



THE WATERSIDE INN



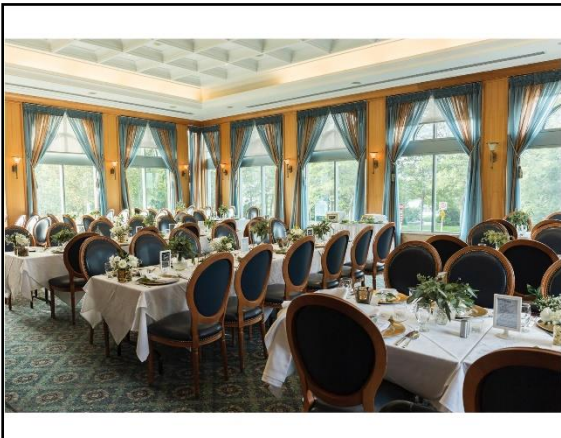
*2024 Social Catering
Events & Celebrations*

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. Buffet, cocktail reception and plated menus are available.



BREAKWATER VENUE & PATIO

Breakwater was formally 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. It now serves as an elegant, private event space that welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine and your intimate celebrations. 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.

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

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.
- ⌘ Our staff will setup a dance floor if required. The client will arrange for a DJ or band (and they will have to provide their own sound system). SOCAN and Re:Sound fees would apply.
- ⌘ Multiple parking options are available.
- ⌘ Discounted guestroom rates may be arranged for your guests.
- ⌘ Coat check is available.
- ⌘ 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.
- ⌘ All food and beverage prices listed are subject to 16% gratuity and 13% HST. Prices are subject to change.



BREAKFAST BUFFETS

Classic Continental \$27/PP

Oasis Orange Juice
Hand Cut Fresh Fruit Salad
Toaster Station
Hard Boiled Eggs
Fresh Baked Butter Croissants & Muffins
Sliced Cheese, Tomatoes, Cold Cuts
Butter & Preserves
Freshly Brewed Coffee & Tea

Rise & Shine \$28/PP

Cranberry & Pomegranate Juice
English Muffins & Rye Bread
Fresh Cut Oranges, Grapefruit, Blueberries
Fruit Yogurt, Granola, Skin-On Whole Almonds
Breakfast Scones & Croissants
Honey-Ricotta Spread, Berry Compote
Butter & Preserves
Freshly Brewed Coffee & Tea

Traditional Breakfast \$33/PP

Oasis Orange Juice
House Cut Fresh Fruit Salad
Assorted Toaster Breads and Preserves
Scrambled Eggs and Aged Cheddar
Country Style Breakfast Potatoes
Crispy Bacon and Sausage
Freshly Brewed Coffee & Tea

Market Café \$35/PP

Oasis Orange Juice
Assorted Toaster Breads & Fresh Baked Croissants
Butter & Preserves
Chef's Choice of Egg Frittata
Crispy Fried Potato Hashbrowns, Ketchup
Bacon & Turkey Sausage
Herb Roasted Tomatoes
Freshly Brewed Coffee & Tea

Waterside Executive \$41/PP

Oasis Orange Juice & Cranberry Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Butter Croissants
Brioche French Toast
Butter, Preserves, Berry Compote, Chantilly
Scrambled Eggs with Haloumi Cheese
Sauteed Mushrooms, Tomatoes, Peppers,
Spinach & Fresh Cut Herbs
Crispy Bacon and Lean Turkey Sausage
Freshly Brewed Coffee & Tea

A La Carte Breakfast Enhancements

Crispy Shredded Potato Hash	\$7/PP
Peameal Bacon	\$7/PP
Toaster Station & Preserves	\$7/PP
Bacon or Sausage	\$8/PP
Strawberry Banana Smoothie	\$8/PP
Two Eggs Scrambled	\$8/PP
Yogurt Granola Parfaits	\$9/PP
Waffles/Pancakes/French Toast	\$9/PP
Whole Fruit Display (2pcs/pp)	\$10/PP
Shakshuka	\$12/PP
Eggs Benedict 2 pcs	\$12/PP
Smoked Salmon & Condiments	\$13/PP
Seasonal Fruit & Berries	\$16/PP

All prices subject to applicable taxes and gratuity.

Prices are subject to change based on food costs at the time of your event.

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BRUNCH BUFFET \$42/PP

Assorted Juices Station
Chef's Choice Mini Dutch Pancakes and Breakfast Pastries
Toaster Station with Butter, Assorted Preserves, Cream Cheese
Chef's House Salad
Fresh Cut Fruit & Berries
Waterside Sweet Table
Freshly Brewed Coffee and Assorted Tea

Plus Your Choice of the Following:

BRUNCH OPTION A

Scrambled Ontario Eggs with Haloumi and Herbs
Oven Baked Crispy Bacon and Sausage
Hand Cut Potato Hash, Grilled Peppers

BRUNCH OPTION B

Belgian Waffles, Chantilly, Berry Compote
Macaroni Salad
Charcuterie Board with Deli Meats and Cheese

Plus Your Choice Of One Main:

\$9/PP Penne Pasta A La Vodka, Shaved Parmesan, Roasted Red Peppers

\$11/PP Shakshuka, Poached Eggs in Savoury Cumin Tomato Sauce, Grated Haloumi, Chopped Cilantro

\$11/PP Seared Herb Chicken Supreme, Grilled Ratatouille Vegetables, Crumbled Feta

\$11/PP Chicken Piccata, Caper Butter Sauce

\$11/PP Cajun Vegetable Stuffed Basa, Citrus Tomato Caper Butter Sauce

\$13/PP Fried Chicken and Waffle, Maple Garlic Sauce

\$16/PP Grilled Sesame Salmon, Sauteed Edamame, Sriracha Sauce

\$18/PP Smoked Salmon Platter, Hardboiled Eggs, Cucumbers, Heirloom Tomatoes, Red Onion, Capers, Dill Cream Cheese, Assorted Bagels

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SANDWICH BUFFETS

All Sandwich Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Build Your Own Sandwich \$38/PP

Chef's Market Inspired Soup
 Egg Salad and Traditional Shaved Deli Platter of AAA Roast Beef & Oven Roasted Turkey
 Sliced Cheese served with Assorted Breads and Wraps
 Fresh Cut Tomatoes, Shredded Lettuce, Cucumber and Pickles
 Selection of Aioli's and Condiments
 Romaine Salad, Chopped Tomatoes, Red Onion Slivers, Creamy Garlic Dressing,
 Everything Bagel and Parmesan Crackle, Fried Capers
 Orzo Salad, Peppers, Cucumbers
 Bean Salad, Roasted Corn, Peppers, Tomatoes, Radish, Avocado
 Tortilla Chips, Salsa and Guacamole
 Country Style Assorted Cookies

Sandwich Shop \$40/PP

Tomato Dill Soup
 Classic Caesar Salad
 Potato Salad, Sweet Onion, Olives, Hardboiled Egg, Parsley White Wine Vinaigrette
 Creamy Coleslaw
 Fried Tortilla and Veggie Taco Dip
 Raw Vegetable Selection with House Veggie Dip
 Chef's Choice Brownies and Fresh Fruit

Choose One Sandwich:

- Chicken Parmesan, Marinara Sauce, Basil Pesto Aioli, Mozzarella Cheese, Panini
- Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo, Panini Bun
- Haloumi Grilled Cheese, Tomato, Pickled Onion, Jalapeno Mayo, Marble Rye
- Reuben, Corned Beef, Sauerkraut, Pickle, Swiss Cheese, Russian Dressing
- Tuna Melt, Mango Chutney, White Cheddar, Green Chili Mayo

Shawarma Delight \$43/PP

Chef's Market Inspired Soup
 Fattoush Salad – Chopped Romaine Lettuce, Tomatoes, Cucumbers, Peppers, Toasted Pita, Feta Cheese, Pomegranate Vinaigrette
 Shoestring Fries and Spice Rice
 Shawarma Spiced Chicken
 Shawarma Station with Pita, Roasted Garlic and Tahini Hummus, Salata, Cabbage Slaw,
 Pickled Turnip and Onion, Harissa, Yogurt Sauce
 Pistachio Cookies

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HOT BUFFETS

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

French Connection \$46/PP

Provençal Garlic Soup, Toasted Baguette
Vegetarian Nicoise Salad, Hardboiled Egg, Olives, Fresh Vegetables, White Beans, Lemon Dijon Vinaigrette
Chicken Chasseur, Wild Mushrooms, Tomatoes, Cognac Tarragon Velouté
Parisienne Potatoes, Caramelized Onions
Ratatouille Vegetables, Grilled Asparagus
Chef's Choice Choux Au Craquelin

Comforts of Home \$46/PP

Smokey Cheddar Broccoli Soup
Creamy Macaroni Salad, Fried Onions
Classic Caesar Salad
Lemony Coleslaw
Roasted Cajun Chili Corn, Cilantro Sour Cream, Diced Pepperoncini
Crispy Semolina Fried Chicken, Chipotle BBQ Sauce, Lemon Dill Yogurt Dip
Smokey Cheddar Baked Cauliflower, Panko Crumble
Warm Bread Pudding, Orange Zested Caramel Drizzle

Tour of Asia \$48/PP

Hot and Sour Soup, Wild Mushrooms, Tofu, Egg Ribbons
Gochugaru Cucumber Salad, Crispy Radish, Red Onion, Jalapeno, Korean Red Chili Dressing
Asian Chopped Salad – Duo Cabbage, Crisp Vegetables, Toasted Cashews, Edamame, Crunchy Noodles, Lime-Ginger Dressing
Pad Thai – Stir Fried Rice Noodles, Sauteed Vegetables, Tofu, Tamarind Sauce, Toasted Peanuts
Beef and Broccoli, Teriyaki Sauce
Vegetable Fried Rice, Toasted Sesame Seeds, Sriracha Sauce
Five Spiced Sauteed Bok Choy
Honey Castella Sponge Cake

Mediterranean Sea \$48/PP

Avgolemono Lemon Chicken Soup with Rice
Greek Salad- Iceberg Lettuce, Tomato, Red Onion, Kalamata Olives, Bell Peppers, Feta Cheese, Oregano Vinaigrette
Balsamic Roasted Vegetables and Olives
Spanakopita and Tzatziki
Tomato Braised Greek Potatoes
Chicken Souvlaki, Saffron Rice, Grilled Pita
Baklava and Fresh Fruit

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Mexican Cantina \$48/PP

Tomato Tortilla Soup, Fried Tortilla Strips, Feta Crumble, Cilantro
 Mexican Chopped Salad, Peppers, Onions, Roasted Corn, Black Olives, Avocado,
 Chili Lime Vinaigrette
 Fried Jalapeno Poppers, Chili Cheese Dip
 Tomato Rice with Peppers and Cilantro
 Churros with Chocolate Sauce
 Fajita Station with Sautéed Peppers and Onions, Warm Flour and Corn Tortillas, Jack Cheese,
 Cilantro Sour Cream, Pico de Gallo, House Hot Sauce, Guacamole, Jalapeno, Cabbage Slaw

Choose One Main:

- Chipotle Spiced Pulled Chicken
- Crispy Fried Tilapia
- Chili Spiked Marinated Shrimp
- Pasilla Pepper Pulled Beef

Oktoberfest \$48/PP

Kartoffelsuppe – Potato Soup, Bacon Crumble
 Gurkensalat – Dill Cucumber Salad
 Kartoffelsalat – Potato Salad with Gherkin, Bacon, Scallion Dijon Mayo Dressing
 Kasespatzle – Sauteed Dumplings with Cabbage, Mushroom, Gruyere Cheese, Parsley
 Chicken Schnitzel – Breaded Chicken Breast, Mushroom Jus, Sauerkraut, Lemon Wedges
 Grune Bohnen – Sauteed Green Beans, Red Pepper, Caramelized Onion, Bacon,
 Fried Breadcrumbs
 Kaiserschmarrn – Caramelized Shredded Pancake, Fruit Compote, Chantilly, Icing Sugar

Sabor de Portugal \$48/PP

Caldo Verde – Potato Broth, Shredded Collard Greens, Chouriço
 Mixed Greens Salad – Tomatoes, Cucumbers, Black Olives, Sliced Onion, Shredded
 Carrots, Scallion Vinaigrette
 Chick Pea Salad – Crisp Vegetables, Red Wine Vinaigrette
 Smoked Paprika Parisienne Potatoes
 Piri Piri Chicken
 Roasted Vegetables, Giardiniera
 Pasteis De Nata – Custard Tarts

Andale! \$48/PP

Spanish Lentil Soup, Fried Garlic
 Pipirrana Salad – Tomato, Cucumber, Jalapeno, Creamy Garlic Dressing, Toasted Bread
 Ensalada Verde
 Paella – Seafood **OR** Chicken and Chorizo, Saffron Arborio Rice, Green Peas,
 Patatas Bravas – Roasted Potatoes, Spicy Tomato Sauce, Garlic Mayo
 Roasted Vegetable Medley
 Flan, Caramel

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Taste of the Caribbean \$48/PP

Jamaican Chicken Soup – Squash, Dumplings, Hearty Vegetables and Corn
 Cabbage Salad – Peppers, Carrots, Mango, Sliced Almonds, Jalapeno and Lime Zested
 Dijon Dressing
 Spinach Salad – Mandarin Oranges, Pineapple, Quinoa, Orange Zested White Wine
 Vinaigrette
 Cod Fish Fritters and Fried Plantains, Mango Chutney
 Rice and Peas – Allspice Rice, Black Beans, Coconut
 Jerk Chicken, Roasted Sweet Potato and Callaloo
 Carrot Cake Squares

Chillin' 'n' Grillin' \$52/PP

(Vegetarian Burgers available upon request)

Classic Caesar Salad
 Greek Chickpea Salad
 Cajun Macaroni Salad
 Grilled Corn on the Cob, Jalapeno Butter
 Fried Tortilla Chips, Salsa, Guacamole, Sour Cream
 Gourmet AAA Beef Burgers, Caramelized Onions
 Sliced Tomatoes, Cheddar Cheese, Lettuce, Dill Pickles, Shaved Onion
 Tomato Ketchup, Deli Mustard, Pickle Relish
 Grilled Pineapple, Honey Lime Glaze
 Mini Apple Tarts, Crème Anglaise

Little Italy \$53/PP

Sun Dried Tomato Gnocchi Soup, Shredded Spinach, Parmesan
 Baby Potato Salad, Cherry Tomatoes, Haricots Verts, Olives, Red Onion, Basil Caper
 Vinaigrette
 Panzanella Salad – Tomato, Toasted Italian Bread, Cucumber, Onion, Olives, Bocconcini,
 Basil Red Wine Vinaigrette
 Penne Pasta Al Forno, Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream
 Sauce, Chopped Tomato and Basil Topping
 Beef Bracirole, Stuffed and Rolled Flank Steak, Red Wine Tomato Sauce
 Chef's Choice Tiramisu and Italian Cookies, Fresh Fruit Display

Additional Protein Options (Recommended for Dinner Buffets)

\$11/PP	Chicken Breast
\$11/PP	Grilled Italian Sausage
\$13/PP	Salmon Filet
\$15/PP	Shrimp Skewer
\$MP/PP	N.Y. Steak

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DIY Lunch and Dinner Buffets

PRICED PER PERSON, MINIMUMS AS LISTED FOR EACH TIER

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 20 guests) - \$53 per person

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

SECOND TIER (minimum 25 guests) - \$69 per person

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

THIRD TIER (minimum 25 guests) - \$82 per person

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

TOP TIER (minimum 50 guests) - \$96 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!*

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Soups

- Roasted Butternut Squash, Cinnamon, Maple Cream
- Smoked Tomato Bisque
- Wild Mushroom, Roasted Garlic, Parmesan
- Tortilla Soup, Fried Tortilla Strips, Feta Crumble, Cilantro
- Manhattan 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
- Greek Salad, Feta, Oregano Vinaigrette
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds
- Macaroni Salad
- 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
- Vegetable Stuffed Basa, Charred Pineapple Salsa, Citrus Butter
- Seafood Paella, Saffron Rice, Spiced Vegetables
- Jerk Chicken with Chili Corn
- Seared Herb Chicken Supreme, Ratatouille Vegetables, Crumbled Feta
- Chicken Coq Au Vin, Bacon, Crispy Onion Strings
- Beef Stroganoff, Egg Noodles
- Beef Bourguignon, Mini Yorkshire Pudding
- Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ sauce

Sides

- Roasted Garlic Mashed Potatoes
- Egg Fried Rice
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- Lemon Scented Parisienne Potatoes
- Vegetable Rice Pilaf
- Cheese Stuffed Tortellini, Pestco Cream Sauce, Diced Tomatoes
- Penne A La Vodka, Grilled Zucchini
- Herb Buttered Vegetable Medley

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COCKTAIL RECEPTION MENU SELECTION

PASSED HORS D'OEUVRES

46/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, 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

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

Brie and Cremini 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

58/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

AFTERNOON RECEPTION MENU \$44/PP

Assorted Finger Sandwiches
 Hand Cut Crudites with House Made Dip
 Sliced Fruit and Berry Presentation
 Canadian Cheese Presentation with Dried Fruit, Nuts, Crispy Flatbreads and Crackers
 Waterside Inn Mini Desserts
 Freshly Brewed Dark Roast Coffee & Premium Teas

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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)
Price Horseradish, Mustards and Natural Beef Jus
Served with Caramelized Onions and Wild Mushrooms
- Market **Slow Roasted AAA Prime Rib of Beef** (serves 30)
Price 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
- 17/person **Vegetable Curry Station**
Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf,
Samosas, Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$10
 - Add Garlic Shrimp \$11
 - Add Ginger Beef \$17
- 18/person **Pasta Bar**
- DeCecco Pasta with Smoked Tomato Sauce or Alfredo
Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken,
Peppers, Garlic and Parmesan, Focaccia Toast
- 18/person **Omelette Station**
- Farm Fresh Eggs with Selection of Onions, Peppers, Virginia
Ham, Mushrooms, Cheddar Cheese
- 24/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 \$8
 - Add Garlic Shrimp \$11
 - Add Lobster Meat \$21

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Cocktail Reception / Late Night Food Bars & Dessert Tables (minimum 20 ppl)

9/person	<p>Freshly Baked Cookies (choose three cookie flavours):</p> <table border="0"> <tr> <td>Chocolate Chip</td> <td>Peanut Butter</td> </tr> <tr> <td>Shortbread</td> <td>Coconut Macaroons</td> </tr> <tr> <td>Double Chocolate Chip</td> <td>Oatmeal Raisin</td> </tr> <tr> <td>Gingersnap</td> <td>Chocolate Brownie Fudge</td> </tr> </table>	Chocolate Chip	Peanut Butter	Shortbread	Coconut Macaroons	Double Chocolate Chip	Oatmeal Raisin	Gingersnap	Chocolate Brownie Fudge
Chocolate Chip	Peanut Butter								
Shortbread	Coconut Macaroons								
Double Chocolate Chip	Oatmeal Raisin								
Gingersnap	Chocolate Brownie Fudge								
10/person	<p>Good Ol' Popcorn Bar (includes popcorn cart!)</p> <p>Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices</p>								
11/person	<p>Mini Donut Bites</p> <p>Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips</p>								
12/person	<p>Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip</p>								
16/person	<p>Self-Serve Poutine</p> <p>Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream</p> <ul style="list-style-type: none"> • Add Duck Confit \$11 • Add Butter Chicken \$11 • Add Chili Lime Ground Beef \$16 • Make it Vegetarian- Vegan Gravy, Chili Roasted Cauliflower, Avocado, Chipotle Peppers 								
16/person	<p>Pretzel Bar - Sweet</p> <p>Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar</p>								
16/person	<p>Pretzel Bar - Savoury</p> <p>Assorted Dips (Cheese, Honey-Mustard, Melted Butter), Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning</p>								
17/person	<p>Late Night Sweet Table</p> <p>The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies</p>								
17/person	<p>Sliced Seasonal Fruit and Berry Presentation</p> <p>Served with Minted Yogurt and Honey Dip</p>								
20/person	<p>All Day Breakfast</p> <p>Breakfast Sandwich with English Muffin, choice of Turkey Sausage Patty or Bacon, Fried Egg, Cheddar Cheese, served with Ketchup, Mayo, Chipotle Aioli, served with Tater Tots</p>								

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Cocktail Reception / Late Night continued

- 20/person **Burger Shack**
Cheeseburger with All Beef Patty, Medium Cheddar, Chopped Onion, Sweet Ketchup, Deli Mustard, served with Crispy Battered Fries
- 24/person **Chef's Seasonally Inspired Flatbreads**
- Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula
 - Caramelized Onions and BBQ Chicken, Monterey Jack
 - Hot House Tomato, Bocconcini, Basil Pesto
 - Pepperoni, Crumbled Bacon, Mushroom, Mozzarella
- 24/person **Mashed Potato Bar**
Creamy Mashed Potatoes, Braised Beef, Shredded Cheese, Chopped Herbs, Fried Onions, Bacon Bits, Pearl Onion Gravy
- 26/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 \$9
 - Add Cajun Blackened Chicken \$11
 - Add Chipotle Beef \$18
- 26/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 \$10
 - Add Shrimp (3pcs) \$12
- 26/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, Veggies Sticks with House Spiced Ranch Dip
- 26/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 \$10
- 30/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

All meals are served with fresh baked dinner rolls and butter.

From the Soup Kettles

- | | |
|----|--|
| 15 | Roasted Butternut Squash
Cinnamon Maple Sour Cream |
| 15 | Cream of Broccoli
Shredded Cheddar |
| 15 | Vegetable Moroccan Harika
Cilantro Crème Fraîche |
| 15 | Italian Wedding Soup
Mini Meatballs, Grated Parmesan |
| 15 | Caramelized Onion, Mozzarella Crouton
Chopped Herbs |
| 15 | Wild Mushroom and Herbs
Gorgonzola Crouton |
| 15 | Smoked Tomato Vodka Bisque
Chopped Herbs |
| 15 | Potato Leek Soup
Scallion Crème Fraiche |
| 20 | Maritime Lobster Bisque
Brandy Spiked, Chive Oil |

Out of the Garden

- | | |
|----|---|
| 15 | Spring/Summer Baby Salad Greens
Cherry Tomatoes, English Cucumber, Raspberries,
In House Made Raspberry Vinaigrette |
| 15 | Fall/Winter Baby Salad Greens
Shaved Root Vegetables, Roasted Shallot Dressing |
| 15 | Arugula Salad
Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato,
Roasted Garlic Dressing |
| 16 | Baby Spinach Frisée and Arugula
Roasted Grapes, Mandarin Orange, Crumbled Feta Cheese,
Cajun Spiced Pecans, Honey Sage Vinaigrette |
| 19 | The Chopped Caesar
Crisp Romaine Leaves, Bacon Crumble, Shaved Parmesan,
Pesto Garlic Crouton, Creamy Garlic Dressing |

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Appetizers, Pasta & Risotto (Appetizer Size / Entrée Size)

- 16 / 32 **Gemelli Pasta**
Arrabbiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil,
Shaved Parmesan
- 16 / 32 **Cheese Tortellini**
Leek, Mushroom and Pesto Cream Sauce, Fresh Cut Herbs
- 18 / 36 **Wild Mushroom Risotto**
Arborio Rice cooked in a Vegetable Stock,
finished with Fresh Cut Herbs and Parmigiano-Reggiano
- 18/ 36 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,
Green Pea Puree and Parmigiano-Reggiano
- 18 / 36 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,
Red and Yellow Pepper Coulis, Marinated Tofu, Crisp Garlic Pita
- 19/ 38 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake,
Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan
- 19/ 38 **Southern Stuffed Pepper**
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes,
Jalapeno Monterey Jack Cheese, Cilantro Sour Cream,
Tortilla Chip
- 19/ 38 **Haloumi and Caramelized Onion Risotto Cake**
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus,
Shaved Parmesan

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Fish Entrees (prices are based on market availability)

- 38 **Pan Seared Tilapia Fillet**
Caper Butter Sauce
- 40 **Five Spiced Salmon Fillet**
Yuzu Cream
- MP **Pan Seared Swordfish**
Cognac Peppercorn Sauce

Meat & Poultry Entrees

- 28 **Pork Chop**
Stuffed with Bacon, Apple, and Brie
- 28 **Bacon Wrapped Pork Loin**
Pan Jus
- 30 **Seared Pork Tenderloin**
Cajun Honey-Butter
- 38 **Pan Seared Chicken Supreme**
Sherry Mushroom Cream
- 41 **Roasted Stuffed Chicken Supreme**
Stuffed with Roasted Garlic, Spinach and Haloumi,
Chicken Jus
- MP **9 oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed,
Red Wine Rosemary Jus
- MP **10oz AAA Slow Roasted Prime Rib**
Natural Pan Jus, Fresh Baked Mini Yorkshire Pudding
- MP **6oz AAA Grilled Beef Tenderloin**
Whiskey Jus, topped with Smoked Tomato and Sea Salt
- MP **Chicken and Beef Duo**
Herb Grilled Chicken Supreme, Petite Beef Fillet,
Wild Mushroom Veal Jus

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Entree Sides

Entrees are served with seasonal vegetables and your choice of side:

Garlic Herb Roasted Fingerling Potatoes (cap 100 guests)

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

- 16 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces
Upgrade to **Pistachio Crème Brûlée** +\$2.00
- 16 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream (cap 50 guests)**
Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille
- 16 **Vanilla Caramel Tartufo**
Seasonal Berry and Mint Compote
- 16 **Choux Au Craquelin**
Espresso Cream Filling, Dulce De Leche Drizzle
- 16 **Chocolate Fudge Brownie**
Vanilla Bean Ice Cream, Gold Flakes
- 17 **Lemon Curd Cheesecake**
Whipped Cream, Candied Lemon Wheel
- 18 **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

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BEVERAGES

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

HOST BAR

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 \$30.00 per hour (minimum of four hours) will be applied.

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 \$30.00 per hour (minimum of four hours) as well as a cashier's fee of \$30.00 per hour (minimum of four hours) will be applied.

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NOTES



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Recommended Event Professionals (listed alphabetically)

Décor

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

Décor with Glamour
647-866-3302
www.decorwithglamour.ca

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

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

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

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

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

Invitations

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

Stephita Invitations
905-489-1199
www.stephita.com

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

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

Musicians & Performers

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

Montage Music
Flute/Piano/Guitar/Harp/String
416-924-8180

Liz Craig
Pianist
647-466-4198

Balloon Arrangements & Event Décor Rentals

Beyond Balloons & Décor
647-375-6626
www.beyondballoons.ca

Party Mama
party.mama@outlook.com
@_partymama

Social Creations
647-542-2518
@social.creations

LBC Balloons & Co.
416-305-1245
www.lalabeanscreations.com

Parties By Envy
647-678-1235
@partiesbyenvy

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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

Event Planning

Art of Celebrations
416-843-6367
www.artofcelebrations.com

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

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

Snap 'N Sweet
info@snapnsweet.ca
www.snapnsweet.ca
@snapnsweet

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

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

For Further Assistance, Please Contact

Marlene Barcelos, WPICC
Social Catering Sales Manager
The Waterside Inn
15 Stavebank Road South
Mississauga, ON L5G 2T2
905-891-7192 or 905-891-7770 ext. 7121
mbarcelos@watersideinn.ca
www.watersideinn.ca



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