



THE WATERSIDE INN



2025

Wedding Package

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THE WATERSIDE INN

Venue Space Information – Port Credit Ballroom

The Waterside Inn is a luxury boutique hotel located in Port Credit. The hotel features one ballroom which is elegantly decorated with three antique crystal chandeliers and a walkout terrace. We offer dedicated service to you and your guests as your wedding will be the only wedding in the ballroom that day!

There is no rental charge (conditions apply) for the ballroom and your ceremony can be accommodated on site for up to 180 guests. The ballroom can accommodate to a maximum of 250 guests or can be broken down into three smaller sections to accommodate smaller group sizes. All tables are set with white linens, white china, stainless steel flatware, sparkling votive tea light candles and personalized menus.

We require a minimum of 50 guests for a Saturday wedding from May to October however exceptions can be made. No minimum is required on Fridays, Sundays, or off-season. The Waterside Inn would be honoured to be a part of your big day!



Venue Information - Breakwater

The Waterside Inn is also home to Breakwater. 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 intimate wedding 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.



Wedding Menus

Our menus are based on current seasonal selections. All menus are preselected and can be created with a choice of entrée (three maximum) made by your guests prior to the wedding. You are welcome to interchange items between menus - prices will be adjusted according to your final selections. **The only outside food permitted is your celebratory cake, cupcakes and other homemade sweets and desserts to be added to a late night table.** Halal and other cultural food is available upon request where possible – extra charges may apply. Please note that the menu options and prices quoted are subject to change. Applicable taxes and gratuity are in addition to the listed prices.

Tastings

The complimentary tasting dinner for the wedding couple will include two starters, two main courses with sides and two desserts. Additional guests are responsible for all food and beverage charges. Tastings do not include hors d'oeuvres, canapés, children's meals, buffet menus or food station items. Dates and times are subject to Chef's availability and can be arranged through the Social Catering Sales Manager.

What's Included?

All wedding packages include the following:

- ❖ Personalized Printed Menus
- ❖ White Linens, White Napkins, White China, Stainless Steel Flatware
- ❖ Votive Tea Light Candles
- ❖ Complimentary Deluxe King Suite with Fireplace & Balcony (with minimum spend of \$5,000++)
- ❖ Complimentary Gourmet Tasting Dinner for Wedding Couple
- ❖ Complimentary Gold or Silver Charger Plates for the Head Table
- ❖ Complimentary (Limited) In-House Audio-Visual Equipment
- ❖ Discounted Room Rates for Guests

Wedding Room Blocks

Host your guests in style! Each of our luxurious guest suites has a character and charm of its own. All uniquely decorated, tastefully furnished and providing the ultimate in comfort. Special reduced rates for your guests who wish to spend the night after celebrating your wedding with you! These rates are also honored for surrounding dates if guests wish to stay multiple nights. We will provide you with personalized, complimentary map cards with directions, room rates and room descriptions that you can include with your invitations. Special rates start at \$219.00 plus applicable taxes.

Package Selection

The following packages are created as suggested menus for your wedding. Menus and packages can be customized to fit your needs and requirements. The Social Catering Sales Manager and Executive Chef would be happy to create a customized quote based on your desired menu and/or substitutions.

\$114 per person Breakwater Package (Non-Alcoholic, 3 course plated)

- 1 flute of Non-Alcoholic Sparkling Wine for Toasting
- Unlimited Non-Alcoholic Beverage Bar including Soft Drinks, Juices, Mineral Water, Variety of Italian Sodas, Iced Teas, Lemonades and Fruit Punch (mixed to match your wedding colors or flavour preference)
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash, Cinnamon Maple Sour Cream
OR
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Thyme Chicken Jus
- Classic Vanilla Crème Brûlée, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$154 per person Harbourfront Package (3 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash, Cinnamon Maple Sour Cream
OR
Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Thyme Chicken Jus
- Classic Vanilla Crème Brûlée, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

Package Selection continued

\$169 per person **Lakeshore Package** (4 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Thyme Chicken Jus
- Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$186 per person **Waterside Package** (5 course plated)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Roasted Butternut Squash, Cinnamon Maple Sour Cream
- Baby Salad Greens with Charred Cherry Tomatoes, English Cucumber, Raspberries, In House Made Raspberry Vinaigrette
- Gemelli Pasta with Arrabbiata Sauce, Cracked Black Olives, Marinated Artichokes, Roasted Red Pepper, Charred Tomato, Fresh Cut Basil, Shaved Parmesan
- Pan Seared Chicken Supreme, Roasted Garlic and Thyme Mashed Potatoes, Seasonal Vegetables, Thyme Chicken Jus, Classic Vanilla Crème Brulee, Macerated Berries, Scattered Sauces
- Freshly Brewed Dark Coffee or Premium Teas

\$159 per person Lighthouse Package (buffet, minimum 50ppl)

- 5 Hour Host Open Bar with Premium Brands
- House Wine Service with Dinner
- 1 flute of Sparkling Wine for Toasting
- Chef's Choice Hot Hors D'oeuvres and Cold Canapés (3 pieces per person)
- Assorted Bread Rolls and Butter
- Roasted Butternut Squash, Cinnamon, Maple Cream
- Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing
- Vanilla Poached Beets with Goat Cheese, Mandarin Oranges, Pomegranate Seeds
- Roasted Garlic Mashed Potatoes
- Herb Buttered Vegetable Medley
- Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream
- Seared Herb Chicken Supreme, Ratatouille Vegetables, Crumbled Feta
- Waterside Inn Sweet Table
- Freshly Brewed Dark Coffee or Premium Teas

\$196 per person Riverside Package (cocktail reception, minimum 50ppl)

- 7 Hour Host Open Bar with Premium Brands
- 1 flute of Sparkling Wine for Toasting
- Mediterranean Bar with Mediterranean Inspired Breads, Dips and Spreads, Marinated Vegetables, European Cured and Smoked Meats, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil
- Chef's Choice Passed Hot Hors D'oeuvres and Cold Canapés (choose 6 varieties, Chef recommends 3 hot hors d'oeuvres and 3 cold canapés)
- Chef-Manned Pasta Bar with DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Focaccia Toast (plus \$60/hour chef fee)
- Chef-Manned Whole Atlantic Salmon Wellington with Wild Mushroom Duxelle and Baby Spinach, Bearnaise Sauce (plus \$60/hour chef fee)
- Chocolate Fountain Station with Dark Chocolate served with Assorted Seasonal Fruit, Assorted Mini Cheesecake, Salted Pretzels, Marshmallows
- Good Ol' Popcorn Bar – Buttered and Salted, Cajun, Balsamic Vinegar, Pesto and Curry Spices (includes popcorn cart!)
- Freshly Brewed Dark Coffee or Premium Teas

Menu Selection

Cocktail Reception - Passed Hors D'oeuvres

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

Interactive Cocktail Reception & Chef Manned Stations

Plus \$60/hour chef fee

280	<p>Carved Canadian Leg of Lamb (serves 15) Seasoned with Garlic and Rosemary, Served with Tzatziki and Pita Bread, Garlic Hummus</p>
325	<p>Whole Atlantic Salmon Wellington (serves 30) Wild Mushroom Duxelle and Baby Spinach, Bearnaise Sauce</p>
Market Price	<p>AAA Roasted New York Strip Loin (serves 20) Horseradish, Mustards and Natural Beef Jus, Served with Caramelized Onions and Wild Mushrooms</p>
Market Price	<p>Slow Roasted AAA Prime Rib of Beef (serves 30) Horseradish, Mustards and Cognac Peppercorn Jus, Served with Fresh Baked Yorkshire Pudding</p>
Market Price	<p>Freshly Shucked Oysters (minimum 100pcs) Market Fresh Selection of Oysters with Mignonette Sauce, Cocktail Sauce and Assorted Condiments</p>
19/person	<p>Vegetable Curry Station Slow Simmered Vegetable Curry, Warm Naan Bread, Rice Pilaf Samosas, Cucumber Mint Raita, Cilantro Mint Sauce</p> <ul style="list-style-type: none"> • Add Butter Chicken \$11 • Add Garlic Shrimp \$12 • Add Ginger Beef \$19
20/person	<p>Omelette Station Farm Fresh Eggs with Selection of Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese</p>
20/person	<p>Pasta Bar DeCecco Pasta with Smoked Tomato Sauce or Alfredo Sauce, Basil Pesto, Sundried Tomatoes, Olives, Torn Chicken, Peppers, Garlic and Parmesan, Foccacia Toast</p>
29/person	<p>Risotto Station (minimum 25ppl) Arborio Rice cooked with Shallots, White Wine, Diced Tomatoes, Roasted Vegetables and finished with Parmesan Cheese and Butter</p> <ul style="list-style-type: none"> • Add Herb Chicken \$9 • Add Garlic Shrimp \$12 • Add Lobster Meat \$25

Cocktail Reception / Late Night Table - 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 Chocolate Brownie Fudge Gingersnap
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 Served with Blue Cheese or House Spiced Ranch Dip
18/person	Pretzel Bar - Savoury Assorted Dips (Cheese, Honey-Mustard, Melted Butter), Chopped Pickled Jalapenos, Bacon Bits, Everything Bagel Seasoning
18/person	Pretzel Bar - Sweet Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar
18/person	Self-Serve Poutiniere Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream <ul style="list-style-type: none"> • Add Duck Confit \$10 • Add Butter Chicken \$10 • Add Chili Lime Ground Beef \$15
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 Ketchup, Mayo, Chipotle Aioli, and Tater Tots

Cocktail Reception / Late Night Table 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 <ul style="list-style-type: none">• Roasted Red Pepper, Cracked Olives, Feta Cheese, Arugula• Caramelized Onions and BBQ Chicken, Monterey Jack• Hot House Tomato, Buffalo Mozzarella, Basil Pesto• Pepperoni, Crumbled Bacon, Mushroom, Mozzarella
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 <ul style="list-style-type: none">• 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, Barrelled Aged Goats Feta Cheese, Spiced Olives, House Made Pickles, Antipasto Mushrooms, Vine Ripened Tomatoes, Baby Bocconcini Pearls with Micro Basil <ul style="list-style-type: none">• 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, Veggie 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 <ul style="list-style-type: none">• 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 and Frisée**
Roasted Grapes, Mandarin Orange, Crumbled Goat 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 and Vegetarian Entrees (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 Herb 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 Halloumi**
Pan Seared Sweet Potato and Vegetable Cake, Red Lentil Curry Sauce,
Cucumber Mint Raita, Grilled Naan Bread
- 20 / 40 **Southern Stuffed Pepper**
Trinity Vegetable Chili Rice, Black Beans, Tomatoes, Jalapeno Monterey Jack Cheese,
Cilantro Sour Cream, Tortilla Chip
- 20 / 40 **Halloumi and Caramelized Onion Risotto Cake**
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus, Shaved Parmesan

Fish (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

- 29 **Bacon Wrapped Pork Loin**
Pan Jus
- 29 **Pork Chop**
Stuffed with Bacon, Apple and Brie
- 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 Halloumi, Chicken Jus
- MP **9oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed, Red Wine Rosemary Jus
- MP **10oz AAA Slow Roasted Prime Rib**
Fresh Baked Mini Yorkshire Pudding, Natural Pan Jus
- MP **6oz AAA Grilled Beef Tenderloin**
Whiskey Jus, Topped with Smoked Tomato and Sea Salt
- MP **Chicken and Beef Duo**
Herb Grilled Chicken Supreme, Petite Beef Fillet, Wild Mushroom Veal Jus

Entrée Sides

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

- | | |
|--|--------------------------------|
| Garlic Herb Roasted Fingerling Potatoes (max 100ppl) | Butter Crushed New Potatoes |
| Roasted Garlic and Thyme Mashed Potatoes | Scalloped Potatoes (+\$2.00) |
| Caramelized Onion and Rosemary Mashed Potatoes | Twice Baked Potatoes (+\$2.00) |
| Bacon and Herb Mashed Potatoes | |

Desserts

- 17 **Classic Vanilla Crème Brûlée**
Macerated Berries, Scattered Sauces
Upgrade: Pistachio Crème Brûlée +\$2.00
- 17 **Apple Cinnamon Fritter and Vanilla Bean Ice Cream (maximum 50ppl)**
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

*Please speak to your Social Catering Sales Manager
if you would like a food item not listed on our menu.*

*Let us know any dietary concerns or allergies your guests may have —
all needs can be accommodated!*

Buffet Menu Selection

Breakfast Buffet

- 39/person **The Morning After** (minimum 25ppl)
Freshly Squeezed Orange Juice
Baked Muffins, Croissants and Danish Pastries
Toaster Station with Selection of Breads and Jams
Assorted Fruit Yogurt
Crispy Bacon and Sausage
Scrambled Eggs
Roasted Potato Hash
Seasonal Fruit Platter
Freshly Brewed Coffee and Tea Selection
- 20/person **Add a Chef-Manned Made To Order Omelette Station**
Farm Fresh Eggs
Selection of Onions, Peppers, Virginia Ham, Mushrooms, Cheddar Cheese

Custom Lunch / Dinner Buffets

Customize your menu by choosing your buffet tier 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/person**
Choose 1 Soup, 1 Salad, 2 Sides, 1 Main Course

Second Tier (minimum 25 guests) **\$75/person**
Choose 1 Soup, 2 Salads, 2 Sides, 2 Main Courses

Third Tier (minimum of 25 guests) **\$90/person**
Choose 1 Soup, 3 Salads, 1 Platter, 2 Sides, 2 Main Courses

Top Tier (minimum 50 guests) **\$105/person**
Choose 1 Soup, 3 Salads, 2 Platters, 2 Sides, 3 Main Courses

****Top Tier also includes an upgraded sweet table featuring a chocolate fountain***

**More buffet menus are available.
Please ask your Social Catering Sales Manager for more details.**

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

Frequently Asked Questions

Is there a sample menu tasting offered?

Yes, complimentary for the wedding couple after you've confirmed your wedding.

Is homemade traditional baking permitted?

Yes, however it is limited to specialty baking added to the sweet table.

What is your maximum capacity with reception and dance floor?

For Port Credit Ballroom - we can accommodate 250 people or 24 tables plus a head table.

For Breakwater – we can accommodate 80 people, 8 tables, or 7 tables plus a head table.

Is there a rental charge for the facilities?

There is a room rental of \$700.00 for the Port Credit Ballroom or \$1,000.00 for Breakwater; this room rental would be waived with the booking of a wedding package.

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

Yes, we can set one section of our ballroom theatre style to accommodate up to 180 guests or set as horseshoe or round style to accommodate up to 200 guests. The ceremony fee is \$500.00 plus HST. We provide a riser for a stage area, white aisle runner and signing table with white skirting and white linens. Your rehearsal is also scheduled for the week of the wedding (based on availability).

For weddings with the reception in Breakwater, the ceremony would either take place in a section of the ballroom as stated above, or on the patio – both subject to the ceremony fee of \$500.00 plus HST. The option is also available to hold the ceremony in the dining room with the existing reception setup in place (with guests sitting at their tables) – the ceremony fee would be waived in this case.

How many hours is the space available?

Typically we reserve the space from 5pm - 1am. If you envision something different in terms of timing, please discuss it with our Social Catering Sales Manager.

What is your required deposit?

A \$2,000.00 non-refundable deposit is required upon signing the contract. We also require a \$500 damage deposit upon signing; however this is refundable after your event, assuming no damage is done to the property. A second deposit of 25% is due 6 months before the wedding date, a third deposit of 50% is due 3 months before the wedding date, and final payment is due with your final numbers 5 (business) days before the wedding date.

What is the per hour cost of bartender & servers?

The bartender and servers are all included in package prices unless you prefer an on consumption or cash bar.

What is the dress code of bartenders & servers?

Our professional service staff will be dressed in black pants, white shirt and black vest.

May I bring in a caterer?

No, our extraordinary team of Chefs will prepare all of the food for your event.

May I provide the wine or liquor?

We do not allow outside alcohol in the ballroom, but can make an exception for events held in Breakwater. A corkage fee of \$25.00 per bottle would apply and limited to 750mL bottles of wine only, purchased through a licensed vendor (not homemade).

May I bring in a wedding cake and is there a cake cutting fee?

There is no charge for cake cutting unless you wish the cake to be plated with coulis and berries, in which case a \$6 per person (plus tax and gratuity) fee applies.

Is there a discount for winter weddings or weddings booked for a Friday or Sunday evening?

Yes! Non-Saturday weddings would receive a 10% discount on our wedding packages. Winter weddings in January, February and March are subject to a 15% discount. These discounts are valid for weddings of 75 guests or more, booking the Harbourfront Package or greater. Discounts do not apply to New Year's Eve.

Are there a minimum number of people required to book a wedding package?

A minimum of 80 people is required for a Saturday wedding in the ballroom during the high season (May through October). Exceptions can be made for a smaller wedding with the equivalent estimated revenue to a wedding of 80 people. There is no minimum required for non-Saturday weddings, nor in the off-season (November through April, excluding December), nor for Breakwater.

Do I need to rent: tables & chairs, plates, cutlery, glassware, serving trays?

No, we include all of these items. Charges only apply if additional or specialty items have to be rented in for your event.

Do I need to rent: table linens, napkins, and chair covers?

The Waterside Inn supplies white tablecloths and white napkins. We are happy to recommend our preferred linen vendor to you, should you wish to bring in additional linen. Specialty linens and chair covers are at your own cost.

What are the cancellation terms?

A cancellation fee may be charged to you and payable upon demand if you cancel all or part of your event after signing our confirmation form. The fee is based on banquet pricing in effect at the time notification of cancellation is received in writing by The Waterside Inn. These amounts are due as liquidated damages and not as a penalty. The following schedule applies:

Notification of cancellation prior to the scheduled date of your wedding	% of Estimated Revenue, Rentals and/or Labour Fees
0-120 days (0-4 months)	100%
121-180 days (4-6 months)	75%
181-365 days (6-12 months)	50%
365+ days (12 months +)	\$2,000 deposit

Should the Waterside Inn be able to re-book the space on the same date with another party with comparable function, all or a portion of the cancellation fee may be refunded accordingly.

Is there a bridal/wedding suite available and is there a fee?

A deluxe king suite with fireplace is included in our package for the wedding couple (with minimum booking of \$5,000 plus tax and gratuity). We offer an early check in for this suite on the day of the wedding.

Are taxes and gratuity included in your prices?

No, all prices are subject to 18% gratuity and 13% Harmonized Sales Tax (HST).

Are there any other fees or charges I should know about?

We are required to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) & Re: Sound (Sound License for the Use of Music to Accompany Live Events) fees for any function that has a Disc Jockey or live entertainment. Charges, although subject to change, are currently as follows:

		SOCAN FEES			RE:SOUND FEES		
		AMT	HST	TOTAL	AMT	HST	TOTAL
1-100 guests	No dancing	\$22.06	\$2.87	\$24.93	\$9.25	\$1.20	\$10.45
101-300 guests	No dancing	\$31.72	\$4.12	\$35.84	\$13.30	\$1.73	\$15.03
1-100 guests	With dancing	\$44.13	\$5.74	\$49.87	\$18.51	\$2.41	\$20.92
101-300 guests	With dancing	\$63.49	\$8.25	\$71.74	\$26.63	\$3.46	\$30.09

Recommended Wedding/Event Professionals (listed alphabetically)

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 Vicky
@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 (TNCB)
cheers@tncb.ca
www.tncb.ca
@thenailandchampagnebar

Video & Photo Booths

Blue Frog Entertainment
416-725-9580
www.bluefrogephotobooth.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

Wedding Attire

Andrew's Formals
416-783-8181
www.andrewsformals.com

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

Wedding Cakes, Sweets & Treats

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

Daddy O Doughnuts
905-276-9090
www.daddydoughnuts.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

Wedding & Event Planning

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

Future Occasions
416-456-9839
www.futureoccasions.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
@balloonsinbloomssgta

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

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

Masterminds Balloons
@mastermindsballoons
www.mastermindsballoons.ca

Party Mama
party.mama@outlook.com
@_partymama

Parties By Envy
647-678-1235
@partiesbyenvy

Social Creations
647-542-2518
@social.creations

Beverages

HOST BAR – ON CONSUMPTION

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.

HOST BAR – FLAT RATE

5 HOUR OPEN BAR - \$40 per person

ADDITIONAL BAR HOURS - \$8 per person, per hour

This includes bar rail, domestic beer, red and white house wine, and non-alcoholic beverages.

PUNCH – BOWLS / PRE-POURED / PASSED

(PRICED PER GALLON, 1 GALLON = 25 GLASSES)

- CRANBERRY, APPLE AND 7-UP PUNCH \$80.00
- ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE \$80.00
- GUAVA, ORANGE AND PINEAPPLE PUNCH \$80.00
- GUAVA, MANGO AND PASSIONFRUIT PUNCH \$80.00
- GUAVA, MANGO AND PINEAPPLE PUNCH \$80.00
- CHAMPAGNE PUNCH \$130.00
- RUM PUNCH \$150.00

CASH BAR

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 \$6.25
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.

Notes



THE WATERSIDE INN

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

For Further Assistance, Please Contact

Marlene Barcelos, WPICC*

Social Catering Sales Manager

905-891-7192 or 905-891-7770 ext. 7121

mbarcelos@watersideinn.ca

www.watersideinn.ca

Finalist for the 2024 WPIC On-Site Wedding Coordinator of the Year Award

Finalist for the 2023 WPIC On-Site Wedding Coordinator of the Year Award

(WPIC Awards Event hiatus due to covid)

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

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

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

The Waterside Inn

15 Stavebank Road South

Mississauga, ON L5G 2T2

Telephone: 905-891-7770

Fax: 905-891-5333