

AJAX CONVENTION CENTRE

Holiday Packages



it's the most wonderful time of the year...



'tis the season to celebrate!

INCLUDED IN EVERY HOLIDAY PACKAGE:

ROOM RENTAL*

FRESHLY BREWED COFFEE & TEA WITH DESSERT

COAT CHECK SERVICE*

FREE PARKING

PROFESSIONALLY UNIFORMED STAFF

MAITRE D' & EVENT COORDINATOR

FLOOR LENGTH PREMIUM TABLE LINENS IN CHOICE OF COLOUR

PREMIUM NAPKINS IN CHOICE OF COLOUR

2" VOTIVE CANDLES ON EACH TABLE

MICROPHONE & PODIUM

HOLIDAY DECOR IN THE LOBBY & EACH ROOM

HOLIDAY MUSIC WELCOMING GUESTS IN THE LOBBY

LED COLOUR CHANGING CEILING LIGHTING IN THE BALLROOMS

HOLIDAY PHOTO BACKDROP IN THE LOBBY

DISCOUNT PROMO CODES FOR NEIGHBOURING HOTELS (BASED ON AVAILABILITY)

ALL ITEMS LISTED ARE BASED ON A PER PERSON COST

CUSTOM MENUS ARE AVAILABLE UPON REQUEST

ALL PRICING THROUGHOUT PACKAGE IS APPLICABLE TO HST UNLESS OTHERWISE SPECIFIED

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

*COAT CHECK INCLUDED WITH MINIMUM 80 GUESTS (WEATHER DEPENDANT)

hors d'oeuvres



ADD A COCKTAIL HOUR WITH BUTLER PASSED HORS D'OEUVRES &
NON-ALCOHOLIC WELCOME PUNCH ON ARRIVAL \$12 PER PERSON
CHOOSE ANY COMBINATION OF SELECTIONS (BASED ON 5 PIECES PER PERSON)

CRANBERRY GLAZED MEATBALLS - WITH HINTS OF SAGE
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
BRAISED BEEF YORKIES - BRAISED BEEF, YORKSHIRE PUDDING & HORSERADISH AIOLI
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
WINTER HARVEST CROSTINI - ROASTED BUTTERNUT SQUASH, GOAT CHEESE, CRANBERRY RELISH,
TOASTED PECANS & FRESH SAGE
BRIE & RASPBERRY ENCROUTE (BAKED IN PASTRY)
BRUSCHETTA - ON A FRENCH BAGUETTE
CHEVRE CHEESE & SUNDRIED TOMATOES - IN PHYLLO PASTRY
POTATO CROQUETTE - CRISPY POTATO & ROSEMARY CROQUETTE FILLED WITH SMOKED GOUDA
FALAFEL BITES WITH TAHINI SAUCE & PICKLED CUCUMBER
FRIED CHEESE RAVIOLI WITH MARINARA DIP
GRILLED VEGETABLES & GUACAMOLE - ON A CROSTINI WITH FETA
FIG AND CAMEMBERT BITE - WARM CAMEMBERT, ROASTED FIGS & MAPLE BALSAMIC GLAZE
MINI QUICHE - ROASTED RED PEPPER, LEEK & ONION
CHRISTMAS STUFFING STUFFED MUSHROOMS - SAGE STUFFING & GRUYERE CHEESE
VEGETABLE SAMOSAS - WITH CUCUMBER RAITA
VEGETABLE SPRING ROLLS - WITH PLUM SAUCE

plated dinners

ALL PLATED DINNER PACKAGES INCLUDE: THREE COURSE MEAL
SEE ENTRÉES FOR PER PERSON PRICING

CHOOSE ONE STARTER, ONE ENTRÉE WITH SIDES & ONE DESSERT
ALL ENTRÉES ARE SERVED WITH WARM ROLL & BUTTER, CHOICE OF ONE SIDE AND VEGETABLE MEDLEY

TO GIVE YOUR GUESTS A CHOICE OF THREE ENTREES (INCLUDING VEGETARIAN) - ADD \$5 PER PERSON
CLIENT MUST PROVIDE A PLACE CARD FOR EACH GUEST CLEARLY INDICATING EACH PRE-DETERMINED SELECTION
PLATED MEALS AND CHOICE OF MEALS REQUIRE ASSIGNED SEATING

STARTERS

FRENCH ONION SOUP

SLOW-CARAMELIZED ONIONS SIMMERED IN A RICH BEEF BROTH, TOPPED WITH TOASTED CROSTINI AND MELTED GRUYÈRE CHEESE.

CREAM OF CAULIFLOWER AND WHITE CHEDDAR SOUP

SLOW ROASTED CAULIFLOWER, WHITE CHEDDAR CHEESE, SEASONED POTATOES

PARSNIP AND PEAR CHRISTMAS SOUP

BAKED PEARS, PARSNIPS AND SHALLOTS, IN A DELICATE WHITE WINE CREAM FINISHED WITH CRISPY SAGE

WINTER VEGETABLE MINISTRONE SOUP

SEASONAL ROASTED VEGETABLES

THE CLASSICS

AJAX HOUSE SALAD

OR

GOURMET CAESAR SALAD

HOLIDAY APPLE AND FENNEL SALAD

SHAVED FENNEL, APPLE MATCH STICKS, DRIED CHERRIES AND LEMON HONEY VINAIGRETTE ON A BED OF MIXED GREENS

HARVEST ROOT VEGETABLE SALAD

ROASTED BEETS, CARROTS AND PARSNIPS, PICKLED RED ONION, TOASTED PUMPKIN SEEDS AND BALSAMIC GLAZE ON FRISEE

WINTER GREENS PEAR AND CRANBERRY SALAD

WINTER GREENS MIX AND ARUGULA, ROASTED PEAR WEDGES, DRIED CRANBERRIES, CANDIED WALNUTS AND MAPLE DIJON VINAIGRETTE



plated dinners

ENTREES

WINTER HERB ROASTED CHICKEN \$60
HERB-ROASTED CHICKEN BREAST SERVED
WITH A SAVOURY CRANBERRY-THYME JUS

ACC'S CLASSIC CARVED TURKEY \$60
WHITE & DARK MEAT
WITH TRADITIONAL SAGE STUFFING

ARCTIC CHAR FILLET \$62
SERVED WITH CRANBERRY ORANGE
BUERRE BLANC

BRAISED BEEF SHORT RIB \$62
SLOW ROASTED, BONELESS
WITH A RED WINE JUS

DUO OF PAN SEARED CHICKEN SUPREME &
CHATEAU BRIAND BEEF TENDERLOIN \$64
PAN SEARED CHICKEN SUPREME WITH CLASSIC
HERB CREAM SAUCE & TENDER BEEF MEDALLION
WITH PORT & BLACKBERRY DEMI GLACE

BUTTERNUT SQUASH & RICOTTA CANELLONI
(VEGETARIAN) \$54
TENDER PASTA FILLED WITH ROASTED BUTTERNUT
SQUASH AND CREAMY RICOTTA, BAKED IN A DELICATE
SAGE BROWN BUTTER SAUCE AND FINISHED WITH
PARMESAN AND FRESH HERBS.

WINTER VEGETABLE WELLINGTON (VEGAN) \$54
OVEN-ROASTED SQUASH, MUSHROOM AND LENTILS IN A PUFF
PASTRY SERVED WITH CRANBERRY RED WINE SAUCE

SIDES

RED SKIN GARLIC MASHED POTATOES
ROASTED STEAK CUT POTATOES
TRI COLOUR GEMSTONE ROASTED POTATOES
DAUPHINOISE POTATOES
HERBED RICE PILAF

ALL ENTREES SERVED WITH VEGETABLE MEDLEY

DESSERTS

CHRISTMAS ORNAMENTS
ROUND CHOCOLATE GANACHE CAKES, FILLED WITH
CARAMEL AND FESTIVE COLOURED SHELL

HOLIDAY TIRAMISU
COFFEE-SOAKED LADY FINGERS WITH KAHLUA IN A RICH,
MASCARPONE & CREAM FILLING, TOPPED WITH HONEY
COMB WHIPPED CREAM & COCOA

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

CHOCOLATE FUDGE CAKE
DECADENT CHOCOLATE CAKE

CANDY CANE CREME BRULEE
THE CLASSIC FRENCH DESSERT WITH A HINT OF
PEPPERMINT, GARNISHED WITH A CANDY CANE

ASSORTED HOLIDAY SWEETS
(SERVED FAMILY STYLE TO EACH TABLE)
AN ASSORTMENT OF BITE SIZED FESTIVE SWEETS
INCLUDING MINI FRUIT CAKES, GINGER SNAPS, TARTS
AND SQUARES





buffets

JINGLE ALL THE WAY **\$ 60.00**

ASSORTED ROLLS, PRETZEL BUNS & BISCUITS
WINTER VEGETABLE MINISTRONE SOUP
AJAX HOUSE SALAD
HERB CRUSTED CHICKEN WITH CRANBERRY-THYME JUS
BUTTERNUT SQUASH AGNOLOTTI
RUSTIC RED SKINNED MASHED POTATOES
HOLIDAY VEGETABLE MEDLEY
ASSORTED FESTIVE SWEETS
FRESH FRUIT PLATTER

DECK THE HALLS **\$ 62.00**

ASSORTED ROLLS, PRETZEL BUNS & BISCUITS
CREAM OF CAULIFLOWER AND WHITE CHEDDAR SOUP
GOURMET CAESAR SALAD
HERB-ROASTED TURKEY
HOMESTYLE HOLIDAY STUFFING
HOMEMADE GRAVY & CRANBERRY SAUCE
BAVETTE AU PORTO
SPINACH & RICOTTA ROTOLO WITH TOMATO BASIL SAUCE
HONEY AND THYME PARISIENNE POTATOES
HARVEST VEGETABLE MEDLEY
CREME BRULEE CHEESECAKE WITH GINGER SNAP GARNISH
FRESH FRUIT PLATTER

WINTER WONDERLAND **\$ 65.00**

ASSORTED ROLLS, PRETZEL BUNS & BISCUITS
PARSNIP AND PEAR CHRISTMAS SOUP
CAPRESE WINTER SALAD WITH ROASTED CHERRY TOMATOES &
PESTO DRIZZLED SLICED BOCCONCINI
HAND CARVED BAVETTE WITH PORT JUS
CRANBERRY AND SAGE STUFFED CHICKEN ROULADE
BAKED SALMON WITH CHAMPAGNE CREAM SAUCE
SPINACH & RICOTTA RAVIOLI
DAUPHINOISE POTATOES
MAPLE ROASTED BRUSSEL SPROUTS WITH
PECANS & CRANBERRIES
STICKY TOFFEE PUDDING
FRESH FRUIT PLATTER



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 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

Liquor: Grey Goose Vodka | Johnnie Walker Black Label Scotch | El Dorado 12Yr Rum

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: \$7.00 Per Ticket | Deluxe Bar: \$8.00 Per Ticket | Superior Bar: \$9.00 Per Ticket

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

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

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, smokey 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

Specialty

Peller Family Reserve Rose \$36

Sparkling Wine Toast 5oz \$6.50

Prosecco Toast 5oz \$7.50

LISTED PRICES INCLUDE HST



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



STAGE/RISERS & STAIRS
Customized Sizes - 8x4 Sections

Custom Pricing



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

\$175



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

\$100



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

\$100.00

\$5.00

Silver Glass Charger Plate



Gold Glass Charger Plate



Wood Grain Charger Plate



Silver Rim Charger Plate



Gold Rim Charger Plate



Black Rim Charger Plate



Silver Bead Charger Plate



Gold Bead Charger Plate



Clear Bead Charger Plate



\$2.50

Black Glitter Acrylic



Gold Acrylic



Black Acrylic



Champagne Acrylic



Silver Acrylic





CELEBRATE EVERYTHING

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