



THE WATERSIDE INN



2023

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 80 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 \$189.00 plus applicable taxes.

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.

\$108 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)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream
OR
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Mushroom Cream Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$148 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)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream
OR
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

Package Selection continued

\$162 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)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$177 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)
- Roasted Butternut Squash Bisque, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Garganelli Pasta with Arrabiatta Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Sherry Mushroom Cream Sauce
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$149 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
- Roasted Butternut Squash Bisque, Cinnamon, Maple Cream
- Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges, Pomegranate Seeds
- Roasted Garlic Mashed Potatoes
- Herb Buttered Vegetable Medley
- Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream
- Herb Grilled Chicken Breast, Wild Mushroom Ragout, Crispy Onion Strings
- Waterside Inn Sweet Table
- Freshly Brewed Dark Coffee or Premium Teas

\$181 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 Breads, 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
- Chef's Choice 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 or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia Toast (plus \$60/hour chef fee)
- Chef-Manned Whole Atlantic Salmon Wellington with Wild Mushroom Duxelle and Baby Spinach, Bearnaise Sauce (plus \$60/hour chef fee)
- Chocolate Fountain Station with Dark Chocolate served with Assorted Seasonal Fruit, 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

44/dozen **Cold Canapés**

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, Savory 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

51/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

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

Bacon Wrapped Sea Scallop, Cilantro Chipotle Remoulade
Kofta Spiced Chicken Sliders, Pickled Onion, Red Pepper Chutney, Sesame Bun
East Coast Crab Cakes, Togarashi Chili Red Pepper Coulis, Micro Cress
Moroccan Roasted Vegetable Wontons, Honey Mint Dipping Sauce
In House Made Beef Tenderloin Wellington, Sriracha Mustard Dipping Sauce
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 Price	AAA Roasted New York Strip Loin (serves 20) Horseradish, Mustards and Natural Beef Jus, Served with Caramelized Onions and Wild Mushrooms
Market Price	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
16/person	Vegetable Curry Station Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf Samosas, Cucumber Mint Raita, Cilantro Mint Sauce <ul style="list-style-type: none">• Add Butter Chicken \$10• Add Garlic Shrimp \$11• Add Ginger Beef \$17
17/person	Pasta Bar <ul style="list-style-type: none">• DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia Toast
23/person	Risotto Station (minimum 25ppl) Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter <ul style="list-style-type: none">• Add Herb Chicken \$8• Add Garlic Shrimp \$11• Add Lobster Meat \$19

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

- 11/person **Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip**
- 15/person **Self-Serve Poutiniere**
Yukon Gold Fries smothered with House Made Spiced Gravy,
Traditional Cheese Curds, Scallions, Sour Cream
- Add Duck Confit \$10
 - Add Butter Chicken \$10
 - Add Chili Lime Ground Beef \$15
- 22/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 **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, Mushroom, Mozzarella
- 24/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 \$8
 - Add Cajun Blackened Chicken \$10
 - Add Chipotle Beef \$17
- 24/person **Mediterranean Bar**
Mediterranean Inspired Breads, 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
- Add Grilled Calamari \$9
 - Add Shrimp (3pcs) \$11
- 24/person **Pub Buffet on Stavebank**
Roasted Chicken Wings (Honey Garlic Sauce or BBQ Sauce), Frites with Roasted Garlic
Mayo and Green Peppercorn Ketchup, Deep Fried Pickles, Nachos with Condiments

Late Night Table - Dessert Table Selections

9/person	Milk and Cookies Freshly Baked Cookies served with White and Chocolate Milk Shooters (choose three cookie flavours): <ul style="list-style-type: none">• Chocolate Chip• Peanut Butter• Shortbread• Coconut Macaroons• Double Chocolate Chip• Oatmeal Raisin• Chocolate Brownie Fudge• Gingersnap
10/person	Good Ol' Popcorn Bar (includes popcorn cart!) Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
11/person	Mini Donut Bites Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut, Sprinkles, White Chocolate Chips
13/person	Baked Brie Wrapped in Phyllo Pastry Served with Red Currant Jam, Toasted Nuts, Crisps and Cheese Crackers
16/person	Sliced Seasonal Fruit and Berry Presentation Served with Minted Yogurt and Honey Dip
16/person	Late Night Sweet Table The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies
24/person	International Cheese Presentation Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers <ul style="list-style-type: none">• Add Old World Charcuterie Meats and Condiments \$9
28/person	Chocolate Fountain Station (minimum 25ppl) Dark Chocolate, served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows
	Available By The Dozen (minimum orders may apply):
28/dozen	Artisan Cookies
35/dozen	Assorted Mini Fruit Tarts and Squares
44/dozen	Chocolate Caramel Tarts
49/dozen	House Made Artisan Chocolate Truffles
50/dozen	Chocolate Dipped Cheesecake
53/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

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

Out of the Garden

- 14 **Spring/Summer Baby Salad Greens**
Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- 14 **Fall/Winter Baby Salad Greens**
Shaved Root Vegetables, Roasted Shallot Dressing
- 14 **Arugula Salad**
Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato, Roasted Garlic Dressing
- 15 **Baby Spinach and Frisée**
Roasted Grapes, Mandarin Orange, Crumbled Goat Cheese, Cajun Spiced Pecans,
Honey Sage Vinaigrette
- 18 **The Chopped Caesar**
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing

Appetizers and Vegetarian Entrees (Appetizer Size / Entrée Size)

- 15 / 30 **Garganelli Pasta**
Arrabiatta Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- 15 / 30 **Cheese Tortellini**
Leek, Mushroom and Cream Sauce, Fresh Cut Herbs
- 17 / 34 **Roasted Red Pepper and Brie Risotto**
Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herb and
Parmigiano-Reggiano
- 17 / 34 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,
Green Pea Puree and Parmigiano-Reggiano
- 17 / 34 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini ,
Red and Yellow Pepper Coulis, Crisp Garlic Pita
- 18 / 36 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce,
Cucumber Mint Raita, Grilled Naan Bread
- 18 / 36 **Southern Stuffed Pepper**
Trinity Vegetable Chili Rice, Black Beans, Tomatoes, Jalapeno Monteray Jack Cheese,
Cilantro Sour Cream, Tortilla Chip

Fish (prices are based on market availability)

36 **Pan Seared Tilapia Fillet**
Charred Pineapple Chutney, Citrus Butter Sauce

38 **Five Spiced Salmon Fillet**
Yuzu Cream

MP **Pan Roasted Chilean Sea Bass**
Saffron Beurre Blanc, Crisped Taro Root

Meat & Poultry

36 **Pan Seared Chicken Supreme**
Sherry Mushroom Cream Sauce

39 **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 **10oz AAA Slow Roasted Prime Rib**
Fresh Baked Mini Yorkshire Pudding, Natural Pan Jus

MP **6oz AAA Grilled Beef Tenderloin**
Whiskey Jus, Topped with Smoked Tomato and Sea Salt

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

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

Kids Menu (Children’s Meals include a Starter Salad or Soup and Ice Cream)

- 27 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

35/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 (12/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).

Custom Lunch / 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) **\$51/person**

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

Second Tier (minimum 25 guests) **\$67/person**

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

Third Tier (minimum of 25 guests) **\$80/person**

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

Top Tier (minimum 50 guests) **\$94/person**

Choose 1 Soup, 3 Salads, 2 Platters, 2 Sides, 3 Main Courses

**Top Tier also includes an upgraded dessert buffet featuring a chocolate fountain*

More buffet menus are available.

Please ask your Social Catering Sales Manager for more details.

Buffet Menu Selection

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 Basa, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Blackened Spiced Vegetables
- Creole Spiced Pulled Chicken, Chili Corn
- 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

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?

There is a room rental of \$700.00, or waived with the booking of a wedding package.

Can you accommodate a ceremony on-site and what is the fee for it?

Yes, we can set one section of our ballroom theatre style to accommodate up to 180 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 25% is due 6 months before the wedding date, a third deposit of 50% 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 80 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 80 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 only 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:

<u>Notification of cancellation prior to the scheduled date of your wedding</u>	<u>% of Estimated Revenue, Rentals and/or Labour Fees</u>
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 (with minimum booking of \$5,000 plus tax and gratuity). 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	\$22.06	\$2.87	\$24.93	\$9.25	\$1.20	\$10.45
101-300 guests	No dancing	\$31.72	\$4.12	\$35.84	\$13.30	\$1.73	\$15.03
1-100 guests	With dancing	\$44.13	\$5.74	\$49.87	\$18.51	\$2.41	\$20.92
101-300 guests	With dancing	\$63.49	\$8.25	\$71.74	\$26.63	\$3.46	\$30.09

Recommended Wedding/Event Professionals (listed alphabetically)

Attire

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

Décor / Event Rentals

Chair Décor, Linens & More
905-851-4007
www.chairdecor.com

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

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

Luxe Designs & Styling
647-624-7795
www.luxedesigns.ca

OMG Decor
905-920-6501
www.omgdecor.ca

Social Creations
647-542-2518
@social.creations (on Instagram)

DJ Services

Blue Frog
416-725-9580
www.bluefrogentertainment.ca

Feedback Promotions
905-277-8668
www.feedbackpromotions.com

Impact Entertainment
416-953-5281
www.impactentertainment.ca

MacMillan Entertainment Group
905-615-8585
www.macmillangroup.com

Perpetual Rhythms
647-528-3548
www.perpetualrhythms.com

Musicians & Performers

BluSoul
Singers
416-846-3687
www.blusoul.ca

Liz Craig
Pianist
647-466-4198

Florists

Callia Flowers
647-490-5757
www.callia.com

Plush Flowers
647-294-7739
www.plushflowers.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

Limousine / Shuttle Services

Exclusive Limousine Services
905-276-3727
www.exclusivelimo.ca

First Student Charter
1-866-652-4352
www.firstcharterbus.com

Luxe Drive
416-991-9814
www.luxedrive.ca

Ministers & Officiants

AEIC Wedding
416-897-1544
www.aEICweddings.com

Divine Life Purpose
416-434-1066
www.divinelifepurpose.ca

Enduring Promises
416-433-7061
www.enduringpromises.com

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

Canadian Institute of Floral Design
416-733-9968
www.cifd.ca

Raindrops on Roses
416-845-9724
www.rorflowers.ca

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

Lewicki Transportation
416-445-1888
www.lewickitransportation.com

Luxury Coach
416-746-5466
www.luxury-coach.com

All Life's Milestones
905-335-1500
www.alllifemilestones.on.ca

Dream Wedding Officiants
905-667-8129
www.dreamweddingscanada.com

Hitch Doctor
416-846-3687
www.thehitchdoctor.ca

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

Shari Lundy
The Classic String Quartet
416-239-0523

Photographers / Videographers

Anthony Parazo Photography
416-948-9711
www.anthonyparazo.com

Avenue Photo
416-580-9379
www.avenue-photo.com

Kostel Photo
647-290-9060
www.kostelphoto.com

Magic Vision Photography
647-688-5814
www.magicvision.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
416-725-9580
www.bluefrogphotobooth.ca

Flashpoint Photo Booth
1-800-268-1712
www.flashpointphotobooth.com

MDRN Photobooth Co.
1-844-463-7626
www.mdrnphotoboothcompany.com

Snapshot Photo Booth
416-436-3500
www.snapshotphotobooth.com

Wedding Cakes/Sweets/Treats

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

Carlo's Bakery
905-278-7377
www.carlosbakery.ca

Just Temptations
905-565-0058
www.justtemptations.com

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

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

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

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

Trevents
647-236-3624
www.trevents.ca

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

Beverages

HOST BAR – ON CONSUMPTION

NESTLE PURE LIFE STILL WATER \$3.00
SOFT DRINKS \$4.00
ASSORTED FRUIT JUICES \$4.75
DOMESTIC BEER BOTTLE \$8.00
IMPORTED BEER BOTTLE \$9.00
PREMIUM BRANDS – BAR RAIL \$8.50
HOUSE WINE GLASS \$11.00
HOUSE WINE BOTTLE \$50.00

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 / PRE-POURED / PASSED

(PRICED PER GALLON, 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 \$130.00
- RUM PUNCH \$150.00

CASH BAR

NESTLE PURE LIFE STILL WATER \$4.00
SOFT DRINKS \$5.25
ASSORTED BOTTLED FRUIT JUICES \$6.25
DOMESTIC BEER BOTTLE \$10.50
IMPORTED BEER BOTTLE \$12.00
PREMIUM BRANDS – BAR RAIL \$11.25
HOUSE WINE GLASS \$14.50
HOUSE WINE BOTTLE \$65.50

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.

Notes



THE WATERSIDE INN

The Waterside Inn would be honoured to be a part of your wedding!

For Further Assistance, Please Contact

Marlene Barcelos, WPICCC*

Social Catering Sales Manager

905-891-7770 ext. 7121

mbarcelos@watersideinn.ca

www.watersideinn.ca

Winner of the 2017 WPIC On-Site Wedding Coordinator of the Year Award

Finalist for the 2018 WPIC On-Site Wedding Coordinator of the Year Award

Winner of the 2019 WPIC On-Site Wedding Coordinator of the Year Award

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