



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, cocktail reception and plated menus 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 40 guests or for private events up to 80 guests with a minimum food and beverage spend requirement.

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 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 as well as chair covers (prices vary).**
- ⌘ **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.**





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SAMPLE MENUS

The following menus were selected from our 2019 Event Creations Menus.
Contact the Social Catering Sales Manager for the full package of menus available.
All prices quoted are plus tax and gratuity.

SEASONAL BRUNCH BUFFET

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

Assorted Juices Station

Mini Assorted Muffins and Breakfast Pastries

Toaster Station with Butter, Assorted Preserves and Cream Cheese

Scrambled Ontario Eggs with Fresh Cut Chives

Oven Baked Crispy Bacon and Sausage

Baked Roma Tomatoes with Fresh Cut Herbs and Parmesan Cheese

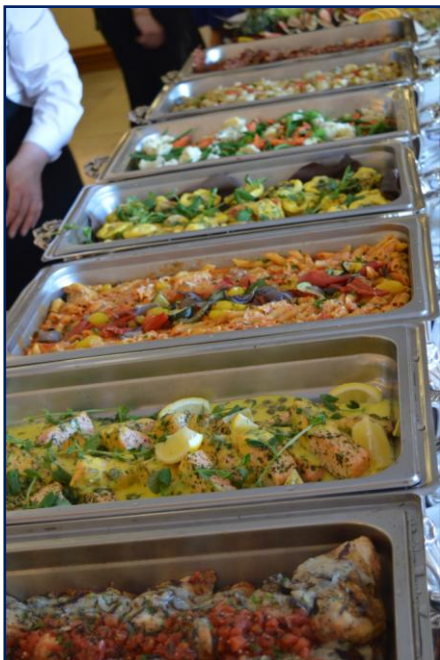
Classic Caesar Salad

Roasted Fingerling Potatoes with Grilled Red Onion

Fresh Cut Fruit & Seasonal Berries

Waterside Sweet Table Selection including Mini Crème Brulee and Chocolate Pot de Creme

Freshly Brewed Coffee and Assorted Tea Selection



Plus Your Choice of Main Dish:

Cheese Tortellini
Arrabiata Tomato Sauce, Fresh Basil, Padano Parmesan
\$38.00 per person

6oz Pan Seared Chicken Supreme
Rosemary Lemon Glaze, Roasted Vegetables
\$40.00 per person

6oz Grilled Atlantic Salmon
Honey Mustard and Dill, Vegetable Rice Pilaf
\$41.00 per person

Lobster Mac and Cheese
Smoked Cheddar, Mozzarella, Asiago,
Cherry Tomato and Honey Mushroom Ragout
\$43.00 per person



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HOT BUFFETS

Designed for groups of 10 people or more

MEDITERRANEAN SEA

Lemon Chicken Soup with Orzo
Deconstructed Greek Salad – Iceberg Lettuce, Tomato, Red Onion, Kalamata Olives,
Bell Peppers, Feta Cheese, Oregano Vinaigrette
Balsamic Roasted Vegetables and Olives
Spanakopita and Tzatziki
Greek Style Lemon Potatoes
Chicken Souvlaki, Rice Pilaf, Grilled Pita
Baklava and Fresh Fruit
Freshly Brewed Coffee and Assorted Tea Selection
\$36.00 per person

LOCAL FARMERS MARKET

Chef's Market Inspired Soup
Country Field Greens - Shaved Fennel and Apple, Maple Raspberry Vinaigrette
Sliced Tomato and Cucumber Platter - Balsamic Glaze and Basil
Roasted Cajun Potato Wedges
Grilled Chicken with Tim's Homemade BBQ Sauce
Farmer Beans with Garlic Butter
Apple Peach Strudel - Vanilla Crème Anglaise
Freshly Brewed Coffee and Assorted Tea Selection
\$36.00 per person

LITTLE ITALY

Rustic Minestrone - Hearty Vegetables, Orzo, Warm Focaccia Bread
Italian Inspired Greens - Chicories, Fennel, Pecorino Cheese, Roasted Red Pepper,
White Balsamic Vinaigrette
Cannellini Bean Salad - Grilled Zucchini, Slow Roasted Tomato, Crushed Basil, Olives,
Marinated Artichokes, Lemon Dressing
Penne Pasta Al Forno - Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream Sauce,
Chopped Tomato and Basil Topping
Cheese Stuffed AAA Meatballs - Fire Roasted Tomato Sauce, Fresh Cut Basil
Espresso Cannoli, Berry Tiramisu, Fresh Fruit Display
Freshly Brewed Coffee and Assorted Tea Selection
\$38.00 per person





THE WATERSIDE INN

PLATED DINNERS

Designed for groups of 15 people or more



Dinner Rolls with Butter Squares

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Butternut Squash Bisque  
Cinnamon Maple Sour Cream

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Pan Seared Chicken Supreme
Portobello Mushroom with Thyme Infused Mashed Potatoes,
Seasonal Vegetables, Marsala Pan Jus

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Vanilla Caramel Tartufo  
Seasonal Berry and Mint Compote  
Freshly Brewed Dark Roast Coffee & Premium Teas

**\$54.00 per person**

Dinner Rolls with Butter Squares

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Baby Salad Greens
Cherry Tomatoes, English Cucumber, In House Made Citrus Vinaigrette

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Grilled Salmon Fillet  
Roasted Fingerling Potatoes, Seasonal Vegetables, Grenobloise Sauce

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Classic Vanilla Crème Brûlée
Macerated Berries, Scattered Sauces, Chocolate Stick
Freshly Brewed Coffee and Assorted Tea Selection

\$54.00 per person

Dinner Rolls with Butter Squares

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Baby Spinach and Frisee  
Roasted Grapes, Mandarin Orange, Crumbled Goats Cheese, Cajun Spiced Pecans,  
Honey Sage Vinaigrette

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Cheese Tortellini
Leek and Mushroom Cream Sauce, Fresh Cut Herbs

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9oz AAA Thick Cut Strip Loin  
Pommery Mustard Horseradish Rubbed, Roasted Garlic Infused Mashed Potatoes, Seasonal Vegetables,  
Wild Mushroom Port Jus

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Apple Cinnamon Fritter and Vanilla Bean Ice Cream
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
Freshly Brewed Coffee and Assorted Tea Selection

\$78.00 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% 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

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