



THE WATERSIDE INN



Wedding Packages 2015 / 2016

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THE WATERSIDE INN

Venue Information – The Waterside Inn

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 170 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 and sparkling votive tea light candles.

We require a minimum of 100 guests for a Saturday wedding from May to October. 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 Restaurant

The Waterside Inn is also home to Breakwater Restaurant. Breakwater is 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. The elegant Breakwater Dining Room welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine. Each dish is an inspiration, a skillful blend of the finest ingredients, artistically presented and complemented by an extensive wine cellar.



Wedding Menus

Our menus are based on current seasonal selections. All menus are preselected and can be created with a choice of entrée (two maximum, plus a vegetarian option) 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 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'œuvres, 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 Dinner Menus
- ❖ White Linens, White Napkins, White China, Stainless Steel Flatware
- ❖ Votive Tea Light Candles
- ❖ Complimentary Deluxe King Suite with Fireplace & Balcony
- ❖ Complimentary Gourmet Tasting Dinner for Wedding Couple
- ❖ Complimentary Gold or Silver Charger Plates for the Head Table
- ❖ Complimentary 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! 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 \$149.00 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.

\$86 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 Canapes (3 pieces per person)
- Leek & Potato Soup with Crème Fraiche, Herb Oil and Leek Ash
OR
Garden Mix Salad with Cherry Tomatoes, Julienned Cucumber and Carrots, with House White Balsamic Vinaigrette
- Grilled Chicken Supreme & Portobello Cap with Crème Fraiche Whipped Sweet Potatoes, Asparagus Spears and Chicken Jus
- Chef's Inspiration Crème Brulee with Macerated Berries and Picked Mint
- Freshly Brewed Dark Coffee or Premium Teas

\$116 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 Canapes (3 pieces per person)
- Leek & Potato Soup with Crème Fraiche, Herb Oil and Leek Ash
OR
Garden Mix Salad with Cherry Tomatoes, Julienned Cucumber and Carrots, with House White Balsamic Vinaigrette
- Grilled Chicken Supreme & Portobello Cap with Crème Fraiche Whipped Sweet Potatoes, Asparagus Spears and Chicken Jus
- Chef's Inspiration Crème Brulee with Macerated Berries and Picked Mint
- Freshly Brewed Dark Coffee or Premium Teas

Package Selection continued

\$124 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 Canapes (3 pieces per person)
- Leek & Potato Soup with Crème Fraiche, Herb Oil and Leek Ash
- Garden Mix Salad with Cherry Tomatoes, Julienned Cucumber and Carrots, with House White Balsamic Vinaigrette
- Grilled Chicken Supreme & Portobello Cap with Crème Fraiche Whipped Sweet Potatoes, Asparagus Spears and Chicken Jus
- Chef's Inspiration Crème Brulee with Macerated Berries and Picked Mint
- Freshly Brewed Dark Coffee or Premium Teas

\$132 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 Canapes
- Leek & Potato Soup with Crème Fraiche, Herb Oil and Leek Ash
- Garden Mix Salad with Cherry Tomatoes, Julienned Cucumber and Carrots, with House White Balsamic Vinaigrette
- Rigatoni Pasta with Pesto Tomato Sauce, Roasted Cherry Tomatoes, Basil Seedlings
- Grilled Chicken Supreme & Portobello Cap with Crème Fraiche Whipped Sweet Potatoes, Asparagus Spears and Chicken Jus
- Chef's Inspiration Crème Brulee with Macerated Berries and Picked Mint
- Freshly Brewed Dark Coffee or Premium Teas

Package Selection continued

\$117 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 Canapes (3 pieces per person)
- Assorted Bread Rolls and Butter
- Organic Mixed Green Salad with House Vinaigrette
- Tomato Platter with Olives, Basil and Onions
- Bocconcini Cheese with Olive Oil and Herbs
- Cucumber Platter with Artichokes
- Lemon and Rosemary Roasted Potatoes
- Seasonal Vegetables
- Honey Roasted Chicken Supreme with Butternut Squash Sauce
- Grilled Salmon with Creamed Spinach
- Chocolate Dipped Strawberries & Caramel Crunch Cake
- The Waterside Inn Sweet Treats Table with Fresh Fruit and Berry Presentation, Artisan Cookies, House Made Squares, Select Tarts, Petit Fours and Macarons
- Freshly Brewed Dark Coffee or Premium Teas

\$130 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 Dips and Spreads, European Cured and Smoked Meats, Barrelled Aged Goats Feta Cheese, Marinated Vegetables, Spiced Olives, Homemade Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- Passed Hot Hors D'oeuvres and Cold Canapes (choose 6 varieties, Chef recommends 3 hot hors d'oeuvres and 3 cold canapés)
- Chef-Manned Pasta Station with DeCecco Pasta with Nonna's Tomato Sauce and Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Grilled Chicken, Peppers, Garlic and Parmesan
- Chef-Manned Slow Roasted Beef Rib Eye Carving Station with Horseradish, Mustards, Natural Beef Jus
- Chocolate Fountain Station with Michel Cluizel Dark, Milk or White Chocolate from France with Assorted Seasonal Fruit Display
- Good Ol' Popcorn Bar – Buttered and Salted, Caesar Salad Condiments, Chilli Flakes, Balsamic Vinegar, Pesto, Curry Spices
- Freshly Brewed Dark Coffee or Premium Teas

Menu Selection

Cocktail Reception - Passed Hors D'oeuvres (maximum 5 selections)

36/dozen

Cold Canapés

Truffled Goat Cheese Fig Mousse Tart with Toasted Walnut
Classic Tiger Shrimp Cocktail Shooter with Brandy Marie-Rose Sauce
Prosciutto with Arugula and Honey Drizzle (served on a cracker)
California Roll or Cucumber Roll (**minimum order 5 dozen**)
French Profiteroles filled with Shrimp, Lemon Aioli and Dill Salad
Smoked Salmon Canapé on French Baguette with Lumpfish Caviar
Basil Marinated Watermelon, Goats Feta Crumble and Olive
Bruschetta and Bocconcini on Garlic Crostini, 12 Year Old Balsamic Drizzle
Chicken Pate with Gherkin Gremolata

36/dozen

Hot Hors D'oeuvres

Hokkaido Shrimp Skewer, Ginger Miso Aioli
Roasted Pear and Sweetened Chevre Quiche
Soy-Ginger Marinated Beef Skewers
Chicken Ping Pong, Sweet 'n' Sour Sauce
Mini Beef Wellingtons
Polenta Fries, Caramelized Pineapple Tomato Jam
Vegetarian Spring Rolls with House Sesame Plum Sauce
Mini Greek Spanakopita

Gourmet Hors D'oeuvres

48/dozen

Bacon Wrapped Scallops
Lobster Bisque Cappucinos with Tarragon Cream
Lobster Grilled Cheese Sandwiches with Spicy Ketchup
Mini Beef Burgers with Sesame Bun and Onion Jam
Mini Pulled Pork Sliders with Apple and Pickled Cabbage Slaw

60/dozen

Marinated Lamb Lollypops with Mint Jam

120/46pcs

Sushi, Sashimi and Roll Combination Tray

California Roll, Salmon Roll, Avocado Roll, Dynamite Roll, Tuna Roll,
Rainbow Roll, Kappa Roll

Menu Selection

Cocktail Reception – Chef-Manned Stations

- 150 Carved Lamb Leg **glazed with Thyme, Mustard, Garlic & Honey** (serves 15)
with Tzatziki and Pita Bread
- 325 **“AAA” Beef Tenderloin** (serves 15)
with Horseradish, Mustards and Natural Beef Jus
- 350 **Slow Roasted Beef Rib-Eye** (serves 30)
with Horseradish, Mustards and Natural Beef Jus

Cocktail Reception – Iron Chef Interactive Stations

- Market Price **Freshly Shucked Oysters** (minimum 50pcs)
Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Lemons
Plus \$50/hour chef charge
- 10/person **Gourmet Brioche “Grilled Cheesery”** (minimum 50ppl)
Hand Cut Brioche Bread, Cheddar Cheese and Double Cream Brie, Basil Pesto, Mustard, Sliced Pickles, Sundried Tomatoes and your choice of: Grilled Sausage or Bacon Strips
- 10/person **Pasta** (minimum 50ppl)
DeCecco Pasta with Nonna’s Tomato Sauce and Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Grilled Chicken, Peppers, Garlic and Parmesan
- 12/person **Insalata Caprese** Salad Station (minimum 50ppl)
Our chefs demonstrate how our signature vinaigrette is made along with a variety of tomatoes with buffalo mozzarella, grilled breads, spiced olives, extra virgin olive oil, balsamic reduction and basil.
Or add to the Mediterranean Bar for only \$6/person!
- 12/person **The Waterside Inn Tableside Caesar** Salad Station (minimum 50ppl)
Our chefs demonstrate how a caesar salad can come together with fine gourmet items such as anchovies, grana padano cheese, lemon and garlic. Served with chopped romaine hearts, bacon crumble and croutons.
- 16/person **Lobster Risotto Station** (minimum 50ppl)
Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes and finished with Lobster Chunks, Lobster Sauce, Parmesan Cheese and Butter

Cocktail Reception / Late Night Table - Food Bars (minimum 15ppl)

- 4/person **Seasonal Vegetable Crudités with Chive and Sour Cream Dip**
- 6/person **Bread and Olive Oil Station**
Variety of Breads, Olive Oils, Chillies, Balsamic Vinegars, Olives and Pesto
- 6/person **Baked Brie Wrapped in Phyllo Pastry**
Served with Red Currant Jam, Toasted Nuts and Crackers
- 7/person **Baked Seafood Creamy Cheese Dip au Gratin**
Grilled Pitas, Tortillas and Baguette
- 7/person **Sliced Seasonal Fruit and Berry Presentation**
- 9/person **Chef's Seasonally Inspired Gourmet Thin Crust Pizzas**
House Made Pizza Dough and Sauce baked fresh in our pizza oven!
- 10/person **Self-Serve Poutiniere** with Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Bacon Bits, Scallions & Sour Cream
Make it chef-manned! ~ Plus \$50/hour chef charge
- 10/person **Bar Snacks**
Salty Snacks, Breaded Mozzarella Sticks with Marinara Sauce, Hand Cut Vegetable Crudités with House Made Dip, Housemade Chips and Vegetarian Spring Rolls
- 11/person **"Mashtini" Bar**
Creamy Yukon Gold Mashed Potatoes and Maple Mashed Sweet Potatoes. Served with Bacon Crumble, Diced Tomatoes, Canadian Cheddar, Scallions, Guacamole and Olives
Add Braised Beef \$4/person Add Lobster \$6/person
- 12/person **International & Canadian Cheese Presentation**
Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers
3 types of cheese
- 14/person **Mediterranean Bar**
Mediterranean Inspired Dips and Spreads, European Cured & Smoked Meats, Barrelled Aged Goats Feta Cheese, Marinated Vegetables, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- 14/person **Pub Buffet on Stavebank**
Roasted Chicken Wings (Honey Garlic **or** BBQ), Frites with Truffle Mayo, AAA Beef Sliders with Sesame Bun, Garlic Aioli and Red Onion Jam, Battered Onion Rings, and Nachos with Condiments

Late Night Table - Dessert Table Selections

- 50/cake **LA ROCCA Gateaux** (minimum order of 3 cakes)
Gourmet Gateaux include LA ROCCA Signature: Caramel Crunch, Strawberry Shortcake, Chocolate Truffle, Red Velvet, Truffle Royale, Lemon Mousse, Baileys Cheesecake, Brownie Cheesecake, NY Style Cheesecake
- 6/person **Good Ol' Popcorn Bar**
Buttered and Salted, Caesar Salad Condiments, Chilli Flakes, Balsamic Vinegar, Pesto and Curry Spices (includes popcorn cart!)
Make it chef-manned! ~ Plus \$50/hour chef charge
- 6/person **Candy Land**
Salted Pretzels, Buttery Popcorn, Peanuts, Gummy Bears, Jelly Beans, JuJubes, Kettle Cooked Potato Chips
- 9/person **Belgian Waffle Bar**
Warm Waffles for Dessert with Chocolate Hazelnut Sauce, Chantilly Cream, Fresh Berries, Crushed Peanuts and Toasted Coconut Ribbons, Powdered Sugar
Make it chef-manned! ~ Plus \$50/hour chef charge
- 8/person **Old Fashioned Donuts (made to order)**
Our chefs create old fashioned donuts right before your eyes, served warm out of the fryer, tossed in icing sugar and cinnamon, served alongside chocolate sauce and crème anglaise.
Make it chef-manned! ~ Plus \$50/hour chef charge
- 9/person **Local Organic and Gluten Free Desserts** (minimum order required)
Brownie Bliss Square, Pumpkin Blueberry Cake, Coconut Lemon Cake, Choco-Chia Cookies and Peanut Butter Coconut Cookies
- 12/person **Late Night Sweet Table**
The Waterside Inn Sweet Treats Table with Fresh Fruit and Berry Presentation (may include): Artisan Cookies, House Made Squares, Tarts, Petit Fours and Macarons
- 16/person **Chocolate Fountain Station** (minimum 30ppl)
Michel Cluizel's Dark, Milk or White Chocolate from France served with Assorted Seasonal Fruit Display

Available By The Dozen (minimum orders apply):

18/dozen	artisan cookies	20/dozen	biscotti
30/dozen	mini fruit tarts	30/dozen	bars and squares
36/dozen	chocolate covered strawberries	36/dozen	French macarons
36/dozen	truffled chocolate brownies	60/dozen	gourmet cupcakes
36/dozen	housemade chocolate truffles		

A la Carte Plated Menu Selection

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

soups

- 8 **leek & potato soup**
crème fraiche, herb oil and leek ash
- 8 **chicken & vegetable soup**
diced vegetables, thyme and orzo pasta
- 10 **roasted butternut squash bisque**
caramelized apples and maple syrup
- 11 **fasolada "tomato bean soup"**
basil pesto and shaved parmesan
- 11 **asparagus soup**
puff pastry bread stick
- 12 **breakwater porcini infused mushroom soup**
shaved parmesan finished with truffle oil
- 12 **cream of corn**
bacon lardons, peas, and fava beans
- 13 **lobster bisque**
tarragon biscuit crumbles and saffron oil

the garden

- 8 **garden mix**
cherry tomatoes, julienned cucumber and carrots with house white balsamic vinaigrette
- 10 **spinach and frisée salad**
sliced strawberries, toasted almonds and black pepper vinaigrette
- 11 **danish blue cheese and black fig**
organic greens, candied pecans, crumbled blue cheese, quartered mission black figs, ice wine syrup
- 12 **caesar**
romaine hearts, bacon crumble, parmesan crisp, creamy garlic dressing
chopped caesar is available upon request
- 12 **pear and goat cheese salad**
baby leaf lettuce, poached pear, toasted walnuts, goats cheese, caraway and tarragon vinaigrette

appetizers

- 12 **vine ripened tomatoes**
variety of tomatoes, bocconcini pearls, basil vinaigrette with balsamic drizzle
- 13 **asparagus and artichoke vol-au-vent**
sautéed Ontario asparagus tips with artichoke hearts in a creamy wine sauce served over a puff pastry square
- 14 **antipasto plate**
grilled red peppers, prosciutto, salami, spiced olives, marinated artichokes, baby mozzarella, garlic pita points
- 16 **smoked salmon**
cold potato pancake, dill crème fraiche, caper berries, shaved fennel salad and pickled red onions
- 18 **shrimp cocktail**
shaved iceberg lettuce, marie rose sauce, cucumber point, tomato wedge, avocado and tomato salsa

pasta & risotto (appetizer size / entrée size)

- 8 / 16 **rigatoni pasta**
pesto tomato sauce, roasted cherry tomatoes, basil seedlings
- 8 / 16 **fusilli pasta**
arrabiata sauce, cured black olives, shaved parmesan
- 10 / 18 **mushroom ravioli**
herb and boursin cream sauce, sautéed cremini mushrooms, grated grana padano
- 12 / 20 **green pea and lemon risotto**
arborio rice cooked in a light saffron stock with thyme and lemon infusion. finished with fresh peas, pea puree and parmegianno reggiano
- 12 / 20 **wild harvest mushroom risotto**
arborio rice cooked out in a savoury morel and porcini broth. finished with sautéed forest mushrooms and a parmesan chip

intermezzo/sorbet

- 3 choice of: lemon, blood orange, sangria, raspberry, champagne

kids menu (children's meals include a simple starter salad and ice cream for dessert)

- 25 choice of: housemade crispy chicken fingers and yukon gold fries
grilled cheese sandwich and fries
cheeseburger sliders with sweet potato fries
chef's choice pasta with rose sauce or butter

fish & seafood (prices are based on market availability)

- 30 **glazed atlantic salmon**
fingerling potatoes tossed in pommery mustard, sautéed spinach,
sliced radish and mango slaw
- 30 **baked rainbow trout**
citrus couscous, pan seared herb breaded eggplant, tomato aioli
and cucumber raita
- 30 **spiced monk fish or ontario pickerel**
roasted zucchini galette, lemon aioli, and wild mushroom risotto
- 32 **seared prawns**
saffron risotto, summer squash, baby beets and red pepper aioli
- 32 **bronzini sea bass**
potato latke, creamed corn and sugar snap peas

meat & poultry

- 29 **grilled chicken supreme & portobello cap**
crème fraiche whipped sweet potatoes, asparagus spears and chicken
jus
- 32 **stuffed and wrapped chicken breast**
wrapped in prosciutto and stuffed with spinach and ricotta,
thyme roasted baby potatoes, sautéed spinach, figs and chicken jus
- 32 **pork chop**
young potatoes with dill, grilled corn and tzatziki sauce
- 36 **veal tenderloin**
du puy lentils, haricot verts, truffle cauliflower purée and merlot veal jus
- 38 **"AAA" peppercorn crusted beef tenderloin**
tri colored fingerling potato hash in a portobello mushroom cap, baby
carrots and red wine reduction
- 40 **"AAA" dry aged rib eye**
buttermilk mashed potatoes, onion ring, yorkshire pudding and truffled jus

additional vegetarian options

24 **vegetable tower**
rosemary foccacia, vine ripe tomato confit, basil pesto and goat cheese

25 **marinated tofu**
lentils, caramelized apples, baby vegetables, butternut squash bisque sauce, ice-wine reduction

25 **green pea and lemon risotto**
arborio rice cooked in a light saffron stock with thyme and lemon infusion, baby buttered vegetables, finished with fresh peas, pea puree and parmegianno reggiano

desserts

10 **chef`s inspiration crème brûlée**
with macerated berries and mint

10 **chocolate mou sse**
candied hazelnuts and chocolate tuile served in a wafer cup

10 **sorbet trio**
seasonally inspired sorbets served with mint

10 **apple fritter & vanilla ice cream**
Granny Smith apple battered and fried and rolled in cinnamon sugar

12 **layered tiramisu**
tiramisu parfait, lady fingers, mascarpone whipped cream, shaved chocolate

12 **brownie**
home-made truffled brownie served with crushed coffee beans and chocolate covered strawberry, caramel sauce

12 **breakwater lemon tart**
whipped meringue and bruleed, candied lemon rind

12 **dulce de leche cheesecake**
caramel glazed cheesecake with hazelnut meringue crumbles

14 **banana split**
split banana bruleed with raw sugar topped with chocolate sauce, whipped cream, fresh berries and served with your choice of vanilla or chocolate ice cream

Market **exotic fruit plate**
Price dragon fruit wedges, star fruit slices, macerated berries, mint marinated papaya

Buffet Menu Selection

Breakfast Buffet

21/person **morning after** (minimum 25ppl)
freshly squeezed orange juice
baked muffins, croissants and danish pastries
assorted fruit yogurt
bacon! bacon! bacon!
scrambled eggs
potato rosti
seasonal fruit platter
freshly brewed coffee or tea selection

Add a Chef-Manned Made To Order Omelette Station

Farm Fresh Eggs
Selection of Green Onions, Peppers, Virginia Ham, Mushrooms, Cheddar
Cheese
14/person (minimum 25ppl)
8/person (minimum 50ppl)

OR

Your overnight guests will receive 15% off the weekly Sunday Brunch Buffet served in our CAA Four-Diamond, award winning Breakwater Restaurant (vouchers required, distributed to guests at check in).

Lunch / Dinner Buffets

48/person **the waterside** (minimum 50ppl)
assorted bread rolls and butter

organic mixed green salad with house vinaigrette
tomato platter with olives, basil and onions
bocconcini cheese with olive oil and herbs
cucumber platter with artichokes

lemon and rosemary roasted potatoes
seasonal vegetables

honey roasted chicken supreme with butternut squash sauce
grilled salmon with creamed spinach

chocolate dipped strawberries
caramel crunch cake
freshly brewed coffee or tea selection

Lunch / Dinner Buffets continued

- 59/person **friends on the patio** (minimum 50ppl)
watermelon, olive and feta salad
grilled pitas with guacamole
spinach salad with Ontario strawberries and white balsamic dressing
tomato and avocado salad
- cajun sweet potato wedges
grilled salmon with pineapple corn salsa
char grilled NY strip loin with roasted shallot jus
herb marinated grilled rock lobster tails
- breakwater lemon meringue tarts
freshly brewed coffee or tea selection
-
- 75/person **on stage bank** (minimum 50)
tomato purée with basil pesto and white bean
- mediterranean inspired dips and spreads
european cured & smoked meats
marinated vegetables, spiced olives, homemade pickles and mushrooms
- poached shrimp in ice bowl with lemons and cocktail sauce
green lip mussels with thai vinaigrette
- caesar salad or organic mixed greens
vine ripened tomatoes, baby bocconcini pearls w/micro basil
cucumber with barrelled aged goats feta cheese
roasted bell pepper salad
- “AAA” beef tenderloin carving station**
with horseradish, mustards and natural jus
grilled chicken supreme and mushrooms
roasted salmon and green beans
- perfect macaroni cheese
baked potatoes with sour-cream, bacon and green onions
grilled asparagus
- assorted cakes (includes cheesecake, apple, pecan, caramel crunch)
seasonal fruit platter
freshly brewed coffee or tea selection

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

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?

We can accommodate 250 people – assuming 24 tables of 10 guests plus head table for 10.

How many events are going on at the same time in the ballroom area?

One – yours!

Is there a rental charge for the facilities?

No!

Can you accommodate a ceremony onsite and what is the fee for it?

Yes, we can set one section of our ballroom theatre style to accommodate up to 170 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).

How many hours is the room available?

Typically we reserve the room 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 50% is due 6 months before the wedding date, a third deposit of 25% 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?

No, we have several house wines available and our Sommelier can assist with recommendations from our extensive Wine Spectator Award of Excellence wine list.

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

We have some supplier suggestions to assist you. There is no charge for cake cutting unless you wish the cake to be plated with coulis and berries, in which case a \$4 per person (plus tax and gratuity) fee applies.

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

Yes! Ask us about our special offers for non-Saturday dates and for dates in the winter season (January-March).

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

A minimum of 100 people is required for a Saturday wedding in the high season (May through October). Exceptions can be made for a smaller wedding with the equivalent estimated revenue to a wedding of 100 people. There is no minimum required for non-Saturday weddings, nor in the off-season (November through April, excluding December).

Do I need to rent: Tables & Chairs, Plates, Cutlery, Glassware, Serving Trays?

No, we include all of these items. Charges 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:

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

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/change room available and is there a fee?

A deluxe king suite with fireplace is included in our package for the Bride and Groom. We offer an early check in for this suite on the day of the wedding.

Do you provide a DJ, Limo, Decorations, Flowers, etc.

We do have a list of suppliers that we have worked with; however, you will arrange these items on your own through the supplier of your choice.

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:

		SOCAN FEES			RE:SOUND FEES		
		AMT	HST	TOTAL	AMT	HST	TOTAL
1-100 guests	No dancing	\$20.56	\$2.67	\$23.23	\$9.25	\$1.20	\$10.45
101-300 guests	No dancing	\$29.56	\$3.84	\$33.40	\$13.30	\$1.73	\$15.03
1-100 guests	With dancing	\$41.13	\$5.35	\$46.48	\$18.51	\$2.41	\$20.92
101-300 guests	With dancing	\$59.17	\$7.69	\$66.86	\$26.63	\$3.46	\$30.09

In-Suite Spa Service

If you're looking for a Mississauga spa experience, The Waterside Inn has it all! Imagine relaxing in a lakeview suite and receiving in-room spa treatments ranging from mani's and pedi's to full body massages. We have a number of great spa packages available. For romance, consider Amor – the ultimate romantic escape. Celebrating with your besties? Check out our wonderful BFF Package for four friends to experience wonderful spa treatments. Enjoy the only Mississauga spa alternative that can start with a lakeside stroll, continue with a wonderful meal in an award-winning on-site restaurant and finish with in-suite spa treatments that are as luxurious as they are refreshing.



Amor, Amour, Amore

Time to Spoil the One You Love!

One relaxing overnight stay in a gorgeous Lakeview Suite
Chocolate-covered Strawberries

In-Room Spa Services to include:

SPA manicure for her
Men's manicure for him
SPA pedicure for her
Sport pedicure for him
Side-by-side one hour massage or facial

3 Course Dinner for Two + 1 Bottle of Wine Deluxe Breakfast for Two

Both meals served in our award-winning Breakwater Restaurant

Starting at \$690 per couple

*(Based on 2 people and subject to availability)
Complimentary Parking, Wifi and Local Calls*

All prices are subject to 16% gratuity, \$30.00 in-room set up fee and HST.



Best Friends Forever

Martinis 'n' Manicures

Looking for a bachelorette party idea in Mississauga? Our Best Friends Forever package might be just the thing for you and your besties to celebrate, relax and enjoy!

One relaxing overnight stay in a 2-Bedroom Suite with a pitcher of martinis and in-room spa services to include four manicures with a choice of the following:

Fun In The Sun Manicure

Warm milk and honey hand soak, detailed nail and cuticle care, deep cleansing and moisturizing milk and honey sea salt hand and arm scrub, a relaxing tangerine and lemongrass hand & arm massage, finished with an OPI polish.

Chocolate Manicure

A mint and chocolate hand soak followed by a warming chocolate strawberry fondue hand and arm scrub to exfoliate and soften the hands and arms, relaxing fruity chocolate scented hand and arm massage and finished with an OPI polish.

Sex and the City Manicure

A cranberry-scented hand soak followed by a refreshing pomegranate & fig sea salt scrub, detailed nail and cuticle care and a cran & berry scented relaxing hand massage and finished with an OPI polish.

Charcuterie Harvest Platter (served in-suite)

European Cured and Smoked Meats & Fine Gourmet Cheeses, Marinated Vegetables, Spiced Olives, Homemade Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes with Basil, Served with a selection of Crusty Breads & Mustards

Starting at \$429.00 Minimum of 4 People
Complimentary Parking, Wifi and Local Calls

****All prices are subject to 16% gratuity, \$30.00 in-room set up fee and HST.**

Recommended Wedding Vendors

Décor / Event Rentals

Affair Rentals
905-795-1600
www.affair-rentals.com

Décor with Grandeur
905-569-9741
www.decorwithgrandeurinc.com

J.Company Designs
905-795-8394
www.jcompanydesigns.com

Vivian's Décor & Designs
416-315-0584
www.vdecor designs.com

DJ Services

Impact Entertainment
416-953-5281
www.impactentertainment.ca

Blue Frog Entertainment Inc.
905-915-1682
www.bluefrogentertainment.ca

Feedback Promotions
905-277-8668
www.feedbackpromotions.com

Del Vinyl Entertainment
647-892-2837
www.delvinyl.com

MacMillan Entertainment Group
905-615-8585
www.macmillangroup.com

unique Entertainment Group
416-799-1617
www.uniqueentertainmentgroup.com

Florists

Stavebank Florist
905-278-2426
www.stavebankflorist.com

Westdale Florist
905-270-6681
www.westdaleflorist.ca

Honeymoon Destinations

Windjammer Landing – St. Lucia
1-877-522-0722
www.windjammer-landing.com

Invitations

Oakville Paper Boutique
905-815-0122
www.oakvillepaper.com

Giulia's Invitations
647-274-0377
www.giulias.ca

Limousine

Exclusive Limousine Services
905-276-3727
www.exclusivelimo.ca

Luxe Drive
416-991-9814
www.luxedrive.ca

Luxury Coach
416-746-5466
www.luxury-coach.com

Ministers

All Life's Milestones
905-335-1500
www.alllifemilestones.on.ca

Dream Wedding Officiants
905-667-8129
www.dreamweddingscanada.com

Enduring Promises
416-433-7061
www.enduringpromises.com

Musicians

Paul Hampson
Classical Guitar
905-319-5660

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

Joanna Jordan
Harpist
416-967-4277

Recommended Wedding Vendors

Photographers / Videographers

Anthony Parazo Photography
416-948-9711
www.anthonyparazo.com

Avenue Photo
416-580-9379
www.avenue-photo.com

Joel Robertson Photography
416-587-4183
www.joelrobertson.com

Kostel Photo
647-290-9060
www.kostelphoto.com

Masterpiece Video Productions
416-953-1MVP (1687)
masterpiecevideo@sympatico.ca

Mississauga Photo Studio & Gallery
647-208-5824
www.mpsg.ca

Studio Cabral
416-588-8244
www.studicabral.com

Salons / Makeup

Maiii J Hair & Makeup Studio
647-880-3186
www.maiij.com

Orly Kahn Makeup
416-399-6078
www.orywaldman.com

Priceless Beauty – Pamela Price
647-455-1400
www.priceless-beauty.com

Shazam Hair Salon
905-271-0440
www.shazamhair.com

Video / Photos Booths

Flashpoint Photo Booth
1-800-268-1712
www.flashpointphotobooth.com

Snapshot Photo Booth
416-436-3500
www.snapshotphotobooth.com

Wedding Attire

Black Bow Formalwear & Suits
416-533-2341
www.blackbow.com

Gown & Glory
416-573-4240
www.gownandglory.ca

Pearl Bridal House
416-533-2341
www.pearlbridalhouse.com

Wedding Cakes

Dessert Trends
416-537-9696
www.desserttrends.ca

Iris Segal Cakes
905-465-3729
www.iriscakes.com

Kelly's Cakes
647-668-2115
www.kellyscakes.wordpress.com

La Casa Dolce Bakery
905-896-CAKE (2253)
www.lacasadolce.ca

The Social Cupcake
905-271-7612
www.thesocialcupcake.ca

Wedding / Event Planning

Event Culture
647-393-3750
www.eventculture.ca

Let's Party Consultants
416-697-2789
www.letspartconsultants.com

Live Laugh Plan
416-797-3609
www.livelaughplan.com

Wedding Girl.ca
905-321-5281
www.weddinggirl.ca

Your Main Event
416-720-2240
www.yourmainevent.ca



THE WATERSIDE INN

**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

905-891-7770 ext. 7121

mbarcelos@watersideinn.ca

www.watersideinn.ca

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