



THE WATERSIDE INN

THE WATERSIDE INN

Event Creations 2026

15 Stavebank Road South
Mississauga, Ontario L5G 2T2
Telephone 905-891-7770 – Fax 905-891-5333

www.watersideinn.ca

BREAKFAST BUFFETS

(MINIMUM 10 PEOPLE)

Rise & Shine \$30/PP

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

Classic Continental \$31/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
Oatmeal Station with Seasonal Berries
and Accompaniments
Freshly Brewed Coffee & Tea

Traditional Breakfast \$37/PP

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

Market Café \$37/PP

Oasis Orange Juice
English Muffins, Assorted Breads, Fresh Baked Croissants
Butter & Preserves
Scrambled Eggs, Chopped Herbs
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
Crispy Bacon and Maple Bangers
Crispy Fried Potato Hashbrowns
Scrambled Eggs with Chives
Sautéed Mushrooms, Spinach, Fresh Herbs
Balsamic Roasted Tomatoes
Freshly Brewed Coffee & Tea

A La Carte Breakfast Enhancements

Breakfast Beans	\$6/PP
Crispy Shredded Potato Hash	\$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
Whole Fruit Display (2pcs/pp)	\$11/PP
Huevos Rancheros	\$12/PP
Eggs Benedict (1 piece)	\$13/PP
Shakshuka	\$13/PP
Waffles/Pancakes/French Toast	\$14/PP
Smoked Salmon & Condiments	\$14/PP
Egg 'N' Cheese Breakfast Sandwich (25ppl maximum)	\$16/PP
Seasonal Fruit & Berries	\$17/PP

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BRUNCH BUFFET \$44/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, B or C:

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

Warm Pretzels with Assorted Toppings and Dips
Chef's Choice Pasta Salad
Charcuterie Board with Deli Meats and Grilled Vegetables

BRUNCH C

Cheeseboard Presentation
Tuna Salad and Egg Salad with Breads and Sides
Sliced Vegetables and Butter Lettuce

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 Spinach and Cheese Cannelloni, Basil Tomato Sauce, Bechamel Drizzle

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

\$12/PP Chicken Piccata, Caper Butter Sauce

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

\$12/PP Broken Lasagna, Rich Meat Sauce, Bechamel, Parmesan Cheese

\$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, Sauteed Spinach and Cherry Tomatoes

\$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 \$32/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

Italian Submarine, Trio of Deli Meats, Provolone, Pickled Vegetables, Shredded Lettuce, Tomatoes, Red Wine Vinegar 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, Buffalo Mozzarella, Marinara, Basil Spinach Pesto, 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 \$32/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 \$43/PP

Chef's Market Inspired Soup
 Assortment of Roasted and Cured Deli Meat, including Beef and Turkey
 Sliced Cheeses, Crisp Lettuce, Condiments, Pickles and Aioli's
 Fresh Sliced Vegetables
 Variety of Bistro Breads, Portuguese Buns, Panini and Wraps
 Chopped Salad, Shaved Red Onion, Diced Tomatoes, Creamy Garlic Dressing,
 Everything Bagel and Parmesan Crackle, Fried Capers
 Chef's Choice Coleslaw
 Roasted Corn Salad with Cajun Vinaigrette
 Battered Fries with Sweet Ketchup
 Chef's Choice Beignets

Sandwich Shop \$44/PP

Tomato Dill Soup
 Green Cabbage Salad, Cucumber, Scallions, with Basil, Avocado and Pistachio Dressing
 Smashed Potato Salad, Crispy Potato, Onion, Sweet Corn, Pickles, Creamy Lemon Dill Dressing
 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, Pretzel Bun
- Meatball Sub, Caramelized Onion, Buffalo Mozzarella, Marinara, Basil Spinach Pesto, Panini Bun
- Crispy Chicken Sandwich, Lettuce, Tomato, Spiced Aioli, Brioche Bun

Shawarma Delight \$48/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, Grilled Tomatoes
 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 \$48/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 \$50/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

Chef's Choice Crumble, Whipped Cream

FOR DINNER ADD \$12/PP

Chipotle BBQ Glazed Meatloaf

Like Mom's Home Cooking \$50/PP

Loaded Baked Potato Soup, Cheddar, Bacon, Sour Cream

Caesar Salad

Roasted Corn Salad

Chicken Paprikash with Chive Dumplings

Vegetable Gratin, Bechamel Sauce, Baked Cheddar Topping

Battered Fries with Side Gravy and Cheese Curds

Chef's Choice Pie

FOR DINNER ADD \$14/PP

Shepherd's Pie

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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 and Mushrooms
Korean Cream Cake – Layered Sponge Cake, Fruit, Whipped Cream Frosting

FOR DINNER ADD \$14/PP

Beef and Broccoli

Mediterranean Sea \$54/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 \$54/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
- Beef Birria

FOR DINNER ADD \$MP/PP

Carne Asada – Grilled Flank Steak with Pico de Gallo

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Oktoberfest \$54/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
Warm Pretzels with Cinnamon Sugar

FOR DINNER ADD \$10/PP

Beer Glazed Bratwurst, Dijon Mustard Dipping Sauce and Sauerkraut

Sabor de Portugal \$54/PP

Caldo Verde – Potato Broth, Shredded Collard Greens, Chouriço
Mixed Greens Salad – Tomatoes, Cucumbers, Black Olives, Sliced Onion, Shredded
Carrots, Scallion Vinaigrette
Chickpea 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

Taste of the Caribbean \$54/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
Carrot Cake, Sliced Fruit Display

FOR DINNER ADD \$12/PP

Curry Goat – Curried Braised Goat with Peppers and Potatoes

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Flavour Fiesta \$54/PP

Ecuadorian Potato Soup, Queso Cheese, Avocado, Hot Sauce
Chopped Vegetable Salad with Corn and Lima Beans
Garden Salad with Tomato, Avocado, Pickled Red Onion, Cilantro Mint Dressing
Cilantro Rice with Green Peas
Colombian Beans - Stewed Spiced Beans with Plantains and Hogao
Peruvian Chicken with Green Sauce and Sweet Potato Wedges
Alfajores – Dulce De Leche Shortbread Sandwich Cookies

FOR DINNER ADD \$MP/PP

Milanese A La Napolitana – Thin Beef Cutlets, Breaded and Fried, Topped with Tomato Sauce and Mozzarella

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 Zeppole, 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 Chickpea Salad
Cajun Pasta 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

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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) - \$60 per person

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

SECOND TIER (minimum 25 guests) - \$78 per person

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

THIRD TIER (minimum 25 guests) - \$94 per person

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

TOP TIER (minimum 50 guests) - \$110 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
- Cajun Corn Chowder
- 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
- Pasta 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
- Smashed Potato Salad - Crispy Potato, Onion, Corn, Pickles, Creamy Lemon Dill Dressing

Platters

- Italian Antipasto Platter with 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
- Chicken Paprikash with Dumplings
- 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
- Battered Fries, Ketchup
- 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

SWEET & SALTY \$22/PP

Country Style Cookies, Assorted Chocolate Brownies, Salted Pretzels,
Assorted Bagged Chips, Tortilla Chips with Salsa, Sour Cream and Guacamole

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 Artisan Muffins	\$39.00 per dozen
Artisan Brownies or Baklava	\$46.00 per dozen

SAVOURY, SALTY & SWEET SNACKS

House Popped Popcorn	\$3.75 per person
Assorted Individual Fruit Yogurt	\$3.75 each
Yogurt and Granola Parfaits	\$10.00 each
Raw Vegetable Bar with Dip	\$9.00 per person (min 10ppl)
Tortilla Chips with Ranch Dip and Guacamole	\$9.00 per person
House Fired Kettle Chips, Brie Truffle Fondue	\$12.00 per person
Seasonal Fruit and Berries	\$17.00 per person
International Cheese Selection	\$20.00 per person (min 10ppl)
Fruit Skewers and Mint Dip	\$39.00 per dozen
Chocolate Covered Strawberries	\$58.00 per dozen

BEVERAGES

Still Water (Eska 500ml) or (Evian 750ml)	\$3.00 each or \$9.00 each
Freshly Brewed Coffee and Premium Teas	\$5.00 per person
Assorted Soft Drinks	\$5.00 each
Hot Chocolate with Whipped Cream	\$5.00 per person
Assorted Bottled Fruit Juices	\$5.00 each
Sparkling Water (Perrier 330ml) or (San Pellegrino 750ml)	\$5.00 each or \$9.00 each
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**

Mini Lobster Bites, Herb Buttery Maine Lobster, Warm Brioche, Lemon Chive Aioli
 Beef Short Rib Rolls, Puff Pastry, Smokey BBQ Sauce, Chopped House Pickles
 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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Cocktail Reception / Late Night Food Bars & Dessert Tables (minimum 20ppl)

- 11/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 Poutinerie**
 Battered Fries smothered with House Made Spiced Gravy,
 Traditional Cheese Curds, Scallions, Sour Cream
 • Add Butter Chicken \$12
 • Add Pulled Beef \$18
 • **Make it Vegetarian-** Vegan Gravy, Chili Roasted Cauliflower,
 Avocado, Chipotle Peppers
- 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), Bacon Bits,
 Chopped Pickled Jalapenos, Everything Bagel Seasoning
- 19/person **Sliced Seasonal Fruit and Berry Presentation**
 Served with Minted Yogurt and Honey Dip
- 20/person **Afternoon Tea Sandwiches**
 • Cucumber Cream Cheese
 • Mediterranean Tuna
 • Dill Egg Salad
 • Coronation Chicken

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Cocktail Reception / Late Night continued

- 22/person **Happy Hour & Dips**
- Jalapeno Poppers
 - Spring Rolls
 - Cheesy Cauliflower
 - Chicken Potstickers
 - Raw Vegetable Bar
- 22/person **Late Night Sweet Table**
The Waterside Inn Sweet Treats Table including Fresh Fruit Presentation, Artisan Cookies, House Made Squares, Tarts and Brownies
- 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
- 23/person **Burger Shack**
Cheeseburger with All Beef Patty, Medium Cheddar, Chopped Onion, Sweet Ketchup, Deli Mustard, served with Crispy Battered Fries
- 27/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
- 29/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
- 30/person **European Charcuterie Board**
Chef's Selection of Cured Deli Meats including Prosciutto, Mortadella and Soppressata, served with Breads and Spicy Dips, Pickled Eggplant, Roasted Red Peppers, Marinated Artichokes, Goats Feta Cheese, Spiced Olives, Bocconcini Cheese, Balsamic Mushrooms, Vine Ripened Tomatoes
- Add Grilled Calamari \$12
 - Add Shrimp (3pcs) \$13
- 30/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

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Cocktail Reception / Late Night continued

- 30/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
- 35/person **Chocolate Fountain Station** (minimum 25 ppl)
Dark Chocolate, served with Assorted Seasonal Fruit,
Assorted Mini Cheesecake, Salted Pretzels, Marshmallows
- 40/person **Asian Infusion**
- Salmon Sushi Bake - Salmon, Crab, Cream Cheese Mix on Sweet Rice, Topped with Sesame, Chili, and Crispy Seaweed
 - Fried Spring Rolls, Sweet Chili Sauce
 - Sweet and Sour Chicken Balls
 - Fried Potstickers, Tamarind Dip
 - Cucumber Salad, Sesame Soy Dressing
- 42/person **Party Time**
- Quesadillas
 - Cocktail Shrimp Platter
 - Pasta Salad
 - Antipasto Skewers
 - Crudites with Dips and Assorted Breads
 - Buffalo Cauliflower Bites, Cheese Dip
- 46/person **Afternoon Reception**
- 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, Ice Water Station
- 54/person **Pub Shack**
- Caesar Salad
 - Crudites with Blue Cheese Ranch Dip
 - Nacho Chips with Salsa, Guacamole, Cheese Dip, Assortment of Toppings
 - Battered Fries
 - Grilled Flatbreads with Halal Pepperoni, Tomato Sauce, Mozzarella, Green Bell Pepper, Mushrooms, Red Onion
 - Roasted Chicken Wings, BBQ Sauce
 - Waterside Inn Mini Desserts
 - **Add Cheeseburger Sliders (\$16/person)**
Freshly Ground Chuck, Medium Cheddar, Pickles, Chopped Onion, Ketchup and Deli Mustard

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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 **Vegetable Moroccan Harira**
Cilantro Crème Fraiche
- 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
- 25 **Antipasto Plate**
Sliced Tomato, Bocconcini, Prosciutto, Olives, Giardiniera, Baby Arugula

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

- 17 / 34 **Farfalle 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
- 20 / 40 **Mediterranean Vegetable Purse**
Grilled Assortment of Vegetables, Wrapped in Grilled Zucchini,
Red and Yellow Pepper Coulis, Marinated Tofu, Crisp Garlic Pita
- 21 / 42 **Eggplant Parmesan Stack**
Basil Tomato Sauce, Mozzarella and Parmesan
- 21 / 42 **Fried Herb Polenta**
Jewel Roasted Vegetables, Feta Cheese, Balsamic Mushroom Jus
- 21 / 42 **Halloumi and Caramelized Onion Risotto Cake**
Basil Tomato Sauce, Lemon Pepper Grilled Asparagus,
Shaved Parmesan

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Fish Entrees (prices are based on market availability)

- 38 **Pan Seared Tilapia**
Tajin Spiced, 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
- 44 **Citrus Crab Stuffed Basa**
Old Bay, Cream Cheese, Caramelized Shallots
- 46 **Pistachio Dill Crusted Salmon**
Lemon Velouté Sauce
- 48 **Miso Sablefish**
Orange-Ginger Cream Sauce, Seaweed Salad

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
- 41 **Prosciutto Wrapped Chicken Supreme**
Stuffed with Provolone and Sage, Pan Jus
- MP **Roast Beef**
Herb Crusted Slow Roasted Shaved Beef, Creamy Mushroom Sauce
- MP **9oz AAA Thick Cut Strip Loin**
Pommery Mustard Horseradish Rubbed, Red Wine Rosemary Jus
- MP **6oz AAA Grilled Beef Tenderloin**
Whiskey Jus, Topped with Smoked Tomato and Sea Salt
- MP **Short Rib**
Red Wine Braised, Rosemary Pan Jus
- MP **Chicken and Beef Duo**
Herb Grilled Chicken Supreme, Petite Beef Fillet, Wild Mushroom Veal Jus

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Entree Sides

Fish, meat, and poultry 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

Mango Tart

Almond Coconut Cream, Mango Vanilla Gel

17

Chocolate Fudge Brownie

Vanilla Bean Ice Cream, Gold Flakes

18

Caramelized Apple Cheesecake

Peanut Almond Brittle, Crème Anglaise

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 / PRE-POURED / PASSED

(1 GALLON = 25 GLASSES)

**for passed punch service, please add \$35.00 per gallon (for service staff)*

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 \$5.00 / SAN PELLEGRINO SPARKLING WATER \$9.00
 SOFT DRINKS \$5.00
 ASSORTED FRUIT JUICES \$5.00
 NON-ALCOHOLIC BEER \$8.00
 NON-ALCOHOLIC WINE BOTTLE \$50.00
 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 \$500.00 then the balance of the minimum will be charged as an additional fee.

CASH BAR

ESKA STILL WATER \$4.00 / EVIAN STILL WATER \$12.00
 PERRIER SPARKLING WATER \$6.75 / SAN PELLEGRINO SPARKLING WATER \$12.00
 SOFT DRINKS \$6.75
 ASSORTED BOTTLED FRUIT JUICES \$6.75
 NON-ALCOHOLIC BEER \$10.75
 NON-ALCOHOLIC WINE BOTTLE \$66.75
 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 \$600.00, then the balance of the minimum will be charged as an additional fee, as well as a cashier's fee of \$35.00 per hour (minimum of four hours) will be applied.

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