

ALL OCCASIONS



Ajax Convention Centre

CELEBRATE!

From the moment your first guest arrives in the grand lobby to the very last person to leave the dance floor, your guests will be in awe of the sophisticated atmosphere, elegant ballrooms, delectable food & second-to-none service. Since 2007, we have been hosting special occasions of all kinds and we are honoured to host your event in our award-winning facility.

The Ajax Convention Centre is the perfect place to stage your next event!

All Occasion packaged menus are available Sunday – Fridays throughout the year.

All Packages include:

- Choice of table cloth & napkin colour
- Centerpiece vases & votive candles
- Mic & podium
- Professionally dressed staff
- Room rental
- Non-Alcoholic Beverages

Custom menus are always available upon request...this is just a “taste” of what we can do!



*Some packages are time-specific. Saturday surcharges will apply based on availability.
A \$10 per person charge will apply to groups of less than 25. Minimum restrictions may apply.
Tax is extra and applies to all pricing unless otherwise specified.*

BRUNCH & LUNCH BUFFETS

SHOWER BRUNCH BUFFET *(food service must be between 9am-12pm)* **\$30**

Assorted Breakfast Breads, Muffins, Pastries & Tea Biscuits
Classic Quiche Lorraine & Vegetarian Quiche
Belgium Waffles with an Assortment of Toppings
Bacon, Farmer Link Sausage & Classic Home Fries
Domestic & Imported Cheese & Assorted Cracker Display
Cured Meat Plate with Sweet & Sour Vegetable Garnish
Vegetable Crudités Platter & Dip
Fresh Fruit Platter with Yogurt Dip • Assorted Juices • Coffee & Tea Station

Add a Freshly-Made Omelette Station **\$8**

Add a Mimosa Station of Assorted Juice, Sparkling Wine & Fruit Garnish **\$5**

GOURMET PICNIC LUNCH BUFFET *(food service must be between 12pm-3pm)* **\$32**

Ajax House Salad with Assortment of Dressings
Gourmet Sandwiches & Wraps (Sliced Ham, Shaved Beef, Egg Salad, Cucumber & Cream Cheese)
Cold Pasta Salad or Potato Salad or Macaroni Salad
Domestic & Imported Cheese with Assorted Cracker Display
Vegetable Crudités Platter & Dip
Deviled Eggs Display
Assorted Bite-Size Sweets • Fresh Fruit Platter with Yogurt Dip • Coffee & Tea Station

HOMESTYLE LUNCH BUFFET *(food service must be between 12pm-3pm)* **\$35**

Selection of Rolls • Chef's Soup of the Day • Ajax House Salad with Variety of Dressings
Chicken Dijonaise – Oven Roasted, Herb -Crusted Chicken Breast with Rosemary Red Wine Sauce
Penne in Homemade Tomato Basil Sauce
Herbed & Roasted Steak Cut Potatoes • Grilled Vegetable Medley
Choice of Chocolate Fudge Cake, Lemon Mousse Cake or Assorted Bite-Sized Sweets
Fresh Fruit Platter • Coffee & Tea Station

SMOKIN' BBQ LUNCH BUFFET *(food service must be between 12pm-3pm)* **\$35**

Homemade Sweet Corn Bread • Black Bean Soup • Creamy Coleslaw • Caesar Salad
BBQ Chicken • Mac & Cheese • Baked Beans • Sweet Potato Mash • Grilled Vegetable Medley
Warm Apple Crumble & Custard • Fresh Fruit Platter • Coffee & Tea Station

ITALIAN LUNCH BUFFET *(food service must be between 12pm-3pm)* **\$35**

Minestrone Soup • Caesar Salad • Caprese Kabobs • Garlic Bread & Garlic Bread with Cheese
Choice of Two Pastas

- Penne in Rustic Tomato Basil Sauce with Spinach & Basil
- Farfalle Alfredo Primavera with Fresh Herbs & Seasonal Vegetables
- Cheese Tortellini in Rosé Sauce with Sautéed Vegetables
- House Baked Beef Lasagna
- Freshly Made Tiramisu • Fresh Fruit Platter • Coffee & Tea Station

PLATED LUNCH

PLATED LUNCH (Food Service Must Be Between 11am-3pm)

\$36

CHOOSE ONE STARTER

ACC House Salad - Italian Mixed Greens, Radicchio, Belgium Endive, Tomato & Cucumber with Cider Vinaigrette

Classic Caesar Salad - Romaine Lettuce, Parmesan Cheese Crisp, Prosciutto Chip & Croutons Tossed in Creamy Garlic Dressing

Mixed Green Salad - Topped with Grilled Vegetables

Antipasto Platter to Each Table - Cured Meats, Cheeses, Caprese Skewers, Pickles & Grilled Vegetables, Melon & Olives (add \$30 per table)

CHOOSE ONE ENTRÉE

Alsatian Chicken Breast- Stuffed with Smoked Turkey & Swiss Cheese with a Mixed Herb Demi- Glace

Oven Roasted Chicken Supreme – in a White Wine Sauce

Cheese Tortellini Primavera in your choice of Tomato, Rosé, or Alfredo Sauce

All above entrées are served with choice of Roasted Potato Wedges or Rice & Seasonal Vegetable Medley

CHOOSE ONE DESSERT

Warm Apple & Peach Crumble with English Custard

Homemade Cheesecake with Raspberry, Strawberry, Blueberry, Cherry, or Mango Sauce

Classic Tartufo- A Thick Layer of Decadent Chocolate Ice Cream Surrounding a Creamy Raspberry Sorbet Centre or a Sweet Carmel Outside Layer Surrounding a Creamy Vanilla Centre

KID'S MENU (Ages 12 and under)

\$26

Choice of Starter: Crudités Plate with Dip or Caesar Salad (or same as adult choice if preferred)

Choice of Entrée: Chicken Fingers & Fries or Farfalle Pasta in Alfredo Sauce

Choice of Dessert: Ice Cream Sundae or Fresh Fruit (or same as adult choice if preferred)



PLATED DINNER CELEBRATIONS

Includes a Bread Basket & Butter To Each Table, A Three or Four Course Meal (Choice Of 1 or 2 Starters, 1 Entrée, 1 Vegetarian Entree & 1 Dessert With Tea & Coffee). Also Includes a Late Night Tea & Coffee Station Along Side Your Own Cake & a Non-Alcoholic Refreshment Bar of Pop & Juices. Entrées are Served with a Seasonal Vegetable Medley & Choice of Country Mashed Potatoes, Herbed- Roasted Steak-Cut Potatoes or White & Wild Rice Medley.

To give your guests a choice of two entrées, add \$5 per person and note that a seating plan as well as place cards with the specified entrée choice are mandatory.

PACKAGE 1 - \$39/ 3 Courses, \$43/4 Courses

STARTER(S) – Select 1 or 2

Vegetable Barley Soup – Served with a Fresh, Herbed Dumpling

Ajax Salad - Mixed Greens, Radicchio, Belgium Endive, Tomato & Cucumber with Dijon Cider Vinaigrette

Caesar Salad - Romaine Lettuce, Parmesan Cheese Crisp, Prosciutto & Croutons in Creamy Garlic Dressing

Penne Pasta - Rustic Tomato Sauce with Spinach & Basil

ENTRÉE

Chicken Dijonaise

Breast of Chicken brushed with Dijon and Herb crusted with a Rosemary Red Wine Sauce

Chicken Parmesan

Oven-baked Chicken Breast, Breaded and topped with Rustic Tomato Sauce & Melted Cheese

Basa Fillet

Plump, White Fish Egg-Dipped, Pan Sautéed & Delicately Spiced, garnished with an Olive Relish

Stuffed Pepper (Vegetarian)

Red or Green Roasted Pepper stuffed with a Vegetable Medley & Wild Rice

DESSERT

Homemade Cheesecake

Smooth & creamy cheesecake topped with Strawberry, Blueberry, Cherry or Mango Sauce

Classic Tiramisu

Coffee-Soaked Lady Fingers in a Rich, Mascarpone Cheese & Cream Filling, Topped with Cocoa

Warm Apple Crumble

Baked apples topped with cinnamon, brown sugar and rolled oats crumble, served with fresh-made custard

KID'S MENU (AGES 12 AND UNDER) \$26

Choice of Starter: Crudités Plate with Dip or Caesar Salad
Choice of Entrée: Chicken Fingers & Fries or Farfalle Alfredo
Choice of Dessert: Ice Cream Sundae or Fresh Fruit

PACKAGE 2 - \$45/ 3 Courses, \$49/4 Courses

STARTER(S) – Select 1 or 2

Potato & Leek Soup – With a Chived Potato Rosette

Butternut Squash Soup - With Rosemary Crème Fraîche & Parsley Oil Drizzle

Greek Salad - Mixed Greens, Tomato, Sliced Cucumbers, Slivered Red Onions, Bell Peppers, Topped with Black Olives, Crumbled Feta & Greek Dressing

Ajax Gourmet Salad – Mixed Greens, Strawberries, Peppers & Mangos, Dijon-Cider Vinaigrette & Sweet Chili Croutons

Farfalle Pasta - In a Creamy Rose Sauce with Sautéed Vegetables

ENTRÉE

Chicken Duxelle

Breast of Chicken stuffed with Mushrooms, Shallots & Herbs with a Thyme & Red Wine Demi-Glace

Chicken & Beef Duo Entree

Chicken Dijonaise & Manhattan Striploin

Roast Manhattan Striploin

Dry aged, slow roasted & hand-sliced served in a Madagascar Peppercorn Sauce

Spinach & Ricotta Ravioli (Vegetarian)

In a White Wine Cream Sauce garnished with Fresh Parsley

DESSERT

Lava Cake

Decadent Chocolate Cake filled with a Premium Dark Chocolate Centre

Ice Cream Crepes

Drizzled with Fruit or Chocolate Sauce

Chocolate Pot de Crème

Like the classic crème brûlée but with a chocolate twist, served with a Short Bread Cookie Garnish

BUFFET DINNER CELEBRATIONS

Our Buffet Dinner Packages Include a Fresh Basket of Warm Bread & Biscuits, The Ajax House Salad, Caesar Salad, Chef's Soup Of The Day, Roasted Potato Wedges, Herbed Rice, Seasonal Vegetable Medley, Assorted Bite-Sized Sweets & Fresh Fruit, a Coffee & Tea Station and Non-Alcoholic Cold Beverages. Just Choose Your Entrée Package Below...

Roasted Chicken & Penne Aribiatta \$42

- Roasted Chicken Breast Crusted with Cayenne, Paprika, Garlic & Chili Flakes
- Quill-Shaped Pasta in a Handmade, Tomato Sauce finished with Pecorino Cheese

Chicken Dijonaise, Roast Manhattan Striploin & Four Cheese Vegetable Lasagna \$46

- Oven Roasted, Herb Crusted Breast of Chicken with Rosemary Red Wine Sauce
- Herb-Crusted, Slow- Roasted & Hand-Carved AAA Striploin
- Homemade Vegetarian Lasagna

Alsatian Stuffed Chicken, Filet Mignon & Eggplant Parmesan \$50

- Oven-Roasted Chicken Breast Stuffed with Smoked Turkey and Swiss Cheese and Finished with a Mixed Herb Demi-Glace
- Mouth-Watering, Filet Mignon in a Wild Mushroom Port Sauce
- Layers of Battered Eggplant and Cheese in a Rustic Tomato Sauce with Sage and Black Pepper

INTERNATIONAL BUFFET DINNER CELEBRATIONS

A Taste of South Asia \$40

With Halal Meat \$45

Dinner Buffet

Basket of Freshly Baked Tandoori Naan Bread • Ajax House Salad with Dijon Cider Vinaigrette, Basil Buttermilk & Caesar Dressing • Raita & Chutney

Choose Three Vegetarian Dishes: Vegetable Biryani • Saag Paneer • Eggplant Curry • Chana Aloo

Choose Two Proteins: Butter Chicken • Lamb Curry • Tandoori Chicken • Chicken Masala

Dessert: Assorted Sweets & Tarts, Fresh Fruit Platters • Freshly Brewed Coffee & Choice of Teas

A Taste of the Caribbean \$44

Dinner Buffet

Fresh Rolls with Sweet Butter • Ajax House Salad with Dijon Cider Vinaigrette, Basil, Buttermilk & Caesar Dressing • Macaroni Salad with BBQ Vegetables & Mayo/Sour Cream/Yogurt Dressing

Jerk Spice 8-Cut Chicken with Jerk Sauce • Cajun-Spiced Salmon • Roasted Potato Wedges

Caribbean Style Rice & Peas • Grilled Vegetable Medley • Fried Plantain

Dessert: Assorted Sweets & Tarts, Fresh Fruit Platters • Freshly Brewed Coffee & Choice of Teas

Children 12 and under are 25% off the per person price for all buffets

HORS D'OEUVRES

Add Butler-Passed Hors D'oeuvres & Non-Alcoholic Welcome Punch to any package

Choose any combination of FOUR selections (Based on 5 pieces per person)

\$8

Served Warm

Arangini-panko encrusted rice & cheese balls • Vegetable Spring Rolls -with plum sauce
Bruschetta -on a French baguette • Chèvre Cheese & Sundried Tomatoes -in phyllo pastry
Vegetable Samosas -with raita • Mini Quiche -roasted red pepper, ham & cheese, leek & onion
Chick Pea Fritters • Chicken Tikka • Chicken Satay Skewer -served with sweet chili sauce
Spinach & Cheese Stuffed Mushroom Caps • Breaded Shrimp -with classic seafood sauce
Crispy Ginger Shrimp - with orange ginger sauce • Shrimp Cakes -with tartar sauce • Swedish Meatballs

Served Cold

Crudités Shooters -fresh vegetables in a shooter glass with dip • Eggplant & Grilled Pepper Crostini -
garnished with feta cheese • Grilled Vegetables & Guacamole -on a crostini with feta cheese
Raspberry & Brie -on a freshly baked crostini • Marinated Shrimp -with mango/pineapple salsa

COCKTAIL RECEPTIONS

Cocktail Reception Package 1 – minimum 50 guests

\$38

7pm arrival or later (please note that cocktail napkins are used in lieu of linen napkins)

UPON ARRIVAL (Stationary Displays)

Tortilla Chips & Salsa, Crudités & Dip and Pitas & Hummus

SECOND HOUR (Choose SIX Hors D'oeuvres from above)

Butler-Passed Hors D'oeuvres for One Hour

LATE NIGHT BUFFET (Choose TWO)

Pizza: Two Types – Pepperoni, Vegetable, Hawaiian, Roasted Red Pepper & Goat Cheese or Deluxe)

Pub Fare: Garlic Bread, Garlic Bread with Cheese, Wings & Sweet Potato Fries with Garlic Aioli

Poutine Station: with Assorted Toppings including Bacon Bits, Green Onions & More

Sweets & Fruit: Assorted, Bite-Sized Squares and Tarts & Fresh Fruit Display

Cocktail Reception Package 2 – minimum 50 guests

\$48

7pm arrival or later (please note that cocktail napkins are used in lieu of linen napkins)

UPON ARRIVAL

Tortilla Chips & Salsa, Crudités & Dip and Pitas & Hummus

Stationary Antipasto Bar (Marinated Olives, Grilled Vegetables drizzled with Extra Virgin Olive Oil & Balsamic Vinaigrette, Prosciutto & Melon, Domestic & Imported Cheeses, Bocconcini & Tomato)

SECOND HOUR (Choose SIX Hors D'oeuvres from above)

BUTLER-PASSED HORS D'OEUVRES FOR ONE HOUR

LATE NIGHT BUFFET (Choose FOUR from package 1 or 2)

Mashed Potato Martinis with Assorted Toppings • Mini Skewers (Chicken, Beef & Grilled Vegetables)

Sliders & Fries with Condiments • Cheesecake Bar with Assorted Toppings • Waffle & Crepes Station with

Assorted Toppings • Seafood Station (Shrimp Cocktail, Fried Calamari & Scallops)

BAR PACKAGES

5 Hour Premium Host Bar Package

\$35pp

Canadian Club Rye • Bacardi White Rum • Smirnoff Vodka • Beefeater Gin • J&B Scotch • St. Remy Brandy • Peach Schnapps • Kahlua • Raspberry Sour Puss • Melon Liqueur • Blue Curacao
BEER: Canadian • Coors Light • MGD • Alexander Keith's • Rickard's Red
Assorted Coolers • House Red & White Wine • Mix • Soft drinks • Juices • Napkins • Glasses • Garnishes • Professionally dressed bar staff

5 Hour Deluxe Host Bar Package

\$45pp

Premium items + Captain Morgan's Dark Rum • Malibu Rum • Bombay Sapphire Gin • Crown Royal • Johnny Walker Red Label • Sausa Tequila • Jack Daniels • Sambuca • Courvoisier VS Cognac • Jagermeister • Disaronno Amaretto • Grand Marnier • Bailey's
BEER: Corona • Heineken • Stella

Extra Bar Hours are \$5 per person, per hour up to a maximum of 8 hours

Premium Cash Bar (Guests pay for their own drinks)

Premium rail as listed above | Add to any package

A minimum of \$350 in sales is required or client pays the difference

\$6 Beer | \$7 Liquor & Wine | \$27 Bottle of House Wine

(Bar Rail Prices Include HST)

Deluxe Cash Bar (Guests pay for their own drinks)

Deluxe rail as listed above | Add to any package

A minimum of \$500 in sales is required or client pays the difference

\$6 Beer | \$7 Liquor, Premium Beer & Wine | \$8 Premium Liquor | \$27 Bottle of House Wine

(Bar Rail Prices Include HST)

Premium Consumption Bar (Client is billed for what their guests consume)

Premium rail as listed above | Add to any package

A minimum of \$350 in sales is required

Tickets are available for the client to pre-purchase and distribute at \$6 each

\$5.50 Beer | \$6.50 Liquor, Premium Beer & Wine | \$7.50 Premium Liquor | \$27 Bottle of House Wine

(Bar Rail Prices Include HST)

WINE

20 Bees Simply Social Vidal (House White)	\$23.90 BOTTLE + HST
20 Bees Simply Social Baco/Gamay (House Red)	\$23.90 BOTTLE + HST
Eastdell Pinot Grigio	\$27.50 BOTTLE + HST
Eastdell Black Cab (Cabernet Baco Noir)	\$27.50 BOTTLE + HST

Bar items and brands are subject to change without notice