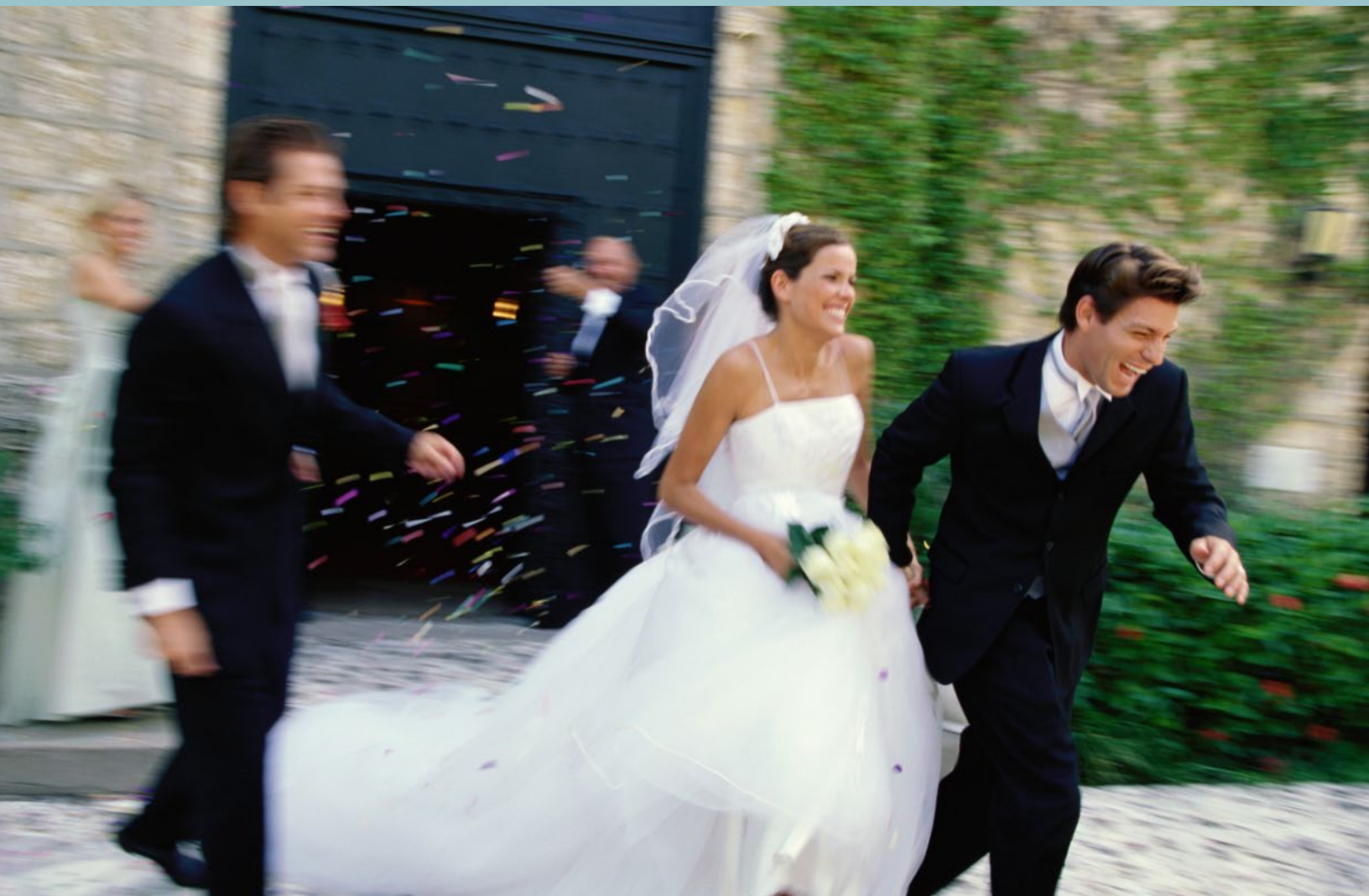


# 2016 WEDDING PACKAGE MENUS

**Four Points by Sheraton  
Mississauga Meadowvale**

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Mississauga, ON L5N 4G8  
Canada

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# WEDDING PACKAGES

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## LET US ASSIST YOU!

You've always dreamed about having a beautiful wedding and we always want to be a part of helping to make dreams come true. As you work closely with our professional planner, you'll choose from several customized wedding packages and services, which will satisfy your every wish and create the most unforgettable day.

In this information package you will find details on two types of packages the Four Points by Sheraton Mississauga Meadowvale has to offer.

### THE WEDDING À LA CARTE PACKAGE

The first is our Wedding À La Carte Package. This option allows the wedding couple the ability to create and customize their special day exactly how they want it! You can take as much or as little as you like.

### DELUXE WEDDING PACKAGE

This second option is our Deluxe Wedding Package. This complete package offers all the "bells and whistles" in one simplified package. Simply select your meal and we'll take care of the rest!

# À LA CARTE

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## THE WEDDING À LA CARTE PACKAGE

The A La Carte package includes the following:

- Non-Alcoholic Fruit Punch for the Reception
- Complimentary Late Night Coffee and Tea Service for you and your guests
- Complimentary Overnight Accommodations in one of our suites for the wedding couple on the night of the event with Chilled Sparkling Wine, Chocolate Dipped Strawberries, and In Room Continental Breakfast for two the morning following the reception
- Preferred Guestroom Rate for Overnight Out of Town Guests

Socan Fees from ..... **\$59.64** plus HST

## WEDDING BONUS!

Plan for a Friday or Sunday Wedding and receive a 10% discount. Applicable on food items only.

## HOST OPEN BAR SERVICE

A selection of house bar spirits to include vodka, rye, scotch, gin, white and dark rum as well as domestic house red and white wine and a selection of domestic and imported beer and assorted juices and soft drinks.

Prices are based per person and do not include applicable taxes and gratuities.

Three Hours Open Bar Service .....	<b>\$35</b>
Four Hours Open Bar Service.....	<b>\$40</b>
Five Hours Open Bar Service.....	<b>\$45</b>

## DINNER WINE SERVICE

Consult your Catering Professional for assistance in pairing that perfect wine to complement your culinary selection.

Prices are per bottle and do not include applicable taxes and gratuities.

Our list includes the best of Ontario's VQA, starting from ..... **\$30** per bottle

## CANAPES AND HORS D'OEUVRES

Three Pieces Per Person ..... **\$10** per person

Five Pieces Per Person..... **\$15** per person

### Cold Canapés Selection

Smoked Salmon, Caviar with Cream Mousse

Prosciutto, Figs and Balsamic Reduction

Pepper, Jalapeno and Mozzarella Fingers

Asparagus, Roast Beef and Blue Cheese

Tomato Bocconcini Spoons

### Hot Hors D'Oeuvres Selectio.

Lobster Filo Rolls

Spanakopita

Crab and Avocado Tartlets

Caramelized Onion and Brie

Scallops and Bacon

## DINNER SERVICE

The plated dinner is a four-course meal with a choice of one of each from the below.

### Soup Selections

Lobster Bisque with Crème Fraiche

Tomato Roasted Red Pepper Bisque

Chicken Chipotle and Corn Chowder

Wild Mushroom Cappuccino Truffle Essence

### Salad Selections

Medley of Crisp Salad Greens Drizzled with Herbed Vinaigrette and Croutons

Romaine Hearts, Pecans, Seasonal Berries with Creamy Parmesan Dressing

Roasted Tomato Confit Beets and Goat Cheese with Sherry Vinaigrette

# À LA CARTE

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## Add a Premium Course

Antipasto Plate with Extra Virgin Olive Oil

Mushroom Stuffed Cannelloni with an Herbed Tomato Sauce, Olive Pistou

Mediterranean Penne in Virgin Olive Oil, Sundried Tomatoes, Olives and Shallots

Heart Shaped Ravioli in Light Mascarpone Sauce

Substitute for Soup or Salad Selection ..... Add **\$5**

Add an Additional Premium Course..... Add **\$7**

## DINNER ENTRÉE SELECTION PLATED

### Roast Prime Rib of Beef

Roast Prime Rib of Beef Topped with Au Jus, Traditional Yorkshire Pudding (min 20)..... **\$52** per person

### Breast of Chicken Supreme

Supreme of Chicken Stuffed with Leeks and Sundried Tomatoes in a Mild Roasted Red Pepper Sauce..... **\$48** per person

### Beef Tenderloin Steak

Red Wine Shallot Reduction ..... **\$52** per person

### Grilled Atlantic Salmon

Salmon Filet Grilled with Orange Citrus Sauce ..... **\$48** per person

### Duo of Beef Filet and Breast of Chicken

Filet of Beef Tenderloin in a Red Wine Shallot Reduction. Oven Roasted Breast of Chicken in a Dijon Sauce..... **\$68** per person

Substitute Chicken with Seared Scallops, Tiger Shrimp or Salmon Brochette ..... **\$7** per person

## JUST FOR KIDS

Same Soup or Tossed Salad with Raspberry Vinaigrette dressing. Choice of One (1) Chicken Fingers, Personal Pizza or Tomato Penne Pasta. Ice Cream Sundae with Toppings. Choice of One (1) Regular Milk, Juice or Soft Drink..... **\$28** per person

## PLATED DECADENCE

Tiramisu

White and Dark Chocolate Mousse

New York Style Cheesecake with Raspberry Coulis and Berries

Passion Fruit and Mango Charlotte

Ice Cream Crepes

# DELUXE

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## DELUXE WEDDING PACKAGE

The Deluxe Wedding Package includes the following:

- Pre- Reception Non-Alcoholic Fruit Punch
- Chef's Selection of Passed Hors d'Oeuvres and Canapés – 3 pieces per person
- Three (3) Hours Open Bar, House Wine (2 bottles per table poured) served with dinner, and Sparkling Wine for toasting
- Four Course Plated Dinner
- Complimentary Late Night Coffee and Tea Service, Cake Cutting and Service
- Table Decorations that include: Head Table on Risers with Ivy, Toole and Lights, Cake Table, Floor Length Tablecloths, Reception Table and Gift Table, Chair covers for all tables and head table, Seasonal Fresh Floral Centerpiece, Table Linen and Napkins
- Complimentary Overnight Accommodations in one of our suites for the wedding couple on the night of the event with Chilled Sparkling Wine, Chocolate Dipped Strawberries, and In Room Continental Breakfast for two the morning following the reception
- Menu Sampling for Two (excluding buffets and Prime Rib)
- Preferred Guestroom Rate for Overnight Out of Town Guests

Socan Fees from ..... **\$59.64** plus HST

## WEDDING BONUS!

Plan for a Friday or Sunday Wedding and receive a 10% discount. Applicable on food items only.

## DINNER SERVICE

All menus include choice of Soup and Salad, Chef's Selection of Potato and Seasonal Vegetable Medley, Decadent Dessert, Fresh Baked Breads, Butter, Fresh Brewed Coffee, Tea, Decaffeinated Coffee.

### Soup Selections

Lobster Bisque with Crème Fraiche

Tomato Roasted Red Pepper Bisque

Chicken Chipotle and Corn Chowder

Wild Mushroom Cappuccino Truffle Essence

### Salad Selections

Medley of Crisp Salad Greens Drizzled with Herbed Vinaigrette and Croutons

Romaine Hearts, Pecans, Seasonal Berries with Creamy Parmesan Dressing

Roasted Tomato Confit Beets and Goat Cheese with Sherry Vinaigrette

### Add a Premium Course

Antipasto Plate with Extra Virgin Olive Oil

Spinach and Ricotta Stuffed Cannelloni with tomato cream sauce

Mediterranean Penne in Virgin Olive Oil, Sundried Tomatoes, Olives and Shallots

Heart Shaped Ravioli in Light Mascarpone Sauce

Substitute for Soup or Salad Selection ..... Add **\$5**

Add an Additional Premium Course..... Add **\$7**

# DELUXE

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## DINNER ENTRÉE SELECTION PLATED

### Roast Prime Rib of Beef

Roast Prime Rib of Beef Topped with Au Jus,  
Traditional Yorkshire Pudding (min 20) ..... **\$90** per person

### Breast of Chicken Supreme

Supreme of Chicken Stuffed with Leeks  
and Sundried Tomatoes in a Mild Roasted  
Red Pepper Sauce..... **\$88** per person

### Beef Tenderloin Steak

Red Wine Shallot Reduction ..... **\$90** per person

### Grilled Atlantic Salmon

Salmon Filet Grilled with  
Hollandaise Sauce ..... **\$88** per person

### Duo of Beef Filet and Breast of Chicken

Filet of Beef Tenderloin in a Red Wine Shallot  
Reduction and Oven Roasted Breast of Chicken  
in a Dijon Sauce..... **\$99** per person

Substitute Chicken with Seared Scallops,  
Tiger Shrimp or Salmon Brochette ..... **\$7** per person

## JUST FOR KIDS

Same Soup or Tossed Salad with Raspberry Vinaigrette  
dressing. Choice of One (1) Chicken Fingers, Personal  
Pizza or Tomato Penne Pasta. Ice Cream Sundae with  
Toppings. Choice of One (1) Regular Milk, Juice  
or Soft Drink..... **\$42** per person

## PLATED DECADENCE

Tiramisu

White and Dark Chocolate Mousse

Cheesecake Topped with Raspberry Coulis and Berries

Passion Fruit Mousse

Ice Cream Crepes

# TERMS & CONDITIONS

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Thank you for your interest in booking your event with the Four Points by Sheraton Mississauga Meadowvale. We are committed to providing excellent service and ensuring that your event runs perfectly. The following information is intended to assist our clients to understand the policies and procedures of the hotel, which are out in place to guarantee a level of responsibility for all parties concerned.

## **Catering**

For the protection of our guests, only food provided and prepared by the Hotel is permitted to be served on our premises. Food and Beverage brought in from any other source is strictly prohibited and will be removed if found to be served in a meeting room. An exception to this condition may be in the case of a wedding where we may permit the guest to provide their own wedding cake if they so desire. In compliance with the Regional Health Department, food is not allowed to be taken home by the convenor or any guests attending the function. Alcoholic beverages will be served in accordance with the Regulations of the Liquor License Board of Ontario.

## **Menu Selection**

Guaranteed food and beverage requirements must be submitted to the Catering Sales Office a minimum of two weeks prior to the function date in order to ensure the availability of the items.

One menu is required for all guests; however special dietary substitutions can be made available upon request with advance notice. All prices are subject to change without notice. Prices shown on a contract, only when signed, will be guaranteed. Prices are subject to applicable taxes and gratuities.

## **Guarantee**

In order to guarantee this space for the set function date(s) a signed contract must be received along with a payment guarantee no later than one week from the date the contract has been sent via email or fax to the client. The Hotel reserves the right to cancel meeting space if a signed contract is not received within the allotted time. The Hotel will make every attempt to contact the client prior to releasing the space.

An estimated number of attendees is required at the time of booking. Final guaranteed numbers must be received three days (72 hours) prior to the date of the event. If a guarantee is not received, it shall be assumed to be the highest figure as most recently supplied by the client. The client will be charged according to the guaranteed number or the actual number in attendance, whichever is greatest. Should your guaranteed numbers drop below 85% of the original estimate, the Hotel reserves the right to renegotiate applicable meeting charges and allocated function space.

## **Taxes and Service Charges**

All menu prices are subject to Provincial and Federal taxes as well as a 15% service charge on all food and beverage items.

## **Cancellation**

The Hotel's cancellation policy is as follows:

Upon signing a contract to one month prior to the established function date, 50% of the total cancelled revenue amount is due. Should the event cancel one month to one week of the established function date, 75% of total cancelled revenue amount is due. If the event is cancelled within one week of the established function date, 100% of the total cancelled revenue amount is due.

The performance of this agreement by either party is subject to acts of God, war, government disorder, curtailment of transportation facilities, or other emergency, making it inadvisable, illegal or impossible to provide the facilities or to hold the meeting. It is provided that this agreement may be terminated for one or more of such reasons by written notice from one party to another.

# TERMS & CONDITIONS

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## **Deposits**

When booking a social function, such as; Birthday parties, Christmas parties, Baptisms, Weddings etc. a minimum deposit of \$1000 is required along with a signed contract. Should the event cancel after the deposit and signed contract are received, the deposit will be forfeited to the Hotel. Corporate meetings do not require a deposit; however a method of payment is due along with a signed contract and should the event cancel after a signed contract is received, the Hotel reserves the right to invoice or charge the client as per the method of payment received.

## **Function Rooms**

The Hotel reserves the right to reallocate meeting space due to changes in numbers, set-up requirements, service items, or should it be necessary due to unforeseen circumstances. Such changes may occur without prior notice; however the Hotel will make every effort to contact the client beforehand.

The Hotel will provide notepads, pens, mints and ice water for all meetings. Function space is guaranteed to the client as specified on the agreed contract. Should the room be required earlier or later than the specified times due to set up or breakdown, please make arrangements with the Catering Sales Department in advance. An additional fee may be applied should a 24-hour hold be required.

The Hotel is not liable for any loss or damage to products, displays or equipment left in a function room. Rooms will be locked each night, however we do not advise valuable materials to be left in meeting rooms at night. Should it be required, the Hotel can arrange for private security at an additional charge.

Once the room has been set-up according to the agreed contract, should the client decide to make any changes to the room set up a minimum fee of \$150 will be applied to do so. Charges may vary depending on the size of the room and labor involved.

The use of thumbtacks, staples, nails or any other type of material which could cause damage to the floor, ceilings or walls is prohibited. Any damages which occur in a function room will be charged to the client.

## **Shipping/Deliveries**

Clients must provide own labor for unloading trucks, transporting exhibits or displays to the function room and setting up or dismantling of products. Deliveries will be received no earlier than 72 hours prior to the function date, unless otherwise arranged with the Sales Department.

All deliveries must be addressed to the hotel with the name of the hotel contact, name, and date and room name of the meeting/function. Shipments will not be accepted if the items fail to contain the necessary information.

There will be no fee for incoming packages to be received by the hotel for a function when packages are received no earlier than three days prior to the function.

Oversized boxes or skids of boxes which require our service to move the items to the meeting room are charged to the client at a fee of \$5 per box.

The Hotel is not responsible in any way for the shipment of outgoing packages. The client must provide and complete all required shipping documents with their own account number as well as arrange the pick up for the delivery and transfer of boxes to the loading dock. Should the hotel be requested to arrange such a service on behalf of the client, a charge of \$25 for the first four packages and \$10 for each additional package will apply.

## **Audio Visual Equipment**

A limited number of meeting rooms do come equipped with standard AV equipment such as LCD projector, screen, flipcharts and whiteboards. For rooms that are not equipped, such equipment can be arranged for a fee through our Sales Department. Please speak with your Sales Representative for further details.

WiFi in the Hotel is complimentary however, we do not guarantee the bandwidth.

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ACCOUNTS AUTHORIZED SIGNATURE

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DATE