

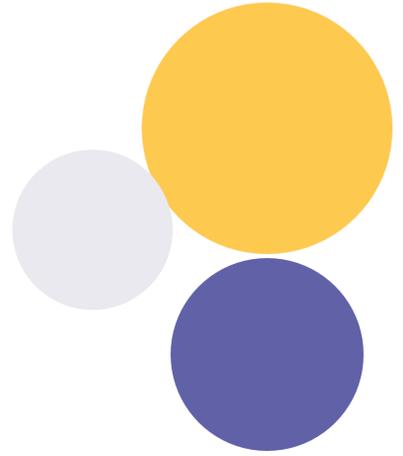
NOVOTEL

HOTELS & SUITES

MISSISSAUGA CENTRE



Banquet Menu



breakfast

continental breakfast

(minimum of 10 people)

assortment of breakfast breads and pastries

assortment of cereals with milk

sliced fresh fruit

freshly brewed coffee, decaffeinated coffee and selection of specialty teas

\$13.95 per person

novotel mississauga's grand buffet

(minimum of 10 people)

assortment of breakfast breads and pastries

chef's daily egg creation

bacon & sausage

crispy home fried potatoes

assortment of cereals with milk

selection of fruit yogurts

sliced fresh fruit

freshly brewed coffee, decaffeinated coffee and selection of specialty teas

selection of chilled fruit juices

\$17.95 per person

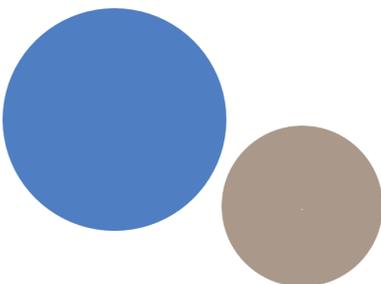


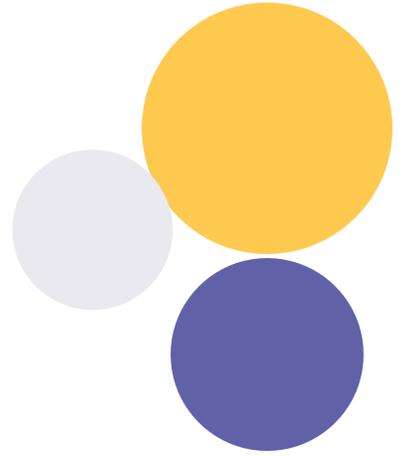
breakfast enhancements

individual yogurts	\$1.95 pp
fresh fruit and yogurt parfaits	\$3.95 pp
sliced assorted deli meats or domestic cheese	\$4.95 pp
hot oatmeal with brown sugar	\$2.95 pp
french toast with cinnamon and maple syrup	\$3.95 pp
blueberry or buttermilk pancakes	\$3.95 pp

breakfast sandwiches (based on one per person):

turkey sausage with egg and cheese	\$5.95 pp
pork sausage with egg and cheese	\$5.95 pp
bacon with egg and cheese	\$5.95 pp
waffle bar (includes maple syrup, whipped cream, fresh berries, chocolate chips)	\$4.95 pp





break combo

cookie madness
oatmeal raisin, chocolate chip, dark chocolate,
white chocolate macadamia

freshly brewed coffee, decaffeinated coffee
selection of specialty teas

\$8.00 per person

break enhancements

assortment of muffins, croissants, danishes \$26.95 per doz

freshly brewed coffee, decaffeinated coffee, specialty teas

Single Break: \$3.50 pp

All-Day Break (3 servings per day) \$8.95 pp

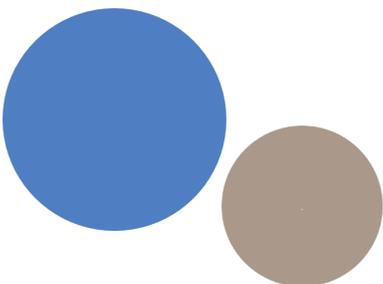
fresh fruit juices \$3.00 pp

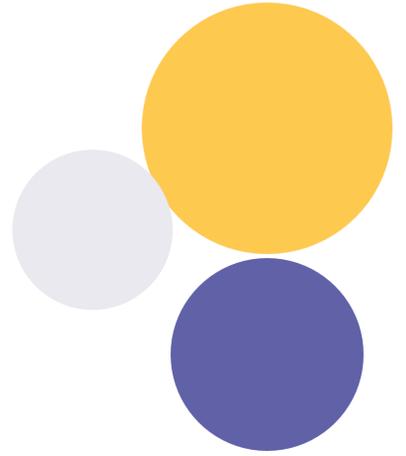
soft drinks \$2.50 ea.

small sparkling water (250ml) \$3.00 ea.

large sparkling water (750ml) \$6.00 ea.

breaks





sliced fresh fruit with honey mint yogurt dip

\$5.95 pp

mini french pastries

\$30.00 per doz

pretzels

(each bowl serves 20)

\$15.00 per bowl

international cheese platter

(camembert, asiago, parmesan, aged cheddar served with crackers and grapes)

\$15.00 pp

domestic cheese platter

(cheddar, brie, blue cheese, chevre served with crackers and grapes)

\$10.00 pp

fresh cut crudites with rosemary ranch dip

\$4.95 pp

baked brie — each wheel serves 25 ppl

(served with mango chutney, crackers and flat bread)

\$95.00 per wheel

poached shrimp with traditional cocktail sauce

\$159.00 for 50pcs

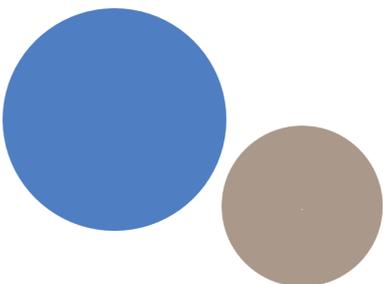
nacho station

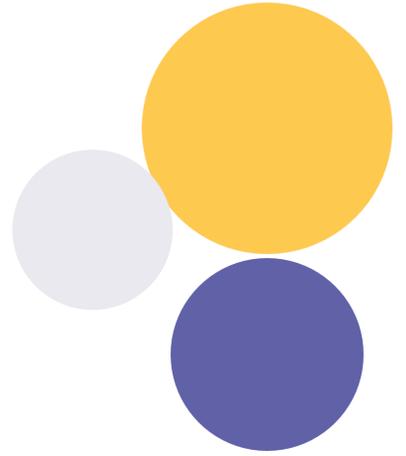
(served with tomato salsa, sour cream, cheese add guacamole

\$3.95 pp

\$2.00 pp

a la carte





brunch buffet

(minimum of 30 people)

(only available on Saturdays and Sundays from 10am - 3pm)

fresh morning pastries
sliced cold meat and domestic cheese board
farm fresh scrambled eggs
french toast with maple syrup
mixed greens with vegetables and balsamic dressing

choice of one

sausage with peppers and woodland mushrooms
country style bacon

choice of two

roast mediterranean chicken with lemon and herbs
baked salmon with fresh mango and teardrop tomatoes
sliced roast beef with madagascar peppercorns and red wine au jus
penne in a tomato and basil sauce

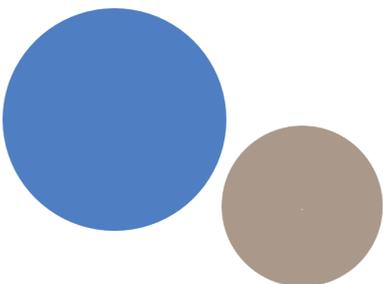
paprika and sea salt roasted potatoes or basmati rice
chef's selection of seasoned vegetables

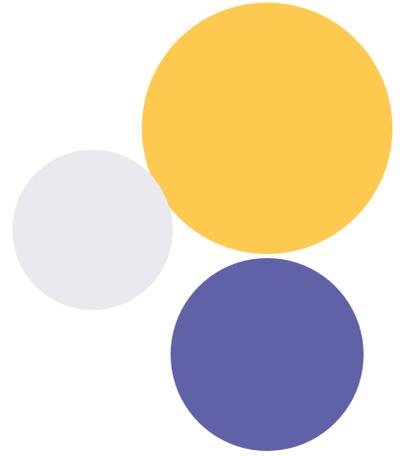
fresh breads and butter

assortment of desserts and fresh fruit
fresh brewed regular and decaffeinated coffee, selection of specialty teas
fresh fruit juices

brunch

\$38.00 per person





deli central lunch

(minimum of 10 people)

daily soup

two freshly prepared salads

chef's selection of three assorted wraps or sandwiches

(options may include: roast beef, smoked turkey, black forest ham, tuna salad, egg salad, grilled vegetables)

*based on 1.5 sandwiches per person

assortment of desserts

freshly brewed coffee, decaffeinated coffee, specialty teas

\$30.00 per person

Lunch

hot buffet central lunch

(minimum of 10 people)

chef's daily soup

two freshly prepared salads

chef's selection of two non-vegetarian entrees + one vegetarian entree

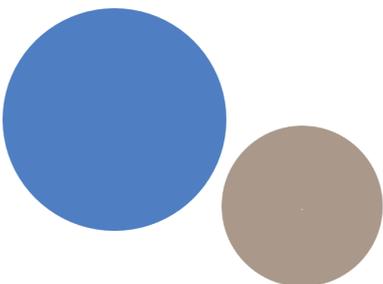
chef's selection of accompaniment: vegetables and steamed rice or potatoes

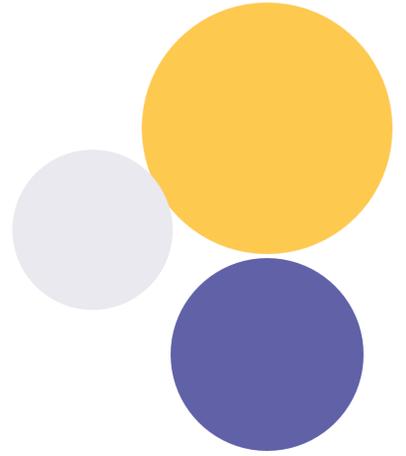
assortment of desserts

freshly brewed coffee, decaffeinated coffee, specialty teas

assorted soft drinks

\$37.00 per person





novotel plated lunch

(minimum of 30 people)

our plated lunch is served with bakery fresh dinner rolls, butter, freshly brewed coffee and decaffeinated coffee, selection of specialty teas and assorted soft drinks

appetizers (choice of one)

butternut squash soup
cream of mushroom soup
chicken noodle soup
baby spinach and strawberry salad with goat cheese, raspberry vinaigrette
arugula salad with sundried tomato dressing

entrée selection (choice of one)

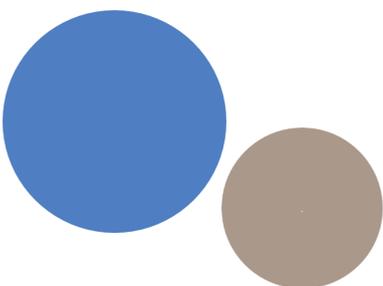
black angus grilled top sirloin
blonde ale & herb marinated chicken supreme
cajun-rubbed salmon

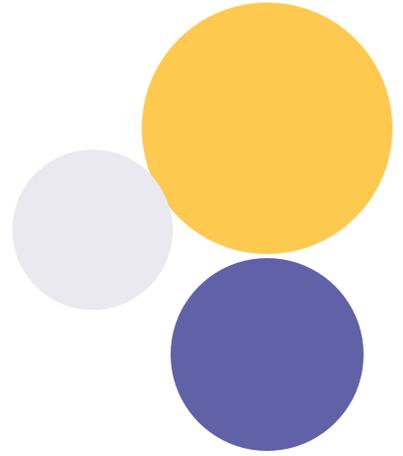
dessert selection (choice of one)

white chocolate lavender cheesecake
tiramisu
milk chocolate dome
triple chocolate mousse cake

Lunch

\$40.00 per person





novotel dinner buffet

(minimum of 30 people)

chef's daily soup

chef's choice of two freshly prepared salads

entrée selection

roasted chicken with mushroom sauce

lemon herbed baked catfish

penne pasta with rose sauce

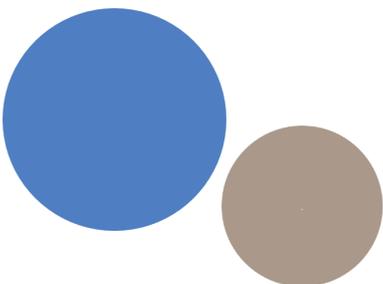
all of our buffet dinners are served with steamed vegetables and choice of:
rice pilaf or oven roasted potatoes

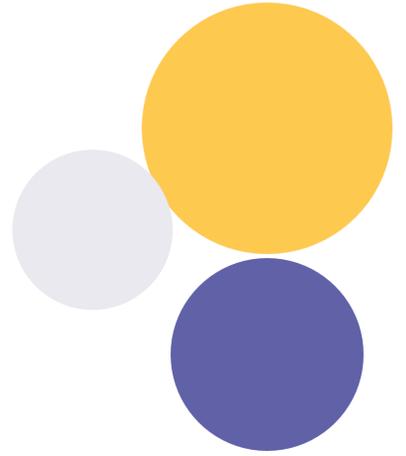
assorted desserts

freshly brewed coffee, decaffeinated coffee, specialty teas

dinner

\$40.00 per person





novotel gala dinner buffet

(minimum of 40 people)

all of our gala dinners are served with bakery fresh dinner rolls, butter, freshly brewed coffee and decaffeinated coffee, selection of specialty teas and assorted soft drinks

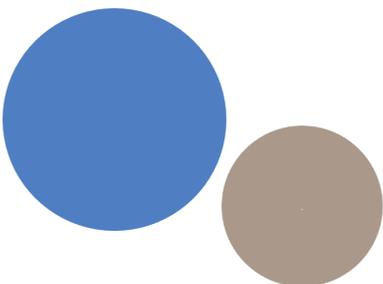
soup selection (choice of one)

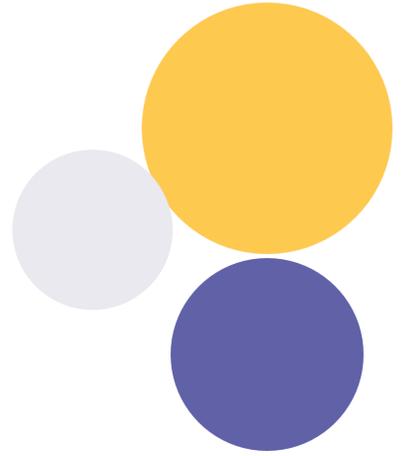
butternut squash and pear soup with quebec maple syrup
Cream of mushroom puree with truffle essence
roasted red pepper and tomato soup

salad selection (choice of three)

mixed tender greens with a selection of dressings
traditional caesar salad with crispy bacon and croutons
mini red-skin potatoes with dill and lemon garlic aioli
tomato and bocconcini salad with basil and balsamic reduction
pasta salad with sundried tomato and fresh vegetables
greek salad with feta cheese and cracked olives
house made coleslaw with julienne gherkin pickles and caperberries
chinese chicken salad with sprouts, broccoli, green beans, and sesame dressing
sliced beet and feta salad

dinner





novotel gala dinner buffet

(minimum of 40 people)

entrée selection (choice of three)

(additional choice \$5.00 pp)

caribbean jerk chicken legs with warm mango and cherry tomato chutney
 honey and chipotle baby back ribs
 slow roasted beef sirloin with red wine, rosemary, and sweet onion reduction
 grilled chicken breast with wild mushroom sauce
 asian glazed roasted "nagano" pork loin with sautéed baby spinach and orange
 marinated catfish with a lemon-lime reduction and sautéed radicchio
 braised beef bourguignon with pearl onions and herb jus
 cajun atlantic salmon with creole spice, shrimp heirloom tomato
 penne with woodland mushroom, scallion cream, truffle essence and grated asiago
 fresh baked spinach and ricotta rotolo and a rose sauce
 Penne in a basil tomato sauce

accompaniments

all entrees are served with steamed vegetables and choice of:
 rice pilaf or oven roasted potatoes

desserts

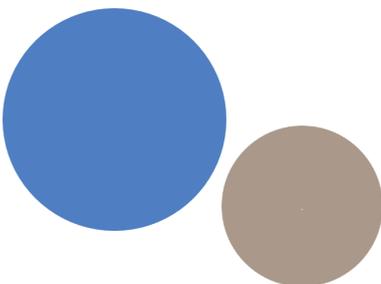
chef's selection of assorted cakes, sweets and fresh seasonal fruits

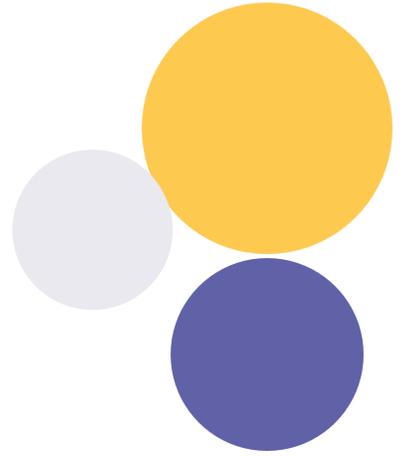
enhancements

antipasto with shaved meats, grilled vegetables, breads and olives	\$9.95 pp
prime rib carving station	\$9.95 pp

dinner

\$46.00 per person





novotel plated dinner

(minimum of 25 people)

all of our plated dinners are served with bakery fresh dinner rolls, butter, freshly brewed coffee and decaffeinated coffee, selection of specialty teas and assorted soft drinks

salad selection (choice of one)

field green salad with sundried tomato vinaigrette

spinach and strawberry salad with orange and kiwi vinaigrette

tomato and fresh mozzarella with red onion rings and a balsamic reduction

garden greens with goat cheese and raspberry vinaigrette

kale, watercress, blueberry and feta salad with white balsamic vinaigrette

soup selection (choice of one)

maple butternut squash with cinnamon cream

roasted red pepper and tomato bisque

roasted woodland mushroom soup with truffle essence

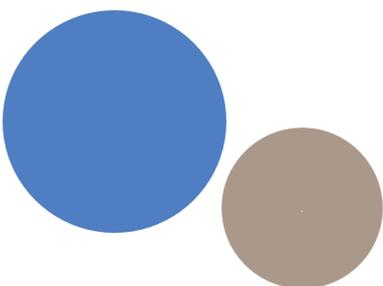
cream of fingerling potato

creamy thai chicken and rice with cilantro oil

lobster bisque garnished with leeks

classic caesar salad with croutons and lemon

dinner





novotel plated dinner

(minimum of 25 people)

entrée selection (choice of one)

(additional choice \$5.00 pp)

8oz. medallion of beef tenderloin with cabernet Jus	\$55.00
8oz. individual beef top sirloin	\$48.00
fresh herb and canadian brie– stuffed chicken breast with cabernet jus	\$46.00
ail & mustard marinated roast chicken supreme with fresh herb oil	\$44.00
atlantic salmon fillet with lobster bisque sauce	\$46.00
herb crusted catfish fillet with lemon beurre blanc topped with garlic shrimp	\$42.00
wild mushroom risotto with fresh thyme, asiago, and truffle	\$35.00
penne pasta in a tomato basil sauce & fresh parmesan	\$35.00

accompaniments

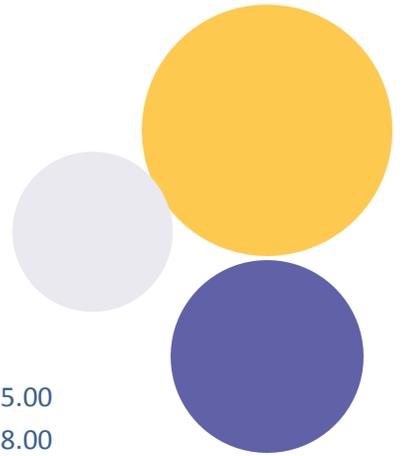
all entrees are served with steamed vegetables and choice of:
rice pilaf or chef's choice potatoes

dessert selection (choice of one)

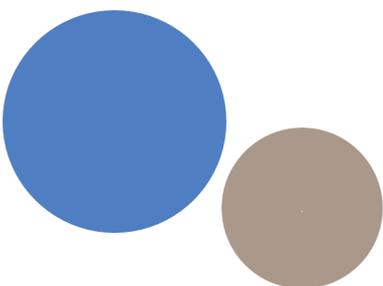
tahitian vanilla mousse crepe with berry compote
 bailey's cheesecake with cinnamon dust
 triple chocolate mousse cake
 hazelnut tiramisu with raspberry coulis

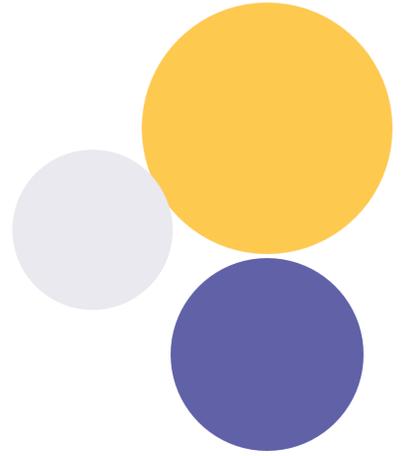
enhancements

penne with fresh tomato, basil and olive oil	\$5.95
fusilli bolognese with red wine and basil	\$6.95
four-cheese ravioli with parmigiano-reggiano cream	\$6.95
tortellini with spinach, roasted woodland mushroom and marinara	\$6.95
roasted woodland mushroom risotto with truffle and asiago cheese	\$7.95
butternut squash risotto with peas and tarragon	\$6.95
shrimp risotto with pancetta, tomato, green onion and basil	\$8.95



plated dinner





reception hors d' oeuvres

(minimum of 3 dozens per item)

caprese skewers	\$30.00 / dozen
vegetable spring rolls	\$30.00 / dozen
tomato, avocado & mushroom bruschetta	\$30.00 / dozen
vegetable samosa	\$30.00 / dozen
baked spanakopita	\$30.00 / dozen
california roll	\$30.00 / dozen
southwest poblano and jalapeño popper	\$40.00 / dozen
vegetarian cold french canapes	\$35.00 / dozen

thai chicken spring rolls	\$35.00 / dozen
moroccan chicken phyllo	\$35.00 / dozen

assorted mini quiche	\$35.00 / dozen
mozzarella sticks with marinara sauce	\$35.00 / dozen

smoked salmon ceviche and cucumber	\$35.00 / dozen
cold protein french canapes	\$40.00 / dozen
fresh lobster rolls	\$45.00 / dozen

spicy sushi crab roll	\$30.00 / dozen
crab & brie phyllo	\$35.00 / dozen
miniature crab cakes with fruit salsa	\$40.00 / dozen

assorted shrimp dim sum	\$35.00 / dozen
sautéed caribbean jerk shrimp with mango	\$35.00 / dozen

hors d' oeuvres

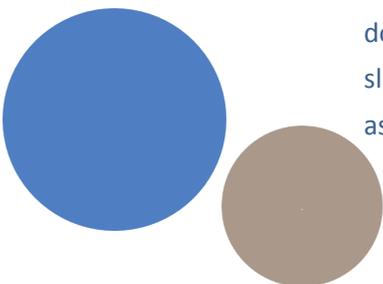
novotel cocktail party

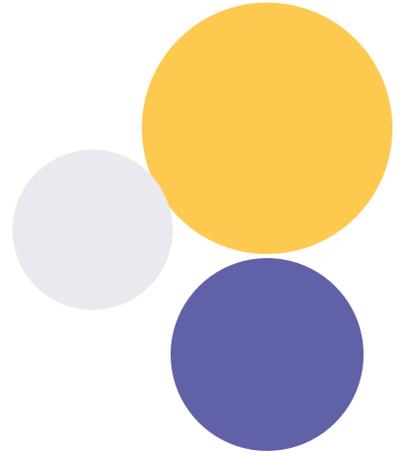
(minimum of 25 people)

- fresh cut crudités with rosemary ranch dip
- white and whole wheat pita and flat bread
served with hummus and tzatziki
- chef's selection of assortment of hot and cold hors d'oeuvres
- domestic and international cheese display
- sliced fresh fruit with honey mint yogurt dip
- assorted mini french pastries



\$34.00 per person





host bar*

standard liquor	\$6.50 / oz.
premium liquor	\$7.50 / oz.
domestic beer	\$6.50 ea.
imported beer	\$7.50 ea.
liqueur	\$8.00 / oz.
house wine by the glass	\$8.00 / 5 oz.
soft drinks, juice, water	\$3.00 ea.
fruit punch with alcohol	\$5.00 pp
fruit punch without alcohol	\$4.00 pp

drink tickets	\$7.00 ea
applies to standard liquor, domestic beer, house wine by the glass	

*host bar prices do not include applicable taxes & gratuities

In the event consumption is less than \$375 per bar set up,
a \$150.00 labour charge will be applicable.

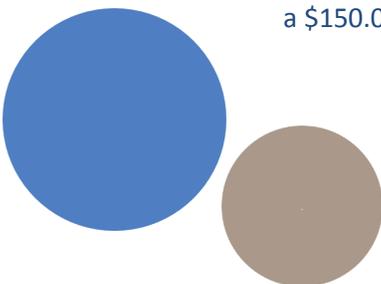
cash bar*

standard liquor	\$7.50 / oz.
premium liquor	\$8.50 / oz.
domestic beer	\$7.50 ea.
imported beer	\$8.50 ea.
liqueur	\$8.50 / oz.
house wine by the glass	\$8.50 / 5 oz.
soft drinks, juice, water	\$3.25 ea.

*cash bar prices include applicable taxes & gratuities

In the event consumption is less than \$375 per bar set up,
a \$150.00 labour charge will be applicable.

bars & beverages





WHITE WINE

peller estates chardonnay
beringer pinot grigio
lindeman's bin 65 chardonnay
lailey vineyard chardonnay unoaked vqa

niagara-on-the-lake
california, usa
australia
niagara-on-the-lake

750ml bottle

\$30.00
\$34.00
\$34.00
\$40.00

RED WINE

peller estates cabernet merlot
beringer cabernet sauvignon
trapiche malbec, reserve
lailey vineyards cabernet-merlot vqa
lindeman's bin 50 shiraz

niagara-on-the-lake
california, usa
argentina
niagara-on-the-lake
australia

750ml bottle

\$30.00
\$36.00
\$37.00
\$40.00
\$40.00

SPARKLING WINE AND CHAMPAGNE

veuve clicquot brut champagne
prosecco

france
italy

750ml bottle

\$128.00
\$60.00

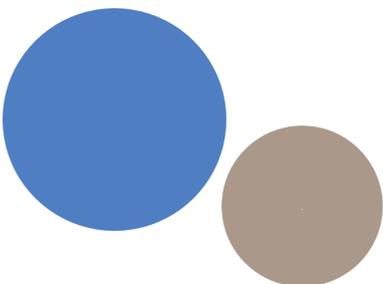
ROSE WINE

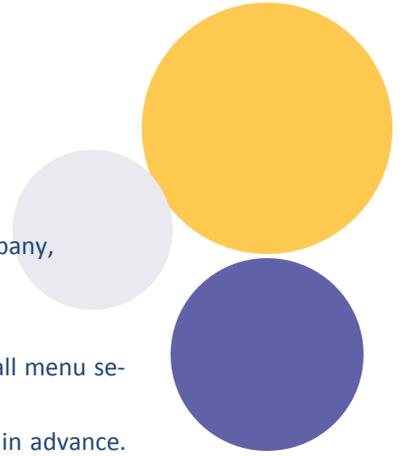
sutter home family vineyards, white zinfandel

usa

\$32.00

wine selection





general information

audio visual

For your convenience any audio visual required may be rented from the hotel in-house company, StageVision. Please ask your Catering Coordinator for additional information.

food & beverage

In order to ensure that all details of your event can be executed flawlessly we require that all menu selections and specific details be finalized two (2) weeks in advance.

Final attendance for each event must be specified at least seventy-two (72) business hours in advance. This number will be considered your minimum guarantee and is not subject to reduction. Should a final guarantee not be received at the scheduled due date, the hotel will assume and invoice the expected attendance according to the original contract or banquet event order.

Our menu prices and items are subject to change and ingredients may vary based on seasonality or availability.

All food & beverage must be purchased through the hotel and served by hotel staff.

All pricing is guaranteed ninety (90) days prior to your event date. All menu pricing is provided on a “per person” basis unless otherwise stated.

service charge, gratuities, taxes

beverage information

The hotel is responsible for compliance with all bylaws and local regulations of the Liquor Control Board of Ontario Act. The hotel reserves the right to inspect and regulate all private parties, meetings and receptions.

music

For events with either live music or recorded music, royalty fees are to be paid. SOCAN is an organization which upholds the rights of music creators and their publishers. RE-SOUND represents the rights of artists and record companies. Monies collected are submitted directly to these organizations who in turn distribute the royalties to the entitled creators and publishers. Please inquire with your Catering Coordinator for details on applicable fees.

signage

The hotel does not permit affixing anything to the walls, doors or ceilings that would potentially leave damage. Promotional materials or signage must be of a professional nature and are subject to approval. Signage may only be displayed directly outside your designated function room. The hotel reserves the right to remove signage that is not prepared in a professional manner or is inappropriate.

delivery & storage

Due to limited storage space, packages for meetings may be delivered to the hotel a maximum of two days prior to an event. Large delivery requirements must be arranged in advance, storage must be reserved and is subject to applicable fees. All material must be clearly labeled with company name, function name, date of event and on-site contact. Package handling fees may be applicable. The hotel will not be responsible for damage or loss of any items left on the premises prior to, during or following an event.

linen, décor, entertainment

Standard linens and napkins are available for social events through the hotel at no additional cost. Specialty linens, décor and entertainment are available through outside sources which your catering coordinator is hap-

