



## PROM PACKAGES

[WWW.MISSISSAUGACONVENTION.COM](http://WWW.MISSISSAUGACONVENTION.COM)



## TOUCH OF CLASS DINNER MENU – OPTION 1

### ***Touch of Class Dinner Menu #1***

\$47.00 per person\*

Fresh Baked Rolls and Butter on each Table

**Greeting Reception:** *1 Hour*

An Assortment of Hot Hors D'oeuvres and Non-Alcoholic Punch served by our Waiters in Black Tuxedos and White Gloves

**Salads:** *Choice of 1 Salad*

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:** *Choice of 1*

Penne, Egg Fettucine, Farfalle (Bow Tie), Fusilli

**Pasta Sauce:** *Choice of 1*

Pesto Cream, Rosé, Tomato Basil, Alfredo, Mushroom Parmesan

**Main Entrée:** *Choice of 1*

*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:

Sun-Dried Tomatoes and Goat Cheese, Arborio Rice and Rapini, Wild Mushroom, Artichoke and Goat Cheese, Ricotta and Spinach

Seared Breast of Chicken with your Choice of Sauce:

Mushroom Cream, Cabernet, Madeira, or White Wine

5oz Sirloin Steak with Peppercorn Sauce

Roast Beef with a Cabernet Sauce

Chicken Parmesan

**Vegetarian Option:** *Choice of 1*

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

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

**Desserts:** *Choice of 1*

Chocolate Pyramid, Ice Cream Crepes, Tartufo, White and Dark Chocolate Mousse,

Peach Melba, Baked Alaska, Chocolate Lava Cake

Unlimited Soft Drinks by the Pitcher

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Station

**Package includes your choice of linen, napkins, White Louis XVI Chair and centerpiece.**

**Please see the attached décor selection page for choice and full details.**

\*Pricing is inclusive of all taxes and service charges.

\*10 Guests per table mandatory, or additional centerpiece costs can apply.



## TOUCH OF CLASS DINNER MENU – OPTION 2

### ***Touch of Class Dinner Menu #2***

\$47.00 per person\*

Fresh Baked Rolls and Butter on each Table

**Greeting Reception:** *1 Hour*

An Assortment of Hot Hors D'oeuvres and Non-Alcoholic Punch served by our Waiters in Black Tuxedos and White Gloves

**Soups:** *Choice of 1 Soup*

Tomato Bisque, Hearty Vegetable Minestrone, Chicken and Rice, Potato Leek, Cream of Asparagus, Roasted Red Pepper, Cream of Broccoli with Cheddar, Cream of Mushroom

**Pasta:** *Choice of 1*

Penne, Egg Fettucine, Farfalle (Bow Tie), Fusilli

**Pasta Sauce:** *Choice of 1*

Pesto Cream, Rosé, Tomato Basil, Alfredo, Mushroom Parmesan

**Main Entrée:** *Choice of 1*

*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:

Sun-Dried Tomatoes and Goat Cheese, Arborio Rice and Rapini, Wild Mushroom, Artichoke and Goat Cheese, Ricotta and Spinach

Seared Breast of Chicken with your Choice of Sauce:

Mushroom Cream, Cabernet, Madeira, or White Wine

5oz Sirloin Steak with Peppercorn Sauce

Roast Beef with a Cabernet Sauce

Chicken Parmesan

**Vegetarian Option:** *Choice of 1*

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

Breaded Eggplant Parmesan or Ginger Vegetable and Tofu Stir-Fry, served over Steamed Rice

**Desserts:** *Choice of 1*

Chocolate Pyramid, Ice Cream Crepes, Tartufo, White and Dark Chocolate Mousse,

Peach Melba, Baked Alaska, Chocolate Lava Cake

Unlimited Soft Drinks by the Pitcher

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Tea Station

**Package includes your choice of linen, napkins, White Louis XVI Chair and centerpiece.**

**Please see the attached décor selection page for choice and full details.**

\*Pricing is inclusive of all taxes and service charges.

\*10 Guests per table mandatory, or additional centerpiece costs can apply.



## POLICIES AND PROCEDURES

Confetti is not permitted.

Delivery of gifts or other items pertaining to your event can be delivered after 12:00 p.m. on the day of event. Pick-up of any leftover items must be scheduled on the day of event and no later. If there are any remaining items a storage and labour charge will be applied. We accept no responsibility on any lost or stolen items.

Any instructions pertaining to the event must be fully written and a copy must be issued to the Mississauga Convention Centre Representative.

Minimum and guaranteed number of guests must be issued two (2) weeks prior to the event or the Mississauga Convention Centre will take the lesser number of attendees as stated on the contract. We also reserve the right to relocate the event according to the number of attendees and further rental charges will apply.

All communication within our organization and the client is to remain with one contact only to avoid any complications.

Menu choices, décor confirmations and any details pertaining to set-up are due one month prior to event

Any candles are required to be in an enclosed casing such as a glass container according to the bylaws set by the City of Mississauga.

The number of vegetarians and special meal requirements must be disclosed to the Mississauga Convention Centre representative no later than (5) five days prior to event.

There is a 100% smoke free environment at the Mississauga Convention Centre. All guests are prohibited from smoking on the premises.

Seating arrangements are ten (10) guests per table. Space is determined according to the total number of guests in order to determine quantity of tables and number of guests per table.

All electrical requirements for your event must be booked through Freeman Electrical our exclusive supplier. These services are above and beyond the regular service our facility provides at no charge. Each banquet room contains 2 separate 15-amp circuits.

When booking at the Mississauga Convention Centre the minimum or guaranteed number refers to the requirement for the space being occupied for your event. If the final number of guests two weeks prior falls below the minimum, you will be charged the full minimum charge by the total price per person.

The minimum deposit for any school event is \$1000.00 per room. This amount can be paid by cash, cheque, credit card and debit.

Full payment is required on the day of the event prior to commencement. A copy of the invoice will be faxed/emailed to your office. If you have not received the invoice simply calculate the total number of guests by the contract price. Should there be a discrepancy then the balance owing should be paid two (2) weeks following the event or an interest charge of 2.5% daily will be charged.

All floor plans require approval. A signature is required from a committee member and the layout must be delivered to our organization a minimum of six (6) days prior to the event.

