



MISSISSAUGA
CONVENTION CENTRE

Season's
GREETINGS

HOLIDAY LUNCH MENUS

WWW.MISSISSAUGACONVENTION.COM



HOLIDAY LUNCH MENU – OPTION 1

Sit Down Lunch Menu #1

Weekdays

\$37.95 per person

Create your own Menu:

Price includes choice of One Soup OR One Salad, One Main Entrée & One Dessert

Your meal is accompanied by Medley of Vegetables and Choice of Potato

Fresh Baked Rolls and Butter on each Table

Soups: *Choice of 1 Soup, OR 1 Salad*

Butternut Squash and Apple

Cream of Carrot and Ginger with Truffle Oil

Cream of Green Asparagus

Fire Roasted Tomato Bisque with Basil Oil

Traditional Hearty Minestrone

Silky Leek and Celery Root

Cream of Mushroom

Salads: *Choice of 1 Soup, OR 1 Salad*

Spring Mix with Mandarins with Sun-Dried Cranberries, Baby Cherry Tomatoes and Lemon Grass Dressing,

Tender Five Leaves with Toasted Pumpkin Seeds & Sweet Onion with Sherry Vinaigrette,

Young Organic Greens with Sweet Peppers and Popcorn Shoots with Raspberry Dressing,

Traditional Greek Salad: Crisp Iceberg Lettuce with Tomato, Cucumber, Green Pepper, Red Onion,

Kalamata Olives, Feta Cheese and Oregano Vinaigrette,

Traditional Caesar Salad: Hearts of Romaine, Grated Romano Parmesan, Herbed Croutons, Bacon Bits and Homemade Dressing

Vegetarian: *Choice of 1*

Served with Medley of Vegetable and Your Choice of Roasted Yukon Potato Wedges or Mini Red Skinned Potatoes

Mushroom Risotto with a Tower of Vegetables and a Drizzle of Balsamic Reduction

Breaded Eggplant Parmesan

Roasted Vegetable and Goat Cheese Strudel Wrapped in Puff Pastry served on a Zesty Tomato Sauce

Baked Spinach and Ricotta Lasagna

Ginger Vegetable and Tofu Stir-Fry, served over Steamed Rice

Roasted Green Bell Peppers stuffed with Feta Cheese, Rice and Green Onions

Parmesan and Spinach Stuffed Crepe in a Rosé Sauce

Spinach and Ricotta Fazzolette with a Roasted Red Pepper Coulis



HOLIDAY LUNCH MENU – OPTION 1 CONTINUED

Main Entrées: *Choice of 1 Main Entrée Add \$5.00 to Upgrade to Combo*

Served with Medley of Vegetable and Your Choice of Roasted Yukon Potato Wedges or Mini Red Skinned Potatoes

Seared Chicken Breast with your Choice of Stuffing:

Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus,

Brie, Hazelnut & Pear,

Bread Crumbs, Sautéed Diced Celery, Onion, Garlic, Apple, Dried Cranberries and Sage,

Roasted Red Pepper and Provolone,

Arborio Rice and Rapini

Pumpkin Seed & Cranberry Crusted Chicken,

Seared Breast of Chicken with a Saffron Cream Sauce,

Traditional Turkey Lunch: Slices of White and Dark Turkey Breast, Stacked on top of a Classic Herb Stuffing with an Apple Infused Pan Gravy,

6oz AAA New York Steak with Caramelized Onion Reduction,

Seared and Herb Crusted Atlantic Salmon with White Wine Cream Sauce,

6oz Seared Flat Iron Steak with Balsamic Mushroom Sauce

Combos: *Choice of 1 Main Entrée Add \$5.00 to Upgrade to Combo*

Bacon Wrapped Beef Tenderloin Madeira or 6oz California Steak & Boneless Chicken Breast

(Boneless Chicken Breast may be substituted with any of the above mentioned Chicken Entrées)

Desserts: *Choice of 1*

Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea & Assorted Herbal Teas

Amaretto Pistachio Tartufo

Raspberry Vanilla Ice Cream Crepe

Peach Crumble Tart

New York Style Cheesecake with a Strawberry Topping

White and Dark Chocolate Mousse Pyramid

Unlimited Soft Drinks and Juices Included Throughout the Event

Coat Check Service Included

Décor Package Included:

Please see attached décor selection page for options

Choice of Floor Length Table Cloths in Black, White or Ivory

Choice of Napkins in: Black, Brown, Burgundy, Fuchsia, Dusty Rose, Pink, Burnt Orange, Peach, Dark Purple, Light Purple, Silver/Grey, Navy Blue, Royal Blue, Light Blue, Lime Green, Forest Green, Gold, Yellow, Maize, Beige, Ivory, Seafoam, Teal, Red, White

Weekdays

\$37.95 per person



HOLIDAY LUNCH MENU – OPTION 2

Sit Down Lunch Menu #2

Weekdays

\$39.95 per person

Create your own Menu:

Price includes choice of One Appetizer or One Pasta, One Main Entrée & One Dessert
Your meal is accompanied by Medley of Vegetables and Choice of Potato

Fresh Baked Rolls and Butter on each Table

Appetizer: *Choice of 1 Appetizer OR 1 Pasta*

Prosciutto, Melon, Bocconcini, Grilled Vegetables & Olives,
Seafood Ragu on Puff Pastry,
Coquilles St. Jacques,
Mushroom Ragu with Goat Cheese,
Warm Breaded Goat Cheese on a Bed of Lettuce,
Phyllo Wrapped Goat Cheese on Grilled Vegetables with a Balsamic Sauce

Pasta: *Choice of 1 Appetizer OR 1 Pasta*

Fusilli with Smoked Chicken, Sundried Tomato, Shitake Mushrooms and Pesto Cream Sauce,
Penne with Bacon, Cherry Tomatoes and Pesto Cream Sauce,
Egg Fettuccini with Roasted Garlic Rapini and Croutons,
Farfalle with a Creamy Wild Mushroom Sauce,
Linguini Carbonara with Green Asparagus and Turkey Sausage

Vegetarian: *Choice of 1*

Served with Medley of Vegetable and Your Choice of Roasted Yukon Potato Wedges or Mini Red Skinned Potatoes

Mushroom Risotto with a Tower of Vegetables and a Drizzle of Balsamic Reduction
Breaded Eggplant Parmesan
Roasted Vegetable and Goat Cheese Strudel Wrapped in Puff Pastry served on a Zesty Tomato Sauce
Baked Spinach and Ricotta Lasagna
Ginger Vegetable and Tofu Stir-Fry, served over Steamed Rice
Roasted Green Bell Peppers stuffed with Feta Cheese, Rice and Green Onions
Parmesan and Spinach Stuffed Crepe in a Rosé Sauce
Spinach and Ricotta Fazzolette with a Roasted Red Pepper Coulis



HOLIDAY LUNCH MENU – OPTION 2 CONTINUED

Main Entrées: *Choice of 1 Main Entrée Add \$5.00 to Upgrade to Combo*

Served with Medley of Vegetable and Your Choice of Roasted Yukon Potato Wedges or Mini Red Skinned Potatoes

Seared Chicken Breast with your Choice of Stuffing:

- Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus,
- Brie, Hazelnut & Pear,
- Bread Crumbs, Sautéed Diced Celery, Onion, Garlic, Apple, Dried Cranberries and Sage,
- Roasted Red Pepper and Provolone,
- Arborio Rice and Rapini

Pumpkin Seed & Cranberry Crusted Chicken,

Seared Breast of Chicken with a Saffron Cream Sauce,

Traditional Turkey Lunch: Slices of White and Dark Turkey Breast, Stacked on top of a Classic Herb Stuffing with an Apple Infused Pan Gravy,

6oz AAA New York Steak with Caramelized Onion Reduction,

Seared and Herb Crusted Atlantic Salmon with White Wine Cream Sauce,

6oz Seared Flat Iron Steak with Balsamic Mushroom Sauce

Combos: *Choice of 1 Main Entrée Add \$5.00 to Upgrade to Combo*

Bacon Wrapped Beef Tenderloin Madeira or 6oz California Steak & Boneless Chicken Breast

(Boneless Chicken Breast may be substituted with any of the above mentioned Chicken Entrées)

Desserts: *Choice of 1*

Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea & Assorted Herbal Teas

Amaretto Pistachio Tartufo

Raspberry Vanilla Ice Cream Crepe

Peach Crumble Tart

New York Style Cheesecake with a Strawberry Topping

White and Dark Chocolate Mousse Pyramid

Unlimited Soft Drinks and Juices Included Throughout the Event

Coat Check Service Included

Décor Package Included:

Please see attached décor selection page for options

Choice of Floor Length Table Cloths in Black, White or Ivory

Choice of Napkins in: Black, Brown, Burgundy, Fuchsia, Dusty Rose, Pink, Burnt Orange, Peach, Dark Purple, Light Purple, Silver/Grey, Navy Blue, Royal Blue, Light Blue, Lime Green, Forest Green, Gold, Yellow, Maize, Beige, Ivory, Seafoam, Teal, Red, White

Weekdays

\$39.95 per person



HOLIDAY LUNCH MENU – OPTION 3

Buffet Lunch Menu (Minimum 75 People)

Assortment of Deluxe Breads to include Flat Breads, Bread Sticks, Assorted Rolls & Olive Bread

Mixed Antipasto Platter:

Provolone Cheese, Salami, Grilled Eggplant, Peppers, Mushrooms, Artichokes and Olives

Soup & Salads: *Choice of 4*

Chef's Soup du Jour, Dill Potato Salad, Three Bean Salad, Pasta Salad Primavera, Feta & Tomato Cucumber Salad, Chick Pea Salad, Bow Tie with Pesto Salad, Young Organic Greens with Sweet Peppers, Popcorn Shoots & a Raspberry Dressing
Tossed Green Salad, Tomato, Cucumber and Red Onions with Balsamic Vinaigrette
Traditional Caesar Salad with our Homemade Dressing

Main Entrées: *Choice of 2*

Seared Chicken Breast with your Choice of Stuffing:

- Brie, Basil, Sun-Dried Tomatoes and Pesto with a Roasted Garlic Herb Jus,
- Brie, Hazelnut & Pear,
- Bread Crumbs, Sautéed Diced Celery, Onion, Garlic, Apple, Dried Cranberries and Sage,
- Arborio Rice and Rapini,

Traditional Turkey Lunch: Slices of White and Dark Turkey Breast, Stacked on top of a Classic Herb Stuffing with an Apple Infused Pan Gravy,
California Steak with a Caramelized Onion Ragu,
Herb Crusted Salmon Filet,
Corn Crusted Tilapia with a Red Pepper Coulis

Vegetarian Option: *Choice of 1*

Roasted Vegetable and Goat Cheese Strudel Wrapped in Puff Pastry served with a Zesty Tomato Sauce
Baked Spinach and Ricotta Lasagna
Ginger Vegetable and Tofu Stir-Fry, served with Steamed Rice
Roasted Green Bell Peppers stuffed with Feta Cheese, Rice and Green Onions

Choice of Roasted Yukon Potato Wedges, Mini Red Skinned Potatoes, Parisienne Potatoes or Rice
Choice of Medley of Seasonal Vegetables or Oriental Vegetables

Desserts:

Served with Freshly Brewed Regular Coffee, Decaffeinated Coffee, Tea & Assorted Herbal Teas
Seasonal Sliced Fresh Fruits, European Pastries, Assorted Cakes and Pies

Décor Package Included:

Please see attached décor selection page for options

Choice of Floor Length Table Cloths in Black, White or Ivory

Choice of Napkins in: Black, Brown, Burgundy, Fuchsia, Dusty Rose, Pink, Burnt Orange, Peach, Dark Purple, Light Purple, Silver/Grey, Navy Blue, Royal Blue, Light Blue, Lime Green, Forest Green, Gold, Yellow, Maize, Beige, Ivory, Seafoam, Teal, Red, White

Weekdays

\$42.95 per person



Decor Selection Page

Centerpiece Selections



Chair Cover Selections

Plain White

Ivory Novi

Plain Black



Holiday Lunch Décor Package

All decor must be selected a minimum of 1 month prior to event
10 guests per table mandatory, or additional centerpiece costs will apply

Centerpieces are rentals only and cannot be taken after the event, convenor is responsible for full replacement cost of any missing items



LUNCH ADD-ONS

Smoked Salmon Platters served with Traditional Condiments <i>*Serves approximately 20 people.....</i>	\$170.00 per platter
+Cedar Plank Puff Pastry Baked Atlantic Nori Style Salmon <i>*Serves approximately 20 people.....</i>	\$195.00 per platter
+Freshly Shucked Malpeque Oysters Served With Gremolata Sauce, Bloody Mary & Mignonette.....	\$4.50 per piece
+Pasta Station Your Choice of Two Pastas (Penne, Fusilli, Egg Fettucine or Bowtie) and Two Sauces (Tomato Basil, Alfredo, A la Vodka, Rosé or Pesto) Served with Traditional Garnishes..... <i>Add: Diced Chicken.....</i>	\$6.00 per person \$2.00 per person
Taco Station Soft and Hard Taco Shells and Lettuce Leaves with Grilled Chicken Strips, Beef Strips and Basa Fish, Choose from tempting toppings to include: Sour Cream, Hot Sauce, Lettuce, Pickled Jalapenos, Fresh Tomato Salsa, Cheddar and Monterey Jack Cheese.....	\$7.00 per person
Poutine Station Golden Fried French Fries with a Choice of Cheese Curds, Cheddar Cheese, Green Onions, Sour Cream, Bacon and Beef Gravy..... <i>Add: Pulled Pork.....</i>	\$7.00 per person \$2.00 per person
Slider Station Fresh Angus Beef Sliders, Grilled Chicken and Roasted Portobello Mushroom stuffed with Sun-Dried Tomato, Artichoke and Goat Cheese on Mini Sesame Seed Burger Buns.....	\$7.00 per person
Trio Soup Station (Minimum 45 ppl) Lobster Bisque, Cream of Collard, and Potato & Leek Soups Accompanied with Mini Brioche, Crostini & Grilled Corn Bread.....	\$4.00 per person
Chow Mein Station Your Choice of Beef, Chicken or Pork served with Asian Vegetables on Chow Mein Noodles with a Garlic Ginger Soya Sauce.....	\$7.00 per person
+Cold Cut Station Cold Cut & Cheese Slicing Station with Prosciutto, Salami, Sopressata, Provolone, Pecorino, Calabrese Buns & Roasted Vegetables.....	\$9.00 per person
Pulled Pork Station Pulled Pork with Soft Buns, Apple Compote, Savoury BBQ Sauce.....	\$10.00 per person
+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 Bacon, Pulled Pork, Diced Chicken, Salsa, Sour Cream and Chives.....	\$7.00 per person
<i>+Have a chef service your food station to assist your guests.....</i> (Minimum of 4 Hours)	\$35.00 per hour



ANTIPASTO BAR

Roma Tomato with Bocconcini, Norwegian Smoked Salmon, Marinated Mushrooms, Calamari 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

\$18.00 per person

Add onto an existing menu for \$9.00 per person

SWEET RECEPTIONS

Assorted European Pastries	\$3.25 per piece
Petit Fours	\$3.75 per piece
Cheesecake Lollipops.....	\$3.25 per piece
Chocolate Dipped Strawberries.....	<i>Seasonally Priced</i>
Chocolate Fountain (Minimum 50 People)	
Fresh selection of Seasonal Fruits, Profiteroles & Funnel Cake Fries, Served with your Choice of Dark, Milk or White Chocolate.....	\$5.00 per person
Waffle & Crepe Station (Minimum 50 People)	
Fresh Belgian Waffles & Crepes with Nutella, Bananas, Vanilla Ice Cream, Caramel and Chocolate Sauce, Chopped Nuts and Assorted Fresh Fruit.....	\$5.00 per person
Candy Apple & Chocolate Fruit Station	
Apples & a variety of Fruit dipped in Chocolate, garnished with Nuts, Sprinkles, M&M's, Chocolate Chips and Mini marshmallows.....	\$5.00 per person
Mini Donut Station (Minimum 50 People, Maximum 400 People)	
Hot Mini Donuts freshly made before your eyes in our Donut Machine, sprinkled with your choice of Cinnamon Sugar or Powdered Sugar, and Served with Vanilla, Chocolate & Raspberry Sauces	\$5.00 per person

BAR OPTIONS

Host Bar

Includes: Unlimited Wines by the Bottle during Dinner, Wine by Glass following Dinner, Spirits, Liquor, Liqueurs, Cocktails, Beer & Specialty Coffees.....

\$28.00 per person

Pre-Purchased Drink

Tickets.....

\$6.00 per person

Cocktail Hour (Host Bar for 1 Hour).....

\$12.00 per person

Wine by the Bottle, Priced per Bottle.....

Based on Selection



NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee, Decaf, Tea & Assorted Herbal Teas	\$ 2.95/per person
Hot Chocolate	\$ 2.95/per person
Milk	\$14.00 / pitcher
Chocolate Milk	\$18.00 / pitcher
V8 Juice or Tomato Juice	\$18.95 / pitcher
Selection of Fruit Juices	\$20.95 / pitcher
	\$ 3.50 / 300 ml
Sparkling Mineral Water – Perrier	\$ 4.25 / 414ml
Bottled Natural Spring Water	\$ 2.95 / 500ml
	\$ 6.00 / 1 litre
Assorted Bottled Juices	\$ 3.50 / 300ml
Assorted Canned Soft Drinks & Ice Tea	\$ 2.95 / 355ml
Soft Drinks (Fountain)	\$ 7.95 / pitcher
Non-alcoholic Punch	\$18.00 / pitcher
	\$ 2.95 / glass
Non-alcoholic Punch	\$ 2.95 /min.70ppl
Non-alcoholic Champagne	\$ 18.00 / bottle

ALCOHOLIC BEVERAGES

	Cash Bar	Host Bar
Liquors (1 oz.)	\$ 8.00	\$ 6.00
Liqueurs (1 oz.)	\$ 9.00	\$ 6.50
Domestic Beer (per bottle)	\$ 8.00	\$ 6.00
Imported Beer (per bottle)	\$ 9.00	\$ 6.50
House Wine (per glass)	\$ 8.00	\$ 6.00
Sparkling Wine (Spumante)	\$30.00	\$22.00
House Wine (by the Bottle)	\$40.00	\$30.00
Alcoholic Punch – Passed or Stationed	\$ 6.50	\$5.00
Pre-Purchased Drink Tickets		\$6.00 each

Host Bar prices are subject to 13% HST, and 18% Service Fee

Cash Bar prices are inclusive of 13% HST, and 18% Service Fee

If consumption is less than \$750.00 net per bar set-up, a labour charge of \$35.00 per hour will apply for each bartender & cashier at a minimum rate of 4 hours. On statutory holidays, the labour rate is \$45.00.

Bar station and bartenders assigned will be based on your guaranteed number of guests.

For additional bar stations and bartender, additional fees may apply.



POLICIES AND PROCEDURES

Catering & Menu Selection

Only food provided by the Mississauga Convention Centre may be served on our premises.

To ensure the availability of the menu items you selected, we suggest that you submit your choice to our event co-ordinator at least two weeks prior to your function.

When selecting your menu choice, please keep in mind that for each meal function the menu must be identical for all guests attending. Special dietary or other meal requests can be substituted for your guests and must be confirmed two weeks prior to function. If there is an increase in the price, the invoice will reflect such increase.

All menu prices are subject to change without notice. Prices on signed contracts with a deposit are guaranteed. Please note that all menus are subject to applicable taxes and service charge, unless stated otherwise on your contract.

Guarantee

Upon booking, a minimum guaranteed number of guests will be required. If catering is required, final numbers must be submitted no later than 2 business days prior to function. If the number is not guaranteed the invoice will be charged according to the minimum number stated at the time of booking.

Taxes and Service Charge

All prices are subject to applicable sales taxes such as Harmonized Sales Tax (13%) and a Service Charge (18%) on all food and beverage items.

SOCAN

Pursuant to a license agreement between the Society of Composers, Authors and Music Publishers of Canada (SOCAN), 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 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 your event, contact your Event Co-ordinator.

Function Rooms

All function rooms are held according to the hours specified on the contract at the time of booking. The Mississauga Convention Centre reserves the right to designate an alternative function room based upon expected attendance and or business volume. If the room is required earlier for set-up please make the arrangements with your event coordinator and there will be a further charge applied.

Once the function room set-up has been confirmed, any group that requires a room to be reset will be charged a fee. The fee depends upon the size of the room and the required changes to be made. The minimum charge is \$150.00.

If the function room is left in a condition that requires extra staff for clean-up, there will be an additional charge. The charge is \$25.00 per hour, per additional staff member, at a minimum of 4 hours.

Disposal fees will apply for any irregular items, including but not limited to cardboard, pallets, garbage bags and the like.

The Mississauga Convention Centre will charge the clients or organization for any damages incurred to the premises by any individual attending the event. Included are damages to such items as the walls, doors, flooring, equipment or any other.

Internet and Phone Services

All meeting rooms are equipped with phone and internet capabilities. In order to receive access, you must contract the required services through your MCC sales representative. Additional fees will apply.

Rigging

BB Blanc Audio Visual is the exclusive rigging contractor for the Mississauga Convention Centre. Anything attached or flown from the ceiling or roof structure must be approved in advance. For larger events where theatrical lighting and truss is being used, a Rigging plot must be submitted for approval 48 hours in advance of the installation. BB Blanc must install all hanging points. Please contact their office at (416)-360-0440 for an estimate.

Shipping

The Mississauga Convention Centre will not under any circumstances, accept materials that are shipped more than 48 hours prior to the event, unless alternative arrangements have been made with the event co-ordinator. All items should be addressed thoroughly with the name of the event, date and meeting room assigned for the event. Charges may apply.

If you require our staff to handle any of these parcels, a \$25.00 fee per hour, minimum 4 hours will apply. All items that require shipping should be scheduled for pick-up on the same day of the event. There should also be completed waybills with the proper instructions for the courier to execute the shipping. If the items are left behind, there will be a storage fee applied per day, per item. We will not accept any shipments that are C.O.D.

Miscellaneous

- Any direct hook-up into main power panel must be contracted through our exclusive electrical contractor, Freeman Electrical – 416-620-1700.
- The convention centre will not be responsible for any loss or damages made to clients' property left in the function room. Security measures should be made if there are any concerns. Overnight security, if required must be designated outside the building since we have an alarm system.
- Personal effects and equipment must be removed from the function room at the end of the specified time on your contract.
- Decorations, signs and displays for the function must be approved with prior written consent by the event coordinator. The client or organization specified on the contract is responsible for any damages or replacement costs to the Mississauga Convention Centre property. This also includes damages from suppliers and guests.

If you require any additional services please refer to our suppliers list for more information and contacts. We have gathered these suppliers because of their dedication to ensure that our clients' expectations are attained with a high level of professionalism.

