



MISSISSAUGA
CONVENTION CENTRE

— WEDDING PLANNER —



2017/2018

mississaugaconvention.com



OUR STORY

Established in 1978, we have been providing clients with exceptional service for both social and corporate functions. A family owned and operated business, our attention to detail, personalized care and exemplary customer service have been paramount to our success.

Our vision is to provide an elegant and luxurious space, dedicated to social and corporate event; an insight and a desire to meet the needs and requirements of clientele, prompted us to develop the Mississauga Convention Centre.

Since opening our doors in 1999, our 30,000 square feet of pillar and obstruction free ballroom space, has provided a facility suitable for all types of events.

Our facility is a renowned and recognized establishment in the Greater Toronto Area and has earned a reputation of excellence through our service-oriented nature, guaranteed satisfaction, and proven reliability.

The Mississauga Convention Centre's mission is, "To be the venue recognized for setting a standard of exceptional customer service, food excellence and community involvement."

OUR EXECUTIVE CHEF



Mr. Fernando Brasil,
Executive Chef,
Mississauga Convention Centre

Having been born on the small Island of St. Jorge, Azores, Fernando developed an early love for unique climate and excellent produce, fruits and wine. At the tender age of 7, Fernando began to develop an appreciation for cooking as he watched his mother and grandmother spend countless hours in the kitchen preparing their traditional family recipes.

Fernando worked at many restaurants, crossing from Toronto to Hamilton, until he decided to formalize his training and attend George Brown College and graduated with a diploma in Culinary Arts and achieved his Red Seal Certification.

Fernando's resume highlights a number of prestigious hotels and catering companies during his career at places such as: Chef Saucier at the Sheraton Hotel, Hamilton Chef Saucier at the Bristol Place Hotel, Mississauga Restaurant Chef at the Skyline Hotel, Sous Chef at the King Edward Hotel, Executive Sous Chef at the National Trade Centre, Executive Chef at the Congress Centre

When traveling, he makes a point to sample all sorts of dishes—from a corner pub's specialty chicken wings to the finest foie gras in the most renowned restaurants. Fernando has a keen talent for adding his own unique twist to a traditional dish.

Fernando's goal is to fuse the best of both worlds—to create food that is appealing to the eye and the palate.



MENU PACKAGE #1

GREETING RECEPTION

Chef's Selection of Butler Passed Hot & Cold Hors D'oeuvres

Choice of Signature Beverage:
Sparkling Wine with Strawberries,
Selection of Martinis, Selection of Tropical Cocktails
Liqueur Station

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3 COURSE SIT-DOWN DINNER

Choice of
Soup or Salad

Main Entrée
Choice of Potatoes and Seasonal Vegetables
Artisan Dinner Rolls & Whipped Butter

Dessert
Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar



MENU PACKAGE #2

GREETING RECEPTION

Chef's Selection of Butler Passed Hot & Cold Hors D'oeuvres

Choice of Signature Beverage:
Sparkling Wine with Strawberries,
Selection of Martinis, Selection of Tropical Cocktails
Liqueur Station

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4 COURSE SIT-DOWN DINNER

Choice of
Soup or Salad

Pasta
Unstuffed Pasta
(Upgrade to Duo Pasta \$3.00 per)

Main Entrée
Choice of Potatoes and Medley of Seasonal Vegetables
Artisan Dinner Rolls & Whipped Butter

Dessert
Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar



MENU PACKAGE #3

GREETING RECEPTION

Chef's Selection of Butler Passed Hot & Cold Hors D'oeuvres

Choice of Signature Beverage:
Sparkling Wine with Strawberries,
Selection of Martinis, Selection of Tropical Cocktails
Liqueur Station

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4 COURSE SIT-DOWN DINNER

Antipasto

Plated or Live Station

Choice of

Soup or Unstuffed Pasta

Main Entrée

Choice of Potatoes and Medley of Seasonal Vegetables
Artisan Dinner Rolls & Whipped Butter

Salad Bowl per table

Dessert

Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar



MENU PACKAGE #4

GREETING RECEPTION

Chef's Selection of Butler Passed Hot & Cold Hors D'oeuvres

Choice of Signature Beverage:
Sparkling Wine with Strawberries,
Selection of Martinis, Selection of Tropical Cocktails
Liqueur Station

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4 COURSE SIT-DOWN DINNER

Antipasto

Plated or Live Station

Duo Pasta

Main Entrée

Choice of Potatoes and Medley of Seasonal Vegetables
Artisan Dinner Rolls & Whipped Butter

Salad Bowl per table

Dessert

Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar



MENU PACKAGE #5

GREETING RECEPTION

Chef's Selection of Butler Passed Hot & Cold Hors D'oeuvres

Choice of Signature Beverage:
Sparkling Wine with Strawberries,
Selection of Martinis, Selection of Tropical Cocktails
Liqueur Station

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4 COURSE SIT-DOWN DINNER

Soup

Fish Entrée

Choice of Tomato Rice or Butter Rice

Salad Bowl per table

Main Entrée

Choice of Potatoes and Medley of Seasonal Vegetables
Artisan Dinner Rolls & Whipped Butter

Dessert

Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar



MENU OPTIONS

HORS D'OEUVRES

» **Chef's Selection of Standard Hors D'oeuvres**

Hot Items

Beef Empanada
 Country Sausage Roll
 Coconut Shrimp
 Jalapeno Cream Cheese Poppers
 Vegetable Spring Rolls
 Smoked Salmon Phyllo

Cold Items

Ham Mousse Rosette with Asparagus
 Smoked Chicken Mini Pita
 Herb Goat Cheese Baguette
 Shrimp Salsa on Cucumber
 California Roll
 Assorted Tortilla Roll

**Selection of hors d'oeuvres subject to seasonally change.*

APPETIZERS

- » **Antipasto Station #1:** (Live Station) Freshly Sliced Prosciutto, Melon, Honeydew, Bocconcini Cheese, Grilled Vegetables, Green & Black Olives, Fava Bean & Chick Pea Salad, Freshly Baked Focaccia
- » **Antipasto Station #2:** (Live Station) Portuguese Chourico & Morcella, with Corn Bread, Fresh Cow Cheese, Green & Black Olives, Fava Bean & Chick Pea Salad, Freshly Baked Focaccia
- » **Antipasto Station #3:** Roma Tomato with Bocconcini, Assorted Cold Cuts, Marinated Mushrooms, Seafood Salad, Oven Baked Black Olives, Grilled Zucchini, Eggplant, Red & Green Peppers, Citrus Fennel, Crab Lime Cucumber Salad, Pickled Hot Peppers, Cantaloupe & Honeydew, Roasted Pepper & Olive Dips with Flat Breads
- » Plated, Prosciutto, Cantaloupe, Honeydew or Melon, Bocconcini Cheese, Grilled Vegetables & Olives
- » Platter of Portuguese Chourico & Morcella with Corn Bread, Fresh Cow Cheese & Olives
- » Petite Organic Greens with Aged Balsamic Vinaigrette with Breaded Goat Cheese
- » Shrimp & Scallops Wrapped in a Savory Crepe with a Lobster Sauce
- » Coquilles St. Jacques; Shrimp & Scallops in a Creamy Sauce on a Natural Shell with Mashed Potatoes & Herb Crust
- » Mushroom Ragu Vol-au-vent with Mixed Greens and a Sherry Vinaigrette Dressing
- » Seafood Salad, Melon, Bocconcini, Grilled Vegetables & Olives
- » Creamy Shrimp, Scallops, Monk Fish Ragu on a Flaky Vol-au-vent..... **\$4.00**



MENU OPTIONS CONTINUED

SALADS

- » **Baby Spinach & Radicchio:** Grape Tomatoes, Red Onion, Sliced Mushrooms, Crumbled Blue Cheese with White Balsamic Vinaigrette
- » **Medley of Organic Greens:** Julienned Carrots, Cucumber, Popcorn Shoots, Red Cabbage & Micro Greens with Lemon Grass Vinaigrette
- » **Tossed:** Mixed Lettuce, Tomato, Cucumber, Julienned Carrots with a Balsamic Vinaigrette
- » **Greek:** Iceberg Lettuce, Feta Cheese, Kalamata Olives, Tomato, Cucumber, Green Pepper, Red Onion with Oregano Vinaigrette
- » **Caesar:** Romaine Lettuce, Fresh Croutons, Parmesan, Bacon Bits & Homemade Dressing
- » **Organic:** Medley of Baby Lettuces, Julienned Carrots & Red Cabbage with Balsamic Vinaigrette

SOUPS

Lobster Bisque
Tomato Bisque
Potato Leek

Broccoli Brie
Minestrone
Clam Chowder

Cream of Collard
Chick Pea & Rapini
Fire Roasted Tomato Bisque
with Basil Oil Drizzle
Chicken & Rice
Hearty Vegetable with Noodles
Bouillabaisse (Fish Stew)

PASTA

UNSTUFFED

Penne a La Vodka
Linguine
Fusilli
Gnocchi
Fettuccine
Gemelli
Giglio

STUFFED

Cheese or Meat Agnolotti
Cheese or Meat Cannelloni
Cheese or Veal Tortellini
Ravioli
Spinach & Ricotta Stuffed Rotolo

Sauces available on above pastas: Alfredo, Tomato, Rose or Pesto



MENU OPTIONS CONTINUED

SPECIALTY PASTAS (CHEF'S PICKS)

- » Fettuccine with Roasted Garlic & Croutons & Rapini
- » Penne Primavera, Medley of Vegetables with Tomato Sauce
- » Fusilli with Smoked Chicken, Sundried Tomato, Shiitake Mushrooms & Pesto Cream Sauce
- » Penne with Bacon, Cherry Tomato & Pesto Cream Sauce
- » Giglio Pasta with Bacon and Roasted Vegetables in a Cream Sauce
- » Gemelli with Grilled Chicken, Sundried Tomatoes, Mushrooms and Cream
- » Linguini Carbonara with Chicken Sausage
- » Farfalle with Porcini & Portobello Mushrooms
- » Fazzolette (Spinach & Ricotta Stuffed Crepe)..... \$5.00
- » Baked Spinach and Parmesan Crepe in a Rose Sauce..... \$5.00

RISOTTO

Fungi Risotto

Asparagus Risotto

ENTRÉES

CHICKEN (8-10oz)

- » Seared Supreme Breast of Chicken
- » Pumpkin Seed Crusted Supreme Breast of Chicken
- » Herb Crusted Supreme Breast of Chicken
- » Chicken Gordon Bleu
- » Seared Breast of Chicken. Stuffing options below:

Choice of Stuffing:

- | | |
|---------------------------------|-------------------------------------|
| • Mushroom & White Cheddar | • Spinach & Ricotta |
| • Sundried Tomato & Goat Cheese | • Wild Mushroom |
| • Rapini & Arborio Rice | • Black Olive, Tomato & Goat Cheese |
| • Brie, Pesto & Sundried Tomato | • Goat Cheese & Artichoke |

- » Chicken Options all available in Halal



MENU OPTIONS CONTINUED

MEAT (8-10oz)

- » 8oz New York Steak Grilled with Peppercorn Sauce
- » Whole Pepper Crusted Strip Loin Roasted
- » 10oz Slow Roasted AAA Alberta Prime Rib au Jus..... \$4.00
- » 10 oz Veal Chop..... \$4.00
- » 7oz Chateau Briand..... \$5.00
- » 7oz Beef Tenderloin..... \$8.00
- » Porcini Crusted Beef Tenderloin..... \$8.00

Sauces: Chardonnay, Madeira, Marsala, Merlot, Tarragon Cream,
White Wine, Creamy Peppercorn Brandy, Rosemary, Morel Mushroom Sauce

FISH

- » Breaded Cod Loin
- » Corn Crusted Tilapia with Chardonnay Cream Sauce
- » Breaded Filet of Sole with Pimento Butter Sauce
- » Orange Roughy
- » Panko Crusted Haddock Filet with White Wine Cream Sauce
- » Jumbo Shrimp (x6 - 16/20) Skewer with Wine Butter Sauce
- » Grilled Halibut Steak with Pimento Butter Sauce
- » Seared Salmon Filet with a Creamy Shrimp Lobster Sauce
- » Bacalhau a Bras (Portuguese Cod and Potato Dish)
- » Seared Halibut Filet with Riesling Saffron Cream Sauce..... \$6.00
- » Half Lobster stuffed..... \$4.00

Duo

- » Bacon Wrapped Filet Mignon
- » Grilled California Cut Strip Loin Steak
- » Seared Flat Iron Steak with Creamy Peppercorn Brandy Sauce
- » Two Bone Roasted Rack of Lamb with Rosemary Merlot Sauce
- » Roasted Pork Strip Loin with Honey Mustard Thyme Sauce
- » Scaloppini of Milk Fed Veal with Madeira or Marsala Sauce
- » Veal Piccata with Lemon Caper Butter Sauce
- » Seared Breast of Chicken (Option of Stuffed or Non-stuffed)
- » Breaded Chicken Parmesan
- » Seared Supreme Breast of Chicken
- » Jumbo Shrimp Skewer (3 pieces - 16/20)
- » Seared Salmon Filet with a Creamy Shrimp Lobster Sauce
- » Breaded Cod Loin
- » Corn Crusted Tilapia with Chardonnay Cream Sauce
- » Breaded Filet of Sole with Pimento Butter Sauce
- » Halal California Steak..... \$2.00



MENU OPTIONS CONTINUED

DUO UPGRADES

- » 5oz Chateau Briand or 5oz Filet Mignon with
 - 5oz * Cuban Lobster Tail..... \$12.00
 - 3 Jumbo Tiger Shrimps (8/12)..... \$10.00
 - Stuffed Half Lobster..... \$9.00
- » 6oz Grilled Alberta New York Steak & 4oz * Cuban Lobster Tail..... \$7.00

**Cuban Lobster Tail – Pricing subject to change*

SIDES

POTATOES

- » Parisienne Potatoes
- » Yukon Quarter Cut Potatoes
- » Nu Red Potatoes
- » Fingerling
- » Chateau Potato..... \$2.00
- » Twice Baked Potato..... \$3.00

VEGETABLES

- » Medley of Seasonal Fresh Vegetables, to include Red Pepper, Zucchini, Green Beans, Carrots
- » Mini Vegetables (Patty Pan Squash, Baby Zucchini, Baby Green Top Carrots)..... \$3.00

VEGETARIAN OPTIONS (CHEF'S CHOICE)

SERVED WITH POTATOES, MEDLEY OF VEGETABLES

Roasted Vegetable and Goat Cheese Strudel Wrapped in Puff Pastry with Zesty Tomato Sauce
 Ginger Vegetable and Tofu Stir-Fry with Steamed Rice
 Breaded Eggplant Parmesan
 Roasted Green Bell Pepper Stuffed with Feta Cheese, Rice and Green Onions

ALTERNATIVE CHILD MENU (3-12yrs)

- Soup or Penne in a Tomato Sauce, Chicken Fingers & French Fries, Ice Cream..... \$58.00
 - *If your package includes 4 courses, both soup & pasta will be served.*



MENU OPTIONS CONTINUED

DESSERTS

- » Vanilla Bean Crème Brulee topped with Assorted Berries
- » Cream Caramel
- » Coconut Panna Cotta with Fresh Assorted Berries
- » Ice Cream Crepes: Vanilla Ice Cream Wrapped in a Crepe with Strawberry Sauce
- » Peach Melba: French Vanilla Ice Cream, Peaches, Strawberry Coulis, Whipped Cream & Cigar Wafers
- » Raspberry Chocolate Tartufo with Mango Coulis & Berries
- » Bolo De Bolacha (Tia Maria Cake)
- » Tiramisu with Kahlua Creme Anglaise & Berry Compote
- » New York Style Cheesecake (Chocolate or Plain) with Fresh Strawberry Sauce
- » Warm Apple Crumble with French Vanilla Ice Cream
- » Mini Caramel Crunch
- » White & Dark Chocolate Mousse with Triple Sec Crème Anglaise & Fresh Berries
- » Warm Flourless Lava Cake Topped with French Vanilla Ice Cream
- » Chocolate Hazelnut Mousse; Toasted Hazelnut Meringue & Chocolate Glaze Surrounded with Hazelnut Roulade Orange Chantilly Cream & Berry Compote
- » Trio – Mini Crème Brulee, French Vanilla Ice Cream, Bolo de Bolacha or Mini Custard Tart
- » Trio – Mini Crème Brulee, Mini Cannoli, Cheese Cake Square
- » Trio – Custom – designed your own personal trio with your decadent favorites.



RECEPTION STATIONS

Antipasto Station

Roma Tomato with Bocconcini, Norwegian Smoked Salmon, Marinated Mushrooms, Seafood Salad, Prosciutto, Sopressata, Genoa Salami, Provolone Cheese, Oven Baked Black Olives, Grilled Zucchini, Eggplant, Red & Green Peppers, Citrus Fennel, Crab Lime Cucumber Salad, Pickled Hot Peppers, Cantaloupe & Honeydew, Roasted Pepper & Olive Dips with Flat Breads, Artisan Breads, Fresh Baked Focaccia..... **\$9.00**

Live Shrimp & Scallop

Shrimp & Squid Flambé with Pinot Grigio Pimento Garlic Herb Butter..... **\$6.00**

Live Chourico & Morcela

Portuguese Chourico & Morcella, with Corn Bread, Fresh Cow Cheese, Green & Black Olives, Fava Bean & Chick Pea Salad & Focaccia..... **\$4.50**

Live Prosciutto Station

Prosciutto, Melon, Honeydew, Bocconcini Cheese, Grilled Vegetables, Green & Black Olives, Fava Bean & Chick Pea Salad & Focaccia..... **\$4.50**

Live Oyster Bar

Fresh 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) Fresh Baked Oyster Rockefeller.... **\$6.00**

Sushi Bar

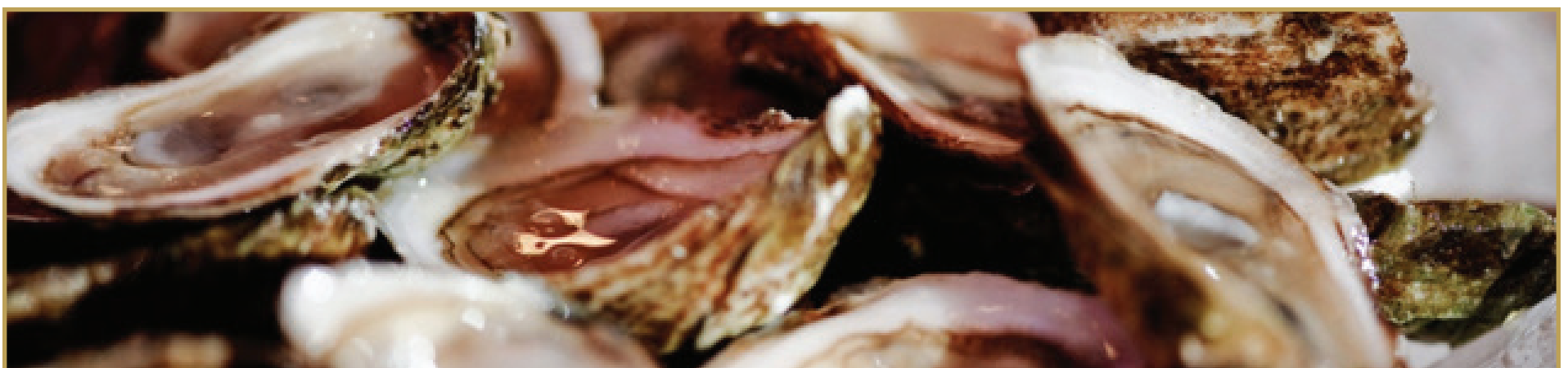
Sushi Nigiri (Tuna, Salmon & Shrimp), Sushi Maki (California Roll & Cucumber Roll)
Served with Wasabi, Pickled Ginger, Soy Sauce & Chop Sticks..... **\$39.00 / dozen**

Mussels

Steamed Mussels in Chardonnay..... **\$3.00**

Trio Soup Station

Lobster Bisque, Cream of Collard, Potato Leek Accompanied with Mini Brioche Crostini & Grilled Corn Bread..... **\$3.00**





LATE-NIGHT SAVOURY STATIONS

Seafood Buffet

Cold Lobster Halves, Crab, Tiger Shrimps, Clams, Shrimp Puffs, Codfish Croquettes, Meat Croquettes, Chicken Fingers, Chicken Wings, Rice a Valenciana.....**\$15.00**

☞ Enhance your buffet station with a station from the list below

Seafood Platter per table

Cooked Lobster, Dungeness Crab, Tiger Shrimp, Clams & Mussels cooked in White Wine & Garlic... **\$12.00**

Porchetta

Roasted Porchetta with Ciabatta & Kaisers, Hot Banana Peppers and traditional condiments 35lbs.. **\$500.00**

CUSTOM LATE-NIGHT STATION

Build your own late night station by selecting 3 items from the list below **\$15.00**

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 Jalapenos, chopped fresh Tomato Salsa, Cheddar and Monterey Jack Cheese.....**\$7.00**

Asian Fusion

Vegetable Chow Mein Noodles served in an Asian Box, with BBQ Pork on Side, Mini Vegetable & Shrimp Spring Rolls & Popcorn Chicken..... **\$7.00**

Panini Station

Selection of Panini's on Fresh White, Marble and Ciabatta Buns To include: Grilled Mediterranean Green, Red and Yellow Bell Peppers, Portobello Mushroom, Eggplant, Zucchini, Basil Pesto / Smoked Chicken Breast, Caramelized Onion, Brie Cheese; Prosciutto, Provolone, Arugula and Tomato, with Mustard and Mayo, Assorted Aioli Spreads..... **\$7.00**

Pizza Parlour Station

Fresh from the Oven: Thin Crust Pizza's to include: Chicken, Spinach, Red Pepper, Feta Cheese, Black Olives & Pesto; Roasted Vegetable and Goat Cheese; Philly Cheese Steak.....**\$7.00**

Mac N' Cheese Station

Gourmet Mac & Cheese served in a Martini Glass with a variety of toppings to include: Melted Cheddar Cheese, Gorgonzola Cheese, Crumbled Blue Cheese, Chopped Peppered Bacon, Pulled Pork, Diced Chicken, Salsa, Sour Cream and Chives..... **\$7.00**

Poutine Station

Golden French Fries loaded with Cheese Curds, Beef Gravy, Bacon, Sour Cream, Chives **\$7.00**

Sliders

Fresh Angus Beef Sliders on Mini Sesame Seed Burger Bun, Grilled Chicken & Vegetarian on Ciabatta Buns.....**\$7.00**



LATE-NIGHT SWEET SENSATIONS

Sweet Table

Assorted Pastries, Assorted Whole Cakes, Freshly Sliced Seasonal Fruits, Custard Pudding
(Number of Cakes to be determined by final guest count)..... \$10.00

Sweet Table Deluxe

Selection of Decadent Pastry Miniatures to include Chocolate Mousse, Cheesecake Squares,
Chocolate Covered, Strawberries, Mini Cream Brulee, Tiramisu, Bolo de Bolacha..... \$12.00

Waffle & Crepe Station

Fresh Belgian Waffles & Crepes with Nutella, Sliced Bananas, Berries with Assorted Ice Cream,
Caramel and Chocolate Sauce, Assorted Nuts and Diced Fresh Fruit..... \$7.00

Mini Donut Station

We make hot, fresh Mini Donuts in our Mini Donut Machine while your guests watch.
The Mini Donuts are lightly sprinkled with your guests' choice of Cinnamon Sugar, Vanilla,
Chocolate, Raspberry & Powdered Sugar..... \$5.00

Live Malasada Station

Traditional Portuguese style donuts deep fried & coated with Granulate Cinnamon Sugar
Filled with Flavoured Cream..... \$5.00

Chocolate Fountain

Fresh selection of Strawberries, Golden Pineapple, Honeydew, Cantaloupe, Pretzel Bites, Lady Fingers,
Profiteroles & Cinnamon Sugar Dusted Funnel Cake Fries, Decadent Chocolate..... \$5.00

Candy Apple & Chocolate Fruit Station

Candied Apples & a variety of Fruit dipped in Chocolate, garnished with Assorted Nuts, Sprinkles,
M&M's & Chocolate Chips..... \$5.00

Funnel Cakes

Crisp, deep-fried cake dusted with Powdered Sugar accompanied with Berries with Vanilla Ice
Cream, Caramel and Chocolate Sauce, Chopped Nuts and Diced Fresh Fruit..... \$5.00





PREMIUM BAR LIST

SPIRIT / LIQUOR / LIQUEUR

Wiser's Special Whisky	Ballantine's Scotch	Beefeater Dry Gin
Sky Vodka	Bacardi White Rum	Barclay's Brandy
DeKuyper Peachtree Schnapps	Sweet Vermouth	Southern Comfort
O'Casey's Irish Cream	Amaretto Del'Amorosa	Meaghers Sambuca Nostra
La Grange Cognac	McGuinness Blue Curacao	McGuinness Trip Sec
Dubonnet	Dry Vermouth	Malibu Cocunut Rum
Tequila	Campari	Dry Martini
Bolivar Coffee Liqueur	Bacardi's Dark Rum	McGuinness Amaretto
Jack Daniels	Lemoncello	McGuinness Melon Liqueur
Reserve Porto	Banana Liqueur	Long Island Ice Tea
Cacao Dark	Campari	Grappa Stravecchia
McGuinness Crème De Menthe	Grand Marnier	McGuinness Anisette
Cognacs & Brandy	McGuinness Crème De Banana	
Crown Royal	McGuinness Crème de Cacao White	

SPECIALTY COCKTAILS *includes Martinis, Pina Colda and Strawberry Daiquiri*

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

RED & WHITE TABLE WINES *Rose Available Upon Request*

SPARKLING WINE *(@ Bar & Toasting)*

SPECIALTY COFFEES *including Espresso, Café au Lait, Cappuccino, Macchiato Spanish, Irish Cream, Bavarian Liquor Coffee Regular, Decaffeinated Coffee, Tea, Herbal Teas*

WINE BAR LIST



Red Wine

Portuguese

89912	Loios	(D)
14977	Sogrape Grao Vasco Dao	(XD)
308643	Sogrape Mateus Signature Red	(D)
158741	AliancaBairrada Reserva Sangalhos	(D)
239046	Alianca Foral Douro	(D)

Italian

328294	Bosco Montepulciano D'abruzzo Doc	(XD)
572453	Cesari Merlot Delle Venezie	(D)
219634	Fontana Di Papa Castelli Romani	(XD)

California

527515	Vista Point Cabernet Sauvignon	(D)
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White Wine

Portuguese

92114	Loios	(XD)
141432	Sogrape Gazela Vinho Verde	(D)
5322	Aveleda Vinho Verde Fonte	(D)
75663	Alianca Vinho Verde	(D)

Italian

572461	Cesari Chardonnay Delle Venezie	(D)
17483	Citra Pinot Grigio Osco	(D)

California

527515	Gray Fox Chardonnay	(D)
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Rose Wine Available Upon Request

D – DRY, XD – Extra Dry

**Wine selections upon availability through LCBO (up to \$8.50 per)



POLICY & BOOKING INFORMATION

CATERING

Only food provided by the Mississauga Convention Centre may be served in our premises. Our in-house Executive Chef and kitchen staff offers expertise in an International array of cuisine.

FOOD TRIAL & MENU SELECTION

In order to help with your wedding menu selection, we host an annual Pre Wedding Celebration where all the couples booked will have an opportunity to sample a wide variety of items, buffet style. Our social coordinator will contact you to confirm date of this event. To ensure the availability of the menu items you select, we suggest that you finalize your menu with your Sales Representative at least 6-8 weeks prior to your function.

LIQUOR SERVICE

Mississauga Convention Centre is a fully licensed establishment throughout, providing a variety of bar service options

STAFF

Host & Hostesses greet your guests as they arrive to the facility. Our wait staff are uniformly suited in black tuxedos and white gloves and are trained in French & Plated Style Service. All bartender staff are uniformly suited, and **Smart-Serve certified**.

GUARANTEE

A minimum guaranteed number of guests are required when booking your event. You must meet this minimum number when providing final guest count. 7 days prior to your wedding date no reduction of number of guests is permitted. When you are asked to fill your seating plan please remember that we require a minimum of 8, maximum of 10 guests per table.

DECORATIONS

We provide gold and silver accented plate chargers for the head table and parents' tables as well as choice of napkin colour, table cloths & chair covers in white or ivory. **All décor arrangements must be disclosed** to the Mississauga Convention Centre **prior to the event for approval** and abide by all rules and regulations. **Fresh floral arrangements must be fully assembled off site prior to delivery.** All centre pieces with candles must be enclosed in a glass. **NO open flames permitted.**

An insurance certificate listing the Mississauga Convention Centre as an additional insured is mandatory.

WEDDING CEREMONIES

Should you wish to perform your wedding ceremony at the Mississauga Convention Centre, you may do so outdoors on our fully landscaped patio, or indoors within one of our elegant ballrooms. **A \$500.00 setup and clean-up will be charged.**

BOOKING & DEPOSIT

Upon booking an initial deposit of \$2,000.00 per ballroom is required. 8 months prior to your wedding date, a second deposit for the same amount is required. Deposits may be paid by cheque, cash or credit. Final payment may be made by cheque or cash only.

DETAILING & FINALIZING

The detailing process will begin approximately 2 months prior to wedding date. Confirmation of your total number of guests is required two weeks prior to your wedding date. Your seating plan with seating per table is required one-week prior to the wedding

YOU CANNOT REDUCE GUEST COUNT WITHIN 7 DAYS OF WEDDING DATE



POLICY & BOOKING INFORMATION CONTINUED

CANCELLATION

All Deposits are Non-Refundable and Non-Transferable.

Written notification to Mississauga Convention Centre is required in order to cancel a function.

Should cancellation take place within 210 days prior to the event date, cancellation fees will apply as per the cancellation fee schedule outlined within the contract.

SOCAN

Pursuant to a license agreement between the Society of Composers, Authors and Music Publishers of Canada, the Centre is obligated to collect Socan License fees, in accordance with applicable tariffs, from all Licensees and users of the facility in respect of the performance of musical works on the premises which are arranged for or authorized by the Licensee. If you have arranged for music (live or pre-recorded) at your event, the Centre will assess the SOCAN licensing fees payable by you, in accordance with the applicable tariffs. To obtain the fee for our event, contact your Sales Representative or Social Co-coordinator.

DISCJOCKEY & LIVE ENTERTAINMENT

bbBlanc is the in-house recommended supplier for disc jockey and live entertainment services, lighting and video projector

When booking a D.J. please remember the use of confetti & paper streamers are strictly prohibited.

Also pyrotechnics can only be performed by a licensed DJ with a permit from the Fire Department.

DAY OF WEDDING DELIVERIES

All personal wedding items can be delivered on the day before the wedding **except perishable items; flowers, wedding cake.**

(eg: bombonieres, guest book, pen, seating cards, moneybox, etc.)

Unless other arrangements have been made with management



MCC CHECK LIST

- ✓ 12-24 months before, book your wedding reception
- ✓ 8 months before the wedding date your 2nd deposit is due
 - ✓ Ask your Sales Representative about your food trial (Pre-Wedding Celebration)
- ✓ 2 months before wedding date confirm your wedding details
- ✓ 3 weeks before the wedding, confirm the total number of guests attending your wedding
- ✓ Any dietary restrictions to be confirmed 2 weeks prior to your Wedding Reception

