



# THE WATERSIDE INN



*2022 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
Breakwater	29' x 39'	1,131	24	80	100



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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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## **BREAKFAST BUFFETS**

### **CLASSIC CONTINENTAL**

Oasis Orange Juice  
House Cut Fresh Fruit Salad  
Toaster Station, Butter and Preserves  
Assorted Fruit Yogurts  
Fresh Baked Butter Croissants  
Banana Chocolate Coffee Bread  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$23.00 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  
**\$29.00 per person**

### **MARKET CAFE**

Oasis Orange Juice  
Fresh Baked Croissants and Preserves  
Scrambled Eggs, Diced Tomatoes, Chives  
Sautéed Mushrooms, Baby Spinach and Cherry Tomatoes  
Canadian Bacon Hash, Sautéed Peppers, Onion, Shredded Yukon Gold Potatoes, Fresh Cut Herbs  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$30.00 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* Tomato and Scallions  
Shredded Potato Red Pepper Hash  
Crispy Bacon & Lean Turkey Sausage  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$36.00 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**

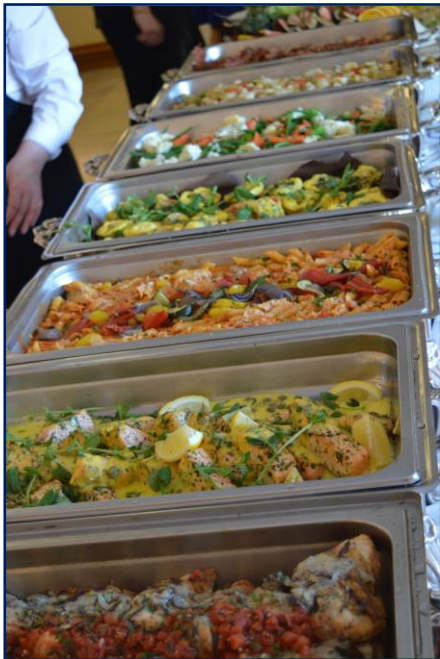
**Classic Caesar Salad**

**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:**

Penne Pasta  
Arrabiatta Tomato Sauce, Marinated Vegetables, Parmesan  
**\$44.00 per person**

Seared Herb Chicken Supreme  
Grilled Ratatouille Vegetables, Crumbled Feta  
**\$46.00 per person**

Cajun Vegetable Stuffed Tilapia  
Citrus Tomato Caper Butter Sauce  
**\$46.00 per person**

Fried Chicken and Waffle  
Pepperoncini Peppers, Maple Garlic Sauce  
**\$48.00 per person**

Seared Five Spiced Atlantic Salmon  
Brown Butter Green Beans, Almonds  
**\$51.00 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  
**\$40.00 per person**

### **SPICE CLUB**

Garam Masala Ginger Carrot Soup, Coconut Cream  
Chickpea Salad, Tomato, Cucumber, Red Onion, Cilantro Lemon Dressing  
Ginger Beet Salad, Cumin Honey Vinaigrette, Sliced Almonds  
Turmeric Rice, Cashews, Raisins  
Chicken Tikka Masala, Fresh Naan  
Curry Spiced Vegetables  
Cardamom Pistachio White Chocolate Fudge  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$40.00 per person**

### **THE SILK ROAD**

Seven Spiced Lentil Soup, Caramelized Onion  
Fattoush – Chopped Lettuce, Fresh Diced Vegetables, Fried Pita, Lemon Pomegranate Dressing  
Salata – Shredded Iceberg, Diced Tomatoes, Peeled Cucumber, Onion, Lemon Juice, Cilantro  
Borani Kachalu – Stewed Turmeric Spiced Potato with Tomato  
Beef Kafta Kabobs, Red Pepper Chutney, Pickled Onion, Naan  
Bolani – Fried Scallion Stuffed Dough, Cilantro Yogurt  
Chef's Choice Cream Puffs  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$42.00 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  
**\$42.00 per person**



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### 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, Chocolate Sauce, 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 / Crispy Fried Tilapia / Chili Spiked Marinated Shrimp / Pasilla Pepper Pulled Beef  
**\$42.00 per person**

### OKTOBERFEST

Kartoffelsuppe – Potato Soup, Bacon Crumble  
Gurkensalat – Dill Cucumber Salad  
Kartoffelsalat – Potato Salad, Gherkin, Bacon, Scallion Dijon Mayo Dressing  
Kasespatzle – Sautéed Dumplings, Cabbage, Mushroom, Gruyere, Parsley  
Chicken Schnitzel – Breaded Chicken Breast, Mushroom Jus, Sauerkraut, Lemon Wedges  
Grüne Bohnen – Sautéed Green Beans, Red Pepper, Caramelized Onion, Bacon, Fried Breadcrumbs  
Kaiserschmarrn – Caramelized Shredded Pancake, Fruit Compote, Chantilly, Icing Sugar  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$42.00 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  
Panzanella Salad with  
Tomato, Toasted Italian Bread, Cucumber, Onion, Olives, Bocconcini, Basil Red Wine Vinaigrette  
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  
**\$44.00 per person**



## **DIY Lunch and Dinner Buffets**

Customize your menu by choosing your tier of buffet and then choosing your options!

All the buffet menus are served with freshly baked rolls, butter, coffee, tea and  
The Waterside Inn Sweet Table.

### **BASE TIER (minimum 15 guests) - \$47 per person**

- Choose 1 Soup
- Choose 1 Salad
- Choose 2 Sides
- Choose 1 Main Course

### **SECOND TIER (minimum 25 guests) - \$61 per person**

- Choose 1 Soup
- Choose 2 Salads
- Choose 2 Sides
- Choose 2 Main Courses

### **THIRD TIER (minimum 25 guests) - \$73 per person**

- Choose 1 Soup
- Choose 3 Salads
- Choose 1 Platter
- Choose 2 Sides
- Choose 2 Main Courses

### **TOP TIER (minimum 50 guests) - \$86 per person**

- Choose 1 Soup
- Choose 3 Salads
- Choose 2 Platters
- Choose 2 Sides
- Choose 3 Main Courses
- *Top Tier also includes an upgraded dessert buffet featuring a chocolate fountain!*







## THE WATERSIDE INN

### **Soups**

- Roasted Butternut Squash, Cinnamon, Maple Cream
- Smoked Tomato
- Wild Mushroom, Roasted Garlic, Parmesan
- Spring Vegetable Minestrone
- New England Clam Chowder

### **Salads**

- Roasted Vegetable Salad, Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Cumin Carrots, Sun Dried Cranberries, Champagne Tarragon Vinaigrette
- Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing
- Caesar with Romaine, Fresh Lemon and Garlic Rye Croutons
- Deconstructed Greek Salad, Feta, Oregano Vinaigrette
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds
- Balsamic Roasted Mushrooms, Grilled Red Onion, Tomato, Basil, Champagne Vinaigrette
- Hot House Tomato, Baby Bocconcini, Charred Red Onions, Honey Balsamic Vinaigrette
- Asian Noodle Salad, Mandarin Orange, Ginger Garlic Dressing, Scallions
- Citrus Poached Quinoa, Chili Corn, Sweet Bell Peppers, Arugula, Shallot White Wine Vinaigrette

### **Platters**

- Mediterranean Antipasto Platter including Grilled Vegetables, Old World Cured Meats and Assorted Condiments
- Smoked Atlantic Salmon Platter, Fine Green Beans, Capers, Sea Salt Crostini
- Teriyaki Ginger Baked Atlantic Salmon, Smoked Sea Salt Crostini
- Shrimp and Pickled Vegetables, Caper Cocktail Sauce

### **Mains**

- Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream
- Asian Vegetable Stuffed Tilapia, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Rosemary Spiked Boneless Leg of Lamb, Roasted Garlic Jus
- Seared Herb Chicken Supreme, Ratatouille Vegetables, Crumbled Feta
- Asian Roasted Chicken, Yuzu Teriyaki Glaze, Crisped Wontons
- Herb Grilled Chicken Breast, Wild Mushroom Ragout, Crispy Onion Strings
- Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ sauce
- Shrimp Etouffee, Spiced Trinity Vegetables, Cajun Rice

### **Sides**

- Roasted Garlic Mashed Potatoes
- Potato Korma
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- Lemon Scented Parisienne Potatoes
- Vegetable Rice Pilaf
- Four Cheese Baked Penne Pasta, Roasted Vegetables, Fire Smoked Tomato Sauce
- Herb Buttered Vegetable Medley



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## **PATIO BBQ BUFFETS**

*\*For dinner buffets we recommend adding a second protein option.\**

### **CHILLIN' 'N' GRILLIN' ON THE DECK**

Classic Caesar Salad  
Grilled Corn on the Cob, Smokey Jalapeno Butter  
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  
Grilled Pineapple, Honey Lime Glaze  
Ice Cream Sandwiches  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$38.00 per person**

### **FRIENDS ON THE PATIO**

Assorted Bread Rolls and Butter  
Watermelon, Olive and Feta Salad  
Tortilla Chips with Guacamole and Salsa  
Potato Salad with Egg, Black Olives, Pickled Onion, Lemon Parsley Vinaigrette  
Spinach Salad with Berries, Oranges, Crumbled Goat Cheese, White Balsamic Dressing  
Cajun Rice with Tomato, Corn, Peppers, Pickled Cabbage  
Grilled Chicken and Vegetable Kabobs, Cucumber Dill Yogurt  
Assorted Brownies  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$42.00 per person**

### **THE ULTIMATE PATIO PARTY**

Grilled Corn on the Cob, Chili Lime Butter  
Roma Tomato, Baby Bocconcini, Fresh Basil, Balsamic Vinaigrette  
Creamy Lemony Coleslaw  
Greek Quinoa Salad  
Nacho Chips, Guacamole, Salsa, Sour Cream  
Cajun Sweet Potato Wedges  
Apple Cider Braised Pork Back Ribs, Tim's BBQ Sauce, Allspice Pickled Cabbage  
Ontario Watermelon and Fresh Fruit  
Assorted Cookies, Ice Cream Sandwiches and Popsicles  
Freshly Brewed Coffee and Assorted Tea Selection  
**\$48.00 per person**

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

- \$9 Chicken Breast
- \$9 Grilled Italian Sausage
- \$11 Salmon Filet
- \$13 Shrimp Skewer
- \$MP N.Y. Steak



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## **COCKTAIL RECEPTION MENU SELECTION**

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

#### **\$42/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 Roulade, Dill Cucumber Cream Cheese, Garlic Crostini  
Italian Lollipops, Prosciutto, Provolone, Basil Oil  
Roasted Vegetable Stuffed Mushroom Caps, Padano Parmesan  
Wild Mushroom and Goat Cheese Tart, Yellow Pepper Pesto

#### **\$48/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  
Petite Brie Grilled Cheese Sandwich, Green Peppercorn Ketchup

#### **\$54 /dozen Gourmet Hors D'oeuvres**

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade  
Kofta Spiced Chicken Sliders, Pickled Onion, Red Pepper Chutney, 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  
Mini Beef Wonton Tacos, Pico de Gallo, Guacamole, Shredded Cheese

### **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, Garlic Hummus

**\$300 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**

#### **\$15/person Vegetable Curry Station**

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

- Add Butter Chicken \$9
- Add Garlic Shrimp \$10
- Add Ginger Beef \$16

#### **\$16/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

#### **\$21/person Risotto Station (minimum 25ppl)**

Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter

- Add Herb Chicken \$7
- Add Garlic Shrimp \$10
- Add Lobster Meat \$16

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

**\$10/person Vegetable Crudités**, with Blue Cheese or House Spiced Ranch Dip

#### **\$14/person Self-Serve Poutine**

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

- Add Butter Chicken \$9
- Add Duck Confit \$9
- Add Chili Lime Ground Beef \$14

#### **\$20/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

#### **\$20/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, Salsa, Sour Cream, Guacamole

#### **\$22/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 \$7
- Add Cajun Blackened Chicken \$9
- Add Chipotle Beef \$16



## THE WATERSIDE INN

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

#### \$22/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 \$8
- Add Shrimp (3pcs) \$10

#### \$22/person **Pub Buffet on Stavebank**

Roasted Chicken Wings (Honey Garlic **or** BBQ Sauce), Nachos with Condiments, Deep Fried Pickles, Frites with Roasted Garlic Mayo and Green Peppercorn Ketchup

### Late Night Table - Dessert Table Selections

#### \$8/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

#### \$12/person **Baked Brie Wrapped in Phyllo Pastry**

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

#### \$15/person **Late Night Sweet Table**

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

#### \$15/person **Sliced Seasonal Fruit and Berry Presentation**

Served with Minted Yogurt and Honey Dip

#### \$22/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

#### \$26/person **Chocolate Fountain Station** (minimum 25ppl)

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





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**A LA CARTE PLATED MENU SELECTION**

**From the Soup Kettles**

- \$13 **Roasted Butternut Squash Bisque**, Cinnamon Maple Sour Cream
- \$13 **Spring Vegetable Minestrone**, Spring Vegetables, Herbs, Vegetable Broth
- \$13 **Vegetable Moroccan Harika**, Cilantro Crème Fraiche
- \$13 **Thai Curry with Coconut**, Crisp Wontons
- \$13 **Caramelized Onion, Mozzarella Crouton**, Chopped Herbs
- \$13 **Wild Mushroom and Herbs**, Gorgonzola Crouton
- \$13 **Smoked Tomato Vodka Bisque**, Chopped Herbs
- \$13 **Potato Leek Soup**, Scallion Crème Fraiche
- \$18 **Maritime Lobster Bisque**, Brandy Spiked, Chive Oil

**Out of the Garden**

- \$13 **Spring/Summer Baby Salad Greens** - Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- \$13 **Fall/Winter Baby Salad Greens** - Shaved Root Vegetables, Roasted Shallot Dressing
- \$13 **Arugula Salad** – Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato, Roasted Garlic Dressing
- \$14 **Baby Spinach and Frisée** - Roasted Grapes, Mandarin Orange, Crumbled Goat Cheese, Cajun Spiced Pecans, Honey Sage Vinaigrette
- \$17 **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 **Garganelli Pasta**  
Arrabiatta Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- \$14 / \$28 **Cheese Tortellini**  
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- \$16 / \$32 **Roasted Red Pepper and Brie Risotto**  
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herbs and Parmigiano-Reggiano
- \$16/ \$32 **Sweet Pea & Lemon Risotto**  
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon, Green Pea Puree and Parmigiano-Reggiano
- \$16 / \$32 **Mediterranean Vegetable Purse**  
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini, Red and Yellow Pepper Coulis, Crisp Garlic Pita
- \$17 / \$34 **Vegetable Fritter and Haloumi**  
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan Bread
- \$17 / \$34 **Southern Stuffed Pepper**  
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes, Jalapeno Monterey Jack Cheese, Cilantro Sour Cream, Tortilla Chip



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### A LA CARTE PLATED MENU SELECTION

#### **Fish** (prices are based on market availability)

- \$34 **Pan Seared Tilapia Fillet**, Charred Pineapple Chutney, Citrus Butter Sauce  
\$36 **Five Spiced Salmon Fillet**, Yuzu Cream  
\$MP **Pan Roasted Chilean Sea Bass**, Saffron Beurre Blanc, Crisped Taro Root

#### **Meat & Poultry**

- \$34 **Pan Seared Chicken Supreme**, Sherry Mushroom Cream Sauce  
\$37 **Roasted Stuffed Chicken Supreme**, Stuffed with Vegetable Ratatouille and Feta Cheese, Truffle Chicken Jus  
\$MP **9oz AAA Thick Cut Strip Loin**, Pommery Mustard Horseradish Rubbed, Red Wine Green Peppercorn Jus  
\$MP **6oz AAA Grilled Beef Tenderloin**, Whiskey Jus, topped with Smoked Tomato and Sea Salt  
\$MP **10oz AAA Slow Roasted Prime Rib**, Fresh Baked Mini Yorkshire Pudding, Natural Pan Jus  
\$MP **Chicken and Beef Duo**, Herb Grilled Chicken Supreme with Roasted Garlic Herb Cream Sauce, Petite Beef Fillet with Wild Mushroom Beef Glaze

#### **Entrée Sides**

**(above entrees are served with seasonal vegetables and your choice of side):**

- Garlic Herb Roasted Fingerling Potatoes  
Bacon and Herb Mashed Potatoes  
Roasted Garlic and Thyme Mashed Potatoes  
Caramelized Onion and Rosemary Mashed Potatoes  
Butter Crushed New Potatoes  
Scalloped Potatoes (+\$2.00)  
Twice Baked Potatoes (+\$2.00)

#### **Desserts**

- \$14 **Classic Vanilla Crème Brûlée**, Macerated Berries, Scattered Sauces  
\$14 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream**, Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille  
\$14 **Vanilla Caramel Tartufo**, Seasonal Berry and Mint Compote  
\$14 **Mocha Pot du Creme**, Drunken Strawberry Mint Compote  
\$14 **Chocolate Fudge Brownie**, Vanilla Bean Ice Cream, Gold Flakes  
\$15 **Lemon Curd Cheesecake**, Toasted Marshmallow Topping  
\$16 **Warm Chocolate Hazelnut Lava Cake**, Strawberry Mint Compote

#### **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

### **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.



THE WATERSIDE INN

**NOTES**



THE WATERSIDE INN

## **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)

### **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)

Perpetual Rhythms

647-528-3548

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





THE WATERSIDE INN

## **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)



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

**For Further Assistance, Please Contact**

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