

AJAX CONVENTION CENTRE

All Occasions



CELEBRATE!

TWO GRAND STAIRCASES PERFECT FOR PHOTOS
FLOOR TO CEILING WINDOWS
PRIVATE & LICENSED PATIOS
SHOW-STOPPING CHANDELIERS
FREE PARKING ON SITE
PROFESSIONALLY UNIFORMED STAFF
MAITRE D' & EVENT COORDINATORS
TWO NEIGHBOURING HOTELS IN THE SAME PARKING LOT
CONVENIENT ACCESS FROM HIGHWAY 401

INCLUDED IN EVERY ALL OCCASIONS PACKAGE

FLOOR LENGTH PREMIUM, DAMASK TABLE LINENS & NAPKINS IN ASSORTED COLOURS
VOTIVE CANDLES ON EACH TABLE
MICROPHONE & PODIUM
CAKE CUTTING
ROOM RENTAL*
NON-ALCOHOLIC BEVERAGES

CUSTOM MENUS ARE ALWAYS AVAILABLE UPON REQUEST.

ALL PRICING IS APPLICABLE TO HST UNLESS OTHERWISE SPECIFIED.

*ROOM RENTAL INCLUDED WITH MINIMUM 40 GUESTS (UPSTAIRS) OR 80 GUESTS (MAIN FLOOR)

ALL OCCASIONS MENUS ARE AVAILABLE SUNDAY-FRIDAY YEAR-ROUND. SOME PACKAGES ARE TIME-SPECIFIC.

SATURDAY SURCHARGES WILL APPLY BASED ON AVAILABILITY.

EVENTS WITH MUSIC AND DANCING ARE SUBJECT TO SOCAN & RESOUND FEES.

Brunch Buffets

BRUNCH MENU OPTIONS ARE THE PERFECT WAY TO CELEBRATE YOUR BRIDAL OR BABY SHOWER!
ADD A FEATURE STATION TO MAKE IT THE PERFECT DAY-TIME CELEBRATION FOR YOUR GUESTS...

SUNDAY MORNING BRUNCH \$44

FRESHLY BAKED BREAKFAST BREADS, MUFFINS & CROISSANTS
CLASSIC QUICHE FLORENTINE | BELGUIM WAFFLES WITH MAPLE SYRUP & WHIPPED CREAM
TRIPLE SMOKED BACON | BREAKFAST SAUSAGE | HOME FRIES
DOMESTIC & IMPORTED CHEESE & ASSORTED CRACKERS
FRESH FRUIT PLATTER & YOGURT DIP
ASSORTED FRUIT JUICES | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS
EVENT TIME IS 11:00AM - 3:00PM WITH BRUNCH SERVED BY 11:30AM

SUNDAY AFTERNOON BRUNCH \$50

FRESHLY BAKED BREAD | ACC HOUSE SALAD WITH ASSORTED TOPPINGS & DRESSINGS
COLD PASTA SALAD WITH VEGETABLES | CRUDITES PLATTER WITH DIPS
EGGS FLORENTINE (TOASTED ENGLISH MUFFIN, POACHED EGG, SPINACH AND HOLLANDAISE SAUCE)
TRIPLE SMOKED BACON | BREAKFAST SAUSAGE
GARLIC & HERB ROASTED CHICKEN | ROASTED POTATO WEDGES | VEGETABLE MEDLEY
WARM APPLE CREPES WITH CARAMEL SAUCE & WHIPPED CREAM | FRESH FRUIT ASSORTMENT
ASSORTED FRUIT JUICES & POP | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS
EVENT TIME IS 11:00AM - 3:00PM



ADD-ON FEATURE STATIONS

OMELETTE STATION \$10 PER PERSON

MADE FRESH IN FRONT OF YOUR EYES WITH YOUR
CHOICE OF ASSORTED MEATS, CHEESE & VEGETABLES

EGGS BENEDICT STATION \$12 PER PERSON

TOASTED ENGLISH MUFFIN, POACHED EGGS, BACON,
PEMEAL BACON, HAM, SPINACH, SMOKED SALMON
AND HOLLANDAISE SAUCE

SWEET TABLE \$10 PER PERSON

GOURMET CAKES, ASSORTED CHEESECAKES,
FRENCH PASTRIES & FRESHLY BAKED COOKIES

LIVE CARVERY STATION \$12 PER PERSON

CHOOSE ONE:
SLOW-ROASTED MANHATTAN BEEF STRIPLOIN
BOURBON-HONEY ROASTED HAM
APRICOT-GLAZED PORKLOIN

MIMOSA STATION \$8 PER PERSON

FRUIT JUICES, SPARKLING WINE & FRUIT GARNISHES

MINIMUM 40 PEOPLE REQUIRED FOR ADD-ON STATIONS

KID'S PRICING

25% OFF THE SELECTED BUFFET
AGES 12 & UNDER REQUIRING A MEAL

Buffet Lunches

BUFFET LUNCHES

EVENT TIME IS 11:00AM - 4:00PM

GOURMET PICNIC LUNCH BUFFET \$45

GOURMET SANDWICHES & WRAPS (SHAVED BEEF, SLICED HAM,
EGG SALAD, CUCUMBER & CREAM CHEESE)
COLD PASTA SALAD WITH FETA CHEESE | CREAMY POTATO SALAD
DOMESTIC & IMPORTED CHEESE WITH ASSORTED CRACKERS
VEGETABLE CRUDITES & DIPS | DEVILED EGGS
FRESH FRUIT & YOGURT DIP | ASSORTED BITE-SIZED SWEETS
ASSORTED POP & JUICE | FRESH COFFEE | DECAF | HERBAL TEAS

HOMESTYLE LUNCH BUFFET \$48

ASSORTED WARM ROLLS & PRETZEL BUNS
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
CHICKEN DIJONAISE - OVEN ROASTED & HERB-CRUSTED
CHICKEN BREAST WITH ROSEMARY RED WINE SAUCE
PENNE IN HOMEMADE TOMATO BASIL SAUCE WITH SPINACH
ROASTED STEAK CUT POTATOES | GRILLED VEGETABLES
CHOCOLATE FUDGE CAKE, | FRESH FRUIT PLATTER
POP & JUICE | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

ITALIAN LUNCH BUFFET \$48

GARLIC BREAD & GARLIC CHEESE BREAD
ITALIAN WEDDING SOUP | CLASSIC CAESAR SALAD
CAPRESE KABOBS (TOMATO, MOZZARELLA & BASIL)
CHICKEN PARMESAN WITH MARINARA SAUCE
CHEESE TORTELLINI IN ROSE SAUCE WITH SAUTEED VEGETABLES
ROASTED POTATOES | GRILLED VEGETABLES
HOMEMADE TIRAMISU | FRESH FRUIT PLATTER
POP & JUICE | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

MEDITERRANEAN LUNCH BUFFET \$48

FRESH ROLLS & PITA CHIPS WITH ASSORTED HUMMUS
AVGOLEMONO SOUP | GREEK SALAD | MARINATED OLIVES
CHICKEN SOUVLAKI | BEEF SOUVLAKI | TZATZIKI SAUCE
MEDITERRANEAN PASTA WITH SEASONAL VEGETABLES
HERBED RICE WITH SPINACH & CHICKPEAS
WARM APPLE & PEACH CRUMBLE | FRESH FRUIT PLATTER
POP & JUICE | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS



KID'S PRICING

25% OFF THE SELECTED BUFFET
AGES 12 & UNDER REQUIRING A MEAL

Plated Lunches

PLATED LUNCH

\$49 PER PERSON

EVENT TIME IS 11:00AM-4:00PM | MAIN FLOOR ROOMS ONLY

ALL PLATED LUNCHES INCLUDE WARM ROLLS & BUTTER,
SEASONED POTATO WEDGES & VEGETABLE MEDLEY
ASSORTED NON-ALCOHOLIC COLD BEVERAGES AND
COFFEE & TEA SERVICE WITH DESSERT

STARTERS - CHOOSE ONE

VEGETABLE BARLEY SOUP - WITH A FRESH HERBED DUMPLING

ACC HOUSE SALAD - MIXED GREENS WITH CUCUMBER, TOMATO &
FRESH, DIJON CIDER VINAIGRETTE WITH THYME

GOURMET CAESAR SALAD - HEARTS OF ROMAINE TOSSED WITH
CREAMY GARLIC DRESSING, PARMESAN CHEESE CRISP &
PROSCIUTTO CHIP

ANTIPASTO PLATTER TO EACH TABLE - CURED MEATS,
ASSORTED CHEESE, CAPRESE SKEWERS, PICKLES & GRILLED
VEGETABLES, MELON & OLIVES (ADD \$80 PER TABLE)

MAIN ENTRÉE - CHOOSE ONE

ALSATIAN CHICKEN BREAST - STUFFED WITH SMOKED TURKEY
& SWISS CHEESE WITH A MIXED HERB DEMI-GLACE

CHICKEN PICATA - ROASTED CHICKEN BREAST IN A LEMON CREAM
SAUCE WITH CAPERS

GRILLED CHICKEN SUPREME - WHITE WINE & FRESH HERB PAN
SAUCE

VEGETARIAN ENTRÉE - CHOOSE ONE

CHEESE TORTELLINI PRIMAVERA - IN ROSE SAUCE

STUFFED PEPPER - WITH RICE & ROASTED VEGETABLE MEDLEY,
TOPPED WITH A RUSTIC TOMATO BASIL SAUCE (VEGAN)

DESSERT - CHOOSE ONE

WARM APPLE & PEACH CRUMBLE - WITH ENGLISH CUSTARD

NEW YORK-STYLE CHEESECAKE - WITH RASPBERRY, STRAWBERRY,
BLUEBERRY, CHERRY OR MANGO SAUCE

CLASSIC TARTUFO - DECADENT CHOCOLATE ICE CREAM
SURROUNDING A CREAMY RASPBERRY SORBET CENTRE



KID'S MENU \$28 PER PERSON AGES 12 & UNDER REQUIRING A MEAL

CHOICE OF STARTER - CRUDITES PLATE WITH DIP OR CAESAR SALAD

CHOICE OF ENTREE - CHICKEN FINGERS & FRIES OR FARFALLE PASTA IN ALFREDO SAUCE

CHOICE OF DESSERT - ICE CREAM SUNDAE OR FRESH FRUIT

Hong N'Deuvres



ONE HOUR OF BUTLER PASSED HORS D'OEUVRES & NON-ALCOHOLIC PUNCH \$12 PER PERSON

CHOOSE ANY COMBINATION OF FOUR SELECTIONS
(BASED ON 5 PIECES PER PERSON)

SERVED WARM

ARANCINI - PANKO ENCRUSTED RICE & SWISS CHEESE BALLS
BREADED SHRIMP - WITH CLASSIC SEAFOOD SAUCE
BRUSCHETTA - ON A FRENCH BAGUETTE
CHEVRE CHEESE & SUNDRIED TOMATOES - IN PHYLLO PASTRY
CHICKEN SATAY SKEWER - SERVED WITH SWEET CHILI SAUCE
CHICKEN TIKKA - WITH MINT YOGURT CHUTNEY
CHICKPEA FRITTERS - WITH MINT YOGURT CHUTNEY
CRISPY GINGER SHRIMP - WITH ORANGE GINGER SAUCE
MEATBALLS - WITH MARINARA SAUCE
MINI QUICHE - ROASTED RED PEPPER, HAM & CHEESE, LEEK & ONION
SHRIMP CAKES - WITH TARTAR SAUCE
SPINACH & CHEESE STUFFED MUSHROOM CAPS
VEGETABLE SAMOSAS - WITH RAITA
VEGETABLE SPRING ROLLS - WITH PLUM SAUCE

SERVED COLD

CRUDITES SHOOTERS - FRESH VEGETABLES WITH DIP
EGGPLANT & GRILLED PEPPER CROSTINI - WITH FETA CHEESE
GRILLED VEGETABLES & GUACAMOLE - ON A CROSTINI WITH FETA
MARINATED SHRIMP - WITH MANGO & PINEAPPLE SALSA
RASPBERRY & BRIE - ON A BAKED CROSTINI WITH HONEY DRIZZLE



HORS D'OEUVRES PRICING IS ONLY APPLICABLE AS AN
ADD ON TO A LUNCH OR DINNER PACKAGE.

Buffet Dinners

EVENT TIME BETWEEN 5:00PM-1:00AM (11:00PM SUNDAYS)

PUB FAVOURITES BUFFET \$54

TORTILLA CHIPS WITH SALSA
CAESAR SALAD | CRUDITES & DIPS,
HOUSEMADE PIZZA | CHICKEN WINGS
BEEF SLIDERS & BUNS
BBQ SPICED POTATO WEDGES | VEGETARIAN CHILI
ASSORTED DIPS & CONDIMENTS
ASSORTED TARTS & SQUARES | FRESH FRUIT
POP & JUICE | COFFEE | DECAF | BLACK & HERBAL TEAS

SMOKIN' BBQ DINNER BUFFET \$58

SWEET CORN BREAD | BLACK BEAN SOUP
CREAMY COLESLAW | CAESAR SALAD
HOMESTYLE MAC & CHEESE | BBQ CHICKEN BREAST
ROAST MANHATTAN STRIPLOIN WITH DEMI GLACE
BAKED BEANS | SWEET POTATO MASH
GRILLED VEGETABLE MEDLEY
WARM APPLE & PEACH CRUMBLE | FRESH FRUIT
POP & JUICE | COFFEE | DECAF | BLACK & HERBAL TEAS

A TASTE OF THE CARIBBEAN \$58

WARM ROLLS & PRETZEL BUNS WITH BUTTER
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
MACARONI SALAD WITH BBQ VEGETABLES
JERK CHICKEN | CAJUN-SPICED SALMON
ROASTED POTATO WEDGES | RICE & PEAS
GRILLED VEGETABLES | FRIED PLANTAIN
ASSORTED TARTS & SQUARES | FRESH FRUIT
POP & JUICE | COFFEE | DECAF | BLACK & HERBAL TEAS

CELEBRATION DINNER BUFFET \$62

WARM ROLLS & PRETZEL BUNS | SOUP DE JOUR
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
ROASTED CHICKEN BREAST WITH PAN JUS
HERB-CRUSTED, SLOW-ROASTED BEEF STRIPLOIN
PENNE PASTA IN TOMATO BASIL SAUCE WITH PECORINO
POTATO WEDGES | HERBED RICE | SEASONAL VEGETABLES
CHOCOLATE FUDGE CAKE | FRESH FRUIT
POP & JUICE | COFFEE | DECAF | BLACK & HERBAL TEAS



SIGNATURE DINNER BUFFET \$68

WARM ROLLS & PRETZEL BUNS
AJAX HOUSE SALAD & ASSORTED DRESSINGS
TUSCAN CHICKEN (STUFFED WITH
SUNDRIED TOMATOES, ARTICHOKE HEARTS,
CHEVRE CHEESE & BASIL)
BEEF TENDERLOIN WITH PORT WINE JUS
BUTTERNUT SQUASH AGNOLOTTI
(WITH LEEK CREAM SAUCE, PARSLEY OIL &
TOASTED WALNUTS)
PIPED DUCHESSE MASHED POTATOES
SEASONAL VEGETABLE MEDLEY
FRESH FRUIT | ASSORTED GOURMET CAKES
POP & JUICE | FRESH COFFEE | DECAF
BLACK & HERBAL TEAS

KID'S PRICING

25% OFF THE SELECTED BUFFET | AGES 12 & UNDER REQUIRING A MEAL

South Asian Buffet

EVENT TIME BETWEEN 3:00PM-11:00PM SUNDAY TO THURSDAY, 5:00PM-1:00AM FRIDAYS

FRESH NAAN BREAD

AJAX HOUSE SALAD WITH MIXED GREENS, TOMATOES & CUCUMBERS

ASSORTED DRESSINGS: DIJON CIDER VINAIGRETTE, ROASTED RED PEPPER & BASIL AND CEASAR

CHOOSE TWO PROTEIN DISHES:

CHICKEN CURRY | BUTTER CHICKEN | CHICKEN MASALA | LAMB CURRY | BEEF CURRY | FISH CURRY

CHOOSE THREE VEGETARIAN DISHES:

SAAG PANEER | SPICED TOMATO & CREAM PANEER

EGGPLANT CURRY | CHANA ALOO | SPICED GRILLED TOMATOES

VEGETABLE BIRYANI | TURMERIC RICE | STIR FRIED CABBAGE WITH FENNEL SEED

CHOOSE TWO DESSERTS:

FRESH FRUIT WITH CUSTARD | ASSORTED BITE-SIZED SWEETS (TARTS & SQUARES)

BREAD PUDDING WITH FRESH WHIPPED CREAM | GULAB JAMUN IN SUGAR SYRUP

SWEET RICE PUDDING WITH CINNAMON, VANILLA & RAISINS

\$58 PER PERSON PLUS HST | \$63 (HALAL) PLUS HST

ASSORTED FRUIT JUICES | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

ADD STATIONARY APPETIZERS UPON ARRIVAL

CHOOSE 4:

CHICK PEA FRITTERS WITH MINT YOGURT CHUTNEY | VEGETABLE SAMOSAS WITH RAITA

SHRIMP CAKE WITH TARTAR SAUCE | CHEVRE CHEESE & SUNDRIED TOMATOES IN PHYLLO

CRISPY GINGER SHRIMP | VEGETABLE SPRING ROLLS | CHICKEN TIKKA WITH MINT YOGURT CHUTNEY

\$12 PER PERSON PLUS HST | \$15 (HALAL) PER PERSON PLUS HST



KID'S PRICING

25% OFF THE SELECTED BUFFET | AGES 12 & UNDER REQUIRING A MEAL

Plated Dinners

THREE COURSE PLATED MEALS CONSIST OF:
WARM ROLLS & BUTTER, ONE STARTER, ONE ENTREE, ONE DESSERT
SEE ENTREES FOR PRICING | \$8 PER PERSON TO ADD AN ADDITIONAL STARTER (FOUR COURSES)

ENTREES SERVED WITH SEASONAL VEGETABLE MEDLEY AND CHOICE OF COUNTRY MASHED POTATOES,
SEASONED POTATO WEDGES OR WHITE & WILD RICE MEDLEY
INCLUDES POP & JUICE | COFFEE | DECAF | BLACK & HERBAL TEAS

FOR HALAL CHICKEN - ADD \$5 PER PERSON • FOR HALAL BEEF - ADD \$8 PER PERSON
TO GIVE YOUR GUESTS A CHOICE OF 3 ENTREES (INCLUDING VEGETARIAN) - ADD \$5 PER PERSON
CLIENT MUST PROVIDE A PLACE CARD FOR EACH GUEST INDICATING THEIR PRE-DETERMINED SELECTION

STARTERS

ROASTED BUTTERNUT SQUASH SOUP

RICH AND VELVETY, GARNISHED
WITH A CREME FRAICHE SWIRL

POTATO & LEEK SOUP

GARNISHED WITH A CHIVED POTATO ROSETTE

AJAX SALAD

MIXED GREENS, CUCUMBER, TOMATO &
DIJON CIDER VINAIGRETTE WITH FRESH THYME

SUMMER STRAWBERRY SALAD

MIXED GREENS, STRAWBERRIES, MANGOS & BELL
PEPPERS DRESSED IN A DIJON CIDER
VINAIGRETTE, WITH SWEET CHILI CROUTONS

GOURMET CAESAR SALAD

HEARTS OF ROMAINE, CAESAR DRESSING
PARMESAN CHEESE CRISP & PROSCIUTTO

GREEK SALAD

MIXED GREENS, TOMATOES, RED ONION, BELL
PEPPERS & CUCUMBERS. WITH BLACK OLIVES,
CRUMBLD FETA & GREEK DRESSING

PENNE AL POMODORO

PLUM TOMATO BASIL SAUCE WITH SAUTEED SPINACH

FARFALLE A LA VODKA

WITH SAUTEED VEGETABLES & VODKA-INFUSED
ROSE CREAM SAUCE



PLATED DINNERS ARE PRICED BY THE ENTREE SELECTION
EVENT TIME BETWEEN 5:00PM-1:00AM MON-FRI & 3:00PM-11:00PM SUNDAY
PLATED DINNERS ARE AVAILABLE FOR MAIN FLOOR BOOKINGS ONLY

Plated Dinners

ENTREES

CHICKEN DIJONAISE \$52

BRUSHED WITH DIJON & HERB CRUSTED
WITH A ROSEMARY RED WINE SAUCE

CHICKEN PARMESAN \$52

BREADED CHICKEN BREAST TOPPED WITH
RUSTIC TOMATO SAUCE & MELTED CHEESE

CHICKEN DUXELLE \$52

STUFFED WITH MUSHROOMS, SHALLOTS & HERBS
WITH A THYME & RED WINE DEMI-GLACE

TROPICAL ROASTED SALMON \$54

WITH FRESH MANGO, CANTALOUPE &
PEPPER SALSA

CHICKEN & BEEF DUO \$56

CHICKEN DIJONAISE & MANHATTAN STRIPLOIN

ROAST MANHATTAN STRIPLOIN \$58

DRY AGED, SLOW ROASTED & HAND SLICED
SERVED WITH A YORKSHIRE PUDDING &
MADAGASCAR PEPPERCORN SAUCE

PRIME RIB \$65

HERB CRUSTED & SLOW ROASTED,
SERVED WITH A YORKSHIRE PUDDING &
PAN GRAVY & RICH, RED WINE SAUCE

VEGETARIAN OPTIONS

STUFFED PEPPER \$44 (VEGAN)

OVEN-ROASTED PEPPER FILLED WITH RICE &
ROASTED VEGETABLE MEDLEY,
WITH RUSTIC TOMATO BASIL SAUCE

SPINACH & RICOTTA RAVIOLI \$46

WHITE WINE CREAM SAUCE GARNISHED WITH
FRESH PARSLEY & HERBED CHEESE

DESSERTS

CLASSIC CHEESECAKE

SMOOTH & CREAMY CHEESECAKE TOPPED WITH
CHOICE OF STRAWBERRY, BLUEBERRY,
CHERRY OR MANGO SAUCE

TRADITIONAL ITALIAN TIRAMISU

COFFEE-SOAKED LADY FINGERS LAYERED WITH A
RICH, MASCARPONE CHEESE & CREAM FILLING,
TOPPED WITH COCOA

WARM APPLE & PEACH CRUMBLE

BAKED APPLES TOPPED WITH CINNAMON, BROWN
SUGAR & ROLLED OATS CRUMBLE,
SERVED WITH FRESH-MADE CUSTARD

MOLTEN LAVA CAKE

DECADENT CHOCOLATE CAKE FILLED WITH A
PREMIUM DARK CHOCOLATE MELTY, MOLTEN CENTRE

CHOCOLATE POT DE CREME

OFTEN REFERRED TO AS THE ULTIMATE
CHOCOLATE DESSERT - RICH & ELEGANT
CHOCOLATE CREAM SERVED WITH A DOLLOP OF
FRESH WHIPPED CREAM AND SHORTBREAD GARNISH



KID'S MENU \$32 PER PERSON AGES 12 & UNDER

CHOICE OF STARTER - CRUDITES PLATE WITH DIP OR CAESAR SALAD

CHOICE OF ENTREE - CHICKEN FINGERS & FRIES OR FARFALLE PASTA IN ALFREDO SAUCE

CHOICE OF DESSERT - ICE CREAM SUNDAE OR FRESH FRUIT

Cocktail Package



EVENT TIME IS BETWEEN 7:00PM-1:00AM (11:00PM SUNDAYS) | MINIMUM 50 PEOPLE

**A COCKTAIL-STYLE RECEPTION ALLOWS YOU TO CELEBRATE
YOUR EVENT WITH CLASS AND INTIMACY.**

**GUESTS ARE ENCOURAGED TO MINGLE WHILE ENJOYING
PASSED HORS D'OEUVRES, INNOVATIVE FOOD DISPLAYS AND STATIONS
\$58 PER PERSON**

STATIONARY ON ARRIVAL

CRUDITES PLATTER WITH DIP
BAKED PITA CHIPS & ASSORTED HUMMUS
TORTILLA CHIPS WITH SALSA AND GUACAMOLE

PASSED HORS D'OEUVRES ON ARRIVAL

CHOOSE SIX | ONE HOUR OF SERVICE

ARANCINI | VEGETABLE SPRING ROLLS
BRUSCHETTA | CHÈVRE CHEESE & SUNDRIED TOMATO IN PHYLLO
VEGETABLE SAMOSAS WITH RAITA | MINI QUICHE
CHICKPEA FRITTERS | CHICKEN TIKKA
BREADED SHRIMP WITH SEAFOOD SAUCE
CHICKEN SATAY WITH SWEET CHILI SAUCE
SHRIMP CAKES WITH TARTAR SAUCE
SPINACH & CHEESE STUFFED MUSHROOM CAPS
CRISPY GINGER SHRIMP
MEATBALLS WITH MARINARA SAUCE
CRUDITES & DIP SHOOTERS
GRILLED VEGETABLES & GUACAMOLE CROSTINI WITH FETA
EGGPLANT & GRILLED PEPPER CROSTINI
RASPBERRY & BRIE CROSTINI WITH HONEY DRIZZLE

SATURDAY RESTRICTIONS WILL APPLY | COCKTAIL EVENTS MAY NOT BEGIN PRIOR TO 7PM
THIS PACKAGE INCLUDES CHOICE OF TABLE CLOTH + WHITE COCKTAIL NAPKINS | ALL PRICES ARE SUBJECT TO HST

Cocktail Package



LIVE STATION ON ARRIVAL

CHOOSE ONE | ONE HOUR OF SERVICE

MASHED POTATO MARTINIS - START WITH CREAMY MASHED POTATOES AND CHOOSE YOUR TOPPINGS! SHAVED BEEF, GRAVY, SAUTEED ONIONS, CARAMELIZED PEPPERS, BACON, CHEESE, GREEN ONIONS & SOUR CREAM

PASTA STATION - CHOOSE YOUR PASTA, CHOOSE YOUR SAUCE AND CHOOSE YOUR ACCOMPANIMENTS - SAUTEED IN FRONT OF YOUR EYES! PENNE, FARFALLE, TOMATO BASIL SAUCE, ALFREDO SAUCE, ROSES SAUCE, SAUSAGE, CHICKEN, SHRIMP, PEPPERS, MUSHROOMS, GARLIC, SPINACH, CHEESE, BACON, RED PEPPER FLAKES, PEPPER & PARMESAN

WING STATION - TOSSED IN YOUR CHOICE OF BUFFALO SAUCE, HONEY GARLIC, BBQ SAUCE OR SALT & PEPPER DRY RUB. SERVED WITH CRUDITES AND CHOOSE YOUR OWN DIPPING SAUCE - RANCH, DILL OR BLUE CHEESE

SELF-SERVE LATE NIGHT STATIONS

CHOOSE TWO | ONE HOUR OF SERVICE

FAJITA STATION - WARM TORTILLAS, GRILLED CHICKEN & BEEF STRIPS, SAUTEED ONIONS AND PEPPERS, MEXICAN RICE, ASSORTED FAJITA TOPPINGS, SALSA, SOUR CREAM & GUACAMOLE

NACHO STATION - TORTILLA CHIPS, WARM QUESO CHEESE, DICED TOMATOES, CHOPPED JALAPENOS, SHREDDED CHEESE, BLACK OLIVES, GREEN ONIONS, SALSA, GUACAMOLE & SOUR CREAM

PUB FOOD - WINGS, FRENCH FRIES, MOZZARELLA STICKS, CHEESE QUESADILLAS, GARLIC BREAD & CRUDITES WITH DIP
GRILLED CHEESE & TOMATO SOUP STATION - CLASSIC CHEDDAR CHEESE, PESTO & MOZZARELLA OR APPLE, BACON & GOUDA SERVED ALONG SIDE AN ESPRESSO CUP OF HOMEMADE TOMATO SOUP

GOURMET FRIES STATION - CLASSIC FRIES, SWEET POTATO FRIES, PULLED PORK, VEGETARIAN CHILI, GRAVY, ASSORTED CHEESE, BACON, GREEN ONIONS, SOUR CREAM, KETCHUP & GARLIC AIOLI

ANTIPASTO & CHARCUTERIE STATION - CURED MEATS, ASSORTED CHEESE, GRILLED VEGETABLES, ARTISAN BREAD CRISPS & CRACKERS, ASSORTED NUTS, DRIED FRUIT & MARINATED OLIVES

CHEESECAKE MARTINI BAR - NEW YORK STYLE CHEESECAKE SERVED IN COSMOPOLITAN GLASSES WITH ASSORTED FRUIT SAUCES, WHIPPED CREAM, FRESH FRUIT TOPPINGS & MORE

PRETZEL BAR - SOFT, JUMBO PRETZELS, SOFT PRETZEL STICKS, CLASSIC PRETZEL TWISTS, HOUSE BAKED PRETZEL ROLLS, WITH WARM QUESO CHEESE, MUSTARD, RANCH, HONEY MUSTARD & BBQ SAUCE DIPS

SATURDAY RESTRICTIONS WILL APPLY | COCKTAIL EVENTS MAY NOT BEGIN PRIOR TO 7PM
MINIMUM OF 40 GUESTS | ALL PRICES ARE SUBJECT TO HST

Bar Options



PREMIUM CASH BAR (GUESTS PAY) OR PREMIUM CONSUMPTION BAR

BEER \$7

ALEXANDER KEITH'S | CANADIAN | COORS LIGHT | MILLER GENUINE DRAFT
RICKARD'S RED | SLEEMAN CLEAR 2.0

LIQUOR \$8

SMIRNOFF VODKA | CANADIAN CLUB RYE | BACARDI WHITE RUM | BOMBAY SAPPHIRE GIN
J&B SCOTCH | KAHLUA | PEACH SCHNAPPS | ST. REMY BRANDY | RASPBERRY SOURPUSS
BLUE CURACAO | MELON LIQUEUR | CRÈME DE CACAO | CRÈME DE MENTHE
ASSORTED VODKA SODA COOLERS

HOUSE WINE \$8/\$30

PELLER FAMILY RESERVE (VQA) CHARDONNAY & MERLOT (GLASS/BOTTLE)

NON-ALCOHOLIC \$4

NON ALCOHOLIC BEER (ASSORTED POP & ASSORTED JUICE INCLUDED AT NO EXTRA COST)

\$350 IN SALES REQUIRED OR BILLED THE DIFFERENCE

PREMIUM HOST BAR (CLIENT PAYS) \$10 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

DELUXE CASH BAR (GUESTS PAY) OR DELUXE CONSUMPTION BAR

INCLUDES PREMIUM BAR ITEMS LISTED ABOVE

BEER \$8

CORONA | HEINEKEN | GUINNESS | STELLA

LIQUOR \$9

CAPTAIN MORGAN'S SPICED RUM | CROWN ROYAL | SOUTHERN COMFORT
GRAND MARNIER | JACK DANIELS | MALIBU RUM | TEQUILA | JAMESON IRISH WHISKEY
DISARONNO AMARETTO | BAILEYS | FIREBALL CINNAMON WHISKY

\$500 IN SALES REQUIRED OR BILLED THE DIFFERENCE

DELUXE HOST BAR (CLIENT PAYS) \$12 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

SUPERIOR CASH BAR (GUESTS PAY) OR SUPERIOR CONSUMPTION BAR

INCLUDES PREMIUM & DELUXE BAR ITEMS LISTED ABOVE

LIQUOR \$10

GREY GOOSE VODKA | JOHNNIE WALKER BLACK LABEL SCOTCH | EL DORADO 12 YR RUM
WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON | PATRONE TEQUILA
GLENFIDDICH 12 YR SINGLE MALT SCOTCH WHISKEY | HENNESSY COGNAC

\$750 IN SALES REQUIRED OR BILLED THE DIFFERENCE

HOST BAR (CLIENT PAYS) \$15 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

DRINK TICKETS

CLIENT PAYS FOR PREDETERMINED NUMBER OF TICKETS TO HAND OUT TO GUESTS OR TO BE KEPT AT BAR

PREMIUM DRINK TICKETS \$7.50 | GOOD FOR ANYTHING ON THE PREMIUM BAR

DELUXE DRINK TICKETS \$8.50 | GOOD FOR ANYTHING ON THE DELUXE BAR

SUPERIOR DRINK TICKETS \$9.50 | GOOD FOR ANYTHING ON THE SUPERIOR BAR