



## *Middle Eastern Menu*

Contact Information

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# Event Essentials

## *MBCC will include the following accessories:*

Your journey will begin with our award-winning Experienced Event Planner assisting you with all aspects of your event 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 for the day of your event made available by our Executive Chef and his team.

Complimentary ample parking and Wi-Fi in all event rooms  
Dressing Area 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

### Décor

Full Linen Package – A complete customized Linen Package to compliment your décor includes a wide assortment of styles and colors to satisfy your style or theme from; chair covers, floor length table linens, with an array of napkin colors

### Complete with Staging

Full customized draped backdrop, Stage furniture and a beautiful selection of Decor accents to complete the main stage set up  
A variety of sequences, satin, overlays, skirting, trimming, glass charger plates and candle décor options to enhance the Celebrants Table

Cake Table prepared with cake knife & server

Receiving table, an Easel for your personalized seating chart or welcome sign.

Cast Iron Antique Letterbox with key, for your Guest Gift Cards.

Personalized Buffet Dinner Menu Signs and Table Numbers for all guest tables.

State-of-the-art audio equipment available for speeches with podium and wireless mic.

# *Middle Eastern Menu Options*

## **Appetizers and Dips**

### **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

#### **Boorani Bademjan**

Fire roasted eggplant and garlic with yogurt

### **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



A premium will apply to the \* items.

## 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



A premium will apply to the \* items.



# Meat And Chicken Dishes & Stews

## **Ghorm 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 paste 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 Zerehs 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)\*\*

A premium will apply to the \* items.

# 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

**A premium will apply to the \* items.**

# 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



A premium will apply to the \* items.



## 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



A premium will apply to the \* items.



# MIDDLE EASTERN MENU COMBINATIONS

## WITH PRICING

<b><i>SILVER PACKAGE</i></b>	<b><i>GOLD PACKAGE</i></b>	<b><i>DIAMOND PACKAGE</i></b>
<b>Starters</b> Comes with Warm Bread and a Choice of 2 Vegetarian 1 Meat	<b>Starters</b> Comes with Warm Bread and a Choice of 2 Vegetarians 2 Meat Appetizers	<b>Starters</b> Comes with Warm Bread and a Choice of 3 Vegetarians 2 Meat Appetizers
<b>Main Course</b> Choice of 4 Dishes 1 BBQ Meat (Beef, Lamb, Chicken) 1 BBQ Vegetables (Tomato, Onion, Zucchini and Mushrooms) 2 Gourmet Stews	<b>Main Course</b> Choice of 5 Dishes 2 BBQ Meat (Beef, Chicken, Lamb) 1 BBQ Vegetables (Tomato, Onion, Zucchini and Mushrooms) 2 Gourmet Stew	<b>Main Course</b> Choice of 7 Dishes 3 BBQ Meat (Beef, Chicken, Lamb) 1 BBQ Vegetables (Tomato, Onion, Zucchini and Mushrooms) 2 Gourmet Stews 1 Fish Dish
<b>Salad</b> Choice of 1	<b>Salad</b> Choice of 2	<b>Salad</b> Choice of 3
<b>Rice</b> Choice of 1	<b>Rice</b> Choice of 2	<b>Rice</b> Choice of 2
<b>Bread</b> Choice of 1	<b>Bread</b> Choice of 2	<b>Bread</b> Choice of 2
<b>Complemented</b> with Maast-E-Khiar (Yogurt and Shredded Cucumbers) and Torshi (Pickled Vegetables)	<b>Complemented</b> with Maast-E-Khiar (Yogurt and Shredded Cucumbers) and Torshi (Pickled Vegetables)	<b>Complemented</b> with Maast-E-Khiar (Yogurt and Shredded Cucumbers) and Torshi (Pickled Vegetables)
<b>Dessert</b> Choice of 2	<b>Dessert</b> Choice of 2	<b>Dessert</b> Choice of 3
<b>Pricing Per-Person</b>  <b>\$82.95</b>  \$79.95 (200+ includes the MILTON Room for buffet)	<b>Pricing Per-Person</b>  <b>\$88.95</b>  \$85.95 (200+ includes the MILTON Room for buffet)	<b>Pricing Per-Person</b>  <b>\$96.95</b>  \$93.95 (200+ includes the MILTON Room for buffet)

Prices are based on 70 guests minimum and subject to service fee and HST. \*A premium will apply to the \* items.

# Package Pricing

## INDOOR OPTIONS:

### Grand Ballroom

Minimum Of 180 Adults with Food & Beverage Package  
OR 165-179 Adults with \$1000 Room Rental  
OR 150-164 Adults with \$2000 Room Rental

### Courtyard Ballroom

Minimum of 150 Adults with Food & Beverage Package  
OR 135-149 Adults with \$1000 Room Rental  
OR 120-134 Adults with \$25000 Room Rental

### Milton Ballroom

Minimum of 100 Adult with Food & Beverage Package  
OR 85-99 Adults with \$1000 Room Rental  
OR 70-84 Adults with \$2000 Room Rental

### Heritage room

Minimum of 70 Adults with food & Beverage Package  
\*\* OR 60 Adults with F&B plus \$1500 Room Rental  
OR 50 Adults with F&B plus \$2500 Room Rental

## OUTDOOR OPTIONS:

Enjoy the beautiful outdoors and open green fields to host your guests in a TENT PACKAGE. The fully furnished white 30x60 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 standard rentals.

Tent rental with Sidewalls, chandelier lighting, permit, insurance,  
Furniture delivery includes guest tables and chairs, portable bar, a DJ table, and smaller Cake table, and buffet tables  
Staffing for table & chair set up as per floor plan.  
10 x 120" round guest tables, plus 3 - 90"x156" rectangular buffet tables. 1 – half round cake table, 100 white folding resin chairs.  
Portable bar area for beverage service.  
White Dishware – 9 dozen of each; entree plates, dessert plates, side plates, coffee/teacups & saucers.  
Silver Cutlery - 9 dozen knife, entree fork, dessert spoon, dessert fork and soup spoon (if requested).  
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.)  
Grounds permit with hydro Hook up for tent lighting included  
A set of executive double trailer washroom rental (includes stocking, cleaning, and disposal)

**Tent Package for 75pl is \$3,999.00**

*Then add a Food & Beverage Package of your choice to complete your event!*

*OR IF YOU PREFER YOUR OWN CATERER, ASK ABOUT OUR CULTRAL CATERING OPTIONS!*

## 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).

*At this time an appointment will be scheduled by MBCC for you to meet with our in-house Event Coordinator and applicable in-house vendors to finalize your event details including Décor and Menu selection, the event itinerary, floor plan layout, lighting, visual & sound requirements etc, all details within 6-12 weeks of your event.*

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## 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.

**\*\*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.

### 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.*

### 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.*

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## Pricing Policy

Children (under 36 months) - Free if no menu is required

Kid's Meal (ages 3-11) will be charged 25% 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 in the contract.**

A signed function agreement requires 20% 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 20% payment of total estimated cost.

## Calculated Quote:

### Third Payment \$

Date: \_\_\_\_\_ Source: \_\_\_\_\_

Receipt: \_\_\_\_\_

Made three months prior to event 20% payment of total estimated cost.

### Fourth Payment \$

Date: \_\_\_\_\_ Source: \_\_\_\_\_

Receipt: \_\_\_\_\_

Made 6-8 weeks prior to event 20% payment of total estimated cost.

**Acknowledged by:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Clients:** \_\_\_\_\_

**MBCC:** \_\_\_\_\_