



# THE WATERSIDE INN



## 2024

# Wedding Package

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# THE WATERSIDE INN

## Venue Space Information – Port Credit Ballroom

The Waterside Inn is a luxury boutique hotel located in Port Credit. The hotel features one ballroom which is elegantly decorated with three antique crystal chandeliers and a walkout terrace. We offer dedicated service to you and your guests as your wedding will be the only wedding in the ballroom that day!

There is no rental charge for the ballroom and your ceremony can be accommodated on site for up to 180 guests. The ballroom can accommodate to a maximum of 250 guests or can be broken down into three smaller sections to accommodate smaller group sizes. All tables are set with white linens, white china, stainless steel flatware, sparkling votive tea light candles and personalized menus.

We require a minimum of 80 guests for a Saturday wedding from May to October however exceptions can be made. No minimum is required on Fridays, Sundays, or off-season. The Waterside Inn would be honoured to be a part of your big day!



## Venue Information - Breakwater

The Waterside Inn is also home to Breakwater. 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 intimate wedding 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.



## Wedding Menus

Our menus are based on current seasonal selections. All menus are preselected and can be created with a choice of entrée (three maximum) made by your guests prior to the wedding. You are welcome to interchange items between menus - prices will be adjusted according to your final selections. The only outside food permitted is your celebratory cake, cupcakes and other homemade sweets and desserts to be added to a late night table. Halal and other cultural food is available upon request where possible – extra charges may apply. Please note that the menu options and prices quoted are subject to change. Applicable taxes and gratuity are in addition to the listed prices.

## Tastings

The complimentary tasting dinner for the wedding couple will include two starters, two main courses with sides and two desserts. Additional guests are responsible for all food and beverage charges. Tastings do not include hors d'oeuvres, canapés, children's meals, buffet menus or food station items. Dates and times are subject to Chef's availability and can be arranged through the Social Catering Sales Manager.

## What's Included?

All wedding packages include the following:

- ❖ Personalized Printed Menus
- ❖ White Linens, White Napkins, White China, Stainless Steel Flatware
- ❖ Votive Tea Light Candles
- ❖ Complimentary Deluxe King Suite with Fireplace & Balcony (with minimum spend of \$5,000++)
- ❖ Complimentary Gourmet Tasting Dinner for Wedding Couple
- ❖ Complimentary Gold or Silver Charger Plates for the Head Table
- ❖ Complimentary (Limited) In-House Audio-Visual Equipment
- ❖ Discounted Room Rates for Guests

## Wedding Room Blocks

Host your guests in style! Each of our luxurious guest suites has a character and charm of its own. All uniquely decorated, tastefully furnished and providing the ultimate in comfort. Special reduced rates for your guests who wish to spend the night after celebrating your wedding with you! These rates are also honored for surrounding dates if guests wish to stay multiple nights. We will provide you with personalized, complimentary map cards with directions, room rates and room descriptions that you can include with your invitations. Special rates start at \$209.00 plus applicable taxes.

## Package Selection

The following packages are created as suggested menus for your wedding. Menus and packages can be customized to fit your needs and requirements. The Social Catering Sales Manager and Executive Chef would be happy to create a customized quote based on your desired menu and/or substitutions.

\$112 per person      **Breakwater Package** (Non-Alcoholic, 3 course plated)

- 1 flute of Non-Alcoholic Sparkling Wine for Toasting
- Unlimited Non-Alcoholic Beverage Bar including Soft Drinks, Juices, Mineral Water, Variety of Italian Sodas, Iced Teas, Lemonades and Fruit Punch (mixed to match your wedding colors or flavour preference)
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream  
OR  
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Mushroom Cream Sauce
- Classic Vanilla Crème Brûlée, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$152 per person      **Harbourfront Package** (3 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream  
OR  
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- Classic Vanilla Crème Brûlée, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

## Package Selection continued

\$167 per person      **Lakeshore Package** (4 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
  
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$183 per person      **Waterside Package** (5 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
  
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Gemelli Pasta with Arrabiatta Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$152 per person      **Lighthouse Package** (buffet, minimum 50ppl)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Assorted Bread Rolls and Butter
- Roasted Butternut Squash Bisque, Cinnamon, Maple Cream
- Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges, Pomegranate Seeds
- Roasted Garlic Mashed Potatoes
- Herb Buttered Vegetable Medley
- Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream
- Herb Grilled Chicken Breast, Wild Mushroom Ragout, Crispy Onion Strings
- Waterside Inn Sweet Table
- Freshly Brewed Dark Coffee or Premium Teas

\$184 per person      **Riverside Package** (cocktail reception, minimum 50ppl)

- 7 Hour Host Open Bar with Premium Brands
- 1 flute of Sparkling Wine for Toasting
- Mediterranean Bar with Mediterranean Inspired Breads, Dips and Spreads, Marinated Vegetables, European Cured and Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- Chef's Choice Passed Hot Hors D'oeuvres and Cold Canapés (choose 6 varieties, Chef recommends 3 hot hors d'oeuvres and 3 cold canapés)
- Chef-Manned Pasta Bar with DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia Toast (plus \$60/hour chef fee)
- Chef-Manned Whole Atlantic Salmon Wellington with Wild Mushroom Duxelle and Baby Spinach, Bearnaise Sauce (plus \$60/hour chef fee)
- Chocolate Fountain Station with Dark Chocolate served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows
- Good Ol' Popcorn Bar – Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices (includes popcorn cart!)
- Freshly Brewed Dark Coffee or Premium Teas

## Menu Selection

### **Cocktail Reception - 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



## Interactive Cocktail Reception & Chef Manned Stations

*Plus \$60/hour chef fee*

280	<b>Carved Canadian Leg of Lamb</b> (serves 15) Seasoned with Garlic and Rosemary, Served with Tzatziki and Pita Bread, Garlic Hummus
300	<b>Whole Atlantic Salmon Wellington</b> (serves 30) Wild Mushroom Duxelle and Baby Spinach, Bearnaise Sauce
Market Price	<b>AAA Roasted New York Strip Loin</b> (serves 20) Horseradish, Mustards and Natural Beef Jus, Served with Caramelized Onions and Wild Mushrooms
Market Price	<b>Slow Roasted AAA Prime Rib of Beef</b> (serves 30) Horseradish, Mustards and Cognac Peppercorn Jus, Served with Fresh Baked Yorkshire Pudding
Market Price	<b>Freshly Shucked Oysters</b> (minimum 100pcs) Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments
17/person	<b>Vegetable Curry Station</b> Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf Samosas, Cucumber Mint Raita, Cilantro Mint Sauce <ul style="list-style-type: none"> <li>• Add Butter Chicken      \$10</li> <li>• Add Garlic Shrimp      \$11</li> <li>• Add Ginger Beef      \$17</li> </ul>
18/person	<b>Omelette Station</b> Farm Fresh Eggs with Selection of Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese
18/person	<b>Pasta Bar</b> DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Foccacia Toast
24/person	<b>Risotto Station</b> (minimum 25ppl) Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter <ul style="list-style-type: none"> <li>• Add Herb Chicken      \$8</li> <li>• Add Garlic Shrimp      \$11</li> <li>• Add Lobster Meat      \$21</li> </ul>

## Cocktail Reception / Late Night Table - Food Bars & Dessert Tables (minimum 15 ppl)

9/person	<b>Freshly Baked Cookies</b> (choose up to three cookie flavours): Chocolate Chip                      Peanut Butter Shortbread                              Coconut Macaroons Double Chocolate Chip              Oatmeal Raisin Chocolate Brownie Fudge          Gingersnap
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</b> Served with Blue Cheese or House Spiced Ranch Dip
16/person	<b>Pretzel Bar - Savoury</b> Assorted Dips (Cheese, Honey-Mustard, Melted Butter), Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning
16/person	<b>Pretzel Bar - Sweet</b> Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar
16/person	<b>Self-Serve Poutiniere</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                      \$10</li> <li>• Add Butter Chicken                      \$10</li> <li>• Add Chili Lime Ground Beef          \$15</li> </ul>
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, and Tater Tots

## Cocktail Reception / Late Night Table continued

20/person	<b>Burger Shack</b> Cheeseburger with All Beef Patty, Medium Cheddar, Chopped Onion, Sweet Ketchup, Deli Mustard, served with Crispy Battered Fries
24/person	<b>Chef's Seasonally Inspired Flatbreads</b> <ul style="list-style-type: none"><li>• Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula</li><li>• Caramelized Onions and BBQ Chicken, Monterey Jack</li><li>• Hot House Tomato, Buffalo Mozzarella, Basil Pesto</li><li>• Pepperoni, Crumbled Bacon, Mushroom, Mozzarella</li></ul>
24/person	<b>Mashed Potato Bar</b> Creamy Mashed Potatoes, Braised Beef, Shredded Cheese, Chopped Herbs, Fried Onions, Bacon Bits, Pearl Onion Gravy
26/person	<b>Mediterranean Bar</b> Mediterranean Inspired Breads, Dips and Spreads, Marinated Vegetables, European Cured & Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil <ul style="list-style-type: none"><li>• Add Grilled Calamari \$9</li><li>• Add Shrimp (3pcs) \$11</li></ul>
26/person	<b>Pub Buffet on Stavebank</b> Roasted Chicken Wings (Honey Garlic Sauce or BBQ Sauce), Frites with Roasted Garlic Mayo and Green Peppercorn Ketchup, Deep Fried Pickles, Nachos with Condiments, Veggie Sticks with House Spiced Ranch Dip
26/person	<b>Soft Taco Bar</b> 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 <ul style="list-style-type: none"><li>• Add Crisped Basa Fillet \$8</li><li>• Add Cajun Blackened Chicken \$10</li><li>• Add Chipotle Beef \$17</li></ul>
26/person	<b>International Cheese Presentation</b> Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers <ul style="list-style-type: none"><li>• Add Old World Charcuterie Meats and Condiments \$10</li></ul>
30/person	<b>Chocolate Fountain Station</b> (minimum 25ppl) Dark Chocolate, served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

## A la Carte Plated Menu Selection

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

### **From the Soup Kettles**

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

### **Out of the Garden**

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

**Appetizers and Vegetarian Entrees** (Appetizer Size / Entrée Size)

- 16 / 32      **Gemelli Pasta**  
Arrabiatta Sauce, Cracked Black Olives, Marinated Artichokes,  
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 16 / 33      **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 Herb 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 Halloumi**  
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce,  
Cucumber Mint Raita, Grilled Naan Bread
- 19 / 38      **Southern Stuffed Pepper**  
Trinity Vegetable Chili Rice, Black Beans, Tomatoes, Jalapeno Monteray Jack Cheese,  
Cilantro Sour Cream, Tortilla Chip
- 19 / 38      **Halloumi and Caramelized Onion Risotto Cake**  
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus, Shaved Parmesan

**Fish** (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**

28            **Bacon Wrapped Pork Loin**  
Pan Jus

28            **Pork Chop**  
Stuffed with Bacon, Apple and Brie

30            **Seared Pork Tenderloin**  
Cajun Honey Butter

38            **Pan Seared Chicken Supreme**  
Sherry Mushroom Cream Sauce

41            **Roasted Stuffed Chicken Supreme**  
Stuffed with Roasted Garlic, Spinach and Halloumi, Chicken Jus

MP           **9oz AAA Thick Cut Strip Loin**  
Pommery Mustard Horseradish Rubbed, Red Wine Rosemary Jus

MP           **10oz AAA Slow Roasted Prime Rib**  
Fresh Baked Mini Yorkshire Pudding, Natural Pan Jus

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

### **Entrée Sides**

**(above entrees are served with seasonal vegetables and your choice of side):**

Garlic Herb Roasted Fingerling Potatoes (max 100ppl)	Butter Crushed New Potatoes
Roasted Garlic and Thyme Mashed Potatoes	Scalloped Potatoes (+\$2.00)
Caramelized Onion and Rosemary Mashed Potatoes	Twice Baked Potatoes (+\$2.00)
Bacon and Herb Mashed Potatoes	

## Desserts

- 16      **Classic Vanilla Crème Brûlée**  
Macerated Berries, Scattered Sauces  
**Upgrade: Pistachio Crème Brulee +\$2.00**
- 16      **Apple Cinnamon Fritter and Vanilla Bean Ice Cream (maximum 50ppl)**  
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

*Please speak to your Social Catering Sales Manager  
if you would like a food item not listed on our menu.*

*Let us know any dietary concerns or allergies your guests may have –  
all needs can be accommodated!*

## Buffet Menu Selection

### **Breakfast Buffet**

- 37/person     **The Morning After** (minimum 25ppl)  
Freshly Squeezed Orange Juice  
Baked Muffins, Croissants and Danish Pastries  
Toaster Station with Selection of Breads and Jams  
Assorted Fruit Yogurt  
Crispy Bacon and Sausage  
Scrambled Eggs  
Roasted Potato Hash  
Seasonal Fruit Platter  
Freshly Brewed Coffee and Tea Selection
- 18/person     **Add a Chef-Manned Made To Order Omelette Station**  
Farm Fresh Eggs  
Selection of Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese

### **Custom Lunch / Dinner Buffets**

Customize your menu by choosing your buffet tier 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/person**  
Choose 1 Soup, 1 Salad, 2 Sides, 1 Main Course

**Second Tier** (minimum 25 guests) **\$69/person**  
Choose 1 Soup, 2 Salads, 2 Sides, 2 Main Courses

**Third Tier** (minimum of 25 guests) **\$82/person**  
Choose 1 Soup, 3 Salads, 1 Platter, 2 Sides, 2 Main Courses

**Top Tier** (minimum 50 guests) **\$96/person**  
Choose 1 Soup, 3 Salads, 2 Platters, 2 Sides, 3 Main Courses

*\*Top Tier also includes an upgraded sweet table featuring a chocolate fountain*

**More buffet menus are available.**  
**Please ask your Social Catering Sales Manager for more details.**



## Buffet Menu Selection

### **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, 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 Tortellini, Pesto Cream Sauce, Diced Tomatoes
- Penne a la Vodka, Grilled Zucchini
- Herb Buttered Vegetable Medley

## Frequently Asked Questions

### **Is there a sample menu tasting offered?**

Yes, complimentary for the wedding couple after you've confirmed your wedding.

### **Is homemade traditional baking permitted?**

Yes, however it is limited to specialty baking added to the sweet table.

### **What is your maximum capacity with reception and dance floor?**

For Port Credit Ballroom - we can accommodate 250 people or 24 tables plus a head table.

For Breakwater – we can accommodate 80 people, 8 tables, or 7 tables plus a head table.

### **Is there a rental charge for the facilities?**

There is a room rental of \$700.00 for the Port Credit Ballroom; this room rental would be waived with the booking of a wedding package. There is a room rental of \$1,000.00 for Breakwater.

### **Can you accommodate a ceremony on-site and what is the fee for it?**

Yes, we can set one section of our ballroom theatre style to accommodate up to 180 guests or set as horseshoe or round style to accommodate up to 200 guests. The ceremony fee is \$500.00 plus HST. We provide a riser for a stage area, white aisle runner and signing table with white skirting and white linens. Your rehearsal is also scheduled for the week of the wedding (based on availability).

For weddings with the reception in Breakwater, the ceremony would either take place in a section of the ballroom as stated above, or on the patio – both subject to the ceremony fee of \$500.00 plus HST. The option is also available to hold the ceremony in the dining room with the existing reception setup in place (with guests sitting at their tables) – the ceremony fee would be waived in this case.

### **How many hours is the space available?**

Typically we reserve the space from 6pm - 1am. If you envision something different in terms of timing, please discuss it with our Social Catering Sales Manager.

### **What is your required deposit?**

A \$2,000.00 non-refundable deposit is required upon signing the contract. We also require a \$500 damage deposit upon signing; however this is refundable after your event, assuming no damage is done to the property. A second deposit of 25% is due 6 months before the wedding date, a third deposit of 50% is due 3 months before the wedding date, and final payment is due with your final numbers 5 (business) days before the wedding date.

### **What is the per hour cost of bartender & servers?**

The bartender and servers are all included in package prices.

### **What is the dress code of bartenders & servers?**

Our professional service staff will be dressed in black pants, white shirt and black vest.

### **May I bring in a caterer?**

No, our extraordinary team of Chefs will prepare all of the food for your event.

### **May I provide the wine or liquor?**

We do not allow outside alcohol in the ballroom, but can make an exception for events held in Breakwater. A corkage fee of \$25.00 per bottle would apply and limited to 750mL bottles of wine only, purchased through a licensed vendor (not homemade).

### **May I bring in a wedding cake and is there a cake cutting fee?**

There is no charge for cake cutting unless you wish the cake to be plated with coulis and berries, in which case a \$6 per person (plus tax and gratuity) fee applies.

**Is there a discount for winter weddings or weddings booked for a Friday or Sunday evening?**

Yes! Non-Saturday weddings would receive a 10% discount on our wedding packages. Winter weddings in January, February and March are subject to a 15% discount. These discounts are valid for weddings of 75 guests or more, booking the Harbourfront Package or greater. Discounts do not apply to New Year's Eve.

**Are there a minimum number of people required to book a wedding package?**

A minimum of 80 people is required for a Saturday wedding in the ballroom during the high season (May through October). Exceptions can be made for a smaller wedding with the equivalent estimated revenue to a wedding of 80 people. There is no minimum required for non-Saturday weddings, nor in the off-season (November through April, excluding December), nor for Breakwater.

**Do I need to rent: tables & chairs, plates, cutlery, glassware, serving trays?**

No, we include all of these items. Charges only apply if additional or specialty items have to be rented in for your event.

**Do I need to rent: table linens, napkins, and chair covers?**

The Waterside Inn supplies white tablecloths and white napkins. We are happy to recommend our preferred linen vendor to you, should you wish to bring in additional linen. Specialty linens and chair covers are at your own cost.

**What are the cancellation terms?**

A cancellation fee may be charged to you and payable upon demand if you cancel all or part of your event after signing our confirmation form. The fee is based on banquet pricing in effect at the time notification of cancellation is received in writing by The Waterside Inn. These amounts are due as liquidated damages and not as a penalty. The following schedule applies:

<b><u>Notification of cancellation prior to the scheduled date of your wedding</u></b>	<b><u>% of Estimated Revenue, Rentals and/or Labour Fees</u></b>
<b>0-120 days (0-4 months)</b>	<b>100%</b>
<b>121-180 days (4-6 months)</b>	<b>75%</b>
<b>181-365 days (6-12 months)</b>	<b>50%</b>
<b>365+ days (12 months +)</b>	<b>\$2,000 deposit</b>

Should the Waterside Inn be able to re-book the space on the same date with another party with comparable function, all or a portion of the cancellation fee may be refunded accordingly.

**Is there a bridal/wedding suite available and is there a fee?**

A deluxe king suite with fireplace is included in our package for the wedding couple (with minimum booking of \$5,000 plus tax and gratuity). We offer an early check in for this suite on the day of the wedding.

**Are taxes and gratuity included in your prices?**

No, all prices are subject to 16% gratuity and 13% Harmonized Sales Tax (HST).

**Are there any other fees or charges I should know about?**

We are required to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) & Re: Sound (Sound License for the Use of Music to Accompany Live Events) fees for any function that has a Disc Jockey or live entertainment. Charges, although subject to change, are currently as follows:

		<b>SOCAN FEES</b>			<b>RE:SOUND FEES</b>		
		<b>AMT</b>	<b>HST</b>	<b>TOTAL</b>	<b>AMT</b>	<b>HST</b>	<b>TOTAL</b>
<b>1-100 guests</b>	<b>No dancing</b>	<b>\$22.06</b>	<b>\$2.87</b>	<b>\$24.93</b>	<b>\$9.25</b>	<b>\$1.20</b>	<b>\$10.45</b>
<b>101-300 guests</b>	<b>No dancing</b>	<b>\$31.72</b>	<b>\$4.12</b>	<b>\$35.84</b>	<b>\$13.30</b>	<b>\$1.73</b>	<b>\$15.03</b>
<b>1-100 guests</b>	<b>With dancing</b>	<b>\$44.13</b>	<b>\$5.74</b>	<b>\$49.87</b>	<b>\$18.51</b>	<b>\$2.41</b>	<b>\$20.92</b>
<b>101-300 guests</b>	<b>With dancing</b>	<b>\$63.49</b>	<b>\$8.25</b>	<b>\$71.74</b>	<b>\$26.63</b>	<b>\$3.46</b>	<b>\$30.09</b>

## Recommended Wedding/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)

### **Musicians & Performers**

BluSoul	Liz Craig
Singers	Pianist
416-846-3687	647-466-4198
<a href="http://www.blusoul.ca">www.blusoul.ca</a>	

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

### **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)

### **Limousine / Shuttle Services**

Exclusive Limousine Services  
905-276-3727  
[www.exclusivelimo.ca](http://www.exclusivelimo.ca)

First Student Charter  
1-866-652-4352  
[www.firstcharterbus.com](http://www.firstcharterbus.com)

Luxe Drive  
416-991-9814  
[www.luxedrive.ca](http://www.luxedrive.ca)

Lewicki Transportation  
416-445-1888  
[www.lewickitransportation.com](http://www.lewickitransportation.com)

Luxury Coach  
416-746-5466  
[www.luxury-coach.com](http://www.luxury-coach.com)

### **Ministers & Officiants**

AEIC Wedding  
416-897-1544  
[www.aEICweddings.com](http://www.aEICweddings.com)

Divine Life Purpose  
416-434-1066  
[www.divinelifepurpose.ca](http://www.divinelifepurpose.ca)

Enduring Promises  
416-433-7061  
[www.enduringpromises.com](http://www.enduringpromises.com)

Marry Men  
416-662-1387  
[www.themarrymen.ca](http://www.themarrymen.ca)

Unitarian Congregation (Kathy)  
905-278-5622  
[www.uucm.ca](http://www.uucm.ca)

All Life's Milestones  
905-335-1500  
[www.alllifemilestones.on.ca](http://www.alllifemilestones.on.ca)

Dream Wedding Officiants  
905-667-8129  
[www.dreamweddingscanada.com](http://www.dreamweddingscanada.com)

Hitch Doctor  
416-846-3687  
[www.thehitchdoctor.ca](http://www.thehitchdoctor.ca)

My Wedding Officiant  
416-557-7834  
[www.myweddingofficiant.ca](http://www.myweddingofficiant.ca)

Wedding Heaven  
647-785-0979  
[www.weddingheaven.ca](http://www.weddingheaven.ca)

**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  
[www.mpsg.ca](http://www.mpsg.ca)

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

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**Salons / Makeup**

Blo Blow Dry Bar  
905-274-2263  
[www.blomedry.com](http://www.blomedry.com)

Dolce Vita Salon  
905-278-5550  
[www.dolcevitamedicalspasalon.com](http://www.dolcevitamedicalspasalon.com)

Maili J Hair & Makeup Studio  
647-880-3186  
[www.mailij.com](http://www.mailij.com)

MVL Makeup Artistry  
416-992-4076  
[www.mvlmakeupartistry.com](http://www.mvlmakeupartistry.com)

Orly Kahn Makeup  
416-399-6078  
[www.orlywaldman.com](http://www.orlywaldman.com)

Priceless Beauty – Pamela Price  
647-455-1400  
[www.priceless-beauty.com](http://www.priceless-beauty.com)

Shazam Hair Salon  
905-271-0440  
[www.shazamhair.com](http://www.shazamhair.com)

The Nail & Champagne Bar (TNCB)  
cheers@tncb.ca  
[www.tncb.ca](http://www.tncb.ca)  
@thenailandchampagnebar

**Video / Photos Booths**

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

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

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**Wedding Cakes/Sweets/Treats**

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

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

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

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

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**Wedding / 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)

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

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**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  
@socialcreations

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**Wedding Attire**

Andrew's Formals  
416-783-8181  
[www.andrewsformals.com](http://www.andrewsformals.com)

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

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

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

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

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

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

Event Culture  
647-393-3750  
[www.eventculture.ca](http://www.eventculture.ca)

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

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

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

Parties By Envoy  
647-678-1235  
@partiesbyenvoy

Pearl Bridal House  
416-533-2341  
[www.pearlbridalhouse.com](http://www.pearlbridalhouse.com)

## Beverages

### **HOST BAR – ON CONSUMPTION**

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.

### **PUNCH – BOWLS / PRE-POURED / PASSED**

(PRICED PER GALLON, 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 \$130.00
- RUM PUNCH \$150.00

### **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.

## Notes



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

**For Further Assistance, Please Contact**

Marlene Barcelos, WPICC\*

Social Catering Sales Manager

905-891-7192 or 905-891-7770 ext. 7121

[mbarcelos@watersideinn.ca](mailto:mbarcelos@watersideinn.ca)

[www.watersideinn.ca](http://www.watersideinn.ca)

*\*Finalist for the 2023 WPIC On-Site Wedding Coordinator of the Year Award\**

*(WPIC Awards Event hiatus due to covid)*

*\*Winner of the 2017 WPIC On-Site Wedding Coordinator of the Year Award\**

*\*Finalist for the 2018 WPIC On-Site Wedding Coordinator of the Year Award\**

*\*Winner of the 2019 WPIC On-Site Wedding Coordinator of the Year Award\**

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