



THE WATERSIDE INN



2018

Wedding Package

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THE WATERSIDE INN

Venue Information – The Waterside Inn

The Waterside Inn is a luxury boutique hotel located in Port Credit. The hotel features one ballroom which is elegantly decorated with three antique crystal chandeliers and a walkout terrace. We offer dedicated service to you and your guests as your wedding will be the only wedding in the ballroom that day!

There is no rental charge for the ballroom and your ceremony can be accommodated on site for up to 180 guests. The ballroom can accommodate to a maximum of 250 guests or can be broken down into three smaller sections to accommodate smaller group sizes. All tables are set with white linens, white china, stainless steel flatware, sparkling votive tea light candles and personalized menus.

We require a minimum of 100 guests for a Saturday wedding from May to October however exceptions can be made. No minimum is required on Fridays, Sundays, or off-season. The Waterside Inn would be honoured to be a part of your big day!



Venue Information - Breakwater Restaurant

The Waterside Inn is also home to Breakwater Restaurant. Breakwater is the only restaurant in Mississauga to have a Toronto Life 3.5 Star Rating, the Award of Excellence from Wine Spectator and a CAA Four-Diamond Award. The elegant Breakwater Dining Room welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine. Each dish is an inspiration, a skillful blend of the finest ingredients, artistically presented and complemented by an extensive wine cellar. Breakwater can accommodate up to 80 guests comfortably for an exclusive event.



Wedding Menus

Our menus are based on current seasonal selections. All menus are preselected and can be created with a choice of entrée (three maximum) made by your guests prior to the wedding. You are welcome to interchange items between menus - prices will be adjusted according to your final selections. The only outside food permitted is your celebratory cake, cupcakes and other homemade sweets and desserts to be added to a late night table. Halal and other cultural food is available upon request where possible – extra charges may apply. Please note that the menu options and prices quoted are subject to change. Applicable taxes and gratuity are in addition to the listed prices.

Tastings

The complimentary tasting dinner for the wedding couple will include two starters, two main courses with sides and two desserts. Additional guests are responsible for all food and beverage charges. Tastings do not include hors d'oeuvres, canapés, children's meals, buffet menus or food station items. Dates and times are subject to Chef's availability and can be arranged through the Social Catering Sales Manager.

What's Included?

All wedding packages include the following:

- ❖ Personalized Printed Menus
- ❖ White Linens, White Napkins, White China, Stainless Steel Flatware
- ❖ Votive Tea Light Candles
- ❖ Complimentary Deluxe King Suite with Fireplace & Balcony
- ❖ Complimentary Gourmet Tasting Dinner for Wedding Couple
- ❖ Complimentary Gold or Silver Charger Plates for the Head Table
- ❖ Complimentary In-House Audio-Visual Equipment
- ❖ Discounted Room Rates for Guests

Wedding Room Blocks

Host your guests in style! Each of our luxurious guest suites has a character and charm of its own. All uniquely decorated, tastefully furnished and providing the ultimate in comfort. Special reduced rates for your guests who wish to spend the night after celebrating your wedding with you! We will provide you with personalized, complimentary map cards with directions, room rates and room descriptions that you can include with your invitations. Special rates start at \$159.00 plus applicable taxes.

Package Selection

The following packages are created as suggested menus for your wedding. Menus and packages can be customized to fit your needs and requirements. The Social Catering Sales Manager and Executive Chef would be happy to create a customized quote based on your desired menu and/or substitutions.

\$89 per person **Breakwater Package** (Non-Alcoholic, 3 course plated)

- 1 flute of Non-Alcoholic Sparkling Wine for Toasting
- Unlimited Non-Alcoholic Beverage Bar including Soft Drinks, Juices, Mineral Water, Variety of Italian Sodas, Iced Teas, Lemonades and Fruit Punch (mixed to match your wedding colors or flavour preference)

- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Butternut Squash Bisque, Cinnamon Maple Sour Cream
OR
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, White Balsamic Vinaigrette
- Seared Chicken Supreme with Portobello Mushroom, Bacon Infused Mashed Potato, Seasonal Vegetables, Green Peppercorn Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

\$121 per person **Harbourfront Package** (3 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting

- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Butternut Squash Bisque, Cinnamon Maple Sour Cream
OR
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, White Balsamic Vinaigrette
- Seared Chicken Supreme with Portobello Mushroom, Bacon Infused Mashed Potato, Seasonal Vegetables, Green Peppercorn Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

Package Selection continued

\$130 per person **Lakeshore Package** (4 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting

- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Butternut Squash Bisque, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, White Balsamic Vinaigrette
- Seared Chicken Supreme with Portobello Mushroom, Bacon Infused Mashed Potato, Seasonal Vegetables, Green Peppercorn Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

\$139 per person **Waterside Package** (5 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting

- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Butternut Squash Bisque, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, White Balsamic Vinaigrette
- Garganelli Pasta with Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- Seared Chicken Supreme with Portobello Mushroom, Bacon Infused Mashed Potato, Seasonal Vegetables, Green Peppercorn Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

\$125 per person **Lighthouse Package** (buffet, minimum 50ppl)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting

- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Assorted Bread Rolls and Butter
- Organic Mixed Green Salad with House Vinaigrette
- Tomato Platter with Olives, Basil and Onions
- Bocconcini Cheese with Olive Oil and Herbs
- Cucumber Platter with Artichokes
- Lemon and Rosemary Roasted Potatoes
- Seasonal Vegetables with Herb Butter
- Roasted Chicken Supreme with Roasted Mixed Peppers
- Grilled Salmon with Orange Beurre Blanc
- Chocolate Dipped Seasonal Fruit
- Chef's Choice Gateaux
- Freshly Brewed Dark Coffee or Premium Teas

\$147 per person **Riverside Package** (cocktail reception, minimum 50ppl)

- 7 Hour Host Open Bar with Premium Brands
- 1 flute of Sparkling Wine for Toasting

- Mediterranean Bar with Mediterranean Inspired Dips and Spreads, Marinated Vegetables, European Cured and Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- Passed Hot Hors D'oeuvres and Cold Canapés (choose 6 varieties, Chef recommends 3 hot hors d'oeuvres and 3 cold canapés)
- Chef-Manned Pasta Bar with DeCecco Pasta with Nonna's Tomato Sauce and Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic, Parmesan, Focaccia Toast (plus \$60/hour chef fee)
- Chef-Manned Slow Roasted "AAA" Prime Rib of Beef Carving Station with Horseradish, Mustards, Cognac Peppercorn Jus and Fresh Baked Yorkshire Pudding and Miniature Kaiser Buns (plus \$60/hour chef fee)
- Chocolate Fountain Station with Dark Chocolate served with Assorted Seasonal Fruit, Pound Cakes, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows
- Good Ol' Popcorn Bar – Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices (includes popcorn cart!)
- Freshly Brewed Dark Coffee or Premium Teas

Menu Selection

Cocktail Reception - Passed Hors D'oeuvres

36/dozen **Cold Canapés**

Antipasto Skewer with Olive, Bocconcini, Salami, Pepperoncini, Feta
Garlic Crostini, Basil Spiked Goats Cheese, Roasted Tomato, Balsamic Drizzle
Classic Tiger Shrimp Cocktail Shooter with Brandy Marie-Rose Sauce
Mango & Crab Salad, Savoury Tart, Micro Sprouts
Whipped Goats Cheese, Plum Chutney, Phyllo Basket
Prosciutto with Arugula and Honey Drizzle (Served on a Crostini)
Smoked Salmon Tamaki Cone, Wasabi Mayo, Coriander Cress
Vegetable Crudités Shooter with Buttermilk Dill Ranch

42/dozen **Hot Hors D'oeuvres**

Brie and Double Smoked Bacon Arancini
Butter Chicken Lollipop, Raita Dip
Wild Mushroom and Goat Cheese Tart, Green Onion Pesto
Fish and Chips on a Stick, Lemon Spiked Tartar Sauce
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Mini Buttermilk Fried Chicken and Waffles with Maple Hot Sauce
Mini Greek Spanakopita and Tzatziki Sauce
Malaysian Beef Skewers, Spicy Peanut Sauce
Vegetarian Spring Rolls with House Sesame Plum Sauce
Tempura Portobello Fries, Truffle Mayo

48 /dozen **Gourmet Hors D'oeuvres**

Bacon Wrapped Sea Scallops
“AAA” Beef and Onion Tartlet, Smoked Salt
Beef Medallion Sliders, Sesame Bun & Onion Jam, Boursin Cheese
Lobster and Brie Croquettes, Béarnaise Sauce
East Coast Crab Cakes, Chipotle Mayo, Micro Cress

Interactive Cocktail Reception & Chef Manned Stations

Plus \$60/hour chef fee

- 260 **Carved Canadian Leg of Lamb** (serves 15)
Seasoned with Garlic and Rosemary
Served with Tzatziki and Pita Bread
- 270 **Whole Atlantic Salmon Wellington** (serves 30)
Wild Mushroom Duxelle and Baby Spinach
Herb Mustard Cream Sauce
- 380 **“AAA” Roasted New York Strip Loin** (serves 20)
Horseradish, Mustards and Natural Beef Jus
Served with Pretzel Buns and Caramelized Onions
- 450 **Slow Roasted “AAA” Prime Rib of Beef** (serves 30)
Horseradish, Mustards and Cognac Peppercorn Jus
Served with Fresh Baked Yorkshire Pudding & Miniature Kaiser Buns
- Market
Price **Freshly Shucked Oysters** (minimum 100pcs)
Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments
- 8/person **Stir Fry Station**
Jump Fried Noodles and Asian Vegetables with Ginger Garlic Sauce
Roasted Cashews & Fortune Cookies Included!
 - Add Chicken \$6
 - Add Garlic Shrimp \$9
 - Add Beef Tenderloin \$12
- 12/person **Pasta Bar**
 - DeCecco Pasta with Nonna’s Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Foccacia Toast
- 22/person **Lobster Risotto Station** (minimum 25ppl)
Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes and finished with Lobster Chunks, Lobster Sauce, Parmesan Cheese and Butter

Cocktail Reception / Late Night Table - Food Bars (minimum 15ppl)

- 6/person **Seasonal Vegetable Crudités with Chive and Sour Cream Dip**
- 10/person **Self-Serve Poutine**
Yukon Gold Fries smothered with House Made Spiced Gravy,
Traditional Cheese Curds, Bacon Bits, Scallions, Sour Cream
- Add Smoked Pulled Pork \$6
 - Braised Black Pepper Beef \$8
 - Atlantic Lobster Chunks \$12
 - *Make it chef-manned! ~ Plus \$60/hour chef fee*
- 12/person **Nacho Cheese Fondue (minimum 50ppl)**
Cheddar Ale Sauce flowing through our tiered fountain, served with Nacho Chips,
Jalapeno Peppers, Diced Peppers and Onions, House Made Chili, Pico de Gallo,
Sour Cream, Guacamole
- 12/person **Soft Taco Bar**
Warm Tortilla Shells with Crispy Fried Chicken, Shredded Lettuce,
Shredded Monterey Jack Cheese. Sautéed Mixed Peppers and Onions, Black Beans,
Corn and Jalapeno Peppers, Assorted Taco Condiments
- 14/person **Chef's Seasonally Inspired Flatbreads**
- Roasted Red Pepper, Cracked Olives, Feta Cheese
 - Caramelized Onions and Pulled Pork, Smoked Cheddar
 - Hot House Tomato and Shaved Parmesan Cheese
- 16/person **Mediterranean Bar**
Mediterranean Inspired Dips and Spreads, Marinated Vegetables, European Cured
& Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made
Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls
with Micro Basil
- Add Grilled Calamari \$6
 - Add Shrimp (3pcs) \$9
- 20/person **Pub Buffet on Stavebank**
Roasted Chicken Wings (Honey Garlic **or** BBQ), Frites with Roasted Garlic Mayo,
Beef Sliders with Sesame Bun, Cheddar Cheese, Shaved Iceberg, "Chef's Special
Sauce", Battered Onion Rings, Nachos with Condiments

Late Night Table - Dessert Table Selections

- 7/person **Baked Brie Wrapped in Phyllo Pastry**
Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
- 7/person **Good Ol' Popcorn Bar**
Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices (includes popcorn cart!)
- 10/person **Sliced Seasonal Fruit and Berry Presentation**
Served with Minted Yogurt and Honey Dip
- 16/person **International Cheese Presentation**
Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers
- Add Old World Charcuterie Meats and Condiments \$6
- 16/person **Late Night Sweet Table**
The Waterside Inn Sweet Treats Table: Fresh Fruit and Berry Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies, Petit Fours and Assorted Micro Desserts
- 21/person **Chocolate Fountain Station** (minimum 25ppl)
Dark Chocolate, served with Assorted Seasonal Fruit, Pound Cakes, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

Available By The Dozen (minimum orders may apply):

- 22/dozen Artisan Cookies
- 30/dozen Assorted Mini Fruit Tarts and Squares
- 36/dozen Chocolate Truffle Brownie Sticks
- 38/dozen Chocolate Caramel Tarts
- 42/dozen Chocolate Dipped Cheesecake
- 42/dozen House Made Artisan Chocolate Truffles
- 46/dozen Chocolate Covered Strawberries

A la Carte Plated Menu Selection

All meals are served with fresh baked dinner rolls and butter.

From the Soup Kettles

- 9 **Butternut Squash Bisque**
Cinnamon Maple Sour Cream
- 9 **Carrot Ginger and Cardamom**
Chopped Cilantro
- 9 **Chipotle Red Pepper Bisque**
Crumbled Feta
 • Add Crab Fritter \$3
- 9 **Leek and Potato**
Chive Crème Fraiche, Herb Oil
- 9 **Roast Garlic White Navy Bean**
Crispy Pancetta, Chopped Herbs
- 9 **Thai Coconut Curried Broth**
Crunchy Vegetable Slaw
- 9 **Smoked Tomato Bisque**
Chopped Herbs
- 12 **Maritime Lobster Bisque**
Brandy Spiked, Crispy Chive Stick

Out of the Garden

- 9 **Spring/Summer Baby Salad Greens**
Charred Cherry Tomatoes, English Cucumber,
White Balsamic Vinaigrette
- 9 **Fall/Winter Baby Salad Greens**
Shaved Root Vegetables, Roasted Shallot Dressing
- 11 **Baby Spinach and Frisée**
Roasted Grapes, Mandarin Orange, Crumbled Goats Cheese,
Cajun Spiced Pecans, Citrus Herb Vinaigrette
- 11 **The Chopped Caesar**
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing

Appetizers (Appetizer Size / Entrée Size)

- 13 / 26 **The Mushroom Stack, Warm Focaccia**
Grilled Asparagus and Portobello Mushroom Stack with Warm Goat Cheese,
Roasted Basil Tomato, Red Pepper Sauce, Micro Salad
- 14 **Antipasto Plate**
Grilled Peppers, Prosciutto, Genoa Salami, Spiced Olives, Marinated Artichokes,
Baby Mozzarella, Garlic Pita Points
- Add Mussels and Grilled Calamari \$5
 - Add Garlic Shrimp (3pcs) \$9
- 16 **Smoked Atlantic Salmon**
Apple and Shaved Fennel Slaw, Crispy Capers, Dill Cream Cheese,
Grainy Mustard Vinaigrette, Sea Salt Crostini
- 16 **Classic Shrimp Cocktail (4 pieces)**
Poached Shrimp with Drunken Cocktail Sauce, Cucumber Ribbon, Lemon
- 18 **Pan Seared Crab Cake & Sea Scallop**
Yukon Gold Potato, Chipotle Aioli, Micro Sprouts

Pasta & Risotto (Appetizer Size / Entrée Size)

- 9 / 20 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 9 / 20 **Cheese Tortellini or Mushroom Ravioli**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 11 / 22 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herb and
Parmigiano-Reggiano
- Add BBQ Torn Chicken \$6
- 11 / 22 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon
Green Pea Puree and Parmigiano-Reggiano

Fish (prices are based on market availability)

- 30 **Grilled Salmon Fillet**
Glazed with Honey Mustard and Dill, served with Roasted Corn,
Fingerling Potato, Brussel Sprout Leaves
- 30 **Crispy Skinned Atlantic Salmon**
Fingerling Potato, Fine Green Beans, Roasted Carrots, Sweet Pea Emulsion
 • Add Sautéed Garlic Shrimp \$9
- MP **Pan Roasted Chilean Sea Bass**
Lemon Herb Risotto, Braised Asparagus, Charred Tomato, Pea Tendrils

Meat & Poultry

- 29 **Pan Seared Chicken Supreme**
Portobello Mushroom with Bacon Infused Mashed Potato,
Seasonal Vegetables, Green Peppercorn Sauce
- 32 **Roasted Stuffed Chicken Supreme**
Stuffed with Brie and Roasted Garlic, Scalloped Potato,
Wild Mushroom and Pearl Onion Ragout, Sprigadello, Truffle Chicken Jus
- 40 **9 oz “AAA” Thick Cut Strip Loin**
Bacon Infused Mashed Potato, Wild Mushroom and Pearl Onion Ragout, Seasonal
Vegetables, Port Jus
- 44 **“AAA” 10oz Slow Roasted Prime Rib & Yorkshire Pudding**
Caramelized Onion Mashed Potatoes, Honey Braised Carrots,
Natural Pan Jus
- 45 **“AAA” Grilled 6oz Beef Tenderloin with Sizzled Leeks**
Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus
- 55 **The Land and Sea *Signature Dish***
“AAA” Sea Salted and Seared 6oz Beef Tenderloin and Garlic Shrimp
Lobster Mashed Yukon Gold Potatoes, Roasted Baby Carrots,
Fine Green Beans, Cognac & Peppercorn Sauce

Desserts

- 11 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces, Chocolate Stick
- 11 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 11 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 12 **Dark Chocolate Crunch Cake**
Almond Hazelnut Biscuit, Almond Brittle
- 12 **White Chocolate Cheesecake**
Cookie Crumbs, Lemon Curd, Chocolate Crackle
- 15 **Dessert Sampler**
White Chocolate Brûlée Spoon, Flourless Chocolate Cake,
Warm Apple Crumble Tart and Vanilla Ice Cream

Kids Menu (Children's Meals include a Starter Salad or Soup and Ice Cream)

- 25 Choose one of the following entrees:
- Crispy Chicken Fingers with House Cut Fries and Veggie Sticks
 - Grilled Cheese Sandwich with House Cut Fries and Veggie Sticks
 - Cheeseburger with House Cut Fries and Veggie Sticks
 - Chef's Choice Pasta with Tomato Sauce or Butter

*Please speak to your Social Catering Sales Manager
if you would like a food item not listed on our menu.*

*Let us know any dietary concerns or allergies your guests may have –
all needs can be accommodated!*

Buffet Menu Selection

Breakfast Buffet

27/person **The Morning After** (minimum 25ppl)
Freshly Squeezed Orange Juice
Baked Muffins, Croissants and Danish Pastries
Toaster Station with Selection of Breads and Jams
Assorted Fruit Yogurt
Bacon! Bacon! Bacon!
Scrambled Eggs
Roasted Potato Hash
Seasonal Fruit Platter
Freshly Brewed Coffee and Tea Selection

Add a Chef-Manned Made To Order Omelette Station (8/person)

Farm Fresh Eggs
Selection of Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese

OR

Your overnight guests will receive 15% off the weekly Sunday Brunch Buffet served in our CAA Four-Diamond, award winning Breakwater Restaurant (vouchers required, distributed to guests at check in).

Lunch / Dinner Buffets

53/person **The Waterside Buffet** (minimum 50ppl)
Assorted Bread Rolls and Butter

Organic Mixed Green Salad with House Vinaigrette
Tomato Platter with Olives, Basil and Onions
Bocconcini Cheese with Olive Oil and Herbs
English Cucumber Platter with Marinated Artichokes

Lemon and Rosemary Roasted Potatoes
Seasonal Vegetables with Herb Butter

Roasted Chicken Supreme with Roasted Mixed Peppers
Grilled Salmon with Orange Beurre Blanc

Chocolate Dipped Fresh Seasonal Fruit
Chef's Choice Gateaux
Freshly Brewed Coffee and Tea Selection

Lunch / Dinner Buffets continued

- 58/person **Friends on the Patio Buffet** (minimum 25ppl)
Assorted Bread Rolls and Butter
Watermelon, Olive and Feta Salad
Tortilla Chips with Guacamole and Salsa
South-Western Chopped Salad
Spinach Salad, Berries, Oranges, Crumbled Goat Cheese, White Balsamic Dressing
Cajun Sweet Potato Wedges
Grilled Salmon Fillet with Charred Pineapple Corn Salsa
Grilled 8oz “AAA” New York Steak with Smoked Tomato Butter
- Add Garlic Shrimp Skewers (3 pc) \$9
- White Chocolate Cheesecake, Raspberry Sauce
Freshly Brewed Coffee and Tea Selection
- 72/person **On Stavebank Buffet** (minimum 50ppl)
- Roasted Parsnip and Potato Soup
Assorted Bread Rolls with Butter, Assorted Dips and Spreads
- Caesar Salad OR Organic Mixed Greens
Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
Fine Green Beans, Roasted Red Pepper, Shaved Parmesan, Lemon Zest Vinaigrette
Wheat Berry Salad, Raisins, Toasted Walnuts, Figs, Apple Cider Dressing
European Cured & Smoked Meats with an Artisan Cheese Board Display with
Marinated Vegetables, Spiced Olives, House Made Pickles
- Poached Shrimp with Lemons and Cocktail Sauce
Atlantic Smoked Salmon, Braised Asparagus, Red Onion, Capers, Herb Vinaigrette
- Grilled “AAA“ Beef Tenderloin Medallions with Horseradish, Mustards and
Cognac Peppercorn Sauce
Grilled Chicken Supreme with Wild Mushrooms, Corn and Bacon Sauté
Roasted Salmon and Green Beans with Lemon Beurre Blanc
- Baked Potato with Lemon Thyme Butter, Sour Cream, Bacon, Green Onions
Seasonal Vegetable Medley and Fresh Cut Herbs
- Waterside Inn Dessert Selection (includes cookies, tarts, squares, mousse)
Seasonal Fruit Platter
Freshly Brewed Coffee and Tea Selection

More buffet menus are available.

Please ask your Social Catering Sales Manager for more details.

Frequently Asked Questions

Is there a sample menu tasting offered?

Yes, complimentary for the wedding couple after you've confirmed your wedding.

Is homemade traditional baking permitted?

Yes, however it is limited to specialty baking added to the sweet table.

What is your maximum capacity with reception and dance floor?

We can accommodate 250 people – assuming 24 tables of 10 guests plus head table for 10.

How many events are going on at the same time in the ballroom area?

One – yours!

Is there a rental charge for the facilities?

No!

Can you accommodate a ceremony onsite and what is the fee for it?

Yes, we can set one section of our ballroom theatre style to accommodate up to 170 guests or set as horseshoe or round style to accommodate up to 200 guests. The ceremony fee is \$500.00 plus HST. We provide a riser for a stage area, white aisle runner and signing table with white skirting and white linens. Your rehearsal is also scheduled for the week of the wedding (based on availability).

How many hours is the room available?

Typically we reserve the room from 6pm - 1am. If you envision something different in terms of timing, please discuss it with our Social Catering Sales Manager.

What is your required deposit?

A \$2,000.00 non-refundable deposit is required upon signing the contract. We also require a \$500 damage deposit upon signing; however this is refundable after your event assuming no damage is done to the property. A second deposit of 50% is due 6 months before the wedding date, a third deposit of 25% is due 3 months before the wedding date, and final payment is due with your final numbers 5 (business) days before the wedding date.

What is the per hour cost of bartender & servers?

The bartender and servers are all included in package prices.

What is the dress code of bartenders & servers?

Our professional service staff will be dressed in black pants, white shirt and black vest.

May I bring in a caterer?

No, our extraordinary team of Chefs will prepare all of the food for your event.

May I provide the wine or liquor?

No, we have several house wines available and our Sommelier can assist with recommendations from our extensive Wine Spectator Award of Excellence wine list.

May I bring in a wedding cake and is there a cake cutting fee?

There is no charge for cake cutting unless you wish the cake to be plated with coulis and berries, in which case a \$6 per person (plus tax and gratuity) fee applies.

Is there a discount for weddings booked for a Friday or Sunday evening?

Yes! Ask us about our special offers for non-Saturday dates and for dates in the winter season (January-March).

Are there a minimum number of people required to book a wedding package?

A minimum of 100 people is required for a Saturday wedding in the high season (May through October). Exceptions can be made for a smaller wedding with the equivalent estimated revenue to a wedding of 100 people. There is no minimum required for non-Saturday weddings, nor in the off-season (November through April, excluding December).

Do I need to rent: Tables & Chairs, Plates, Cutlery, Glassware, Serving Trays?

No, we include all of these items. Charges apply if additional or specialty items have to be rented in for your event.

Do I need to rent: Table Linens, Napkins, and Chair Covers?

The Waterside Inn supplies white tablecloths and white napkins. We are happy to recommend our preferred linen vendor to you, should you wish to bring in additional linen. Specialty linens and chair covers are at your own cost.

What are the cancellation terms?

A cancellation fee may be charged to you and payable upon demand if you cancel all or part of your event after signing our confirmation form. The fee is based on banquet pricing in effect at the time notification of cancellation is received in writing by The Waterside Inn. These amounts are due as liquidated damages and not as a penalty. The following schedule applies:

Notification of cancellation prior to the scheduled date of your wedding	% of Estimated Revenue, Rentals and/or Labour Fees
0-120 days (0-4 months)	100%
121-180 days (4-6 months)	75%
181-365 days (6-12 months)	50%
365+ days (12 months +)	\$2,000 deposit

Should the Waterside Inn be able to re-book the space on the same date with another party with comparable function, all or a portion of the cancellation fee may be refunded accordingly.

Is there a bridal/change room available and is there a fee?

A deluxe king suite with fireplace is included in our package for the wedding couple. We offer an early check in for this suite on the day of the wedding.

Do you provide a DJ, Limo, Decorations, Flowers, etc.

We do have a list of suppliers that we have worked with; however, you will arrange these items on your own through the supplier of your choice.

Are taxes and gratuity included in your prices?

No, all prices are subject to 16% gratuity and 13% Harmonized Sales Tax (HST).

Are there any other fees or charges I should know about?

We are required to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) & Re: Sound (Sound License for the Use of Music to Accompany Live Events) fees for any function that has a Disc Jockey or live entertainment. Charges, although subject to change, are currently as follows:

		SOCAN FEES			RE:SOUND FEES		
		AMT	HST	TOTAL	AMT	HST	TOTAL
1-100 guests	No dancing	\$20.56	\$2.67	\$23.23	\$9.25	\$1.20	\$10.45
101-300 guests	No dancing	\$29.56	\$3.84	\$33.40	\$13.30	\$1.73	\$15.03
1-100 guests	With dancing	\$41.13	\$5.35	\$46.48	\$18.51	\$2.41	\$20.92
101-300 guests	With dancing	\$59.17	\$7.69	\$66.86	\$26.63	\$3.46	\$30.09

In-Suite Spa Service

If you're looking for a Mississauga spa experience, The Waterside Inn has it all! Imagine relaxing in a lakeview suite and receiving in-room spa treatments ranging from mani's and pedi's to full body massages. We have a number of great spa packages available. For romance, consider Amor – the ultimate romantic escape. Celebrating with your besties? Check out our wonderful BFF Package for four friends to experience wonderful spa treatments. Enjoy the only Mississauga spa alternative that can start with a lakeside stroll, continue with a wonderful meal in an award-winning on-site restaurant and finish with in-suite spa treatments that are as luxurious as they are refreshing.



Amor, Amour, Amore

Time to Spoil the One You Love!

One relaxing overnight stay in a gorgeous Lakeview Suite
Chocolate-covered Strawberries

In-Room Spa Services to include:

SPA manicure for her
Men's manicure for him
SPA pedicure for her
Sport pedicure for him
Side-by-side one hour massage or facial

3 Course Dinner for Two + 1 Bottle of Wine Deluxe Breakfast for Two

Both meals served in our award-winning Breakwater Restaurant

Starting at \$729 per couple

*(Based on 2 people and subject to availability)
Complimentary Parking, Wifi and Local Calls*

All prices are subject to 16% gratuity, \$30.00 in-room set up fee and HST.



Best Friends Forever

Martinis 'n' Manicures

Looking for a bachelorette party idea in Mississauga? Our Best Friends Forever package might be just the thing for you and your besties to celebrate, relax and enjoy!

One relaxing overnight stay in a 2-Bedroom Suite with a pitcher of martinis and in-room spa services to include four manicures with a choice of the following:

Fun In The Sun Manicure

Warm milk and honey hand soak, detailed nail and cuticle care, deep cleansing and moisturizing milk and honey sea salt hand and arm scrub, a relaxing tangerine and lemongrass hand & arm massage, finished with an OPI polish.

Chocolate Manicure

A mint and chocolate hand soak followed by a warming chocolate strawberry fondue hand and arm scrub to exfoliate and soften the hands and arms, relaxing fruity chocolate scented hand and arm massage and finished with an OPI polish.

Sex and the City Manicure

A cranberry-scented hand soak followed by a refreshing pomegranate & fig sea salt scrub, detailed nail and cuticle care and a cran & berry scented relaxing hand massage and finished with an OPI polish.

Charcuterie Harvest Platter (served in-suite)

European Cured and Smoked Meats & Fine Gourmet Cheeses, Marinated Vegetables, Spiced Olives, Homemade Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes with Basil, Served with a selection of Crusty Breads & Mustards

Starting at \$550.00 Minimum of 4 People

Complimentary Parking, Wifi and Local Calls

***All prices are subject to 16% gratuity, \$30.00 in-room set up fee and HST.*

Recommended Wedding Vendors

Décor / Event Rentals

Designs by Dina
905-781-7811
www.designsbydina.ca

Fantastik Trading
905-670-1636
www.fantastiktrading.com

Joie de Vivre Events & Decor
647-883-7274
www.jdvevents.ca

S&A Party Décor and Rental Ltd.
905-461-1591
www.sandapartydecor.com

DJ Services

Impact Entertainment
416-953-5281
www.impactentertainment.ca
coach.com

Blue Frog Entertainment Inc.
905-915-1682
www.bluefrogentertainment.ca

Feedback Promotions
905-277-8668
www.feedbackpromotions.com

MacMillan Entertainment Group
905-615-8585
www.macmillangroup.com

unique Entertainment Group
416-799-1617
www.uniqueentertainmentgroup.com

Florists

Plush Flowers
647-294-7739
www.plushflowers.ca

Raindrops on Roses
416-845-9724
www.rorflowers.ca

Stavebank Florist
905-278-2426
www.stavebankflorist.com

Westdale Florist
905-270-6681
www.westdaleflorist.ca

Invitations

Aktiv Art & Design
905-848-6309
www.aktivart.ca

Giulia's Invitations
647-274-0377
www.giulias.ca

Oakville Paper Boutique
905-815-0122
www.oakvillepaper.com

Paper Decorum
905-990-8400
www.paperdecorum.com

Limousine

Exclusive Limousine Services
905-276-3727
www.exclusivelimo.ca

Luxe Drive
416-991-9814
www.luxedrive.ca

Luxury Coach
416-746-5466
[www.luxury-](http://www.luxury-coach.com)

Ministers & Officiants

AEIC Wedding
416-897-1544
www.aEICweddings.com

All Life's Milestones
905-335-1500
www.alllifemilestones.on.ca

Coach House Weddings
905-990-0555
www.coachhouseweddings.com

Dream Wedding Officiants
905-667-8129
www.dreamweddingscanada.com

Enduring Promises
416-433-7061
www.enduringpromises.com

Wedding Heaven
647-785-0979
www.weddingheaven.ca

Musicians

Liz Craig
Pianist
647-466-4198

Montage Music
Flute/Piano/Guitar/Harp/String
416-924-8180

Paul Hampson
Classical Guitar
905-319-5660

Shari Lundy
The Classic String Quartet
416-239-0523

Photographers / Videographers

Anthony Parazo Photography
416-948-9711
www.anthonyparazo.com

As It Happens Photography
905-844-2727
www.asithappensphoto.com

Avenue Photo
416-580-9379
www.avenue-photo.com

Kostel Photo
647-290-9060
www.kostelphoto.com

Masterpiece Video Productions
416-953-1MVP (1687)
masterpiecevideo@sympatico.ca

Mississauga Photo Studio & Gallery
647-208-5824
www.mpsg.ca

Studio Cabral
416-588-8244
www.studiocabral.com

Salons / Makeup

Maili J Hair & Makeup Studio
647-880-3186
www.mailij.com

Orly Kahn Makeup
416-399-6078
www.orlywaldman.com

Priceless Beauty – Pamela Price
647-455-1400
www.priceless-beauty.com

Shazam Hair Salon
905-271-0440
www.shazamhair.com

Wedding Attire

Gown & Glory
416-573-4240
www.gownandglory.ca

Moore's Clothing for Men
(visit website for closest store)
www.mooreclothing.com

Pearl Bridal House
416-533-2341
www.pearlbridalhouse.com

Video / Photos Booths

Blue Frog Entertainment Inc.
905-915-1682
www.bluefrogphotobooth.ca

Flashpoint Photo Booth
1-800-268-1712
www.flashpointphotobooth.com

Snapshot Photo Booth
416-436-3500
www.snapshotphotobooth.com

Wedding Cakes/Sweets/Treats

AG Macarons
647-977-3030
www.agmacarons.com

Iris Segal Cakes
905-465-3729
www.iriscakes.com

La Casa Dolce Bakery
905-896-CAKE (2253)
www.lacasadolce.ca

Tina's Treats
416-889-5933
www.tinastreats.ca

The Social Cupcake
905-271-7612
www.thesocialcupcake.ca

Wedding / Event Planning

Art of Celebrations
416-843-6367
www.artofcelebrations.com

Event Culture
647-393-3750
www.eventculture.ca

Let's Party Consultants
416-697-2789
www.letspartyconsultants.com

Perfect Planners
416-805-2096
www.perfectplanners.ca

Trevents Wedding & Event Planning
647-236-3624
www.trevents.ca

Your Main Event
416-720-2240
www.yourmainevent.ca



THE WATERSIDE INN

The Waterside Inn would be honoured to be a part of your wedding!

For Further Assistance, Please Contact

Marlene Barcelos, WPICC

Social Catering Sales Manager

905-891-7770 ext. 7121

mbarcelos@watersideinn.ca

www.watersideinn.ca

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