

Catering Menu



20229

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Breakfast & Brunch

Classic Continental

Assortment of house baked pastries and muffins
Fruit salad
Selection of assorted fruit preserves and butter
Assortment of juices, coffee and tea

Hot Breakfast

Scrambled eggs with chives
Crispy bacon and breakfast sausage
Home fries
Fresh fruit platter
Assortment of bagels, toast, muffins
with butter, cream cheese and fruit preserves
Assortment of juices, coffee and tea

Enhance your breakfast with the following delicious additional items:

Yogurt parfait - Vanilla yogurt topped
with crunchy granola and fresh berries
Mango coconut chia pudding
Pancakes or French toast with berry compote
and maple syrup
Assortment of individual fruit yogurts
Steel cut oats with assorted toppings
to include brown sugar, maple syrup,
seeds, nuts and dried cranberries

Build your own Brunch

Scrambled eggs with chives OR
Chef attended omelette station
(additional cost, minimum orders)

Crispy bacon and breakfast sausage
Smoked salmon platter with traditional garnish
(additional cost)
Baby greens salad with balsamic vinaigrette

Choice of one:

Rotisserie chicken with an herb jus
Baked side of salmon with a lemon-caper relish
(additional cost)
Chef attended roast beef station with
natural jus and horseradish (additional cost)

Roasted potato
Seasonal vegetables
Assorted domestic cheese platter
Fresh fruit platter
Assortment of bagels, toast, muffins with butter,
cream cheese and fruit preserves
Assortment of juices, coffee and tea

Choice of:

Individual yogurts
Yogurt parfait - Vanilla yogurt topped
with crunchy granola and fresh berries
(additional cost)

Enhance your brunch with the following delicious additional items:

Pancakes or French toast with berry compote
and maple syrup
Steel cut oats with assorted toppings
to include brown sugar, maple syrup,
seeds, nuts and dried cranberries
Meat or vegetable lasagna
Assorted Italian pastries
Mango coconut chia pudding

Lunch

Homestyle Sandwich

Choice of one salad:

Three varieties of sandwiches to include:
(wedged egg sandwich, turkey and Swiss,
grilled vegetable and hummus wrap)
Assorted dessert squares

Enhanced Sandwich

Seasonal soup
Choice of two salads
Choice of four sandwiches
Assorted dessert squares
Fresh fruit platter

Sandwich options:

Chicken Caesar kale wrap
Tuna salad wedge
Egg salad wedge
Turkey and cheddar on baguette
Grilled vegetable with hummus wrap
Ham and Swiss on focaccia
Tomato and Bocconcini with pesto
Smoked salmon with cream cheese (additional cost)
Roast beef with horseradish mayo (additional cost)

Salad options:

Garden salad
Caesar salad
Potato salad with bacon shallot dressing
Quinoa salad with dried fruits
Mixed bean salad
Coleslaw
Pasta salad with grilled vegetables and pesto

Signature Lunch Buffet

Choice of one seasonal soup:

Roasted tomato and garlic
Forest mushroom
Chicken noodle
Curry sweet potato with coconut cream

Choice of two salads:

Garden salad
Caesar salad
Potato salad with bacon shallot dressing
Quinoa salad with dried fruits
Mixed bean salad
Coleslaw

Choice of one entrée:

Served with seasonal vegetables and bread rolls
Note: To add a second entrée selection additional cost

Lemon thyme marinated chicken with rosemary jus
Atlantic salmon with citrus butter sauce
Grilled 6oz. beef striploin with forest mushroom sauce
Butter chicken
Vegetable strudel with Romesco sauce
Penne pasta with roast chicken, baby spinach, sundried
tomato, mushrooms in a garlic pesto cream sauce
(served with an additional salad instead of a side)

Choice of one side:

Truffle mashed potato
Herb roasted mini potato
Brown rice pilaf
Basmati rice

Choice of one dessert:

Selection of butter tarts
Variety of squares
Assorted cookies
Chocolate brownie

Coffee & tea

International Buffets

Taste of Italy

Caesar salad
Roasted pepper and fennel soup
Chicken parmesan
Pasta primavera with rose sauce
Roasted Yukon Gold potato
Seasonal vegetables
Sliced baguettes
Selection of Italian pastries
Coffee & tea

Provençal

Baby kale salad with red wine vinaigrette
Roasted pepper and tomato soup
Red wine marinated chicken with pearl onions and mushrooms
Garlic mashed potato
Sliced baguettes
Seasonal vegetables
Selection of mini cheesecakes
Coffee & tea

Asian

Thai coconut vegetable soup
Garden salad with sesame dressing
Soy sauce marinated roast chicken
Stir fried chow mein noodles with peppers, bok choy, carrots and bean sprouts
Jasmine scented rice
Seasonal vegetables
Assortment of bite size dessert squares
Coffee & tea

Caribbean

Jerk marinated chicken legs
Rice and beans
Pickled coleslaw
Garden salad
Fried plantain
Mango mousse cake
Sliced pineapple with toasted coconut
Coffee & tea

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



International Buffets

Taste of India

Starters

Vegetable Samosa

Served with tamarind chutney

Onion and Potato Pakora

Served with a mint cilantro sauce

Chicken Tikka (additional cost)

Soup

Curried lentil soup

Vegetarian Dishes (choose 2)

Baingan Bharta

Roasted mashed eggplant cooked in aromatic spices

Palak Paneer

Paneer cheese in a creamy spinach sauce

Aloo Gobi

Spiced cauliflower and potato medley

Bhindi Masala

Spiced stir-fried okra with onions and tomatoes

Channa Masala

Chickpeas in a flavourful curry

*add any additional vegetarian dish for additional cost

Meat Dishes

Butter Chicken

Creamy chicken in a spiced tomato sauce

Lamb Rogan Josh (additional cost)

Aromatic curried lamb stew

Beef Curry (additional cost)

Slow cooked beef in traditional curry spices

Sides

Steamed basmati rice

OR

Biryani rice with vegetables

With beef (additional cost)

With chicken (additional cost)

With shrimp (additional cost)

Accompaniments

Kachumber salad

Chopped salad with tomato, cucumber, red onion and lemon dressing

Raita

Cooling yogurt dish with fresh herbs

Naan bread

Aam Ka Achar

Tangy mango pickle

Coffee & tea

Cocktail Reception

Platters

Antipasto platter

Grilled zucchini, eggplants, roasted peppers, marinated olives, pickled vegetables, served with sliced fresh baguette

Deluxe antipasto platter

Grilled zucchini, eggplants, roasted peppers, marinated olives, pickled vegetables, salami, prosciutto and baby bocconcini, served with sliced fresh baguette

Fresh fruit platter

An assortment of sliced fresh fruit and berries

Fresh vegetable platter

Assorted fresh cut seasonal vegetables served with hummus

Cheese platter

A delicious selection of domestic hard and soft cheeses, served with grapes and a variety of crackers

Stations

Munchies

House-made kettle chips, trail mix and fresh cut veggies and hummus

Poutine

The Quintessential Canadian Poutine
Fresh cut French fries, topped with squeaky cheese curds and delicious beef gravy

Donut

A delightful assortment of mini donuts in a variety of flavours, served with delicious toppings and sauces

Taco

Choice of two: chicken, beef or vegetarian
Served with the traditional accompaniments of salsa, guacamole, cheddar cheese, sour cream, shredded lettuce, diced tomato in a soft flour tortilla

Quesadilla

Vegetarian and chicken quesadilla served with guacamole, salsa and sour cream

Chips and Dip

Crisp tortilla chips, salsa and fresh guacamole

Tasty Treats

A variety of individual sweet tarts, an assortment of dessert squares and French pastries.

Sweet Endings

A beautiful assortment of cake pops, French macarons, cannolis and French Pastries

Candy Station

A delightful display of assorted candies, chocolates, lollipops and sweets

Canapes

By the dozen

Hot

Beef slider, topped with caramelized onions and sharp cheddar cheese

Crispy fried coconut shrimp

Mini Beef Wellington

Vegetable spring rolls served with sweet plum sauce

Vegetarian samosas served with tamarind chutney

Teriyaki glazed chicken satay

Creamy mac and cheese

Oven baked crostini, topped with brie cheese and cranberry chutney

Mini quiche assortment

Chicken pops served with sweet and sour sauce

Crab cakes served with lemon caper aioli

Cold

Caprese skewer dressed in a basil pesto sauce

Smoked salmon tartar served in a fresh cucumber cup

Shrimp cocktail shooter with tangy cocktail sauce

Fresh asparagus wrapped in prosciutto, topped with parmesan

Duck confit crostini topped with an apple and radish garnish

Classic deviled eggs

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Dinner Buffet

Signature Dinner Buffet

Choice of one seasonal soup:

Roasted tomato and garlic
Cream of mushroom
Carrot ginger bisque
Cream of potato and leek
Curry sweet potato with coconut cream

Choice of two salads:

Garden salad
Caesar salad
Baby arugula salad, with roasted pears, candied walnuts, dressed in a cider vinaigrette
Caprese salad
Waldorf salad
Quinoa salad with dried fruits

Choice of two entrées:

Atlantic salmon with citrus butter sauce
Lemon thyme marinated chicken with rosemary jus
Chicken Cacciatore
Grilled 4oz. striploin with forest mushroom sauce
(additional cost)
Classic beef meat loaf
Beef Bourguignon, pearl onions, mushrooms, bacon
Vegetarian sweet potato shepherd's pie
Vegetable strudel with Romesco sauce

Choice of two sides:

Truffle mashed potato
Herb roasted mini potato
Potato gratin
Brown rice pilaf
Basmati rice
Buttered egg noodles
Served with seasonal vegetables and a bread display

Enhance your dinner menu with an additional Pasta Selection:

(additional cost)

Truffle mac and cheese
Butternut squash ravioli in a sage cream sauce
Meat or cheese cannelloni
Meat or vegetable lasagna
Penne pasta with roast chicken, baby spinach, sundried tomato, mushrooms in a garlic pesto cream sauce

Choice of one dessert:

Selection of butter tarts
Variety of squares
Assorted cookies
Chocolate brownie
AND
Fresh fruit platter
Coffee & tea

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Plated Dinner

Plated Dinner

3 COURSE

Appetizer, main, dessert

4 COURSE

Appetizer, soup, main, dessert

5 COURSE

Appetizer, soup, pasta, main, dessert

Appetizer Selections

Mixed greens, with vegetable ribbons, cherry tomato, chopped cucumber dressed in a house-made vinaigrette

Classic Caesar salad, fresh chopped Romaine, crisp bacon, parmesan cheese and baked croutons in a creamy dressing

Caprese salad, alternating layers of sliced tomatoes with fresh mozzarella topped with a balsamic reduction and basil pesto

Baby arugula salad, with roasted pears, candied walnuts, dressed in a cider vinaigrette

Grilled asparagus with truffled forest mushrooms served on a bed of bibb lettuce

Soup Selections

Roasted tomato and garlic

Cream of mushroom

Carrot ginger bisque

Cream of potato and leek

Curry sweet potato with coconut cream

Pasta Selections

Forest mushroom risotto

Butternut squash ravioli, sage cream sauce

Entrée Selections

Served with seasonal vegetables and a bread basket

Roasted chicken supreme with a caramelized onion jus

8oz. striploin steak with grainy mustard jus

6oz. beef tenderloin with red wine jus (additional cost)

Surf and turf - 4 oz. beef tenderloin and garlic shrimp (additional cost)

Atlantic salmon with a lemon beurre blanc

Lentil cake with bean ragout

Sides Selections - Choose One

Roasted baby potatoes

Double baked potato

Garlic mashed potatoes

Warm Israeli cous cous salad

Coconut scented rice

Dessert Selections - Choose One

New York cheese cake with berry compote

Lemon meringue tart

Dark chocolate mousse dome

Individual Tiramisu

Cream Brulee

Fresh berries with Vanilla ice cream

Coffee & tea

Kids Menu

Kids Menu

Choice of one appetizer:

Caesar salad

Cream of tomato soup

Vegetables with dip

Choice of one entrée:

Chicken tenders with fries

Spaghetti and tomato sauce

Grilled cheese

Mac and cheese

Choice of one dessert:

Ice cream

Fruit bowl

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Beverage & Bar Menu

Beverage Selection

Wine List

Reds

Château Des Charmes Cabernet-Merlot
Tintern Ridge Red

Whites

Château Des Charmes Chardonnay
Tintern Ridge White
Argento Pinot Grigio

Rose

Chateau Des Charmes Rose

Sparkling

Martini and Rossi Asti Sparkling

Non-Alcoholic Wine

Available upon request

Beer

Domestic

Alexander Keith's IPA
Labatt's Blue
Budweiser
Bud Light

Imported/Premium

Corona
Stella Artois
Mill Street Organic

Non-Alcoholic

Becks
Budweiser

Coolers/cider

Mott's Clamato
Mott's Clamato Spicy
Georgian Bay Gin Smash
Brickworks Batch 1904 Cider

Spirits

Note: Selection of brands and types may change based on availability

Standard Brands

Bacardi White Rum
Beefeater Gin
Canadian Club Rye
Absolut Vodka
Johnnie Walker Red Scotch
St. Remy Brandy

Premium Brands

Appleton Estate Rum
Hendricks Gin
Crown Royal Rye
Grey Goose Vodka
Ketel One Vodka
Johnnie Walker Black
Jose Cuervo Tequila
Sauza Silver Tequila

Liqueurs

Baileys Irish Cream
Grand Marnier
Disaronno Originale Amaretto

Specialty Drinks

Mimosas
Bloody Mary or Caesars
Mojitos

Soft Beverages

Soft Bar

Unlimited soft beverages including pop, juice & water

Specialty non-alcoholic drink

Mixed fruit cocktail, with fruit garnish served from a beverage dispenser in champagne glasses

Sparkling Water

Montpelier Sparkling water served with a citrus garnish

Coffee & Tea Service

Proudly serving Starbucks coffee, decaf and regular, along with a selection of black and herbal teas

Enhanced Coffee/Tea Station

All-day Coffee & Tea service with the addition of iced coffee and iced tea in the afternoon.

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Terms & Conditions

Deposits & Payment Structure

Upon confirming the event, a non-refundable deposit is required to secure the date.
The deposit consists of the Full Room Rental plus \$500 that will go towards Food & Beverage.
(Contract to be created and signed at this time).

30 days prior to event Full Payment of outstanding balance is due.

- The final invoice issued 30 days prior to the event is based on guest count on record at the time.
- Final event numbers are confirmed 10 business days prior to your event and adjustments will be made if guest count numbers go up at this time.
- Any adjustments or additional charges incurred after the final payment will be invoiced after the event. Payment is due within 30 days of invoice date.
- Host bar fees or any other fees incurred on day of event must be paid at the end of the event by credit or debit card.
- Applicable taxes will apply to the facility rental, catering fees, host bar fees and any other chargeable items.
- A 15% gratuity will apply to the total value of food and beverage items.
- All payments are made to the City of Mississauga. Payment methods Include: Debit, Credit card, certified cheque and cash.

Cancellation Policy

- Rental and \$500 made towards food and beverage is non-refundable in all cases.
- 89 to 15 days prior to the event: 75% of the value of the contract
- 14 to 0 days prior to the event: 100% of the value of the contract.

Other Fees

SOCAN & Re:Sound fees are charged anytime recorded music is broadcast at events

SOCAN, the Society of Composers, Authors and Music Publishers of Canada, is a performance right organization that covers composition royalties.

Re:Sound collects royalties for recording artists, musicians, and record labels.

	Room Capacity	Without Dancing	With Dancing
SOCAN	1-100	\$22.06	\$44.13
	101-300	\$31.72	\$63.49
Re:Sound	1-100	\$9.25	\$18.51
	101-300	\$13.30	\$26.63

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Terms & Conditions

Insurance

Liability insurance is mandatory for all events. Fees are based on number of people and whether alcohol will be consumed.

# of People	No Alcohol - \$2M Liability	With Alcohol - \$5M Liability
up to 50	\$8.46	\$16.93
51-75	\$16.93	\$25.39
76-150	\$21.16	\$63.48
151-250	\$42.32	\$126.97

Venue

Access to the venue is only permitted during your event rental time. Earlier access may be subject to additional fees. Please make arrangements at the time of booking with the Event Coordinator to include required set-up time. The cost of any damages to the premises will be charged directly to the host.

Linen

C-Banquets and BraeBen Golf Course provide standard linen appointments on all full service catering events. The cost of any additional and upgraded linen or other rental items that are required on a one time basis from our linen supplier will be added to your account accordingly.

Flowers

Flowers can be delivered to the facility on the day of your event, and will need to be set up by your florist, during your set-up time.

Décor

All décor for your event would need to be provided by you or your decorator. The time required for setting up your décor must be done within the duration of your rental period. The use of tape, staples, tacks, pins, or any like items are not permitted to affix, secure or adhere décor to the walls or ceilings within our facilities.

We allow the use of candles provided they are enclosed in a holder that is taller than the top of the flame. Tea lights, votive candles, or pillar candles in glass holders are permitted. Any other open flame is not permitted within the venue facility.

Alcohol

The facility is licensed through the (AGCO) Alcohol & Gaming Commission of Ontario. No outside alcohol is allowed on the premise. We offer a range of full-service beverage options and will be able to accommodate any type of alcohol service required. Any unauthorized alcohol brought onto the premises will be confiscated and may result in the early conclusion of your event. All events where alcohol is served must provide adequate amounts of food for their guests, for the duration of their event, to abide by the alcohol serving policies.

Host bars fees are based on the actual consumption during the event. A minimum host bar fee may be required.

mississauga.ca/banquets | banquets@mississauga.ca | 905-615-3200 ext. 2969



Terms & Conditions

Outside Food

No outside caterers, food or beverages are permitted on-site, with the exception of a celebratory cake. All cakes will need to be delivered to your facility on the day of your event, and set up by your vendor. We cannot accept cakes prior to your event date. Our staff will cut and serve the cake. There will be a \$1/person Cake Fee added to your invoice for this service.

Food

Special dietary requests, such as Halal, Gluten-free substitutions etc. can be made through the Event Coordinator at the time of menu discussions. Additional charges may apply.

For health and safety reasons, food on buffets can be left out for a maximum of 2 hours. The Executive Chef or their designate will determine when food is to be removed from the buffet. Any leftover food or beverages are NOT PERMITTED to leave the premises.

Buffet food quantities are based on 1 (one) serving per guest.

Cocktail food stations are priced based on a one hour service period. In the event that a reception is required for an extended time frame, the station prices will be adjusted accordingly.

Due to fluctuations in wholesale food costs, prices are subject to change without notice. Quoted prices are guaranteed no more than 3 months prior to the event.

An alternate menu can be provided for children. Please request this option from the Event Coordinator.

Alternatively, special pricing is available for the regular buffet and plated menus as follows:

Children age 0-3 years FREE

Children age 4-12 years 50% off

All menu items are subject to availability, including alcoholic beverages.

DJ/Entertainment

DJ and other entertainment are booked at your own expense. Pyrotechnics, Smoke Machines, Streamers, and Bubble Machines are not permitted inside the facility. Dry Ice is acceptable. The use of confetti, rice, dried flowers or any other similar items are not permitted in our venues. Additional cleaning costs will apply if any of these items are used.

Audio-Visual

Room rentals include a large screen, digital projector, microphone and podium, if required. Any audio visual requests above and beyond this would be at your discretion and expense.

Terms & Conditions

Agenda

Agenda or itinerary for the event should be submitted to the Event Coordinator a minimum of 10 days prior to the event.

Floor Plan

The Event Coordinator will create a floor plan for the event and it will be available upon request and may be subject to approval and client sign-off prior to event date.

Drop-Off and Pick-up of Items

Any deliveries of items should be made by the host or a pre-determined designate.

Deliveries

Any deliveries being made to BraeBen Golf Course or C-Banquets should be discussed well in advance of the event date with the Event Coordinator. We cannot store items on-site prior to your event. Any items being delivered must be clearly labelled with your name and event date. All items must be removed from the facility at the conclusion of your event. Items cannot be stored overnight; this includes any rental furniture etc.

Parking

Complimentary parking is available at BraeBen Golf Course. Underground parking is available at C-Banquets which is complimentary on the weekends and after 6pm weekdays.

Miscellaneous

All prices are subject to a gratuity (15%) and HST (13%)
For events booked on statutory holidays, an increase in staff charges will apply.
Please inquire with the Event Coordinator for further information.
Additional security may be required for your event at your expense.
Please speak to the Event Coordinator for further information.

Additional Services

Coat Check	\$3.00 per person plus HST
Satellite bar set up	\$250.00 +HST and Consumption
Security personnel	\$200.00 per attendant + HST
Chef attended stations	\$25.00 per chef per hour (3 hour minimum)
Technical Support	Please inquire

