



# THE WATERSIDE INN

Event Creations 2025

15 Stavebank Road South  
Mississauga, Ontario L5G 2T2  
Telephone 905-891-7770 – Fax 905-891-5333  
[www.watersideinn.ca](http://www.watersideinn.ca)

## **BREAKFAST BUFFETS**

(MINIMUM 10 PEOPLE)

### **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  
Sautéed 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 (25pppl maximum) | \$16/PP |
| Seasonal Fruit & Berries                           | \$17/PP |

All prices subject to applicable taxes and gratuity.

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## **BRUNCH BUFFET \$42/PP**

(MINIMUM 15 PEOPLE)

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

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## **PLATED EXPRESS LUNCH SANDWICHES \$31/PP**

PRE-SELECTED PLATED LUNCH (MAXIMUM 15 PEOPLE)  
PRE-SELECT UP TO TWO CHOICES

**ALL SANDWICHES ARE SERVED WITH SIDE SEASONAL SALAD AND MINI DESSERT SQUARE**

Turkey BLT, Bibb Lettuce, Tomato, Maple Bacon, Spinach Pesto Aioli, Smoked Mustard, Pretzel Bun

Fried Orange Chicken, Sesame Soy Coleslaw, Red Chili Aioli, Hoagie Bun

Philly Steak and Cheese, Caramelized Onions and Mushrooms, Dijon Horseradish Mayo, Panini Bun

Jerk Pulled Chicken, Curry Coleslaw, Mango Chutney, Fried Onion, Pickapeppa Sauce

Falafel, Sun Dried Tomato Hummus, Lettuce, Cucumber, Pickled Onion, Hot Peppers, Creamy Garlic Sauce, Salata, Pita

Meatball Sub, Caramelized Onion, Melted Havarti, Marinara, Panini Bun

Beef Steak Tomato, Basil Spiked Bocconcini, Arugula, Herb Mayo, Black Olive Tapenade, Focaccia

Crispy Chicken Sandwich, Lettuce, Tomato, Spiced Aioli, Brioche Bun

## **PLATED EXPRESS LUNCH BOWLS \$31/PP**

PRE-SELECTED PLATED LUNCH (MAXIMUM 15 PEOPLE)  
PRE-SELECT UP TO TWO CHOICES

**ALL BOWLS ARE SERVED WITH MINI DESSERT SQUARE**

Chipotle Chicken Taco Bowl, Cajun Rice, Chili Corn, Sauteed Peppers and Onions, Guacamole, Salsa, Cilantro Lime Aioli Drizzle, Fried Jalapeno Popper, Pickled Onion

Chicken Kofta Bowl, Spiced Rice, Grilled Tomato, Onion and Peppers, Chili Tomato Chutney, Roasted Garlic Hummus, Shaved Iceberg, Creamy Dressing, Naan

Lo Mein Noodle Bowl, Grilled Chicken, Crisp Vegetables, Edamame, Sweet Soy Glaze, Toasted Sesame Seeds, Spring Roll

Soy Glazed Salmon Poke Bowl, Steamed Rice, Edamame, Carrots, Avocado, Spicy Mayo, Fried Wonton

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## **SANDWICH BUFFETS**

(MINIMUM 10 PEOPLE)

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
- Crispy Chicken Sandwich, Lettuce, Tomato, Spiced Aioli, Brioche Bun

### **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

### **FOR DINNER ADD \$12/PP**

Grilled Beef Kofta – Ground Beef with Pureed Onion and Rich Spices, Grilled Tomatoes

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## **HOT BUFFETS**

(MINIMUM 10 PEOPLE)

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

### **FOR DINNER ADD \$14/PP**

Beef Rendang – Braised Beef, Lemon Coconut Curry

### **Comforts of Home \$49/PP**

Smokey Cheddar Broccoli Soup

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

Roasted Garlic and Herb Mashed Potatoes

Smokey Cheddar Baked Cauliflower, Panko Crumble

Banana Bread Pudding, Wafer Cookie, Graham Cracker Crumble

### **FOR DINNER ADD \$12/PP**

Chipotle BBQ Glazed Meatloaf

### **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 – Shredded Cabbage, Crisp Vegetables, Toasted Cashews,

Edamame, Lime-Ginger Dressing

Crispy Orange Chicken, Toasted Sesame

Teriyaki Stir Fry Noodles

Vegetable Pot Stickers, Dumpling Sauce

Sauteed Bok Choy

Egg Tarts

### **FOR DINNER ADD \$14/PP**

Beef and Broccoli

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### **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  
Chicken Souvlaki  
Saffron Rice  
Greek Orange Cake and Fresh Fruit

#### **FOR DINNER ADD \$12/PP**

Vegetable Stuffed White Fish – White Wine Caper Tomato Sauce, Kalamata Olives, Lemon Zest, Fresh Dill

### **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

#### **FOR DINNER ADD \$MP/PP**

Carne Asada – Grilled Flank Steak with Pico de Gallo

### **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

#### **FOR DINNER ADD \$10/PP**

Beer Glazed Bratwurst, Dijon Mustard Dipping Sauce and Sauerkraut

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### **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  
Steamed Vegetable Medley  
Pasteis De Nata – Custard Tarts

### **FOR DINNER ADD \$14/PP**

Shrimp Mozambique – Sauteed Portuguese Red Pepper Shrimp, White Wine and Lemon

### **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

### **FOR DINNER ADD \$16/PP**

Cheeseburger Sliders – Freshly Ground Chuck, Medium Cheddar, Pickles, Chopped Onion, Ketchup and Deli Mustard

### **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  
Black Fruit Cake, Sliced Fruit Display

### **FOR DINNER ADD \$12/PP**

Curry Goat – Curried Braised Goat with Peppers and Potatoes

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### **Little Italy \$55/PP**

Sun Dried Tomato Gnocchi Soup, Shredded Spinach, Parmesan  
 Chef's Market Greens Salad  
 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

### **FOR DINNER ADD \$MP/PP**

Beef Braciola – Red Wine Braised Stuffed Flank Steak

### **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

### **FOR DINNER ADD \$12/PP**

Street Cart Sausages with Grilled Peppers and Onions

### **Additional Protein Options**

|                |                         |
|----------------|-------------------------|
| <b>\$12/PP</b> | Chicken Breast          |
| <b>\$12/PP</b> | Grilled Italian Sausage |
| <b>\$14/PP</b> | Salmon Filet            |
| <b>\$16/PP</b> | Shrimp Skewer           |
| <b>\$MP/PP</b> | 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) - \$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!*

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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
- 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

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## **THEMED CONFERENCE BREAKS**

(MINIMUM 10 PEOPLE)

All Breaks are served with Freshly Brewed Coffee and Assorted Tea Selection

### **POPCORN BAR \$12/PP**

House Made Popcorn: Chili & Parmesan, Buttered & Salted, Cajun Spice, Smoked Salt

### **THE BAKERY \$15/PP**

Chef's Choice Pastry, Lemon Yogurt Coffee Cake, Country Style Cookies,  
Mini Apple Cinnamon Muffins

### **STRESS REDUCER \$16/PP**

Fresh Mango & Kiwi, Assortment of Energy Bites, Fresh Fruit Skewers with Honey Yogurt Dip,  
Skin-On Whole Almonds

### **SALTY SNACKER \$16/PP**

Assorted Bagged Chips, Salted Pretzels, Cajun Snack Mix, Tortilla Chips with Salsa,  
Sour Cream and Guacamole

### **GARDEN PARTY \$17/PP**

Assorted Crudités and Dips, Assorted Cheese Selection, Garlic Crostini & Bruschetta,  
Crispy Lavash with Roast Garlic Hummus

### **BRAIN BOOSTER \$17/PP**

Seasonal Fruit, Chili Honey Roasted Nuts, Assorted Sliced Cheese, Mini Assorted Yogurts

### **PRETZEL BAR - SWEET \$18/PP (MINIMUM 20 PEOPLE)**

Cookie Crumbs, Sprinkles, Cinnamon Sugar, Assorted Dips: Chocolate, Caramel, White Chocolate

### **PRETZEL BAR - SAVOURY \$18/PP (MINIMUM 20 PEOPLE)**

Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning  
Assorted Dips: Cheese, Honey-Mustard, Melted Butter

### **SMOOTHIE BOWL \$18/PP**

Acai or Berry Base (choice of one), Assorted Toppings: Berries, Toasted Coconut, Granola, Fruit

### **CHOCOLATE LOVERS \$20/PP**

Double Chocolate Chip Cookies, Churros and Chocolate Sauce,  
Assorted Chocolate Brownies, Chocolate Chip Oat Bars

### **POUTINE STATION \$20/PP**

Battered Fries, Cheese Curds, House Made Spiced Gravy, Bacon Bits, Scallions, Sour Cream

### **AFTERNOON TEA SANDWICHES \$20/PP**

Cucumber Cream Cheese, Mediterranean Tuna, Dill Egg Salad, Coronation Chicken

### **HAPPY HOUR & DIPS \$22/PP**

Jalapeno Poppers, Spring Rolls, Cheesy Cauliflower, Chicken Potstickers, Raw Vegetable Bar

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## **A LA CARTE COFFEE BREAK ITEMS**

### **WATERSIDE INN BAKED GOODS**

|   |                   |
|---|-------------------|
| Bagels with Cream Cheese                | \$27.00 per dozen |
| House Made Granola Bars                 | \$27.00 per dozen |
| Country Cookies                         | \$32.00 per dozen |
| Freshly Baked Lemon Yogurt Coffee Bread | \$34.00 per loaf  |
| Freshly Baked Buttery Croissants        | \$39.00 per dozen |
| Freshly Baked Mini Dutch Pancakes       | \$39.00 per dozen |
| Freshly Baked Artisan Muffins           | \$39.00 per dozen |
| Assorted Mini Fruit Tarts and Squares   | \$39.00 per dozen |
| Artisan Brownies or Baklava             | \$46.00 per dozen |

### **SAVOURY, SALTY & SWEET SNACKS**

|   |                                 |
|---|---------------------------------|
| House Popped Popcorn                          | \$3.75 per person               |
| Individually Bagged Chips and Pretzels        | \$6.00 each                     |
| Assorted Individual Fruit Yogurt              | \$3.75 each                     |
| Yogurt and Granola Parfaits                   | \$10.00 each                    |
| Raw Vegetable Bar with Dip                    | \$9.00 per person (min 10 ppl)  |
| Tortilla Chips with Ranch Dip and Guacamole   | \$9.00 per person               |
| Individually Bagged Salted Peanuts            | \$7.50 per person               |
| House Fired Kettle Chips, Brie Truffle Fondue | \$12.00 per person              |
| Häagen Dazs Ice Cream Bars                    | \$10.00 each                    |
| Seasonal Fruit and Berries                    | \$17.00 per person              |
| International Cheese Selection                | \$20.00 per person (min 10 ppl) |
| Fruit Skewers and Mint Dip                    | \$39.00 per dozen               |
| Chocolate Caramel Tarts                       | \$48.00 per dozen               |
| House Made Artisan Chocolate Truffles         | \$49.00 per dozen               |
| Chocolate Dipped Cheesecake                   | \$54.00 per dozen               |
| Chocolate Covered Strawberries                | \$58.00 per dozen               |

### **BEVERAGES**

|   |                             |
|---|-----------------------------|
| Hand Pressed Orange Juice (2 oz)                          | \$5.00 per person           |
| Still Water (Eskä 500ml) or (Evian 750ml)                 | \$3.00 each or \$9.00 each  |
| Freshly Brewed Coffee and Premium Teas                    | \$5.00 per person           |
| Assorted Soft Drinks                                      | \$4.00 each                 |
| Hot Chocolate with Whipped Cream                          | \$4.50 per person           |
| Assorted Bottled Fruit Juices                             | \$4.75 each                 |
| Sparkling Water (Perrier 330ml) or (San Pellegrino 750ml) | \$4.75 or \$9.00 each       |
| 2% or Skim Milk   | \$27.00 per pitcher (60 oz) |
| Orange, Grapefruit, Apple or Cranberry Juice              | \$38.50 per pitcher (60 oz) |
| Assorted Non-Alcoholic Punches (see last page)            | \$80.00 per gallon          |

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## **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

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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
- 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 25ppl)  
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

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

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

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**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 25 ppl)  
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            **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

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# 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

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**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

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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

- 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

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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**

ESKA STILL WATER \$3.00 / EVIAN STILL WATER \$9.00  
 PERRIER SPARKLING WATER \$4.75 / SAN PELLEGRINO SPARKLING WATER \$9.00  
 SOFT DRINKS \$4.00  
 ASSORTED FRUIT JUICES \$4.75  
 NON-ALCOHOLIC BEER \$6.00  
 NON-ALCOHOLIC WINE BOTTLE \$20.00  
 DOMESTIC BEER BOTTLE \$8.00  
 IMPORTED BEER BOTTLE \$9.00  
 BAR RAIL SPIRITS \$8.50  
 HOUSE WINE GLASS \$11.00 / HOUSE WINE BOTTLE \$50.00

The above prices **do not include** the 13% Harmonized Sales Tax and 18% 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**

ESKA STILL WATER \$4.00 / EVIAN STILL WATER \$12.00  
 PERRIER SPARKLING WATER \$6.50 / SAN PELLEGRINO SPARKLING WATER \$12.00  
 SOFT DRINKS \$5.50  
 ASSORTED BOTTLED FRUIT JUICES \$6.50  
 NON-ALCOHOLIC BEER \$8.00  
 NON-ALCOHOLIC WINE BOTTLE \$26.75  
 DOMESTIC BEER BOTTLE \$10.75  
 IMPORTED BEER BOTTLE \$12.00  
 BAR RAIL SPIRITS \$11.50  
 HOUSE WINE GLASS \$14.75 / HOUSE WINE BOTTLE \$66.75

The above prices **include** the 13% Harmonized Sales Tax and 18% 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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