

AJAX CONVENTION CENTRE

Prom Package



an evening of lasting memories with the best people...

INCLUDED IN EVERY PROM PACKAGE:

PROFESSIONAL DJ SERVICES

ONLINE REQUESTS, UPLIGHTS, LASERS, LED DANCEFLOOR LIGHTING, DINNER MUSIC & DANCE MUSIC

AUDIO & VISUAL

DROP DOWN SCREEN & LASER PROJECTOR FOR SLIDESHOWS | MICROPHONE & PODIUM

DECOR

FLOOR LENGTH PREMIUM DAMASK TABLE CLOTHS & NAPKINS IN YOUR CHOICE OF COLOUR
CHAIR COVERS IN YOUR CHOICE OF COLOUR | VOTIVE CANDLES ON EACH TABLE | TABLE NUMBERS

FIVE HOUR REFRESHMENT BAR

SOFT DRINKS & JUICES 5PM-10PM

IN ADDITION

ROOM RENTAL | SECURITY | PROFESSIONAL SERVING STAFF & MAITRE D'

ALL ITEMS LISTED ARE PRICED PER PERSON. CUSTOM MENUS ARE ALWAYS AVAILABLE UPON REQUEST.
ALL PRICING IS APPLICABLE TO HST UNLESS OTHERWISE SPECIFIED. MINIMUM OF 200 GUESTS OR \$5 SURCHARGE WILL APPLY.

Menu

HORS D'OEUVRES \$10

CHOOSE FOUR

ARANCINI - PANKO ENCRUSTED RICE & CHEESE BALLS | VEGETABLE SPRING ROLLS WITH PLUM SAUCE
BRUSCHETTA | CHÈVRE CHEESE & SUNDRIED TOMATOES IN PHYLLO PASTRY | SWEDISH MEATBALLS
VEGETABLE SAMOSAS WITH RAITA | MINI QUICHE WITH ROASTED RED PEPPER, HAM & CHEESE, LEEK & ONION
SPINACH & CHEESE STUFFED MUSHROOM CAPS | RASPBERRY & BRIE CROISTINI WITH HONEY DRIZZLE

PLATED DINNER PACKAGE \$64.95

CHOOSE ONE STARTER, ONE ENTREE & ONE DESSERT

ALL ENTREES ARE SERVED WITH WARM ROLLS & BUTTER, CHOICE OF STARCH AND VEGETABLE MEDLEY

PLATED DINNER PACKAGES MUST BE ACCOMPANIED BY A MEAL CHART LISTING ALL DIETARY REQUESTS, LISTED BY TABLE NUMBER. STUDENTS WITH SPECIAL REQUESTS WILL BE REQUIRED TO SHOW A COLOUR-CODED INDICATOR TO THEIR SERVER, PROVIDED BY THE SCHOOL, REPRESENTING THEIR SPECIAL MEAL REQUIREMENT

STARTER

CHOOSE ONE

VEGETABLE BARLEY SOUP
ROASTED SEASONAL VEGETABLES AND BARLEY
IN VEGETABLE BROTH
SERVED WITH A FRESH HERBED DUMPLING

AJAX HOUSE SALAD
ASSORTED MIXED GREENS WITH
CRISP CUCUMBER, TOMATO WEDGE &
DIJON CIDER VINAIGRETTE

BUTTERNUT SQUASH SOUP
SILKY SMOOTH ROASTED BUTTERNUT SQUASH
BLENDED IN VEGETABLE BROTH
FINISHED WITH ROSEMARY CREME FRAICHE

CAESAR SALAD
HEARTS OF ROMAINE TOSSED IN A
CREAMY, GARLIC CAESAR DRESSING
WITH A PARMESAN CHEESE CRISP & CROUTONS



Menu

ENTREE

CHOOSE ONE CHICKEN ENTREE & ONE VEGETARIAN ENTREE

TERRIYAKI CHICKEN
GRILLED CHICKEN BREAST
WITH SWEET GARLIC & GINGER SOY SAUCE

CHICKEN PARMESAN
BREADED CHICKEN BREAST BAKED IN TOMATO SAUCE,
MOZZARELLA CHEESE & HERBS

CHICKEN DIJONAISE
OVEN ROASTED CHICKEN BREAST BRUSHED WITH
DIJON MUSTARD & HERB CRUSTED

SMOKEY BBQ CHICKEN BREAST
GRILLED CHICKEN BREAST
WITH SMOKEY TEXAS BBQ SAUCE

CHEESE TORTELLINI (VEGETARIAN)
WITH GRILLED VEGETABLES,
CREAMY, ALFREDO SAUCE,
FRESH HERBS & CHEESE

STUFFED PEPPER (VEGETARIAN & VEGAN)
FILLED WITH RICE & ROASTED VEGETABLES,
TOPPED WITH A RUSTIC TOMATO BASIL SAUCE

STARCH

CHOOSE ONE

ITALIAN MASHED POTATOES
BBQ POTATO WEDGES
WHITE & WILD RICE MEDLEY

ALL ENTREES SERVED WITH
SEASONAL VEGETABLE MEDLEY

DESSERT

CHOOSE ONE

CHOCOLATE CAKE
DECADENT CHOCOLATE CAKE WITH RICH AND
CREAMY CHOCOLATE ICING

ITALIAN TIRAMISU
COFFEE-DIPPED LADY FINGERS IN A
RICH, MASCARPONE & CREAM FILLING,
TOPPED WITH WHIPPED CREAM & COCOA

WARM APPLE CRUMBLE
BAKED APPLES WITH CINNAMON, BROWN SUGAR &
ROLLED OATS CRUMBLE,
SERVED WITH CREME-ANGLAISE



FOR HALAL CHICKEN - ADD \$5 PER ENTREE

Menu

BUFFET DINNER PACKAGE \$62.95

CHOOSE TWO SALADS, ONE ENTREE, ONE VEGETARIAN ENTREE, ONE STARCH & TWO DESSERTS
ALL BUFFETS INCLUDE WARM ROLLS & BUTTER, VEGETABLE MEDLEY AND TEA & COFFEE STATION

SALADS

CHOOSE TWO

AJAX HOUSE SALAD
ASSORTED MIXED GREENS WITH CRISP CUCUMBER, TOMATO
WEDGE & DIJON CIDER VINAIGRETTE

CAESAR SALAD
HEARTS OF ROMAINE TOSSED IN A
CREAMY, GARLIC CAESAR DRESSING
WITH A PARMESAN CHEESE CRISP & CROUTONS

MACARONI SALAD
ELBOW PASTA TOSSED IN A CREAMY DRESSING
WITH BBQ VEGETABLES

SOUTHWESTERN BLACK BEAN SALAD
BLACK BEANS, CORN, TOMATOES, RED ONION & PEPPERS
IN A CHILI LIME VINAIGRETTE

VEGETARIAN ENTREE

CHOOSE ONE

CHEESE TORTELLINI
WITH GRILLED VEGETABLES,
CREAMY, ALFREDO SAUCE,
FRESH HERBS & CHEESE

PENNE AL POMODORO
WITH GRILLED VEGETABLES,
RUSTIC, TOMATO BASIL SAUCE,
FRESH HERBS & CHEESE

ENTREE

CHOOSE ONE

TERRIYAKI CHICKEN
GRILLED CHICKEN BREAST
WITH SWEET GARLIC & GINGER SOY SAUCE

CHICKEN PARMESAN
BREADED CHICKEN BREAST BAKED IN TOMATO SAUCE,
MOZZARELLA CHEESE & HERBS

CHICKEN DIJONAISE
OVEN ROASTED CHICKEN BREAST BRUSHED WITH DIJON MUSTARD
& HERB CRUSTED

SMOKEY BBQ CHICKEN BREAST
GRILLED CHICKEN BREAST WITH SMOKEY TEXAS BBQ SAUCE

STARCH

CHOOSE ONE

ITALIAN MASHED POTATOES
BBQ POTATO WEDGES
WHITE & WILD RICE MEDLEY

ALL BUFFETS SERVED WITH
SEASONAL VEGETABLE MEDLEY

DESSERT

CHOOSE TWO

CHOCOLATE CAKE - DECADENT CHOCOLATE CAKE WITH RICH AND CREAMY CHOCOLATE ICING

ITALIAN TIRAMISU - COFFEE-DIPPED LADY FINGERS IN A RICH, MASCARPONE & CREAM FILLING, WITH WHIPPED CREAM & COCOA

WARM APPLE CRUMBLE - BAKED APPLES WITH CINNAMON, SUGAR & ROLLED OATS, SERVED WITH CREME-ANGLAISE

BITE-SIZED SWEETS - ASSORTMENT OF TARTS & SQUARES (BUTTERTARTS, BROWNIES, NAINAIMO BARS ETC)

FRESH FRUIT PLATTER - ASSORTED, SEASONAL FRESH FRUIT

FOR HALAL CHICKEN - ADD \$5 PER ENTREE

Terms & Conditions

PROM TERMS AND CONDITIONS

IN ADDITION TO THE TERMS LISTED ON THE CONTRACT:

1. THE CONTRACT MUST BE SIGNED BY THE PRINCIPAL, SUPERINTENDENT, DIRECTOR, PRESIDENT OR VICE PRESIDENT
2. THE SCHOOL IS REQUIRED TO PROVIDE TWO OFF-DUTY POLICE OFFICERS WHO WILL REMAIN IN THE LOBBY AND MONITOR THE GROUNDS INCLUDING THE PARKING LOT
3. A MINIMUM OF FIVE FACULTY MEMBERS MUST BE ON SITE FOR EVERY 100 STUDENTS
4. FACULTY MEMBERS ARE REQUIRED TO CHECK STUDENTS' POCKETS/BAGS AT ENTRANCE
5. THE AJAX CONVENTION CENTRE WILL HIRE TWO PROFESSIONAL SECURITY GUARDS TO PATROL THE PREMISES
6. ABSOLUTELY NO CONFETTI IS PERMITTED IN THE BUILDING
A MINIMUM CLEAN-UP FEE OF \$250 WILL BE APPLIED IF CONFETTI IS USED
7. THE AJAX CONVENTION CENTRE HAS A ZERO TOLERANCE POLICY FOR UNDERAGE DRINKING OR ANY INAPPROPRIATE BEHAVIOUR INCLUDING BRINGING ALCOHOL AND NARCOTICS INTO THE BUILDING.
OFFENDING ATTENDEES WILL BE ASKED TO LEAVE WITH NO REFUND PROVIDED.

