



Wedding Packages

Mississauga Grand Weddings

WEDDING PACKAGES INCLUDE:

- Ballroom Rental Fee
- Beautiful Standard Backdrop
- Head Table and Cake Table
- Choice of Satin Linens and Napkins for Guest Tables
- Champagne Coloured Chiavari Chairs
- Private Bridal Suite
- Standard Wired Microphone on Podium and Staging
- Coat Check Service with Attendant (Weather Permitting)
- Guest Parking for up to 600 Vehicles
- Venue Coordinator



THE GRAND CLASSIC

COCKTAIL RECEPTION

Butlered Selection of Hot and Cold Hors D'oeuvres with White Glove Service

Sparkling Wine Toast Before Dinner
Variety of Dinner Rolls and Flatbreads

FIRST COURSE

Choice of Pasta Selection from A La Carte Menu

SECOND COURSE

Choice of Soup or Salad Selection from A La Carte Menu
Salad Served Family Style with Entrée Upon Request

ENTRÉE

Choice of Entrée Selection from A La Carte Menu
Accompanied with Potatoes or Rice and Seasonal Vegetables

DESSERT

Choice of Dessert Selection from A La Carte Menu
Unlimited Soft Drinks and Juices
Coffee and Tea Service

LATE NIGHT POUTINE STATION

Hand Cut Yukon Gold Potato Fries with Sea Salt and Fresh Thyme
Served with a Red Wine Demi Glace and White Cheddar Cheese Curds

LATE NIGHT SWEET TABLE

Fresh Tropical Fruit Platter, Selection of Specialty Cakes and Assorted European Pastries
Coffee and Tea Station

STANDARD OPEN BAR SERVICE

Red and White House Wine Per Table
Liquor: Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian

\$82.95 PER PERSON

all prices are subject to taxes and staff service fees

THE GRAND DELUXE

ANTIPASTO BAR

House Freshly Baked Gourmet Breads, Pickled Giardiniera, Grilled Aubergine, Summer Squash and Grilled Colourful Peppers, Marinated Field and Oyster Mushrooms
Lemon and Thyme Marinated Artichokes, Oven Roasted Tomatoes with Fennel and Balsamic Glaze
Kalamata and Jumbo Green Olives, Feta Cheese with Extra Virgin Olive Oil and Fresh Oregano
Cured Prosciutto, Pork and Chicken Souvlaki Satays,
A Selection of Fine Local and European Cheeses Accompanied by Red and Green Grapes,
Fresh Figs, Artisan Flat Breads and Crackers, Caprese Salad, Tuscan Bean Salad,
Hummus and Tzatziki Dips, Baba Ghanoush Eggplant Salad, Tabouleh,
Whole Baked Salmon Display, Black Tiger Cocktail Shrimp,
Steamed East Coast Mussels with Tomatoes, White Wine and Fresh Herbs
Grilled Calamari with Mediterranean Salsa and Black Olives, Smoked Salmon with Capers and Garnishes

Sparkling Wine Toast Before Dinner
Variety of Dinner Rolls and Flatbreads

FIRST COURSE

Choice of Soup or Salad Selection from A La Carte Menu

SECOND COURSE

Choice Pasta Selection from A La Carte Menu

ENTRÉE

Choice of Combination Entrée Selection from A La Carte Menu
Accompanied with Potatoes or Rice and Seasonal Vegetables

DESSERT

Choice of Dessert Selection from A La Carte Menu
Unlimited Soft Drinks and Juices
Coffee and Tea Service

LATE NIGHT BUILD YOUR OWN NACHO STATION

Nacho Chips with Tomatoes, Olives, Green Onion, Melted Cheese, Sour Cream,
Tomato Salsa, Guacamole, Cilantro Relish and Pickled Jalapeño

LATE NIGHT SWEET TABLE

Fresh Tropical Fruit Platter, Selection of Specialty Cakes and Assorted European Pastries
Coffee and Tea Station

PREMIUM OPEN BAR SERVICE

Red and White House Wine Per Table
Liquor: Wiser's Rye, Johnnie Walker Black Scotch, Grey Goose Vodka, Bacardi Rum, Bombay Gin
Apertifs: Campari, Sweet Vermouth, Sherry
Liqueurs: Amaretto, Grand Marnier, Drambuie, Sambucca, Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps, Baileys, Malibu Rum, Kahlua, Southern Comfort, Ouzo, Grappa
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian
Imported Beer: Choice of Corona, Heineken or Stella

\$96.95 PER PERSON

all prices are subject to taxes and staff service fees

THE SANTORINI

COCKTAIL RECEPTION

Butlered Selection of Hot and Cold Hors D'oeuvres with White Glove Service

Sparkling Wine Toast Before Dinner
Variety of Dinner Rolls and Flatbreads

PRESENTED TO TABLE

Fire Grilled Octopus drizzled with a fresh Oregano and Garlic Pesto,
Crispy Fried Calamari Rings kissed with lemon juice, House Made Marinated Seafood Salad,
Warm Olives, Pickled Vegetable Giardiniera, Grilled Radicchio, Artisan Flat Bread

FIRST COURSE

Choice of Pasta Selection from A La Carte Menu

SECOND COURSE

Choice of Soup or Salad Selection from A La Carte Menu
Salad Served Family Style with Entrée Upon Request

ENTREE

Choice of Entrée Selection from A La Carte Menu
Accompanied with Potatoes or Rice and Seasonal Vegetables

DESSERT

Greek Yogurt Drizzled with Honey and Topped with Slivered Almonds Served in a Martini Glass
Unlimited Soft Drinks and Juices
Coffee and Tea Service

LATE NIGHT LAMB STATION

Greek-Style Traditional Roasted Lamb with Lemon Garlic Oregano Olive Oil Sauce

LATE NIGHT SWEET TABLE

Fresh Tropical Fruit Platter, Selection of Specialty Cakes and Assorted Greek Pastries
Coffee and Tea Station

DELUXE OPEN BAR SERVICE

Red and White House Wine Per Table
Liquor: Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch
Apertifs: Campari, Sweet Vermouth, Sherry
Liqueurs: Amaretto, Grand Marnier, Drambuie, Sambucca, Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps, Baileys, Malibu Rum, Kahlua, Southern Comfort
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian

\$88.95 PER PERSON

all prices are subject to taxes and staff service fees

THE AMALFI COAST

COCKTAIL RECEPTION

Butlered Selection of Hot and Cold Hors D'oeuvres with White Glove Service
Italian Cookies and Liqueurs at Receiving Line

Sparkling Wine Toast Before Dinner
Variety of Dinner Rolls and Flatbreads

FIRST COURSE

Antipasto Plate Selection or Presented to Table Selection from A La Carte Menu

SECOND COURSE

Choice of Pasta or Risotto Selection from A La Carte Menu

ENTREE

Choice of Entrée Selection from A La Carte Menu
Accompanied with Potatoes or Rice and Seasonal Vegetables

SEAFOOD PLATTER

Broiled Sole with Fresh Lemon, PEI Mussels, Shrimp,
Calamari and Scallops in a Fresh Tomato Garlic White Wine Sauce with Torn Basil
Served with Choice of Salad Selection from A La Carte Menu

DESSERT

Choice of Dessert Selection from A La Carte Menu
Unlimited Soft Drinks and Juices
Coffee and Tea Service

LATE NIGHT PORCHETTA STATION

Porchetta served with Assorted Buns, Mustards and Banana Peppers

LATE NIGHT SWEET TABLE

Fresh Tropical Fruit Platter, Selection of Specialty Cakes and Assorted European Pastries
Coffee and Tea Station

DELUXE OPEN BAR SERVICE

Red and White House Wine Per Table
Liquor: Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch
Apertifs: Campari, Sweet Vermouth, Sherry
Liqueurs: Amaretto, Grand Marnier, Drambuie, Sambucca, Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps, Baileys, Malibu Rum, Kahlua, Southern Comfort
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian

\$96.95 PER PERSON

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THE PORTUGUESE

COCKTAIL RECEPTION

Butlered Selection of Hot and Cold Hors D'oeuvres with White Glove Service

Sparkling Wine Toast Before Dinner
Variety of Dinner Rolls and Flatbreads

FIRST COURSE

Caldo Verde or Canja Soup

SECOND COURSE

Filet of Sole or Cod Fish in a White Wine Dill Sauce with Rice
Accompanied with Choice of Salad Served Family Style from A La Carte Menu

ENTREE

Choice of Entrée Selection from A La Carte Menu
Accompanied with Potatoes or Rice and Seasonal Vegetables

DESSERT

Choice of Dessert Selection from A La Carte Menu
Unlimited Soft Drinks and Juices
Coffee and Tea Service

LATE NIGHT SEAFOOD BUFFET

Lobster, Dungeness Crab, Pimento Shrimp, Valencia Rice, Mussels, Clams in Pimento Onion Sauce,
Chicken Wings, Shrimp Patties, Cod Croquettes, Seafood Salad

LATE NIGHT SWEET TABLE

Fresh Tropical Fruit Platter, Selection of Specialty Cakes and Assorted European Pastries
Creme Caramel, Rice Pudding, Custard Tarts and Cannoli
Coffee and Tea Station

DELUXE OPEN BAR SERVICE

Red and White House Wine Per Table
Liquor: Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch
Apertifs: Campari, Sweet Vermouth, Sherry
Liqueurs: Amaretto, Grand Marnier, Drambuie, Sambucca, Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps, Baileys, Malibu Rum, Kahlua, Southern Comfort
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian

\$99.00 PER PERSON

all prices are subject to taxes and staff service fees

THE POLSKA

COCKTAIL RECEPTION

Butlered Selection of Hot and Cold Hors D'oeuvres with White Glove Service

Sparkling Wine Toast Before Dinner
Variety of Dinner Rolls and Flatbreads

FIRST COURSE

Choice of Chicken Noodle Soup, Beet Borscht or Cream of Mushroom Soup

SECOND COURSE

Choice of Salad Selection from A La Carte Menu

ENTREE

Choice of Entrée Selection from A La Carte Menu
Accompanied with Potatoes or Rice and Seasonal Vegetables

DESSERT

Choice of Dessert Selection from A La Carte Menu
Unlimited Soft Drinks and Juices
Coffee and Tea Service

LATE NIGHT BUFFET

Pan Fried Cheese and Potato Pierogi Dressed the way you like with Sautéed Onions,
Crispy Bacon and Sour Cream, Cabbage and Mushroom Croquettes, Baked Pork and Veal Cabbage Rolls,
Steaming Cauldron of Polish Style Borsht with Dill and Potato,
Three Bean Salad Dressed with Champagne Vinegar and Fine Herbs,
Yukon Gold Potato and Fresh Dill Salad, House Made Pickled Vegetables,
Cold Seafood Platter Including Smoked Salmon, Pickled Herring, Crab Salad,
Hot Smoked Black Pepper Herring and Caviar,
Assorted Cold Cuts with Fresh Rolls and Assorted Mustards,
European Cheese Board Display with Fresh Grapes and Fresh Baked Flat Breads

LATE NIGHT SWEET TABLE

Fresh Tropical Fruit Platter with Ice Sculpture, Selection of Specialty Cakes and Assorted European Pastries
Coffee and Tea Station

DELUXE OPEN BAR SERVICE

Red and White House Wine Per Table
Liquor: Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch
Apertifs: Campari, Sweet Vermouth, Sherry
Liqueurs: Amaretto, Grand Marnier, Drambuie, Sambucca, Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps, Baileys, Malibu Rum, Kahlua, Southern Comfort
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian
Imported Beer: Choice of Heineken, Stella or Zywiec

\$96.95 PER PERSON

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THE GRAND EAST WEST FUSION BUFFET

BUTLERED SELECTION OF HORS D'OEUVRES WITH WHITE GLOVE SERVICE

CHOICE OF FIVE

EAST

Grilled King Mushrooms with Figs Compote (China)
Tandoori Chicken Skewers with Curry Ketchup (India)
Tikka Beef Skewers with a Yogurt Dip (India)
California Sushi with Wasabi and Pickled Ginger (Japan)
Tempura Asparagus with Soya Ginger Sauce (Japan)
Thai Chicken Wings with Spicy Peanut Sauce (Thailand)
Thai Scallops with Bacon and Mango Salsa (Thailand)

WEST

Mac and Cheese Bites (America)
Mini Fish and Chips (Britain)
Brie and Plum in Purse (France)
Mini Quiche (France)
Spanakopita and Tiropita (Greece)
Stuffed Blue Cheese and Bacon Potatoes (Ireland)
Prosciutto and Figs Wrap (Italy)

BREAD STATION

AN ASSORTMENT OF BREAD AND CHOICE OF THREE DIPS

Baba Ganoush, Beet Hummus, Mediterranean Salsa, Edamame Dip, Artichoke Dip, Roasted Fig and Root Vegetable Dip, Miso Avocado Dip, Eggplant and Miso Dip

SALADS

Choice of Five Salad Selection from Grand East West A La Carte Menu

ENTRÉES

Choice of Two Meat and One Seafood Entrée Selection from Grand East West A La Carte Menu

ACCOMPANIMENTS

CHOICE OF TWO

Steamed Rice
Fried Rice
Szechuan Noodles

Baked Jack Fruit in Garlic Marinade
Tangy and Spicy Chop New Potatoes
Spinach and Split Peas Mash

Stir Fried Vegetables
Steamed Vegetables
Koftas

DESSERT

Chocolate Ice Cream Pair

LATE NIGHT SWEET TABLE

Rasmalai and Gulab Jamun, Italian Cannoli and Portuguese Custard Tarts
Coffee and Tea Station

STANDARD OPEN BAR SERVICE

Red and White House Wine Per Table

Liquor: Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch
Domestic Beer: Coors Light, Labatt Blue, Budweiser, Canadian

THE GRAND EAST WEST FUSION SALADS

CHOICE OF FIVE

EAST

Szechuan Noodle Salad (China)

Thai Red Chili, Red Pepper, Yellow Pepper, Red Onions, Julienned Carrots, Scallion, Sesame Oil, Black Sesame Seeds, Sweet Chili, Lime Juice, Cilantro, Bean Sprouts

Watercress Miso Watermelon Salad (Japan)

Rice Vinegar, Vegetable Oil, Ginger, Lime Zest, Garlic, Cucumber, Watercress, Green Onions, Cilantro, Mint Leaves

Curry Potato Salad (India)

Potatoes, Mayonnaise, Red Onions, Yogurt, Dijon Mustard, Curry Powder, Black Pepper, Red Bell Peppers, Green Peas

Jicama and Pomelo Salad (South East Asia)

Lime, Palm Sugar, Garlic, Soya Sauce, Pomelo, Jicama, Napper Cabbage, Bean Sprouts, Cilantro, Lime Leaf and Coconut

Water Chestnut and Heart of Palms Salad (Thailand)

Heart of Palms, Water Chestnut, Romaine Lettuce, Grape Tomatoes, Sunflower Seeds, Olive Oil, Salt, Pepper, Avocado, Lemon Juice, Chopped Basil

Shredded Chicken Salad (Vietnam)

Chicken Breast, Napper Cabbage, Scallion, Red Pepper, Yellow Pepper, Mint Leaves, Cilantro, Lime Juice, Sriracha Sauce, Garlic, Fish Sauce, Sugar, and Vegetable Oil

WEST

Alabama Macaroni Salad (America)

Macaroni Pasta, Boiled Egg, Celery Stalk, Red Onions, Mayonnaise, Tuna, Kosher Salt, Freshly Ground Black Pepper, Pinch of Paprika

Caesar Salad (Canada)

Romaine Lettuce, Croutons, Bacon, Grated Parmesan Cheese, Homemade Caesar Dressing, Asiago Cheese, Lemon Wedge Garnish

Waldorf Chicken Salad (France)

Chicken Breast, Grapes, Celery, Red Onions, Green Apple, Walnut, Mayonnaise, Salt, Ground Black Pepper, Lemon Juice, Freshly Chopped Basil

Bean Salad (Italy)

Assorted Beans, Chickpeas, Cherry Tomato, Cucumber, Red Onions, Peppadew Pepper, Bell Pepper, Black Olives, Green Olives, Feta Cheese, Artichoke, Basil Leaves, Italian Herbs, Olive Oil, Thyme, Oregano and Rosemary, Garlic, Kosher Salt, Ground Black Pepper and Parsley

Panzanella Salad (Italy)

Red Onions, Olive Oil, Sour Dough Bread, Kosher Salt, Cucumber, Red and Yellow Bell Pepper, Capers, Olives, Lemon Juice, Vine Ripe Tomatoes, Basil Leaves, Ground Black Pepper

Sweet Potato Salad (U.S.)

Sweet Potatoes, Red Onions, Kosher Salt, Olive Oil, Garlic, Lime Juice, Red and Yellow Bell Pepper, Corn Kernel, Cilantro

THE GRAND EAST WEST FUSION ENTRÉES

CHOICE OF TWO MEAT AND ONE SEAFOOD OPTION

EAST

Chickpeas and Cucumber Curry (Indian) V

Vegetable Oil, Onions, Ginger, Hot Peppers, Tomatoes, Mango Powder, Paprika, Salt, Cucumber, Black Pepper, Red onions, Lemon Juice, Cilantro, Curry

Lamb in Creamy Green Cardamom Curry

Lamb, Vegetable Oil, Onion, Crushed Tomatoes, Turmeric, Black Pepper, Mustard Powder, Cayenne Pepper, Paprika, Cumin Seed, Salt, Green Cardamom, Stock, Buttermilk, Yogurt, and Whipped Heavy Cream

Pan-fried Salmon Steak with Mango, Tomato, and Ginger Salsa (Indian)

Vegetable Oil, Salmon, Black Pepper, Tomatoes, Mangoes, Ginger, Fresh Cilantro

Prawns in Pomegranate Curry (Taiwan)

Prawns, Salt, Vegetable Oil, Cumin Seeds, Red Onion, Turmeric, Cayenne Pepper, Jalapeno Peppers, Ginger, Pomegranate, Cilantro

Tamarind Snow Crab (Sri Lanka)

Tamarind Paste, Stock, Fish Sauce, Sugar, Vegetable Oil, Garlic, Snow Crab, Green Onions

Red Thai Chicken Curry (Thai)

Chicken Thai Red Curry, Thai Fish Sauce, Onions, Garlic, Oyster Sauce

Thai Sweet & Sour Steamed Fish (Thai)

Sweet Chili Sauce, Shallot, Thai Red or Green Chili Peppers, Cilantro Leaves

Chayote Pork and Shrimp Stir-Fry (Vietnamese)

Shrimp, Pork Belly, Garlic, Fish Sauce, Black Pepper, Vegetable Oil, Chayote, Red Onions, Green Onions, Cilantro

WEST

Eggplant Napoleon (France) V

Eggplant, Mozzarella, Tomato Sauce, Panko, Salt, Pepper, Fresh Basil, Garlic, Olive Oil, Red & Yellow Bell Peppers, Red Onion, Crushed Chili

Veal Piccata (France)

Veal, Lemon Juice, Demi Glaze, Capers, Kosher Salt, Stock, White Wine

Grand Style Kiev (Ukraine)

Bread Crumb Coated Chicken Breast, Grated Parmesan Cheese, Flour, Egg, Paprika, Vegetable Oil, Chopped Parsley, Butter and Lemon Juice

Italian Red Wine Roast Beef (Italy)

Kosher Salt, Ground Black Pepper, Onion Powder, Garlic, Basil, Coffee, Dried Oregano, Olive Oil

Beef Short Ribs in Port Wine Sauce (Spain)

Boneless Beef Short Ribs, Kosher Salt, Black Pepper, Grape Seed Oil, Carrots, Celery, Onions, Tomato Paste, Port Wine, Sage, Rosemary, Marjoram, Oregano, Garlic, Parsley, Cream, Butter and Flour

Lobster Mac & Cheese (North America)

Pasta, Lobster Meat, Cream, Cheese, Panko, Grana Padano

Cappelletti (U.S.)

Cappelletti Pasta, Cream, Tomato Sauce, Mozzarella Cheese, Grated Parmesan Cheese, Crispy Fried Basil

Stew Chicken Coq Au Vin (Europe)

Chicken, Olive Oil, Pancetta, Kosher Salt, Ground Black Pepper, Spanish Onions, Garlic, Brandy, Red Wine, Thyme, Butter, Flour, Onions, Mushrooms

Salmon with Capers Cream Sauce (France)

Salmon, Chives, White Wine, Garlic, Salt, Pepper, Lemon Zest, Olive Oil, Dill, Butter, Yogurt, Cream

Duck Breast with Bing Cherry and Peach (France)

Duck Breast, Red Wine Vinegar, Bing Cherries, Grilled Peach, Vegetable Oil, Kosher Salt, Shallot, Onions, Orange Zest, Olive Oil

\$94.95 PER PERSON

all prices are subject to taxes and staff service fees



BAR PACKAGES

STANDARD

RED WINE

Choice of RoseHill Cabernet Merlot or Thalia Dry Red Syrah

WHITE WINE

Choice of RoseHill Chardonnay, Thalia Sauvignon Blanc or East/West Pinot Grigio

LIQUOR

Wiser's Rye, Bacardi Rum, Polar Ice Vodka, Beefeater Gin, Ballentine's Scotch

DOMESTIC BEER

Coors Light, Labatt Blue, Budweiser, Canadian

DELUXE

RED WINE

Choice of RoseHill Cabernet Merlot
or Thalia Dry Red Syrah

WHITE WINE

Choice of RoseHill Chardonnay,
Thalia Sauvignon Blanc or East/West Pinot Grigio

LIQUOR

Wiser's Rye, Bacardi Rum, Polar Ice Vodka,
Beefeater Gin, Ballentine's Scotch

APERTIFS

Campari, Sweet Vermouth, Sherry

LIQUEURS

Amaretto, Grand Marnier, Drambuie, Sambucca,
Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps,
Baileys, Malibu Rum, Kahlua, Southern Comfort

DOMESTIC BEER

Coors Light, Labatt Blue, Budweiser, Canadian

PREMIUM

RED WINE

Choice of RoseHill Cabernet Merlot
or Thalia Dry Red Syrah

WHITE WINE

Choice of RoseHill Chardonnay,
Thalia Sauvignon Blanc or East/West Pinot Grigio

LIQUOR

Wiser's Rye, Johnnie Walker Black Scotch,
Grey Goose Vodka, Bacardi Rum, Bombay Gin

APERTIFS

Campari, Sweet Vermouth, Sherry

LIQUEURS

Amaretto, Grand Marnier, Drambuie, Sambucca,
Frangelico, Maison Gautier Cognac,
Marquis de Villard Brandy, Peach Schnapps,
Baileys, Malibu Rum, Kahlua, Southern Comfort,
Ouzo, Grappa

DOMESTIC BEER

Coors Light, Labatt Blue, Budweiser, Canadian

IMPORTED BEER

Choice of Corona, Heineken or Stella