

2023 - 2024



PROM

# MISSISSAUGA

CONVENTION CENTRE





Luxury  
Class  
Elegance





## *Prom Packages*

*All prom packages include the following:*

- Function Room Rental
- Cutlery , Glassware and Dishes
- Floor Length Tablecloths and Napkins
- Professional Event Staff
- Dedicated Event Coordinator
- White Louis XVI Chairs
- Lobby Attendant
- Dancefloor
- Bridal Suite
- Ballroom Set Up
- Decorative Charger Plates
- Cake Cutting Service
- Beverage Station

# Touch of Class

## Please contact for pricing

Friday evening events may be subject to an additional cost per person.

### GREETING RECEPTION

Non Alcoholic Punch Passed Butler Style

*Fresh Baked Rolls and Butter on Each Table*

### SALADS | CHOICE OF 1

- 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

### MAIN ENTREE | CHOICE OF 1

Served with Medley of Vegetable and Roasted Yukon Potato Wedges

- 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, | White Wine
- 5oz Sirloin Steak with Peppercorn Sauce
- Roast Beef with a Cabernet Sauce
- Chicken Parmesan

### VEGETARIAN | 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

### DESSERT | 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



# Starry Night

## Please contact for pricing

Friday evening events may be subject to an additional cost per person.

### 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.

*Fresh Baked Rolls and Butter on Each Table*

### SALADS | CHOICE OF 1

- 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), or Fusilli

### PASTA SAUCE | CHOICE OF 1

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

### MAIN ENTREE | CHOICE OF 1

Served with Medley of Vegetable and Roasted Yukon Potato Wedges

- 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, | White Wine
- 5oz Sirloin Steak with Peppercorn Sauce
- Roast Beef with a Cabernet Sauce
- Chicken Parmesan

### VEGETARIAN | 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

### DESSERT | 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

