



THE WATERSIDE INN



2019

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.

*conditions apply

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.

\$94 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 Cherry Tomatoes, English Cucumber, Red Onion, In House Made Citrus Vinaigrette
- Pan Seared Chicken Supreme with Portobello Mushroom, Thyme Infused Mashed Potato, Seasonal Vegetables, Marsala Pan Jus
- Classic Vanilla Crème Brûlée, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

\$126 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 Cherry Tomatoes, English Cucumber, Red Onion, In House Made Citrus Vinaigrette
- Pan Seared Chicken Supreme with Portobello Mushroom, Thyme Infused Mashed Potato, Seasonal Vegetables, Marsala Pan Jus
- Classic Vanilla Crème Brûlée, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

Package Selection continued

\$136 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 Cherry Tomatoes, English Cucumber, Red Onion, In House Made Citrus Vinaigrette
- Pan Seared Chicken Supreme with Portobello Mushroom, Thyme Infused Mashed Potato, Seasonal Vegetables, Marsala Pan Jus
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

\$146 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 Cherry Tomatoes, English Cucumber, Red Onion, In House Made Citrus Vinaigrette
- Garganelli Pasta with Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- Pan Seared Chicken Supreme with Portobello Mushroom, Thyme Infused Mashed Potato, Seasonal Vegetables, Marsala Pan Jus
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces, Chocolate Stick
- Freshly Brewed Dark Coffee or Premium Teas

\$126 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 Greens 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 Seasonal Fruit
- Chef's Choice Gateaux
- Freshly Brewed Dark Coffee or Premium Teas

\$157 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 Smoked 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, Fresh Baked Yorkshire Pudding (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

38/dozen **Cold Canapés**

Antipasto Skewer with Olive, Bocconcini, Salami, Peperoncini, Feta
Black Olive Bruschetta, Garlic Crostini, Woolwich Goat Cheese, Balsamic Drizzle
Citrus Poached Tiger Shrimp, Cilantro Lemon Cocktail Sauce, Micro Greens
Mango & Crab Salad, Savoury Tart, Micro Sprouts
Herb Whipped Goats Cheese, Plum Chutney, Phyllo Basket
Smoked Salmon Tamaki Cone, Wasabi Mayo, Coriander Cress
Italian Lollipops, Prosciutto, Provolone, Basil Oil
Roasted Vegetable Stuffed Mushroom Caps, Pecorino Cheese

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

Brie and Double Smoked Bacon Arancini
Butter Chicken Lollipop, Raita Dip
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto
Hokkaido Shrimp Skewer, Ginger Miso Aioli
Mini Buttermilk Fried Chicken and Waffles with Maple Hot Sauce
Mini Greek Spanakopita and Tzatziki Sauce
Ginger Beef Skewers, Horseradish Mustard Aioli
Vegetarian Spring Rolls with House Sesame Plum Sauce

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

Orange Dusted Sea Scallop, Lemon Remoulade
Pomegranate Braised Short Ribs, Beet Root Cup, Crisped Tarot Root
Cilantro Avocado Chicken Sliders, Chipotle Mayo, Crispy Onion Strings, Sesame Bun
Lobster and Brie Croquettes, Béarnaise Sauce
East Coast Crab Cakes, Togarashi Chili Red Pepper Coulis, Micro Cress

Interactive Cocktail Reception & Chef Manned Stations

Plus \$60/hour chef fee

- 275 **Carved Canadian Leg of Lamb** (serves 15)
Seasoned with Garlic and Rosemary
Served with Tzatziki and Pita Bread
- 285 **Whole Atlantic Salmon Wellington** (serves 30)
Wild Mushroom Duxelle and Baby Spinach
Bearnaise Sauce
- 395 **AAA Roasted New York Strip Loin** (serves 20)
Horseradish, Mustards and Natural Beef Jus
Served with Caramelized Onions and Wild Mushrooms
- 465 **Slow Roasted AAA Prime Rib of Beef** (serves 30)
Horseradish, Mustards and Cognac Peppercorn Jus
Served with Fresh Baked Yorkshire Pudding
- Market
Price **Freshly Shucked Oysters** (minimum 100pcs)
Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments
- 12/person **Stir Fry Station**
Chow Mein Fried Noodles and Asian Vegetables with Ginger Garlic Sauce, Roasted Cashews & Fortune Cookies Included!
 - Add Yuzu Chicken \$8
 - Add Garlic Shrimp \$10
 - Add Ginger Beef \$13
- 14/person **Pasta Bar**
 - DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Foccacia Toast
- 18/person **Risotto Station** (minimum 25ppl)
Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter
 - Add Yuzu Chicken \$8
 - Add Garlic Shrimp \$10
 - Add Lobster Meat \$13

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

8/person	Seasonal Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip
13/person	Self-Serve Poutiniere Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Bacon Bits, Scallions, Sour Cream <ul style="list-style-type: none">• Add Smoked Pulled Pork \$6• Add Braised Pomegranate Short Ribs \$10• Add Atlantic Lobster Chunks \$12• <i>Make it chef-manned! ~ Plus \$60/hour chef fee</i>
16/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
18/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 <ul style="list-style-type: none">• Add Crisped Basa Fillet \$6• Add Braised Pomegranate Short Ribs \$10
16/person	Chef's Seasonally Inspired Flatbreads <ul style="list-style-type: none">• Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula• Caramelized Onions and Pulled Pork, Smoked Cheddar• Hot House Tomato, Buffalo Mozzarella, Basil Pesto
18/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 <ul style="list-style-type: none">• Add Grilled Calamari \$6• Add Shrimp (3pcs) \$9
24/person	Pub Buffet on Stavebank Roasted Chicken Wings (Honey Garlic or BBQ), Frites with Roasted Garlic Mayo, Nachos with Condiments, Chipotle Beef or Cilantro Avocado Chicken Sliders with Sesame Buns, Assorted Mustards, Cheddar Cheese, Shaved Iceberg, "Chef's Special Sauce"

Late Night Table - Dessert Table Selections

- 7/person **Milk and Cookies**
Freshly Baked Cookies served with White and Chocolate Milk Shooters
(choose three cookie flavours):
- Chocolate Chip
 - Peanut Butter
 - Shortbread
 - Coconut Macaroons
 - Double Chocolate Chip
 - Oatmeal Raisin
 - Chocolate Brownie Fudge
 - Gingersnap
- 9/person **Baked Brie Wrapped in Phyllo Pastry**
Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
- 9/person **Good Ol' Popcorn Bar**
Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices (includes popcorn cart!)
- 12/person **Sliced Seasonal Fruit and Berry Presentation**
Served with Minted Yogurt and Honey Dip
- 18/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 \$8
- 18/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
- 24/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):

- 24/dozen Artisan Cookies
30/dozen Assorted Mini Fruit Tarts and Squares
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

- 10 **Butternut Squash Bisque**
Cinnamon Maple Sour Cream
- 10 **Spring Vegetable Minestrone**
Crisp Julienne Taro Root, Chive Oil
- 10 **Chipotle Red Pepper Bisque**
Crumbled Feta, Herb Oil
- 10 **Sweet Potato, Red Curry**
Toasted Coconut Flakes
- 10 **Caramelized Onion, Roast Garlic**
Crispy Pancetta, Chopped Herbs
- 10 **Wild Mushroom**
Chive Crème Fraiche
- 10 **Smoked Tomato Bisque**
Chopped Herbs
- 14 **Maritime Lobster Bisque**
Brandy Spiked, Crispy Chive Stick

Out of the Garden

- 10 **Spring/Summer Baby Salad Greens**
Cherry Tomatoes, English Cucumber, Red Onion
In House Made Citrus Vinaigrette
- 10 **Fall/Winter Baby Salad Greens**
Shaved Root Vegetables, Roasted Shallot Dressing
- 12 **Baby Spinach and Frisée**
Roasted Grapes, Mandarin Orange, Crumbled Goats Cheese,
Cajun Spiced Pecans, Honey Sage Vinaigrette
- 14 **The Chopped Caesar**
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing

Appetizers (Appetizer Size / Entrée Size)

- 14 / 28 **The Mushroom Stack, Warm Focaccia**
Grilled Asparagus and Portobello Mushroom Stack with Warm Goat Cheese,
Roasted Basil Tomato, Red Pepper Sauce, Micro Salad
- 16 **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
- 18 **Orange Dusted Sea Scallop**
Peruvian Potato Risotto, Garlic Beet Puree, Chive Oil
- 18 **Garlic Pan Seared Shrimp Scampi**
Lemon, Herbs, Saffron Butter
- 20 **Pan Seared Crab Cake & Orange Dusted Sea Scallop**
Chipotle Aioli, Peach Chutney Micro Sprouts

Pasta & Risotto (Appetizer Size / Entrée Size)

- 10 / 20 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 10 / 20 **Cheese Tortellini**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 12 / 24 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herb and
Parmigiano-Reggiano
- 12 / 24 **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)

- 32 **Grilled Salmon Fillet**
Grenobloise Sauce, Roasted Fingerling Potato, Seasonal Vegetables
- 32 **Crispy Skinned Atlantic Salmon**
Charred Pineapple Chutney, Fingerling Potato, Seasonal Vegetables
- MP **Pan Roasted Chilean Sea Bass**
Lemon Herb Risotto, Grilled Vegetables, Saffron Beurre Blanc, Crisped Taro Root

Meat & Poultry

- 32 **Pan Seared Chicken Supreme**
Portobello Mushroom with Thyme Infused Mashed Potato,
Seasonal Vegetables, Marsala Pan Jus
- 34 **Roasted Stuffed Chicken Supreme**
Stuffed with Herb Red Pepper Goat Cheese, Scalloped Potato,
Wild Mushroom Ragout, Seasonal Vegetables, Truffle Chicken Jus
- 44 **9 oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed, Roasted Garlic Infused Mashed Potato,
Seasonal Vegetables, Wild Mushroom Port Jus
- 47 **AAA 10oz Slow Roasted Prime Rib**
Fresh Baked Mini Yorkshire Pudding, Caramelized Onion Mashed Potatoes,
Honey Roasted Seasonal Vegetables, Natural Pan Jus,
- 48 **AAA Grilled 6oz Beef Tenderloin**
Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus,
topped with Café De Paris Butter
- 50 **Chicken and Beef Duo**
Herb Grilled Chicken Supreme, Petite Beef Fillet, Seasonal Vegetables,
Caramelized Onion Mashed Potatoes, Roasted Garlic Herb Cream Sauce,
Wild Mushroom Beef Glaze

Desserts

- 12 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces, Chocolate Stick
- 12 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 12 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 14 **Cheesecake Trio**
White Chocolate, Raspberry and Caramel Cheesecake
served with individual sauces
- 14 **Warm Grand Marnier Lava Cake**
Strawberry Mint Compote, Chili Roasted Almond Brittle
- 18 **Dessert Sampler**
White Chocolate Brûlée Spoon, Flourless Chocolate Cake,
Raspberry Cheesecake

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

28/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
Crispy Bacon and Sausage
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

54/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

- 59/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
- 74/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 Professionals

Décor / Event Rentals

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

Decorake Ltd.
416-939-7116
www.decorake.com

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

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

Music in Motion
647-549-5229
www.musicinmotiondjservice.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

Invitations

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

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

Stylish Moments
647-299-2588
www.stylishmoments.ca

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-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

My Wedding Officiant
416-557-7834
www.myweddingofficiant.ca

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

Musicians & Performers

BlueSoul
Singers
416-846-3687

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

MVL Makeup Artistry
416-992-4076
www.mvlmakeupartistry.com

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

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

Blo Blow Dry Bar
905-274-2263
www.blomedry.com

Dolce Vita Salon
905-278-5550
www.dolcevitamedicalspasalon.com

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

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

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

Moore's Clothing for Men
www.mooreclothing.com

Wedding Cakes/Sweets/Treats

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

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

Lakeshore Creamery
647-213-5213
www.lakeshorecreamery.com

La Casa Dolce
905-896-2253
www.lacasadolce.ca

Succulent Chocolates & Sweets
416-882-1535
www.succulentchocolates.com

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.letspartconsultants.com

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

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

Trevents
647-236-3624
www.trevents.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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