



Middle Eastern Menu

Contact Information

Office: 905.864.8445

www.miltonbanquets.com

info@miltonbanquets.com

ADDRESS:

3090 Steeles Ave W, Milton ON L9T 2V3

Wedding Essentials

MBCC will include the following accessories:

Your wedding journey will begin with our award-winning Experienced Wedding Planner assisting you with all aspects of your wedding and Day of Coordinator so you may enjoy your day to the fullest, stress free!

Independent newly renovated event spaces include Individually climate-controlled rooms to ensure your guest's comfort

Up to 6 hour hosted service for your event with uniformed staff to provide VIP service

Freshly prepared food on site the day of your event with Gluten Free, Vegetarian, Vegan and Peanut Free accommodations made available by our Executive Chef and his team.

Complimentary ample parking and Wi-Fi in all event rooms
Private Bridal Suite with pin key lock to secure your personal belongings the day of your event and in room safe.

Preferred Hotel Accommodations available upon request with our Partner Hotel

A complete customized Linen Package to compliment your décor will include

A wide assortment of styles and colors to satisfy your style or theme from of chair covers, floor length table linens, with an array of napkin colors

Complete with customized backdrop** inclusive of sheers, satins, and sequence

A beautiful selection of upgraded Head Table linens and décor to include

Variety of sequence, satin, overlays, skirting and trim complete with a selection of charger plates and candle décor options

Cake Table prepared with cake knife & server

State of the art audio equipment available for speeches with podium and wireless mic

Receiving table with Cast Iron Antique Letterbox with Key for your Guest Gift Cards

Personalized Dinner Menus will be provided for all guest tables and table numbers

Easel for seating chart or welcome sign.

Complimentary tasting for the Bride & Groom on a specified date.

Middle Eastern Menu Options

Appetizers and Dips

Vegetarian

Hummus

Silky chickpeas, garlic, lemon juice, and tahini

Falafel

Ground chickpeas, herbs, and spices

Dolma

Stuffed grape leaves with rice, herbs, resins and spiced

Tzatziki

Strained yogurt with shredded cucumbers, salt, and garlic

Sambousek (vegetable)

Stuffed phyllo pastry with vegetables, potato, and spices

Baba Ghanoush

Roasted eggplants, tahini, roasted garlic, herbs, and spices

Maast -E-khiyar

Yogurt with shredded cucumbers and dried mint

Maast-E-Ghajari

Yogurt, shredded cucumbers, walnuts, raisins, and garlic

Boorani Bademjan

Fire roasted eggplant and garlic with yogurt

Meat

Sambousek

Stuffed phyllo pastry with minced meat, herbs, and spices

Saffron Chicken Skewers

Grilled chicken skewers with spices, lime juice and saffron

Moroccan Meatballs

A mixture of ground beef and lamb, herbs, and spices

Beef Kofta Kebabs

Ground beef, onions, and spices

Meat Rolls

Stuffed phyllo pastry with ground lamb, spices



Salads

Garden

Mixed baby spring and ice burg lettuce, cherry tomatoes, shredded carrots, and cucumbers

Greek

Cucumber, tomatoes, sweet bell peppers, red onions, kalamata olives, fete cheese and romaine hearts

Caesar

Romaine hearts, focaccia croutons, crispy bacon, and shaved parmesan cheese

Fattoush

Romaine hearts, tomatoes, cucumber, red onions, crispy toasted pita chips and red reddish

Tabouli

Finely chopped flat parsley, diced tomato, red onions, mint, bulgur

Shirazi salad

Diced tomatoes, Persian cucumbers, red onions, dried mint

Roasted beets and walnut*

Chunks of roasted red beets, crushed walnuts, over baby spring mixed salad

Mixed Olive salad

Shredded carrots, sweet papers, cucumber, over ice burg lettuce with green and black olives

Jarjeer, Arugula salad*

Fresh baby arugula, shaved red onions, crushed walnut, and topped with coat's cheese



Rice



Plain Basmati

Fluffy basmati rice garnished with saffron rice

Zereshk Polo

Basmati mixed with barberries and garnished with saffron rice

Loobiya Polo*

Basmati rice, ground beef, green beans, tomato paste and spices

Persian Jeweled Rice*

with saffron, shredded carrots, dried fruits, and nuts

Lebanese Mujadara

Green lentils, basmati rice and caramelized onions with spices

Persian Dill Rice

Fresh dill and fluffy basmati rice

Meat And Chicken Dishes & Stews

Ghormeh Sabzi*

Slow cooked tender lamb pieces with blends of herbs, red kidney beans, dried lime, and spices

Daal Adas

A vegetarian red lentil stew and diced potatoes, tomato paste and spices

Gheymeh

Slow cooked tomato base stew with yellow split peas, tender veal pieces, tomato paste and spices and topped with hickory sticks

Gheymeh Badenjan

A Persian stew with tender pieces veal, yellow split peas and spices in a tomato stew and fried eggplants

Bamieh

Slow cooked tender veal pieces in aromatic tomato paste and spices with tender okra stew

Lebanese fasoulia bi lahme

with white pinto beans and tender beef pieces in a tomato sauce stew and spices

Maghmour

A vegetarian savoury dish with eggplant, chickpeas and tomato sauce with spices and fresh herbs

Persian

Fesenjan*

Boneless chicken pieces, crushed walnuts, pomegranate molasses stew and spices

Saffron Morgh

Bone-in skinless quarter chicken legs braised in a saffron tomato broth and spices (traditionally served with Zereshk polo)

Bahraini Majboos*

Braised bone-in chicken with saffron and spices served with steamed basmati in its own chicken broth topped with raisin, split chickpeas and saffron

Gheymeh Morgh

Slow cooked tomato-based stew with yellow split peas, bone-in chicken, tomato paste, dried limes, spices and saffron

Moroccan tagine

Bone-in chicken pieces, dried apricot, preserved lemon, and cherry tomato stew with toasted slivered almonds

Lamb shank

Braised bone-in lamb shank in onion saffron broth with spices (traditionally served with dill and split fava beans basmati rice)**



Grilled Kababs Selection

Koobideh

A Persian kabab skewer made with ground beef, onions, and spices

Shish Tawouk

Tender boneless chicken breast marinated with spices, garlic yogurt and lime juice

Kofta

A mixture of ground lamb and beef skewer with middle eastern spices, fresh parsley, and garlic

Joojeh Kabab Leg

Grilled boneless chicken leg marinated with spices, and saffron

Filet Magnon Kabab (Barg)*

Marinated with fresh onion, spices, and lime juice grille beef tenderloin



Joojeh Mixed Kabab

Grilled bone-in chicken wings and legs pieces marinated in saffron lime juice and spices

Joojeh Kabab Breast

Grilled boneless chicken breast marinated with spices and saffron

Sultan Kabab*

A combination skewer of two meats, filet magnon (Barg) and Joojeh kabob chicken breast

Lamb Shish Kabab*

Grille tender pieces of lamb kebob marinated in garlic, lemon juice and middle eastern spices

Beef Shish Kabab

Tender chunks of beef filet magnon marinated with fresh onion, spices, and lime juice

Chicken or Beef Shawarma

Marinated in middle eastern spices, thinly sliced meats accompanied with pickles

Fish And Shrimp Dished

Filet of Basa Fish

Seasoned and pan seared (Traditionally served with dill basmati rice)

Filet of Salmon*

Seasoned and pan seared (Traditionally served with dill, scallions, and slivered garlic basmati rice)

Stuffed Whole Rainbow Trout*

Oven roasted stuffed with a blend of fresh herbs, spices, and tamarind

Filet of Rainbow Trout*

Oven roasted fresh filets seasoned and topped with preserved lemon served with a lemon sauce

Kuwaiti Shrimp (Maragh Roobian)**

Shrimps in a blend of spices and fresh herbs with tomato stew

Filet of Sole

Pan seared filets with a caper lemon butter sauce



Breads

A mix of European breads and buns

Pita Bread

Persian Barbari Bread

Arabic Khobz Bread

Italian Rosemary Focaccia



Dessert

New York Cheesecake with Mix Berry Coulis

Chocolate Mousse

Assortments Of **Persian Cookies**

Knafeh

Shredded Filo Pastry Layered with Cheese

Baghlava

Assortments Of Filo Pastry Filled with Mixed Nuts with Sweet Syrup*

SholehZard

An Aromatic Version of Rice Pudding with Saffron

Vanilla Ice Cream

Lemon, Mango, and Raspberry Sorbet*

Crème Brule

Lemon, Chocolate or Vanilla



MIDDLE EASTERN MENU COMBINATIONS

WITH PRICING

SILVER PACKAGE

Starters

Comes with Warm Bread
and a Choice of
2 Vegetarian
1 Meat

Main Course

Choice of 4 Dishes
1 BBQ Meat (Beef,
Lamb, Chicken)
1 BBQ Vegetables
(Tomato, Onion,
Zucchini and
Mushrooms)
2 Gourmet Stews

Salad Choice of 1

Rice Choice of 1

Bread Choice of 1

Complemented with
Maast-E-Khiar (Yogurt
and Shredded
Cucumbers) and Torshi
(Pickled Vegetables)

Dessert

Choice of 2

Pricing Per-Person

Saturdays \$79.95
Sunday - Fridays \$77.95

GOLD PACKAGE

Starters

Comes with Warm Bread
and a Choice of
2 Vegetarians
2 Meat Appetizers

Main Course

Choice of 6 Dishes
2 BBQ Meat (Beef,
Chicken, Lamb)
1 BBQ Vegetables
(Tomato, Onion,
Zucchini and
Mushrooms)
2 Gourmet Stew

Salad Choice of 2

Rice Choice of 2

Bread Choice of 2

Complemented with
Maast-E-Khiar (Yogurt
and Shredded
Cucumbers) and Torshi
(Pickled Vegetables)

Dessert

Choice of 2

Pricing Per-Person

Saturdays \$85.95
Sunday - Fridays \$83.95

DIAMOND PACKAGE

Starters

Comes with Warm Bread
and a Choice of
3 Vegetarians
2 Meat Appetizers

Main Course

Choice of 7 Dishes
3 BBQ Meat (Beef,
Chicken, Lamb)
1 BBQ Vegetables
(Tomato, Onion,
Zucchini and
Mushrooms)
2 Gourmet Stews
1 Fish Dish

Salad Choice of 3

Rice Choice of 2

Bread Choice of 2

Complemented with
Maast-E-Khiar (Yogurt
and Shredded
Cucumbers) and Torshi
(Pickled Vegetables)

Dessert

Choice of 3

Pricing Per-Person

Saturdays \$89.95
Sunday - Fridays \$87.95

Wedding Package Pricing

INDOOR OPTIONS:

Grand Ballroom

Minimum Of 200 Adults with Food & Beverage Package
OR 180 Adults with \$1500 Room Rental
OR 160 Adults with \$2500 Room Rental

Courtyard Ballroom

Minimum of 170 Adults with Food & Beverage Package
OR 150 Adults with \$1500 Room Rental
OR 130 Adults with \$2500 Room Rental

Milton Ballroom

Minimum of 100 Adult with Food & Beverage Package
OR 85 Adults with \$1500 Room Rental
OR 70 Adults with \$2500 Room Rental

Heritage room

Minimum of 70 Adults with food & Beverage Package
** OR 60 Adults with F&B plus \$1000 Room Rental
OR 50 Adults with F&B plus \$2000 Room Rental

OUTDOOR OPTIONS:

Enjoy the beautiful outdoors and open green fields to host your guests in a TENT PACKAGE. The fully furnished white 30x60 tent will accommodate 10 banquet guests' tables (10 per table) seating plus a small area for the bar, dance floor and DJ.

Ask us about joining an additional 30x30 tent – it is perfect for food handling such as plating service or buffet service and more room for your bar OR if you wish to accommodate a larger number of seated guests.

30x60 Tent Package complete with rentals.

Tent rental with Sidewalls, chandelier lighting, permit, insurance, furniture delivery, table and chairs, portable bar, a DJ table, and smaller Cake table,

Ground Use with Staffing for structural Set Up as per floor plan. Labour to set up rentals and take down and package

10 x 120" round guest tables, plus 3 - 90"x156" rectangular buffet tables

1 – half round cake table, 100 white folding resin chairs Portable bar area for non-alcohol beverage service

White Dishware – 9 dozen of each; entree plates, dessert plates, bowls, coffee/teacups & saucers.

Silver Cutlery - 9 dozen knife, entree fork, dessert spoon, dessert fork and soup spoon.

Glassware - 9 dozen water goblets **OR** bar glass for soft drink Additional 2 - 90x156 rectangular tables Staff Area for the food & beverage handling (used for storage and clearing station by staff.) Hydro Hook up - power used for chandelier lighting included

A set of executive double trailer washroom rental (includes stocking, cleaning, and disposal)

Tent Package for 100pl is \$7,500.00

Then add a Food & Beverage Package of your choice to complete your event!

OR IF YOU PREFER YOUR OWN CATERER, ASK ABOUT OUR CULTRAL CATERING OPTIONS!

MBCC Ceremony Package

Ceremony Package Includes:

36 Acres of Tranquil Park Land at the base of
the world-famous Niagara Escarpment
Wood Bridge with flowing stream for Photography

Choose from our outdoor and indoor spaces:

Outdoor Country Forest Ceremony** or
Outdoor Cascading Waterfalls Patio Ceremony or
Private Intimate Indoor Chapel Ceremony
with a Climate Controlled Room

Included:

Set up area with uniformed staff on hand to usher guests

Decorated Signing Table

Area is equipped for your standard audio needs
(wireless mic and speakers)

Outdoor Ceremony includes

Garden Bistro 150 Chair Rental for a Chapel Style

Set Up with Isle Runner

OR

Indoor Ceremony with White Chair Covers for a 150 Chapel Style

Set Up with Silk Floral Rose Ball on Pillar

Rehearsal available upon request

\$2,250.00 plus applicable fees = \$3,000.15 (Ceremony Only)

\$1,750 plus applicable fees = \$2,333.45 (with Reception)

Client is responsible for own music and Minister
Referrals available upon request.

New

Exclusive Ultimate Upgrade

Professional Photography Service to include:

Unlimited fully edited Digital Proofs with artistic enhancements, High Resolution USB card with full copyright from a Professional Photographer providing full day coverage to a maximum of 8 hours

Bride & Groom Coverage, Ceremony and Park and

Reception coverage of Intros, First Dance & Cake Cutting Coverage prior to second course (\$2599)

Bonus ~ Keepsake Album (\$500) plus Exclusive use of the Props & Photo Stations (\$350)

plus 1 adult meal included (\$100)

(Value \$3,500) You pay \$2,599

Did you know?

Captured Memories offers the following services or products at an additional cost:

2hr Photo booth, Engagement Sessions, Extended Reception Coverage, On Location Live Prints for Wedding Favors with a 4x6 print, Video Packages, Drone Coverage & Same Day Edits ****these too are at preferred rates****

Professional DJ Service to include:

8 Hours of Service by Professional & Mature DJ, Cocktail and Dinner Music with a Free Online Reception Planner (\$799)

plus 1 adult menu included (\$100)

(Value \$900) You pay \$599

In House Connection with Lights & Visual Upgrades:

Superior Built In House DJ System with Socan Fee (\$600), Wireless Mic (\$75), Head Table Accent Lighting (150), Accent Color Room Lights (\$250), DJ Dancing Lights (\$250), HD Video Projector & Motorized Screen(s) (\$325)

Multiroom sound (\$100) and 4hr On-site tech service (\$300)

plus 1 adult menu included (\$10)

(Value \$2075) You pay \$1,299

Wedding Cake to include:

Three-Tiered Wedding cake with your preferred choice of flavors for each separate tier if desired. Includes choice of: Vanilla, Chocolate, Strawberry Shortcake, Red Velvet and more (\$399)

**Custom icing décor available Includes Delivery (\$50) PLUS cut & serve service upon request (\$1.25pp)

(Value \$550 *or more, based on 100pl) You pay \$399

Upgraded Décor OR Guest Table Centerpieces to include:

Upgrade Décor - Personalized Backdrops; Upgraded Linen; Enhanced Décor Rentals; Extended Backdrop \$250;

Bride & Groom Leather Chairs \$250; Loveseat \$325; Gold or Silver Chivari Chair Rentals \$5.95 each;

Ghost Chivari Chair Rentals \$8.95 each; Chandeliers \$100 each; Edison Lights \$400; Fairy Lights \$400;

Flower Walls or Head Table Arch, or Silk Flower Arrangements, or Free-standing canopy and much more....

OR any Outdoor Ceremony Décor

OR Centerpieces; a selection of artistically designed fresh floral centerpieces OR a selection of decorative centerpiece rentals to enhance your elegant banquet room (\$599)

Also, Delivery Fees (\$160) PLUS Set up & Take down Labor Charge (\$250)

**Note: Chivari chair rentals will have an additional \$250 labor charge applied to remove & replace MBCC banquet chairs

(Value \$1,000) You pay \$599

This package is valued over \$8,000.

SAVE over 40% with our exceptional in-house price of \$5,495.

plus 18% service fee and 13% HST = **Inclusive price of \$7,327.04**

Contract Details

The package price includes Hall Rental fee, all applicable taxes and gratuities. All payments are non-refundable and will be deducted from your final billing. Special rates are available for Sunday through Friday and off season weddings (November—April).

Payment Structure

A temporary hold can be placed on a room and date with a **\$1,000.00 (non-refundable payment)** by cash, cheque, Email transfer, Direct Debit, Visa or MasterCard, for up to 10 days.

~~~~~  
**First Payment \$**

Date: \_\_\_\_\_ Source: \_\_\_\_\_

Receipt:

*We will accept Visa, MasterCard, Direct Debit, e-transfer, Cash or Cheque for your first payment only. All future payments can be made by e-transfer, cheque or cash and are non-refundable.*

A signed function agreement requires 25% payment of the estimated total cost, this is based on a minimum guaranteed number of adults per room upon signing.

~~~~~  
Second \$

Date: _____ Source: _____

Receipt:

Made six months prior to event 25% payment of total estimated cost.

~~~~~  
**Third Payment \$**

Date: \_\_\_\_\_ Source: \_\_\_\_\_

Receipt:

Made three months prior to event 25% payment of total estimated cost.

***At this time an appointment will be scheduled by MBCC for you to meet with our in-house Wedding Event Coordinator and applicable in-house vendors to finalize your event details including Décor and Menu selection, the wedding itinerary, floor plan layout, lighting, visual & sound requirements and Ceremony details within 8-12 weeks of your event.***

***\*\*Note\*\* 2 weeks prior to your event the Final Guaranteed Number of Guests along with Floor Plan/ Assigned Seating/Dietary Restrictions and ages for minors must be submitted to avoid additional late and additional administrative fees.***

### **Final Payment \$ TBC**

Final payment is due no later than 5 days prior to your event date and this represents any remaining balance. ***We will accept Cash only for the final payments.***

### Pricing Policy

Children (under 24 months) - Free if no menu is

required Kid's Meal (ages 2-11) will be charged 50% off

adult price

Minors (ages 12 to 18) will receive a 15% discount off adult price

Ultimate Upgrade Vendors (3 free meals) this includes: 1 Photographer, 1 DJ and 1 Technician

\*\*Rates for children and minors are applied after the minimum guaranteed adults are fulfilled as stated on the contract.

### Calculated Quote:

**Acknowledged by:**

**Clients:** \_\_\_\_\_

**Clients:** \_\_\_\_\_

**MBCC:** \_\_\_\_\_

**On:** \_\_\_\_\_