

Catering Menu



22033

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



Breakfast & Brunch

Breakfast packages available until 11 a.m.

Brunch packages available until 3 p.m.

Classic Continental \$14/person

Assortment of house baked pastries and muffins

Fruit salad

Selection of assorted fruit preserves and butter

Assortment of juices, coffee and tea

Hot Breakfast \$21.50/person

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

Light & Healthy \$18/person

Cereal with 2% milk

Fruit salad

Assorted fruit yogurts

Assortment of bagels, toast, and mini breakfast pastries

Butter, cream cheese, and fruit preserves

Assortment of juices, coffee and tea

Build your own brunch \$45/person

Scrambled eggs with chives OR

Chef attended omelette station (min 25 guests), add \$10/person

Crispy bacon and breakfast sausage

Choice of two:

Baby greens salad with balsamic vinaigrette

Caesar salad

Quinoa salad with dried fruits

Gilled vegetable antipasti

Greek salad

Spinach salad with strawberries and sunflower seeds

Choice of one:

Maple Dijon chicken breast with herb jus

Pineapple glazed ham steaks

Chicken schnitzel

Atlantic salmon with tarragon cream sauce, add \$6/person

Chef attended roast beef carving station, add \$12/person

Inclusions:

Roasted potato

Seasonal vegetables

Fresh fruit platter

Chocolate brownies

Assortment of bagels, toasts, and house baked pastries

Butter, cream cheese and fruit preserves

Assortment of juices, coffee and tea

Breakfast & Brunch Enhancements:

Pancakes or Belgian waffles \$6/person

Berry compote and maple syrup

Steel cut oats \$4.50/person

Toppings: brown sugar, maple syrup, seeds, nuts and dried cranberries

Vanilla yogurt & berry parfait \$4.50/person

Mango coconut chia pudding \$4.50/person

Smoked salmon platter \$8/person

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Prices are in effect until December 30, 2023

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Lunch Buffet

Lunch packages available until 3 p.m.

Selections

Starter soups:

Chicken noodle
Cream of mushroom
Curry sweet potato with coconut cream
Roasted tomato garlic

Starter salads:

Caesar
Creamy coleslaw
Garden
Greek
Mixed bean
Pasta with grilled vegetables
Potato with bacon dressing
Quinoa salad with dried fruits

Sandwiches:

Chicken Caesar kale wrap
Tuna salad wedge
Egg salad wedge
Turkey and cheddar
Grilled vegetable with hummus wrap
Ham and Swiss
Tomato and Bocconcini with pesto
Smoked salmon with cream cheese, add \$4/person
Roast beef with horseradish mayo, add \$1/person

Home-style sandwich \$22/person

Choice of one starter

Three varieties of sandwiches to include: egg salad wedge, turkey and cheddar wedge, grilled vegetable and hummus wrap

Assorted dessert squares

Enhanced sandwich \$27/person

Choice of three starters

Choice of four sandwiches

Assorted dessert squares

Fresh fruit platter

Signature Lunch Buffet \$39/person

Choice of three starters

Choice of one entrée:

Served with seasonal vegetables and bread rolls

Note: to add a second entrée selection, add \$6/person

Lemon thyme marinated chicken with rosemary jus

Atlantic salmon with citrus butter sauce, add \$6/person

Grilled 6oz. beef striploin with forest mushroom sauce, add \$8/person

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

Basmati rice pilaf

Choice of one dessert:

Butter tarts

Assorted dessert squares

Assorted cookies

Coffee & tea

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International Buffets

Lunch packages available until 3 p.m.

Taste of Italy

Lunch \$44/person; Dinner \$46/person

Caesar salad
Italian wedding soup
Chicken parmesan
Pasta primavera with rose sauce
Roasted Yukon Gold potato
Seasonal vegetables
Garlic bread
Tiramisu
Coffee & tea

Taste of France

Lunch \$42/person; Dinner \$46/person

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 baguette
Seasonal vegetables
Assorted cake bites
Coffee & tea

Taste of Asia

Lunch \$42/person; Dinner \$46/person

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 rice
Seasonal vegetables
Mango mousse cake
Sliced pineapple with toasted coconut
Coffee & tea

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International Buffets

Lunch packages available until 3 p.m.

Taste of India

Lunch \$49/person; Dinner \$55/person

Starters:

Vegetable Samosas with tamarind chutney
Onion and Potato Pakoras with mint and cilantro sauce

Chicken Tikka, add \$4/person

Soup:

Curried lentil soup

Choice of two vegetarian dishes:

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 \$5/person

Choice of one non-vegetarian dish:

Butter Chicken

Creamy chicken in a spiced tomato sauce

Lamb Rogan Josh, add \$7/person

Aromatic curried lamb stew

Beef Curry, add \$5/person

Slow cooked beef in traditional curry spices

Sides

Steamed basmati rice OR Biryani rice with vegetables

With beef add \$4/person

With chicken add \$4/person

With shrimp add \$5/person

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

Dessert

Fresh fruit platter

Gulab Jamun

Coffee & tea

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Platters & Stations

Antipasto platter \$7.50/person

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

Deluxe antipasto platter \$15/person

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

Fresh fruit platter \$6/person

Assorted sliced fruit and berries

Assorted home baked cookies \$28/dozen

Assorted muffins \$44/dozen

Assorted tea sandwiches \$84/dozen

Vegetable platter \$5.50/person

Assorted cut seasonal vegetables served with ranch dressing

Cheese platter \$8/person

Selection of domestic hard and soft cheeses, with grapes and crackers

Cocktail shrimp platter \$280 per 100 pieces

Served with cocktail sauce and lemon wedges

Applewood smoked salmon \$120 (serves 10 people)

Chopped red onion, eggs, capers, fresh baguette

Stations

Poutine \$9/person

Fresh cut French fries, topped with cheese curds and gravy

Taco \$14/person

Choice of two: chicken, beef, or vegetarian
Served with salsa, guacamole, cheddar cheese, sour cream, shredded lettuce, diced tomatoes, and soft flour tortillas

Quesadilla \$11/person

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

Live action stir-fry station \$17/person

(add \$25/hour per chef attendant, minimum 3 hours)
Jasmine rice and Asian noodles, selection of chicken, tofu, vegetables, and stir-fry sauces

Live action striploin carving station

\$300 for 25 people; \$600 for 50 people; \$900 for 75 people
(add \$25/hour per chef attendant, minimum 3 hours)
Grainy mustard, au jus, dinner rolls, horseradish

Chips and dip \$5.50/person

Crisps tortilla chips, salsa and fresh guacamole

Tasty treats \$8/person

Individual butter tarts, an assortment of cake bites, and French pastries

Candy station \$8/person

(minimum 40 people)

Display of assorted candies, chocolates, lollipops and sweets

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Canapes

Priced by the dozen, minimum 5 dozen per item

Hot

Beef slider, topped with caramelized onions and sharp cheddar cheese \$55

Crispy fried coconut shrimp \$29

Vegetable spring rolls served with sweet plum sauce \$24

Vegetarian samosas served with tamarind chutney \$24

Teriyaki glazed chicken satay \$35

Creamy mac and cheese \$28

Oven baked crostini, topped with brie cheese and cranberry chutney \$22

Mini quiche assortment \$22

Chicken pops served with sweet and sour sauce \$25

Cold

Caprese skewer dressed in basil pesto sauce \$28

Smoked salmon tartar served in a fresh cucumber cup \$32

Shrimp cocktail with tangy cocktail sauce \$39

Prosciutto wrapped asparagus with parmesan snow \$37

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Dinner Buffet

Signature Dinner Buffet

\$49/person

Served with seasonal vegetables and dinner rolls

Choice of three starters

Soups:

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

Salads:

Baby arugula salad, with roasted pears, candied walnuts, with cider vinaigrette
Caesar salad
Caprese salad
Garden salad
Quinoa salad with dried fruits
Waldorf salad
Grilled vegetables antipasto

Choice of two entrées

Add third entrée \$5/person

Atlantic salmon with citrus butter sauce
Lemon thyme marinated chicken with rosemary jus
Chicken cacciatore
Chef attended carved striploin station, add \$12/person
Classic beef meat loaf
Beef Bourguignon, pearl onions, mushrooms, and bacon
Truffle mac and cheese
Butternut squash ravioli in a sage cream sauce
Meat or vegetable lasagna
Penne pasta with roast chicken, baby spinach, sundried tomato, and mushrooms in a garlic pesto cream sauce
Vegetarian sweet potato shepherd's pie
Vegetable strudel with Romesco sauce

Choice of two sides:

Truffle mashed potatoes
Herb roasted mini potatoes
Potato gratin
Basmati rice pilaf
Buttered egg noodles

Desserts:

Assorted dessert squares
Fresh fruit platter

Coffee and tea

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Plated Dinner

Choice menu may be available, applicable charges will apply.

Please contact Event Coordinator for further details.

Served with seasonal vegetables and dinner rolls

Choice of one soup or salad

To upgrade to a soup AND a salad, add \$5/person

Salads:

Baby arugula salad, with roasted pears, candied walnuts, with cider vinaigrette

Caprese salad - tomatoes with mozzarella topped with a balsamic reduction and basil pesto

Classic Caesar salad - romaine lettuce, crisp bacon, parmesan cheese and croutons in a creamy dressing

Grilled asparagus with truffle forest mushrooms served on a bed of Bibb lettuce

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

Soups:

Butternut squash bisque

Carrot ginger bisque

Cream of mushroom

Curry sweet potato with coconut cream

Roasted tomato and garlic

Pasta selections:

Forest mushroom risotto \$8/person

Butternut squash ravioli, sage cream sauce \$6/person

Entrée selections:

Roasted chicken supreme with a caramelized onion jus \$49/person

Atlantic salmon with a lemon beurre blanc \$53/person

8oz. striploin steak with grainy mustard jus \$55/person

Surf and turf - 4oz. beef tenderloin and garlic shrimp \$59/person

Choice of one side:

Roasted baby potatoes

Double baked potato

Garlic mashed potatoes

Warm Israeli cous cous salad

Coconut scented rice

Choice of one dessert:

New York cheese cake with berry compote

Chocolate dome

Tiramisu

Crème Brûlée

Mango sorbet with fresh berries

Coffee & tea

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Kids Menu

\$17/child

Same set menu applicable for all children

Choice of one starter:

Caesar salad

Cream of tomato soup

Vegetables with dip

Choice of one entrée:

Chicken tenders with fresh cut fries

Spaghetti and tomato sauce

Grilled cheese

Mac and cheese

Choice of one dessert:

Ice cream

Fruit bowl

Please note: Special pricing is available for the regular buffet and plated menus as follows (kids menu excluded):

Children age 0-3 years FREE

Children age 4-12 years 50% off

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Beverage & Bar Menu

Bar and/or alcohol service, subject to a minimum required spend of \$500 before gratuity and taxes per bar per day.

Selections

<i>Wine</i>	<i>Glass (5oz)</i>	<i>Bottle</i>
House white	\$8	\$30
House red	\$8	\$30
House rosé	N/A	\$45
House sparkling	\$8	\$40

Non-alcoholic wine

Available upon request

Beer / Coolers

Standard (355mL) \$6.20

Premium (355mL) \$7.08

Vodka coolers (473mL) \$7.52

Spirits

Selection of brands and types may change based on availability

Standard brands (1.5oz/serving) \$6.64/serving

Bacardi white rum

Beefeater gin

Canadian Club rye

Smirnoff vodka

Johnnie Walker Red Label scotch

Sauza Silver tequila

Premium brands (1.5oz/serving) \$9.50/serving

Appleton Estate rum

Hendricks gin

St. Remy brandy

Crown Royal rye

Grey Goose or Ketel One vodka

Johnnie Walker Black Label scotch

Jose Cuervo Silver tequila

Liquers (1.5oz/serving) \$7.50/serving

Baileys Irish Cream

Disaronno Originale amaretto

Specialty Drinks

Mimosas \$7.50/person

Caesars \$7.50/person

Mojitos \$7.50/person

Bar Packages

Open Bar

Maximum service time is 5 hours (including 1 hour for cocktail reception).

Dinner wine not included.

Bar closed during dinner service.

Standard Bar Rail \$45/person

Premium Bar Rail \$55/person

Soft Bar Package \$12.50/person

Maximum service time is 5 hours

Unlimited soft beverages including pop and juices,

Soft Beverages Selection

Soft beverage \$2/can; \$3/bottle (LAC only)

Assorted juice \$15/pitcher; \$3.50/bottle

Infused water \$25/dispenser (serves 30)

Non-alcoholic fruit punch \$3.50/person

Sparkling water \$4/glass

Coffee & tea service \$3.50/person

Serving regular and decaf, along with a selection of teas

Iced coffee/tea service \$3.50/person

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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 charges.

(Contract to be created and signed at this time).

50% of the balance owing is due at the time of menu and contract finalization.

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 the 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, Food & Beverage fees, host bar fees and any other chargeable items.
- A 15% gratuity will apply to the total value of Food & Beverage items.
- All payments are made to the City of Mississauga. Payment methods include: debit, credit card, certified cheque and cash.

Initial Guest Count

The requester must provide an initial guest count at the time of submitting the booking request form. The City will permit the requester to reduce the initial guest count by a maximum of 20%. Any reductions to the initial guest count must be made at least 10 business days prior to the Event. If the Requester wishes to reduce the initial guest count by greater than 20%, the Requester will be charged a catering fee based on at least 80% of the initial guest count.

Cancellation Policy

Deposit is non-refundable. Cancellations are subject to liquidated damages as follows:

- a) Cancellations made within 90 calendar days or more prior to the event: 25% of the minimum per person Catering charges and any additional contract fees are non-refundable.
- b) Cancellations made between 15-89 calendar days prior to the event: 75% of the total catering charges and any additional contract fees are non-refundable.
- c) Cancellations made within 14 calendar days or less prior to the event: 100% of the total catering charges and any additional contract fees are non-refundable.

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Terms & Conditions

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

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	\$10.70	\$21.42
51-75	\$21.42	\$32.12
76-150	\$26.76	\$80.30
151-250	\$53.54	\$160.62

Venue

Access to the venue is only permitted during the contracted hours. Please make arrangements at the time of booking with the Event Coordinator to include required set-up and tear down time. The cost of any damages or excessive cleaning required to the premises will be charged directly to the host.

Linen

C Banquets, BraeBen Golf Course and Live Restaurant 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.

Décor, Flowers, and Specialty Items

All items for your event would need to be provided by you or your vendors during contracted hours.

Any drop offs and/or setup of your items must be done within the contracted 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.

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Terms & Conditions

Alcohol

The facility is licensed through the (AGCO) Alcohol & Gaming Commission of Ontario. No outside alcohol is allowed on the premises. 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.

Outside Food

No outside caterers, food or beverages are permitted on-site with the exception of a celebratory cake or cupcakes. All celebratory cake/cupcakes will need to be delivered and setup by the host or their designate during the contracted rental period. We cannot accept cakes prior to the event date. Our staff will cut and serve the cake. There will be a \$1/person surcharge added to your invoice.

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 one (1) serving per guest.

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

The City reserves the right to make reasonable substitutions to any food and beverages if the City is unable to obtain the requested menu items for any reason. The host will be informed of any changes to the menu items or price.

25 person minimum per meal period.

\$14/per person breakfast minimum spend

\$20/per person lunch minimum spend

\$22/per person cocktail reception minimum spend

\$40/per person dinner minimum spend

or \$750/per day food minimum.

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Terms & Conditions

DJ/Entertainment

DJ and other entertainment are booked at your own expense. Pyrotechnics, smoke machines, streamers, dry ice and bubble machines are not permitted in our venues. 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. DJs must arrange their own sound system and are not permitted to patch into the house sound system.

Audio-Visual

Room rentals include a microphone and podium, if required. C Banquets and BraeBen Golf Course include a screen and projector. Any additional audio-visual requirements would be at the hosts discretion and expense.

Agenda

An agenda for the event must be submitted to the Event Coordinator a minimum of 10 business 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.

Drop-Off and Pick-up of Items

Delivery and pick up of all items must be made by the host or a pre-determined designate.

Storage

All items must be removed from the facility at the conclusion of the event. Items cannot be stored overnight; this includes any rental furniture.

Parking

Complimentary parking is available at Braeben Golf Course. Underground parking is available at C Banquets and Live Restaurant, which is complimentary on the weekends and after 6pm weekdays.

Miscellaneous

Food & Beverages fees are subject to 15% gratuity.

All prices are subject to 13% HST.

Please inquire with the Event Coordinator for events booked on statutory holidays.

At the discretion of the City of Mississauga, security may be required for your event at the host's expense.

Additional Services

Coat check	\$250/attendant + HST (up to 150 guests per attendant)
Satellite bar set up	\$250.00 + HST + consumption
Security personnel	\$50/attendant/hour +HST
Chef attended station(s)	\$25/chef/hour + HST (3 hour minimum)
Ceremony site fee	\$180 + HST
Technical support	Please inquire

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