

AJAX CONVENTION CENTRE

All Occasions



CELEBRATE!

TWO GRAND STAIRCASES PERFECT FOR PHOTOS
FLOOR TO CEILING WINDOWS
PRIVATE & LICENSED PATIOS
SHOW-STOPPING CHANDELIERS
FREE PARKING ON SITE
PROFESSIONALLY UNIFORMED STAFF
MAITRE D' & EVENT COORDINATOR
TWO NEIGHBOURING HOTELS IN THE SAME PARKING LOT
CONVENIENT ACCESS FROM HIGHWAY 401

INCLUDED IN EVERY ALL OCCASIONS PACKAGE

FLOOR LENGTH PREMIUM, DAMASK TABLE LINENS & NAPKINS IN ASSORTED COLOURS
VOTIVE CANDLES ON EACH TABLE
MICROPHONE & PODIUM
STATIONARY CAKE CUTTING
ROOM RENTAL*
NON-ALCOHOLIC BEVERAGES WITH BRUNCH & LUNCH

CUSTOM MENUS ARE ALWAYS AVAILABLE UPON REQUEST.
ALL PRICING IS APPLICABLE TO HST UNLESS OTHERWISE SPECIFIED.
*ROOM RENTAL INCLUDED WITH MINIMUM 40 GUESTS (UPSTAIRS) OR 80 GUESTS (MAIN FLOOR)
ALL OCCASIONS MENUS ARE AVAILABLE SUNDAY-FRIDAY YEAR-ROUND. SOME PACKAGES ARE TIME-SPECIFIC.
SATURDAY SURCHARGES WILL APPLY BASED ON AVAILABILITY.
EVENTS WITH MUSIC AND DANCING ARE SUBJECT TO SOCAN & RESOUND FEES.

Brunch Buffets

BRUNCH MENU OPTIONS ARE THE PERFECT WAY TO CELEBRATE YOUR BRIDAL OR BABY SHOWER!
ADD A FEATURE STATION TO MAKE IT THE PERFECT DAY-TIME CELEBRATION FOR YOUR GUESTS...

SUNDAY MORNING BRUNCH \$44

FRESHLY BAKED BREAKFAST BREADS, MUFFINS & CROISSANTS
CLASSIC QUICHE FLORENTINE | BELGUIM WAFFLES WITH MAPLE SYRUP & WHIPPED CREAM
TRIPLE SMOKED BACON | BREAKFAST SAUSAGE | HOME FRIES
DOMESTIC & IMPORTED CHEESE & ASSORTED CRACKERS
FRESH FRUIT PLATTER & YOGURT DIP

ASSORTED FRUIT JUICES | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

EVENT TIME IS 11:00AM - 3:00PM WITH BRUNCH SERVED BY 11:30AM

SUNDAY AFTERNOON BRUNCH \$52

FRESHLY BAKED BREAD | ACC HOUSE SALAD WITH ASSORTED TOPPINGS & DRESSINGS
COLD PASTA SALAD WITH VEGETABLES | CRUDITES PLATTER WITH DIPS
EGGS FLORENTINE (TOASTED ENGLISH MUFFIN, POACHED EGG, SPINACH AND HOLLANDAISE SAUCE)
FRENCH TOAST & MAPLE SYRUP | TRIPLE SMOKED BACON | BREAKFAST SAUSAGE
GARLIC & HERB ROASTED CHICKEN | ROASTED POTATO WEDGES | VEGETABLE MEDLEY
WARM APPLE CREPES WITH CARAMEL SAUCE & WHIPPED CREAM | FRESH FRUIT ASSORTMENT
ASSORTED FRUIT JUICES & POP | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

EVENT TIME IS 11:00AM - 3:00PM



ADD-ON FEATURE STATIONS

OMELETTE STATION \$10 PER PERSON

MADE FRESH IN FRONT OF YOUR EYES WITH YOUR CHOICE OF ASSORTED MEATS, CHEESE & VEGETABLES

EGGS BENEDICT STATION \$12 PER PERSON

TOASTED ENGLISH MUFFIN, POACHED EGGS, BACON, POMEAL BACON, HAM, SPINACH, SMOKED SALMON, FRESH HERBS & AND HOLLANDAISE SAUCE

SWEET TABLE \$10 PER PERSON

GOURMET CAKES, ASSORTED CHEESECAKES, FRENCH PASTRIES & FRESHLY BAKED COOKIES

LIVE CARVERY STATION \$12 PER PERSON

CHOOSE ONE:

SLOW-ROASTED MANHATTAN BEEF STRIPLOIN
BOURBON-HONEY ROASTED HAM
APRICOT-GLAZED PORKLOIN

MIMOSA STATION \$8 PER PERSON

FRUIT JUICES, SPARKLING WINE & FRUIT GARNISHES

MINIMUM 40 PEOPLE REQUIRED FOR ADD-ON STATIONS

KID'S PRICING

25% OFF THE SELECTED BUFFET | AGES 12 & UNDER REQUIRING A MEAL

Buffet Lunches

BUFFET LUNCHES

EVENT TIME IS 11:00AM - 4:00PM

GOURMET PICNIC LUNCH BUFFET \$45

GOURMET SANDWICHES & WRAPS (SHAVED BEEF, SLICED HAM, EGG SALAD, CUCUMBER & CREAM CHEESE)
COLD PASTA SALAD WITH FETA CHEESE | CREAMY POTATO SALAD
DOMESTIC & IMPORTED CHEESE WITH ASSORTED CRACKERS
VEGETABLE CRUDITES & DIPS | DEVILED EGGS
FRESH FRUIT & YOGURT DIP | ASSORTED BITE-SIZED SWEETS
POP & JUICE | FRESH COFFEE | DECAF | HERBAL TEAS

HOMESTYLE LUNCH BUFFET \$48

ASSORTED WARM ROLLS & PRETZEL BUNS
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
CHICKEN DIJONAISE - OVEN ROASTED & HERB-CRUSTED
CHICKEN BREAST WITH ROSEMARY RED WINE SAUCE
CHEESE TORTELLINI PRIMAVERA IN ROSE SAUCE
ROASTED STEAK CUT POTATOES | GRILLED VEGETABLES
CHOCOLATE FUDGE CAKE, | FRESH FRUIT PLATTER
POP & JUICE | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

ITALIAN LUNCH BUFFET \$48

GARLIC BREAD & GARLIC CHEESE BREAD
ITALIAN WEDDING SOUP | CLASSIC CAESAR SALAD
CAPRESE KABOBS (TOMATO, MOZZARELLA & BASIL)
LEMON CHICKEN PICCATA
CHEESE TORTELLINI IN ROSE SAUCE WITH SAUTEED VEGETABLES
ROASTED POTATOES | GRILLED VEGETABLES
HOMEMADE TIRAMISU | FRESH FRUIT PLATTER
POP & JUICE | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS

MEDITERRANEAN LUNCH BUFFET \$48

FRESH ROLLS & PITA CHIPS WITH ASSORTED HUMMUS
AVGOLEMONO SOUP | GREEK SALAD | MARINATED OLIVES
CHICKEN SOUVLAKI | BEEF SOUVLAKI | TZATZIKI SAUCE
MEDITERRANEAN PASTA WITH SEASONAL VEGETABLES
HERBED RICE WITH SPINACH & CHICKPEAS
WARM APPLE & PEACH CRUMBLE | FRESH FRUIT PLATTER
POP & JUICE | FRESH COFFEE | DECAF | BLACK & HERBAL TEAS



KID'S PRICING

25% OFF THE SELECTED BUFFET | AGES 12 & UNDER REQUIRING A MEAL

Plated Lunches

PLATED LUNCH

\$49 PER PERSON

EVENT TIME IS 11:00AM-4:00PM | MAIN FLOOR ROOMS ONLY

ALL PLATED LUNCHES INCLUDE WARM ROLLS & BUTTER,
SEASONED POTATO WEDGES & VEGETABLE MEDLEY
ASSORTED NON-ALCOHOLIC COLD BEVERAGES AND
COFFEE & TEA SERVICE WITH DESSERT

STARTERS - CHOOSE ONE

VEGETABLE BARLEY SOUP - WITH A FRESH HERBED DUMPLING

BUTTERNUT SQUASH SOUP - WITH CREME FRAICHE

ACC HOUSE SALAD - MIXED GREENS WITH CUCUMBER, TOMATO &
FRESH, DIJON CIDER VINAIGRETTE WITH THYME

GOURMET CAESAR SALAD - HEARTS OF ROMAINE TOSSED WITH
CREAMY GARLIC DRESSING, PARMESAN CHEESE CRISP &
PROSCIUTTO CHIP

ANTIPASTO PLATTER TO EACH TABLE - CURED MEATS,
ASSORTED CHEESE, CAPRESE SKEWERS, PICKLES & GRILLED
VEGETABLES, MELON & OLIVES (ADD \$80 PER TABLE)

MAIN ENTRÉE - CHOOSE ONE

ALSATIAN CHICKEN BREAST - STUFFED WITH SMOKED TURKEY
& SWISS CHEESE WITH A MIXED HERB DEMI-GLACE

CHICKEN PICATA - ROASTED CHICKEN BREAST IN A LEMON CREAM
SAUCE WITH CAPERS

GRILLED CHICKEN SUPREME - WHITE WINE & HERB PAN SAUCE

BAKED SALMON - WITH LEMON BUTTER & HERBS

VEGETARIAN ENTRÉE - CHOOSE ONE

CHEESE TORTELLINI PRIMAVERA - IN ROSE SAUCE

STUFFED PEPPER - WITH RICE & ROASTED VEGETABLE MEDLEY,
TOPPED WITH A RUSTIC TOMATO BASIL SAUCE (VEGAN)

DESSERT - CHOOSE ONE

APPLE CARAMEL TART - TOPPED WITH A CARAMEL SAUCE DRIZZLE

CARROT CAKE - WITH WALNUTS & CREAM CHEESE ICING

TARTUFO - CHOCOLATE ICE CREAM & RASPBERRY SORBET CENTRE

LEMON MOUSSE CAKE

RED VELVET CAKE - WITH CREAM CHEESE ICING



KID'S MENU \$28 PER PERSON AGES 12 & UNDER REQUIRING A MEAL

CHOICE OF STARTER - CRUDITES PLATE WITH DIP OR CAESAR SALAD

CHOICE OF ENTREE - CHICKEN FINGERS & FRIES OR FARFALLE PASTA IN ALFREDO SAUCE

CHOICE OF DESSERT - ICE CREAM SUNDAE OR FRESH FRUIT

Hong N' Oeuvres



ONE HOUR OF BUTLER PASSED OR STATIONARY HORS D'OEUVRES & NON-ALCOHOLIC PUNCH

\$12 PER PERSON

CHOOSE ANY COMBINATION OF FOUR SELECTIONS

SERVED WARM

- ARANCINI** - PANKO ENCRUSTED RICE & SWISS CHEESE BALLS
- BREADED SHRIMP** - WITH CLASSIC SEAFOOD SAUCE
- BRUSCHETTA** - ON A FRENCH BAGUETTE
- CHEVRE CHEESE & SUNDRIED TOMATOES** - IN PHYLLO PASTRY
- CHICKEN SATAY SKEWER** - SERVED WITH SWEET CHILI SAUCE
- CHICKEN TIKKA** - WITH MINT YOGURT CHUTNEY
- CHICKPEA FRITTERS** - WITH MINT YOGURT CHUTNEY
- CRISPY GINGER SHRIMP** - WITH ORANGE GINGER SAUCE
- MEATBALLS** - WITH MARINARA SAUCE
- MINI QUICHE** - ROASTED RED PEPPER, HAM & CHEESE, LEEK & ONION
- SHRIMP CAKES** - WITH TARTAR SAUCE
- SPINACH & CHEESE STUFFED MUSHROOM CAPS**
- VEGETABLE SAMOSAS** - WITH RAITA
- VEGETABLE SPRING ROLLS** - WITH PLUM SAUCE

SERVED COLD

- CRUDITES SHOOTERS** - FRESH VEGETABLES WITH DIP
- EGGPLANT & GRILLED PEPPER CROSTINI** - WITH FETA CHEESE
- GRILLED VEGETABLES & GUACAMOLE** - ON A CROSTINI WITH FETA
- MARINATED SHRIMP** - WITH MANGO & PINEAPPLE SALSA
- RASPBERRY & BRIE** - ON A BAKED CROSTINI WITH HONEY DRIZZLE



HORS D'OEUVRES PRICING IS ONLY APPLICABLE AS AN
ADD-ON TO A LUNCH OR DINNER PACKAGE.

Buffet Dinners

EVENT TIME BETWEEN 5:00PM-1:00AM (11:00PM SUNDAYS)
ALL BUFFETS INCLUDE A SELF-SERVE STATION OF COFFEE, DECAF AND BLACK& HERBAL TEAS

PUB FAVOURITES BUFFET \$54

TORTILLA CHIPS WITH SALSA
CAESAR SALAD | CRUDITES & DIPS
HOUSEMADE PIZZA (PEPPERONI & CHEESE)
CHICKEN WINGS (ASSORTED FLAVOURS)
BEEF SLIDERS & BUNS WITH CONDIMENTS
BBQ SPICED POTATO WEDGES
VEGETARIAN SPRING ROLLS
ASSORTED TARTS & SQUARES | ASSORTED FRESH FRUIT

SMOKIN' BBQ DINNER BUFFET \$58

SWEET CORN BREAD | BLACK BEAN SOUP
CREAMY COLESLAW | CAESAR SALAD
HOMESTYLE MAC & CHEESE
BBQ CHICKEN BREAST
ROAST MANHATTAN STRIPLOIN WITH DEMI GLACE
BAKED BEANS | SWEET POTATO MASH
GRILLED VEGETABLE MEDLEY
WARM APPLE & PEACH CRUMBLE
ASSORTED FRESH FRUIT

A TASTE OF THE CARIBBEAN \$58

WARM ROLLS & PRETZEL BUNS WITH BUTTER
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
MACARONI SALAD WITH BBQ VEGETABLES
JERK CHICKEN & GRAVY
CAJUN-SPICED SALMON
ROASTED POTATO WEDGES | RICE & PEAS
GRILLED VEGETABLES | FRIED PLANTAIN GARNISH
CHEESECAKE WITH MANGO SAUCE
ASSORTED FRESH FRUIT

CELEBRATION DINNER BUFFET \$64

WARM ROLLS & PRETZEL BUNS | SOUP DE JOUR
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
ROASTED CHICKEN BREAST WITH PAN JUS
HERB-CRUSTED, SLOW-ROASTED BEEF STRIPLOIN
MEDITERRANEAN PASTA WITH SEASONAL VEGETABLES
POTATO WEDGES | HERBED RICE | SEASONAL VEGETABLES
CHOCOLATE FUDGE CAKE | LEMON MOUSSE CAKE
ASSORTED FRESH FRUIT



SIGNATURE DINNER BUFFET \$72

WARM ROLLS & PRETZEL BUNS
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
TUSCAN CHICKEN STUFFED WITH SUNDRIED TOMATOES, ARTICHOKE HEARTS, CHEVRE CHEESE & BASIL
BEEF TENDERLOIN WITH PORT WINE JUS
BAKED SALMON WITH LEMON BUTTER & HERBS
BUTTERNUT SQUASH AGNOLOTTI IN LEEK & CREAM SAUCE WITH PARSLEY OIL & TOASTED WALNUTS
PIPED DUCHESSE MASHED POTATOES
SEASONAL VEGETABLE MEDLEY
ASSORTED GOURMET CAKES | ASSORTED FRESH FRUIT

KID'S PRICING

25% OFF THE SELECTED BUFFET | AGES 12 & UNDER REQUIRING A MEAL

South Asian Buffet

EVENT TIME BETWEEN 4:00PM-11:00PM SUNDAY TO THURSDAY,
6:00PM-1:00AM FRIDAYS, PREMIUM PRICING FOR SATURDAYS BASED ON AVAILABILITY

THE BUFFET:

WARM NAAN BREAD | AJAX HOUSE SALAD WITH MIXED GREENS, TOMATOES & CUCUMBERS
THREE DRESSINGS: DIJON CIDER VINAIGRETTE, ROASTED RED PEPPER & BASIL AND CEASAR

CHOOSE TWO PROTEIN DISHES:

CHICKEN CURRY | BUTTER CHICKEN | CHICKEN MASALA | LAMB CURRY | BEEF CURRY | FISH CURRY

CHOOSE THREE VEGETARIAN DISHES:

SAAG PANEER | SPICED TOMATO & CREAM PANEER
EGGPLANT CURRY | CHANA ALOO | SPICED GRILLED TOMATOES
VEGETABLE BIRYANI | TURMERIC RICE | STIR FRIED CABBAGE WITH FENNEL SEED

CHOOSE TWO DESSERTS:

FRESH FRUIT WITH CUSTARD | ASSORTED BITE-SIZED SWEETS (TARTS, BROWNIES & SQUARES)
BREAD PUDDING WITH FRESH WHIPPED CREAM | GULAB JAMUN IN SUGAR SYRUP
SWEET RICE PUDDING WITH CINNAMON, VANILLA & RAISINS

\$55 PER PERSON PLUS HST | \$60 (HALAL) PLUS HST

INCLUDES FRESH COFFEE | DECAF | BLACK & HERBAL TEA STATION

UNLIMITED SOFT DRINKS PACKAGE \$5 PER PERSON PLUS HST

COKE | DIET COKE | SPRITE | GINGERALE | SODA WATER | TONIC WATER
ORANGE JUICE | CRANBERRY JUICE | PINEAPPLE JUICE | FRUIT PUNCH | ICED TEA | CLAMATO

ADD STATIONARY APPETIZERS UPON ARRIVAL

CHOOSE 4:

CHICK PEA FRITTERS WITH MINT YOGURT CHUTNEY | VEGETABLE SAMOSAS WITH RAITA
SHRIMP CAKE WITH TARTAR SAUCE | CHEVRE CHEESE & SUNDRIED TOMATOES IN PHYLLO
CRISPY GINGER SHRIMP | VEGETABLE SPRING ROLLS | CHICKEN TIKKA WITH MINT YOGURT CHUTNEY

\$12 PER PERSON PLUS HST | \$15 (HALAL) PER PERSON PLUS HST



KID'S PRICING

25% OFF THE SELECTED BUFFET | AGES 12 & UNDER REQUIRING A MEAL

Plated Dinners

THREE COURSE PLATED MEALS CONSIST OF:
WARM ROLLS & BUTTER, ONE STARTER, ONE ENTREE, ONE DESSERT
SEE ENTREES FOR PRICING | \$8 PER PERSON TO ADD AN ADDITIONAL STARTER (FOUR COURSES)

ENTREES SERVED WITH SEASONAL VEGETABLE MEDLEY AND CHOICE OF ITALIAN MASHED POTATOES,
SEASONED POTATO WEDGES OR WHITE & WILD RICE MEDLEY
INCLUDES COFFEE | DECAF | BLACK & HERBAL TEAS

TO GIVE YOUR GUESTS A CHOICE OF 3 ENTREES (INCLUDING VEGETARIAN) - ADD \$5 PER PERSON
CLIENT MUST PROVIDE A PLACE CARD FOR EACH GUEST INDICATING THEIR PRE-DETERMINED SELECTION

STARTERS

GOURMET CAESAR SALAD

HEARTS OF ROMAINE, CAESAR DRESSING
PARMESAN CHEESE CRISP & PROSCIUTTO

GREEK SALAD

MIXED GREENS, TOMATOES, RED ONION, BELL PEPPERS &
CUCUMBERS. WITH BLACK OLIVES,
CRUMBLED FETA & GREEK DRESSING

PENNE AL POMODORO

PLUM TOMATO BASIL SAUCE WITH SAUTEED SPINACH

FARFALLE A LA VODKA

WITH SAUTEED VEGETABLES & VODKA-INFUSED
ROSE CREAM SAUCE

ROASTED BUTTERNUT SQUASH SOUP

RICH AND VELVETY, GARNISHED
WITH A CREME FRAICHE SWIRL

POTATO & LEEK SOUP

GARNISHED WITH A CHIVED POTATO ROSETTE

AJAX SALAD

MIXED GREENS, CUCUMBER, TOMATO &
DIJON CIDER VINAIGRETTE WITH FRESH THYME

SUMMER STRAWBERRY SALAD

MIXED GREENS, STRAWBERRIES, MANGOS & BELL PEPPERS
DRESSED IN A DIJON CIDER VINAIGRETTE
WITH SWEET CHILI CROUTONS



PLATED DINNERS ARE AVAILABLE FOR MAIN FLOOR BOOKINGS ONLY
EVENT TIME SUNDAY TO THURSDAY BETWEEN 4:00PM-11:00PM | FRIDAYS 6:00PM - 1:00AM
PREMIUM PRICING FOR SATURDAYS BASED ON AVAILABILITY

Plated Dinners

ENTREES

CHICKEN DIJONAISE \$52

BRUSHED WITH DIJON & HERB CRUSTED WITH A ROSEMARY RED WINE SAUCE

CHICKEN PARMESAN \$52

BREADED CHICKEN BREAST TOPPED WITH RUSTIC TOMATO SAUCE & MELTED CHEESE

CHICKEN DUXELLE \$52

STUFFED WITH MUSHROOMS, SHALLOTS & HERBS WITH A THYME & RED WINE DEMI-GLACE

TROPICAL ROASTED SALMON \$54

WITH FRESH MANGO, CANTALOUPE & PEPPER SALSA

CHICKEN & BEEF DUO \$56

CHICKEN DIJONAISE & MANHATTAN STRIPLOIN

ROAST MANHATTAN STRIPLOIN \$58

DRY AGED, SLOW ROASTED & HAND SLICED SERVED WITH A YORKSHIRE PUDDING & MADAGASCAR PEPPERCORN SAUCE

PRIME RIB \$65

HERB CRUSTED & SLOW ROASTED, SERVED WITH A YORKSHIRE PUDDING & PAN GRAVY & RICH, RED WINE SAUCE

VEGETARIAN OPTIONS

STUFFED PEPPER \$44 (VEGAN)

OVEN-ROASTED PEPPER FILLED WITH RICE & ROASTED VEGETABLE MEDLEY, WITH RUSTIC TOMATO BASIL SAUCE

SPINACH & RICOTTA RAVIOLI \$46

WHITE WINE CREAM SAUCE GARNISHED WITH FRESH PARSLEY & HERBED CHEESE

DESSERTS

CLASSIC CHEESECAKE

SMOOTH & CREAMY CHEESECAKE TOPPED WITH CHOICE OF STRAWBERRY, BLUEBERRY, CHERRY OR MANGO SAUCE

TRADITIONAL ITALIAN TIRAMISU

COFFEE-SOAKED LADY FINGERS LAYERED WITH A RICH, MASCARPONE CHEESE & CREAM FILLING, TOPPED WITH COCOA

WARM APPLE & PEACH CRUMBLE

BAKED APPLES TOPPED WITH CINNAMON, BROWN SUGAR & ROLLED OATS CRUMBLE, SERVED WITH FRESH-MADE CUSTARD

MOLTEN LAVA CAKE

DECADENT CHOCOLATE CAKE FILLED WITH A PREMIUM DARK CHOCOLATE MELTY, MOLTEN CENTRE

CHOCOLATE POT DE CREME

OFTEN REFERRED TO AS THE ULTIMATE CHOCOLATE DESSERT - RICH & ELEGANT CHOCOLATE CREAM SERVED WITH A DOLLOP OF FRESH WHIPPED CREAM AND SHORTBREAD GARNISH



ENTREES SERVED WITH SEASONAL VEGETABLE MEDLEY AND CHOICE OF ITALIAN MASHED POTATOES, SEASONED POTATO WEDGES OR WHITE & WILD RICE MEDLEY

KID'S MENU \$32 PER PERSON AGES 12 & UNDER

CHOICE OF STARTER - CRUDITES PLATE WITH DIP OR CAESAR SALAD

CHOICE OF ENTREE - CHICKEN FINGERS & FRIES OR FARFALLE PASTA IN ALFREDO SAUCE

CHOICE OF DESSERT - ICE CREAM SUNDAE OR FRESH FRUIT

Cocktail Package



EVENT TIME IS BETWEEN 7:00PM-1:00AM (11:00PM SUNDAYS) | MINIMUM 50 PEOPLE

**A COCKTAIL-STYLE RECEPTION ALLOWS YOU TO CELEBRATE
YOUR EVENT WITH CLASS AND INTIMACY.**

**GUESTS ARE ENCOURAGED TO MINGLE WHILE ENJOYING
PASSED HORS D'OEUVRES, INNOVATIVE FOOD DISPLAYS AND STATIONS
\$60 PER PERSON**

STATIONARY ON ARRIVAL

CRUDITES PLATTER WITH DIP
BAKED PITA CHIPS & ASSORTED HUMMUS
TORTILLA CHIPS WITH SALSA AND GUACAMOLE

PASSED HORS D'OEUVRES ON ARRIVAL

CHOOSE SIX | ONE HOUR OF SERVICE

ARANCINI | VEGETABLE SPRING ROLLS
BRUSCHETTA | CHÈVRE CHEESE & SUNDRIED TOMATO IN PHYLLO
VEGETABLE SAMOSAS WITH RAITA | MINI QUICHE
CHICKPEA FRITTERS | CHICKEN TIKKA
BREADED SHRIMP WITH SEAFOOD SAUCE
CHICKEN SATAY WITH SWEET CHILI SAUCE
SHRIMP CAKES WITH TARTAR SAUCE
SPINACH & CHEESE STUFFED MUSHROOM CAPS
CRISPY GINGER SHRIMP
MEATBALLS WITH MARINARA SAUCE
CRUDITES & DIP SHOOTERS
GRILLED VEGETABLES & GUACAMOLE CROISTINI WITH FETA
EGGPLANT & GRILLED PEPPER CROSTINI
RASPBERRY & BRIE CROISTINI WITH HONEY DRIZZLE

SATURDAY RESTRICTIONS WILL APPLY | COCKTAIL EVENTS MAY NOT BEGIN PRIOR TO 7PM
THIS PACKAGE INCLUDES CHOICE OF TABLE CLOTH + WHITE COCKTAIL NAPKINS | ALL PRICES ARE SUBJECT TO HST
NON-ALCOHOLIC BEVERAGES NOT INCLUDED - SEE BAR OPTIONS PAGE 12

Cocktail Package



LIVE STATION ON ARRIVAL

CHOOSE ONE | ONE HOUR OF SERVICE

MASHED POTATO MARTINIS - START WITH CREAMY MASHED POTATOES AND CHOOSE YOUR TOPPINGS! SHAVED BEEF, GRAVY, SAUTEED ONIONS, CARAMELIZED PEPPERS, BACON, CHEESE, GREEN ONIONS & SOUR CREAM

PASTA STATION - CHOOSE YOUR PASTA, CHOOSE YOUR SAUCE AND CHOOSE YOUR ACCOMPANIMENTS - SAUTEED IN FRONT OF YOUR EYES! PENNE, FARFALLE, TOMATO BASIL SAUCE, ALFREDO SAUCE, ROSES SAUCE, SAUSAGE, CHICKEN, SHRIMP, PEPPERS, MUSHROOMS, GARLIC, SPINACH, CHEESE, BACON, RED PEPPER FLAKES, PEPPER & PARMESAN

WING STATION - TOSSED IN YOUR CHOICE OF BUFFALO SAUCE, HONEY GARLIC, BBQ SAUCE OR SALT & PEPPER DRY RUB. SERVED WITH CRUDITES AND CHOOSE YOUR OWN DIPPING SAUCE - RANCH, DILL OR BLUE CHEESE

SELF-SERVE LATE NIGHT STATIONS

CHOOSE TWO | ONE HOUR OF SERVICE

FAJITA STATION - WARM TORTILLAS, GRILLED CHICKEN & BEEF STRIPS, SAUTEED ONIONS AND PEPPERS, MEXICAN RICE, ASSORTED FAJITA TOPPINGS, SALSA, SOUR CREAM & GUACAMOLE

NACHO STATION - TORTILLA CHIPS, WARM QUESO CHEESE, DICED TOMATOES, CHOPPED JALAPENOS, SHREDDED CHEESE, BLACK OLIVES, GREEN ONIONS, SALSA, GUACAMOLE & SOUR CREAM

PUB FOOD - WINGS, FRENCH FRIES, MOZZARELLA STICKS, CHEESE QUESADILLAS, GARLIC BREAD & CRUDITES WITH DIP
GRILLED CHEESE & TOMATO SOUP STATION - THREE KINDS: CLASSIC CHEDDAR CHEESE, PESTO & MOZZARELLA AND APPLE, BACON & GOUDA SERVED ALONG SIDE AN ESPRESSO CUP OF HOMEMADE TOMATO SOUP

GOURMET FRIES STATION - CLASSIC FRIES, SWEET POTATO FRIES, PULLED PORK, VEGETARIAN CHILI, GRAVY, ASSORTED CHEESE, BACON, GREEN ONIONS, SOUR CREAM, KETCHUP & GARLIC AIOLI

ANTIPASTO & CHARCUTERIE STATION - CURED MEATS, ASSORTED CHEESE, GRILLED VEGETABLES, ARTISAN BREAD CRISPS & CRACKERS, ASSORTED NUTS, DRIED FRUIT & MARINATED OLIVES

CHEESECAKE MARTINI BAR - NEW YORK STYLE CHEESECAKE SERVED IN COSMOPOLITAN GLASSES WITH BLUEBERRY SAUCE, STRAWBERRY SAUCE, CHOCOLATE SAUCE, WHIPPED CREAM, FRESH FRUIT & MORE

PRETZEL BAR - SOFT, JUMBO PRETZELS, SOFT PRETZEL STICKS, CLASSIC PRETZEL TWISTS, HOUSE BAKED PRETZEL ROLLS, WARM QUESO CHEESE, MUSTARD, RANCH, HONEY MUSTARD & BBQ SAUCE DIPS

SATURDAY RESTRICTIONS WILL APPLY | COCKTAIL EVENTS MAY NOT BEGIN PRIOR TO 7PM

MINIMUM OF 40 GUESTS | ALL PRICES ARE SUBJECT TO HST

NON-ALCOHOLIC BEVERAGES NOT INCLUDED - SEE BAR OPTIONS PAGE 12

Bar

Premium Bar Options

BEER \$7

ALEXANDER KEITH'S | CANADIAN | COORS LIGHT
MGD | RICKARD'S RED | SLEEMAN CLEAR 2.0

LIQUOR \$8

SMIRNOFF VODKA | CANADIAN CLUB RYE
BACARDI WHITE RUM | BOMBAY SAPPHIRE GIN
J&B SCOTCH | KAHLUA | PEACH SCHNAPPS | BRANDY
RASPBERRY SOURPUSS | BLUE CURACAO
MELON LIQUEUR | CRÈME DE CACAO
CRÈME DE MENTHE | ASSORTED COOLERS

HOUSE WINE \$8 GLASS/\$30 BOTTLE

PELLER FAMILY RESERVE (VQA)

NON-ALCOHOLIC \$4

NON ALCOHOLIC BEER

CASH BAR (GUESTS PAY FOR EACH DRINK)

MINIMUM OF \$350 IN SALES REQUIRED

CONSUMPTION BAR (CLIENT PAYS AFTER EVENT)

MINIMUM OF \$350 IN SALES REQUIRED

PREMIUM HOST BAR (CLIENT PAYS IN ADVANCE)

\$10 PER PERSON PER HOUR PLUS HST

MINIMUM 3 HOURS, MAXIMUM 8 HOURS

HOST BARS INCLUDE NON-ALCOHOLIC DRINKS

PREMIUM DRINK TICKETS: \$7.50 EACH (CLIENT PAYS)



Non-Alcoholic Options

NON-ALCOHOLIC HOST BAR (MAX 8 HOURS)

UNLIMITED SOFT DRINKS & JUICE

COKE | DIET COKE | SPRITE

GINGERALE | SODA WATER | TONIC WATER

ORANGE JUICE | CRANBERRY JUICE | PINEAPPLE JUICE

FRUIT PUNCH | ICED TEA | CLAMATO | BAR LIME

\$5.00 PER PERSON PLUS HST (CLIENT PAYS)

WELCOME PUNCH \$2.50 PER PERSON

PASSED PUNCH UPON ARRIVAL FOR 30 MINUTES



Deluxe Bar Options

INCLUDES PREMIUM BAR ITEMS

BEER \$8

CORONA | HEINEKEN | GUINNESS | STELLA

LIQUOR \$9

CAPTAIN MORGAN'S SPICED RUM | CROWN ROYAL
SOUTHERN COMFORT | GRAND MARNIER | JACK DANIELS
MALIBU RUM | TEQUILA | JAMESON IRISH WHISKEY
DISARONNO AMARETTO | BAILEYS | FIREBALL WHISKY

WINE \$9 GLASS/\$36 BOTTLE

WAYNE GRETZKY PINOT GRIGIO & CABERNET-MERLOT (VQA)

\$500 IN SALES REQUIRED OR BILLED THE DIFFERENCE

DELUXE HOST BAR (CLIENT PAYS)

\$12.50 PER PERSON PER HOUR PLUS HST

MINIMUM 3 HOURS, MAXIMUM 8 HOURS

HOST BARS INCLUDE NON-ALCOHOLIC DRINKS

DELUXE DRINK TICKETS: \$8.50 EACH (CLIENT PAYS)

Superior Bar Options

INCLUDES PREMIUM & DELUXE BAR ITEMS

LIQUOR \$10

GREY GOOSE VODKA

JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY

EL DORADO 12 YEAR OLD RUM | HENNESSY VS COGNAC

WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON

PATRON SILVER TEQUILA

GLENFIDDICH 12 YR SINGLE MALT SCOTCH WHISKY

WINE \$10 GLASS/\$40 BOTTLE

TRIOUS SAUVIGNON BLANC & CABERNET-SAUVIGNON (VQA)

\$750 IN SALES REQUIRED OR BILLED THE DIFFERENCE

SUPERIOR HOST BAR (CLIENT PAYS)

\$15.00 PER PERSON PER HOUR PLUS HST

MINIMUM 3 HOURS, MAXIMUM 8 HOURS

HOST BARS INCLUDE NON-ALCOHOLIC DRINKS

SUPERIOR DRINK TICKETS: \$9.50 EACH (CLIENT PAYS)

Other Options

BOTTOMLESS MIMOSA STATION \$8 PER PERSON

FRUIT JUICE, SPARKLING WINE & FRUIT GARNISH
SERVICE FOR 3 HOURS

SPARKLING WINE TOAST \$4.50 PER PERSON

Decor & Rentals

AVAILABLE TO RENT FOR YOUR EVENT

3 PANEL BACKDROP (IVORY) - \$100 FOR THREE PANELS

KING & QUEEN CHAIRS- \$150 PAIR OR \$100 FOR ONE

CARD BOX (WHITE WOOD OR GLASS/GOLD) - \$25 EACH

BRIDAL SUITE - \$100 (BASED ON AVAILABILITY) AVAILABLE 30 MINS PRIOR TO EVENT START TIME

STAGE/RISER/PLATFORM - PRICED BASED ON SIZE



3 Panel Backdrop (Ivory)



King & Queen Chairs (White)



Card Box (Wood or Glass)



Bridal Suite (On Availability)



Stage (Various Sizes)



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