

## Müddle Eastern Menu

Contact Information
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## ADDRESS:

3090 Steeles Ave W, Milton ON L9T 2V3

## Wedding Essentials

## MBCC will include the following accessories:

Your wedding journey will begin with our award-winning Experienced Wedding Planner assisting you with all aspects of your wedding and Day of Coordinator so you may enjoy your day to the fullest, stress free!

Independent newly renovated event spaces include Individually climate-controlled rooms to ensure your guest's comfort

Up to 6 hour hosted service for your event with uniformed staff to provide VIP service
Freshly prepared food on site the day of your event with
Gluten Free, Vegetarian, Vegan and Peanut Free accommodations made available by our Executive Chef and his team. Complimentary ample parking and Wi-Fi in all event rooms Private Bridal Suite with pin key lock to secure your personal belongings the day of your event and in room safe.
Preferred Hotel Accommodations available upon request with our Partner Hotel A complete customized Linen Package to compliment your décor will include

A wide assortment of styles and colors to satisfy your style or theme from of chair covers, floor length table linens, with an array of napkin colors Complete with customized backdrop** inclusive of sheers, satins, and sequence
A beautiful selection of upgraded Head Table linens and décor to include
Variety of sequence, satin, overlays, skirting and trim complete with a selection of charger plates and candle décor options

Cake Table prepared with cake knife \& server
State of the art audio equipment available for speeches with podium and wireless mic Receiving table with Cast Iron Antique Letterbox with Key for your Guest Gift Cards
Personalized Dinner Menus will be provided for all guest tables and table numbers Easel for seating chart or welcome sign.

Complimentary tasting for the Bride \& Groom on a specified date.

# Míddle Eastern MenuOptions <br> <br> Appetizers and Dips 

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## Vegetarian

## Hummus

Silky chickpeas, garlic, lemon juice, and tahini

## Falafel

Ground chickpeas, herbs, and spices

## Dolma

Stuffed grape leaves with rice, herbs, resins and spiced

## Tzatziki

Strained yogurt with shredded cucumbers, salt, and garlic
Sambousek (vegetable)
Stuffed phyllo pastry with vegetables, potato, and spices

## Baba Ghanoush

Roasted eggplants, tahini, roasted garlic, herbs, and spices

## Maast -E-khiyar

Yogurt with shredded cucumbers and dried mint

## Maast-E-Ghajari

Yogurt, shredded cucumbers, walnuts, raisins, and garlic

## Meat

## Sambousek

Stuffed phyllo pastry with minced meat, herbs, and spices

## Saffron Chicken Skewers

Grilled chicken skewers with spices, lime juice and saffron

## Moroccan Meatballs

A mixture of ground beef and lamb, herbs, and spices

## Beef Kofta Kebabs

Ground beef, onions, and spices

## Meat Rolls

Stuffed phyllo pastry with ground lamb, spices

## Boorani Bademjan

Fire roasted eggplant and garlic with yogurt


## Salads

## Garden

Mixed baby spring and ice burg lettuce, cherry tomatoes, shredded carrots, and cucumbers

## Greek

Cucumber, tomatoes, sweet bell peppers, red onions, kalamata olives, fete cheese and romaine hearts

## Caesar

Romaine hearts, focaccia croutons, crispy bacon, and shaved parmesan cheese

## Fattoush

Romaine hearts, tomatoes, cucumber, red onions, crispy toasted pita chips and red reddish

## Tabouli

Finely chopped flat parsley, diced tomato, red
 onions, mint, bulgur

## Shirazi salad

Diced tomatoes, Persian cucumbers, red onions, dried mint

## Roasted beets and walnut*

Chunks of roasted red beets, crushed walnuts, over baby spring mixed salad
Mixed Olive salad
Shredded carrots, sweet papers, cucumber, over ice burg lettuce with green and black olives

## Jarjeer, Arugula salad*

Fresh baby arugula, shaved red onions, crushed walnut, and topped with coat's cheese

## Rice



Plain Basmati
Fluffy basmati rice garnished with saffron rice

## Zereshk Polo

Basmati mixed with barberries and garnished with saffron rice

## Loobiya Polo*

Basmati rice, ground beef, green beans, tomato paste and spices

## Persian Jeweled Rice*

with saffron, shredded carrots, dried fruits, and nuts

## Lebanese Mujadara

Green lentils, basmati rice and caramelized onions with spices

## Persian Dill Rice

Fresh dill and fluffy basmati rice

## Meat And Chicken Dishes \& Stews

## Ghorme Sabzi*

Slow cooked tender lamb pieces with blends of herbs, red kidney beans, dried lime, and spices

## Daal Adas

A vegetarian red lentil stew and diced potatoes, tomato past and spices

## Gheymeh

Slow cooked tomato base stew with yellow split peas, tender veal pieces, tomato paste and spices and topped with hickory sticks

## Gheymeh Badenjan

A Persian stew with tender pieces veal, yellow split peas and spices in a tomato stew and fried eggplants

## Bamieh

Slow cooked tender veal pieces in aromatic tomato paste and spices with tender okra stew

## Lebanese fasoulia bi lahme

with white pinto beans and tender beef pieces in a tomato sauce stew and spices

## Maghmour

A vegetarian savoury dish with eggplant, chickpeas and tomato sauce with spices and fresh herbs

## Persian

Fesenjan*
Boneless chicken pieces, crushed
 walnuts, pomegranate molasses stew and spices

## Saffron Morgh

Bone-in skinless quarter chicken legs braised in a saffron tomato broth and spices
(traditionally served with Zereshk polo)

## Bahraini Majboos*

Braised bone-in chicken with saffron and spices served with steamed basmati in its own chicken broth topped with raisin, split chickpeas and saffron

## Gheymeh Morgh

Slow cooked tomato-based stew with yellow split peas, bone-in chicken, tomato paste, dried limes, spices and saffron

## Moroccan tagine

Bone-in chicken pieces, dried apricot, preserved lemon, and cherry tomato stew with toasted slivered almonds

## Lamb shank

Braised bone-in lamb shank in onion saffron broth with spices
(traditionally served with dill and split fava beans basmati rice)**

## Grilled Kababs Selection

## Koobideh

A Persian kabab skewer made with ground beef, onions, and spices
Shish Tawouk
Tender boneless chicken breast marinated with spices, garlic yogurt and lime juice

## Kofta

A mixture of ground lamb and beef skewer with middle eastern spices, fresh parsley, and garlic

## Joojeh Kabab Leg

Grilled boneless chicken leg marinated with spices, and saffron
Filet Magnon Kabab (Barg)*
Marinated with fresh onion, spices, and lime juice grille beef tenderloin


Joojeh Mixed Kabab
Grilled bone-in chicken wings and legs pieces marinated in saffron lime juice and spices
Joojeh Kabab Breast
Grilled boneless chicken breast marinated with spices and saffron

## Sultan Kabab*

A combination skewer of two meats, filet magnon (Barg) and Joojeh kabob chicken breast
Lamb Shish Kabab*
Grille tender pieces of lamb kebob marinated in garlic, lemon juice and middle eastern spices
Beef Shish Kabab
Tender chunks of beef filet magnon marinated with fresh onion, spices, and lime juice

## Chicken or Beef Shawarma

Marinated in middle eastern spices, thinly sliced meats accompanied with pickles

## Fish And Shrimp Dished

Filet of Basa Fish
Seasoned and pan seared (Traditionally served with dill basmati rice)
Filet of Salmon*
Seasoned and pan seared (Traditionally served with dill, scallions, and slivered garlic basmati rice)

## Stuffed Whole Rainbow Trout*

Oven roasted stuffed with a blend of fresh herbs, spices, and tamarind

## Filet of Rainbow Trout*

Oven roasted fresh filets seasoned and topped with preserved lemon served with a lemon sauce

## Kuwaiti Shrimp (Maragh Roobian)**

Shrimps in a blend of spices and fresh herbs with tomato stew
Filet of Sole
Pan seared filets with a caper lemon butter sauce


## Breads

A mix of European breads and buns

Pita Bread
Persian Barbari Bread
Arabic Khobz Bread

Italian Rosemary Focaccia


## Dessert

New York Cheesecake with Mix Berry Coulis

## Chocolate Mousse

Assortments Of Persian Cookies

Knafeh
Shredded Filo Pastry Layered with Cheese

## Baghlava

Assortments Of Filo Pastry Filled with Mixed Nuts with Sweet Syrup*

## SholehZard

An Aromatic Version of Rice Pudding with Saffron

## Vanilla Ice Cream

Lemon, Mango, and Raspberry Sorbet*

## Crème Brule

Lemon, Chocolate or Vanilla

## MIDDLE EASTERN MENU COMBINATIONS

WITH PRICING

| SILVER PACKAGE | $\begin{aligned} & \text { GOLD } \\ & \text { PACKAGE } \end{aligned}$ | DIAMOND PACKAGE |
| :---: | :---: | :---: |
| Starters | Starters | Starters |
| Comes with Warm Bread and a Choice of 2 Vegetarian <br> 1 Meat | Comes with Warm Bread and a Choice of 2 Vegetarians 2 Meat Appetizers | Comes with Warm Bread and a Choice of 3 Vegetarians 2 Meat Appetizers |
| Main Course | Main Course | Main Course |
| Choice of 4 Dishes | Choice of 6 Dishes | Choice of 7 Dishes |
| 1 BBQ Meat (Beef, | $2 \text { BBQ Meat (Beef, }$ | 3 BBQ Meat (Beef, |
| Lamb, Chicken) | Chicken, Lamb) | Chicken, Lamb) |
| 1 BBQ Vegetables | 1 BBQ Vegetables | 1 BBQ Vegetables |
| (Tomato, Onion, | (Tomato, Onion, | (Tomato, Onion, |
| Zucchini and | Zucchini and | Zucchini and |
| Mushrooms) | Mushrooms) | Mushrooms) |
| 2 Gourmet Stews | 2 Gourmet Stew | 2 Gourmet Stews |
|  |  | 1 Fish Dish |
| Salad Choice of 1 | Salad Choice of 2 | Salad Choice of 3 |
| Rice Choice of 1 | Rice Choice of 2 | Rice Choice of 2 |
| Bread Choice of 1 | Bread Choice of 2 | Bread Choice of 2 |
| Complemented with Maast-E-Khiar (Yogurt and Shredded Cucumbers) and Torshi (Pickled Vegetables) | Complemented with Maast-E-Khiar (Yogurt and Shredded Cucumbers) and Torshi (Pickled Vegetables) | Complemented with <br> Maast-E-Khiar (Yogurt and Shredded Cucumbers) and Torshi (Pickled Vegetables) |
| Dessert <br> Choice of 2 | Dessert Choice of 2 | Dessert <br> Choice of 3 |
| Pricing Per-Person | Pricing Per-Person | Pricing Per-Person |
| Saturdays \$79.95 | Saturdays \$85.95 | Saturdays \$89.95 |
| Sunday - Fridays \$77.95 | Sunday - Fridays \$83.95 | Sunday - Fridays \$87.95 |

# Wedding Package Pricing 

## INDOOR OPTIONS:

Grand Ballroom<br>Minimum Of 200 Adults with Food \& Beverage Package<br>OR 180 Adults with $\$ 1500$ Room Rental<br>OR 160 Adults with $\$ 2500$ Room Rental<br>Courtyard Ballroom<br>Minimum of 170 Adults with Food \& Beverage Package<br>OR 150 Adults with $\$ 1500$ Room Rental<br>OR 130 Adults with $\$ 2500$ Room Rental<br>Milton Ballroom<br>Minimum of 100 Adult with Food \& Beverage Package<br>OR 85Adults with $\$ 1500$ Room Rental<br>OR 70 Adults with $\$ 2500$ Room Rental<br>Heritage room<br>Minimum of 70 Adults with food \& Beverage Package<br>** OR 60 Adults with F\&B plus $\$ 1000$ Room Rental OR 50 Adults with F\&B plus $\$ 2000$ Room Rental

## OUTDOOR OPTIONS:

Enjoy the beautiful outdoors and open green fields to host your guests in a TENT PACKAGE. The fully furnished white $30 \times 60$ tent will accommodate 10 banquet guests' tables (10 per table) seating plus a small area for the bar, dance floor and DJ.

Ask us about joining an additional 30x30 tent - it is perfect for food handling such as plating service or buffet service and more room for your bar OR if you wish to accommodate a larger number of seated guests.

## 30x60 Tent Package complete with rentals.

Tent rental with Sidewalls, chandelier lighting, permit, insurance, furniture delivery, table and chairs, portable bar, a DJ table, and smaller Cake table,

Ground Use with Staffing for structural Set Up as per floor plan. Labour to set up rentals and take down and package
$10 \times 120$ " round guest tables, plus $3-90 " \times 156$ " rectangular buffet tables
1 - half round cake table, 100 white folding resin chairs Portable bar area for non-alcohol beverage service
White Dishware - 9 dozen of each; entree plates, dessert plates, bowls, coffee/teacups \& saucers.
Silver Cutlery - 9 dozen knife, entree fork, dessert spoon, dessert fork and soup spoon.
Glassware - 9 dozen water goblets OR bar glass for soft drink Additional 2-90x156 rectangular tables Staff Area for the food \& beverage handling (used for storage and clearing station by staff.) Hydro Hook up - power used for chandelier lighting included

A set of executive double trailer washroom rental (includes stocking, cleaning, and disposal)
Tent Package for $\mathbf{1 0 0} \mathrm{pl}$ is $\mathbf{\$ 7 , 5 0 0 . 0 0}$
Then add a Food \& Beverage Package of your choice to complete your event!

## MBCC Ceremony Package

Ceremony Package Includes:
36 Acres of Tranquil Park Land at the base of the world-famous Niagara Escarpment Wood Bridge with flowing stream for Photography

Choose from our outdoor and indoor spaces:
Outdoor Country Forest Ceremony** or
Outdoor Cascading Waterfalls Patio Ceremony or
Private Intimate Indoor Chapel Ceremony
with a Climate Controlled Room Included:
Set up area with uniformed staff on hand to usher guests
Decorated Signing Table
Area is equipped for your standard audio needs (wireless mic and speakers)

Outdoor Ceremony includes
Garden Bistro 150 Chair Rental for a Chapel Style Set Up with Isle Runner OR
Indoor Ceremony with White Chair Covers for a 150 Chapel Style Set Up with Silk Floral Rose Ball on Pillar

Rehearsal available upon request
$\$ 2,250.00$ plus applicable fees $=\$ 3,000.15$ (Ceremony Only)
$\$ 1,750$ plus applicable fees $=\$ 2,333.45$ (with Reception)

Client is responsible for own music and Minister Referrals available upon request.


## Upgraded Décor OR Guest Table Centerpieces to include:

Upgrade Décor - Personalized Backdrops; Upgraded Linen; Enhanced Décor Rentals; Extended Backdrop \$250;
Bride \& Groom Leather Chairs \$250; Loveseat \$325; Gold or Silver Chivari Chair Rentals \$5.95 each;
Ghost Chivari Chair Rentals $\$ 8.95$ each; Chandeliers $\$ 100$ each; Edison Lights \$400; Fairy Lights \$400;
Flower Walls or Head Table Arch, or Silk Flower Arrangements, or Free-standing canopy and much more...
OR any Outdoor Ceremony Décor
OR Centerpieces; a selection of artistically designed fresh floral centerpieces OR a selection of decorative centerpiece rentals to enhance your elegant banquet room (\$599)
Also, Delivery Fees (\$160) PLUS Set up \& Take down Labor Charge (\$250)
**Note: Chivari chair rentals will have an additional \$250 labor charge applied to remove \& replace MBCC banquet chairs
(Value \$1,000) You pay \$599
This package is valued over $\$ 8,000$.
SAVE over $40 \%$ with our exceptional in-house price of $\$ 5,495$. plus $18 \%$ service fee and $13 \%$ HST = Inclusive price of $\$ 7.327 .04$

## Contract Details

The package price includes Hall Rental fee, all applicable taxes and gratuities. All payments are non-refundable and will be deducted from your final billing. Special rates are available for Sunday through Friday and off season weddings (November-April).

## Payment Structure

A temporary hold can be placed on a room and date with a $\$ 1,000.00$ (non-refundable payment) by cash, cheque, Email transfer, Direct Debit, Visa or MasterCard, for up to 10 days.

## First Payment \$

Date:

## Source:

Receipt:
We will accept Visa, MasterCard, Direct Debit, e-transfer, Cash or Cheque for your first payment only. All future payments can be made by e-transfer, cheque or cash and are non-refundable.

A signed function agreement requires 25\% payment of the estimated total cost, this is based on a minimum guaranteed number of adults per room upon signing.

## Second \$

Date:
Source:
Receipt:

Made six months prior to event $25 \%$ payment of total estimated cost.

## Third Payment \$

Date:
Source:
Receipt:

Made three months prior to event 25\% payment of total estimated cost.

At this time an appointment will be scheduled by MBCCfor you to meet with our in-house Wedding Event Coordinator and applicable in-house vendors to finalize your event details including Décor and Menu selection, the wedding itinerary, floor plan layout, lighting, visual \& sound requirements and Ceremony details within 8-12 weeks of your event.
**Note** 2 weeks prior to your event the Final Guaranteed Number of Guests along with Floor Plan/ Assigned Seating/Dietary Restrictions and ages for minors must be submitted to avoid additional late and additional administrative fees.

## Final Payment \$ TBC

Final payment is due no later than 5 days prior to your event date and this represents any remaining balance. We will accept Cash only for the final payments.

## Pricing Policy

Children (under 24 months) - Free if no menu is
required Kid's Meal (ages 2-11) will be charged $50 \%$ off
adult price
Minors (ages 12 to 18 ) will receive a $15 \%$ discount off adult price
Ultimate Upgrade Vendors (3 free meals) this includes: 1 Photographer, 1 DJ and 1 Technician
**Rates for children and minors are applied after the minimum guaranteed adults are fulfilled as stated on the contract.

## Calculated Quote:

## Acknowledged by:

## Clients:

Clients:
MBCC:

On:

