

2024



CARIBBEAN

# MISSISSAUGA

CONVENTION CENTRE







Luxury  
Class  
Elegance





## *caribbean packages*

*All Caribbean packages include the following:*

- Cutlery , Glassware and Dishes
- Floor Length Tablecloths and Napkins
- Professional Event Staff
- Dedicated Event Coordinator
- Bartenders
- Podium and Microphone
- Lobby Attendant
- Coat Check Service
- Dance Floor
- Podium
- Bridal Suite
- Ballroom Set Up
- Decorative Charger Plates

# Gold Menu

## COCKTAIL HOUR

Jerk Chicken Wings  
Cocktail Patties (Spicy Beef & Vegetables).  
Vegetable Spring Roll, with Sweet Chili Jerk Sauce

## SOUP

Corn & Pumpkin Soup

## SALADS

### Mixture of Seasonal Greens

Accompanied by sliced cucumber halves, cherry tomatoes, julienne bell peppers, dried cranberries, raisin pieces and house dressings.

### Zesty Coleslaw

Shredded cabbage, carrot and purple cabbage tossed in a mayonnaise and vinegar dressing.

### Macaroni Salad

Cooked macaroni tossed with diced vegetable, olive oil and herb dressing.

## ENTREES

### Jerk Chicken

Chicken marinated in jerk marinade overnight and baked.

### Shrimp Pasta

Penne pasta and shrimp cooked and tossed with julienne vegetables, parmesan cheese in a scotch bonnet cream broth.

### Rice & Peas

Rice and peas cooked in coconut milk, and spices.

### Braised Cabbage

Cabbage, mixture of vegetables julienne and braised in olive oil and butter au jus.

## DESSERTS

Rum and Raisin Bread Pudding  
Carrot Cake  
Cornmeal Pudding  
Fresh Fruit Bowls and Berries Display



# Diamond Menu

## COCKTAIL HOUR

Festival Served with Ackee & Salt Fish Dip  
Cocktail Patties Spicy Beef & Vegetable  
Coconut Shrimp Served with Spicy Mango Chutney  
Spring Roll Served with Sweet Chili Jerk Sauce

## SOUP

Pumpkin Soup

## SALADS

### Potato and Egg Salad

Cooked Potatoes and Eggs Medium Diced tossed with a Mixture of Vegetable in Dijon Mustard and Mayonnaise Dressing.

### Zesty Coleslaw

Shredded cabbage, carrot and purple cabbage tossed in a mayonnaise and vinegar dressing.

### Macaroni Salad

Cooked macaroni tossed with diced vegetable, olive oil and herb dressing.

## ENTREES

### Jerk Chicken

Chicken marinated in jerk marinade overnight and baked.

### Curried Chicken

Chicken Seasoned with Curry Spice, Stewed with Medium Diced Vegetable and Potatoes.

### Jerk Lemon Pepper Rub Atlantic Salmon

4oz cut Atlantic Salmon, Rub with Jerk Lemon Pepper, Marinated, and Baked. Served with a Scotch Bonnet Aioli, and Bell Pepper Slaw.

### Steamed White Rice

Basmati Rice Seasoned and Steamed.

### Rice & Peas

Rice and peas cooked in coconut milk, and spices.

### Braised Cabbage

Cabbage, mixture of vegetables julienne and braised in olive oil and butter au jus.

## DESSERTS

Sweet Potatoes Pudding

Carrot Cake

Coconut Cream Pie

Rum and Raisins Bread Pudding

Freshly Sliced Fruit & Berries Display



# STANDARD OPEN BAR

Up to 6 Hours - Includes Juice and Soft Drinks

## LIQUERS| SPIRITS

Polar Ice Vodka | Lamb's rum |  
Tanqueray Gin | Wiser Special Blend  
Whiskey | Ballantine's Scotch |  
Peachtree Schnapps | O'Casey's Irish  
cream

## DOMESTIC BEER

Budweiser | Canadian | Export |  
Coors Light

## HOUSE RED AND WHITE TABLE WINES

ASSORTED JUICES | SOFT DRINKS |  
ESPRESSO





# PREMIUM OPEN BAR

Up to 8 Hours - Includes Juice and Soft Drinks

## SPIRIT | LIQUOR | LIQUEUR

Polar Ice Vodka | Lamb's Rum |  
Tanqueray Gin | Wiser Special Blend  
Whisky | Ballantine's Scotch | Grey  
Goose Vodka | Bacardi Black rum |  
Tanqueray Dry Gin | Crown Royal  
whiskey | Johny Walker Black Scotch |  
Tequila Olmeca | Peachtree  
Schnapps | O'Casey's Irish Cream |  
Malibu Coconut Rum | southern  
comfort | Triple Sec | Campari |  
McGuinness Melon Liquor | McGuinness  
Blue Curacao | McGuinness Crème De  
Banane | Amaretto | Bolivar Coffee  
liqueur | Jagermeister | Ramazzotti  
Sambuca | Sweet Vermouth | Iced  
Tea | Sour Puss Raspberry | Liquor |  
Lemoncello.

### SPECIALTY COCKTAILS

Martini, Pina Colada and Daiquiri

### DOMESTIC BEERS

Budweiser | Canadian | Export |  
Coors Light

### HOUSE RED AND WHITE TABLE WINES

### ASSORTED JUICES | SOFT DRINKS | ESPRESSO

### ENCHANCEMENTS

IF YOU ARE REQUESTING TO HAVE A  
PARTICULAR BEER, WINE, SPIRIT, LIQUEUR, OR  
COGNAC SERVED AT YOUR EVENT, PLEASE  
INFORM YOUR SALES CONSULTANT OF THE  
BRAND NAMES AND QUANTITIES YOU  
WOULD LIKE US TO PURCHASE. ITEMS MUST  
BE AVAILABLE AT THE LCBO.

PRODUCT COST WILL BE ADDED TO YOUR  
MASTER BILL AT 150% MARK UP TO INCLUDE  
SERVICE FEES.

