

Catering Menu



mississauga.ca/hospitality-services | banquets@mississauga.ca | 905-615-3200 ext. 6015



Breakfast & Brunch

Continental \$12.95

Minimum of 10 persons

Assorted fruit yogurts
Selection of chilled fruit juices
Freshly baked croissants and breakfast pastries
Sweet butter, honey and fruit preserves
Freshly brewed coffee and a selection of teas

Light & Healthy \$15.95

Minimum of 10 persons

Cereal with 2% milk
Selection of chilled fruit juices
Fresh sliced fruits
Assorted fruit yogurts
Freshly baked croissants and breakfast pastries
Assorted bagels with cream cheese
Sweet butter, honey and fruit preserves
Freshly brewed coffee and a selection of teas

The LAC Buffet \$19.50

Minimum of 30 persons

Selection of chilled fruit juices
Scrambled eggs
Crispy bacon and sausages
Home fried potatoes
Freshly baked croissants and breakfast pastries,
bagels and toasts
Fresh sliced fruits
Sweet butter, honey, fruit preserves
and cream cheese
Freshly brewed coffee and a selection of teas

Omelette Station \$18.95

Minimum of 30 persons; made to order

Selection of chilled fruit juices
Selection of toppings:
Ham, cheese, tomatoes, herbs, onions, mushrooms,
pepper
Breakfast potatoes
Sweet butter, honey and fruit preserves
Freshly brewed coffee and a selection of teas

More breakfast options:

Prices listed are per person.

Breakfast cereal with milk \$1.50
Muesli with milk \$1.50
Bagel with cream cheese \$3.25
Assorted home baked muffins \$2.50
Danish or croissant with fruit preserves \$2.50
Waffles \$1.75
Crepes \$1.75
Turkey sausage \$2.00
Bacon \$1.75
Boiled eggs \$1.50
Home fries \$1.50
Hash browns \$1.50
Yogurt \$1.75
Lactose free milk 2L \$9.95
Soy milk 2L \$9.95
Almond milk 2L \$9.95

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Breakfast & Brunch

Brunch Buffet \$37.95

Minimum of 30 persons

Assorted fruit juices

Freshly baked breakfast pastries and selection of breads

Waffles with maple syrup & fruit compote

Smoked salmon with creamy horseradish (\$8/person)

Vegetarian antipasti platter

Mixed greens with assorted dressings

Two daily chef created salads

Scrambled eggs

Breakfast sausage and crispy bacon

Chicken breast with Dijon mushroom sauce

Atlantic salmon with citrus herb sauce (\$6/person)

Baked penne

Roasted mini potatoes

Roast beef (\$7.95/person)

Assorted decadent cakes

Freshly baked fruit pies

Seasonal fruit salad

Freshly brewed coffee and a selection of teas

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Refreshment Breaks & Snacks

Break Items

Whole fresh fruit \$24.00 per dozen
(minimum one dozen)
Assorted home baked cookies \$24.00 per dozen
Loaf slices \$26.00 per dozen
Assorted squares and brownies \$24.00 per dozen
Assorted granola bars \$2.50 each
Ms. Vicki chips (40g) \$2.50 each
Fresh popped popcorn \$2.50 each
Assorted tea sandwiches \$70.00 each (15 x 4 qtr)
Seasonal fresh sliced fruits \$52.00 each (serves 10)

Dessert Break \$7.25

Minimum of 15 persons

Assorted squares, cookies and chocolate brownies
Freshly brewed coffee and a selection of teas

Healthy Break \$11.95

Minimum of 15 persons

Assorted granola bars, fresh fruit slices
Crudités and pita chips with dip
Assorted fruit juices
Freshly brewed coffee and a selection of teas

Cheese & Fruit Break \$13.95

Minimum of 15 persons

Assorted cheeses with grapes and crackers
Fresh sliced fruits
Freshly brewed coffee and a selection of teas

Refresh Break \$9.95

Minimum of 15 persons

Selection of donuts, assorted yogurts
Selection of fruit juices

Sweet & Salty Break \$11.95

Minimum of 15 persons

Assorted warm scones
Assorted brownies and squares
Basket of pretzels and potato chips
Assorted fruit juices
Freshly brewed coffee and a selection of teas

Popcorn Bar on Wheels \$7.95

Minimum of 15 persons

Fresh popped popcorn

Choice of two seasonings:

Smoked salt and herbs

Butter

Cajun spice

Parmesan

Assorted soft drinks OR Freshly brewed coffee
and a selection of tea

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Lunch Buffets

Sandwich Board \$16.95

Based on 1 ½ sandwich per person

A maximum of four choices and based on guaranteed numbers:

Black forest ham and Swiss cheese
Roast beef and cheddar cheese
Smoked turkey & Swiss cheese
Tuna salad
Egg salad
Roast chicken (Halal)
Roasted vegetables

Live Lunch \$35.95

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Choice of two appetizers:

Fresh crudité platter with two dips
Mixed green salad with assorted dressings
Home style potato salad
Caesar salad
Cole slaw

Choice of two hot entrées:

Penne pasta primavera in rose sauce
Roast (Halal) chicken with BBQ sauce
Butter chicken (Halal)
Cornmeal crusted basa with tomato and olive relish
Atlantic salmon with white wine herb sauce (\$8/person)
Striploin steaks with red wine peppercorn sauce (\$8/person)
Herbed roasted potatoes OR Rice
Fresh seasonal vegetables

Choice of one dessert:

Fresh fruit salad
Assorted squares
Assorted cookies

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Indian Cuisine \$35.95

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Appetizers & Salads:

Vegetarian samosa
Pasta salad
Onion, tomato, cucumber kachumber salad

Choice of two main non-veg entrées:

Fish pakora
Butter chicken (Halal)
Mutter keema
Chicken curry (Halal)

Choice of two main veg entrées:

Bhendi masala
Dhal tarka
Channa masala
Shahi paneer
Aloo palak
Aloo gobi

Accompaniment

Peas pulav
Buttered naan
Papadum
Pickle

Choice of two desserts:

Ras malai
Gulab jamun
Fresh fruit salad
Brownies & squares

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International Lunches

Inspired by Italy \$32.95

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Antipasto platter
Caesar salad
Chicken cacciatore OR
Fish picatta with tomato bruschetta
Pasta with mushroom & seasonal vegetables
Fresh seasonal vegetables
Steamed parsley potatoes
Chef's choice cake OR Seasonal fruit salad

Inspired by India \$31.95

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Tomato cucumber & pineapple salad
Garden leaf salad
Butter chicken OR Mutter keema
Chana masala
Vegetable biryani Rice
Rasmalai OR Seasonal fruit salad

Inspired by Mexico \$31.95

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Bean salad with red peppers, red onions and cilantro

Fajitas Station

Chicken OR Beef strips
Oven roasted vegetables
Shredded lettuce, cheese, refried beans, sour cream, guacamole
Chopped tomatoes and onions
Mexican rice with tomatoes and diced mixed vegetables
Chef's choice cake OR Seasonal fruit salad

Inspired by Greece \$31.95

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Greek salad
Falafel on couscous
Spanakopita
Chicken souvlaki on lemon scented rice
Baklava OR Chef's choice cake OR Seasonal fruit salad

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Lunch

Assorted Wraps \$17.95

Based on one large 12-inch wrap cut in 2, per person

A maximum of three choices and based on guaranteed numbers:

Black forest ham with cheddar cheese and Dijon mustard mayo

Roast beef with roasted pepper aioli

Smoked turkey breast with Swiss cheese and creamy sriracha mayo

Herbed cream cheese, tomato, cucumber & lettuce Egg salad

Roast chicken (Halal)

Roasted vegetables

Sandwich Wrap Combo

Add a daily soup and/or green salad (\$2.50 each)

Add a bag of chips, whole fruit and/or cookie (\$1.50 each)

Pizza Day

Your choice of thin or regular crust

16" Basic Pizza (12 slices):

Pizza sauce & mozzarella cheese \$22.50

Make your Own (\$1.95 per topping):

Bacon

Chicken

Sausage

Pepperoni

Mozarella cheese

Asiago cheese

Bocconcini cheese

Smoked provolone

Eggplant

Zucchini

Artichokes

Mushrooms

Plated Lunches

All menus include your choice of soup or salad, main course with accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas. The main course determines the cost of the menu per person.

Soup or Salad Selection

Soup of the day

Mixed greens with balsamic vinaigrette

Hearts of romaine Caesar salad

*add \$3.00 per person if both Soup and Salad are chosen.

Main Course Selection

Baked Atlantic salmon \$36.95

Supreme of chicken breast \$34.95

Pepper crusted strip loin \$35.95

Your choice of mashed potatoes, rice pilaf, roasted potatoes AND selection of vegetables

Vegetarian Entrée Options

Palak paneer on basmati rice \$29.95

Butternut squash ravioli in brown butter with roasted asparagus \$29.95

Roasted vegetable strudel with goat cheese and tomato coulis \$29.95

Choice of One Dessert

Tiramisu

Cappuccino cheesecake

Chocolate truffle

Apple crumble tart

Opera cake

Dietary restrictions

Halal, vegan, lactose intolerant, gluten-free, meals available. Please request at the time of finalizing details. Prices may vary.

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Cocktail Reception

Hors D'Oeuvres

A maximum of 4 choices for groups under 60 persons
Price per dozen, minimum 5 dozen.

Hot

- Vegetarian samosa \$24.00
- Vegetable spring roll \$24.00
- Paneer tikka \$29.00
- Mushrooms and leek puff pastry \$27.50
- Chicken empanada \$29.50
- Feta and sun-dried tomato in phyllo pastry \$28.00
- Chorizo puff \$28.00
- Chicken teriyaki skewer \$33.50
- Chicken samosa \$29.00
- Shrimp spring roll \$29.00
- Mini beef wellington \$32.00
- Beef slider \$31.00
- Antipasto croissant \$28.00

Cold

- Spicy hummus stuffed cucumber shells \$31.00
- Fresh Thai spring roll \$28.00
- Roasted artichoke with hummus & tomato on crostini \$38.00
- California roll \$29.00
- Smoked salmon with cream cheese \$36.00
- Prosciutto and fig on polenta \$38.00
- Peking duck crepe \$35.00
- Mini pita with smoked chicken \$32.00

Deluxe

- Maple walnut goat cheese rosette \$46.00
- Antipasto with bocconcini/crostini \$41.00
- Futomaki deluxe - vegetarian \$41.00
- Smoked salmon caviar on blini \$48.00
- Smoked duck apple chutney with sweet potato muffin \$48.00
- Sushi \$48.00

Additional Items

- Assorted Deli Meat \$70.00** (serves 10 persons)
With mini buns served with gherkins, pickled onions, mayo, and mustard
- Imported & Domestic Cheese Board \$80.00**
(serves 10 persons) Garnished with fresh berries, grapes, crackers and nuts
- Fresh Vegetable Crudités Platter \$43.00**
(serves 10 persons) With two dips
- Seasonal Fresh Fruit Slices & Berries \$52.00**
(serves 10 persons)
- Baked Warm French Brie \$210.00** (serves 30- 40)
Cranberry chutney, baguette, dried fruits
- Applewood Smoked Salmon \$99.00**
(serves 10 persons) with chopped onions, eggs, capers and bread basket
- Black Tiger Shrimp \$275.00** (100 pieces)
Marie Rose Cocktail Sauce

Live Action Stations

\$100 extra per station for chef attendant;
maximum 3 hours, minimum of 30 persons.

Pasta Station \$13.95 per person

Choice of two: ravioli, penne, cheese tortellini, fusilli
Your choice of chunky tomato basil, OR
creamy Alfredo sauce with grilled vegetables,
grated Parmesan and garlic bread

Stir Fry Station \$14.95 per person

Jasmine Rice and Noodles
Selction of beef, chicken, tofu, vegetables
and stir fry sauce

Roasted Striploin \$340.00

Includes mustard, dinner rolls, jus (Serves 30 persons)

Roast Whole Beef Tenderloin \$340.00

Includes mustard, dinner rolls, jus (Serves 20 persons)

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Dinner Buffet

The Live Restaurant \$49.95/person

Minimum of 30 persons

Includes accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas.

Appetizers

Crudités platter with hummus
Black tiger shrimp with cocktail sauce
Grilled vegetable antipasti

Salads

Oriental rice noodle salad
Tomato salad
Farmer style potato salad
Assorted garden greens with house dressing

Entrée

Baked salmon in creamy saffron sauce
Roasted chicken breast with ratatouille
Vegetarian pasta with sun-dried tomatoes, spinach, mushrooms and caramelized onions

Choice of one carved item with Chef attendant (max 2 hours):

Beef strip loin
Stuffed pork loin
Roast turkey
Seasonal vegetable medley
Mexican rice, Mini herb roasted potatoes
Assorted rolls and butter

Desserts

Canadian cheese tray, grapes and assorted crackers
Seasonal fresh fruit and berries
Assorted cakes and pies
Brownies & squares
Freshly brewed coffee and a selection of teas

Additional Buffet Items

The chef's daily soup kettle \$3.00/person
Build your glass noodle salad \$4.00/person
Waldorf salad \$4.00/person
Quinoa with roasted vegetables \$5.00/person
Greek salad \$4.00/person

Salad Bar Package \$14.95/person

Minimum of 30 persons. Combine your choice of Salad, Topping, and Proteins.

Choice of three salads

Tossed greens
Arugula salad
Couscous salad
Romaine hearts
Quinoa salad
Baby spinach
Asian salad
Chef's pasta salad

Choice of five toppings

Assortment of berries
Assortment of vegetables
Dried fruits
Nuts, walnuts & pumpkin seed
Pickles
Marinated olives
Pickled artichoke hearts
Smoked bacon bits
Smoked ham
Selection of dressings
Diced avocado
Hard boiled eggs
Feta cheese
Blue cheese
Cheddar cheese

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Plated Dinner

Plated Dinner

Minimum of 30 persons.

Add \$3.00 for guest count below 30;

\$4.00 for guest count below 20;

\$5.00 for guest count below 10

All menus include your choice of soup or salad, main course with accompaniment, dessert, assorted rolls, butter, coffee and a selection of teas. The main course determines the cost of the menu per person.

Soup or Salad Selection

Vegetable soup

Butternut squash soup

Cream of wild mushroom soup

Hearts of romaine Caesar salad

Crisp heritage mixed green salad

*add \$3.00 per person if both Soup and Salad are chosen.

Main Course Selection

Beef Wellington (8 oz) \$48.95

Roasted mini potatoes and farmer's market vegetables

Free Range Chicken Breast \$39.95

with sun-dried tomato Dijon mustard sauce, buttermilk mashed potato and seasonal market vegetables

Roasted AAA Strip Loin (8 oz.) \$45.95

with peppercorn sauce, scalloped potatoes, green beans and glazed carrots

Lemon Dill Atlantic Salmon (6 oz.) \$45.95

with brown basmati rice pilaf and steamed market vegetables

Vegetarian Entrée Options

Palak Paneer \$29.00

on basmati rice

Butternut Squash Ravioli \$29.00

with sage butter and roasted asparagus

Choice of one dessert:

Tiramisu

Cappuccino cheesecake

Chocolate truffle

Apple crumble tart

Opera cake

Dietary restrictions

Halal, vegan, lactose intolerant, gluten-free, meals available. Please request at the time of finalizing details. Prices may vary.

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Kids Menu

Kids Menu

\$15 / child

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

Please Note: 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

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Beverage & Bar Menu

Beverage Selection

Wine List

		Glass	Bottle
Reds			
Château Des Charmes	Cabernet-Merlot	\$7.08	\$28
Tintern Ridge	Red	\$7.08	\$28
Whites			
Château Des Charmes	Chardonnay	\$7.08	\$28
Tintern Ridge	White	\$7.08	\$28
Argento	Pinot Grigio	\$7.08	\$30
Rose			
Chateau Des Charmes	Rose	\$7.08	\$28
Sparkling			
Martini and Rossi	Asti Sparkling	\$7.08	\$40

Non-Alcoholic Wine

Available upon request

Beer

Domestic \$6.20/Bottle

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

Imported/Premium \$7.08/Bottle

Corona
Stella Artois
Mill Street Organic

Non-Alcoholic \$5.75/Can

Becks
Budweiser

Coolers/cider \$6.20/Can

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 \$6.64/Serving

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

Premium Brands \$8.63/Serving

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

Liqueurs \$6.64/Serving

Baileys Irish Cream
Grand Marnier
Disaronno Originale Amaretto

Specialty Drinks

Mimosas \$7.50/serving
Bloody Mary or Caesars \$7.50/serving
Mojitos \$7.50/serving

Soft Beverages

Soft Bar \$7.50/Person

Unlimited soft beverages including pop, juice & water

Specialty non-alcoholic drink \$3.25-\$4.50/person

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

Sparkling Water \$3/serving

Sparkling water served with a citrus garnish

Coffee & Tea Service \$3.10/person

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

Enhanced Coffee/Tea Station \$12.50/person

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

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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. (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 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

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, 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.

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.

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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 microphone and podium, if required. Any audio visual requests above and beyond this would be at your discretion and expense.

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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, C-Banquets, or LIVE Restaurant 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 and LIVE Restaurant 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