



HOLIDAY MENU

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



HOLIDAY PLATED MENU \$63/person

Based on all guests receiving the same meal.



Served with Dinner Rolls, Coffee & Tea

CHOICE OF ONE STARTER

Butternut Squash Soup  
with Maple Chantilly Cream

Roasted Tomato & Fennel Soup 
with Shrimp

French Onion Bisque
with Cheese Crostini

Marinated Beets, Orange & Baby Spinach Salad  
with Crumbled Goat Cheese

Baby Kale, Frisee Lettuce & Roasted Pear Salad  
with Blue Cheese & Toasted Walnuts


Breaded Brie 
with Cranberry Chutney, Arugula
& Sliced Almonds

Add Second Starter for \$5.25/person

CHOICE OF ONE ENTRÉE

Traditional Turkey
with Stuffing, Mashed Potatoes, Roasted Root
Vegetables, Cranberry Sauce & Gravy

Salmon Coulibiac
with Roasted Brussels Sprouts
in a White Wine Sauce

House Made Herbed Gnocchi 
with Brussels Sprouts, Mushrooms & Roasted
Butternut Squash

CHOICE OF ONE DESSERT

Vanilla Ice Cream & Warm Cherry Compote 

Eggnog Creme Brûlée
Topped with Fresh Berries

Flourless Chocolate Cake 
with Berry Compote

BEVERAGE ENHANCEMENTS

Warm Apple Cider \$4.50/person

Eggnog \$4/person

Hot Chocolate \$4/person

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A fifteen percent (15%) gratuity will be applied to all food and beverage charges.



HOLIDAY BUFFET MENU \$57/person

Served with Dinner Rolls, Coffee & Tea

SOUP

Butternut Squash Soup

Chicken Pot Pie Soup +\$2.50/person
with Puff Pastry

French Onion Bisque +\$2.50/person
with Cheese Crostini

CHOICE OF TWO SALADS

Mixed Greens   
with Sliced Apples, Cranberries,
Marinated Beets & House Dressing

Creamy Cole Slaw  

Roasted Sweet Potato  
with Oranges & Cranberries

Caesar Salad
with Croutons & Parmesan

CHOICE OF TWO ENTREES

Balsamic Chicken Supreme
with Oranges & Cranberries

Filet of Sole
with Capers & Lemon Butter

Whole Roasted Maple & Dijon Glazed Salmon
Fillet +\$6.25/person
in a White Wine Sauce

Classic Roast Turkey +\$4.25/person
with Traditional Stuffing, Cranberry Sauce &
Gravy

SIDES

Mashed Potatoes

Roasted Root Vegetables

ADD ON PASTA

Butternut Squash Ravioli  +\$5.50/person
with Sage Butter

Truffled Mac & Cheese  +\$5.50/person

DESSERTS

Chocolate Pudding 

Fruit Platter  

Homemade Bread Pudding
with Vanilla Ice Cream

Dessert Platter + \$6.50
Assortment of Macarons, Profiteroles &
Cake Bites

 Vegetarian  Vegan  Gluten Free

Prices are in effect until December 31, 2026.

A fifteen percent (15%) gratuity will be applied to all food and beverage charges.



NON-ALCOHOLIC BEVERAGE STATION MENU

A LA CARTE BEVERAGE STATION

Assorted Soft Drinks \$2.50/can

Bottled Water \$3/bottle

Sparkling Water \$3/bottle

Citrus Infused Water \$25/dispenser
(25 servings)

Assorted Juice \$4.50/bottle

Non-Alcoholic Fruit Punch \$4.50/person
(intervals of 25 people)

BEVERAGE ENHANCEMENTS

Warm Apple Cider \$4.50/person

Eggnog \$4/person

Hot Chocolate \$4/person

BAR MENU

BEVERAGE SERVICE

Serve beverages during a cocktail reception or offer wine service to your guests during the meal.

Specialty Non-Alcoholic Drink \$4.50/glass

Fruit Juice & Soda Served with a Garnish

Sparkling Water \$3/glass

Standard House Wine (White/Red/Rose) \$30/bottle (750 ml)

Premium House Wine (White/Red) \$45/bottle (750 ml)

Sparkling House Wine \$45/bottle (750 ml)

Mimosas \$7.50/serving (2.5 oz sparkling wine)

Charged in intervals of 10 glasses

A LA CARTE HOST OR CASH BAR SERVICE

Bar service subject to a minimum required spend as per Venue Event Package.

Consumption bar bill must be paid at the conclusion of the event.

Portable/Satellite Bar Setup Fee (if not using existing bar location): \$250+.

Assorted Soft Drinks \$2.50/glass

Flat Water \$3/glass

Sparkling Water \$3/glass

Assorted Juice \$4.50/glass

Standard Beer \$6.40/glass (355 ml)

Standard House Wine (white/red/rose) \$8/glass (5 oz)

Premium Beer \$7.08/glass (355 ml)

Premium House Wine (white/red) \$10/glass (5 oz)

Vodka Coolers \$8/glass (341-355 ml)

Cider \$8/glass (330 ml)

Non-Alcoholic Beer 0.0 \$5.75/glass (330 ml)

Standard Spirits \$8/serving (1.5 oz)

Premium Spirits \$9.50/serving (1.5 oz)

Liqueurs \$8/serving (1.5 oz)

BAR PACKAGE MENU

OPEN BAR PACKAGE

Service time is up to 5 hours. Wine Service and Beverage Service are not included.
To be charged prior to the event based on guaranteed number of guests.

SOFT BAR PACKAGE \$13/person

Soft Drinks, Juice, & Sparkling Water
(+\$2.50/person for each additional hour)

STANDARD BAR PACKAGE \$50/person

Soft Drinks, Juice, Sparkling Water, Standard Wine, Standard Beer & Standard Spirits
(+\$7/person for each additional hour)

PREMIUM BAR PACKAGE \$58/person

Soft Drinks, Juice, Sparkling Water, Standard & Premium Wines, Standard & Premium Beers,
Standard & Premium Spirits, Cider, Vodka Coolers & Liqueurs
(+\$9/person for each additional hour)

CATERING TERMS AND CONDITIONS

See venue information package for additional [terms and conditions](#) and to see applicable rental rates.

FOOD

Outside food and beverages are **not** permitted.

For health and safety reasons, food cannot be left out for more than two (2) hours. The Executive Chef or their designate will determine when food is to be removed.

Leftover food and 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.

Buffet menu items are based on all items being served at the same time.

FOOD AND BEVERAGE MINIMUM REQUIRED SPENDS

Food and Beverage minimum spends are required as listed in the venue information package.

CHILDREN'S PRICING FOR BUFFET MENUS

Special pricing is available for the buffet menus only:

Children aged 4-12 years: 50% off (buffet menu price)

Children 3 and under: No charge (buffet menu price)

Applicable rates apply if a Children's menu is ordered for any age.

If the number of children exceeds the number of adults, labour charges may apply.

CHILDREN'S MENU

If not eating from the adult buffet, clients can choose Children's plated menu with advance notice.

MENU SELECTION AND GUARANTEES

Menu selection and guest count are required 45 days prior to the event start date.

Final guaranteed number of guests is required 10 business days prior to the event start date.

The client agrees to pay the guaranteed number quoted in attendance on the Banquet Event Order, or the actual attendance number, whichever is greater.

If the guaranteed number of guests is not provided within the timeframe specified, the estimated attendance number listed in the Banquet Event Order will be used.

Menus must be ordered for the final guaranteed number of guests per meal period.

SPECIAL MEALS/DIETARY RESTRICTIONS

Special dietary requests (i.e. vegan, halal) can be made through the Event Coordinator at the time of menu discussions. Additional charges may apply. Dietary restrictions would be Chef's choice if no other suitable options are available for the dietary restriction.

All food prepared on site or purchased through our suppliers may contain and/or may have come in contact with nuts or other allergens. The venues are not allergen free facilities and cannot accommodate airborne allergies.

MEAL SERVICE

Breakfast, lunch, dinner services and stationed receptions are based on a maximum two (2) hour service time.

Breaks packages are based on a maximum of thirty (30) minute service time.

Receptions that are based on passed service (where there is no meal service following), are based on a maximum two (2) hour service time.

HOSPITALITY SERVICES



BraeBen Golf Course

5700 Terry Fox Way

Host your event in the heart of the city, enjoying the surroundings of our 18-Hole Championship Golf Course. The Highlands Dining Room features floor-to-ceiling windows offering a 180-degree view of pristine fairways and rolling hills. Depending on setup, BraeBen Golf Course can accommodate up to 144 seated guests (104 with a dance floor) or up to 180 guests for a stand-up cocktail reception.



C Banquets

300 City Centre Drive, 12th Floor

Towering 12 stories above downtown Mississauga, this contemporary venue showcases panoramic city views through floor-to-ceiling windows. Depending on setup, C Banquets can accommodate up to 144 seated guests (112 with a dance floor) or up to 200 guests for a stand-up cocktail reception.



LIVE Restaurant

4141 Living Arts Drive

Located in the Living Arts Centre, LIVE Restaurant offers a bright and artistic atmosphere, featuring natural light through floor-to-ceiling windows and a backdrop of theatre, music and the arts. Depending on setup, LIVE Restaurant can accommodate up to 80 seated guests or up to 120 guests for a stand-up cocktail reception.

Discuss options with our team by calling 905-615-3200 ext. 2969 or by emailing banquets@mississauga.ca