



MISSISSAUGA
CONVENTION CENTRE

WEDDING
Guide



Dear Valued Client,

On behalf of Mississauga Convention Centre, I would like to take this opportunity to welcome you and thank you for your interest in our special event centre.

Mississauga Convention Centre prides itself on delivering the highest level of service and quality in an upscale and modern setting. The venue boasts large pre-function lobbies and seven beautifully appointed ballrooms, with a combined seating capacity of 2000 guests.

We have been humbled and honoured to have hosted a wide range of events from meetings, trade shows and conferences to weddings / pre-wedding events, birthday celebrations and various family functions.

We have had the honour of welcoming guests from across the globe, to experience our cuisine and service. All this love and support fuels our motivation and insatiable desire to deliver a product that you will love and that we can be proud of. We invite you to be a part of our family and, for a night, be able to call our home yours as well.

As you prepare for this wonderful life experience, the entire team at the Mississauga Convention Centre will be here to offer you support and guidance throughout this exciting process. With our expert culinary team and highly trained sales and event professionals, the Mississauga Convention Centre will welcome your guests as our extended family and will host your special event with style and sophistication. Our expertise in hospitality ensures that you and your guests receive professional service, a meticulous facility and superior food quality.

We are extremely confident that your special event will be a huge success and provide you with loving memories that will last a lifetime!

Wishing you all the best from the Mississauga Convention Centre Team!

Happy Planning!



ABOUT PROPERTY

Over 35,000 sq. ft. of beautifully appointed event space in seven function rooms. The MCC boasts one of the largest obstruction-free ballrooms in the GTA with a 25,500 sq. ft. main ballroom and soaring 18' ceilings. Function space also features access to patios and courtyards.

Features Details

- Close proximity to Hotels, Restaurants, Golf Courses, Shopping, Mississauga Heartland and Pearson International Airport.
- Highly Accessible from highways 401, 407, 410 & 427.
- Over 750 complimentary, ground-level parking spots available.
- In-house Catering and Culinary team featuring the finest in International Cuisines.

Services We Offer

- Our first class personalized menu, bar & amenities are designed to accommodate any personal and cultural requirements.
- 5 Star Cuisine and Experienced Gourmet Chefs.
- Complimentary menu tasting prior to your event.
- An extensive list of preferred vendors curated specifically to ensure every element of your wedding is exactly what you have dream of.
- Our **in-house chefs** specialize in a wide range of cuisines, including Indian, European, Halal, Pakistani, Middle Eastern, Caribbean, & Gujarati.



One Point Of Contact

Together with the help of your complimentary personal event coordinator, we tailor and personalize your special day specifically to you and your budget, Our event coordinators come prepared with unique ideas and years of experience to help elevate and bring your vision to life.



An Intimate Venue

Mississauga Convention pride itself on providing a superior, modern & contemporary space. It has seven separate halls with a combined seating capacity of 2000 guests. A venue offers bold modern design, flexible spaces, and advanced technology.

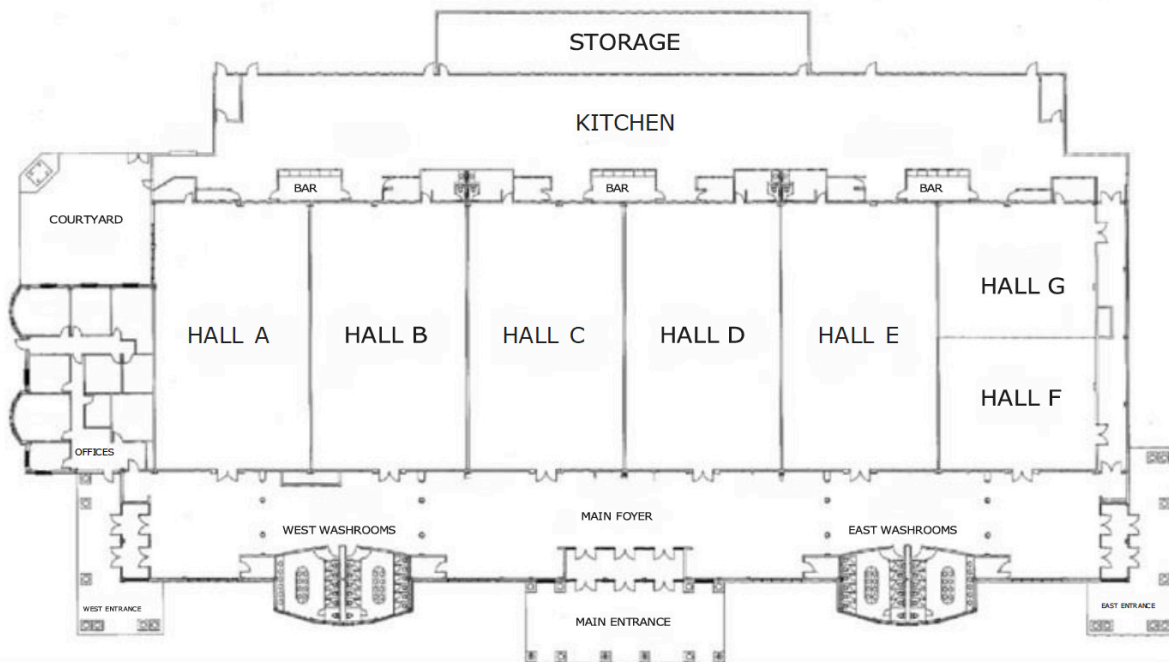




SPECIFICATIONS & LAYOUT

	SIZE (FT)	SQ/FT	THEATRE	CLASSROOM	DIN/DANCE	BANQUET	1 0 X 1 0
INDIVIDUAL							
Hall A	85 x 50	4250	380	180	260	320	26
Hall B	85 x 50	4250	380	180	260	320	26
Hall C	85 x 50	4250	380	180	260	320	26
Hall D	85 x 50	4250	380	180	260	320	26
Hall E	85 x 50	4250	380	180	260	320	26
Hall F	85 x 50	4250	380	180	260	320	26
SUB DIVIDED							
Hall F	42 x 50	2125	190	90	130	190	13
Hall G	42 x 50	2125	190	90	130	190	13
COMBINED							
Hall AB	85 x 100	8500	760	360	520	640	52
Hall ABC	85 x 150	12750	1140	540	780	960	78
Hall ABCD	85 x 200	17000	1520	720	1040	1280	104
Hall ABCDE	85 x 250	21250	1900	900	1300	1600	130
Hall ABCDEF	85 x 300	25500	2280	1080	1560	1920	156

Numbers are guidelines only. Display Tables, head tables, raised platforms, audio visual equipment etc. will affect capacities.



ON-SITE *Ceremonies*



CELEBRATE
LOVE



At Mississauga Convention Centre, make your special day as magnificent & memorable as you want it to be! We have a wide range of International culinary options, your choice of three architecturally stunning spaces, and incredible venue service. Mississauga Convention Centre delivers excellence with style. We are proud to provide the highest standard of service with our highly skilled event coordinators that will turn your dreams into reality.

**Inquire today about having your ceremony
at Mississauga Convention Centre where love is celebrated.**

WEEKDAY MENU

Monday - Thursday

Note: Long Weekend Mondays not included
(Pricing does not include Bar Menu)

Appetizers: 4 Options (2 Veg & 2 Non-Veg) | **Mains:** 4 Options (2 Veg & 2 Non-Veg)
Rice: 2 Options | **Bread:** 2 Options | **Salad:** 2 Options | **Yogurt:** 2 Options | **Dessert:** 2 Options

WEEKEND MENU

Friday, Sunday & Long-Weekend Mondays

Note: Pricing does not apply on Saturdays
(Pricing does not include Bar Menu)

Appetizers: 4 Options (2 Veg & 2 Non-Veg) | **Mains:** 4 Options (2 Veg & 2 Non-Veg)
Rice: 2 Options | **Bread:** 2 Options | **Salad:** 2 Options | **Yogurt:** 2 Options | **Dessert:** 2 Options

****Gold Menu Package OR Diamond Menu Package available upon request****

SATURDAY MENU

GOLD

(Price does not include Bar)

Appetizers: 5 Options (3 Veg & 2 Non-Veg)

Mains: 5 Options (3 Veg & 2 Non-Veg)

Rice: 2 Options | **Bread:** 2 Options

Salad: 2 Options | **Yogurt:** 2 Options

Dessert: 2 Options

DIAMOND

(Price does not include Bar)

Appetizers: 7 Options (4 Veg & 3 Non-Veg)

Mains: 7 Options (4 Veg & 3 Non-Veg)

Rice: 2 Options | **Bread:** 4 Options

Salad: Chef's choice | **Yogurt:** 2 Options

Dessert: 2 Options

One late night station*

All Food & Beverages as chosen, Dishes, Cutlery, Glassware, Table Linens, Napkins, All Event Staff, Complimentary Parking, Bartenders, Complimentary Coat Check (If Required), Dance Floor, Podium, Floor Plan & Room Setup.

Note: For Morning Events, facility must be cleared no later than 2:00 pm.
For Evening Events, facility must be cleared no later than 2:00 am.



MISSISSAUGA
CONVENTION CENTRE

SOUTH-ASIAN
Menu

APPETIZERS

VEG APPETIZERS

- Veg Cutlet
- Veg Spring Rolls
- Veg pakora
- Mirch Pakora
- Bread Pakora
- Veg Cocktail Samosa
- Cheese Corn Cutlet
- Hara Bhara Kebab
- Dahi Kebab
- Spinach Roll
- Goat Cheese Kebab
- Tandoori Popper
- Aloo tikki/Chana
- Bhel Puri
- Gobi Pakora
- Gobhi 65
- Masala Fries
- Rajma Kebab With Pita bread
- Veg Kathi Roll
- Pepper Fried Mushroom
- Tandoori Mushroom
- Tandoori Momos
- Tofu with Mix Veg in Black Bean Sauce
- Pepper fried Paneer
- Paneer Latika
- Bhatti ka Paneer
- Paneer ke Sulle
- Paneer Tikka
- Dudhiya Paneer Tikka
- Pesto Paneer Tikka
- Chipotle Paneer Tikka
- Adraki Paneer Tikka Mint Paneer Tikka
- Sun Dried Paneer Tikka

NON-VEG APPETIZERS

- Ginger Chicken
- Garlic Chicken
- Lollipop Chicken
- Chicken Tikka
- Chipotle Chicken Tikka
- Malai Chicken Tikka Batti Chicken Tikka
- Tandoori Murg
- Tandoori Lamb Chops
- Tangdi Kebab
- Kebab Masala
- Sun Dried Chicken Tikka
- Pesto Chicken Tikka
- Achari Chicken Tikka
- Seekh Kebab (Lamb/Goat/Chicken)
- Chicken Pakora
- Bihari Chicken Tikka
- Kastoori Kebab
- Shami Kebab
- Galouti Kebab
- Botti Tikka
- Galafi Seekh
- Lamb Chops*

APPETIZERS (CONTD.)

CHINESE

VEGETARIAN

- Chilli Cheese
- Szechuan Chow Mein
- Veg Chow Mein
- Veg Fried Rice
- Szechuan Fried Rice
- Veg. Manchurian

NON-VEGETARIAN

- Chicken Chow Mein
- Chicken Fried Rice
- Chicken Manchurian

SEAFOOD

- Tandoori Jinga (achari, tandoori, chipotle, adrak)
- Salmon Tikka
- Bhuni Mirch ka Tikka
- Sweet and Chilli Shrimp
- Fish Tikka
- Lahori Fish Tikka
- Kurkuri Amritsari Fish

** Additional Charges Applicable to seafood non-veg appetizers*



RECEPTION STATIONS

□ Antipasto Bar Deluxe

Assorted imported and domestic cheeses garnished with seedless grapes and figs, Greek salad, chickpeas salad, assorted marinated olives, mushroom sott'olio, fire grilled peppers, zucchini, eggplant, caprese salad, assorted cured meats include prosciutto, Norwegian smoke salmon, seafood salad, mussels alla marinara, Italian sausage with sauteed peppers and onions accompanied with freshly baked breads and mediterranean spreads.

□ Live Saganaki Station

Flaming Greek cheese with live chef - OPA!

Served with grilled pita and lemon wedges. accompanied with spanakopita (spinach and feta in a puff pastry) and keftedes (Greek style meatballs in a tomato and Feta sauce topped with finely sliced scallions.

****Add a live saganaki station to enhance an antipasto bar deluxe - inquire pricing** (without spanakopita or keftedes)**

□ Live Oyster Station

Freshly 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.

□ Seafood Raw Bar

A Fresh Selection Of Oysters, Shrimps' Cocktail And Smoked Salmon. Displayed On Ice And Served With Lemon Wedges And Traditional Condiments.

□ Live Nutri Kulcha Station

Curry made of soya granules with caramelized onions and tomato gravy served with sponge-like kulcha.

□ Live Tawa Aloo Chaat

Deep Fried Potato Cubes Topped With Sweet Tamarind And Mint Chutney, Onion, Tomato. Garnished With Sev, Pomegranate Seeds And Fresh Coriander Leaves.

□ Live Bhija Kulcha

Single piece of crispy and spicy flatbread (kulcha) topped with a chickpea curry (bhaji), onion and chutney.

□ Samosa Chat Station

Crispy Fried Samosa Topped With Sweet Tamarind And Mint Chutney, Onion, Tomato. Garnished With Sev, Pomegranate Seeds And Fresh Coriander Leaves.

□ Live Pav Bhaji

A spiced mixture of mashed vegetables served with bread vada pav deep fried potato dumpling placed inside bread bun served with fried green chili and chili garlic chutney sushi station a fresh selection of sushi, sushi rolls and sliced sashimi, served with soya sauce, wasabi and pickled ginger (chopsticks included).

□ Live Vada Pav

Deep fried potato dumpling placed inside bread bun served with fried green chili and chili garlic chutney.

RECEPTION STATIONS (CONTD.)

❑ **Bhalla Papri Chat Dahi Wada**

Mixed with crunch Papri topped with sweet tangy tamarind chutney and spicy mint chutney.

❑ **Shakar Kandi Ki Chat**

Parboiled sweet potatoes tossed in sweet tamarind and mint chutney. Garnished with sev, pomegranate and fresh coriander leaves.

❑ **Live Ragada Patty Station**

Crispy fried Ragada patties served with yellow peas masala, onion, tomato, chutney and sev.

❑ **Live Aloo Tikki Station**

Crispy fried potato patties served with yogurt, sweet tamarind, and mint chutney. Garnished with sev, pomegranate pearls and fresh coriander leaves.

❑ **Live Gol Gappa Station**

Crispy fried puffed balls filled with potato channa masala. Served with the options of 4 different types of water (sweet tamarind, spicy mint, kiwi, pineapple water).

❑ **Live Chaat Counter**

Display of Pani puri (3 flavored water, Fried samosa, papri, crispy Fried spinach, Aloo Tikki, Mini Dahi Bhalla Balls, Kachori served with yoghurt, sweet tamarind, mint chutney. garnished with sev, pomegranate pearls and fresh coriander leaves.

❑ **Sushi Station**

A Fresh Selection Of Sushi, Sushi Rolls And Sliced Sashimi, Served With Soya Sauce, Wasabi And Pickled Ginger (Chopsticks Included).

Note:

Live Stations can be added in any package at an additional cost.
Dessert Live Station and Antipasto Bar are not included in any menu.



MAIN ENTRÉES

VEGETARIAN

- Aloo Baingan
- Achari Aloo
- Bhartha
- Cumin Potato (Dry)
- Daal Makhani
- Daal Maharani
- Daal panchratan
- Mutter Paneer
- Palak Paneer
- Plain Aloo
- Paneer Lababdar
- Aloo Methi
- Baingan Masala
- Sarson Ka Saag
- Daal Muglai
- Daal Rogini
- Daal Tadka (Yellow Daal)
- Chana Masala
- Dum Aloo
- Jalfrezi
- Methi Malai Mutter (Morning Dish)
- Paneer Bhurji
- Shahi Paneer
- Paneer Tikka Masala
- Aloo Gobi
- Mix Vegetables
- Paneer Masala
- Shahi Karela
- Karai Paneer
- Achari Paneer
- Baingan Patiala
- Curry Pakora
- Mushroom Mutter
- Navratan Korma
- Tawa Vegetables
- Paneer Makhan Wala
- Guchao Keema
- Paneer Khurchan

NON-VEGETARIAN

- Madras Chicken
- Chicken Bhuna Masala
- Mango Chicken
- Saffron Shahi Chicken
- Korma Chicken
- Achari Chicken
- Chicken Palak
- Chicken Saag
- Chicken Tikka Masala
- Murg Nizaami
- Chicken Pepper Fry
- Chicken Vindaloo
- Chicken Curry
- Chicken Korma
- Chicken Kadai
- Fish Curry
- Lamb Saag
- Lamb Vindaloo
- Lamb Kadai
- Lamb Korma
- Chilli Chicken
- Chuza Murg Masala
- Goat Curry
- Goat Kadai
- Butter Chicken
- Dhaba Chicken
- Goat Darbari
- Chicken Handi Lazeez
- Maas Ki Kadai
- Lamb Rogan Josh
- Lamb Curry
- Lamb Masala
- Lamb Bhuna Masala
- Sukha Goat
- Rara Goat
- Tawa Masala Goat
- Goat Pepper Masala
- Mutton Rogan Josh

MAIN ENTRÉES (CONTD.)

VEGETARIAN

- Malai Kofta
- Achari Bhindi
- Hyderabad Paneer Masala
- Subz Ki Miloni
- Paneer Ka Solan
- Kurkuri Bhindi
- Methi Paneer
- Bhindi Do Pyaz
- Dum Aloo Kashmiri
- Banarasi Dum Aloo
- Paneer Hara Pyaz
- Baingan Mirchi Ka Salon
- Bagar Baingan
- Palak Soya Chaap
- Shahi Malai Kofta
- Makhan Malai Paneer
- Sadras Ki Subji
- Lasooni Malai Palak
- Baigan Bartha
- Mushroom Do Pyaz
- Rajma Amritsari
- Bhindi Dilbahar

NON-VEGETARIAN

- Murgh Palak Methi
- Chicken Do Pyaz
- Coconut Shrimps Curry
- Chicken Tangdi Korma
- Dumka Murgh
- Lagan Ki Boti
- Lamb Chops Masala
- Dalcha Goast
- Nargasi Kofta
- Murgh Handi Lazeez
- Goan Fish Curry



SALAD

- Chef's Choice
- Ceaser Salad
- Mango Avocado Salad
- Kachumber Salad
- Aloo channa chat
- Sweet corn bell pepper & olive salad
- Apple raisin coleslaw
- Garden Salad
- Greek salad
- Apple Chana Chaat
- Aloo Chaat Papdi
- Kale ki Chaat
- Palak Ki chaat
- Dhokla

RICE

- Jeera Rice
- Plain Rice
- Muttar Pulao
- Veg Pulao
- Veg Biryani With Saffron
- Veg Biryani
- Chicken Biryani
- Goat Biryani
- Lamb Biryani
- Kashmiri Veg Pulao
- Navratan Veg Pulao
- Hyderabad Dum Biryani

RAITA

- Cucumber & Tomato Raita
- Pineapple Raita
- Pomegranate Raita
- Burani Raita

BREADS

- Naan
- Garlic Naan
- Roti
- Missi Roti
- Stuff Kulcha (Morning Item)
- Lachha Parantha
- Butter naan
- Plain Paratha

DESSERTS

- Fruit Rabdi
- Gulab Jamun
- Saffron Kheer
- Rasmalai
- Kheer Badama Wali
- Moong Daal Halwa
- Kesar Rasmalai
- Gajar Da Halwa



LIVE STATIONS

□ **Makki di roti with Saag station**

Creamy flavorful mustard, greens and spinach served with Corn meal flat bread.

□ **Pasta Station**

Chef to prepare a choice of 3 types of pasta (penne, fettuccine and Ricotta cheese ravioli) served with house special signature sauce and variety of fresh ingredients for guest to choose from.

□ **Taco Station**

Sizzling choice of 2 kinds (chicken, beef and vegetables) to fill soft and hard taco shells with your choice of sour cream, Creamy cheddar cheese, guacamole, hot sauce, chiffonade of lettuce, jalapenos, tomato salsa, cheddar and Monterey jack cheese.

□ **Kathi Roll Station**

Choice of chicken mixture and paneer vegetable mixture wraps in roti. Served with mint chutney.

□ **Dosa Station**

Golden thin crepes made of fermented rice and lentil served, potato masala, sambar, coconut and tomato chutney.

□ **Mutton Keema Kalezi with buns**

With buns Mutton mince and mutton liver cooked in onion tomato gravy served with Pav bun .

□ **Parantha Station**

Layered of whole wheat bread and grilled served with ghee.

□ **Puri Bhaji Station**

Deep fried flour of rounds served with spiced curried potato mash.

□ **Egg Burji Pav**

A spiced mixture of scrambled eggs served with bread.

□ **Channa Bhatara**

Deep fried bread made from flour served with spicy Channa masala.

□ **Chicken Shawarma Station**

Chef carves from live Rotisserie fresh chicken shawarma on pita bread for your guest to enjoy, accompanied with garlic sauce, tahini sauce, hot sauce, pickled cucumber, tomato's, onions and chiffonade of lettuce.

□ **Live Tawa Fish**

Chef to prepare and serve individual plates for guests. Tawa Fish accompanied with assorted fresh vegetables.

□ **Grilled Seafood Platter**

Chef's grilling assorted seafood live for guests to enjoy.

LIVE DESSERT STATIONS

❑ Malpua with Rabdi

Malpua is shallow fried flour pancakes dipped in sugar syrup and served with rabdi.

❑ Waffle and crêpe Station

Fresh waffles and crepes with nutella, bananas, berries, assorted ice cream, caramel, chocolate and strawberry sauce with sides of nuts and diced fruits.

❑ Belgian Chocolate Fontaine

Decadent chocolate, fresh selection of strawberries, golden pineapple, honeydew, cantaloupe, pretzel bites, lady fingers, profiteroles and cinnamon dusted funnel cake fries.

❑ Mini Donut station

Hot freshly fried mini donuts made by our own mini donut machine while your guests watch, the mini donuts are lightly sprinkled with your guest's choice of cinnamon sugar, powder sugar, caramel, chocolate and raspberry sauce.

❑ Liquid Nitrogen Ice cream station with condiments

Watch your ice cream come to life, as it is freshly made using the nitrogen method, build your sundae with an assortment of toppings, caramel, chocolate, strawberry sauce, nuts and chocolate chips.

❑ Flambeed Gulab jamun

Rum is added to the gulabjamoon, and mixture is over the flame, transferred in to serving dish with flame visible.

❑ Ice cream Cart

Assorted ice cream vanilla, chocolate and strawberry served with nuts, sprinkles, caramel, chocolate and raspberry sauce.

❑ Jalebi with Rabdi

Jalebi is like funnel cake. Made by piping spirals of fermented batter in hot ghee, soaked in saffron flavored sugar syrup served with rich creamy rabdi.

❑ Kulfi Falooda

Frozen Indian ice cream, topped with falooda sev, sweet basil seeds, rose syrup and nuts.



LATE NIGHT SAVOURY STATIONS

□ 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 jalapeños, chopped fresh tomato salsa, cheddar and Monterey Jack cheese.

□ Kathi Roll Station

Choice of chicken mixture and paneer vegetable mixture wraps in roti. Served with mint chutney .

□ Sliders Station

Fresh Angus Beef sliders on mini sesame seed burger bun, grilled chicken and vegetarian on ciabatta buns.

□ Nacho Station

Tri-colour nachos with all the trimmings! Guacamole, sour cream, pico di gallo, jalapeños and shredded cheese mix.

□ Pav Bhaji

A spiced mixture of mashed vegetables served with bread.

□ Egg Burji Pav

A spiced mixture of scrambled eggs served with bread.

□ Pizza Parlour Station (Choice of 3)

Options include: Chicken, spinach, red pepper, Feta cheese, black olives and pesto | Roasted vegetable and goat cheese | Philly cheese steak | Margherita Pizza with fresh Mozzarella di Bufala, tomato sauce and fresh basil | Pizza Capricciosa with mozzarella, sliced Prosciutto, Cremini mushrooms, artichokes and black olives | MCC Hawaiian Pizza with mozzarella, Chicken, Pineapple and Ham | Pepperoni with mozzarella and Cremini Mushroom | Pizza Vegetariano with mozzarella, thinly sliced zucchini, grilled eggplant, roasted red peppers and sundried tomatoes.

□ Chicken Shawarma Station

*Station attendants to prepare chicken shawarmas on a fresh pita for your guests to enjoy. Accompanied with garlic sauce, hummus, tahini sauce, hot sauce, tomatoes, onion, pickles, and lettuce. ***Live Station featuring Rotisserie and Chef - inquire pricing****

□ Build Your Own Poutine Station

French fries, cheese curds, vegetable gravy. Load it up with a large variety of toppings.

□ Chinese Station

Veg Chow Mein, Popcorn Chicken, Vegetable Spring Rolls, and Chicken Wings with assorted sauces.

BARS

GOLD BAR

- **Blended Scotch:** Ballentine's, Johnnie Walker
- **Malts:** Mc Clelland's Highland
- **Irish Whiskey:** Jameson
- **Bourbon & Tennessee:** Jack Daniels, Jim Beam
- **Rye:** Wisers Deluxe
- **Rum:** Bacardi White, Malibu, Lamb's spiced Rum
- **Gin:** Beefeater, Tanqueray
- **Brandy & Cognac :** St Remy VSOP
- **Vodka:** Absolut, Sky
- **Tequila:** 1800 Silver Tequila
- **Liqueurs:** Baileys, Kahlua, Grand Marnier,, Amaretto, Creme De Cacao White, Creme De Banana Aperitifs
- **Vermouth & Bitters:** Jagermeister, Campari, Martin Dry
- **Domestic Beers:** Canadian, Coors Light
- **Wine:** (Brands on Availability)
- **Red:** Malbec, Shiraz , Cabernet Sauvignon
- **White:** Pinot Grigio, Chardonnay
- **Choice of two Alcoholic Cocktails or Non-Alcoholic**
- **Cocktails:** Host choice
- **Other Non-Alcoholic Beverages:** Bottle Water (Still & Sparkling), Soft drinks, Juices, Premium Coffee

All Liquor brands are subject to availability.

DIAMOND BAR

- **Blended Scotch:** Chivas Regal 12 yr, Johnnie Walker Black
- **Malts:** Glenlivet 12 , Glenfiddich 12
- **Irish Whiskey:** Jameson, Bushmills
- **Bourbon & Tennessee:** Jack Daniels, Jim Beam, Bulleit Bourbon
- **Rye:** Crown Royal, Wisers Deluxe
- **Rum:** Bacardi White, Bacardi 8 , Malibu, Lamb's spiced, Havana Club, Anejo Reserva
- **Gin:** Bombay Sapphire, Tanqueray
- **Brandy & Cognac:** St Remy VSOP, Remy Martin VSOP
- **Vodka:** Grey Goose, Absolut, Sky
- **Tequila:** Jose Cuervo, 1800 Silver Tequila
- **Liqueurs:** Baileys, Kahlua, Grand Marnier, Cointreau, Amaro Averna, Amaretto, Creme De Cacao White Aperitifs
- **Vermouth & Bitters:** Jagermeister, Campari, Martini Red
- **Domestic Beers:** Canadian, Coors Light, Stella
- **Wine:** (Brands on Availability)
- **Red:** Malbec, Shiraz , Cabernet Sauvignon
- **White:** Pinot Grigio, Chardonnay
- **Host Choice of two Signature Alcoholic or Non-Alcoholic Cocktails**
- **Other Non-Alcoholic Beverages:** Bottle Water (Still & Sparkling), Soft drinks, Juices, Premium Coffee

All Liquor brands are subject to availability.

Unlimited bottles of house wine on tables during dinner service.



MISSISSAUGA
C O N V E N T I O N C E N T R E

MEMORIES ARE MADE HERE.

75 Derry Road West, Mississauga, ON L5W 1G3