

2023



ROOM RENTAL

MISSISSAUGA
CONVENTION CENTRE





RENTAL PACKAGES

LUNCH

Please contact us for pricing.

WEEKDAY

Monday to Thursday

Please contact us for pricing.

WEEKEND

Friday and Sunday

Please contact us for pricing.

LONG WEEKEND

Sunday

Please contact us for pricing.

WEDDING CEREMONIES

Please contact us for pricing.

Sunday-Friday

8:00 AM to 2:00 PM

Breakfast

Assorted Freshly Baked Pastries to include, Muffins, Danishes, Croissants, Fresh Fruit Salad Fruit Preserves and Butter, Pitchers of Orange and Apple Juice, Freshly Brewed Regular Coffee, Decaf, Assorted Teas

Refreshment Station

Freshly Brewed Regular Coffee, Decaf, Assorted Teas, Orange and Apple Juice

LUNCH EVENTS: 11:00AM TO 2:00PM | EVENING EVENTS: 6PM TO 1:30AM

Mississauga Convention Centre offers the finest in Continental Cuisine and Interactive Food Station. Please ask your sales representative about our chefs choice of passed appetizers, reception stations or our late night sweet and savoury stations.

RECEPTION STATIONS

ANTIPASTO BAR

Greek salad, chickpea salad, assorted marinated olives, mushrooms sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, platter of assorted cheeses and cured meats including freshly sliced prosciutto. Accompanied with freshly baked breads.

ANTIPASTO BAR DELUXE

Assorted imported and domestic cheeses garnished with seedless grapes and figs. Greek village salad, chickpea salad, assorted marinated olives, mushroom sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, assorted cured meats including freshly sliced prosciutto. Norwegian smoked salmon, seafood salad, mussels alla marinara, Italian sausage with sautéed peppers and onions. Accompanied with freshly baked breads and Mediterranean spreads.

CHARCUTERIE BOARD

Assorted selection of salumi and gourmet cheeses with sweet and savoury antipasto items. Served with assorted flatbreads, crackers, bread sticks and focaccia spears.

CHEESE AND FRUIT DISPLAY

Selection of fine domestic and imported cheeses garnished with seedless grapes and served with assorted crackers and flatbreads.

CRUDITE PLATTER WITH DIP

An array of fresh vegetables served with our signature dips.

LIVE OYSTER STATION

Freshly baked oysters Rockefeller.

Freshly shucked oysters on a half shell with seafood sauce, lemons, horseradish.

Oyster shots (fresh oyster in a shot glass with gremolata sauce)

LIVE PASTA STATION

Chef to prepare a choice of pasta. Served with signature sauces and a variety of fresh ingredients for guests to choose from.

LIVE PORTUGUESE STATION

Portuguese chouriço, morcella, with corn bread, fresh cow cheese, green and black olives, fava bean and chickpea salad, freshly baked focaccia.

LIVE PROSCIUTTO STATION

Freshly sliced prosciutto, melon, honeydew, bocconcini cheese, grilled vegetables, green and black olives, fava bean and chickpea salad and focaccia.

MEZZE STATION

Hummus, baba ghanoush, tabbouleh, green and black olives, fresh pita, dolma, falafel, artichokes with lemon za'atar dipping sauce.

MUSSELS

Steamed mussels in Chardonnay sauce.

RAW BAR

A fresh selection of oysters, shrimp cocktail and smoked salmon. Displayed on ice and served with lemon wedges and traditional condiments.

SUSHI STATION

A fresh selection of sushi, sushi rolls and sliced sashimi. Served with soya sauce, wasabi and ginger (chopsticks included).

TRIO OF SOUP STATION

Lobster bisque, cream of collard and potato leak, accompanied with mini brioche crostini and grilled corn bread.

LATE NIGHT STATIONS



BELGIAN CHOCOLATE FOUNTAIN

Decadent chocolate, fresh selection of strawberries, golden pineapple, honeydew, cantaloupe, pretzel bites, lady fingers, profiteroles and cinnamon sugar dusted funnel cake fries.

LIVE MALASADA STATION

Traditional Portuguese and Hawaiian style donuts deep fried and coated with granulated cinnamon sugar, filled with choice of custard or chocolate cream.

LIVE MINI DONUT STATION

Hot, freshly fried mini donuts made by our mini donut machine while your guests watch. The mini donuts are lightly sprinkled with your guests' choice of cinnamon sugar, vanilla, chocolate, raspberry and powdered sugar.

LIVE NITROGEN ICE CREAM STATION

Watch your ice cream come to life, as it is freshly made using the nitrogen method. Build your sundae with an assortment of toppings; caramel, chocolate, strawberry sauce, chopped nuts, sprinkles and chocolate chips.

SWEET TABLE

Assorted pastries, assorted whole cakes, freshly sliced seasonal fruits and custard pudding.
(Number of cakes to be determined by final guest count).

SWEET TABLE DELUXE

Selection of decadent pastry miniatures to include assorted cakepops, chocolate mousse, cheesecake squares, chocolate covered strawberries, mini crème brûlée, tiramisú and bolo de bolacha.

LIVE WAFFLE AND CREPE STATION

Fresh belgian waffles and crepes with nutella, sliced bananas, berries, assorted ice cream, caramel and chocolate sauce, assorted nuts and diced fresh fruits.

SEAFOOD BUFFET

Cold lobster halves, dungeness crab, tiger shrimps, clams, shrimp puffs, codfish croquettes, meat croquettes, chicken fingers, chicken wings, rice a valenciana.

NACHO STATION

Tri-colour nachos with all the trimmings! Guacamole, sour cream, pico di gallo, jalapeños and shredded cheese mix.

PORCHETTA STATION

Roasted porchetta with ciabatta and kaisers, hot banana peppers and traditional condiments 35lbs/roast.

SUCKLING PIG STATION

SHAWARMA STATION

Station attendants to prepare chicken shawarmas on a fresh pita for your guests to enjoy. Accompanied with garlic sauce, hummus, tahini sauce, hot sauce, tomatoes, onion, pickles, and lettuce.

Rotisserie at station sliced live by a chef - Inquire for pricing

TACO STATION

Sizzling chicken or beef strips to fill in soft and hard taco shells with your choice of sour cream, hot sauce, lettuce, pickled jalapeños, chopped fresh tomato salsa, cheddar and Monterey Jack cheese.

ASIAN FUSION

Vegetable chow mein noodles served in an Asian box, with BBQ chicken on the side, mini vegetable and shrimp spring rolls and popcorn chicken.

PIZZA PARLOUR STATION

Fresh from the oven, thin crust pizza's to include: Chicken, spinach, red pepper, Feta cheese, black olives and pesto | Roasted vegetable and goat cheese | Philly cheese steak

CAPTAIN'S FISH AND CHIPS STATION

Beer battered haddock served with our famous in-house F French fries.

POUTINE STATION

French fries, cheese curds, beef or vegetable gravy. Load it up with a large variety of toppings.

SLIDERS STATION

Fresh Angus Beef sliders on mini sesame seed burger bun, grilled chicken and vegetarian on ciabatta buns.

CHICKEN AND WAFFLE STATION

Freshly made waffles topped with southern style fried chicken; Dress it up with a variety of different syrups and sauces.



STANDARD OPEN BAR

\$22 Per Person | Up to 6 Hours - Includes Juice and Soft Drinks

LIQUOR

Absolute Vodka , Black Label Scotch, Appleton White Rum , Barclay's Brandy , Wiser Special Whiskey, Beefeater Dry Gin

DOMESTIC BEER

Labatt's and Molson Products

HOUSE RED AND WHITE BY THE GLASS

SPECIALITY COFFEES

Espresso, Cappuccino, Coffee, Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas.



PREMIUM OPEN BAR

\$26 Per Person | Up to 8 Hours - Includes Juice and Soft Drinks

SPIRIT | LIQUOR | LIQUEUR

Grey Goose Vodka | Wiser's Special Whiskey | Crown Royal | Beefeater Dry Gin | Black Label Scotch Malibu Coconut Rum | Southern Comfort | Sambuca Nostra Dubonnet | Campari | Amaretto Reserve Porto | Cacao Dark Jägermeister | Crème De Banana Polar Ice / Skyy Vodka | Limoncello Canadian Club Whiskey | Dry Martini Lambs White Rum | Anisette Gautier Cognac | Blue Curacao Triple Sec | Jack Daniels | Chivas Regal | Grand Marnier Ballantine's Scotch | Melon Liqueur Peach Schnapps | Dry Vermouth O'Casey's Irish Cream | Grand Marnier | Banana Liqueur Bacardi Dark Rum | Barclay's Brandy Sweet Vermouth | Grappa Stravecchia | Olmeca Gold Tequila Bolivar Coffee Liqueur | Long Island Ice Tea | Grappa Stravecchia Crème de Cacao White

SPECIALTY COCKTAILS

Martini, Pina Colada and Strawberry Daiquiri

IMPORTED and DOMESTIC BEER

Heineken, Stella Artois, MGD, Corona and Guinness, Moosehead, Keith Pale Ale, Coors Light, Molson Canadian, Molson Export, Budweiser and Labatt's Blue.

HOUSE RED AND WHITE TABLE WINES

SPARKING WINE (FOR TOASTING)

SPECIALITY COFFEES

Espresso, Café au Lait, Cappuccino, Macchiato, Spanish, Irish Cream, Bavarian Liquor Coffee, Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas.

**THE FOLLOWING PERTAINS TO CLIENTS WHO HAVE CONTRACTED
OUTSIDE CATERERS EXCLUSIVELY FOR "DINNER" SERVICE ONLY.**

The caterer must bring in all food items prepared and precooked,
and must provide Kitchen Staff on site during service.

Access to our kitchen equipment is only granted to keep the food at required
finishing preparations and temperatures.

Room Rental Package, includes the following:

9 Hours of Event Time (5:00pm to 2:00am)

China, Crockery, Glassware

Professional Trained Event staff & White Glove Service
including Host/Hostess, Coat Check, Maître D, Wait Staff - First Aid Trained and Smart
Serve Certified

Soft Bar including Fountain Soft Drinks, Juices (Orange, Cranberry, Apple), Mocktails,
Daiquiris, Specialty Coffees, Herbal Teas

Set up & Dismantle of room including Tables, Chairs, Staging & Stair, Cherry Wood
Podium, Clean-up

Elegantly Designed Buffets, Props, Serving Dishes and Utensils,

Complimentary Cake Cutting Service & Coat Check Service

Luxuriously Appointed Private Bridal Suite
(equipped with Safe & Private Washroom)

Décor Package, to include:

Table Linens (Floor Length Patterned or Non-Patterned) - Choice of White, Ivory, Black

Linen Napkins - Large Selection of Colour Options

Louis XVI Chairs

Charger Plates for all guests - choice of Silver or Gold

Personalized Digital Display

2023



SOUTH ASIAN





SOUTH ASIAN PACKAGES

In collaboration with Chef Sanjeev Kapoor's Khazana

WEEKDAY LUNCH

4 APPETIZERS
(2 Veg, 2 Non-veg)

4 MAINS
(24k Dal, 1 Veg, 2 Non-veg)

RICE & BREAD
(Rice, Classic Breads)

ACCOMPANIMENTS
(Raita, 1 Salad)

2 DESSERT

GOLD

5 APPETIZERS
(3 Veg, 2 Non-veg)

5 MAINS
(24k Dal, 2 Veg, 2 Non-veg)

RICE & BREAD
(Rice, Classic Breads)

ACCOMPANIMENTS
(Raita, 2 Salads)

2 DESSERT

DIAMOND

7 APPETIZERS
(4 Veg, 3 Non-veg)

7 MAINS
(24k Dal, 3 Veg, 3 Non-veg)

RICE & BREAD
(Rice, Classic & Speciality Breads)

ACCOMPANIMENTS
(2 Raita, 3 Salads)

2 DESSERT

CUSTOM BESPOKE MENU

A unique opportunity to create a fully custom menu for your once in a lifetime event. Work with our award winning chefs to curate a menu to wow you and your guests and make your event a truly memorable one.

APPETIZERS

VEGETARIAN

CORN CRISPY TIKKI

Signature recipe of corn & potatoes, spiced with Indian herbs.

EXOTIC SAMOSA CIGARS

Delicious cigars of seasoned corns and potatoes.

CORN KALMI KEBAB

Corn & potatoes, spiced with fresh chillies & cilantro, crispy fried.

BANARSI SEEKH KEBAB

Inspired from the region of nawabs, lentil, nuts and vegetable skewers.

HARA BHARA KEBAB

Broccoli, raw mango and potato crumble kebab.

JACKET STUFFED POTATOES

Spiced potato mash and peppers stuffed in potato jackets.

HAKKA CHATPATA

Crunchy vegetables tossed in chilly tomato and onion sauce.

PATIALA STYLE LOTUS STEMS

Crunchy lotus stems tossed in chilly tomato and onion sauce.

PANEER KHURCHAN TARTS

Cottage cheese crumble tossed in chilly tomato and onion sauce, served in wheat tarts.

MALAI SOYA CHAAP

Soya chaap covered with cheese, cream, nuts, mace and cardamom

TANDOORI SOYA CHAAP

Soya chaap coated with spicy tandoori marinade.

FRIED MOMOS

Fried vegetable dumplings.

SINDOORI PANEER TIKKA

Chilli, garlic and tomato marinade on cottage cheese cubes.

LAHORI PANEER TIKKA

Cilantro and mint marinade on cottage cheese cubes.

BHATTI PANEER TIKKA

Bhatti spice marinade on cottage cheese cubes.

PAPAD PANEER TIKKA

West Indian chilli marinated cottage cheese, loaded with spiced papad.

LEMON CHILLY PINEAPPLE

Charred pineapple skewers with a spicy tangy lemon marinade.

MASALA TRUFFLE FRIES

Garlic, cheese, truffle oil, masala fries.

CHICKEN

BHATTI MURGH TIKKA

Chicken tikka with home made spice bhatti marinade.

MURGH PEPPERCORN

Tender chicken pieces cooked with creamy pepper marination.

TRUFFLE CHICKEN TIKKA

Charred chicken morsels with a mushroom & truffle marinade.

Premium dish +\$4/pp

SANGRIA CHICKEN BITES

Chicken morsels soaked 12 hrs in a sangria mix, cooked in Tandoor.

PATIALA FRIED CHICKEN

Fried chicken wings tossed in house special chunky patiala sauce.

ACHAARI CHICKEN LEG

Chicken leg coated in achari marinade, cooked in tandoor.

RESHMI SEEKH KEBAB

Tender rolls of minced chicken blended with ginger, garlic & cheese.

CHICKEN CHAAP

Punjabi spiced chicken, flattened and cooked on a flat grill.

SEAFOOD

CRISPY FISH FRITTER

Battered fish chips, crispy fried.

KINGFISHER FISH

Beer batter fish marinated with whole spices.

AMRITSARI CALAMARI RINGS

Melange of crispy calamari in a traditional north Indian spice batter.

SMOKED SALMON

Madras spice rubbed fish fillets.

Premium dish +\$6/pp

TANDOORI TIGER PRAWN

Grilled tiger prawns cooked in signature tandoori marinade.

Premium dish +\$8/pp

LAMB

LUCKNOWI LAMB KEBAB

Soft mint flavoured lamb mince seekh kebab.

TANDOORI LAMB CHAAP

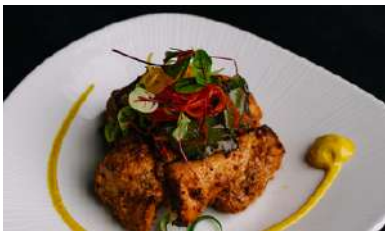
Cilantro & ground spices paste marination on lamb chops.

Premium dish +\$10/pp

PISTACHIO LAMB CHAAP

Pistachio marination on lamb chops.

Premium dish +\$10/pp



MAINS

VEGETARIAN

DAL TADKA

Toor dal tempered with Indian spices, homestyle flavours.

24K DAL (DAL MAKHANI)

Black lentils slow cooked for 24 hours, tempered with butter.

TAWA SOYA CHAAP

Soya tenders cooked with bell peppers, onions, tomatoes and tawa masala in a semi dry curry.

MAKHAN MALAI KOFTA

Tender cottage cheese dumpling tossed in rich creamy gravy.

QUEEN CURRY (SHAHI PANNER)

Creamy tomato and butter gravy on cheese cubes, cooked with an accent of fenugreek.

PANEER TIKKA MASALA

Marinated cottage cheese cooked in tandoor and sautéed with green pepper, onion and tomato.

AMRITSARI KADHAI PANEER

Cottage cheese cubes cooked with flavourful kadhahi masala.

COUNTRY PANEER

Cottage cheese kofta in a velvety onion curry.

PANEER KHURCHAN

Cottage cheese crumble cooked in an onion and tomato based masala.

SAAG-E-JASHAN

Leaf stew, flavoured with garlic and authentic spices.

TAWA VEG

Carrots, baby corn, cauliflower, beans and bell peppers tossed with onion and tomato masala.

VEGETABLE KORMA

Stuffed okra, jalapeño chillies, baby potatoes, baby eggplant, cauliflower in korma curry.

MASALA GOBI

Roasted cauliflower cooked in ginger, cumin and turmeric based gravy.

DUM ALOO KASHMIRI

Baby potatoes in onion and tomato gravy with hint of ginger and turmeric.

AMRITSARI PINDI CHOLE

Curried chickpeas flavoured and tempered with cumin and fenugreek.

SMOKED BAINGAN BHARTA

Smoked eggplant in a traditional onion and tomato accent.

KATHAL KI NIHARI

Jackfruit cooked in a brown onion aromatic sauce.

SHAAM SAVERA

Cottage cheese and spiced spinach mix koftas in a velvety tomato sauce.

CHICKEN

KING CURRY

Tandoori roast chicken in the classic makhani gravy (Butter chicken).

CHICKEN TIKKA MASALA

Marinated and broiled chicken chunks cooked in cream & tomato onion sauce.

COUNTRY CHICKEN

Spring chicken curry in a velvety onion curry.

SIGNATURE MURG NIZAMI

Slow cooked chicken morsels with tomato and cauliflower.

DEGGI MURG KORMA

Slow cooked chicken delicacy in a traditional spicy Lucknowi nut sauce.

AMRITSARI KADDAHI CHICKEN

Boneless chicken pieces cooked with green peppers, spiced with onion tomato gravy.

SEA FOOD

TAWA FISH TIKKA MASALA

Basa fish shallow fried and tossed in onion, tomatoes and dry spices.

KOHUM CURRY

Haddock in a kokum coconut based tempered curry.

KADAHI SHRIMP

Sautéed curry shrimp with tomatoes, ginger, garlic, onion and bell peppers.

Premium dish +\$6/pp

LAMB

RAILWAY MUTTON CURRY

Lamb rack cooked in a potato based curry tempered with ginger and garlic.

BHUNA GOSHT

Tender pieces of boneless lamb tossed in onion-tomato masala.

Premium dish +\$4/pp

DHABA GOSHT

Mutton cooked in the traditional style in flavourful crushed coriander, roast cumin seeds and Indian spices.

Premium dish +\$4/pp

JOSH

Lamb shank cooked in rogan josh gravy.

HAKKA

CHILLI PANEER

Battered panner, chilies, ginger, garlic and green onions pan tossed in signature hakka sauce.

★ VEG MANCHURIAN

Vegetable dumplings wok-fried served in chilies, ginger and garlic sauce.

★ HAKKA NOODLES

Noodles and mixed veg wok-fried with garlic, ginger, soy sauce and chilies.

CHILLI CHICKEN

Battered chicken, chilies, ginger, garlic and green onions pan tossed in signature hakka sauce.

CHICKEN MANCHURIAN

Chicken dumplings wok-fried served in chilies, ginger and garlic sauce.

CHICKEN HAKKA NOODLES

Noodles mixed veg and chicken wok-fried with garlic, ginger, soy sauce and chilies.



ACCOMPANIMENTS

BREADS

CLASSIC Tandoori Roti , Butter Naan, Garlic Naan, Plain Parantha

SPECIALITY Pyaaz Mirchi Roti, Cheese Tomato Naan, Green Chilli Parantha, Methi Parantha

RICE

PLAIN RICE

PEA PULAO

JEERA RICE

DUM BIRYANI RICE

RAITA

CUCUMBER & TOMATO RAITA

Indian curd accentuated with cucumber, tomato and spices.

BURHAANI RAITA

Indian curd accentuated with roasted garlic and signature spices.

PINEAPPLE RAITA

Indian curd accentuated with fresh pineapple and spices.

ANAARI RAITA

Indian curd accentuated with fresh pomegranate and spices.

SALAD

MANGO AVOCADO SALAD

Fresh Mango meets Avocado, seasoned with traditional Indian spices.

DHOKLA KACHOOMBER SALAD

Fresh Greens with a strange but sweet twist of dhokla.

VEGES & TOFU SALAD

Fresh seasonal vegetables with tofu cubes seasoned with Indian spices.

GARDEN GREEN

Fresh seasonal greens.

CHATPATTA CHANA SALAD

Fresh greens kachoomber salsa tossed with chickpeas. Seasoned with honey and lemon seasoning.



DESSERT

TRADITIONAL

GULAB JAMUN

Traditional Indian dessert - spongy milky balls soaked in rose syrup.

KESARI RASMALAI

Flat cakes of cottage paneer in sweetened milk flavoured with saffron.

SHAHI HALWA

Rich pudding made with lentils, slow cooked with milk & sugar.

GAJAR HALWA

Fresh carrots cooked with milk & sugar.

MALPUA WITH RABRI

Indian pancake served with rabri, sweet thickened milk, flavoured with saffron.

MATKA KULFI

Rich and creamy traditional Indian Ice-cream.

Premium dish +\$6pp

SHAHI TUKDA

Crispy sweetened toasts served with cardamom basundi (condensed milk).

MANGO SRIKHAND

Creamy mango yogurt dessert served with roasted nuts.

MODERN

GULAB JAMUN TIRAMISU

Italian twist to traditional gulab jamun. Served in jars.

RASMALAI LOLLIES

Rasmali coated in mascarpone cheese, dipped in melted white chocolate, topped with pistachio.

Premium dish +\$6/pp

MOTICHOOR CHEESECAKE

Iconic motichoor laddoo in a cheese cake avatar.

HAZELNUT KHURCHAN

Milk cake cooked on tawa topped with hazelnut and Nutella.

COCONUT PANNACOTTA

Double creamy coconut, spiced with saffron served with almond crumble.

MOONG DAL HALWA PIE

Moong lentil pudding baked in a pie dough, salted caramel nuts.



LIVE STATIONS

Ask your sales professional about substituting any appetizer, main or dessert with a live station

CHAAT & DESSERT STATION \$10/pp

MODERN STATION \$15/pp

TRADITIONAL STATION \$15/pp

INTERNATIONAL STATION \$15/pp

CHAAT

RASMALAI KI CHAAT

Unique combination of sweet and savoury chaat. Rasmalai served with assortment of chutneys, fruits and aloo laccha namkeen (potato trail mix).

HARIDWAR CHANNA TIKKA CHAAT

Speciality tikki cooked on a live tawa, served with Haridwar style chole, mint & tamarind chutney and sliced onions.

WAFFLE CONE ALOO CHAAT

Modern twist to a traditional potato chaat, topped with mint and tamarind chutney. Perfect for walking around.

PANI PURI BAR

Masala potatoes, chickpeas and onion stuffed in crispy puris and drenched in sweet and spicy flavoured water.

GAPIZZAS

Indo-Italian fusion of pani puri and pizza. Crispy puris filled with marinara sauce and cheese. Oven baked.

DAHI VADA TACOS

Velvety yoghurt soaked lentil dumplings, micro crisp boondi, beetroot & carrot slaw in a hard shell taco.

TRADITIONAL

BOMBAY TAWA PAV BHAAJI

Mumbai style bhaji - thick gravy of mashed vegetables, served with bread rolls toasted in butter on live tawa.

SARSON KA SAAG & MAKKI KI ROTI

Traditionally cooked mustard greens in ginger, garlic and ghee served with melt in the mouth makki ki roti cooked live on tawa, topped with homemade white butter.

DELHI CHOLE BHATURE

Taste of Delhi, flavourful chole and fresh bhature, served with yogurt and lemon masala onion.

BHEEGE KULCHE WITH MATRA

Dilli style kulcha (flatbread) cooked in onion and garlic masala served with matra - dried peas cooked in spicy green gravy. Topped with onions, carrot and fried chilli.

RAJISTHANI KADHI KACHORI

Kachories (pastries) made with lentils. Filled with yellow kadhi and topped with pickled onions and crispy spinach.

MADRAS DOSA

Interactive chef to cook and serve. Customizable Dosa, served with sambar and assortment of chutneys.

MODERN

ALOO TIKKI SLIDERS

Crispy & spicy aloo tikki in mini buns, served with spicy green chutney and tangy tamarind chutney.

ISTREE CLUB SANDWITCH

Sumptuous vegetable and cheese sandwiches toasted live on a hot charcoal iron.

BIRYANI JARS

Traditional Hydrabadi biryani topped your choice of Paneer Khurchan or Butter Chicken. Served in mason jars.

RUMALLI ROTI WRAPS

Choice of Veg seekh kebab or chicken seekh kebab in freshly baked rumali roti.

PARANTHA WRAPS

Choice of tawa soya chaap or mutton tak-a-tak in layered Warqi Parantha - cooked live a special upside down tawa.

CHEETOS AND VEGGIES (KIDS STATION)

Spread of Cheetos, freshly cut veggies, cream cheese and assortment of dips.

INTERNATIONAL

OAT PANCAKES

Choice of sweet or savoury oat pancakes with selection of toppings.

PASTA JUNCTION

Taste of Italy, customizable pasta with a selection of sauces and veggies - marinara, white, rose or pesto.

DESSERT

JALEBI

Funnel cake like dessert made live by frying maida flour and soaking it in sweet syrup.

KULFI FALOODA

Cold dessert made with noodles. Layered with kulfi, milk, cream, nuts, and rose syrup.



PREMIUM OPEN BAR

\$26 Per Person | Up to 8 Hours - Includes Juice and Soft Drinks

SPIRIT | LIQUOR | LIQUEUR

Grey Goose Vodka | Wiser's Special Whiskey | Crown Royal | Beefeater Dry Gin | Black Label Scotch Malibu Coconut Rum | Southern Comfort | Sambuca Nostra Dubonnet | Campari | Amaretto Reserve Porto | Cacao Dark Jägermeister | Crème De Banana Polar Ice / Skyy Vodka | Limoncello Canadian Club Whiskey | Dry Martini Lambs White Rum | Anisette Gautier Cognac | Blue Curacao Triple Sec | Jack Daniels | Chivas Regal | Grand Marnier Ballantine's Scotch | Melon Liqueur Peach Schnapps | Dry Vermouth O'Casey's Irish Cream | Grand Marnier | Banana Liqueur Bacardi Dark Rum | Barclay's Brandy Sweet Vermouth | Grappa Stravecchia | Olmeca Gold Tequila Bolivar Coffee Liqueur | Long Island Ice Tea | Grappa Stravecchia Crème de Cacao White

SPECIALTY COCKTAILS

Martini, Pina Colada and Strawberry Daiquiri

IMPORTED and DOMESTIC BEER

Heineken, Stella Artois, MGD, Corona and Guinness, Moosehead, Keith Pale Ale, Coors Light, Molson Canadian, Molson Export, Budweiser and Labatt's Blue.

HOUSE RED AND WHITE TABLE WINES

SPARKING WINE (FOR TOASTING)

SPECIALITY COFFEES

Espresso, Café au Lait, Cappuccino, Macchiato, Spanish, Irish Cream, Bavarian Liquor Coffee, Regular Coffee, Decaffeinated Coffee, Tea and Herbal Teas.

BOYS NIGHT OUT



MIN 100 GUESTS
CONTACT US
FOR PRICING



BUFFET DINNER

Antipasto Bar

Greek salad, chickpea salad, assorted marinated olives, mushrooms sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, cheese and cold cut platter. Roasted Italian Sausage with sautéed sweet peppers and onions.
Served With Freshly Baked Breads

Pasta

Penne Alla Vodka



Main Entrée (Choice of 2)

Served with roasted potatoes and a medley of vegetables.

Roasted Chicken Quarters
Chicken Parmigiana
Roast Beef au jus
Veal Scaloppini

Ask your sales professional for customized menu options.



STANDARD OPEN BAR

Up to 6 Hours

Polar Ice Vodka, Lamb's White Rum, Wiser Special Whiskey, Ballantine's Scotch, Barclay's Brandy, Beefeater Dry Gin, Campari, Coffee Liqueur, Sweet Vermouth, Grappa

Heineken, Stella Artois, MGD, Corona & Guinness, Moosehead, Keith Pale Ale, Coors Light, Molson Canadian, Molson Export, Budweiser & Labatt's Blue

House Red and White Wine
(By the glass)



MISSISSAUGA
CONVENTION CENTRE

Brunch & Bubbly.



Includes: Fried Rustic Herb Red Skin Potatoes, Plain and Fruit Yogurts, Multigrain Breads, Assorted Danishes, Muffins and Croissants served with Fruit Preserves, Butter and Sliced Fresh Fruits. Mimosa by the Glass Passed Butler Style and House Red & White Wine by the Glass.

Breakfast Items | Choice of 2:

Poached Egg with Peameal Bacon on an English Muffin with Hollandaise Sauce.

Poached Eggs with Asparagus on English Muffin with Sage Butter.

Western Omelet (Pepper, Onion and Ham)

Fresh Scrambled Eggs

Eggs Florentine (Scrambled Eggs with Spinach)

Protein | Choice of 1

Chourico, Farm Sausage, Peameal Bacon or Crisp Bacon.

Salads | Choice of 2

Chickpea Salad, Grilled Fennel Salad, Organic Spring Mix, Crudités with Dip, Roasted Vegetable Salad, Seafood Salad or Bocconcini & Sliced Tomatoes with Balsamic Glaze

Pasta | Choice of 1:

Penne, Fusilli, Farfalle, Casarecce, Tortellini di Ricotta

Pasta Sauce | Choice of 1

Alla Panna, Al Sugo, Rose Sauce, Pesto, Alla Bolognese, Primavera

Entrée | Choice of 1

Supreme Chicken Breast, Sliced Roast Beef au Jus or Salmon Fillet

Enhancements

Cheese and Cold Cuts Platter | \$6.00

Homemade Belgium Crepes and Waffle Station | \$7.00

Live Eggs-To Order | \$5.00

Buttermilk Pancakes and Cinnamon French Toast | \$4.00

Bagel Bar | \$5.00

Assorted European Pastries | \$4.00

Ask your sales professional for customized menu options.

Ladies Lunch

Includes: House Red and White Table Wines

Platted Antipasto | Choice of 1

Antipasto Classico

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and olives.

Antipasto Di Mare:

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and seafood salad.

Coquilles St. Jacques Shrimps & Scallops:

In a creamy sauce on a natural shell with mashed potatoes and herb crust.

Pasta | Choice of 1:

Penne, Fusilli, Farfalle, Casarecce, Tortellini di Ricotta or Agnolotti di Ricotta

Entrée | Choice of 1 or Duo Entrée

Accompanied with Potatoes, Vegetables and Salad Bowl per Table

Stuffed Boneless Breast of Chicken with Ricotta Cheese and Spinach, Supreme Breast of Chicken, Salmon Fillet, Chicken Parmigiana or Sliced Roast Beef au Jus

Dessert | Choice of 1

Crème Brulee, Peach Melba, Chocolate Mousse, Ice Cream Crepes or Sliced Fresh Fruit

Ask your sales professional for customized menu options.



Sacraments

LUNCH MENU

Served with fresh baked rolls and butter on each table.

Plated Antipasto | Choice of 1

Antipasto Classico

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and olives.

Antipasto Di Mare

Freshly sliced prosciutto, melone, bocconcini, grilled vegetables and seafood salad.

Coquilles St. Jacques Shrimps & Scallops

In a creamy sauce on a natural shell with mashed potatoes and herb crust.

Soup, Salad or Pasta | Choice of 1

Soups

Beef Barley

A flavorful beef broth with celery, carrots, tomato, barley and a medley of mixed vegetables.

Chicken Rice

A spicy chicken broth consisting of celery, onion, tomato, long grain rice and tender chicken breast.

Roasted Butternut Squash

Made with sour cream and sunflower seeds.

Salads

Tossed Greens with Raspberry Vinaigrette

Traditional Caesar Salad with Homemade Dressing

Organic Greens with Balsamic Vinaigrette

Greek Salad with Tomatoes, Onions, Kalamata Olives and Oregano Dressing

Pasta

Penne, Fusilli, Farfalle, Casarecce, Tortellini di Ricotta or Agnolotti di Ricotta

Main Entrée | Choice of Single or Duo

Accompanied with Potatoes and Vegetables

California Cut Strip Loin, Veal Marsala, Veal Madeira, Bacon wrapped Filet Mignon, Seared Chicken Breast with a white wine sauce, Chicken Parmigiana,

Seared Chicken Breast stuffed with Ricotta Cheese and Spinach

Dessert | Choice of 1

Tartuffe, Tiramisu, Ice Cream Crepes, Peach Melba, Chocolate Mousse, Crème Brulee Decaffeinated or Regular Coffee & Tea

6 Hour Deluxe Bar

Champagne for Toasting, Red and White table Wines, Imported and Domestic Beers, Spirits, Liqueurs, Cognac and Specialty Coffees