

COMPLETE MEETING PACKAGES



For more information: +905 564-1920 or info@mississaugaconvention.com

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 | (Inquire Pricing)

- 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 Two | (Inquire Pricing)

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

Package Three | (Inquire Pricing)

- 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 & One Salad, One Pasta, Two Entrées Served With Side Dishes and One Dessert]
- One Mid - Afternoon Snack Option
- Function Room Rental

Package Four | (Inquire Pricing)

- 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 & One Salad, Two Pastas, Two Entrées Served With Side Dishes & 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 | (Inquire Pricing)

- Continuous Refreshment Station
- Continental Breakfast
- Function Room Rental

Package Two | (Inquire Pricing)

- Continuous Refreshment Station
- Great Canadian Breakfast Buffet
- Function Room Rental

AFTERNOON MEETINGS

Package One | (Inquire Pricing)

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

Package Two | (Inquire Pricing)

- Continuous Refreshment Station
- Hot Lunch Buffet [Choice of Two Salads OR One Soup & One Salad, One Pasta, One Entrée Served With Side Dishes & 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 (AM only), soft drinks (PM only), 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. 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

(Speak to your sales representative for pricing)



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 (SELECT ONE)

- 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 (SELECT ONE)

- 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.

I

C

N

D

L

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



SANDWICH OPTIONS:

PLEASE SELECT A TOTAL OF 4 SANDWICHES FROM THE LIST BELOW

(Groups with less than 50ppl, please make 3 selections)

A) Savory Roast Beef Sandwich

Tender roast beef topped with sweet, caramelized onions, provolone cheese, and fresh arugula. Finished with tangy pickles and horseradish served on a Kaiser.

B) Oven-Roasted Turkey

Succulent oven-roasted turkey, layered with grainy mustard and vibrant tomato chutney. Topped with mild Cheddar Cheese, tangy pickles, and fresh Lollo Bianco lettuce, nestled in a hearty multigrain baguette.

C) Sweet Genoa Salami

Topped with provolone cheese, sweet roasted red bell peppers, fresh arugula, drizzled with honey grain mustard, and served on a freshly baked baguette.

D) Tuna Salad Wrap

Mix of vibrant tri-color sweet bell peppers, crisp onion, and fresh celery, all tossed in a smooth mayonnaise. Wrapped in a soft flour tortilla.

E) Egg Salad Wrap

Blended with fresh green onions and smooth mayonnaise, wrapped in a whole wheat tortilla.

F) Chicken Caesar Wrap

Succulent roasted shredded chicken paired with crisp romaine lettuce, Parmesan cheese, and a rich Caesar dressing, all beautifully wrapped in a soft flour tortilla.

G) Parma Focaccia

Layered with freshly sliced Prosciutto, delicate Bocconcini cheese, vibrant Pesto, and peppery Arugula. A delightful harmony of flavours in every bite.

H) Italian Mortadella Sandwich

Thinly sliced layers of mortadella paired with provolone cheese, complemented by marinated grilled zucchinis, zesty mustard, and smooth mayonnaise, all nestled in our freshly baked focaccia.

I) Mediterranean Medley

Marinated grilled vegetables with fresh pesto, and goat cheese, served on a bed of mixed greens. **Choice of Bread: Wrap, Focaccia, or Baguette**.

PASTAS

DRY PASTA

Penne | Fusilli | Farfalle | Casareccia | Rigatoni

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

Butternut Squash and Pancetta Risotto

Lemon and Baby Spinach Risotto





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 (Vegan)

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

A blue hydrangea flower is positioned in the bottom right corner of the page. The flower is rendered in various shades of blue, from light periwinkle to deep navy, with visible petal textures and some darker blue accents. It appears to be a macro shot, focusing on the individual florets of the flower heads.