

THE WATERSIDE INN



Social 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 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 white 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* Four-Diamond Award. It is available for non-private group meals to a maximum of 30 guests or for private events with a minimum food and beverage spend requirement applied.

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



PLANNING YOUR EVENT

- All tables are set with white linens & napkins, white royal china, sterling silver flatware, sparkling votive candles and personalized printed menus or buffet signage.
- *∞* The hotel will setup a dance floor if required. The client will arrange for a DJ or band.
- ➢ Multiple parking options 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) as well as white chair covers (\$2.00 each).
- ➢ Refer to our recommended vendor 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.





SAMPLE MENUS

The following menus were selected from our 2015 Event Creations Menus. Contact the Social Catering Sales Manager for the full menu options available. All prices quoted are plus tax and gratuity.

SEASONAL SUNDAY BRUNCH BUFFET

Perfect for bridal and baby showers of 15 guests or more!

Homemade Lemonade

Mini Carrot Muffins

Freshly Baked Bread Rolls with Butter Squares

Scrambled Ontario Eggs

Oven Baked Crispy Bacon

Roma Tomatoes with Basil Croutons

Classic Caesar Salad

Roasted Fingerling Potatoes

Fresh Fruit & Seasonal Berries

Waterside Inn Sweet Treats

Freshly Brewed Coffee and Assorted Tea Selection



Plus Your Choice of Main Dish:

6 oz Roasted Chicken Supreme stuffed with Spinach and Ricotta Cheese \$36.00 per person

> 6 oz Grilled Atlantic Salmon with creamed leeks and lentils \$37.00 per person

Spinach and Ricotta Cannelloni fire roasted tomato pesto sauce \$35.00 per person

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LUNCH & DINNER BUFFETS

Designed for groups of 15 people or more

CIAO BELLA!

Dinner Rolls with Butter Squares Ribollita Toscana (Tuscan Soup) Vine Ripe Tomatoes with Micro Basil Grilled Vegetables brushed with Sundried Tomato Basil Pesto Marinated Olives Pasta a Aglio e Olio, Artichoke Hearts, Capers, Rapini, Crumbled Feta, Fine Herbs Veal Picatta Milanese Bruttiboni (Almond Cookies) Freshly Brewed Coffee and Assorted Tea Selection **Lunch - \$38.00 per person**

Dinner - \$46.00 per person

dinner buffet includes above menu items plus Chicken Marsala

COAST TO COAST

Dinner Rolls with Butter Squares Anise Infused Cioppino (Shellfish Seafood Soup) Hand Picked Organic Greens with Julienne Vegetables and House Vinaigrette Herb and Mustard Glazed Atlantic Salmon Fillet with Sauteed Hearty Greens Saffron Couscous Pilaf Roasted Spiced Cauliflower and Broccoli Florets Chocolate Pavlova with Strawberries and Sweet Cream Freshly Brewed Coffee and Assorted Tea Selection

Lunch - \$41.00 per person *Dinner - \$53.00 per person*

dinner buffet includes above menu items plus Seafood Paella







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PLATED DINNERS

Designed for groups of 15 people or more



Dinner Rolls with Butter Squares ~~~~ Garden Mix Salad with Cherry Tomatoes, Julienne Cucumber and Carrots, House Vinaigrette

Grilled Chicken Supreme and Portobello Cap with Crème Fraiche Whipped Sweet Potatoes, Asparagus Spears and Chicken Jus

Chocolate Mousse with Candied Hazelnuts and Chocolate Tuile served in a Wafer Cup Freshly Brewed Dark Roast Coffee & Premium Teas

\$47.00 per person

Dinner Rolls with Butter Squares ------Leek and Potato Soup with Crème Fraiche, Herb Oil and Leek Ash ------Glazed Atlantic Salmon

served with Pommery Mustard Fingerling Potatoes, Sauteed Spinach, Sliced Radish and Mango Slaw

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Chef's Seasonally Inspired Crème Brûlée with Macerated Berries and Mint Freshly Brewed Coffee and Assorted Tea Selection \$48.00 per person

Dinner Rolls with Butter Squares

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Caesar Salad Chopped Romaine Hearts, Bacon Crumble, Parmesan Crisp with Creamy Garlic Dressing

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Rigatoni Pasta with Pesto Tomato Sauce, Roasted Cherry Tomatoes, Basil Seedlings

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"AAA" Peppercorn Crusted Beef Tenderloin

Tri-Colored Fingerling Potato Hash in a Portobello Mushroom Cap, Baby Carrots and Red Wine Reduction

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Apple Fritter and Vanilla Ice Cream Granny Smith Apple battered and fried and rolled in Cinnamon Sugar Freshly Brewed Coffee and Assorted Tea Selection **\$68.00 per person**

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THE WATERSIDE INN 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% service 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 five (5) 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 Bars 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 Bars 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 Law, all hourly rates quoted will increase by \$4.00 per hour, per employee on statutory holidays.
- 5. Ontario Liquor Law permits 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 five 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 designed 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 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 the scheduled date of arrival deposit on file will be forfeited
 - 31-60 days from the scheduled date of arrival -25% of all anticipated charges

15-30 days from the scheduled date of arrival - 50% of all anticipated charges

0-14 days from the scheduled date of arrival – 100% of all anticipated charges.

These 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

Marlene Barcelos, WPICC Social Catering Sales Manager The Waterside Inn 15 Stavebank Road South Mississauga, ON L5G 2T2 905-891-7770 ext. 7121 <u>mbarcelos@watersideinn.ca</u> <u>www.watersideinn.ca</u>



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