



THE WATERSIDE INN



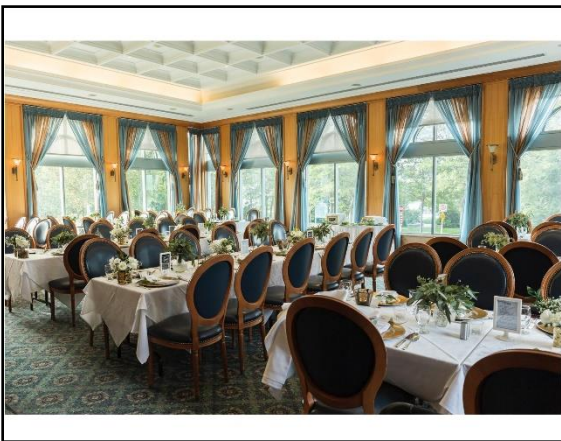
*2025 Social Catering
Events & Celebrations*

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

Rise & Shine \$29/PP

Cranberry & Pomegranate Juice
Fresh Cut Oranges, Grapefruit, Blueberries
Fruit Yogurt, Granola
Breakfast Scones & Croissants
Honey-Ricotta Spread, Berry Compote
Butter & Preserves
Freshly Brewed Coffee & Tea

Classic Continental \$30/PP

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

Traditional Breakfast \$36/PP

Oasis Orange Juice
House Cut Fresh Fruit Salad
Assorted Toaster Breads and Preserves
Scrambled Eggs and Aged Cheddar
Breakfast Patatas Bravas with Chipotle
Hollandaise Sauce
Crispy Bacon and Turkey Sausage
Freshly Brewed Coffee & Tea

Market Café \$36/PP

Oasis Orange Juice
English Muffins, Assorted Breads, Fresh Baked Croissants
Butter & Preserves
Scrambled Eggs, Chives
Crispy Fried Potato Hashbrowns, Ketchup
Crispy Bacon & Turkey Sausage
Herb Roasted Tomatoes
Freshly Brewed Coffee & Tea

Waterside Executive \$45/PP

Oasis Orange Juice & Cranberry Juice
Fresh Sliced Seasonal Fruit and Berries
House Made Granola and Fruit Yogurts
Assorted Toaster Breads & Butter Croissants
Belgian Waffles
Butter, Preserves, Berry Compote, Chantilly
Scrambled Eggs with Halloumi 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	\$8/PP
Peameal Bacon	\$8/PP
Toaster Station & Preserves	\$8/PP
Bacon or Sausage	\$9/PP
Strawberry Banana Smoothie	\$9/PP
Two Eggs Scrambled	\$9/PP
Breakfast Patatas Bravas	\$9/PP
Yogurt Granola Parfaits	\$10/PP
Waffles/Pancakes/French Toast	\$10/PP
Whole Fruit Display (2pcs/pp)	\$11/PP
Huevos Rancheros	\$12/PP
Eggs Benedict 2 pcs	\$13/PP
Shakshuka	\$13/PP
Smoked Salmon & Condiments	\$14/PP
Egg 'N' Cheese Breakfast Sandwich (25ppl maximum)	\$16/PP
Seasonal Fruit & Berries	\$17/PP

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

WITH CHOICE OF BRUNCH A OR B:

BRUNCH A

Scrambled Ontario Eggs with Halloumi and Herbs
Oven Baked Crispy Bacon and Turkey Sausage
Fried Potato Hash, Zesty Tomato Sauce, Chipotle Drizzle

BRUNCH B

Crepes with Assorted Toppings
Chef's Choice Caprese Salad
Charcuterie Board with Deli Meats and Cheese

PLUS CHOICE OF ONE MAIN:

\$10/PP Penne Pasta Al Forno, Wild Mushrooms, Baby Spinach, Roasted Garlic Parmesan Cream Sauce, Chopped Tomato and Basil Topping

\$12/PP Shakshuka, Poached Eggs in Savoury Cumin Tomato Sauce, Grated Haloumi, Chopped Cilantro

\$12/PP Seared Herb Chicken Supreme, Grilled Ratatouille Vegetables, Crumbled Feta

\$12/PP Chicken Piccata, Caper Butter Sauce

\$12/PP Cajun Vegetable Stuffed Basa, Tajin Cream Sauce

\$12/PP Braised Beef Rigatoni, Braised Sirloin in a rich Tomato Sauce, Grated Parmesan, Basil Chiffonade

\$14/PP Chicken Enchiladas, Chipotle Chicken, Sweet Bell Peppers, Monterey Jack Cheese, Chili Tomato Sauce

\$14/PP Fried Chicken and Waffle, Maple Garlic Sauce

\$17/PP Grilled Salmon, Thyme Honey-Garlic Sauce

\$22/PP Smoked Salmon Platter, Hardboiled Eggs, Cucumbers, Heirloom Tomatoes, Red Onion, Capers, Dill Cream Cheese, Assorted Bagels

SANDWICH BUFFETS

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

Build Your Own Sandwich \$41/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 including Portuguese Buns, Vienna Roll and Wraps
Fresh Cut Tomatoes, Shredded Lettuce, Cucumber and Pickles
Selection of Aiolis and Condiments
Romaine Salad, Chopped Tomatoes, Red Onion Slivers, Creamy Garlic Dressing, Everything
Bagel and Parmesan Crackle, Fried Capers
Dill Coleslaw, Shredded Carrot, Lemon Dressing
Roasted Corn Salad with Cajun Vinaigrette
Battered Fries with Sweet Ketchup
Country Style Assorted Cookies

Sandwich Shop \$43/PP

Tomato Dill Soup
Grilled Pineapple Salad, Peppers, Red Onion, Jalapeno, Apple Cider Cilantro Vinaigrette
Potato Salad, Sweet Onion, Olives, Hardboiled Egg, Parsley White Wine Vinaigrette
Bocconcini and Cherry Tomato Caprese Salad
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
- Halloumi Grilled Cheese, Tomato, Pickled Onion, Jalapeno Mayo, Marble Rye
- Grilled Chicken Banh Mi, Crisp Vegetables, Cilantro, Fried Shallots, Red Chili Aioli, Demi Baguette
- Coronation Chicken, Apples, Grapes, Walnuts, Red Onion, Curry Dijonnaise, Vienna Roll

Shawarma Delight \$46/PP

Red Lentil and Chickpea Soup
Tabbouleh Salad, Parsley, Mint, Chef's Choice Grain, Diced Vegetables, Zesty Vinaigrette
Battered Fries and Spiced Rice
Shawarma Spiced Chicken
Shawarma Station with Pita, Roasted Garlic and Tahini Hummus, Cabbage Slaw,
Pickled Turnip and Onion, Harissa Mayo, Yogurt Sauce
Cold Baklava

HOT BUFFETS

All Buffets served with Freshly Brewed Coffee and Assorted Tea Selection

Sunset Over Bali \$46/PP

Sovo Ayam – Lemongrass Chicken Noodle Soup, Rice Noodle, Poached Egg, Sambal, Lime Wedges
Gado Gado – Mixed Vegetable Salad, Egg, Potato, Fried Tofu, Peanut Sauce, Fried Shallots
Chicken Satay – Spicy Peanut Sauce, Crushed Peanuts, Lime, Fried Shallots
Sayur Lemak – Coconut Vegetable Curry
Nasi Goreng – Egg Fried Rice, Sweet Soy Sauce
Rice Pudding

Comforts of Home \$49/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
Banana Bread Pudding, Wafer Cookie, Graham Cracker Crumble

Tour of Asia \$52/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
Crispy Orange Chicken, Toasted Sesame
Stir Fry - Egg Noodles, Crisp Vegetables, Bean Sprouts, Soy Sauce, Hot Sauce
Vegetable Fried Rice, Toasted Sesame Seeds, Sriracha Sauce
Five Spiced Sauteed Bok Choy
Egg Tarts

Mediterranean Sea \$52/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, Grilled Pita and Tzatziki
Grilled Mediterranean Chicken Skewers, Spiced Greek Yogurt Marinade
Saffron Rice
Greek Orange Cake and Fresh Fruit

Mexican Cantina \$52/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
Tres Leches Cake
Enchiladas – filled with Shredded Cheese and choice of one:

- Salsa Verde Chicken
- Black Beans, Chili Corn, Sauteed Peppers, Jalapeno
- Crispy Fried Tilapia
- Cajun Shrimp
- Pasilla Pepper Beef

Oktoberfest \$52/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, Sauerkraut, Lemon Wedges
Grüne Bohnen – Sauteed Green Beans, Red Pepper, Caramelized Onion, Bacon,
Fried Breadcrumbs
Obsttorte – German Fruit Flan

Sabor de Portugal \$52/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
Piri Piri Chicken
Parisienne Potatoes
Tomato Rice, Smoked Paprika, Chopped Herbs
Roasted Vegetables, Giardiniera
Pasteis De Nata – Custard Tarts

Pub Shack \$52/PP

Caesar Salad
Crudites with Blue Cheese Ranch Dip
Nachos with Salsa, Guacamole, Cheese Dip
Battered Fries
Grilled Flat Breads with Halal Pepperoni, Tomato Sauce, Mozzarella, Green Bell Pepper,
Mushrooms, Red Onion
Roasted Chicken Wings, BBQ Sauce
Chef's Choice Crumble, Whipped Cream

Taste of the Caribbean \$52/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, Mango Chutney
Rice and Peas – Allspice Rice, Black Beans, Coconut
Jerk Chicken, Roasted Sweet Potato and Callaloo
Coconut Drops

Little Italy \$55/PP

Sun Dried Tomato Gnocchi Soup, Shredded Spinach, Parmesan
Fennel and Citrus Salad, Sliced Apples, Toasted Walnuts, Mint Dressing
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
Chicken Parmesan, Basil Tomato Sauce, Mozzarella and Parmesan
Chef's Choice Tiramisu and Raspberry Ricotta Mousse, Fresh Fruit Display

Chillin' 'n' Grillin' \$57/PP

(Vegetarian Burgers available upon request)

Classic Caesar Salad
Greek Chick Pea 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

Additional Protein Options (Recommended for Dinner Buffets)

\$12/PP	Chicken Breast
\$12/PP	Grilled Italian Sausage
\$14/PP	Salmon Filet
\$16/PP	Shrimp Skewer
\$MP/PP	N.Y. Steak

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) - \$58 per person

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

SECOND TIER (minimum 25 guests) - \$75 per person

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

THIRD TIER (minimum 25 guests) - \$90 per person

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

TOP TIER (minimum 50 guests) - \$105 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!*

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
- Red Lentil and Chickpea Soup
- Jamaican Chicken Soup – Squash, Dumplings, Hearty Vegetables and Corn

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, 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
- Potato Salad, Carrots, Peas, Dill Vinaigrette

Platters

- Italian Antipasto Platter including Grilled Vegetables, Old World Cured Meats including Prosciutto, Assorted Condiments and Cheese
- Smoked Salmon Platter, Cucumbers, Heirloom Tomatoes, Red Onion, Capers, Dill Cream Cheese
- Teriyaki Ginger Baked Atlantic Salmon, Smoked Sea Salt Crostini
- Shrimp and Pickled Vegetables, Caper Cocktail Sauce
- Mezze Platter including Selection of Breads, Dips, Fresh Vegetables, Olives, Falafel, Cured Cheese, Tabbouleh

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
- Rendang Beef, Curry Coconut, Fried Shallots
- Apple Braised Pork Back Ribs, Tim's Own Homemade BBQ Sauce
- Curried Goat

Sides

- Roasted Garlic Mashed Potatoes
- Patatas Bravas
- Egg Fried Rice
- Long Cut Cajun Sweet Potato Frites, Jalapeno Mayo
- Lemon Scented Parisienne Potatoes
- Vegetable Rice Pilaf
- Cheese Stuffed Tortellini, Pesto Cream Sauce, Diced Tomatoes
- Penne, Smoked Tomato Sauce, Bechamel Drizzle
- Roasted Vegetable Medley
- Herb Buttered Vegetable Medley

COCKTAIL RECEPTION MENU SELECTION

PASSED HORS D'OEUVRES

50/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

58/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

63/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

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
- 325 **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
- 19/person **Vegetable Curry Station**
Slow Simmered Vegetable Curry, Warm Naan, Rice Pilaf, Samosas,
Cucumber Mint Raita, Cilantro Mint Sauce
- Add Butter Chicken \$11
 - Add Garlic Shrimp \$12
 - Add Ginger Beef \$19
- 20/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
- 20/person **Omelette Station**
- Farm Fresh Eggs with Selection of Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese
- 29/person **Risotto Station** (minimum 25 ppl)
Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter
- Add Herb Chicken \$9
 - Add Garlic Shrimp \$12
 - Add Lobster Meat \$25

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

10/person	Freshly Baked Cookies (choose up to three cookie flavours): Chocolate Chip Peanut Butter Shortbread Coconut Macaroons Double Chocolate Chip Oatmeal Raisin Gingersnap Chocolate Brownie Fudge
11/person	Good Ol' Popcorn Bar (includes popcorn cart!) Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices
12/person	Mini Donut Bites Chocolate and Caramel Sauce, Crushed Peanuts, Crushed Candy, Graham Crumbs, Toasted Coconut Sprinkles, White Chocolate Chips
13/person	Vegetable Crudités with Blue Cheese or House Spiced Ranch Dip
18/person	Self-Serve Poutiniere Battered Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream <ul style="list-style-type: none">• Add Duck Confit \$14• Add Butter Chicken \$12• Add Pulled Beef \$18• Make it Vegetarian- <i>Vegan Gravy, Chili Roasted Cauliflower, Avocado, Chipotle Peppers</i>
18/person	Pretzel Bar - Sweet Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar
18/person	Pretzel Bar - Savoury Assorted Dips (Cheese, Honey-Mustard, Melted Butter), Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning
19/person	Late Night Sweet Table The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies
19/person	Sliced Seasonal Fruit and Berry Presentation Served with Minted Yogurt and Honey Dip
22/person	All Day Breakfast Breakfast Sandwich with English Muffin, choice of Turkey Sausage Patty or Bacon, Fried Egg, Cheddar Cheese, served with Tater Tots, Ketchup, Mayo, and Chipotle Aioli

Cocktail Reception / Late Night continued

- 22/person **Burger Shack**
Cheeseburger with All Beef Patty, Medium Cheddar, Chopped Onion, Sweet Ketchup, Deli Mustard, served with Crispy Battered Fries
- 26/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
- 26/person **Mashed Potato Bar**
Creamy Mashed Potatoes, Braised Beef, Shredded Cheese, Chopped Herbs, Fried Onions, Bacon Bits, Pearl Onion Gravy
- 28/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 \$10
 - Add Cajun Blackened Chicken \$12
 - Add Chipotle Beef \$20
- 29/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 \$12
 - Add Shrimp (3pcs) \$13
- 29/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
- 29/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
- 33/person **Chocolate Fountain Station** (minimum 25ppl)
Dark Chocolate, served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows

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 **Red Lentil and Chickpea**
Grilled Naan Point
- 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 Bisque**
Chopped Herbs
- 15 **Potato Leek Soup**
Scallion Sour Cream
- 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
- 22 **Caprese Salad**
Heirloom Tomato, Baby Bocconcini, Basil Dressing, Balsamic Drizzle

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

- 17 / 34 **Gemelli Pasta**
Arrabbiata Sauce, Cracked Black Olives, Marinated Artichokes,
Roasted Red Pepper, Charred Tomato, Fresh Cut Basil,
Shaved Parmesan
- 17 / 34 **Cheese Tortellini**
Leek, Mushroom and Pesto Cream Sauce, Fresh Cut Herbs
- 17 / 34 **Penne Pasta** with choice of sauce:
 - Marinara, Fresh Basil, Parmesan
 - Rose Sauce
 - Roasted Garlic Cream Sauce
 - Curry Cream Sauce
- 19 / 38 **Wild Mushroom Risotto**
Arborio Rice cooked in a Vegetable Stock,
finished with Fresh Cut Herbs and Parmigiano-Reggiano
- 19 / 38 **Sweet Pea & Lemon Risotto**
Arborio Rice, Light Saffron Stock infused with Thyme and Lemon,
Green Pea Puree and Parmigiano-Reggiano
- 19 / 38 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,
Red and Yellow Pepper Coulis, Marinated Tofu, Crisp Garlic Pita
- 20 / 40 **Vegetable Fritter and Haloumi**
Pan Seared Sweet Potato and Vegetable Cake,
Red Lentil Curry Sauce, Cucumber Mint Raita, Grilled Naan
- 20 / 40 **Southern Stuffed Pepper**
Trinity Vegetable Chili Rice, Corn, Black Beans, Tomatoes,
Jalapeno Monterey Jack Cheese, Cilantro Sour Cream,
Tortilla Chip
- 20 / 40 **Haloumi and Caramelized Onion Risotto Cake**
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus,
Shaved Parmesan

Fish Entrees (prices are based on market availability)

- 40 **Pan Seared Tilapia Fillet**
Caper Sauce
- 44 **Grilled Salmon Fillet** with choice of sauce:
Tarragon Cream, Saffron Cream, Thyme Honey Glaze,
White Wine Dill Cream, Curry Cream, Pineapple Chutney
- MP **Pan Seared Swordfish**
Cognac Peppercorn Sauce

Meat & Poultry Entrees

- 29 **Pork Chop**
Stuffed with Bacon, Apple, and Brie
- 29 **Bacon Wrapped Pork Loin**
Pan Jus
- 31 **Seared Pork Tenderloin**
Cajun Honey-Butter
- 38 **Pan Seared Chicken Supreme** with choice of sauce:
Thyme Chicken Jus, Sherry Mushroom Cream, Cajun Cream,
Curry Cream, Ginger-Soy Glaze
- 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

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

17

Classic Vanilla Crème Brûlée

Macerated Berries, Scattered Sauces

Upgrade to **Pistachio Crème Brûlée** +\$2.00

17

Apple Cinnamon Fritter and Vanilla Bean Ice Cream (cap 50 guests)

Gold Flakes, Whiskey Caramel Sauce, Cookie Tuille

17

Vanilla Caramel Tartufo

Seasonal Berry and Mint Compote

17

Lemon Mascarpone Mousse

Almond Biscotti, Candied Lemon Wheel

17

Chocolate Fudge Brownie

Vanilla Bean Ice Cream, Gold Flakes

18

Triple Strawberry Cheesecake

Strawberry Sauce, Whipped Cream

20

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

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.

NOTES

Recommended Event Professionals (listed alphabetically)

Décor

All Pretty Events
905-607-3505
www.allprettyeventsanddecor.ca

Amor Wedding
647-996-6043
www.amorwedding.ca

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

Demure Falls
Customizable Waterfall Signage
@demurefalls

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

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

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

DJ Services

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

Feedback Event Services
905-277-8668
www.feedback-events.com

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

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

Nonstop Entertainment Inc.
416-419-3241
www.nonstopentertainmentinc.ca

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

Unique Entertainment Group
416-799-1617
www.uniqueentertainmentgroup.com

Entertainment & Live Music

A Portrait By Vicki
@aportraitbyvicky
www.aportraitbyvicky.com

All For One!
Collaborative Art
www.allforoneart.com

Blue Heel Dance Studio
905-274-3262
www.blueheeldance.com

BluSoul
416-846-3687
www.blusoul.ca

Liz Craig
Pianist
647-466-4198

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

Florists & Floral Design

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

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

Infinitude Designs
416-837-9899
www.infinitudedesigns.canada.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

SRG Originals
647-206-1849
www.srgoriginals.ca

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

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

Limousine & Shuttle Services

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

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

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

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

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

Ministers & Officiants

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

All Life's Milestones
905-335-1500
www.almweddings.com

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

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

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

Marry Men
416-662-1387
www.themarrymen.ca

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

Rev. Shirlee Rankin
416-434-1066
revshirlee@outlook.com

Unitarian Congregation (Kathy)
905-278-5622
www.uucm.ca

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

Photographers & Videographer

Albano Martins
416-588-3661
www.albanomartins.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

Studio Cabral
416-588-8244
www.studiocabral.com

Xpression Video
416-320.9001
www.xpressionvideo.com

Salons & Makeup

Blo Blow Dry Bar
905-274-2263
www.blomedry.com

Dolce Vita Salon
905-278-5550
www.salondolcevita.com

Hair In The City
416-918-0721/647-281-1115
@hair_in_the_city_2

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

Shazam Hair Salon
905-271-0440
www.shazamhair.com

The Nail & Champagne Bar (INCB)
cheers@tncb.ca
www.tncb.ca
[@thenailandchampagnebar](https://www.instagram.com/thenailandchampagnebar)

Video & Photo Booths

Blue Frog Entertainment
416-725-9580
www.bluefrogphotobooth.ca

Hidden Smirk
647-633-7711
www.hiddensmirk.com

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](https://www.instagram.com/snapnsweet)

Cakes, Sweets & Treats

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

Daddy O Doughnuts
905-276-9090
www.daddyodoughnuts.com

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

Event Planning

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

Let's Party Consultants
416-697-2789
www.letspartyconsultants.com

Perfect Planners
416-805-2096
www.perfectplanners.ca

Serendipity & Co.
416-818-3420
www.serendipityandco.ca

Trevents
647-236-3624
www.trevents.ca

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

Balloon Arrangements & Event Décor Rentals

Balloons In Blooms
[@balloonsinblooms](https://www.instagram.com/balloonsinblooms)

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

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

Masterminds Balloons
[@mastermindsballoons](https://www.instagram.com/mastermindsballoons)
www.mastermindsballoons.ca

Party Mama
party.mama@outlook.com
[@_partymama](https://www.instagram.com/_partymama)

Parties By Envy
647-678-1235
[@partiesbyenvy](https://www.instagram.com/partiesbyenvy)

Social Creations
647-542-2518
[@socialcreations](https://www.instagram.com/socialcreations)

**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

