



# THE WATERSIDE INN



*2021 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.**





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  
**\$21.00 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  
**\$27.00 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  
**\$29.00 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  
**\$34.00 per person**

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





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## **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  
**\$42.00 per person**

6oz Pan Seared Chicken Supreme  
Rosemary Lemon Glaze, Roasted Vegetables  
**\$44.00 per person**

6oz Grilled Atlantic Salmon  
Honey Mustard and Dill, Vegetable Rice Pilaf  
**\$45.00 per person**



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## **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  
**\$37.00 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  
**\$38.00 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  
**\$39.00 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  
**\$39.00 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  
**\$40.00 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  
**\$42.00 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  
**\$42.00 per person**





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## **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  
**\$36.00 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  
**\$40.00 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  
**\$46.00 per person**

### **Additional Protein Options – priced per person**

\$8 Chicken Breast  
\$9 Grilled Italian Sausage  
\$10 Salmon Filet  
\$12 Shrimp Skewer  
\$MP N.Y. Steak



## **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 \$9pp):**

- 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

**\$52.00 per person**



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**A LA CARTE PLATED MENU SELECTION**

**From the Soup Kettles**

- \$11 **Roasted Butternut Squash Bisque**, Cinnamon Maple Sour Cream
- \$11 **Spring Vegetable Minestrone**, Spring Vegetables, Herbs, Vegetable Broth
- \$11 **Vegetable Mulligatawny**, Cilantro Crème Fraiche
- \$11 **Thai Curry with Coconut**, Crisp Wontons
- \$11 **Caramelized Onion, Mozzarella Crouton**, Chopped Herbs
- \$11 **Wild Mushroom and Herbs**, Gorgonzola Crouton
- \$11 **Smoked Tomato Vodka Bisque**, Chopped Herbs
- \$16 **Maritime Lobster Bisque**, Brandy Spiked, Chive Oil

**Out of the Garden**

- \$11 **Spring/Summer Baby Salad Greens** - Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- \$11 **Fall/Winter Baby Salad Greens** - Shaved Root Vegetables, Roasted Shallot Dressing
- \$13 **Baby Spinach and Frisée** - Roasted Grapes, Mandarin Orange, Crumbled Goat Cheese, Cajun Spiced Pecans, Honey Sage Vinaigrette
- \$15 **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)**

- \$15 / \$30 **Vegetable Fritter and Haloumi**  
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan Bread
- \$15 / \$30 **Mediterranean Vegetable Purse**  
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini, Red and Yellow Pepper Coulis, Crisp Garlic Pita
- \$20 / \$35 **Togarashi Chili Scallop and Shrimp**  
Served on Garlic Panko Coated Latke, Sweet Pickle Radish Slaw
- \$13 / \$26 **Garganelli Pasta**  
Arrabiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- \$13 / \$26 **Cheese Tortellini**  
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- \$15 / \$30 **Roasted Red Pepper and Brie Risotto**  
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herbs and Parmigiano-Reggiano
- \$15 / \$30 **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)

- \$33 **Five Spiced Salmon Fillet**, Yuzu Cream, Roasted Fingerling Potatoes, Seasonal Vegetables
- \$33 **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**

- \$33 **Pan Seared Chicken Supreme**, Thyme Infused Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- \$36 **Roasted Stuffed Chicken Supreme**, Stuffed with Vegetable Ratatouille and Feta Cheese, Scalloped Potatoes, Seasonal Vegetables, Truffle Chicken Jus
- \$MP **9oz AAA Thick Cut Strip Loin**, Pommery Mustard Horseradish Rubbed, Roasted Garlic Infused Mashed Potatoes, Seasonal Vegetables, Red Wine Green Peppercorn Jus
- \$MP **6oz AAA Grilled Beef Tenderloin**, Butter Crushed New Potatoes, Seasonal Vegetables, Whiskey Jus, topped with Smoked Tomato and Sea Salt
- \$MP **10oz AAA Slow Roasted Prime Rib**, Fresh Baked Mini Yorkshire Pudding, Caramelized Onion Mashed Potatoes, Honey Roasted Seasonal Vegetables, Natural Pan Jus
- \$MP **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**

- \$13 **Classic Vanilla Crème Brûlée**, Macerated Berries, Scattered Sauces, Chocolate Stick
- \$13 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**, Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- \$13 **Vanilla Caramel Tartufo**, Seasonal Berry and Mint Compote
- \$15 **Lemon Curd Cheesecake**, Toasted Marshmallow Topping
- \$15 **Warm Grand Marnier Lava Cake**, Strawberry Mint Compote, Chili Roasted Almond Brittle
- \$20 **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





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## **COCKTAIL RECEPTION MENU SELECTION**

### **Passed Hors D'oeuvres**

#### **\$39/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

#### **\$45/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

#### **\$52 /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***

**\$280 Carved Canadian Leg of Lamb** (serves 15)

Seasoned with Garlic and Rosemary, Served with Tzatziki and Pita Bread

**\$290 Whole Atlantic Salmon Wellington** (serves 30)

Wild Mushroom Duxelle and Baby Spinach, Bearnaise Sauce

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

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

**\$Market 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**

#### **\$14/person Vegetable Curry Station**

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

- Add Butter Chicken \$7
- Add Garlic Shrimp \$8
- Add Ginger Beef \$14

#### **\$15/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

#### **\$19/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 \$12

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

**\$9/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, Scallions, Sour Cream

- Add Butter Chicken \$8
- Add Duck Confit \$8
- Add Chili Lime Ground Beef \$12

#### **\$18/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 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

#### **\$20/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 \$14





## THE WATERSIDE INN

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

#### \$20/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

#### \$20/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 **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

#### \$11/person **Baked Brie Wrapped in Phyllo Pastry**

Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers

#### \$14/person **Late Night Sweet Table**

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

#### \$14/person **Sliced Seasonal Fruit and Berry Presentation**

Served with Minted Yogurt and Honey Dip

#### \$20/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 \$9

#### \$26/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) \$3.00  
SOFT DRINKS \$3.50  
ASSORTED FRUIT JUICES \$4.75  
DOMESTIC BEER BOTTLE \$8.00  
IMPORTED BEER BOTTLE \$9.00  
PREMIUM BRANDS 1.25 OZ \$8.50  
HOUSE WINE GLASS \$11.00

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 \$80.00  
ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$80.00  
GUAVA, ORANGE AND PINEAPPLE PUNCH \$80.00  
GUAVA, MANGO AND PASSIONFRUIT PUNCH \$80.00  
GUAVA, MANGO AND PINEAPPLE PUNCH \$80.00  
CHAMPAGNE PUNCH (MIMOSAS OR BELLINIS) \$130.00  
RUM PUNCH \$150.00

#### **CASH BAR**

NESTLE PURE LIFE STILL WATER (330 ML) \$4.00  
SOFT DRINKS \$4.50  
ASSORTED BOTTLED FRUIT JUICES \$6.25  
DOMESTIC BEER BOTTLE \$10.50  
IMPORTED BEER BOTTLE \$12.00  
PREMIUM BRANDS 1.25 OZ \$11.25  
HOUSE WINE GLASS \$14.50

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.



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## **RECOMMENDED VENDOR LIST**

### **Cakes/Cupcakes/Sweets/Treats**

AG Macarons  
647-977-3030

[www.agmacarons.com](http://www.agmacarons.com)

La Casa Dolce  
905-896-2253

[www.lacasadolce.ca](http://www.lacasadolce.ca)

Lakeshore Creamery  
647-213-5213

[www.lakeshorecreamery.com](http://www.lakeshorecreamery.com)

Patricia's Cake Creations  
647-348-2253

[www.patriciascakes.com](http://www.patriciascakes.com)

Succulent Chocolates & Sweets  
416-882-1535

[www.succulentchocolates.com](http://www.succulentchocolates.com)

The Social Bakeshop  
905-271-7612

[www.thesocialbakeshop.ca](http://www.thesocialbakeshop.ca)

### **Décor / Event Rentals**

Decorake Ltd.  
416-939-7116

[www.decorake.com](http://www.decorake.com)

Designs by Dina  
905-781-7811

[www.designsbydina.ca](http://www.designsbydina.ca)

Fantastik Trading  
905-670-1636

[www.fantastiktrading.com](http://www.fantastiktrading.com)

Joie de Vivre Events & Decor  
647-883-7274

[www.jdvevents.ca](http://www.jdvevents.ca)

### **DJ Services**

Impact Entertainment  
416-953-5281

[www.impactentertainment.ca](http://www.impactentertainment.ca)

Blue Frog Entertainment Inc.  
905-915-1682

[www.bluefrogentertainment.ca](http://www.bluefrogentertainment.ca)

Feedback Promotions  
905-277-8668

[www.feedbackpromotions.com](http://www.feedbackpromotions.com)

MacMillan Entertainment Group  
905-615-8585

[www.macmillangroup.com](http://www.macmillangroup.com)

Music in Motion  
647-549-5229

[www.musicinmotiondjservice.com](http://www.musicinmotiondjservice.com)

### **Florists**

Plush Flowers  
647-294-7739

[www.plushflowers.ca](http://www.plushflowers.ca)

Raindrops on Roses  
416-845-9724

[www.rorflowers.ca](http://www.rorflowers.ca)

Stavebank Florist  
905-278-2426

[www.stavebankflorist.com](http://www.stavebankflorist.com)



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## **RECOMMENDED VENDOR LIST**

### **Event Planners**

Art of Celebrations

416-843-6367

[www.artofcelebrations.com](http://www.artofcelebrations.com)

Event Culture

647-393-3750

[www.eventculture.ca](http://www.eventculture.ca)

Let's Party Consultants

416-697-2789

[www.letsparconsultants.com](http://www.letsparconsultants.com)

Perfect Planners

416-805-2096

[www.perfectplanners.ca](http://www.perfectplanners.ca)

Trevents

647-236-3624

[www.trevents.ca](http://www.trevents.ca)

Your Main Event

416-720-2240

[www.yourmainevent.ca](http://www.yourmainevent.ca)

### **Invitations**

Aktiv Art & Design

905-848-6309

[www.aktivart.ca](http://www.aktivart.ca)

Paper Decorum

905-990-8400

[www.paperdecorum.com](http://www.paperdecorum.com)

Stylish Moments

647-299-2588

[www.stylishmoments.ca](http://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](http://www.anthonyparazo.com)

As It Happens Photography

905-844-2727

[www.asithappensphoto.com](http://www.asithappensphoto.com)

Avenue Photo

416-580-9379

[www.avenue-photo.com](http://www.avenue-photo.com)

Kostel Photo

647-290-9060

[www.kostelphoto.com](http://www.kostelphoto.com)

Mississauga Photo Studio & Gallery

647-208-5824

[www.mpsg.ca](http://www.mpsg.ca)

Studio Cabral

416-588-8244

[www.studiocabral.com](http://www.studiocabral.com)



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**NOTES**





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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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[www.watersideinn.ca](http://www.watersideinn.ca)

