

COMPLETE MEETING PACKAGES



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COMPLETE MEETINGS

All meetings packages include the following:

Freshly brewed 100% Columbian coffee, decaffeinated coffee and select teas. Assorted chilled fruit juices, soft drinks, and bottled water.

PACKAGE ONE

Continuous All-Day Refreshment Station
Continental Breakfast with Sliced Fresh Fruit
Cold Lunch Buffet [Choice of Two Salads,
One Sandwich Option & One Dessert]
Function Room Rental

PACKAGE THREE

Continuous All-Day Refreshment Station
Continental Breakfast with Sliced Fresh
Fruit
One Mid-Morning Snack Option
Hot Lunch Buffet [Choice of Two Salads OR
One Soup and One Salad, One Pasta, Two
Entrées Served With Side Dishes
and One Dessert]
One Mid - Afternoon Snack Option
Function Room Rental

PACKAGE TWO

Continuous All-Day Refreshment Station
Continental Breakfast with Sliced Fresh Fruit
Hot Lunch Buffet [Choice of Two Salads OR
One Soup and One Salad, One Pasta, One
Entrée Served With Side Dishes
and One Dessert]
Function Room Rental

PACKAGE FOUR

Continuous All-Day Refreshment Station
Great Canadian Hot Buffet Breakfast
One Mid-Morning Snack Option
Hot Lunch Buffet [Choice of Two Salads OR
One Soup and One Salad, Two Pastas, Two
Entrées Served With Side Dishes
and One Dessert]
One Mid - Afternoon Snack Option
Function Room Rental

Minimum numbers apply – groups with less than the minimum may be subject to a function room rental.
Prices subject to 13% HST and 18% Service Charge.

HALF DAY MEETINGS

All meetings packages include the following:

Freshly brewed 100% Columbian coffee, decaffeinated coffee and select teas. Assorted chilled fruit juices, soft drinks, and bottled water.

MORNING MEETINGS

Package One

Continuous Refreshment Station
Continental Breakfast
Function Room Rental

Package Two

Continuous Refreshment Station Great
Canadian Breakfast Buffet
Function Room Rental

AFTERNOON MEETINGS

Package One

Continuous Refreshment Station
Cold Lunch Buffet [Choice of Two Salads, One
Sandwich & One Dessert]
Function Room Rental

Package Two

Continuous Refreshment Station
Hot Lunch Buffet [Choice of Two Salads OR
One Soup and One Salad, One Pasta, One
Entrée Served With Side Dishes
and One Dessert]
Function Room Rental

Minimum numbers apply – groups with less than the minimum may be subject to a function room rental.
Prices subject to 13% HST and 18% Service Charge.

REFRESHMENT STATION

(Served with each meeting package.)

Freshly brewed 100% Columbian coffee, decaffeinated coffee and select teas. Assorted chilled fruit juices, soft drinks, and bottled water.

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Freshly baked assorted Danishes, muffins and croissants served with fruit preserve and butter
Seasonal sliced fresh fruit platter

GREAT CANADIAN BUFFET BREAKFAST

Freshly baked assorted Danishes, muffins and croissants served with fruit preserves and dairy butter
Seasonal sliced fresh fruit platter

Seasonal sliced fresh fruit platter

Farm fresh scrambled eggs, crispy bacon, or breakfast sausage and home fried potatoes

substitute turkey sausage available upon request

EXECUTIVE BREAKFAST

(Speak to your sales representative for pricing.)

Your choice eggs served in two styles:

Poached egg with peameal bacon on an English muffin topped with Hollandaise sauce

Poached eggs with asparagus on English muffin with sage butter

Western omelet (green pepper, onion and ham)

Traditional cheese omelette

Fresh scrambled eggs with chives

Eggs Florentine (scrambled eggs with spinach)

Breakfast Includes:

Home fried potatoes with onions, red and green peppers

Choice of 2: chouriço, farm sausage, peameal bacon or crisp bacon

Single serving yogurt (fruit and plain)

Freshly baked Belgian waffles served with warm fruit compote, maple syrup and butter

Assorted freshly baked pastries to include muffins, Danishes and croissants

Fruit kebabs (to include pineapple, honeydew, cantaloupe, strawberries)

BREAKFAST ENHANCEMENTS



LIVE OMELETTE STATION

Made to order with choice of fillings: bacon, ham, onion, mushroom, tomato, peppers, spinach and feta, or cheddar cheese.

BURRITO BAR

Scrambled egg, spicy grilled chorizo, diced tomato, jalapeno peppers, sour cream, salsa, Tex-Mex cheese, and scallions wrapped in a soft sheet tortilla (white or whole wheat).

ASSORTED CHEESE & COLD CUT PLATTER

Accompanied with bagels, sliced white and whole wheat breads and English muffins served with cream cheese and dairy butter. (Includes toaster station).

BREAKFAST SANDWICHES & HASH BROWNS

Complete with egg, cheddar cheese and choice of bacon or peameal served on a toasted English muffin. Accompanied with crispy hash browns.

PARFAIT BAR

Plain Greek or vanilla yogurt accompanied with assorted berries and granola. Served with honey.

ASSORTED BOXED CEREALS

Served with 2% milk, bananas and assorted berries.

SNACKS



MID-MORNING SNACK

Granola and nutri-grain bars served with whole fruits.

Mini quiche (vegetarian and meat - served warm).

Build your own yogurt parfait with granola, assorted berries and honey.

Assorted single serving yogurts.

Cubed cheddar and provolone cheese with dried cranberries and toasted almonds.

MID-AFTERNOON SNACK

Assorted freshly baked cookies and brownies

Trail mix and popcorn

Assorted individual bags of potato chips and chocolate bars

Cubed cheddar and provolone cheese with dried cranberries and toasted almonds.

Raw vegetable crudité served with dip

Hummus and Mediterranean spreads served with pita bread and flat breads .

Assorted nacho chips served with homemade salsa, Tex-Mex cheese, jalapeño peppers, sour cream and fresh cilantro.

Specialty coffee cakes: banana, apple/cranberry, lemon, poppy seed, and carrot

ICONZILLA

SOUPS

Beef Barley, Cream of Leek and Potato, Chicken Gumbo, Toscana Minestrone, Stracciatella, Tomato Bisque, Roasted Butternut Squash, Cream of Broccoli or Wild Mushroom

SALADS

Marinated Pasta Salad

Consisting of sweet bell peppers, onions, black olives, cherry tomatoes, and feta cheese.

Creamy Coleslaw

Crispy cabbage and carrots tossed in a tangy and seasoned mayonnaise dressing.

Red Potato Salad

Slightly smashed baby red potatoes served in a mayo and sour cream dressing with fresh dill.

Garden Salad

Mixed baby greens, radicchio red leaf lettuce and romaine lettuce served in a homemade honey balsamic vinaigrette.

Baby Spinach Salad

Fresh spinach mix topped with apple slices, caramelized pecans, and crumbled Feta cheese served in a balsamic vinaigrette dressing.

Mediterranean Quinoa Salad

With chickpeas, red bell pepper, Kalamata olives and Feta cheese served in a balsamic vinaigrette.

Greek Salad

Iceberg lettuce, Feta cheese, Kalamata olives, tomato, cucumber, green pepper, red onion served in an oregano vinaigrette.

Caesar Salad

With Romaine lettuce, fresh croutons, parmesan, bacon bits (on the side) and homemade dressing.

Mixed Organic Greens

Medley of baby lettuces, julienned carrots and red cabbage with balsamic vinaigrette.

SANDWICHES

Applicable to complete meeting Package One.



Big & Hearty

Assorted sandwiches on a selection of rustic breads fillings to include roast beef caramelized onions & provolone / black forest ham, grainy mustard & Swiss / smoked turkey and tomato chutney / tuna and Swiss, roasted vegetables and goat cheese.

It's a Wrap

Assorted wraps to include plain, spinach and whole wheat. Variety to include chicken Caesar, roast beef, tuna and egg salad, corned beef, vegetarian and honey glazed ham.

Montreal Deli Style Sandwiches

Build your own warm sandwich on rye and toasted baguettes hot steamed, shaved, cracked black pepper pastrami herb roasted, thinly sliced AAA top sirloin of beef assorted grilled vegetables accompanied with Russian dressing, pommery mustard, and dill pickles crisp waffle fries.

PASTAS

DRY PASTA

Penne | Fusilli | Farfalle | Casareccia | Rigatoni | Fettuccine

STUFFED PASTA

Tortellini di Ricotta | Ravioli di Ricotta | Agnolotti di Ricotta

SAUCES

Alla Panna [Cream sauce]

Al Sugo [Plum tomato and fresh basil sauce]

Rose Sauce [Cream infused tomato sauce]

Pesto [Fresh basil, crushed garlic, olive oil, pecorino cheese]

Alla Vodka [Rose sauce with bacon and vodka sauce]

Alla Bolognese [Tomato sauce with ground beef]

Primavera [Rose or al sugo with a medley of fresh vegetables]

RISOTTO

Mushroom Risotto | Asparagus Risotto | Lobster and Saffron Risotto*

Butternut Squash and Pancetta Risotto

Lemon and Baby Spinach Risotto

FAVOURITES

Casarecce al funghi in a light cream sauce.

Giglio pasta with bacon and roasted vegetables in a cream sauce.

Penne with bacon, cherry tomato in a pesto cream sauce.

Fettuccine with roasted garlic, croutons and rapini.

Penne primavera, medley of vegetables in a tomato sauce.





ENTRÉE

Veal or Chicken Parmigiana

Tender veal or chicken served in a tomato sauce and topped with melted provolone cheese.

Beef Bourguignon

Slow cooked, cubed beef braised in a red wine with carrots, pearl onions and mushrooms.

Veal or Chicken Scaloppini

Tenderized, lightly floured and served in a marsala mushroom sauce.

Shaved Roast Beef

Slow cooked and served in a rich natural jus.

Chicken Al Limone

Served in a lemon herb and white wine reduction.

Portuguese Style Chicken

Traditional Portuguese chicken has become a house specialty and one of our most popular menu items with our repeat customers.

Seared Breast of Chicken

Roasted to perfection and served in a rosemary infused natural jus.

Chicken or Pork Souvlaki Skewers

Grilled to perfection and served with homemade tzatziki sauce.

Chicken or Beef Stir Fry

Served with noodles or rice.

Italian Sausage

Oven roasted Italian sausage served with sautéed onions and sweet peppers.

P E S C A T A R I A N

Atlantic Salmon Filet

Served in a ginger glaze.

Filet of Sole or Cod Loin

Lightly floured with fresh herbs.

V E G E T A R I A N

Oven Baked Eggplant Parmigiana

Thinly sliced eggplant lightly battered and layered with tomato sauce and freshly grated Parmigiano cheese and mozzarella.

Stuffed Sweet Bell Peppers (Vegan)

Red and yellow sweet bell peppers served in a light tomato sauce and stuff with wild rice and lentils.

Ginger Vegetable and Tofu Stir-Fry with Steamed Rice (Vegan)

Soy Chicken Ratatouille

S I D E S

A Seasonal Medley of Vegetables (Please select one)

Steamed Vegetables | Stir-fry Vegetables | Roasted Vegetables

Rice or Potato (Please select one)

Roasted Potatoes | Mashed Potatoes | Cajun Roasted Potatoes

Parisienne Potatoes | Vegetable Fried Rice | Mushroom Rice with Shallots Jasmine Rice

DESSERT

Assortment of freshly baked European pastries

Decadence platter to include freshly baked cookies, brownies, and Nanaimo squares

Cheesecake served with a berry coulis

Tiramisu served with a decadent chocolate sauce

Carrot Cake

Strawberry Shortcake with a strawberry coulis

Apple Crumble





CLOSING MIXER

OPTION 1

Chef's Choice of Hot & Cold Hors D'oeuvres

Passed Butler-Style
(3 pieces per person)

Cheese & Fruit Display

Selection of fine Domestic and Imported cheeses garnished with grapes and accompanied with assorted flatbreads, bread sticks and crackers.

Standard Open Bar

(2 hours)

OPTION 2

Chef's Choice of Hot & Cold Hors D'oeuvres

Passed Butler-Style (3 pieces per person)

Charcuterie Board

Assorted selection of Salami and gourmet cheeses. Accompanied with sweet and savory antipasto items. Served with assorted flatbreads, crackers, bread sticks and focaccia spears. Served with Mediterranean spreads.

Crudit  with Dip

An array of fresh vegetables served with our signature dip

Standard Open Bar (2 hours)

