



# THE WATERSIDE INN



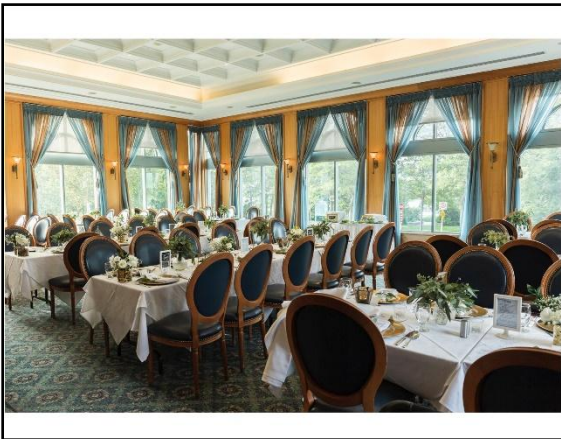
*2026 Social Catering  
Events & Celebrations*

# FUNCTION ROOMS & CAPACITIES



## **PORT CREDIT BALLROOM**

Tastefully decorated in soft aqua tones and antique crystal chandeliers, the Port Credit Ballroom offers 5,430 square feet and it is divisible into three sections: South, Centre and North. The South section features a walk-out terrace through three patio doors and the North section has three large windows. Buffet, cocktail reception and plated menus are available.



## **BREAKWATER VENUE & PATIO**

Breakwater was formally the only restaurant in Mississauga to have a Toronto Life 3.5 Star Rating, the Award of Excellence from Wine Spectator and a CAA Four-Diamond Award. It now serves as an elegant, private event space that welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine and your intimate celebrations. Featuring floor to ceiling windows, and a large patio, Breakwater can accommodate up to 80 guests comfortably for a seated event.

Function Room	Dimensions	Sq. Feet	Boardroom	Banquet	Reception
Port Credit Ballroom	117' x 45'	5,430	n/a	300	350
Port Credit South	39' x 45'	1,755	34	90	120
Port Credit Centre	35' x 45'	1,575	30	60	90
Port Credit North	45' x 45'	2,025	44	110	140
Breakwater	29' x 39'	1,131	24	80	100

*\*guest counts listed do not account for space required for dance floors, buffets, bars, AV, etc.\**

## **PLANNING YOUR EVENT**

- ⌘ All tables are set with white linens, white napkins, white china, cutlery, sparkling votive candles and personalized printed menus or buffet signage.
- ⌘ Our staff will setup a dance floor if required. The client will arrange for a DJ or band (and they will have to provide their own sound system). SOCAN and Re:Sound fees would apply.
- ⌘ Multiple parking options are available.
- ⌘ Discounted guestroom rates may be arranged for your guests.
- ⌘ Coat check is available.
- ⌘ Gold & silver charger plates are available to rent as well as chair covers (prices vary).
- ⌘ Refer to our recommended vendor list for additional linen, décor, music, etc.
- ⌘ Accessible parking and washrooms on the main level.
- ⌘ Limited audio-visual equipment is available.
- ⌘ We are happy to create a customized menu to fit your requirements.
- ⌘ All food and beverage prices listed are subject to 18% gratuity and 13% HST. Prices are subject to change.



# **BREAKFAST BUFFETS**

## **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

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

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

*WITH CHOICE OF BRUNCH A, 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

# **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.

## **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.

## **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.

# **SANDWICH BUFFETS**

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

## **HOT BUFFETS**

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

## **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

### **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

## **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**

Milanesa 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

# **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!*

## **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

# 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

## **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

## **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

## 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 25ppl)  
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*

## 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 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
- 25        **Antipasto Plate**  
Sliced Tomato, Bocconcini, Prosciutto, Olives, Giardiniera, Baby Arugula

## **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

**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

## 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 Tulle
- 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

## Recommended Wedding/Event Professionals (listed alphabetically)

### **Décor**

All Pretty Events  
905-607-3505  
[www.allprettyeventsanddecor.ca](http://www.allprettyeventsanddecor.ca)

Amor Wedding  
647-996-6043  
[www.amorwedding.ca](http://www.amorwedding.ca)

Chair Décor, Linens & More  
905-851-4007  
[www.chairdecor.com](http://www.chairdecor.com)

Creative Magic Events  
647-281-6840  
[www.creativemagicevents.com](http://www.creativemagicevents.com)

Demure Falls  
Customizable Waterfall Signage  
@demurefalls

Designs By Dina  
905-781-7811  
[www.designsbydina.ca](http://www.designsbydina.ca)

Luxe Designs & Styling  
647-624-7795  
[www.luxedesigns.ca](http://www.luxedesigns.ca)

OMG Décor  
905-920-6501  
[www.omgdecor.ca](http://www.omgdecor.ca)

### **DJ Services**

Blue Frog  
416-725-9580  
[www.bluefrogentertainment.ca](http://www.bluefrogentertainment.ca)

Feedback Event Services  
905-277-8668  
[www.feedback-events.com](http://www.feedback-events.com)

Impact Entertainment  
416-953-5281  
[www.impactentertainment.ca](http://www.impactentertainment.ca)

MacMillan Entertainment Group  
905-615-8585  
[www.macmillangroup.com](http://www.macmillangroup.com)

Nonstop Entertainment Inc.  
416-419-3241  
[www.nonstopentertainmentinc.ca](http://www.nonstopentertainmentinc.ca)

Perpetual Rhythms  
647-528-3548  
[www.perpetualrhythms.com](http://www.perpetualrhythms.com)

Unique Entertainment Group  
416-799-1617  
[www.uniqueentertainmentgroup.com](http://www.uniqueentertainmentgroup.com)

### **Entertainment & Live Music**

A Portrait By Vicky  
@aportraitbyvicky  
[www.aportraitbyvicky.com](http://www.aportraitbyvicky.com)

All For One!  
Collaborative Art  
[www.allforoneart.com](http://www.allforoneart.com)

Blue Heel Dance Studio  
905-274-3262  
[www.blueheeldance.com](http://www.blueheeldance.com)

BluSoul  
416-846-3687  
[www.blusoul.ca](http://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](http://www.callia.com)

Canadian Institute of Floral Design  
416-733-9968  
[www.cifd.ca](http://www.cifd.ca)

Infinitude Designs  
416-837-9899  
[www.infinitudedesigns.canada.com](http://www.infinitudedesigns.canada.com)

Plush Flowers  
647-294-7739  
[www.plushflowers.ca](http://www.plushflowers.ca)

Stavebank Florist  
905-278-2426  
[www.stavebankflorist.com](http://www.stavebankflorist.com)

### **Invitations**

Aktiv Art & Design  
905-848-6309  
[www.aktivart.ca](http://www.aktivart.ca)

SRG Originals  
647-206-1849  
[www.srgoriginals.ca](http://www.srgoriginals.ca)

Stephita Invitations  
905-489-1199  
[www.stephita.com](http://www.stephita.com)

Stylish Moments  
647-299-2588  
[www.stylishmoments.ca](http://www.stylishmoments.ca)

### **Limousine & Shuttle Services**

Exclusive Limousine Services  
905-276-3727  
[www.exclusivelimo.ca](http://www.exclusivelimo.ca)

First Student Charter  
1-866-652-4352  
[www.firstcharterbus.com](http://www.firstcharterbus.com)

Lewicki Transportation  
416-445-1888  
[www.lewickitransportation.com](http://www.lewickitransportation.com)

Luxe Drive  
416-991-9814  
[www.luxedrive.ca](http://www.luxedrive.ca)

Luxury Coach  
416-746-5466  
[www.luxury-coach.com](http://www.luxury-coach.com)

### **Ministers & Officiants**

AEIC Wedding  
416-897-1544  
[www.aeicweddings.com](http://www.aeicweddings.com)

All Life's Milestones  
905-335-1500  
[www.almweddings.com](http://www.almweddings.com)

Dream Wedding Officiants  
905-667-8129  
[www.dreamweddingscanada.com](http://www.dreamweddingscanada.com)

Enduring Promises  
416-433-7061  
[www.enduringpromises.com](http://www.enduringpromises.com)

Hitch Doctor  
416-846-3687  
[www.thehitchdoctor.ca](http://www.thehitchdoctor.ca)

Marry Men  
416-662-1387  
[www.themarrymen.ca](http://www.themarrymen.ca)

My Wedding Officiant  
416-557-7834  
[www.myweddingofficiant.ca](http://www.myweddingofficiant.ca)

Rev. Shirlee Rankin  
416-434-1066  
[revshirlee@outlook.com](mailto:revshirlee@outlook.com)

Unitarian Congregation (Kathy)  
905-278-5622  
[www.uucm.ca](http://www.uucm.ca)

Wedding Heaven  
647-785-0979  
[www.weddingheaven.ca](http://www.weddingheaven.ca)

**Photographers & Videographer**

Albano Martins  
416-588-3661  
[www.albanomartins.com](http://www.albanomartins.com)

Avenue Photo  
416-580-9379  
[www.avenue-photo.com](http://www.avenue-photo.com)

Kostel Photo  
647-290-9060  
[www.kostelphoto.com](http://www.kostelphoto.com)

Magic Vision Photography  
647-688-5814  
[www.magicvision.ca](http://www.magicvision.ca)

Studio Cabral  
416-588-8244  
[www.studiocabral.com](http://www.studiocabral.com)

Xpression Video  
416-320-9001  
[www.xpressionvideo.com](http://www.xpressionvideo.com)

**Salons & Makeup**

Blo Blow Dry Bar  
905-274-2263  
[www.blomedry.com](http://www.blomedry.com)

Dolce Vita Salon  
905-278-5550  
[www.salondolcevita.com](http://www.salondolcevita.com)

Hair In The City  
416-918-0721/647-281-1115  
[@hair\\_in\\_the\\_city\\_2](http://@hair_in_the_city_2)

Maili J Hair & Makeup Studio  
647-880-3186  
[www.mailij.com](http://www.mailij.com)

MVL Makeup Artistry  
416-992-4076  
[www.mvlmakeupartistry.com](http://www.mvlmakeupartistry.com)

Orly Kahn Makeup  
416-399-6078  
[www.orlywaldman.com](http://www.orlywaldman.com)

Priceless Beauty – Pamela Price  
647-455-1400  
[www.priceless-beauty.com](http://www.priceless-beauty.com)

Shazam Hair Salon  
905-271-0440  
[www.shazamhair.com](http://www.shazamhair.com)

The Nail & Champagne Bar (TNCB)  
[cheers@tncb.ca](mailto:cheers@tncb.ca)  
[www.tncb.ca](http://www.tncb.ca)  
[@thenailandchampagnebar](http://@thenailandchampagnebar)

**Video & Photo Booths**

Blue Frog Entertainment  
416-725-9580  
[www.bluefrogphotobooth.ca](http://www.bluefrogphotobooth.ca)

Hidden Smirk  
647-633-7711  
[www.hiddensmirk.com](http://www.hiddensmirk.com)

Flashpoint Photo Booth  
1-800-268-1712  
[www.flashpointphotobooth.com](http://www.flashpointphotobooth.com)

MDRN Photobooth Co.  
1-844-463-7626  
[www.mdrnphotoboothcompany.com](http://www.mdrnphotoboothcompany.com)

Snap 'N' Sweet  
[info@snapnsweet.ca](mailto:info@snapnsweet.ca)  
[www.snapnsweet.ca](http://www.snapnsweet.ca)  
[@snapnsweet](http://@snapnsweet)

**Cakes, Sweets & Treats**

AG Macarons  
647-977-3030  
[www.agmacarons.com](http://www.agmacarons.com)

Daddy O Doughnuts  
905-276-9090  
[www.daddyodoughnuts.com](http://www.daddyodoughnuts.com)

Just Temptations  
905-565-0058  
[www.justtemptations.com](http://www.justtemptations.com)

Lakeshore Creamery  
647-213-5213  
[www.lakeshorecreamery.com](http://www.lakeshorecreamery.com)

La Casa Dolce  
905-896-2253  
[www.lacasadolce.ca](http://www.lacasadolce.ca)

Patricia's Cake Creations  
647-348-2253  
[www.patriciascakes.com](http://www.patriciascakes.com)

Succulent Chocolates & Sweets  
416-882-1535  
[www.succulentchocolates.com](http://www.succulentchocolates.com)

The Social Bakeshop  
905-271-7612  
[www.thesocialbakeshop.ca](http://www.thesocialbakeshop.ca)

The Tiramisu Guy  
437-255-4027  
[www.thetiramisuguy.ca](http://www.thetiramisuguy.ca)

**Event Planning**

Amavi Event Planning & Design  
289-775-0789  
[www.amavievents.ca](http://www.amavievents.ca)

Art of Celebrations  
416-843-6367  
[www.artofcelebrations.com](http://www.artofcelebrations.com)

Future Occasions  
416-456-9839  
[www.futureoccasions.com](http://www.futureoccasions.com)

Let's Party Consultants  
416-697-2789  
[www.letspartyconsultants.com](http://www.letspartyconsultants.com)

Perfect Planners  
416-805-2096  
[www.perfectplanners.ca](http://www.perfectplanners.ca)

Serendipity & Co.  
416-818-3420  
[www.serendipityandco.ca](http://www.serendipityandco.ca)

Trevents  
647-236-3624  
[www.trevents.ca](http://www.trevents.ca)

Your Main Event  
416-720-2240  
[www.yourmainevent.ca](http://www.yourmainevent.ca)

**Balloon Arrangements & Event Décor Rentals**

Balloons In Blooms  
[@balloonsinbloomscta](http://@balloonsinbloomscta)

Beyond Balloons & Décor  
647-375-6626  
[www.beyondballoons.ca](http://www.beyondballoons.ca)

LBC Balloons & Co.  
416-305-1245  
[www.lalabeanscreations.com](http://www.lalabeanscreations.com)

Masterminds Balloons  
[@mastermindsballoons](http://@mastermindsballoons)  
[www.mastermindsballoons.ca](http://www.mastermindsballoons.ca)

Party Mama  
[party.mama@outlook.com](mailto:party.mama@outlook.com)  
[@\\_partymama](http://@_partymama)

Parties By Envy  
647-678-1235  
[@partiesbyenvy](http://@partiesbyenvy)

Social Creations  
647-542-2518  
[@social.creations](http://@social.creations)

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

**For Further Assistance, Please Contact**

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

