

All Occasions

AJAX CONVENTION CENTRE

CELEBRATE
EVERYTHING



celebrate

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

everything

PREMIUM DAMASK TABLE LINENS IN ASSORTED COLOURS
PREMIUM DAMASK NAPKINS IN ASSORTED COLOURS
VOTIVE CANDLES ON EACH TABLE
MICROPHONE & PODIUM
STATIONARY CAKE CUTTING
ROOM RENTAL*
NON-ALCOHOLIC BEVERAGES WITH BRUNCH & LUNCH

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/OR DANCING ARE SUBJECT TO SOCAN & RESOUND FEES.



MORNING BRUNCH \$44

- Freshly Baked Breakfast Breads
- Assorted Muffins & Croissants
- Scrambled Eggs with Butter & Herbs
- Belgium 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
- Coffee Bar with Decaff & Black, Green & Herbal Teas

AFTERNOON BRUNCH \$52

- Freshly Baked Rolls
- ACC House Salad with Assorted Dressings
- Cold Pasta Salad with Vegetables
- Crudités Platter with Dips
- Quiche Florentine (Spinach & Cheese)
- French Toast & Maple Syrup
- Triple Smoked Bacon | Breakfast Sausage
- Garlic & Herb Roasted Chicken Breast
- Roasted Potato Wedges | Vegetable Medley
- Mini Cheesecake Rounds with Assorted Toppings
- Fresh Fruit Assortment
- Assorted Fruit Juices & Pop
- Coffee Bar with Decaf & Black, Green & Herbal Teas

feature STATIONS

Minimum 40 Guests for any Add-On Station

MIMOSA STATION \$8

Fruit Juices, Sparkling Wine & Fruit Garnishes

ICED COFFEE STATION \$8

Cold Brew, Ice, Assorted Flavoured Syrups, Creamers, Cold Foam & Garnishes

ESPRESSO MARTINI STATION \$10

Cold Brew, Vodka, Kahlua, Baileys, Assorted Flavoured Syrups, Creamers, Cold Foam & Garnishes

OMELET STATION \$12.50

Your Choice of Assorted Meats, Cheeses & Vegetables

CREPE STATION \$12.50

Assorted Fillings and Sauces
Choose a Sweet or Savory Station

SWEET TABLE \$12

Gourmet Cakes, Assorted Cheesecakes, French Pastries & Fresh Baked Cookies

LIVE CARVERY \$15

Choose One:
Beef Sirloin with Peppercorn Sauce
Maple Roasted Ham
Apricot-Glazed Pork Loin

Kids 10 & Under
Are 25% Off
The Selected Buffet



BRUNCH



buffet LUNCHES

ALL BUFFET LUNCHES INCLUDE:
Pop & Juice | Fresh Coffee | Decaf | Herbal Teas

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

GOURMET PICNIC LUNCH BUFFET \$45

Cold Pasta Salad with Feta Cheese | Creamy Potato Salad
Domestic & Imported Cheese with Assorted Crackers
Vegetable Crudités & Dips | Deviled Eggs
Gourmet Sandwiches & Wraps:
Roast Beef & Caramelized Onions | Turkey, Brie & Cranberry Mayo
Ham & Gruyere | Chicken Salad | Vegetables & Hummus Wrap
Tuna Salad Wrap | Egg Salad Wrap
Dessert
Assorted Selection of Dessert Bites, Tarts & Squares
Fresh Fruit Platter

HOMESTYLE LUNCH BUFFET \$49

Assorted Warm Rolls & Pretzel Buns
Chef's Soup of the Day
Ajax House Salad with Assorted Dressings
Herb-Roasted Chicken Velouté
Cheese Tortellini Primavera in Rose Sauce
Garlic & Thyme Fingerling Potatoes | Grilled Vegetables
Dessert
Chocolate Cake | Fresh Fruit Platter

ITALIAN LUNCH BUFFET \$49

Garlic Bread & Garlic Bread with Cheese | Italian Wedding Soup
Classic Caesar Salad | Caprese Kabobs (Tomato, Mozzarella & Basil)
Chicken Piccata (Lemon Butter Sauce with Capers)
Spinach & Ricotta Ravioli in White Wine Cream Sauce
Crispy Gemstone Potatoes | Grilled Vegetables
Dessert
Homemade Tiramisu | Fresh Fruit Platter

MEDITERRANEAN LUNCH BUFFET \$49

Fresh Rolls & Pita Chips with Assorted Hummus
Avgolemono Soup | Marinated Olives
Greek Salad with Feta, Tomatoes, Cucumber, Red Onions & Olives
Chicken Souvlaki | Beef Souvlaki | Tzatziki
Mediterranean Pasta with Seasonal Vegetables
Herbed Rice with Spinach & Chickpeas
Grilled Vegetables
Dessert
Warm Apple Crumble | Fresh Fruit Platter

Kids
25% OFF
THE ADULT PRICE
10 & UNDER
REQUIRING A MEAL

plated LUNCHES

\$55 PER PERSON

THREE COURSE PLATED LUNCHES INCLUDE:
WARM ROLLS & BUTTER, VEGETABLE MEDLEY
ASSORTED NON-ALCOHOLIC COLD BEVERAGES AND
COFFEE & TEA SERVICE WITH DESSERT
EVENT TIME IS 11 AM TO 4 PM

Starters

VEGETABLE BARLEY SOUP

With a Fresh, Herbed Dumpling

BUTTERNUT SQUASH SOUP

With Creme Fraiche

AJAX HOUSE SALAD

Mixed Greens, Cucumber & Tomato with
Fresh Thyme & Dijon Cider Vinaigrette

CEASAR SALAD

Hearts of Romaine Tossed in
Creamy Garlic Dressing with
Parmesan Cheese, Prosciutto & Croutons

GOURMET SPRING SALAD

Mixed Greens, Strawberries,
Mandarin Oranges, Pecans, Feta Cheese &
Raspberry Vinaigrette

Dessert

CREME BRULEE

Bright Orange Notes with a Crisp, Sugar
Crackle

CARROT CAKE

With Walnuts & Cream Cheese Icing

LEMON MOUSSE CAKE

With White Chocolate Shavings

CHOCOLATE TRUFFLE MOUSSE

Chocolate Genoise Sponge Cake with a
Layer of Chocolate Mousse & Ganache Top

CHOCOLATE POT DE CREME

Rich Chocolate Cream with Whipped Cream
With Shortbread Cookie Garnish

Mains

GRILLED CHICKEN SUPREME

White Wine & Herb Pan Sauce

MAPLE DIJON CHICKEN

Oven Roasted with Maple Syrup &
Dijon Mustard Glaze

LEMON CHICKEN

Lemon Herb Chicken Supreme with
Light Lemon Jus

BAKED SALMON

With Lemon, Butter & Herbs

Vegetarian

CHEESE TORTELLINI PRIMVERA

In Rose Sauce

SPINACH & RICOTTA RAVIOLI

In White Wine Cream Sauce

POTATO GNOCCHI PESTO

Sauteed Potato Dumplings with
Housemade Pesto Sauce (Vegan)

WILD MUSHROOM RISOTTO

Arborio Rice, Wild Mushrooms,
White Wine & Parmesan Cheese

Side + Veg Medley

HERB-ROASTED SMASHED POTATOES

RED-SKINNED MASH

WILD RICE PILAF

+ VEGETABLE MEDLEY

Kids

**\$30 PER PERSON
10 & UNDER REQUIRING A MEAL**

FIRST COURSE:
CAESAR SALAD OR CRUDITES WITH DIP
MAIN ENTREE:
CHICKEN TENDERS & FRIES OR PASTA
DESSERT
ICE CREAM SUNDAE OR
FRESH FRUIT PLATE

buffet DINNERS

All Buffets Include a Coffee & Tea Bar Consisting of Coffee, Decaf and Black, Green & Herbal Teas

Kids' Pricing: 25% Off Ages 10 & Under Requiring A Meal

PUB FAVOURITE'S BUFFET \$56

Garlic Bread | Caesar Salad | Crudites & Dips
Cheese Quesadillas | Wings (Assorted Sauces)
Pepperoni Pizza | Vegetarian Pizza
Chicken & Waffle Bites with Maple Butter Drizzle,
Fish N Chip Skewers with Tartar Sauce,
Bite-Sized Sweets | Assortment of Fresh Fruit

A TASTE OF THE CARIBBEAN \$59

Warm Rolls, Biscuits & Pretzel Buns
Caribbean Sweet Potato Soup
Ajax House Salad with Assorted Dressings
Jerk Chicken & Gravy | Jamaican Fried Dumplings
Coconut Crusted Tilapia (Escovitch)
Roasted Potato Wedges | Fried Plantain
Caribbean Rice & Peas | Grilled Vegetables
Cheesecake with Mango & Strawberry Sauce
Assorted Fresh Fruit

CHEF'S SIGNATURE BUFFET \$65

Our Executive Chef's Personal Selection of his Favourite Menu Items:

Warm Rolls, Biscuits & Pretzel Buns
French Onion Soup with an Aged Gruyere Crostini
Pear Salad with Smoked Gouda & Candied Pecans
Chicken Supreme with Mushroom Cream Sauce
Slow Roasted Short Rib with Red Wine Jus
Cranberry Port Black Cod
Creamy Pesto Cheese Tortellini
Herb Roasted Smashed Potatoes
Ginger Wild Rice Pilaf
Seasonal Vegetable Medley
Chef's Selection of Assorted Cheesecake Truffles
Apple Blossom
Assortment of Seasonal Fresh Fruit

Pop & Juice Not Included | Refer to Page 13 for Bar Information
All Buffets Must Be Served By 8:00pm



CELEBRATION BUFFET \$62

Create Your Own Buffet:

Warm Rolls, Biscuits & Pretzel Buns

Choose One Soup

Butternut Squash | Tomato/Basil | Parsnip | Potato/Leek

Choose One Salad:

Ajax House Salad - Mixed Greens, Cucumber, Tomato & Assorted Dressings

Caesar Salad - with Prosciutto, Parmesan & Croutons

Ajax Spring Salad - Mixed Greens, Berries, Mandarins,

Pecans, Feta & Raspberry Vinaigrette

Mediterranean Chickpea Salad

Choose Two Meat Entrees (Additional Entree \$8):

Roasted Chicken Breast with Pan Jus

Herb Roasted Chicken Velouté

Lemon Herb Chicken Supreme with Light Lemon Jus

Butter Chicken | Jerk Chicken & Gravy

Herb-Crusted Beef Striploin with Brandy Demi-Glace

Beef Sirloin with Peppercorn Sauce | Beef Short Ribs

Coconut-Crusted Tilapia | Baked Salmon/Butter & Herbs

Blackened Salmon with Grilled Lemon Wedge

Choose One Vegetarian Entree:

Butternut Squash and Ricotta Cannelloni

Spinach & Ricotta Ravioli in White Wine Sauce

Wild Mushroom Risotto

Asian Fusion Tofu Stir Fry

Vegan Gnocchi with House Made Pesto Sauce

Choose One Starch + Vegetable Medley

Red Skin Mashed Potatoes | Crispy Baby Gem Potatoes

Garlic & Thyme Roasted Fingerling Potatoes

Herbed Rice | Wild Rice Pilaf

Choose Two Desserts

Chocolate Fudge Cake | Cheesecake, Assorted Toppings

Rocky Road Cake | Bread Pudding | Classic Tiramisu

Warm Apple Crumble | Sticky Toffee Pudding

Iced Orange Cake | Strawberry Shortcake

Assortment of Sweet Treats (Bars, Bites & Tarts)

Assortment of Seasonal Fresh Fruit

south asian BUFFET

HALAL BUFFET \$60

Warm Naan Bread
Ajax House Salad (Mixed Greens, Tomatoes, Cucumber
and Choice of Dressings)

CHOOSE TWO MEAT DISHES

Butter Chicken
Chicken Korma
Chicken Biryani
Chicken Masala
Chicken Malai Boti
Keema Palak
Lamb Curry
Goan Fish Curry
Beef Pulao

CHOOSE THREE VEGETARIAN DISHES

Chana Aloo
Eggplant Curry
Paneer Butter Masala
Kadai Paneer
Afghani Rice
Stir Fried Cabbage With Fennel Seed
Vegetable Biryani

For Vegetarian Menus - Select 5 Vegetarian Dishes

CHOOSE TWO DESSERTS

Assorted Sweets (Brownies, Bites, Tarts, Squares)
Fresh Fruit with Custard
Gulab Jamun in Sugar Syrup
Gulab Jamun Cheese Cake
Rice Kheer

Coffee Bar with Regular & Decaf
Black Tea, Green Tea & Herbal Teas

Kids 10 & Under \$25% Off



APPETIZERS \$12

**Choose Four (4)
Served Stationary**

Aloo Tikki

Crisp Pan-Seared Potato Patties Infused with Warm
Spices, Fresh Herbs & Green Chili
Served With Chutney & Mint Coriander Yogurt

Chickpea Fritters

Golden Fried with Cumin, Garlic & Coriander
Served with Spiced Yogurt Raita

Chicken Tikka

Char-Grilled Chicken Marinated in Yogurt, Garlic,
Ginger & Kashmiri Spices
Served with Smoked Paprika Aioli

Thai Chicken Rolls

Crispy Rolls Filled with Aromatic Chicken,
Lemongrass, Ginger & Vegetables
Served with Sweet Chili Sauce

Crispy Ginger Shrimp

Tossed with Fresh Ginger, Garlic, and Chili.
Served with Soy-Lime Ginger Sauce

Chicken Tikka Samosas

Flaky Pastry filled with Spiced Chicken Tikka, Onions
& Herbs, Served with Mango Chutney & Raita

Vegetable Samosas

Crisp Pastry Stuffed with Curried Potatoes, Peas &
Toasted Spices, served with Mint Mango Chutney

Vegetable Spring Rolls

Crispy Rolls Packed with Seasoned Vegetables &
Glass Noodles. Served with Plum Sauce

UNLIMITED POP & JUICE \$8

Coke | Diet Coke | Sprite
Ginger Ale | Soda Water | Tonic Water
Orange Juice | Cranberry Juice | Pineapple Juice
Fruit Punch | Iced Tea | Clamato Juice

EVENT TIME

4:00PM-11:00PM SUNDAY TO THURSDAY
6:00PM-1:00AM FRIDAYS

PREMIUM PRICING FOR SATURDAYS*

*BASED ON AVAILABILITY

plated DINNERS

Three Course Plated Meals Consist Of:
Warm Rolls, Pretzel Buns, Biscuits & Butter
One Starter | One Entree | One Dessert | Tea & Coffee

starters

Roasted Butternut Squash Soup

Rich And Velvety, Garnished with a Creme Fraiche Swirl

Tomato Basil Bisque

Roasted Tomatoes & Fresh Basil

French Onion Soup

With an Aged Gruyere Crostini

Ajax House Salad

Mixed Greens, Cucumber, Tomatoes &
Dijon Cider Vinaigrette with Fresh Thyme House Dressing

Summer Strawberry Salad

Mixed Greens, Strawberries, Mangos & Bell Peppers
In Lemon Basil White Balsamic Dressing with Sweet Chili Croutons

Classic Caesar Salad

Hearts of Romaine, Caesar Dressing, Parmesan Cheese,
Prosciutto & Croutons

Greek Salad

Mixed Greens, Tomatoes, Red Onion, Bell Peppers &
Cucumbers. With Black Olives, Crumbled Feta & Greek Dressing

Farfalle a La Vodka

With Sautéed Vegetables &
Vodka-Infused Rose Cream Sauce



Plated Dinners Require Assigned Seating

To Add an Additional Starter (4 Courses)
Add \$8 per person

To Give a Choice of Two Meat Options + One Vegetarian -
Add \$8 Per Person

Client Must Provide a Place Card for Each Guest Indicating
their Pre-Determined Selection

Non-Alcoholic Beverages Not Included
See Bar Options Page 13

Hors D'oeuvres Add-On Options - See Page 10



Plated Dinners Are Available for Main Floor Bookings Only | Event Time Sun to Thurs 4pm-11pm | Fridays 6pm - 1am
Premium Pricing For Saturdays Based On Availability

plated DINNERS

main entrees

Chicken Supreme 58

With Mushroom Cream Sauce

Herb Roasted Chicken Veloute 58

Roasted Chicken with a Creamy, Herb-Infused Velouté Sauce

Alsatian Chicken 58

Roasted Chicken Breast stuffed with Swiss Cheese & Smoked Turkey with a Thyme-Riesling Demi-Glace

Mediterranean Roasted Salmon 60

With Dill Yogurt Sauce, Cucumber & Lemon

Chicken & Beef Duo 62

Roasted Chicken Breast with Pan Jus Paired with Manhattan Striploin with Brandy Demi-Glace

Beef Sirloin 64

With Madagascar Green Peppercorn Sauce

Manhattan Beef Striploin 64

With Brandy Demi-Glace

Asian Fusion Tofu Stirfry (Vegan) 52

Medley of Vegetables & Golden Crispy Tofu, Stir-Fried in Sweet Gochujang Chili Sauce

Spinach & Ricotta Ravioli (Veg) 52

White Wine Cream Sauce Garnished with Fresh Parsley & Herbed Cheese

Potato Gnocchi (Vegan) 52

With House Made Pesto Sauce

Entrees Served with Seasonal Vegetable Medley and Choice of Red-Skin Potato Mash, Crispy Gem Potatoes, Potatoes Dauphinoise or Herbed Rice



Chocolate Truffle Mousse

desserts

Salted Caramel Cheesecake

The perfect paring of sweet and salty. A delectable White Chocolate Cheesecake baked atop a Chocolate Cookie Graham base. Topped with Rich Homemade Salted Caramel.

Traditional Tiramisu

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

Warm Apple Crumble

Warm Baked Apples Topped with Cinnamon, Brown Sugar & Rolled Oats Crumble

Strawberry Dream Mousse

Vanilla Cake and layers of Strawberry-Lime Cream and Strawberry-Lime Mousse, covered with a Lustrous Strawberry Glaze and finished with a White Chocolate Wafer

Chocolate Truffle Mousse

Layers of Chocolate Genoise & Chocolate Mousse, Wrapped with a Decorative Chocolate Sponge Cake

Dark Chocolate Torte - G/F & D/F

A Rich and Fudgy, Intensely Chocolatey Delight. Naturally Gluten-Free and Dairy Free

kid's meal (10 & Under)

Three Course Meal 36

First Course

Choice of Crudites & Dip Plate or Caesar Salad

Main Entree

Choice of Chicken Fingers & Fries or Farfalle Pasta & Alfredo Sauce

Dessert

Choice of Chocolate Cake, Ice Cream Sundae or Fresh Fruit Plate

hors d'oeuvres



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

CHOOSE ANY **FOUR**

BONELESS CHICKEN BITES WITH BBQ DIP
BREADED SHRIMP - WITH CLASSIC SEAFOOD SAUCE
CHICKEN SATAY SKEWER - WITH SWEET CHILI SAUCE
CHICKEN & WAFFLE BITES WITH MAPLE BUTTER DRIZZLE
CHICKEN TIKKA - WITH MINT YOGURT CHUTNEY
CRAB RANGOON - REAL CRAB & CREAM CHEESE WITH HERBS IN A FRIED WONTON
CRISPY GINGER SHRIMP - WITH ORANGE GINGER SAUCE
DILL PICKLE BRAISED CHICKEN BITES WITH HONEY DILL AIOLI
MARINATED SHRIMP - WITH MANGO & PINEAPPLE SALSA
MINI QUICHE - ROASTED RED PEPPER, HAM & CHEESE, LEEK & ONION
SHRIMP CAKES - WITH TARTAR SAUCE
STEAK AND POTATO SKEWER - WITH CHIMICHURRI DRIZZLE
THAI CHICKEN ROLLS - WITH SWEET CHILI SAUCE

VEGETARIAN

ARANCINI - PANKO ENCRUSTED RICE & SWISS CHEESE BALLS WITH MARINARA
ANTIPASTO SKEWER - SALAMI, CHEESE, OLIVE & TOMATO WITH BALSAMIC DRIZZLE
BRIE & RASPBERRY ENCROUTE (BAKED IN PASTRY)
BRUSCHETTA - ON A FRENCH BAGUETTE
CHEVRE CHEESE & SUNDRIED TOMATOES - IN PHYLLO PASTRY
CHICKPEA FRITTERS - WITH MINT YOGURT CHUTNEY
FALAFEL BITES WITH TAHINI SAUCE & PICKLED CUCUMBER
FRIED CHEESE RAVIOLI WITH MARINARA DIP
GRILLED VEGETABLES & GUACAMOLE - ON A CROSTINI WITH FETA
MEXICAN STREET CORN CUPS
MINI QUICHE - ROASTED RED PEPPER, LEEK & ONION
SPINACH & CHEESE STUFFED MUSHROOM CAPS
VEGETABLE SAMOSAS - WITH CUCUMBER RAITA
VEGETABLE SPRING ROLLS - WITH PLUM SAUCE



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



**ADD-ON STATIONS TO ANY BRUNCH, LUNCH OR DINNER
MINIMUMS MAY APPLY**

FOOD STATIONS

SLIDERS & FRIES \$8

BEEF BURGERS, CHEESEBURGERS & FRENCH FRIES WITH CONDIMENTS

PIZZA \$8

HOUSEMADE PEPPERONI PIZZA & VEGETARIAN PIZZA

POUTINE STATION \$8

MAKE YOUR OWN WITH CRISP FRENCH FRIES, FRESH CHEESE CURDS & HOT BROWN GRAVY

LOADED FRIES STATION \$9

MAKE YOUR OWN WITH CRISP FRENCH FRIES, SWEET POTATO FRIES, PULLED PORK, GRAVY, GRATED CHEESE, BACON BITS, GREEN ONIONS, SOUR CREAM, KETCHUP, SPICY MAYO, MEDITERRANEAN WHIPPED FETA & GARLIC AIOLI SAUCE

POPCORN BAR \$10 (MIN 50 GUESTS)

ASSORTED POPCORN FLAVOURS SUCH AS CARAMEL, BUTTER, WHITE CHEDDAR, KETTLE CORN & MORE WITH LABELS, SCOOPS & TAKE-HOME BAGS

NACHO STATION \$10

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

LATE NIGHT MUNCHIES \$10

MINI POUTINE CUPS, TRUFFLE MAC & CHEESE FRITTERS WITH SPICY KETCHUP, JALAPENO POPPERS, STUFFED MUSHROOM CAPS, BONELESS CHICKEN BITES WITH BBQ DIP, VEGGIE SPRING ROLLS, BROWNIES, TARTS & CHEESECAKE BITES

CARNIVAL EATS \$12

CHICKEN SLIDERS WITH COLESLAW & CRISPY ONIONS, MEXICAN STREET CORN CUPS, FRIED CHEESE RAVIOLI & MARINARA, CHICKEN & WAFFLE BITES WITH MAPLE BUTTER, FISH N CHIP SKEWERS WITH TARTAR SAUCE, MINI DONUT SKEWERS, CHURROS & S'MORES BITES

SUSHI & TEMPURA \$15 (MINIMUM 50 GUESTS)

A COLOURFUL ASSORTMENT OF SASHIMI, SUSHI & MAKI AND SHRIMP & VEGETABLE TEMPURA WITH SOY SAUCE, FRESH GINGER & WASABI

ESPRESSO & CAPPUCINO BAR \$16 (MIN 100 GUESTS)

FRESHLY BREWED ESPRESSO & CAPPUCCINO WITH A VARIETY OF SYRUPS, SPICES AND WHIPPED TOPPINGS. SERVED BY A PROFESSIONAL BARISTA. LOGOED CUPS AVAILABLE

Cocktail RECEPTION

\$65 PER PERSON

EVENT TIME 7PM-1AM

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 LIVE STATIONS

7PM ARRIVAL

STATIONARY SNACKS

PASSED HORS D'OEUVRES

8PM-9:30PM

1 LIVE STATION

2 SELF-SERVE STATIONS

11PM-12AM

SWEET STATION

COFFEE BAR

Stationary On Arrival

CRUDITES PLATTER WITH ASSORTED DIPS

BAKED PITA CHIPS WITH ASSORTED HUMMUS

TRI COLOUR TORTILLA CHIPS WITH SALSA AND GUACAMOLE



Passed Hors D'oeuvres

CHOOSE ANY EIGHT | ONE HOUR OF SERVICE

BONELESS CHICKEN BITES | BREADED SHRIMP | CHICKEN SATAY SKEWER WITH SWEET CHILI SAUCE

CHICKEN & WAFFLE BITES WITH MAPLE BUTTER | CHICKEN TIKKA WITH MINT YOGURT CHUTNEY

CRAB WONTON | CRISPY GINGER SHRIMP WITH ORANGE GINGER SAUCE

DILL PICKLE BRAISED CHICKEN BITES WITH HONEY DILL AIOLI

MARINATED SHRIMP WITH MANGO & PINEAPPLE SALSA | SHRIMP CAKES WITH TARTAR SAUCE

STEAK AND POTATO SKEWER - WITH CHIMICHURRI DRIZZLE | THAI CHICKEN ROLLS

VEGETARIAN:

ARANCINI WITH MARINARA | ANTIPASTO SKEWERS | BRIE & RASPBERRY ENCROUTE

BRUSCHETTA | CHEVRE CHEESE & SUNDRIED TOMATOES IN PHYLLO | CHICKPEA FRITTERS

FALAFEL BITES WITH TAHINI | FRIED CHEESE RAVIOLI WITH MARINARA | MEXICAN STREET CORN CUPS

MINI QUICHE | SPINACH & CHEESE STUFFED MUSHROOM CAPS | VEGGIE SAMOSAS | VEGGIE SPRING ROLLS

SATURDAY RESTRICTIONS MAY APPLY | COCKTAIL EVENTS MAY NOT BEGIN PRIOR TO 7PM

BALLROOM BOOKINGS ONLY | ALL PRICES ARE SUBJECT TO HST

COFFEE & TEA BAR INCLUDED | NON-ALCOHOLIC COLD BEVERAGES NOT INCLUDED - SEE BAR OPTIONS PAGE 12



Live stations - choose one

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 - PENNE, FARFALLE, TOMATO BASIL SAUCE, ALFREDO SAUCE, ROSE 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 stations - choose two

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 FAVES - WINGS, FRENCH FRIES, FISH TACOS, CHEESE QUESADILLAS, GARLIC BREAD & CRUDITES WITH DIP

GRILLED CHEESE & TOMATO SOUP STATION - THREE KINDS: CLASSIC CHEDDAR CHEESE, PESTO & MOZZARELLA AND APPLE/BACON/GOUDA SERVED ALONG SIDE AN ESPRESSO CUP OF HOMEMADE TOMATO SOUP

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

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

SUSHI & TEMPURA - A COLOURFUL ASSORTMENT OF SASHIMI, SUSHI & MAKI WITH SOY SAUCE, FRESH GINGER & WASABI WITH SHRIMP & VEGETABLE TEMPURA

sweet stations - choose one

CHEESECAKE MARTINI BAR - NEW YORK STYLE CHEESECAKE WITH YOUR CHOICE OF BLUEBERRY SAUCE, STRAWBERRY SAUCE, CHOCOLATE SAUCE, CARAMEL SAUCE, WHIPPED CREAM, FRESH FRUIT & MORE

CHOCOLATE FOUNTAIN - FLOWING CHOCOLATE GANACHE WITH FRESH FRUIT, RICE KRISPIE TREATS, MARSHMALLOWS, LADY FINGER COOKIES & MORE

GOURMET SWEETS - ASSORTED CAKES, CHEESECAKES & FRENCH PASTRIES

BITE-SIZED TREATS & FRESH FRUIT - AN ASSORTMENT OF SQUARES, TARTS, COOKIES, BITES & FRESH FRUIT PLATTER

ICE CREAM SUNDAE BAR - FRENCH VANILLA ICE CREAM WITH CHOCOLATE & CARAMEL SAUCE, CHOCOLATE CHIPS, RAINBOW SPRINKLES & WHIPPED CREAM & MARASCHINO CHERRIES



bar menu

Premium Bar Beverage Menu

Wine: Peller Family Reserve: Sauvignon Blanc & Merlot

Liquor: Smirnoff Vodka | Canadian Club Rye | Bacardi White Rum | Bombay Sapphire Gin | J&B Scotch | Peach Schnapps
Brandy | Blue Curacao | Melon Liqueur | Assorted Seltzers & Sodas

Beer: Alexander Keith's | Canadian | Coors Light | Miller Genuine Draft | Rickard's Red | Molson Ultra

Non-Alcoholic: Non-Alcoholic Beer | Orange | Cranberry | Pineapple | Clamato | Margarita Lime Mix

Coke | Diet Coke | Sprite | Ginger Ale | Soda Water | Tonic Water

Host (Open) Bar (Host Pays Prior To Event) \$10.00pp, per Hour of Bar (Min 3 Hours, Max 8 Hours)

Consumption Bar (Host Pays Following Event - Deposit Required) \$7.50 (Liquor/Wine/Beer)

Cash Bar (Guests Pay):

\$8.00 (Liquor/Wine/Beer), \$6.50 (Non/Alc Beer/Mocktails), \$30 (Bottle of Wine - Sauv Blanc/Merlot) \$3.50 (Pop/Juice)

Minimum Spend for Cash or Consumption Bar is \$450

Deluxe Bar Beverage Menu

Includes Premium Bar Items Listed Above

Wine: Wayne Gretzky Pinot Grigio & Cabernet-Merlot; Peller Family Reserve Rose

Liquor: Ketel One Vodka | Captain Morgan Dark Rum | Crown Royal | Grand Marnier | Malibu Rum | 1800 Tequila Blanco

Jameson Irish Whisky | Disaronno | Baileys | Somersby Apple Cider

Beer: Corona | Heineken | Guinness | Stella

Host Bar - \$12.50pp, per Hour of Bar (Min 3 Hours, Max 8 Hours)

Consumption Bar: \$8.50 (Liquor/Wine/Beer)

Cash Bar - \$9.00 (Liquor/Wine/Beer), \$36 (Bottle of Wine - Wayne Gretzky Pinot Grigio & Cab Merlot)

Minimum Spend for Cash or Consumption Bar is \$600

Superior Bar Beverage Menu

Includes Premium & Deluxe Bar Items Listed Above

Wine: Trius Sauvignon Blanc & Cabernet Sauvignon | Prosecco | Rose Wine

Liquor: Grey Goose Vodka | Johnnie Walker Black Label Scotch | El Dorado 12Yr Rum | JP Wiser's 15 Year

Glenfiddich 12Yr Single Malt Scotch Whisky | Hennessy | Patron Tequila

Beer: Assorted Craft Beer

Host Bar: \$18.50pp, per Hour of Bar (Min 3 Hours, Max 8 Hours)

Consumption Bar - \$9.50 (Liquor/Wine/Beer)

Cash Bar - \$10.00 (Liquor/Wine/Beer), \$40 (Bottle of Wine - Trius Sauvignon Blanc & Cabernet Sauvignon)

Minimum Spend for Cash or Consumption Bar is \$750

Drink Tickets to Distribute as You Wish (Host Pays in Advance)

Premium Bar: \$7.50 Per Ticket | Deluxe Bar: \$8.50 Per Ticket | Superior Bar: \$9.50 Per Ticket

Unlimited Non-Alcoholic Host Bar (Host Pays in Advance)

\$8.00pp (Maximum 8 Hours or 15 mins prior to event end time)

Extras

Dinner Wine - Peller Family Reserve Sauvignon Blanc & Merlot \$30.00/bottle

Sparkling Wine Toast or Rose Sparkling Wine Toast \$6.50pp | Prosecco Toast \$7.50pp

Espresso Martini Station - Cold Brew, Vodka, Baileys, Flavoured Syrups, Garnishes \$10.00pp (Max 3 Hours)

Bar Items & Prices Subject to Change Based on Availability | All Alcohol must be Served with Mix, on Ice or with Water | Bar Prices Include HST

Wine List

VQA



White

Peller Family Reserve Sauvignon Blanc \$30

Medium straw, floral, apple, lemon & oak aromas;
Dry, crisp with green apple & pear flavours 750mL

Wayne Gretzky Pinot Grigio \$36

Pale copper colour with lifted pear fruit
on the nose with hints of cedar and citrus.
Ripe pear, citrus and melon on the palate
followed by a dry, cleansing finish 750mL

Trius Sauvignon Blanc \$40

Rich tropical fruits with a creamy finish.
Soft yet fresh with balanced acidity and
lingering melon flavours on the tongue. 750mL

Red

Peller Family Reserve Merlot \$30

Bright ruby red with a bouquet of cherry, dark plum,
currant, smoky oak and spice.
Medium bodied, fruit-flavoured with soft drying
tannins and fruit-forward flavours of red cherry,
berry and spice. Dry finish with notes of black tea,
cherry, currant and spice 750mL

Wayne Gretzky Cabernet Merlot \$36

Medium ruby in colour with aromas of red plum,
nutmeg, cassis plus hints of smoke and cedar.
Medium-bodied with balanced acidity and
supportive medium tannins with flavours of
red plum ending. 750mL

Trius Sauvignon Blanc \$40

Medium garnet; aromas of chocolate, cassis
and cedar. Dry, medium body, chocolate and
red berry flavour with undertones of smoky oak and
prune. Nicely balanced with medium tannins. 750mL

Sparkling Toasts

Sparkling Wine Toast 5oz \$6.50

Rose Sparkling Wine Toast 5oz \$6.50

Prosecco Toast 5oz \$7.50

Decor & RENTALS



DROP DOWN SCREEN & PROJECTOR
12ftx12ft Screen & 5000 LM Projector
HDMI Connection
\$150



WALL MOUNTED TV
USB Connection
\$50



SCUBA CHAIR COVERS
Tight Fitting, Rouched, Four Colours
■ ■ ■ ■
\$5.00



CHAIR COVER BANDS
With Diamond Circle, Five Colours
■ ■ ■ ■ ■
\$1.00



BLACK CHIAVARI CHAIR
White or Black Cushions
\$5.00



SEQUIN TABLE CLOTHS
Blush, Black, Silver, Gold, Champagne,
Navy Blue, Red & White
\$45.00



OVERLAYS
Assorted Sizes, Colours & Textures
\$18.00



TABLE RUNNERS
Chiffon, Satin, Sequin & Burlap
\$15.00



CAKE STAND
16" Diameter, 8" Tall, White
\$15.00



7 TIER CUPCAKE STANDS
Acrylic, Clear
\$35.00



BRIDAL SUITE WITH KEY
Access 30 Mins Prior to Your Event
Based on Availability
\$100



ENVELOPE/CARD BOXES
White/Wood or Gold/Glass
\$25



STAGE/RISERS & STAIRS
Customized Sizes - 8x4 Sections
Custom Pricing



STANCHIONS
Black Rope with Black & Gold Stands
8 Stands, 8 Ropes (5ft Long)
\$175



3 PANEL BACKDROP
Ivory. Three Pieces - 4ft, 5ft & 6ft
\$100.00



ROYALTY CHAIRS
White
\$100/Chair or \$150 for Two

Silver Glass Charger Plate



\$5.00

Gold Glass Charger Plate



\$5.00

Wood Grain Charger Plate



\$5.00

Silver Rim Charger Plate



\$5.00

Gold Rim Charger Plate



\$5.00

Black Rim Charger Plate



\$5.00

Silver Bead Charger Plate



\$5.00

Gold Bead Charger Plate



\$5.00

Clear Bead Charger Plate



\$5.00

Black Glitter Acrylic



\$2.50

Gold Acrylic



\$2.50

Black Acrylic



\$2.50

Champagne Acrylic



\$2.50

Silver Acrylic



\$2.50

Celebrate. Everything.



AJAX
CONVENTION
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CELEBRATE EVERYTHING



  @AJAXCONVENTIONCENTRE

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