



THE WATERSIDE INN



*Catering Events
& Celebrations*



THE WATERSIDE INN

FUNCTION ROOMS & CAPACITIES

PORT CREDIT BALLROOM

Tastefully decorated in soft aqua tones and antique crystal chandeliers, the Port Credit Ballroom offers 5,430 square feet and it is divisible into three sections; South, Centre and North. The South section features a walk-out terrace through three patio doors and the North section has three large windows. Functions hosted in the Port Credit Ballroom may select from our banquet menus. Buffet and set plated menu options are available.



RIVER ROOM

The River Room is an intimate private dining room seating up to 16 guests, decorated with original artwork and a window allowing for natural light.

Functions hosted in the River Room may choose from our Breakwater Restaurant menus or our banquet menus.



BREAKWATER RESTAURANT

Our elegant dining room welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine.

Breakwater is the only restaurant in Mississauga to have The Award of Excellence from *Wine Spectator* and a CAA 4-Diamond Award. It is available for non-private group meals to a maximum of 30 guests.



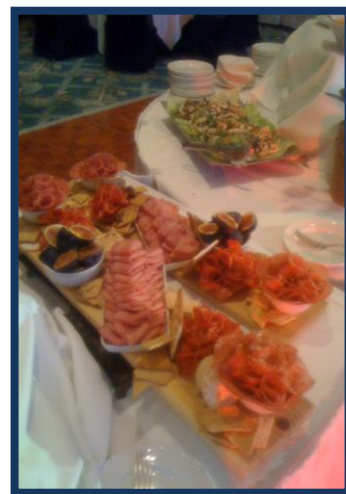
Function Room	Dimensions	Sq. Feet	Boardroom	Banquet	Reception
Port Credit Ballroom	117' x 45'	5,430	n/a	300	350
Port Credit South	39' x 45'	1,755	34	90	120
Port Credit Centre	35' x 45'	1,575	30	60	90
Port Credit North	45' x 45'	2,025	44	110	140
River Room	23' x 13'	300	12	16	20



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PLANNING YOUR EVENT

- ∞ **All tables are set with white linens & napkins, white royal china, sterling silver flatware, sparkling votive candles and personalized printed dinner menus or buffet signage.**
- ∞ **The hotel will setup a dance floor if required. The client will arrange for a DJ or band.**
- ∞ **The music must be lowered at 12:30am. The bar must close at 1:00am. The room must be cleared by 1:45am according to liquor law.**
- ∞ **On-site parking available.**
- ∞ **Complimentary coat check available.**
- ∞ **Discounted Room Rates may be arranged for your guests.**
- ∞ **Gold & Silver Charger Plates are available to rent (\$1.00 each).**
- ∞ **Refer to our recommended vendors list for additional linen, décor, music, etc.**
- ∞ **Accessible parking and washrooms on the main level.**
- ∞ **Limited audio-visual equipment is available.**
- ∞ **We are happy to create a customized menu to fit your requirements and your budget.**





THE WATERSIDE INN

SAMPLE MENUS

SEASONAL SUNDAY BRUNCH BUFFET

\$29 per person plus tax and gratuity

(Designed for groups of 50 people or more)

Breakfast Starters

Freshly Squeezed Juices
Premiere Bread Rolls
Farmers Scrambled Eggs
St. Jacobs Sausage
Crispy Bacon
Roasted Yukon Gold Potato and Onion Hash

Antipasto Bar

Assorted Cold Cuts
Organic Garden Greens with Herb Vinaigrette
Spiced Olives
Balsamic Mushrooms
Sliced Beets
Marinated Goats Cheese Feta
Tomatoes and Cucumbers

Mains

Chef's Choice Chicken Supreme
Butter Glazed Vegetables
Glazed Salmon
Chef's Choice Pasta

Desserts

Chef's Choice Pancakes or Belgian Waffles
Assorted La Rocca Cakes
Assorted Homemade Tarts & Squares
Mimosa Flavoured Pineapple and Cantaloupe Slices
Freshly Brewed Dark Roast Coffee & Premium Teas



****above menus are written using selected options from our 2013 Banquet Menus; please contact the Social Catering Sales Manager for full menu options available to customize the menu for your event; all prices quoted are plus tax and gratuity***



THE WATERSIDE INN

LUNCH & DINNER BUFFETS

(Designed for groups of 15 people or more)

CIAO BELLA!

- Assorted Breads
- Roasted Peppers with Caper Dressing
- Grilled Zucchini with Fresh Mozzarella
- Bruschetta Duet – Olive Tapenade and Tomato Basil
- Sicilian Meatball Soup
- Fusilli Fonduta
- Pan Seared Veal Medallions with Forest Mushroom Sauce
- Cherries Poached in Red Wine with Mascarpone Cream
- Freshly Brewed Dark Roast Coffee and Premium Teas
- Lunch \$38/person**
- Addition of Roasted Honey Glazed Chicken with Butternut Squash
- Dinner \$46/person**

THE DIY "DO IT YOURSELF" BUFFET

- Market Fresh Soup
- Quinoa, Arugula Salad with Poached Pears, Blue Cheese, Walnuts and Cranberry Vinaigrette
- Roasted Peppers and Grilled Zucchini Salad with Caper Berries
- Fusilli with Roasted Garlic and Rapini
- Ontario Fall Vegetables tossed in Sea Salt and Butter
- Chef's Choice Dessert
- Freshly Brewed Dark Roast Coffee and Premium Teas
- Lunch \$26/person**
- Dinner \$38/person**

Choose your Protein (select any two):

- Breaded Schnitzel or Chicken Supreme or Salmon or Veal Scaloppini \$6/person
- Pork Loin \$7/person
- Beef Short Ribs \$8/person
- Shrimp (3 pieces per person) \$9/person
- Black Cod \$10/person
- NY Steak \$12/person
- Halibut or Lobster \$Market Price/person



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THE WATERSIDE INN

PLATED DINNERS

(Designed for groups of 25 people or more)

Gourmet Baker's Basket

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Porcini Infused Forest Mushroom with Crisp Crostini and Truffle Oil

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Caesar Salad with Romaine Hearts, Crispy Bacon, Shaved Parmesan Cheese, Anchovy Dressing

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Grilled Beef Tenderloin with Mushroom Jus

Served with Crème Fraiche Whipped Mashed Potatoes and Medley of Seasonal Vegetables

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Molten Chocolate Lava Cake

Freshly Brewed Dark Roast Coffee & Premium Teas

\$65 per person

Gourmet Baker's Basket

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Arugula and Baby Beet Salad with Toasted Pecans, Danish Brie, Apple and Grape Vinegar

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Penne Pasta with Rustic Tomato Sauce, Basil Pesto and Parmesan Cheese

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Seared Chicken Supreme with Rosemary Jus

Served with Herb Roasted New Potatoes and Medley of Seasonal Vegetables

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Cranberry Cheesecake

Freshly Brewed Dark Roast Coffee & Premium Teas

\$53 per person

Gourmet Baker's Basket

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French Onion Soup with French Baguette Crusted with Gruyere Cheese

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Seared Atlantic Salmon with Coriander Yogurt

Served with Steamed Rice and Medley of Seasonal Vegetables

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Crème Brulee with Assorted Fresh Berries

Freshly Brewed Dark Roast Coffee & Premium Teas

**\$46 per person**

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## **TERMS & CONDITIONS**

1. Menu selections and all other details pertaining to your event are to be finalized two (2) weeks in advance of your function in order to guarantee availability of products. All prices are subject to a 16% gratuity charge and the 13% Harmonized Sales Tax. All printed prices are subject to change without notice.
2. A final guaranteed number of attendees for your function will be required three (3) full business days (Monday through Friday), excluding holidays, prior to your function. Payment to the hotel is made on the basis of the guaranteed number or the number of persons for which the event was originally booked, (if no guaranteed number is provided), or the total number served, whichever is greater.
3. Host Bar – if consumption is less than \$300.00 net per bar, a bartender fee will be applied for a minimum of four hours at the rate of \$15.00 per hour.
4. Cash Bar – if the consumption is less than \$350.00 net per bar, a bartender fee, as well as a cashiers fee of \$15.00 each per hour for a minimum of four hours will be charged. Due to the Ontario Labour Laws, all hourly rates quoted will increase by \$4.00 per hour, per employee on statutory holidays.
5. Ontario Liquor Laws permit the service of liquor from 11:00am to 1:00am at which time all entertainment should cease in order to clear the function room by 1:45am.
6. All events with live music or a DJ will be subject to the payment of the SOCAN and Re:Sound licensing fees.
7. Room rental charges apply to all rooms for meetings, exhibits and social events. The Waterside Inn reserves the right to charge a service for set up of rooms with extraordinary requirements, including additional electrical power requirements.
8. All deposits received are non-refundable. On all social functions the full estimated balance is due three days prior to your event.
9. The Waterside Inn reserves the right to inspect and control all private functions. The host is liable and responsible for all members of their group. The Waterside Inn cannot assume responsibility for personal property or equipment brought into the function area. Personal effects and equipment must be removed from the function room at the end of each day, unless reserved on a 24 hour basis. Materials not claimed within ten (10) days will be discarded. The hotel will not accept any responsibility for loss of materials or equipment. No meeting room set up or exhibit layout is to obstruct any exit or designated aisle space.
10. The Waterside Inn will hold conference and/or exhibit organizations responsible for any damage to The Waterside Inn property. This includes, but is not limited to: floors, ceiling, walls, carpeting, artwork, etc. Liability for damages to the premises will be charged accordingly.
11. The Waterside Inn reserves the right to substitute an alternate function room for the function room outlined on your contract.
12. The Waterside Inn is not to be held responsible if it is unable to fulfill space requirements due to a strike, fire, flood damage or other emergency condition beyond our control.
13. All prices quoted are based on your total program. Should your requirements change, The Waterside Inn reserves the right to review and modify all pricing. Should it be necessary to cancel your entire function or any portion of your function, monetary restitution will be paid to The Waterside Inn on the following basis:
  - 61+ days from schedule date of arrival – deposit on file will be forfeited
  - 31-60 days from scheduled date of arrival – 25% of all anticipated charges
  - 15-30 days from scheduled date of arrival – 50% of all anticipated charges
  - 0-14 days from scheduled date of arrival – 100% of all anticipated chargesThese charges may be negotiated should The Waterside Inn be able to re-sell cancelled function space and guest rooms.
14. These terms and conditions form a part of the function contract. Your signature on the function contract indicates that you have read and agreed to all terms and conditions outlined above.



*The Waterside Inn  
would be honoured to be a part of  
your special event!*

*For Further Assistance, Please Contact*

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