



# THE WATERSIDE INN



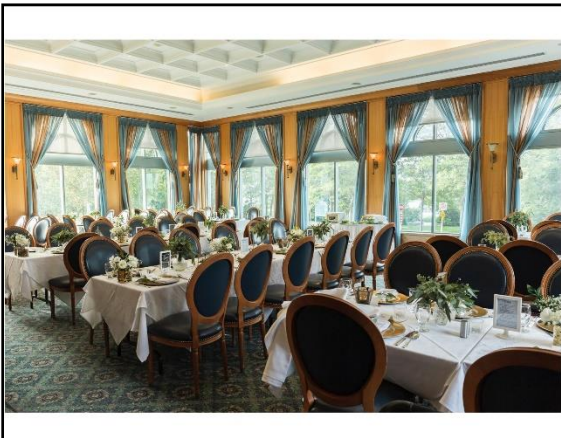
*2024 Social Catering  
Events & Celebrations*

## FUNCTION ROOMS & CAPACITIES



### PORT CREDIT BALLROOM

Tastefully decorated in soft aqua tones and antique crystal chandeliers, the Port Credit Ballroom offers 5,430 square feet and it is divisible into three sections: South, Centre and North. The South section features a walk-out terrace through three patio doors and the North section has three large windows. Buffet, cocktail reception and plated menus are available.



### BREAKWATER VENUE & PATIO

Breakwater was formally the only restaurant in Mississauga to have a Toronto Life 3.5 Star Rating, the Award of Excellence from Wine Spectator and a CAA Four-Diamond Award. It now serves as an elegant, private event space that welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine and your intimate celebrations. Each dish is an inspiration, a skillful blend of the finest ingredients, artistically presented and complemented by an extensive wine cellar. Breakwater can accommodate up to 80 guests comfortably for an exclusive event.

Function Room	Dimensions	Sq. Feet	Boardroom	Banquet	Reception
Port Credit Ballroom	117' x 45'	5,430	n/a	300	350
Port Credit South	39' x 45'	1,755	34	90	120
Port Credit Centre	35' x 45'	1,575	30	60	90
Port Credit North	45' x 45'	2,025	44	110	140
Breakwater	29' x 39'	1,131	24	80	100

## PLANNING YOUR EVENT

- ∞ All tables are set with white linens & napkins, white china, sterling silver flatware, sparkling votive candles and personalized printed menus or buffet signage.
- ∞ Our staff will setup a dance floor if required. The client will arrange for a DJ or band (and they will have to provide their own sound system). SOCAN and Re:Sound fees would apply.
- ∞ Multiple parking options are available.
- ∞ Discounted guestroom rates may be arranged for your guests.
- ∞ Coat check is available.
- ∞ Gold & silver charger plates are available to rent as well as chair covers (prices vary).
- ∞ Refer to our recommended vendor list for additional linen, décor, music, etc.
- ∞ Accessible parking and washrooms on the main level.
- ∞ Limited audio-visual equipment is available.
- ∞ We are happy to create a customized menu to fit your requirements.
- ∞ All food and beverage prices listed are subject to 16% gratuity and 13% HST. Prices are subject to change.





## **BREAKFAST BUFFETS**

### **Classic Continental \$27/PP**

Oasis Orange Juice  
Hand Cut Fresh Fruit Salad  
Toaster Station  
Hard Boiled Eggs  
Fresh Baked Butter Croissants & Muffins  
Sliced Cheese, Tomatoes, Cold Cuts  
Butter & Preserves  
Freshly Brewed Coffee & Tea

### **Rise & Shine \$28/PP**

Cranberry & Pomegranate Juice  
English Muffins & Rye Bread  
Fresh Cut Oranges, Grapefruit, Blueberries  
Fruit Yogurt, Granola, Skin-On Whole Almonds  
Breakfast Scones & Croissants  
Honey-Ricotta Spread, Berry Compote  
Butter & Preserves  
Freshly Brewed Coffee & Tea

### **Traditional Breakfast \$33/PP**

Oasis Orange Juice  
House Cut Fresh Fruit Salad  
Assorted Toaster Breads and Preserves  
Scrambled Eggs and Aged Cheddar  
Country Style Breakfast Potatoes  
Crispy Bacon and Sausage  
Freshly Brewed Coffee & Tea

### **Market Café \$35/PP**

Oasis Orange Juice  
Assorted Toaster Breads & Fresh Baked Croissants  
Butter & Preserves  
Chef's Choice of Egg Frittata  
Crispy Fried Potato Hashbrowns, Ketchup  
Bacon & Turkey Sausage  
Herb Roasted Tomatoes  
Freshly Brewed Coffee & Tea

### **Waterside Executive \$41/PP**

Oasis Orange Juice & Cranberry Juice  
Fresh Sliced Seasonal Fruit and Berries  
House Made Granola and Fruit Yogurts  
Assorted Toaster Breads & Butter Croissants  
Brioche French Toast  
Butter, Preserves, Berry Compote, Chantilly  
Scrambled Eggs with Haloumi Cheese  
Sauteed Mushrooms, Tomatoes, Peppers,  
Spinach & Fresh Cut Herbs  
Crispy Bacon and Lean Turkey Sausage  
Freshly Brewed Coffee & Tea

### **A La Carte Breakfast Enhancements**

Crispy Shredded Potato Hash	\$7/PP
Peameal Bacon	\$7/PP
Toaster Station & Preserves	\$7/PP
Bacon or Sausage	\$8/PP
Strawberry Banana Smoothie	\$8/PP
Two Eggs Scrambled	\$8/PP
Yogurt Granola Parfaits	\$9/PP
Waffles/Pancakes/French Toast	\$9/PP
Whole Fruit Display (2pcs/pp)	\$10/PP
Shakshuka	\$12/PP
Eggs Benedict 2 pcs	\$12/PP
Smoked Salmon & Condiments	\$13/PP
Seasonal Fruit & Berries	\$16/PP

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## **BRUNCH BUFFET \$42/PP**

Assorted Juices Station  
Chef's Choice Mini Dutch Pancakes and Breakfast Pastries  
Toaster Station with Butter, Assorted Preserves, Cream Cheese  
Chef's House Salad  
Fresh Cut Fruit & Berries  
Waterside Sweet Table  
Freshly Brewed Coffee and Assorted Tea

*Plus Your Choice of the Following:*

### BRUNCH OPTION A

Scrambled Ontario Eggs with Haloumi and Herbs  
Oven Baked Crispy Bacon and Sausage  
Hand Cut Potato Hash, Grilled Peppers

### BRUNCH OPTION B

Belgian Waffles, Chantilly, Berry Compote  
Macaroni Salad  
Charcuterie Board with Deli Meats and Cheese

*Plus Your Choice Of One Main:*

**\$9/PP Penne Pasta A La Vodka**, Shaved Parmesan, Roasted Red Peppers

**\$11/PP Shakshuka**, Poached Eggs in Savoury Cumin Tomato Sauce, Grated Haloumi, Chopped Cilantro

**\$11/PP Seared Herb Chicken Supreme**, Grilled Ratatouille Vegetables, Crumbled Feta

**\$11/PP Chicken Piccata**, Caper Butter Sauce

**\$11/PP Cajun Vegetable Stuffed Basa**, Citrus Tomato Caper Butter Sauce

**\$13/PP Fried Chicken and Waffle**, Maple Garlic Sauce

**\$16/PP Grilled Sesame Salmon**, Sauteed Edamame, Sriracha Sauce

**\$18/PP Smoked Salmon Platter**, Hardboiled Eggs, Cucumbers, Heirloom Tomatoes, Red Onion, Capers, Dill Cream Cheese, Assorted Bagels

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## **SANDWICH BUFFETS**

All Sandwich Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

### **Build Your Own Sandwich \$38/PP**

Chef's Market Inspired Soup  
 Egg Salad and Traditional Shaved Deli Platter of AAA Roast Beef & Oven Roasted Turkey  
 Sliced Cheese served with Assorted Breads and Wraps  
 Fresh Cut Tomatoes, Shredded Lettuce, Cucumber and Pickles  
 Selection of Aioli's and Condiments  
 Romaine Salad, Chopped Tomatoes, Red Onion Slivers, Creamy Garlic Dressing,  
 Everything Bagel and Parmesan Crackle, Fried Capers  
 Orzo Salad, Peppers, Cucumbers  
 Bean Salad, Roasted Corn, Peppers, Tomatoes, Radish, Avocado  
 Tortilla Chips, Salsa and Guacamole  
 Country Style Assorted Cookies

### **Sandwich Shop \$40/PP**

Tomato Dill Soup  
 Classic Caesar Salad  
 Potato Salad, Sweet Onion, Olives, Hardboiled Egg, Parsley White Wine Vinaigrette  
 Creamy Coleslaw  
 Fried Tortilla and Veggie Taco Dip  
 Raw Vegetable Selection with House Veggie Dip  
 Chef's Choice Brownies and Fresh Fruit

*Choose One Sandwich:*

- Chicken Parmesan, Marinara Sauce, Basil Pesto Aioli, Mozzarella Cheese Panini
- Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo, Panini Bun
- Haloumi Grilled Cheese, Tomato, Pickled Onion, Jalapeno Mayo, Marble Rye
- Reuben, Corned Beef, Sauerkraut, Pickle, Swiss Cheese, Russian Dressing
- Tuna Melt, Mango Chutney, White Cheddar, Green Chili Mayo

### **Shawarma Delight \$43/PP**

Chef's Market Inspired Soup  
 Fattoush Salad – Chopped Romaine Lettuce, Tomatoes, Cucumbers, Peppers, Toasted Pita, Feta Cheese, Pomegranate Vinaigrette  
 Shoestring Fries and Spice Rice  
 Shawarma Spiced Chicken  
 Shawarma Station with Pita, Roasted Garlic and Tahini Hummus, Salata, Cabbage Slaw,  
 Pickled Turnip and Onion, Harissa, Yogurt Sauce  
 Pistachio Cookies

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## **HOT BUFFETS**

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

### **French Connection \$46/PP**

Provençal Garlic Soup, Toasted Baguette  
 Vegetarian Nicoise Salad, Hardboiled Egg, Olives, Fresh Vegetables, White Beans, Lemon  
 Dijon Vinaigrette  
 Chicken Chasseur, Wild Mushrooms, Tomatoes, Cognac Tarragon Velouté  
 Parisienne Potatoes, Caramelized Onions  
 Ratatouille Vegetables, Grilled Asparagus  
 Chef's Choice Choux Au Craquelin

### **Comforts of Home \$46/PP**

Smokey Cheddar Broccoli Soup  
 Creamy Macaroni Salad, Fried Onions  
 Classic Caesar Salad  
 Lemony Coleslaw  
 Roasted Cajun Chili Corn, Cilantro Sour Cream, Diced Pepperoncini  
 Crispy Semolina Fried Chicken, Chipotle BBQ Sauce, Lemon Dill Yogurt Dip  
 Smokey Cheddar Baked Cauliflower, Panko Crumble  
 Warm Bread Pudding, Orange Zested Caramel Drizzle

### **Tour of Asia \$48/PP**

Hot and Sour Soup, Wild Mushrooms, Tofu, Egg Ribbons  
 Gochugaru Cucumber Salad, Crispy Radish, Red Onion, Jalapeno, Korean Red Chili Dressing  
 Asian Chopped Salad – Duo Cabbage, Crisp Vegetables, Toasted Cashews, Edamame,  
 Crunchy Noodles, Lime-Ginger Dressing  
 Pad Thai – Stir Fried Rice Noodles, Sauteed Vegetables, Tofu, Tamarind Sauce, Toasted  
 Peanuts  
 Beef and Broccoli, Teriyaki Sauce  
 Vegetable Fried Rice, Toasted Sesame Seeds, Sriracha Sauce  
 Five Spiced Sauteed Bok Choy  
 Honey Castella Sponge Cake

### **Mediterranean Sea \$48/PP**

Avgolemono Lemon Chicken Soup with Orzo  
 Greek Salad- Iceberg Lettuce, Tomato, Red Onion, Kalamata Olives, Bell Peppers, Feta  
 Cheese, Oregano Vinaigrette  
 Balsamic Roasted Vegetables and Olives  
 Spanakopita and Tzatziki  
 Tomato Braised Greek Potatoes  
 Chicken Souvlaki, Saffron Rice, Grilled Pita  
 Baklava and Fresh Fruit

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**Mexican Cantina \$48/PP**

Tomato Tortilla Soup, Fried Tortilla Strips, Feta Crumble, Cilantro  
 Mexican Chopped Salad, Peppers, Onions, Roasted Corn, Black Olives, Avocado,  
 Chili Lime Vinaigrette  
 Fried Jalapeno Poppers, Chili Cheese Dip  
 Tomato Rice with Peppers and Cilantro  
 Churros with Chocolate Sauce  
 Fajita Station with Sautéed Peppers and Onions, Warm Flour and Corn Tortillas, Jack Cheese,  
 Cilantro Sour Cream, Pico de Gallo, House Hot Sauce, Guacamole, Jalapeno, Cabbage Slaw

*Choose One Main:*

- Chipotle Spiced Pulled Chicken
- Crispy Fried Tilapia
- Chili Spiked Marinated Shrimp
- Pasilla Pepper Pulled Beef

**Oktoberfest \$48/PP**

Kartoffelsuppe – Potato Soup, Bacon Crumble  
 Gurkensalat – Dill Cucumber Salad  
 Kartoffelsalat – Potato Salad with Gherkin, Bacon, Scallion Dijon Mayo Dressing  
 Kasespatzle – Sauteed Dumplings with Cabbage, Mushroom, Gruyere Cheese, Parsley  
 Chicken Schnitzel – Breaded Chicken Breast, Mushroom Jus, Sauerkraut, Lemon Wedges  
 Grune Bohnen – Sauteed Green Beans, Red Pepper, Caramelized Onion, Bacon,  
 Fried Breadcrumbs  
 Kaiserschmarrn – Caramelized Shredded Pancake, Fruit Compote, Chantilly, Icing Sugar

**Sabor de Portugal \$48/PP**

Caldo Verde – Potato Broth, Shredded Collard Greens, Chouriço  
 Mixed Greens Salad – Tomatoes, Cucumbers, Black Olives, Sliced Onion, Shredded  
 Carrots, Scallion Vinaigrette  
 Chick Pea Salad – Crisp Vegetables, Red Wine Vinaigrette  
 Smoked Paprika Parisienne Potatoes  
 Piri Piri Chicken  
 Roasted Vegetables, Giardiniera  
 Pasteis De Nata – Custard Tarts

**Andale! \$48/PP**

Spanish Lentil Soup, Fried Garlic  
 Pipirrana Salad – Tomato, Cucumber, Jalapeno, Creamy Garlic Dressing, Toasted Bread  
 Ensalada Verde  
 Paella – Seafood **OR** Chicken and Chorizo, Saffron Arborio Rice, Green Peas,  
 Patatas Bravas – Roasted Potatoes, Spicy Tomato Sauce, Garlic Mayo  
 Roasted Vegetable Medley  
 Flan, Caramel

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**Taste of the Caribbean \$48/PP**

Jamaican Chicken Soup – Squash, Dumplings, Hearty Vegetables and Corn  
 Cabbage Salad – Peppers, Carrots, Mango, Sliced Almonds, Jalapeno and Lime Zested  
 Dijon Dressing  
 Spinach Salad – Mandarin Oranges, Pineapple, Quinoa, Orange Zested White Wine  
 Vinaigrette  
 Cod Fish Fritters and Fried Plantains, Mango Chutney  
 Rice and Peas – Allspice Rice, Black Beans, Coconut  
 Jerk Chicken, Roasted Sweet Potato and Callaloo  
 Carrot Cake Squares

**Chillin' 'n' Grillin' \$52/PP**

*(Vegetarian Burgers available upon request)*

Classic Caesar Salad  
 Greek Chick Pea Salad  
 Cajun Macaroni Salad  
 Grilled Corn on the Cob, Jalapeno Butter  
 Fried Tortilla Chips, Salsa, Guacamole, Sour Cream  
 Gourmet AAA Beef Burgers, Caramelized Onions  
 Sliced Tomatoes, Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onion  
 Tomato Ketchup, Deli Mustard, Pickle Relish  
 Grilled Pineapple, Honey Lime Glaze  
 Mini Apple Tarts, Crème Anglaise

**Little Italy \$53/PP**

Sun Dried Tomato Gnocchi Soup, Shredded Spinach, Parmesan  
 Baby Potato Salad, Cherry Tomatoes, Haricots Verts, Olives, Red Onion, Basil Caper  
 Vinaigrette  
 Panzanella Salad – Tomato, Toasted Italian Bread, Cucumber, Onion, Olives, Bocconcini,  
 Basil Red Wine Vinaigrette  
 Penne Pasta Al Forno, Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream  
 Sauce, Chopped Tomato and Basil Topping  
 Beef Bracirole, Stuffed and Rolled Flank Steak, Red Wine Tomato Sauce  
 Chef's Choice Tiramisu and Italian Cookies, Fresh Fruit Display

**Additional Protein Options (Recommended for Dinner Buffets)**

<b>\$11/PP</b>	Chicken Breast
<b>\$11/PP</b>	Grilled Italian Sausage
<b>\$13/PP</b>	Salmon Filet
<b>\$15/PP</b>	Shrimp Skewer
<b>\$MP/PP</b>	N.Y. Steak

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## **DIY Lunch and Dinner Buffets**

**PRICED PER PERSON, MINIMUMS AS LISTED FOR EACH TIER**

Customize your menu by choosing your tier of buffet and then choosing your options!

All the buffet menus are served with freshly baked rolls, butter, coffee, tea and The Waterside Inn Sweet Table.

### **BASE TIER (minimum 20 guests) - \$53 per person**

- Choose 1 Soup
- Choose 1 Salad
- Choose 2 Sides
- Choose 1 Main Course

### **SECOND TIER (minimum 25 guests) - \$69 per person**

- Choose 1 Soup
- Choose 2 Salads
- Choose 2 Sides
- Choose 2 Main Courses

### **THIRD TIER (minimum 25 guests) - \$82 per person**

- Choose 1 Soup
- Choose 3 Salads
- Choose 1 Platter
- Choose 2 Sides
- Choose 2 Main Courses

### **TOP TIER (minimum 50 guests) - \$96 per person**

- Choose 1 Soup
- Choose 3 Salads
- Choose 2 Platters
- Choose 2 Sides
- Choose 3 Main Courses
- *Top Tier also includes an upgraded dessert buffet featuring a chocolate fountain!*

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**Soups**

- Roasted Butternut Squash, Cinnamon, Maple Cream
- Smoked Tomato Bisque
- Wild Mushroom, Roasted Garlic, Parmesan
- Tortilla Soup, Fried Tortilla Strips, Feta Crumble, Cilantro
- Manhattan Clam Chowder

**Salads**

- Roasted Vegetable Salad, Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Cumin Carrots, Sun Dried Cranberries, Champagne Tarragon Vinaigrette
- Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing
- Caesar with Romaine, Fresh Lemon and Garlic Rye Croutons
- Greek Salad, Feta, Oregano Vinaigrette
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds
- Macaroni Salad
- Hot House Tomato, Baby Bocconcini, Charred Red Onions, Honey Balsamic Vinaigrette
- Asian Noodle Salad, Mandarin Orange, Ginger Garlic Dressing, Scallions
- Citrus Poached Quinoa, Chili Corn, Sweet Bell Peppers, Arugula, Shallot White Wine Vinaigrette

**Platters**

- Mediterranean Antipasto Platter including Grilled Vegetables, Old World Cured Meats and Assorted Condiments
- Smoked Atlantic Salmon Platter, Fine Green Beans, Capers, Sea Salt Crostini
- Teriyaki Ginger Baked Atlantic Salmon, Smoked Sea Salt Crostini
- Shrimp and Pickled Vegetables, Caper Cocktail Sauce

**Mains**

- Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream
- Vegetable Stuffed Basa, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Spiced Vegetables
- Jerk Chicken with Chili Corn
- Seared Herb Chicken Supreme, Ratatouille Vegetables, Crumbled Feta
- Chicken Coq Au Vin, Bacon, Crispy Onion Strings
- Beef Stroganoff, Egg Noodles
- Beef Bourguignon, Mini Yorkshire Pudding
- Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ sauce

**Sides**

- Roasted Garlic Mashed Potatoes
- Egg Fried Rice
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- Lemon Scented Parisienne Potatoes
- Vegetable Rice Pilaf
- Cheese Stuffed Tortellini, Pestco Cream Sauce, Diced Tomatoes
- Penne A La Vodka, Grilled Zucchini
- Herb Buttered Vegetable Medley

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## **COCKTAIL RECEPTION MENU SELECTION**

### **PASSED HORS D'OEUVRES**

#### 46/dozen **Cold Canapés**

Antipasto Skewer with Olive, Bocconcini, Grape Tomato, Balsamic, Fresh Basil  
 Black Olive Bruschetta, Garlic Crostini, Woolwich Goat Cheese  
 Citrus Poached Tiger Shrimp, Cilantro Lemon Cocktail Sauce, Micro Greens  
 Mango & Crab Salad, Savory Tart, Micro Sprouts  
 Herb Whipped Goats Cheese, Plum Chutney, Phyllo Basket  
 Smoked Salmon Roulade, Dill Cucumber Cream Cheese, Garlic Crostini  
 Italian Lollipops, Prosciutto, Provolone, Basil Oil  
 Roasted Vegetable Stuffed Mushroom Caps, Padano Parmesan  
 Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto

#### 53/dozen **Hot Hors D'oeuvres**

Brie and Cremini Arancini  
 Butter Chicken Lollipop, Raita Dip  
 Hokkaido Shrimp Skewer, Ginger Miso Aioli  
 Mini Buttermilk Fried Chicken and Waffles with Maple Hot Sauce  
 Mini Greek Spanakopita and Tzatziki Sauce  
 Ginger Beef Skewers, Horseradish Mustard Aioli  
 Vegetarian Spring Rolls with House Sesame Plum Sauce  
 Petite Brie Grilled Cheese Sandwich, Green Peppercorn Ketchup

#### 58/dozen **Gourmet Hors D'oeuvres**

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade  
 Kofta Spiced Chicken Sliders, Pickled Onion, Red Pepper Chutney, Sesame Bun  
 East Coast Crab Cakes, Togarashi Chili Red Pepper Coulis, Micro Cress  
 Moroccan Roasted Vegetable Wontons. Honey Mint Dipping Sauce  
 In House Made Beef Tenderloin Wellington, Sriracha Mustard Dipping Sauce

### **AFTERNOON RECEPTION MENU \$44/PP**

Assorted Finger Sandwiches  
 Hand Cut Crudites with House Made Dip  
 Sliced Fruit and Berry Presentation  
 Canadian Cheese Presentation with Dried Fruit, Nuts, Crispy Flatbreads and Crackers  
 Waterside Inn Mini Desserts  
 Freshly Brewed Dark Roast Coffee & Premium Teas

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**Interactive Cocktail Reception & Chef Manned Stations****Plus \$60/hour chef fee**

- 280            **Carved Canadian Leg of Lamb** (serves 15)  
Seasoned with Garlic and Rosemary  
Served with Tzatziki and Pita Bread, Garlic Hummus
- 300            **Whole Atlantic Salmon Wellington** (serves 30)  
Wild Mushroom Duxelle and Baby Spinach  
Bearnaise Sauce
- Market        **AAA Roasted New York Strip Loin** (serves 20)  
Price            Horseradish, Mustards and Natural Beef Jus  
Served with Caramelized Onions and Wild Mushrooms
- Market        **Slow Roasted AAA Prime Rib of Beef** (serves 30)  
Price            Horseradish, Mustards and Cognac Peppercorn Jus  
Served with Fresh Baked Yorkshire Pudding
- Market        **Freshly Shucked Oysters** (minimum 100pcs)  
Price            Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail  
Sauce and Assorted Condiments
- 17/person     **Vegetable Curry Station**  
Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf,  
Samosas, Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken    \$10
  - Add Garlic Shrimp       \$11
  - Add Ginger Beef         \$17
- 18/person     **Pasta Bar**
- DeCecco Pasta with Smoked Tomato Sauce or Alfredo  
Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken,  
Peppers, Garlic and Parmesan, Focaccia Toast
- 18/person     **Omelette Station**
- Farm Fresh Eggs with Selection of Onions, Peppers, Virginia  
Ham, Mushrooms, Cheddar Cheese
- 24/person     **Risotto Station** (minimum 25ppl)  
Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes,  
Roasted Vegetables and finished with Parmesan Cheese and  
Butter
- Add Herb Chicken       \$8
  - Add Garlic Shrimp       \$11
  - Add Lobster Meat       \$21

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**Cocktail Reception / Late Night Food Bars & Dessert Tables (minimum 20 ppl)**

9/person	<b>Freshly Baked Cookies</b> (choose three cookie flavours): Chocolate Chip                      Peanut Butter Shortbread                              Coconut Macaroons Double Chocolate Chip              Oatmeal Raisin Gingersnap                              Chocolate Brownie Fudge
10/person	<b>Good Ol' Popcorn Bar</b> (includes popcorn cart!) Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
11/person	<b>Mini Donut Bites</b> Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips
12/person	<b>Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip</b>
16/person	<b>Self-Serve Poutine</b> Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream <ul style="list-style-type: none"> <li>• Add Duck Confit                      \$11</li> <li>• Add Butter Chicken                    \$11</li> <li>• Add Chili Lime Ground Beef        \$16</li> <li>• <b>Make it Vegetarian-</b> Vegan Gravy, Chili Roasted Cauliflower, Avocado, Chipotle Peppers</li> </ul>
16/person	<b>Pretzel Bar - Sweet</b> Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar
16/person	<b>Pretzel Bar - Sweet</b> Assorted Dips (Cheese, Honey-Mustard, Melted Butter), Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning
17/person	<b>Late Night Sweet Table</b> The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies
17/person	<b>Sliced Seasonal Fruit and Berry Presentation</b> Served with Minted Yogurt and Honey Dip
20/person	<b>All Day Breakfast</b> Breakfast Sandwich with English Muffin, choice of Turkey Sausage Patty or Bacon, Fried Egg, Cheddar Cheese, served with Ketchup, Mayo, Chipotle Aioli, served with Tater Tots

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**Cocktail Reception / Late Night continued**

- 20/person **Burger Shack**  
Cheeseburger with All Beef Patty, Medium Cheddar, Chopped Onion, Sweet Ketchup, Deli Mustard, served with Crispy Battered Fries
- 24/person **Chef's Seasonally Inspired Flatbreads**
- Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula
  - Caramelized Onions and BBQ Chicken, Monterey Jack
  - Hot House Tomato, Bocconcini, Basil Pesto
  - Pepperoni, Crumbled Bacon, Mushroom, Mozzarella
- 24/person **Mashed Potato Bar**  
Creamy Mashed Potatoes, Braised Beef, Shredded Cheese, Chopped Herbs, Fried Onions, Bacon Bits, Pearl Onion Gravy
- 26/person **Soft Taco Bar**  
Warm Tortilla Shells with Crispy Fried Chicken, Shredded Lettuce, Shredded Monterey Jack Cheese. Sautéed Mixed Peppers and Onions, Black Beans, Corn, Jalapeno Peppers, Pickled Cabbage, Assorted Taco Condiments
- Add Crisped Basa Fillet \$9
  - Add Cajun Blackened Chicken \$11
  - Add Chipotle Beef \$18
- 26/person **Mediterranean Bar**  
Mediterranean Inspired Breads, Dips and Spreads, Marinated Vegetables, European Cured & Smoked Meats, Barreled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- Add Grilled Calamari \$10
  - Add Shrimp (3pcs) \$12
- 26/person **Pub Buffet on Stavebank**  
Roasted Chicken Wings (Honey Garlic Sauce or BBQ Sauce), Frites with Roasted Garlic Mayo and Green Peppercorn Ketchup, Deep Fried Pickles, Nachos with Condiments, Veggies Sticks with House Spiced Ranch Dip
- 26/person **International Cheese Presentation**  
Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers
- Add Old World Charcuterie Meats and Condiments \$10
- 30/person **Chocolate Fountain Station** (minimum 25ppl)  
Dark Chocolate, served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

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## A la Carte Plated Menu Selection

All meals are served with fresh baked dinner rolls and butter.

### From the Soup Kettles

- |    |  |
|----|--|
| 15 | <b>Roasted Butternut Squash</b><br>Cinnamon Maple Sour Cream   |
| 15 | <b>Cream of Broccoli</b><br>Shredded Cheddar                   |
| 15 | <b>Vegetable Moroccan Harika</b><br>Cilantro Crème Fraîche     |
| 15 | <b>Italian Wedding Soup</b><br>Mini Meatballs, Grated Parmesan |
| 15 | <b>Caramelized Onion, Mozzarella Crouton</b><br>Chopped Herbs  |
| 15 | <b>Wild Mushroom and Herbs</b><br>Gorgonzola Crouton           |
| 15 | <b>Smoked Tomato Vodka Bisque</b><br>Chopped Herbs             |
| 15 | <b>Potato Leek Soup</b><br>Scallion Crème Fraiche              |
| 20 | <b>Maritime Lobster Bisque</b><br>Brandy Spiked, Chive Oil     |

### Out of the Garden

- |    |   |
|----|---|
| 15 | <b>Spring/Summer Baby Salad Greens</b><br>Cherry Tomatoes, English Cucumber, Raspberries,<br>In House Made Raspberry Vinaigrette                |
| 15 | <b>Fall/Winter Baby Salad Greens</b><br>Shaved Root Vegetables, Roasted Shallot Dressing  |
| 15 | <b>Arugula Salad</b><br>Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato,<br>Roasted Garlic Dressing                           |
| 16 | <b>Baby Spinach Frisée and Arugula</b><br>Roasted Grapes, Mandarin Orange, Crumbled Feta Cheese,<br>Cajun Spiced Pecans, Honey Sage Vinaigrette |
| 19 | <b>The Chopped Caesar</b><br>Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,<br>Pesto Garlic Crouton, Creamy Garlic Dressing              |

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**Appetizers, Pasta & Risotto** (Appetizer Size / Entrée Size)

- 16 / 32      **Gemelli Pasta**  
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,  
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil,  
Shaved Parmesan
- 16 / 32      **Cheese Tortellini**  
Leek, Mushroom and Pesto Cream Sauce, Fresh Cut Herbs
- 18 / 36      **Wild Mushroom Risotto**  
Arborio Rice cooked in a Vegetable Stock,  
finished with Fresh Cut Herbs and Parmigiano-Reggiano
- 18/ 36      **Sweet Pea & Lemon Risotto**  
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,  
Green Pea Puree and Parmigiano-Reggiano
- 18 / 36      **Mediterranean Vegetable Purse**  
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,  
Red and Yellow Pepper Coulis, Marinated Tofu, Crisp Garlic Pita
- 19/ 38      **Vegetable Fritter and Haloumi**  
Pan Seared Sweet Potato and Vegetable Cake,  
Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan
- 19/ 38      **Southern Stuffed Pepper**  
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes,  
Jalapeno Monterey Jack Cheese, Cilantro Sour Cream,  
Tortilla Chip
- 19/ 38      **Haloumi and Caramelized Onion Risotto Cake**  
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus,  
Shaved Parmesan

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**Fish Entrees** (prices are based on market availability)

- 38            **Pan Seared Tilapia Fillet**  
Caper Butter Sauce
- 40            **Five Spiced Salmon Fillet**  
Yuzu Cream
- MP            **Pan Seared Swordfish**  
Cognac Peppercorn Sauce

**Meat & Poultry Entrees**

- 28            **Pork Chop**  
Stuffed with Bacon, Apple, and Brie
- 28            **Bacon Wrapped Pork Loin**  
Pan Jus
- 30            **Seared Pork Tenderloin**  
Cajun Honey-Butter
- 38            **Pan Seared Chicken Supreme**  
Sherry Mushroom Cream
- 41            **Roasted Stuffed Chicken Supreme**  
Stuffed with Roasted Garlic, Spinach and Haloumi,  
Chicken Jus
- MP            **9 oz AAA Thick Cut Strip Loin**  
Pommery Mustard Horseradish Rubbed,  
Red Wine Rosemary Jus
- MP            **10oz AAA Slow Roasted Prime Rib**  
Natural Pan Jus, Fresh Baked Mini Yorkshire Pudding
- MP            **6oz AAA Grilled Beef Tenderloin**  
Whiskey Jus, Topped With Smoked Tomato and Sea Salt
- MP            **Chicken and Beef Duo**  
Herb Grilled Chicken Supreme, Petite Beef Fillet,  
Wild Mushroom Veal Jus

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**Entree Sides**

Entrees are served with seasonal vegetables and your choice of side:

Garlic Herb Roasted Fingerling Potatoes (cap 100 guests)

Bacon and Herb Mashed Potatoes

Roasted Garlic and Thyme Mashed Potatoes

Caramelized Onion and Rosemary Mashed Potatoes

Butter Crushed New Potatoes

Scalloped Potatoes (+\$2.00)

Twice Baked Potatoes (+\$2.00)

**Desserts**

- 16      **Classic Vanilla Crème Brûlée**  
Macerated Berries, Scattered Sauces  
Upgrade to **Pistachio Crème Brûlée** +\$2.00
- 16      **Apple Cinnamon Fritter and Vanilla Bean Ice Cream (cap 50 guests)**  
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 16      **Vanilla Caramel Tartufo**  
Seasonal Berry and Mint Compote
- 16      **Choux Au Craquelin**  
Espresso Cream Filling, Dulce De Leche Drizzle
- 16      **Chocolate Fudge Brownie**  
Vanilla Bean Ice Cream, Gold Flakes
- 17      **Lemon Curd Cheesecake**  
Whipped Cream, Candied Lemon Wheel
- 18      **Warm Chocolate Hazelnut Lava Cake**  
Strawberry Mint Compote

**Kids Menu** (Children's Meals include a Starter Salad or Soup, and Ice Cream)

- 27      Choose one of the following entrees:
- Crispy Chicken Fingers with House Cut Fries and Veggie Sticks
  - Grilled Cheese Sandwich with House Cut Fries and Veggie Sticks
  - Cheeseburger with House Cut Fries and Veggie Sticks
  - Chef's Choice Pasta with Tomato Sauce or Butter

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## **BEVERAGES**

### **PUNCH BOWLS**

(1 GALLON = 25 GLASSES)

CRANBERRY, APPLE AND 7-UP PUNCH \$80.00  
ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$80.00  
GUAVA, ORANGE AND PINEAPPLE PUNCH \$80.00  
GUAVA, MANGO AND PASSIONFRUIT PUNCH \$80.00  
GUAVA, MANGO AND PINEAPPLE PUNCH \$80.00  
CHAMPAGNE PUNCH (MIMOSAS OR BELLINIS) \$130.00  
RUM PUNCH \$150.00

### **HOST BAR**

NESTLE PURE LIFE STILL WATER \$3.00  
SOFT DRINKS \$4.00  
ASSORTED FRUIT JUICES \$4.75  
DOMESTIC BEER BOTTLE \$8.00  
IMPORTED BEER BOTTLE \$9.00  
PREMIUM BRANDS – BAR RAIL \$8.50  
HOUSE WINE GLASS \$11.00  
HOUSE WINE BOTTLE \$50.00

The above prices **do not include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. Please note if consumption of beverages is less than \$300.00, a bartender fee of \$15.00 per hour (minimum of four hours) will be applied.

### **CASH BAR**

NESTLE PURE LIFE STILL WATER \$4.00  
SOFT DRINKS \$5.25  
ASSORTED BOTTLED FRUIT JUICES \$6.25  
DOMESTIC BEER BOTTLE \$10.50  
IMPORTED BEER BOTTLE \$12.00  
PREMIUM BRANDS – BAR RAIL \$11.25  
HOUSE WINE GLASS \$14.50  
HOUSE WINE BOTTLE \$65.50

The above prices **include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. If the consumption of beverages is less than \$350.00, a bartender fee of \$15.00 per hour (minimum of four hours) as well as a cashier's fee of \$15.00 per hour (minimum of four hours) will be applied.

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## NOTES



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## Recommended Event Professionals (listed alphabetically)

### **Décor**

Chair Décor, Linens & More  
905-851-4007  
[www.chairdecor.com](http://www.chairdecor.com)

Décor with Glamour  
647-866-3302  
[www.decorwithglamour.ca](http://www.decorwithglamour.ca)

Decorake Ltd.  
416-939-7116  
[www.decorake.com](http://www.decorake.com)

Designs by Dina  
905-781-7811  
[www.designsbydina.ca](http://www.designsbydina.ca)

Luxe Designs & Styling  
647-624-7795  
[www.luxedesigns.ca](http://www.luxedesigns.ca)

OMG Decor  
905-920-6501  
[www.omgdecor.ca](http://www.omgdecor.ca)

### **DJ Services**

Blue Frog  
416-725-9580  
[www.bluefrogentertainment.ca](http://www.bluefrogentertainment.ca)

Feedback Promotions  
905-277-8668  
[www.feedbackpromotions.com](http://www.feedbackpromotions.com)

Impact Entertainment  
416-953-5281  
[www.impactentertainment.ca](http://www.impactentertainment.ca)

MacMillan Entertainment Group  
905-615-8585  
[www.macmillangroup.com](http://www.macmillangroup.com)

Perpetual Rhythms  
647-528-3548  
[www.perpetualrhythms.com](http://www.perpetualrhythms.com)

### **Florists**

Callia Flowers  
647-490-5757  
[www.callia.com](http://www.callia.com)

Plush Flowers  
647-294-7739  
[www.plushflowers.ca](http://www.plushflowers.ca)

Stavebank Florist  
905-278-2426  
[www.stavebankflorist.com](http://www.stavebankflorist.com)

Canadian Institute of Floral Design  
416-733-9968  
[www.cifd.ca](http://www.cifd.ca)

Raindrops on Roses  
416-845-9724  
[www.rorflowers.ca](http://www.rorflowers.ca)

### **Invitations**

Aktiv Art & Design  
905-848-6309  
[www.aktivart.ca](http://www.aktivart.ca)

Stephita Invitations  
905-489-1199  
[www.stephita.com](http://www.stephita.com)

Paper Decorum  
905-990-8400  
[www.paperdecorum.com](http://www.paperdecorum.com)

Stylish Moments  
647-299-2588  
[www.stylishmoments.ca](http://www.stylishmoments.ca)

### **Musicians & Performers**

BluSoul  
Singers  
416-846-3687  
[www.blusoul.ca](http://www.blusoul.ca)

Montage Music  
Flute/Piano/Guitar/Harp/String  
416-924-8180

Liz Craig  
Pianist  
647-466-4198

### **Balloon Arrangements & Event Décor Rentals**

Beyond Balloons & Décor  
647-375-6626  
[www.beyondballoons.ca](http://www.beyondballoons.ca)

Party Mama  
party.mama@outlook.com  
@\_partymama

Social Creations  
647-542-2518  
@social.creations

LBC Balloons & Co.  
416-305-1245  
[www.lalabeanscreations.com](http://www.lalabeanscreations.com)

Parties By Envy  
647-678-1235  
@partiesbyenvy

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**Photographers / Videographers**

Anthony Parazo Photography  
416-948-9711  
[www.anthonyparazo.com](http://www.anthonyparazo.com)

Avenue Photo  
416-580-9379  
[www.avenue-photo.com](http://www.avenue-photo.com)

Kostel Photo  
647-290-9060  
[www.kostelphoto.com](http://www.kostelphoto.com)

Magic Vision Photography  
647-688-5814  
[www.magicvision.ca](http://www.magicvision.ca)

Mississauga Photo Studio & Gallery  
647-208-5824

Studio Cabral  
416-588-8244  
[www.studiocabral.com](http://www.studiocabral.com)

**Event Planning**

Art of Celebrations  
416-843-6367  
[www.artofcelebrations.com](http://www.artofcelebrations.com)

Let's Party Consultants  
416-697-2789  
[www.letspartconsultants.com](http://www.letspartconsultants.com)

Perfect Planners  
416-805-2096  
[www.perfectplanners.ca](http://www.perfectplanners.ca)

Trevents  
647-236-3624  
[www.trevents.ca](http://www.trevents.ca)

Your Main Event  
416-720-2240  
[www.yourmainevent.ca](http://www.yourmainevent.ca)

**Video / Photos Booths**

Blue Frog Entertainment  
416-725-9580  
[www.bluefrogphotobooth.ca](http://www.bluefrogphotobooth.ca)

Flashpoint Photo Booth  
1-800-268-1712  
[www.flashpointphotobooth.com](http://www.flashpointphotobooth.com)

MDRN Photobooth Co.  
1-844-463-7626  
[www.mdrnphotoboothcompany.com](http://www.mdrnphotoboothcompany.com)

Snap 'N Sweet  
info@snapnsweet.ca  
[www.snapnsweet.ca](http://www.snapnsweet.ca)  
@snapnsweet

**Cakes/Sweets/Treats**

AG Macarons  
647-977-3030  
[www.agmacarons.com](http://www.agmacarons.com)

Carlo's Bakery  
905-278-7377  
[www.carlosbakery.ca](http://www.carlosbakery.ca)

Just Temptations  
905-565-0058  
[www.justtemptations.com](http://www.justtemptations.com)

Lakeshore Creamery  
647-213-5213  
[www.lakeshorecreamery.com](http://www.lakeshorecreamery.com)

La Casa Dolce  
905-896-2253  
[www.lacasadolce.ca](http://www.lacasadolce.ca)

Patricia's Cake Creations  
647-348-2253  
[www.patriciascakes.com](http://www.patriciascakes.com)

Succulent Chocolates & Sweets  
416-882-1535  
[www.succulentchocolates.com](http://www.succulentchocolates.com)

The Social Bakeshop  
905-271-7612  
[www.thesocialbakeshop.ca](http://www.thesocialbakeshop.ca)

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**The Waterside Inn  
would be honoured to be a part of your special event!**

**For Further Assistance, Please Contact**

Marlene Barcelos, WPICC  
Social Catering Sales Manager  
The Waterside Inn  
15 Stavebank Road South  
Mississauga, ON L5G 2T2  
905-891-7192 or 905-891-7770 ext. 7121  
[mbarcelos@watersideinn.ca](mailto:mbarcelos@watersideinn.ca)  
[www.watersideinn.ca](http://www.watersideinn.ca)



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