



WEDDING PLANNER



STYLE | IMPECCABLE SERVICE | LUXURY

2020/2021

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 was to provide an elegant and luxurious space, dedicated to social and corporate event. Insight and a desire to meet the needs and requirements of both social and corporate 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 elegance and grandeur of the facility have made it the preferred venue for many high profiled events, with guest lists that included celebrities, politicians and the business elite.

As a business, the Mississauga Convention Centre takes its corporate responsibility quite seriously. We pride ourselves in following green initiatives to protect the environment and in giving back to the community. We are also the very first venue in Mississauga to develop our own Foundation – the Mississauga Convention Centre Foundation. Mandated to support local charities and families in need, the MCC Foundation hosts an annual fundraising event - the Rainbow Ball, by which funds are raised and donated to selected charities. Since 2003, the Rainbow Ball has raised over \$650,000.00 for local charities.

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
Sangria, Specialty Cocktail, Liqueur Station (5 Bottles)

3 COURSE SIT-DOWN DINNER

Choice of

Soup or Pre-plated Salad

Main Entrée

Choice of Potatoes and Seasonal Vegetables

Artisan Dinner Rolls & Whipped Butter

Dessert

Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar

Call for pricing



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
Sangria, Specialty Cocktail, Liqueur Station (5 Bottles)*

4 COURSE SIT-DOWN DINNER

Choice of 2 ...

Soup

Pre-plated Salad

Pasta

Main Entrée

Choice of Potatoes and Medley of Seasonal Vegetables

Artisan Dinner Rolls & Whipped Butter

Dessert

Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar

Call for pricing



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
Sangria, Specialty Cocktail, Liqueur Station (5 Bottles)

4 COURSE SIT-DOWN DINNER

Antipasto Bar or Plated Appetizer

Choice of

Soup or Pasta

Main Entrée

Choice of Potatoes and Medley of Seasonal Vegetables

Salad Bowl per table

Artisan Dinner Rolls & Whipped Butter

Dessert

Coffee, Tea, Specialty Coffees

8 Hr. Premium Bar

Call for pricing



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
Sangria, Specialty Cocktail, Liqueur Station (5 Bottles)*

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

Call for pricing



MENU OPTIONS

APPETIZERS/ANTIPASTO

- **Antipasto Station #1:**
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 Chouriço, 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, Citrus Fennel, Crab Lime Cucumber Salad, Oven Baked Black Olives, Grilled Zucchini, Eggplant, Red & Green Peppers, Pickled Hot Peppers, Cantaloupe & Honeydew, Roasted Pepper & Olive Dips with Flat Breads
- **Antipasto Station #4:**
Hummus, Baba ghanoush, Tabbouleh, Green & Black Olives, Fresh Pita, Dolma, Falafel, Artichokes with Lemon Za'atar Dipping Sauce,
- Plated, Prosciutto, Cantaloupe, Honeydew or Melon, Bocconcini Cheese, Grilled Vegetables & Olives
- Platter of Portuguese Chouriço & Morcella with Corn Bread, Fresh Cow Cheese & Olives
- Seafood Salad, Melon, Bocconcini, Grilled Vegetables & 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

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
- **Spinach & Arugula:** with Berries, Goat Cheese, Cranberry Crostini with white Balsamic (Tulip Bowls)



SOUPS

- | | |
|------------------|---|
| Lobster Bisque | Cream of Collard |
| Tomato Bisque | Chick Pea & Rapini |
| Potato Leek | Fire Roasted Tomato Bisque with Basil Oil Drizzle |
| Broccoli Brie | Chicken & Rice |
| Minestrone | Hearty Vegetable with Noodles |
| Cream of Pumpkin | Red Kidney Bean Soup |
| Butternut Squash | |

PASTA

- Fettuccine with Roasted Garlic & Croutons & Rapini
- Penne Primavera, Medley of Vegetables with Tomato Sauce
- Penne a la Vodka
- Penne with Bacon, Cherry Tomato & Pesto Cream Sauce
- Fusilli with Smoked Chicken, Sundried Tomato, Shiitake Mushrooms & 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
- Casarecce Al Funghi in a Light Cream Emulsion
- Cheese or Meat Agnolotti
- Funghi Risotto
- Asparagus Risotto

ENTRÉES

CHICKEN

- Seared Breast of Chicken with Choice of Stuffing

<u>Choice of Stuffing:</u>	<i>Mushroom & White Cheddar</i>	<i>Spinach & Ricotta</i>
	<i>Wild Mushroom</i>	<i>Black Olive, Tomato & Goat Cheese</i>
	<i>Brie, Pesto & Sundried Tomato</i>	<i>Goat Cheese & Artichoke</i>
- Seared Supreme Breast of Chicken
- Cranberry and Pumpkin Seed Crusted Supreme Breast of Chicken
- Herb Crusted Supreme Breast of Chicken
- Boneless Jerk Chicken Breast
- Chicken Cordon Bleu
- Chicken Picatta
- Chicken Parmesan

* *Chicken Options all available in Halal.*



MEAT

- 8oz New York Steak Grilled *
- 8oz Whole Pepper Crusted Strip Loin Roasted *
- 10oz Veal Chop *
- 4oz Bacon Wrapped Filet Mignon
- 5oz AAA Grilled California Cut Strip Loin Steak
- Two Bone Roasted Rack of Lamb with Rosemary Merlot Sauce
- 5oz Thyme Roasted Beef
- 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

*Excluded from as dual option.

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
- Escovitch Red Snapper
- 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)
- Jumbo Shrimp Skewer (3 pieces – 16/20)

SIDES

Potatoes

- Parisienne Potatoes
- Yukon Quarter Cut Potatoes
- Nu Red Potatoes
- Fingerling

Rice

- Tomato Rice
- Butter Rice
- Rice & Peas
- Basmati Rice

Vegetables

- Medley of Seasonal Fresh Vegetables, to include Red Pepper, Green Beans



VEGETARIAN OPTIONS

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

Grilled Vegetable Risotto tower with a Balsamic glaze

ALTERNATIVE CHILD MENU (3-10YRS)

Soup or Penne in a Tomato Sauce, Chicken Fingers & French Fries, Ice Cream _____

- *If your package includes 4 courses, both soup & pasta will be served.*

DESSERTS

- Vanilla Bean Crème Brulee topped with Assorted Fresh 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 Crème Anglaise & Berry Compote
- New York Style Cheesecake with Fresh Strawberry Sauce
- Warm Apple Crumble with French Vanilla Ice Cream
- Caramel Crunch
- Warm Flourless Lava Cake Topped with French Vanilla Ice Cream



RECEPTION STATIONS

Live Shrimp & Squid

Shrimp & Squid Flambé with Pinot Grigio Pimento Garlic Herb Butter

Live Chourico & Morcela

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

Live Prosciutto Station

Prosciutto, Melon, Honeydew, Bocconcini Cheese, Grilled Vegetables, Green & Black Olives, Fava Bean & Chick Pea Salad & Focaccia

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

Sushi Bar *(per dozen)*

Sushi Nigiri (Tuna, Salmon & Shrimp), Sushi Maki (California Roll & Cucumber Roll)

Served with Wasabi, Pickled Ginger, Soy Sauce & Chop Sticks

Mussels

Steamed Mussels in Chardonnay

Trio Soup Station

Lobster Bisque, Cream of Collard, Potato Leek Accompanied with Mini Brioche Crostini &

Grilled Corn Bread





LATE-NIGHT SAVORY STATION

Seafood Buffet

Cold Lobster Halves, Crab, Tiger Shrimps, Clams, Shrimp Puffs, Codfish Croquettes, Meat Croquettes, Chicken Fingers, Chicken Wings, Rice a Valenciana

Seafood Platter

Cooked Lobster, Dungeness Crab, Tiger Shrimp, Clams & Mussels cooked in White Wine & Garlic

Fritto Misto

Shrimp, Squid, Octopus, Basa Fish.

Porchetta

Roasted Porchetta with Ciabatta & Kaisers, Hot Banana Peppers and traditional condiments 35lbs

Suckling Pig

CUSTOM- LATE NIGHT STATIONS

Or build your own late night station by selecting 3 items from the list below _____ **Call 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 Jalapenos, chopped fresh Tomato Salsa, Cheddar and Monterey Jack Cheese

Asian Fusion

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

Pizza Parlor 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

Captain's Fish & Chips Station

Beer Battered Haddock served with our Famous in-house French Fries

Poutine Station

French Fries, Cheese curds accompanied by Beef Gravy
Load it up with a large variety of Toppings and Dressings.

Sliders

Fresh Angus Beef Sliders on Mini Sesame Seed Burger Bun, Grilled Chicken & Vegetarian on Ciabatta Buns

Chicken & Waffle Station

Freshly made Waffles topped with Southern Style Fried Chicken Dress it up with a Variety of Different Syrups & Sauces

Perogi Flambé Live Station

Potato & Cheddar, Mushroom & Cabbage
Toppings to include Bacon Bites, Sour Cream, Chives, Sautéed Onions, Fried Breads Crumbs & Butter

Shawarma Live Station

Authentic Rotisserie Roasted Chicken Shawarma, Freshly Sliced at the Station for your guests to enjoy.
Accompanied with Fresh Pita, Garlic Sauce, Hummus, Tahini Sauce, Hot Sauce, Tomatoes, Onion, Pickles, Lettuce



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)

Sweet Table Deluxe

Selection of Decadent Pastry Miniatures to include Chocolate Mousse, Cheesecake Squares, Chocolate Covered Strawberries, Mini Creme Brulée, Tiramisú, Bolo de Bolacha

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 Fruits.

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 & Powdered Sugar

Live Malasada Station

Traditional Portuguese & Hawaiian Style donuts deep fried & coated with Granulate Cinnamon Sugar Filled with choice of Custard or Chocolate Cream.

Belgium Chocolate Fountain

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

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

Nitrogen Ice Cream Station

Watch your ice-cream come to life, as it is freshly made using Nitrogen method. Build your sundae with an Assortment of toppings, Caramel, Chocolate, Strawberry Sauce, Chopped Nuts, Sprinkles & Chocolate Chips

Kunafi Station

Middle Eastern cheese and dough pastry drizzled in a sweet, sugary-based syrup. Includes Classic Nabulsi, Bourma/Kishta, Kunafa Kishna





BAR OPTIONS

PREMIUM BAR (UPTO 8 HRS)

SPIRIT / LIQUOR / LIQUEUR

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

Specialty Cocktails includes Martinis, Pina Colder 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

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

Alandra	(D)
Sogrape Grao Vasco Dao	(XD)
Sogrape Mateus Signature Red	(D)
Alianca Foral Douro	(D)

Italian

Citra Montepulciano D'abruzzo Doc	(XD)
Cesari Merlot Delle Venezie	(D)

California

527515 Vista Point Cabernet Sauvignon	(D)
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White Wine

Portuguese

Alandra	(XD)
Sogrape Gazela Vinho Verde	(D)
Alianca Vinho Verde	(D)

Italian

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

California

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 \$9.00 per)



POLICY & BOOKING INFORMATION

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 \$900.00 setup and clean-up will be charged.

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. Your minimum guarantee is comprised of your total number of guests including adults, children, alternative child. 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. Should you final guest count follow below your minimum guarantee, a \$60.00 fee for each person below the guarantee will be charged.

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.

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

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.

DISC JOCKEY & 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