken
garlic mashed potatoes
seasonal vegetables
baby kale salad with red wine and onion vinaigrette
sliced baguettes
table of miniature cheesecakes in three assorted flavours
house blend and decaffeinated coffee and a selection of teas

BRUNCH

BUFFETS

PAIRING MENU

THE FARMER'S FEAST

Ontario farmed striploin in a wine and beef herbed gravy
baked potatoes with side of sour cream and green onion
seasonal vegetables
house made Caesar salad with seasoned croutons
sliced baguette
fresh fruit platter
house blend and decaffeinated coffee and a selection of teas

PLATED MENU

THE TRADEMARK

dark soy and garlic marinated roast chicken
vegetable and ricotta stuffed baked pasta shells
seasonal vegetables
roasted Yukon gold potatoes
garden salad
sliced baguette
assortment of bite size dessert squares
house blend and decaffeinated coffee and a selection of tea



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BREAKFAST

THE PROVINCIAL

seared foie gras with compote on crostini (chef attended)
assortment of Ontario cheeses with crackers
served aperitif

BRUNCH

BY THE SHORE

mussels station, 2 sauces (chef attended)
oyster station (chef attended)
served champagne

BUFFETS

PAIRING
MENU

SURF AND TURF

seared tuna with avocado and fried wrap chips (chef attended)
deconstructed beef wellington on crostini (chef attended)
wine pairings

PLATED
MENU



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BREAKFAST

BRUNCH

BUFFETS

PAIRING
MENU

PLATED
MENU



ENTRÉES

CLASSIC

chicken supreme
AAA striploin
salmon

STERLING

stuffed chicken supreme
prime rib steak
red snapper or rainbow trout

SIGNATURE

half Cornish hen
rack of lamb
lobster tail (4oz) and tenderloin (6oz)
tenderloin (10oz)

All entrées include choice of soup or salad, potatoes, vegetables, dessert, house blend and decaffeinated coffee and a selection of teas. Enhance your guests experience with one of our pasta dishes.

CHOOSE SOUP

roasted red pepper and tomato
butternut squash
cream of mushroom
minestrone
carrot ginger
caldo verde

OR SALAD

mixed greens with house dressing
caprese
chop house
roasted beets
traditional Caesar
Greek

ADD ON – PASTA COURSE

meat lasagna
cheese and spinach cannelloni
pasta primavera in a rose sauce
Mediterranean pasta with black olives, capers and sundried tomatoes
squash agnolotti with pumpkin seeds and tomato sauce
bacon or crab mac and cheese

DESSERTS

crème brulee with berries
vanilla mousse crepe with berry compote
apple blossom with vanilla ice cream
cheese cake with berry compote
assorted Italian pastries

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APPETIZERS

PLATTERS

STATIONS

HOT CANAPES

polenta bites with marinara
mini vegetarian quiche
beef sliders
coconut shrimp
mini beef wellington
edamame dumplings
vegetarian spring rolls
vegetarian samosas
truffle mushroom crostini
thai marinated chicken satay
beef on a bun
beef satay
spanakopita

COLD CANAPES

caprese skewers
tomato bruschetta with balsamic
cocktail shrimp shooters
double cream brie with preserves on crostini
smoked salmon crostini
beef tartar 'american style'
modern day deviled eggs



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APPETIZERS

PLATTERS

STATIONS

ANTIPASTO PLATTER

zucchini, eggplant, roasted red peppers, marinated olives, pickled vegetables, sliced salami

DELUXE ANTIPASTO PLATTER

zucchini, eggplant, roasted red peppers, marinated olives, pickled vegetables, sliced salami, sliced prosciutto, mini bocconocini

FRESH FRUIT PLATTER

assorted fresh fruit

FRESH VEGETABLE PLATTER

assorted seasonal vegetables with dip

CHEESE PLATTER

assortment of cheese served with grapes and crackers

SANDWICH PLATTER

variety of egg, tuna, ham and turkey

COLD CUT PLATTER

assorted meats served with butter, mayo, and bread



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APPETIZERS

Enhance your guests experience with one or more of our unique stations.
All stations minimum of 50 guests, unless specified otherwise.

PLATTERS

POUTINE

fresh cut fries served with gravy and mozzarella

CANDY BAR

assortment of candies

COMBO #7

chicken nuggets served with plum sauce

fresh cut fries served with ketchup

POPCORN CRAZE

fresh popped popcorn with choice of seasonings

BBQ BAR

mini hotdogs and sausages served with assortment of fixings

MINI CUPCAKE

assortment of miniature cupcakes

DELUXE CHEESECAKE

assortment of cheesecakes



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APPETIZERS

PLATTERS

STATIONS

CHEF ATTENDED

QUESADILLA

vegetarian quesadillas served with salsa and sour cream

MAC & CHEESE

elbow pasta with mornay sauce topped with bacon crumble, scallions and smokey ketchup

MUSSELS

served with bread and two sauces

OYSTER BAR

fresh seasonal oysters with horseradish sauce

GRILLED CHEESE

classic grilled cheese on white bread with cheddar

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RECEPTION BAR

WINE SELECTIONS

HOST BAR | CASH BAR

HOUSE WINE – WHITE

Tintern Ridge – Vineland Estate (glass)
Chardonnay - Chateau des Charmes (glass)
Unoaked Chardonnay – Peller Estates

HOUSE WINE – RED

Tintern Ridge – Vineland Estate (glass)
Cab/Merlot - Chateau des Charmes (glass)
Cab/Merlot – Peller Estates

WHITE WINE (bottle only)

Pinot Grigio – Argento
Semi-Dry Riesling – Vineland Estate
Chardonnay – Fat Bastard
Blend – Ironstone Obsession
Sauvignon Blanc – Stoneleigh
Sparkling White – Martini Ast

RED WINE (bottle only)

Gamay Noir – Angel's Gate
Tempranillo – Beronia
Blend – Goats do Roam
Cab/Merlot – Chateau Timberlay
GSM – Pirramimma Stock's Hill

NAME BRANDS

luksusova, malibu rum, bacardi white, beefeater,
canadian club, grants, st remy

PREMIUM BRANDS

ketel one, bacardi gold, bombay sapphire, forty
creek, johnnie red, sauza silver

ULTRA PREMIUM BRANDS

belvedere, havana club dark, hendricks, crown
royal black, chivas regal, jose cuervo



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PRICES

BREAKFAST BRUNCH

BREAKFAST

THE CONTINENTAL

\$8 per person

THE EUROPEAN

\$11 per person

THE HEALTHY LIVING

\$13.50 per person

THE CLASSIC

\$16.50 per person

Minimum 25 guests for Chef attendance,
under 25 substituted scrambled eggs

THE BENEDICT

\$17.50 per person

THE CANADIAN

\$18 per person

Minimum 25 guests for Chef attendance,
under 25 substituted scrambled eggs

Add On:

EGGS BENEDICT STATION

\$3 per person

BRUNCH

HIGH TEA

\$27.50 per person

SUNDAY BRUNCH

\$33 per person



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PRICES

BUFFETS PAIRING MENU

BUFFETS

CARIBBEAN

LUNCH \$28.50 per person
DINNER \$49 per person

ITALIAN

LUNCH \$31 per person
DINNER \$45 per person

MEXICAN

LUNCH \$28 per person
DINNER \$39.95 per person

THE HAWAIIAN ROAST

LUNCH \$28.50 per person
DINNER \$39.95 per person

THE ATLANTIC

LUNCH \$29 per person
DINNER \$39.95 per person

LATE WINTER HARVEST

LUNCH \$30.50 per person
DINNER \$42 per person

THE FARMER'S FEAST

LUNCH \$33 per person
DINNER \$44 per person

THE TRADEMARK

LUNCH \$30 per person
DINNER \$47 per person

PAIRING MENU

THE PROVINCIAL BY THE SHORE SURF AND TURF

All packages to be priced upon request;
based on market price.



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PRICES

PLATED MENU APPETIZERS PLATTERS

PLATED MENU

CLASSIC

\$48 per person

STERLING

\$56 per person

SIGNATURE

\$69 per person

Add On:

PASTA COURSE

\$7.25 per person

APPETIZERS

HOT CANAPES

COLD CANAPES

\$9 per person, based on choice of 5 canapes

Pricing is based on 5 pieces per person

PLATTERS

ANTIPASTO PLATTER

\$4.50 per person

DELUXE ANTIPASTO PLATTER

\$10.95 per person

FRESH FRUIT PLATTER

\$3.25 per person

FRESH VEGETABLE PLATTER

\$2.50 per person

CHEESE PLATTER

\$3.75 per person

SANDWICH PLATTER

\$5.50 per person

COLD CUT PLATTER

\$4.50 per person



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PRICES

STATIONS

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POUTINE

\$5 per person

CANDY BAR

\$8 per person

COMBO #7

\$6 per person

POPCORN CRAZE

\$2 per person

BBQ BAR

\$7 per person

MINI CUPCAKE

\$5 per person

DELUXE CHEESECAKE

\$7.95 per person (minimum 60 guests order)

DESSERT

\$7.25 per person

CHEF ATTENDED

QUESADILLA

\$8 per person

MAC & CHEESE

\$6.50 per person

MUSSELS

\$7 per person

OYSTER BAR

pricing and details available upon request

GRILLED CHEESE

\$3 per person



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PRICES

RECEPTION BAR

HOUSE WINE – WHITE

Tintern Ridge – Vineland Estate.....GLASS \$6.15 BOTTLE \$22.12
Chardonnay - Chateau des Charmes...GLASS \$6.15 BOTTLE \$23.00
Unoaked Chardonnay – Peller Estates .BOTTLE \$24.78

HOUSE WINE – RED

Tintern Ridge – Vineland Estate.....GLASS \$6.15 BOTTLE \$22.12
Cab/Merlot - Chateau des Charmes ...GLASS \$6.15 BOTTLE \$23.00
Cab/Merlot – Peller Estates.....BOTTLE \$24.78

WHITE WINE

Pinot Grigio – Argento.....BOTTLE \$26.55
Semi-Dry Riesling – Vineland Estate.....BOTTLE \$30.97
Chardonnay – Fat BastardBOTTLE \$33.63
Blend – Ironstone ObsessionBOTTLE \$33.63
Sauvignon Blanc – StoneleighBOTTLE \$39.82
Sparkling White – Martini AstBOTTLE \$34.51

RED WINE

Gamay Noir – Angel's GateBOTTLE \$30.09
Tempranillo – Beronia.....BOTTLE \$30.97
Blend – Goats do Roam.....BOTTLE \$33.63
Cab/Merlot – Chateau TimberlayBOTTLE \$39.82
GSM – Pirramimma Stock's Hill.....BOTTLE \$39.82



Minimum spend of \$250 required for bar service.
Bartender labour charges apply if minimum is not met at \$15 per hour.

All menu prices subject to applicable taxes and 15% gratuity.

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PRICES

RECEPTION BAR

HOST BAR | CASH BAR

name brands	\$5.95
premium brands	6.75
ultra premium brands.....	8.45
wine by the glass	6.15
domestic beer.....	4.95
imported beer	5.95
coolers	5.95
liquors	4.95
mineral water	1.50
soft drinks	1.00
non-alcoholic bar.....	5.00 per person



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