



# THE WATERSIDE INN



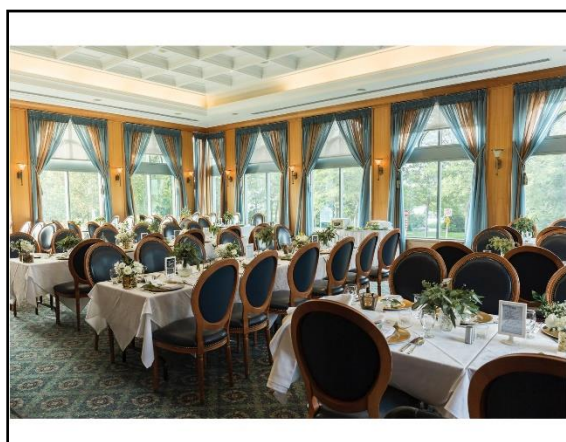
## *2024 Holiday Menus*

## FUNCTION ROOMS & CAPACITIES



### **PORT CREDIT BALLROOM**

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



### **BREAKWATER VENUE & PATIO**

Breakwater was formally the only restaurant in Mississauga to have a Toronto Life 3.5 Star Rating, the Award of Excellence from Wine Spectator and a CAA Four-Diamond Award. It now serves as an elegant, private event space that welcomes its guests with tables set with sparkling silver, fine china and crisp linen – a perfect setting for our superb cuisine and your intimate celebrations. Each dish is an inspiration, a skillful blend of the finest ingredients, artistically presented and complemented by an extensive wine cellar. Breakwater can accommodate up to 80 guests comfortably for an exclusive event.

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

*\*Events requiring a dance floor and/or buffet may reduce the capacity.*

# THE WATERSIDE INN Holiday Menus 2024

## **DIY Holiday Buffet Menus**

Customize your holiday buffet menu by choosing your 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 15 guests) **\$53/person**

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

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### **Second Tier** (minimum 25 guests) **\$69/person**

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

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### **Third Tier** (minimum of 25 guests) **\$82/person**

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

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### **Top Tier** (minimum 50 guests) **\$96/person**

Choose 1 Soup, 3 Salads, 2 Platters, 2 Sides, 3 Main Courses

***\*Top Tier also includes an upgraded dessert buffet featuring a chocolate fountain***

***All prices subject to 13% HST and 16% Gratuity (12% Gratuity + 4% Hotel Fee)***

## **Holiday Buffet Menu Selections**

### **Soups**

Roasted Butternut Squash, Cinnamon, Maple Cream

Roasted Red Pepper Bisque, Garlic Bread

Apple and Parsnip Puree, Pomegranate Syrup

Cream of Broccoli, Cheddar Cheese, Bacon Bits

Clam Chowder – Manhattan (Tomato) or New England Style (Cream, Bacon)

### **Salads**

Roasted Vegetable Salad, Fall Greens, Chili Cauliflower, Maple Squash, Sweet Corn, Peppers, Black Beans, Cumin Carrots, Sun Dried Cranberries, Champagne Tarragon Vinaigrette

Winter Baby Salad Greens with Shaved Root Vegetables and Roasted Shallot Dressing

Baby Arugula, Frisee, Sundried Cranberries, Apples, Celery, Toasted Walnuts, Shaved Pecorino, Honey Sage Dressing

Vanilla Poached Beets with Goat Cheese, Mandarin Oranges and Pomegranate Seeds

Potato Salad, Carrots, Green Peas, Gherkins, Creamy Garlic and Dill Dressing

Winter Panzanella Salad with Beets, Toasted Bread, Acorn Squash, Onions, Grapefruit, Pomegranate Seeds, Gorgonzola, Apple Cider Vinaigrette

Citrus Poached Quinoa, Roasted Chickpeas, Apples, Fennel, Mandarin Orange, Arugula, Shallot White Wine Vinaigrette

### **Platters**

Mediterranean Antipasto Platter including Grilled Vegetables, Old World Cured Meats and Assorted Condiments

Mezze Platter, Selection of Breads, Dips, Fresh Vegetables, Olives, Falafel, Cured Cheese, Tabbouleh

Smoked Atlantic Salmon Platter, Green Beans, Sauteed Halloumi, Lemon Drill Cream Cheese, Capers, Sea Salt Crostini

Teriyaki Ginger Baked Atlantic Salmon, Smoked Sea Salt Crostini

Tiger Shrimp, Caper Cocktail Sauce

## **Holiday Buffet Menu Selections continued**

### **Mains**

Beef Bourguignon, Braised Beef in Burgundy Wine, Winter Vegetables, Mini Yorkies

Top Sirloin Roast Beef, Mushroom Gravy, Pearl Onions

Beef Stroganoff, Braised in Rich Mushroom Gravy, Egg Noodles, Chopped Chives

Shepherd's Pie, Mix of Ground Lamb and Beef, Corn, Peas, Whipped Potato Topping

Roasted Turkey, Cranberry Stuffing, Sage Gravy

Grilled Chicken Supreme, Ginger Glaze, Roasted Squash

Peri Peri Chicken, Spiced Rice, Lemon Yogurt Drizzle, Chopped Scallions

Grilled Atlantic Salmon, Ginger Bok Choy, Saffron Cream

Vegetable Stuffed Basa, Lemon Capers Cream Sauce

### **Sides**

Roasted Garlic Mashed Potatoes

Scalloped Potatoes, Braised in Rich Cream Sauce, Cheddar Baked Topping

Lemon Scented Parisienne Potatoes

Vegetable Rice Pilaf

Spinach and Cheese Cannelloni, Sun Dried Tomato Pesto Cream Sauce, Shaved Parmesan

Penne Pasta, Roasted Red Peppers, Kalamata Olives, Artichokes, Smoked Tomato Sauce

Mac 'n' Cheese, Roasted Shallots, Panko Crust

Patatas Bravas, Fried Potatoes with Spicy Tomato Sauce, Roasted Garlic Mayo Drizzle, Chopped Herbs

Honey Roasted Winter Root Vegetables

Herb Buttered Vegetable Medley

## **Festive Non-Alcoholic Beverages (minimum 20 guests)**

### **\$6/person**

Warm Apple and Cinnamon Cider

White Cranberry Punch

House Spiced Eggnog

Hot Chocolate with Mini Churros, Candy Canes, Caramel Sauce, Whipped Cream and Marshmallows (+\$2.00)

## **Cocktail Reception - Passed Hors D'oeuvres & Canapés**

### **Cold Canapes \$46/dozen**

Smoked Chicken Crostini, Red Pepper Jam, Pesto Aioli

Bruschetta, Herb Spiked Goats Cheese, Chive Oil, Phyllo Cup

Antipasto Skewer with Olive, Bocconcini, Salami, Pepperoncini

Shrimp Cocktail with Caper Cocktail Sauce

### **Hot Hors D'oeuvres \$53/dozen**

Vegetarian Spring Roll, House Sesame Plum Sauce

Mini Greek Spanakopita, Tzatziki Sauce

Hokkaido Shrimp Skewer, Ginger Aioli

Brie and Cremini Mushroom Arancini, Fire Roasted Tomato Sauce

Mini Chicken Souvlaki Skewer, Spiced Olive, Greek Yogurt Dip

### **Gourmet Hors D'oeuvres \$58/dozen**

Bacon Wrapped Scallops, Lemon Thyme Aioli

Beef and Lamb Cevapi, Roasted Red Pepper Dip

Mini Lobster Roll, Bibb Lettuce, Bernaise Sauce

Lemon Zested Crab Cakes, Chipotle Mayo, Micro Cress

Shawarma Spiced Beef Kofta, Chopped Pickled Vegetables, Naan

Beef Skewers, Honey Mustard

Mini Beef Arayes, Lemon Mint Yogurt

## **Cocktail Reception and/or Buffet Additions - Interactive Chef Manned Stations**

Charged as per the price listed plus a \$70/hour/chef fee

190 **Whole Roasted Pork Loin** (serves 20)

Stuffed with Bacon, Herbs and Brie, Served with Apple Sauce

280 **Carved Canadian Leg of Lamb** (serves 15)

Seasoned with Garlic and Rosemary, Served with Tzatziki and Pita Bread

300 **Whole Atlantic Salmon Wellington** (serves 30)

Wild Mushroom Duxelle and Baby Spinach, Herb Mustard Cream Sauce

\$MP **“AAA” Roasted New York Strip Loin** (serves 20)

Horseradish, Mustards and Natural Beef Jus, Caramelized Onions, Focaccia

\$MP **Slow Roasted “AAA” Prime Rib of Beef** (serves 30)

Horseradish, Mustards, Cognac Peppercorn Jus, Served with Fresh Baked Mini Yorkshire Pudding

**All prices subject to 13% HST and 16% Gratuity (12% Gratuity + 4% Hotel Fee)**

## **Cocktail Reception - Platter Selections and/or Late Night Table Options**

(minimum 20 guests unless otherwise noted)

### **Freshly Baked Cookies (choose three flavours) \$9/person**

Chocolate Chip, Peanut Butter, Shortbread, Coconut Macaroons, Double Chocolate Chip, Oatmeal Raisin, Gingersnap, Chocolate Brownie Fudge

### **Good Ol' Popcorn Bar (includes popcorn cart!) \$10/person**

Buttered and Salted, Cajun, Balsamic Vinegar, Pesto, Curry Spices

### **Holiday Crudités \$12/person**

Baby Vegetables, Herbed Garlic Ranch Dip

### **Sweet Pretzel Bar \$16/person**

Assorted Dips (Chocolate, Caramel, White Chocolate), Cookie Crumbs, Sprinkles, Cinnamon Sugar, Crushed Candy Cane

### **Phyllo Wrapped Baked Brie \$16/person**

served with Sweet Onion Jam, Toasted Nuts, Grilled Baguette Points

### **Self-Serve Poutiniere \$16/person**

Yukon Gold Fries smothered with House Made Spiced Gravy, Traditional Cheese Curds, Scallions, Sour Cream

### **Smoked Atlantic Salmon Platter \$18/person**

Side of Smoked Salmon served on wooden planks with Pickled Red Onions, Capers, Dill Cream Cheese, Lemon Wedges and Everything Bagel Crostini

### **Late Night Sweet Table \$18/person**

The Waterside Inn Sweet Treats Table: Fresh Fruit and Berry Presentation, Candy Canes, Festive Artisan Cookies, Sweet Christmas Bread Wreath, Tarts, Brownies, Assorted Desserts

### **Cheese Fondue (minimum 50 guests) \$24/person**

Cheddar Sauce served with Assortment of Breads, Vegetables, Cured Meats, Pickled, Tortilla Chips

### **International Cheese Presentation \$26/person**

Chef's Selection of Local & Imported Cheese, Cascade of Fresh Fruit and Berries, Dried Nuts & Fruit, Crispy Flatbreads and Crackers

### **Mediterranean Bar \$26/person**

Mediterranean Inspired 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

### **Chocolate Fountain (minimum 25 guests) \$30/person**

French Dark Chocolate with Array of Fruit and Sweet Treats including Rice Krispy Squares, Marshmallows, and Biscotti

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## **Plated A La Carte Menu Selection (minimum 20 guests)**

### **SOUP KETTLE \$15**

- Roasted Butternut Squash, Cinnamon, Maple Cream
- Sun Dried Tomato and Gnocchi Soup, Baby Spinach, Grated Parmesan
- Wild Mushroom, Roasted Garlic, Parmesan
- Italian Winter Soup, Mini Meatballs, Root Vegetables, Orzo, Shredded Spinach, Pecorino

### **FROM THE GARDEN \$15**

- Arugula Salad with Artichoke, Olive, Roasted Red Pepper, Pepperoncini, Cherry Tomato, Roasted Garlic Dressing
- Winter Baby Salad Greens with Shaved Apples, Fennel, Apricots, Pomegranate Seeds, Roasted Shallot Dressing
- Greek Salad, Iceberg Lettuce, Feta, Oregano Vinaigrette

### **MAIN ENTREES**

- \$28** Bacon Wrapped Pork Loin, Pan Jus  
**\$28** Pork Chop, Stuffed with Bacon, Apple and Brie  
**\$32** Tri Colour Tortellini, Roasted Garlic Cream Sauce, Mushroom and Leeks, Shaved Parmesan  
**\$32** Potato Gnocchi, Sauteed Halloumi, Pesto Tomato Sauce, Fresh Herbs  
**\$36** Butternut Squash Risotto, Arborio Rice cooked in a Vegetable Stock, finished with Fresh Cut Herbs and Parmigiano-Reggiano  
**\$39** Oven Roasted Tom Turkey, Holiday Stuffing, Turkey Gravy  
**\$40** Pan Seared Atlantic Salmon, White Wine Chive Cream Sauce  
**\$41** Roasted Chicken Supreme stuffed with Cranberry, Apricot, Sage Butter and Roasted Garlic, Pan Jus  
**\$MP** Grilled Thick Cut 9oz Strip Loin, Mushroom Port Jus

### **ENTRÉE SIDES**

(non-vegetarian entrees are served with seasonal vegetables and your choice of side):

- Herb and Vegetable Rice Pilaf
- Bacon and Herb Mashed Potatoes
- Roasted Garlic and Thyme Mashed Potatoes
- Caramelized Onion and Rosemary Mashed Potatoes
- Garlic Herb Roasted Fingerling Potatoes
- Butter Crushed New Potatoes
- Dauphinoise Potatoes (+\$2.00)
- Twice Baked Potatoes (+\$2.00)

### **DESSERT \$16**

- Vanilla Spiked Crème Brulee, Scattered Sauces, Fresh Berries
- Pistachio Crème Brulee, Pomegranate Reduction, Braised Strawberries (+\$2.00)
- Chocolate Lava Cake, Berry Compote, Chocolate Sauce
- Apple Cinnamon Fritter, Vanilla Bean Ice Cream, Whiskey Caramel Sauce, Cookie Tuille

Includes Coffee and Tea

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## **Beverages**

### **HOST BAR – ON CONSUMPTION**

NESTLE PURE LIFE STILL WATER (330 ML) \$3.00  
SOFT DRINKS \$4.00  
ASSORTED FRUIT JUICES \$4.75  
DOMESTIC BEER BOTTLE \$8.00  
IMPORTED BEER BOTTLE \$9.00  
BAR RAIL \$8.50  
HOUSE WINE GLASS \$11.00  
HOUSE WINE BOTTLE \$50.00

The above prices **do not include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. Please note if consumption of beverages is less than **\$300.00**, a bartender fee of \$30.00 per hour (minimum of four hours) will be applied.

### **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, non-alcoholic beverages.

### **PUNCH BOWLS**

(1 GALLON = 25 GLASSES)  
CRANBERRY, APPLE AND 7-UP PUNCH \$80.00  
ORANGE, PEACH, PINEAPPLE, MANGO AND GINGER ALE PUNCH \$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

### **CASH BAR**

NESTLE PURE LIFE STILL WATER (330 ML) \$4.00  
SOFT DRINKS \$5.25  
ASSORTED BOTTLED FRUIT JUICES \$6.25  
DOMESTIC BEER BOTTLE \$10.50  
IMPORTED BEER BOTTLE \$12.00  
BAR RAIL \$11.25  
HOUSE WINE GLASS \$14.50  
HOUSE WINE BOTTLE \$65.50

The above prices **include** the 13% Harmonized Sales Tax and 16% Service Charge. There is no charge for soft drinks used as mixers. If the consumption of beverages is less than **\$350.00**, a bartender fee of \$30.00 per hour (minimum of four hours) as well as a cashier's fee of \$30.00 per hour (minimum of four hours) will be applied.

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## Recommended Event Professionals (listed alphabetically)

### **Décor**

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

Décor with Glamour  
647-866-3302  
[www.decorwithglamour.ca](http://www.decorwithglamour.ca)

Decorake Ltd.  
416-939-7116  
[www.decorake.com](http://www.decorake.com)

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

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### **DJ Services**

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

Feedback Promotions  
905-277-8668  
[www.feedbackpromotions.com](http://www.feedbackpromotions.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)

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

### **Florists**

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)

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

Raindrops on Roses  
416-845-9724  
[www.rorflowers.ca](http://www.rorflowers.ca)

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

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### **Invitations**

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

Paper Decorum  
905-990-8400  
[www.paperdecorum.com](http://www.paperdecorum.com)

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

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

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### **Musicians & Performers**

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

Liz Craig  
Pianist  
647-466-4198

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

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### **Balloon Arrangements & Event Décor Rentals**

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)

Party Mama  
party.mama@outlook.com  
@partymama

Parties By Envy  
647-678-1235  
@partiesbyenvy

Social Creations  
647-542-2518  
@social.creations

### **Photographers / Videographers**

Anthony Parazo Photography  
416-948-9711  
[www.anthonyparazo.com](http://www.anthonyparazo.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)

Mississauga Photo Studio & Gallery  
647-208-5824  
[www.mpsg.ca](http://www.mpsg.ca)

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

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### **Event Planning**

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

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

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

### **Video / Photos Booths**

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

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@snapsweet.ca  
[www.snapsweet.ca](http://www.snapsweet.ca)  
@snapsweet

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### **Cakes/Sweets/Treats**

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

Carlo's Bakery  
905-278-7377  
[www.carlosbakery.ca](http://www.carlosbakery.ca)

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 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)

