



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



THE WATERSIDE INN

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.**





THE WATERSIDE INN

BREAKFAST BUFFETS

CLASSIC CONTINENTAL

Oasis Orange Juice
House Cut Fresh Fruit Salad
Individual Cereals with 2% Milk
Assorted Fruit Yogurts
Fresh Baked Butter Croissants
Banana Chocolate Coffee Bread, Butter and Preserves
Freshly Brewed Coffee and Assorted Tea Selection
\$19.00 per person

TRADITIONAL BREAKFAST

Oasis Orange Juice
House Cut Fresh Fruit Salad
Assorted Toaster Breads and Preserves
Scrambled Eggs with Aged Cheddar
Country Style Breakfast Potatoes
Crisp Bacon and Sausage
Freshly Brewed Coffee and Assorted Tea Selection
\$25.00 per person

MARKET CAFE

Oasis Orange Juice
Fresh Baked Croissants and Preserves
Scrambled Eggs and Aged Cheddar
Sautéed Mushrooms, Baby Spinach and Cherry Tomatoes
Corn Beef Hash with Sautéed Peppers, Onions, Shredded Yukon Gold Potatoes, Fresh Cut Herbs
Freshly Brewed Coffee and Assorted Tea Selection
\$26.00 per person

WATERSIDE EXECUTIVE

Oasis Orange Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Preserves
Butter Croissants, Breakfast Pastries
Choice of Egg Frittata:
Asparagus, Peppers, Brie *or* Bacon, Onion, Cheddar *or* Smoked Cheddar
Shredded Potato Red Pepper Hash
Crispy Bacon & Lean Turkey Sausage
Freshly Brewed Coffee and Assorted Tea Selection
\$29.00 per person

****Ask for our list of a la carte breakfast add-ons/enhancements available.****



THE WATERSIDE INN

BRUNCH BUFFET MENU

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

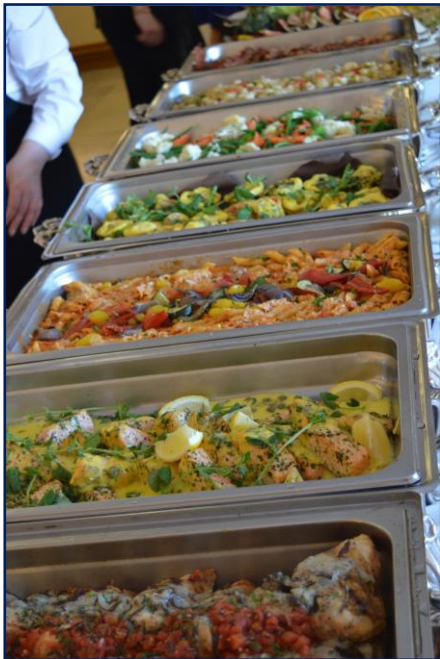
Classic Caesar Salad

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



THE WATERSIDE INN

LUNCH & DINNER BUFFETS

For dinner buffets we recommend adding a second protein option.

NEIGHBORHOOD MARKET

Smoked Cheddar and Port Credit Ale Soup, Garlic Croutons
Chopped Romaine with Bacon Crumble, Caesar Dressing, Parmesan, Garlic Croutons
Grilled Citrus Chicken, Sautéed Leek, Mushroom, Grape Tomato Ragout, Chicken Glaze
Parisienne Potatoes
Selection of Seasonal Vegetables
Sweet Apple Egg Roll, Rolled in Cinnamon Sugar
Freshly Brewed Coffee and Assorted Tea Selection
\$34.00 per person

SOUTHERN COMFORT

Potato, Bacon, Corn Chowder, Jalapeno Corn Bread
Chopped Salad with
Charred Corn, Black Beans, Red Onion, Diced Peppers, Avocado, Cajun Chipotle Ranch Dressing
Apple Fennel Coleslaw
Traditional Southern Style Baked Beans
Southern Fried Crispy Chicken
Vegetarian Jambalaya with Dirty Rice
Homemade Pecan Tarts and Beignets
Freshly Brewed Coffee and Assorted Tea Selection
\$36.00 per person

MEDITERRANEAN SEA

Lemon Chicken Soup with Orzo
Deconstructed Greek Salad with
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 with 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 with Vanilla Crème Anglaise
Freshly Brewed Coffee and Assorted Tea Selection
\$36.00 per person



THE WATERSIDE INN

MEXICAN CANTINA

Tortilla Soup with Cilantro
Mexican Chopped Salad with
Peppers, Onions, Roasted Corn, Black Olives, Avocado, Chili Lime Vinaigrette
Fried Jalapeno Poppers, Chili Cheese Dip
Cilantro and Tomato Rice
Churros, Vanilla Lime Anglaise, Chef's Choice Dessert Chimichanga
Fajita Station with Sautéed Peppers and Onions, Warm Flour Tortillas, Jack Cheese, Cilantro Sour Cream,
Pico de Gallo, Tim's Hot Sauce, Guacamole, Jalapeno
Pickled Cabbage Slaw
Freshly Brewed Coffee and Assorted Tea Selection

Choose One Main:

Chipotle Spiced Chicken or Crispy Fried Tilapia or Chili Spiked Marinated Shrimp or Moroccan Pulled Beef
\$36.00 per person

LITTLE ITALY

Rustic Minestrone Soup with Hearty Vegetables, Orzo, Warm Focaccia Bread
Italian Inspired Green Salad with
Chicories, Fennel, Pecorino Cheese, Roasted Red Pepper, White Balsamic Vinaigrette
Cannellini Bean Salad with
Grilled Zucchini, Slow Roasted Tomato, Crushed Basil, Olives, Marinated Artichokes, Lemon Dressing
Penne Pasta Al Forno with Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream Sauce,
Chopped Tomato and Basil Topping
Cheese Stuffed AAA Meatballs with 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

SHANGHAI EXPRESS

Chicken Coconut Curry Soup, Fresh Cut Cilantro
Asian Noodle Salad, Carrot, Red Onion, Toasted Cashew, Sesame, Hoisin Teriyaki Dressing
Iceberg Salad, Radishes, Miso Vinaigrette, Crisped Wontons
Crispy Vegetable Spring Rolls, Sweet Chili Dipping Sauce
Lemon Scented Jasmine Rice
Sweet and Sour Chicken and Vegetables
Lychee and Mango Brûlée, Fortune Cookies
Freshly Brewed Coffee and Assorted Tea Selection
\$38.00 per person





THE WATERSIDE INN

PATIO BBQ BUFFETS

For dinner buffets we recommend adding a second protein option.

CHILLIN' 'N' GRILLIN' ON THE DECK

Mixed Greens, Shaved Vegetables, Balsamic Vinaigrette
Lemony Coleslaw
Gourmet AAA Angus Beef Burgers (*Vegetarian Burgers available upon request*)
Sliced Tomatoes, Canadian Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onions
Tomato Ketchup, Deli Mustard, Pickle Relish
Hand Cut Yukon Gold Fries with Garlic Mayo
Salted Caramel Mini Tarts
Ice Cream Sandwiches
Freshly Brewed Coffee and Assorted Tea Selection
\$32.00 per person

FRIENDS ON THE PATIO

Assorted Bread Rolls and Butter
Watermelon, Olive and Feta Salad
Tortilla Chips with Guacamole and Salsa
Five Bean Salad, Tomato, Corn, Red Onion, Avocado, Cilantro Vinaigrette
Spinach Salad with Berries, Oranges, Crumbled Goat Cheese, White Balsamic Dressing
Cajun Sweet Potato Wedges
Grilled Salmon Fillet with Charred Pineapple Corn Salsa
White Chocolate Cheesecake, Raspberry Sauce
Freshly Brewed Coffee and Assorted Tea Selection
\$36.00 per person

THE ULTIMATE PATIO PARTY

Summer Greens, Spun Vegetables, Cucumbers, Citrus Vinaigrette
Roma Tomato, Baby Bocconcini, Fresh Basil, Balsamic Vinaigrette
Local Ontario Vegetable Platter, Blue Cheese Dip
Loaded Hasselback Yukon Potato
Tri Color Nacho Chips, Guacamole, Pico De Gallo, Sour Cream
"Bonedust" Rubbed and Grilled Flat Iron Steak, Caramelized Onion
Assortment of Mustards and Horseradish
Ontario Watermelon and Fresh Fruit
Gourmet Cookies, Ice Cream Sandwiches and Popsicles
Freshly Brewed Coffee and Assorted Tea Selection
\$42.00 per person

Additional Protein Options – priced per person

\$8 Chicken Breast
\$8 Grilled Italian Sausage
\$10 Salmon Fillet
\$12 Shrimp Skewer
\$12 N.Y. Steak



THE WATERSIDE INN

THE SOCIAL CLUB "DIY" BUFFET

PLEASE SELECT TWO STARTERS:

- Chef's Market Inspired Soup
- Potato Bacon Corn Chowder, Chopped Scallions
- Crunchy Iceberg & Mixed Greens, Charred Cherry Tomato, English Cucumber, Crispy Bacon, Chipotle Ranch Dressing
- Caesar with Romaine, Fresh Lemon and Garlic Rye Croutons
- Field Greens, Shaved Root Vegetables, Smoked Tomato Vinaigrette
- Village Style Greek Salad, Lemon Oregano Vinaigrette
- Baby Spinach and Frisée Salad, Wild Mushrooms, Roasted Red Pepper, Crispy Onions, Goats Cheese Dressing
- Asian Noodle Salad, Mandarin Orange, Ginger Garlic Dressing, Scallions

PLEASE SELECT TWO SIDES:

- Herb Rice Pilaf, Confetti Vegetables
- Oven Roasted Potatoes tossed in Herbs and Thyme Garlic Butter
- Loaded Hasselback Potato, Chipotle Butter
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- DeCecco Italian Pasta with Fire Roasted Basil Tomato Sauce and Fresh Cut Herbs
- Chef's Seasonally Inspired Vegetables
- Caramelized Root Vegetables with Honey Thyme Glaze

PLEASE SELECT ONE MAIN

(add a second main for an additional \$8pp):

- Crispy Southern Fried Buttermilk Chicken, Pickled Radish & Spicy Jalapeno
- Lime-Coriander Marinated Chicken, Charred Pineapple Salsa
- Atlantic Salmon, Ginger Bok-Choy
- Cajun Tilapia, Charred Pineapple Salsa, Citrus Butter, Crisp Tortilla Strings
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Asian Vegetable Stuffed Basa Fillet, Edamame, Yuzu Chili Broth
- Braised Pork Ribs, Chipotle Pepper BBQ Sauce



DESSERT TABLE:

Sliced Seasonal Fruit and Berry Presentation
Waterside Inn Sweet Table
Freshly Brewed Coffee and Assorted Tea Selection

\$48.00 per person



THE WATERSIDE INN

A LA CARTE PLATED MENU SELECTION

From the Soup Kettles

- \$10 **Roasted Butternut Squash Bisque**, Cinnamon Maple Sour Cream
- \$10 **Spring Vegetable Minestrone**, Spring Vegetables, Herbs, Vegetable Broth
- \$10 **Vegetable Mulligatawny**, Cilantro Crème Fraiche
- \$10 **Thai Curry with Coconut**, Crisp Wontons
- \$10 **Caramelized Onion, Mozzarella Crouton**, Chopped Herbs
- \$10 **Wild Mushroom and Herbs**, Gorgonzola Crouton
- \$10 **Smoked Tomato Vodka Bisque**, Chopped Herbs
- \$14 **Maritime Lobster Bisque**, Brandy Spiked, Chive Oil

Out of the Garden

- \$10 **Spring/Summer Baby Salad Greens** - Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- \$10 **Fall/Winter Baby Salad Greens** - Shaved Root Vegetables, Roasted Shallot Dressing
- \$12 **Baby Spinach and Frisée** - Roasted Grapes, Mandarin Orange, Crumbled Goat 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, Pasta, Risotto, Vegetarian Entrees (Appetizer Size/Entrée Size)

- \$14 / \$28 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan Bread
- \$14 / \$28 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini, Red and Yellow Pepper Coulis, Crisp Garlic Pita
- \$18 / \$32 **Togarashi Chili Scallop and Shrimp**
Served on Garlic Panko Coated Latke, Sweet Pickle Radish Slaw
- \$12 / \$24 **Garganelli Pasta**
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- \$12 / \$24 **Cheese Tortellini**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- \$13 / \$26 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herbs and Parmigiano-Reggiano
- \$13 / \$26 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon, Green Pea Puree and Parmigiano-Reggiano



THE WATERSIDE INN

A LA CARTE PLATED MENU SELECTION

Fish (prices are based on market availability)

- \$32 **Five Spiced Salmon Fillet**, Yuzu Cream, Roasted Fingerling Potatoes, Seasonal Vegetables
- \$32 **Pan Seared Tilapia Fillet**, Charred Pineapple Chutney, Citrus Butter Sauce, Fingerling Potatoes, 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**, Thyme Infused Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- \$34 **Roasted Stuffed Chicken Supreme**, Stuffed with Vegetable Ratatouille and Feta Cheese, Scalloped Potatoes, Seasonal Vegetables, Truffle Chicken Jus
- \$44 **9oz AAA Thick Cut Strip Loin**, Pommery Mustard Horseradish Rubbed, Roasted Garlic Infused Mashed Potatoes, Seasonal Vegetables, Red Wine Green Peppercorn Jus
- \$47 **10oz AAA Slow Roasted Prime Rib**, Fresh Baked Mini Yorkshire Pudding, Caramelized Onion Mashed Potatoes, Honey Roasted Seasonal Vegetables, Natural Pan Jus
- \$48 **6oz AAA Grilled Beef Tenderloin**, Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus, topped with Smoked Tomato and Sea Salt
- \$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 **Lemon Curd Cheesecake**, Toasted Marshmallow Topping
- \$14 **Warm Grand Marnier Lava Cake**, Strawberry Mint Compote, Chili Roasted Almond Brittle
- \$18 **Dessert Sampler**, White Chocolate Brûlée Spoon, Flourless Chocolate Cake, Lemon Curd 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





THE WATERSIDE INN

COCKTAIL RECEPTION MENU SELECTION

Passed Hors D'oeuvres

\$38/dozen Cold Canapes

Antipasto Skewer with Olive, Bocconcini, Grape Tomato, Balsamic, Fresh Basil
Black Olive Bruschetta, Garlic Crostini, Woolwich Goat Cheese
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, Padano Parmesan
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto

\$44/dozen Hot Hors D'oeuvres

Brie and Double Smoked Bacon Arancini
Butter Chicken Lollipop, Raita Dip
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
Pomegranate Braised Beef Short Rib, Phyllo Basket, Goose Berries
Petite Brie Grilled Cheese Sandwich, Green Peppercorn Ketchup

\$50 /dozen Gourmet Hors D'oeuvres

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade
Sage Avocado Chicken Sliders, Red Pepper Mayo, Crispy Onion Strings, Sesame Bun
Moroccan Roasted Vegetable Wontons, Honey Mint Dipping Sauce
In House Made Beef Tenderloin Wellington, Sriracha Mustard Dipping 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

\$410 AAA Roasted New York Strip Loin (serves 20)

Horseradish, Mustards and Natural Beef Jus, Served with Caramelized Onions and Wild Mushrooms

\$485 Slow Roasted AAA Prime Rib of Beef (serves 30)

Horseradish, Mustards and Cognac Peppercorn Jus, Served with Fresh Baked Yorkshire Pudding

\$Market Freshly Shucked Oysters (minimum 100pcs)

Price Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments



THE WATERSIDE INN

Interactive Cocktail Reception & Chef Manned Stations Cont.

Plus \$60/hour chef fee

\$12/person Vegetable Curry Station

Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf, Samosas, Cucumber Mint Raita, Cilantro Mint Sauce

- Add Butter Chicken \$6
- Add Garlic Shrimp \$8
- Add Ginger Beef \$10

\$14/person Pasta Bar

DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia 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 \$6
- Add Garlic Shrimp \$8
- Add Lobster Meat \$10

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

\$8/person Seasonal Vegetable Crudités, with Blue Cheese or House Spiced Ranch Dip

\$12/person Self-Serve Poutine

Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream

- Add Duck Confit \$6
- Add Chili Lime Ground Beef \$8
- Add Butter Chicken \$8

\$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

\$16/person Chef's Seasonally Inspired Flatbreads

- Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula
- Caramelized Onions and BBQ Chicken, Monterey Jack
- Hot House Tomato, Buffalo Mozzarella, Basil Pesto
- Pepperoni, Crumbled Bacon, Mushrooms, Mozzarella

\$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, Jalapeno Peppers, Pickled Cabbage, Assorted Taco Condiments

- Add Crisped Basa Fillet \$6
- Add Cajun Blackened Chicken \$8
- Add Chipotle Beef \$10



THE WATERSIDE INN

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

\$18/person **Mediterranean Bar**

Mediterranean Inspired Breads, Dips and Spreads, Marinated Vegetables, European Cured & Smoked Meats, Barreled 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

\$18/person **Pub Buffet on Stavebank**

Grilled Chicken Wings (Honey Garlic **or** BBQ), Nachos with Condiments, Deep Fried Pickles, Frites with Roasted Garlic Mayo and Red Pepper Ketchup

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!)

\$10/person **Mini Donut Bites**

Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips

\$12/person **Late Night Sweet Table**

The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies

\$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

\$24/person **Chocolate Fountain Station** (minimum 25ppl)

Dark Chocolate, served with Assorted Seasonal Fruit, Pound Cakes, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows



THE WATERSIDE INN

BEVERAGES

HOST BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$2.75
SOFT DRINKS \$3.00
ASSORTED FRUIT JUICES \$4.25
DOMESTIC BEER BOTTLE \$5.90
IMPORTED BEER BOTTLE \$7.05
PREMIUM BRANDS 1.25 OZ \$6.30
HOUSE WINE GLASS \$9.00

The above prices **do not include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. Please note if consumption of beverages is less than \$300.00, a bartender fee of \$15.00 per hour (minimum of four hours) will be applied.

PUNCH BOWLS

(1 GALLON = 25 GLASSES)

CRANBERRY, APPLE AND 7-UP PUNCH \$50.00
ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$50.00
GUAVA, ORANGE AND PINEAPPLE PUNCH \$50.00
GUAVA, MANGO AND PASSIONFRUIT PUNCH \$50.00
GUAVA, MANGO AND PINEAPPLE PUNCH \$50.00
CHAMPAGNE PUNCH (MIMOSAS OR BELLINIS) \$110.00
RUM PUNCH \$120.00

CASH BAR

NESTLE PURE LIFE STILL WATER (330 ML) \$3.50
SOFT DRINKS \$4.00
ASSORTED BOTTLED FRUIT JUICES \$5.50
DOMESTIC BEER BOTTLE \$7.75
IMPORTED BEER BOTTLE \$9.25
PREMIUM BRANDS 1.25 OZ \$8.25
HOUSE WINE GLASS \$11.75

The above prices **include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. If the consumption of beverages is less than \$350.00, a bartender fee of \$15.00 per hour (minimum of four hours) as well as a cashier's fee of \$15.00 per hour (minimum of four hours) will be applied.



THE WATERSIDE INN

RECOMMENDED VENDOR LIST

Cakes/Cupcakes/Sweets/Treats

AG Macarons
647-977-3030

www.agmacarons.com

La Casa Dolce
905-896-2253

www.lacasadolce.ca

Lakeshore Creamery
647-213-5213

www.lakeshorecreamery.com

Patricia's Cake Creations
647-348-2253

www.patriciascakes.com

Succulent Chocolates & Sweets
416-882-1535

www.succulentchocolates.com

The Social Bakeshop
905-271-7612

www.thesocialbakeshop.ca

Décor / Event Rentals

Decorake Ltd.
416-939-7116

www.decorake.com

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

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

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



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RECOMMENDED VENDOR LIST

Event Planners

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.letsparconsultants.com

Perfect Planners

416-805-2096

www.perfectplanners.ca

Trevents

647-236-3624

www.trevents.ca

Your Main Event

416-720-2240

www.yourmainevent.ca

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

Musicians & Performers

BluSoul

Singers

416-846-3687

Liz Craig

Pianist

647-466-4198

Montage Music

Flute/Piano/Guitar/Harp/String

416-924-8180

Shari Lundy

The Classic String Quartet

416-239-0523

Photographers

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

Mississauga Photo Studio & Gallery

647-208-5824

www.mpsg.ca

Studio Cabral

416-588-8244

www.studiocabral.com



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

For Further Assistance, Please Contact

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