



CORPORATE PACKAGE

Meetings, Menus & Offerings



OAKVILLE CONFERENCE CENTRE
AN EDGE HOSPITALITY PROPERTY

BREAKFAST

BREAKFAST BUFFETS

DELUXE CONTINENTAL BREAKFAST

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Tea
Assortment of Freshly Baked Breakfast Pastries | Assorted Muffins | Bagels & Cream Cheesecake Butter
Jams & Preserves | Array of Seasonal Sliced Fruit
(Minimum 25 people)

\$14.95
per person

HEALTHY START BUFFET

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Selection of Teas
Assortment of Freshly Baked Low Fat Muffins | Assorted Yogurts | Cereal
Jams & Preserves | Dried Fruit & Nuts | Honey Granola | Oatmeal
Array of Seasonal Sliced Fruit & Fresh Berries
(Minimum 25 people)

\$12.95
per person

HOT BREAKFAST BUFFET

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Tea
Assortment of Freshly Baked Breakfast Pastries | Assorted Muffins | Bagels & Cream Cheesecake Butter
Jams & Preserves | Array of Seasonal Sliced Fruit
Fluffy Scrambled Eggs or Deep Dish Frittata | Farmers Sausage | Smoked Bacon
Home-Fried Breakfast Potatoes | French Toast or/ Buttermilk Pancakes | Canadian Pure Maple Syrup
(Minimum 25 people)

\$18.95
per person

MARTHA'S VIINEYARD BRUNCH BUFFET

Featuring our "Deluxe Continental Breakfast Buffet" items with the addition of:
Poached Eggs w/ Smoked Salmon | Fluffy Scrambled Eggs | Carved Canadian Peameal Bacon
Assorted Quiches | Potato-Roast Beef Hash | Miniature Cocktail Sandwiches | Fresh Salad Trio
International Cheese Board | Crisp Vegetable Crudite | Assorted Deli Meats | Country Bread Station
(Minimum 50 people)

\$28.95
per person

*** Less than minimum, additional charges apply | applicable taxes & service charges are extra |
Prices subject to change without notice*

ADD ONS

OMELET BAR ACTION STATION

Scrambled Eggs | Omelets | Build Your Own
(served only)

\$6.95
per person
extra

THE FRENCH CONNECTION

French Toast | Fresh Fruit Toppings | Chantilly Cream | Callebaut Chocolate
Caramel Sauce | Canadian Maple Syrup
(served only)

\$6.95
per person
extra

THE BLT CARVERY

Maple-Glazed Peameal Bacon | Mini Slider Buns | Crisp Tomato | Lettuce | Artisanal Mayos
(served only)

\$8.95
per person
extra

THE BREAKFAST BAR

Cucumber, Lemon & Sweet Pepper Bloody Maries | Royal Mimosas w/ Fresh Strawberries | Tangerine &
Blood Orange Martinis | Fresh Squeezed Fruit Juices | Vegetable Juices
(served only)

\$16.95
per person
extra

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SNACKS A-LA-CARTE

HEALTHY AND FRESH

Assorted individual fruit yogurt - **\$2.50 pp** | Assorted individual granola bars- **\$2.50 pp**
| Mixed berries (subjected to season)- **\$5.50 pp** | Fresh fruit salad- **\$3.50 pp** | Fresh
fruit kabobs- **\$24.00/dozen** | Fresh chocolate dipped strawberries- **\$24.00/dozen** |
Fresh carved and sliced fruit- **\$4.00 pp**

FRESH FROM THE BAKERY

Assorted fruit Danish- **\$2.50 pp** | Fresh baked muffins- **\$2.50 pp** | Banana bread &
'carrot bread-**\$2.50** | Bagels & cream cheese- **\$2.50 pp** | Italian biscotti- **\$2.50 pp** |
Fresh baked croissants- **\$2.50 pp** | Drizzled w/ Belgian chocolate- **\$3.00 pp** |
Cinnamon Buns- **\$2.50 pp** | Fresh baked assorted cookies- **\$16.00/dozen** |
Squares, pastries, brownies & tarts- **\$4.25 pp**

OTHER SNACKS AND TREATS

Mediterranean Dips - A basket of toasted pita triangles w/ hummus, tatziki & roasted
red pepper spreads- **\$6.00 pp** | Salsa, guacamole, sour cream & jalapenos w. a basket
of tortilla chips - **\$5.00 pp** | Pretzels | Potato Chips | Peanuts | Popcorn- **\$5.00 pp** |
Fruit Kebobs - **\$24.95/dozen** | Chocolate truffles- **\$29.50 each selection/dozen** |
Frozen ice cream bars- **\$29.50/dozen** | Assorted Cake Pops - **\$38.00/dozen**

BEVERAGES

Coffee & Tea service- **\$2.50 pp** | Assorted canned soft drinks- **\$2.50 ea** |
Assorted fruit juices (300 mL)- **\$2.50 ea** | Assorted fruit juices (475 mL)- **\$3.75 ea** |
Milk (cartons)- **\$2.75 ea** | Mineral Water (375 mL)- **\$2.75 ea** |
Bottled iced tea & lemonade- **\$2.75 ea**

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BREAK OUTS

BREAK-OUT & A-LA-CARTE STATIONS

POWER HOUR

Fresh cut Garden Vegetables w/ Assorted Dips | Granola Bars | International Cheese Platter
| Fresh Fruit Kabobs

\$8.95
per person

JUNK FOOD MUNCHIES DELIGHT

Assorted Popcorn & Chips | Assorted Mixed Nuts & Pretzels | Nachos w/ Salsa & Dips |
Variety of Soft Drinks

\$9.95
per person
minimum

WHOLE FOODS ENERGY BREAK

Fresh Fruit Display | Whole Fruit | Fruit & Yogurt Parfaits | Market Crudite | Assorted Yogurt Dips

\$10.95
per person

MEDITERRANEAN BREAK

Assorted Breads | Toasted Pita Triangles w/ Hummus & Tzatziki | Roasted Red Pepper Spread
Assorted Bruschetta & Crostini | Marinated Olives | Wheel of Cheese Display

\$10.95
per person

THE CORNER CAFE

Assorted Nectars | Nespresso Station | Biscotti | French Macarons | Cake Pops | San Pelligrino |
Muffuletta Bites

\$15.95
per person

**Minimum order for all snacks is 25 people*

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LUNCH AND DINNER BUFFETS

LUNCH | DINNER BUFFETS

THE EXECUTIVE WORKING LUNCH

Assorted European Rolls & Butter | Fresh Vegetable Crudite | Shaved & Sliced Deli Meats
Sliced Deli Cheese | Mixed Green Salad | Pasta Salad | Authentic Italian Pizza | Assorted Pastries
(Lunch Only | Minimum 25 people)

\$18.95
per person

THE FIESTA LUNCH BUFFET

Seven Layer Nacho Dip w/ Spiced Tortilla Chips | Chicken & Vegetable Quesadillas | Build Your Own
Taco Bar | Hard & Soft Tacos | Seasoned Beef | Grilled Chicken | Fixings | Tres Leches Cake
(Lunch Only | Minimum 25 people)

\$19.95
per person

THE TUSCAN LUNCH BUFFET

Assorted Panini Sandwiches Including:
Prosciutto | Roasted Red Peppers | Bocconcino | Marinated Asparagus
Grilled Chicken | Sundried Tomato | Asiago | Pesto
Genoa Salami | Provolone | Marinated Eggplant
Capocollo | Baked Tomato | Provolone | Pickled Onions
Mixed Green Salad w/ Arugula & Fennel | Minestrone Soup | Sicilian Canolis | Tiramisu Bites
(Lunch Only | Minimum 25 people)

\$19.95
per person

MONTREAL DELI SHOPPE

Assorted Whole Grain Breads, Bagels & Ryes Layered High w/ Shaved Deli Favorites Including:
Pastrami | Smoked Meat | Corned Beef | Roasted Turkey | Honey Ham | Aged Cheddars
Dill Pickles | Spicy Mustards | Horseradish | Tomato
Creamy Coleslaw | Mixed Green Salad | Chef's Daily Soup
(Lunch Only | Minimum 25 people)

\$19.95
per person

COMPLETE ITALIAN FESTA

Signature Antipasto Bar | Assortment of Italian Cheeses | Deli Meats | Marinated Vegetables | Pasta Bar
Action Station | Fresh Pastas Made to Order | Pizza & Country Bread Station | Tiramisu Parfait | Fruit
(Minimum 50 people)

\$25.95 | \$28.95
per person

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EXTRAVAGANZA BUFFET

Assorted European Rolls & Butter | Chefs Soup de Jour | Trio of Salads | Penne w/ Asiago Blush Sauce

Choose any 2:

Peppered Beef Striploin au Jus | Thai Roasted Pork Loin | Medallions of Veal w/ Fennel Jus
Grilled Chicken w/ Pesto Sauce | Chicken Pinwheels | Salmon au Beurre Blanc | Sole Paulpiettes

Includes:

Potatoes | Seasonal Vegetables | Fresh Fruit | Assorted Pastries & Tarts
(Minimum 50 people)

\$26.95 | \$29.95
per person

All Buffets Include: Freshly Brewed Coffee, Decaffeinated Coffee & Tea

THE MADISON

Country Bread Station

Choose any 3:

California Baby Greens | Low Fat Raspberry Vinaigrette
Roasted Roma Tomato | Grilled Asparagus | Prosciutto | Bocconcini | XVOO
Spinach & Beet Salad | Roquefort | Honey-Mustard Dressing | Spiced Pecans
Kale Caesar Salad | Low Fat Caesar Dressing | Pancetta Crisp | Asiago | Crouton Crumble
Mediterranean Dips & Spreads | Antipasto Vegetables | Crudite

Choose any 2:

Grilled Mojo-Rubbed Boneless Breast of Chicken | Pineapple Relish | Roasted Potatoes
Butter Chicken | Basmati Rice
Seared Beef Tenderloin au Jus | Crispy Onions | Garlic Mash
Pork Tenderloin | Smoked Apple Jus | Roasted Potatoes
Braised Sole | Cioppino | Rice Pilaf
Spice Grilled Whitefish | Miso Broth | Rice Noodles
Pan-Seared Salmon | Mango Salsa | Rice Pilaf

Includes:

Roma Vegetables | zucchini, squash & red peppers sautéed w/ roasted garlic
Fresh Fruit | Chocolate Dipped Strawberries | Brewed Coffee, Decaffeinated Coffee & Tea
(Dinner Only | Minimum 50 people)

\$32.95
per person

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THE OPULENCE BUFFET

Country Bread Station | Trio of Salads | Fresh Vegetable Crudite
Cold Poached Salmon | Penne a la Vodka

Choose 1 Carvery Station:

Canadian "AAA" Beef Striploin | Horseradish Jus
Porketta Roast | Smoked Apple Jus | Grainy Mustard

Choose any 2:

Medallions of Veal | Fennel Jus
Grilled Chicken | Pesto
Salmon au Beurre Blanc
Sole Paulpiettes | Sauce Normande

Includes:

Seasonal Vegetables | Oven-Roasted Potatoes | Domestic & International Cheese Board
Carved & Decorated Fresh Fruit Display | Petite European Pastries | Dessert Squares | Tartlettes
Macaroons | Selection of Tortes & Cheesecakes | Brewed Coffee, Decaffeinated Coffee & Tea
(Dinner Only | Minimum 50 people)

\$49.95
per person

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CORPORATE ALL DAY PACKAGE

CORPORATE FULL DAY PACKAGE

DELUXE CONTINENTAL BREAKFAST BUFFET

Fresh Chilled Juices | Freshly Brewed Coffee | Decaffeinated Coffee | Tea | Assortment of Freshly Baked Breakfast Pastries | Bagels & Cream Cheese | Butter, Jam & Marmalade | Array of Seasonal Fruits

Or/ **HEALTHY START BUFFET**

Fresh Chilled Juices | Brewed Regular Coffee & Decaffeinated Coffee | Selection of Teas | Assortment of Freshly Baked Low Fat Muffins | Assorted Yogurts | Cereal | Jams & Preserves | Dried Fruit & Nuts | Honey Granola | Oatmeal | Array of Seasonal Sliced Fruit & Fresh Berries

MORNING BREAK | Refresh Coffee/Tea

LUNCH SANDWICH & SALAD COMBO

Choose 1 of the following:

BUILD YOUR OWN SANDWICHES

Platters of Thinly Sliced Deli Meats | Cheese

Includes: Turkey Breast | Honey Baked Ham | Italian Salami | Lean Roast Beef | Assorted Sliced Cheese | Bakery Rolls | Lettuce | Tomato | Pickles & Condiments

Or/ **MUFFULETTA BOARD**

Italian Deli Meals | Roasted Red Pepper Spread | Provolone | Basil Aioli | XVOO | Assorted Bakery Fresh Ciabatta | Calabrese Bread

Or/ **WRAP IT UP**

Assortment of Wraps

Including: Deli Meats | Assorted Cheeses | Tuna Salad | Egg Salad | Vegetables & Hummus

Or/ **HOT BEEF DIP**

Sliced Beef Striploin Roast | Horseradish Jus | Crispy Onions | French Baguette | Assorted toppings

CHOOSE YOUR SALAD

Choose 2 of the following:

CLASSIC POTATO | Pomery Mustard | Gherkins

BABY ORGANIC GREEN SALAD | Maple Balsamic

CLASSIC CAESAR | Shaved Asiago | Anchovies | Pancetta Marinated Vegetable Salad | Aged Balsamic

SPICY THAI NOODLE | Julienne of Crisp Vegetable | Cilantro

CALIFORNIA SPINACH | Mandarins | Raspberry Vinaigrette

BABY SPINACH & ARUGULA SALAD | Belgian Endive | Pecans | Blue Cheese | Pears

ADD EXTRA SALADS | **\$2.50 pp per item**

AFTERNOON BREAK | Refresh Coffee/Tea | Assorted Juice and Pop with Freshly Baked Cookies
(Minimum 75 people)



INCLUDES 8hr Hall Rental | ADDITIONAL HOURS: **\$150.00 per hour/hall**

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PLATTERS AND A-LA-CARTE

BY THE PLATTER

PLATTER PORTIONS

Small 10-15 people

Medium 15-25 people

Large 25-35 people

FRESH VEGETABLE PLATTER

An appetizing assortment of fresh vegetables including carrots, celery, broccoli, cauliflower, green/red peppers, pickles, radish, cucumbers, marinated mushrooms complete with herb dip

**\$48.95 | \$79.95
| \$99.95**

DELI MEAT PLATTER

Assorted sliced cold cuts to including: roast beef, black forest ham, smoked turkey breast, Genoa salami, capocollo & prosciutto, accompanied by fresh baked rolls, pickles & condiments

**\$74.95 | \$119.95
| \$159.95**

DELUXE ANTIPASTO PLATTER

Our "Deli Meat Platter" with the addition of marinated seafood, pickled vegetables, olives, cheeses, Caprese salad, crudite vegetables & Italian breads

**\$149.95 | \$239.95
| \$329.95**

MINIATURE COCKTAIL SANDWICHES

Assorted sandwich bites of pinwheels, triangles & squares filled with assorted fillings including: tuna salad, egg salad, ham & cheese, salmon salad, smoked salmon, and cream cheese w/ cucumber (portions based on 1.5 servings pp)

**\$49.95 | \$106.95
| \$139.95**

SUPER MONTREAL DELI SANDWICHES

Freshly baked kaiser buns & rye bread filled with roast beef, corned beef, salami, black forest ham & swiss cheese complete with pickle slices

**\$74.95 | \$119.95
| \$158.95**

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DELUXE DELI SANDWICHES & WRAPS

Freshly baked butter croissants, flavored bagels & wraps filled with marinated chicken breast, roast beef, smoked ham, egg salad, grilled vegetables, w/ cheese, lettuce & tomato slices

**\$82.95 | \$132.95
| \$174.95**

ITALIAN SANDWICH BOARD

Italian favorites served on fresh baked calabrese breads w/ assorted fillings including prosciutto, grilled chicken, Genoa Salami, capocollo, Provolone, bocconcino, Asiago roasted Red peppers, marinated asparagus, sundried tomato, marinated eggplant, pesto

**\$129.95 | \$189.95
| \$259.95**

LUNCH GOURMET PLATTER

An assortment of grilled pesto marinated chicken, carved pepper crusted striploin, shaved Thai glazed pork tenderloin, poached salmon salad & crab salad w/ grilled marinated vegetables and fresh breads

**149.95 | \$229.95
| \$379.95**

SMOKED SALMON PLATTER

Thin slices of cured smoked salmon served with cream cheese, capers, red onions and baby roasted garlic bagels

**\$79.95 | \$119.95
| \$159.95**

JUMBO PEELED SHRIMP

Jumbo peeled shrimp served w/ zesty cocktail sauce and lemon – 4pcs per person

**\$129.95 | \$199.95
| \$269.95**

COLD POACHED SALMON

Pacific Salmon decorated w/ kiwi mussels and smoked oysters
(Serves 35-50 people)

\$189.95

DELUXE SEAFOOD PLATTER

All your favorites including cold water crab, lobster, shrimp, mussels and clams
(Serves 35-50 people)

\$295.95

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HOMEMADE PIZZA PLATTER

An assortment of Italian style bread pizzas cut into bite sized squares including fresh tomato sauce, parmesan & mozzarella, and spiced pepperoni pizza, and Bianca w/ herbs, garlic & olive oils, and pizza primavera w/ garden fresh vegetables
(Serves 10-15 people)

\$35

INTERNATIONAL CHEESE PLATTER

Display of domestic and imported cheese cubes, diamonds and triangles of cheddar, marble, swiss, havarti, provolone, smoked gouda, Danish blue with crackers and red & green grapes

**\$89.98 | \$144.95
| \$199.95**

FRESH CARVED FRUIT

Seasonal and fresh fruit including orange segments, strawberries, kiwi slices, red & green grapes, cantaloupe, honey dew, watermelon, and pineapple

**\$59.95 | \$93.95
| \$122.95**

ITALIAN & FRENCH PASTRIES

Miniature pastries including Sicilian cannolis, éclairs, French macaroons, tarts & cheesecake bites

**\$69.95 | \$109.95
| \$139.95**

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OAKVILLE CONFERENCE CENTER

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