

AJAX CONVENTION CENTRE

Holiday Package



'TIS THE SEASON TO CELEBRATE!
INCLUDED IN EVERY HOLIDAY PACKAGE:

ROOM RENTAL*
COAT CHECK SERVICE*
FREE PARKING
PROFESSIONALLY UNIFORMED STAFF
MAITRE D' & EVENT COORDINATOR
FLOOR LENGTH PREMIUM, DAMASK TABLE LINENS IN CHOICE OF COLOUR
PREMIUM DAMASK NAPKINS IN CHOICE OF COLOUR
VOTIVE CANDLES
MICROPHONE & PODIUM
NON-ALCOHOLIC REFRESHMENT BAR OF SOFT DRINKS & JUICES
FRESHLY BREWED COFFEE & TEA WITH DESSERT
DISCOUNT PROMO CODES FOR NEIGHBOURING HOTELS (BASED ON AVAILABILITY)

ALL ITEMS LISTED ARE BASED ON A PER PERSON COST
CUSTOM MENUS ARE AVAILABLE UPON REQUEST

ALL PRICING THROUGHOUT PACKAGE IS APPLICABLE TO HST UNLESS OTHERWISE SPECIFIED

*ROOM RENTAL IS INCLUDED WITH MINIMUM 40 GUESTS (UPSTAIRS) OR 80 GUESTS (MAIN FLOOR)

*COAT CHECK INCLUDED WITH MINIMUM 80 GUESTS (WEATHER DEPENDANT)

Hong N'Deumes



ADD A COCKTAIL HOUR WITH BUTLER PASSED HORS D'OEUVRES &
NON-ALCOHOLIC WELCOME PUNCH ON ARRIVAL

\$12 PER PERSON

CHOOSE ANY COMBINATION OF FOUR SELECTIONS (BASED ON 5 PIECES PER PERSON)

SERVED WARM

ARANCINI - PANKO CRUSTED & DEEP FRIED RISOTTO BALLS

VEGETABLE SPRING ROLLS - WITH PLUM SAUCE

BRUSCHETTA - ON A FRENCH BAGUETTE

CHÈVRE CHEESE & SUNDRIED TOMATOES - IN PHYLLO PASTRY

VEGETABLE SAMOSAS - WITH RAITA

MINI QUICHE - ROASTED RED PEPPER, HAM & CHEESE, LEEK & ONION

CHICKPEA FRITTERS - WITH MINT YOGURT CHUTNEY

CHICKEN TIKKA - WITH MINT YOGURT CHUTNEY

CHICKEN SATAY SKEWER - WITH SWEET CHILI SAUCE

SPINACH & CHEESE STUFFED MUSHROOM CAPS

BREADED SHRIMP - WITH CLASSIC SEAFOOD SAUCE

CRISPY GINGER SHRIMP - WITH ORANGE GINGER SAUCE

SHRIMP CAKES - WITH TARTAR SAUCE

MEATBALLS - WITH MARINARA SAUCE

SERVED COLD

CRUDITÉS SHOOTERS - FRESH VEGETABLES IN A SHOOTER GLASS WITH DIP

EGGPLANT & GRILLED PEPPER CROSTINI - WITH FETA CHEESE

GRILLED VEGETABLES & GUACAMOLE - ON A CROSTINI WITH FETA CHEESE

RASPBERRY & BRIE - ON A FRESHLY BAKED CROSTINI

MARINATED SHRIMP - WITH MANGO & PINEAPPLE SALSA

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

Plated Dinners

ALL PLATED DINNER PACKAGES INCLUDE:
THREE COURSE MEAL *SEE ENTRÉES FOR PER PERSON PRICING*
(CHOOSE ONE STARTER, ONE ENTRÉE & ONE DESSERT)
ALL ENTRÉES ARE SERVED WITH WARM ROLL & BUTTER, CHOICE OF STARCH AND VEGETABLE MEDLEY
FOR FOUR COURSES (TWO STARTERS, ONE ENTRÉE & ONE DESSERT) ADD \$5 PER PERSON

STARTERS

VEGETABLE BARLEY SOUP

ROASTED SEASONAL VEGETABLES AND BARLEY
IN VEGETABLE BROTH
SERVED WITH A FRESH HERBED DUMPLING

BUTTERNUT SQUASH SOUP

SILKY SMOOTH ROASTED BUTTERNUT SQUASH
WITH ROSEMARY CREME FRAICHE

CARROT & CORIANDER SOUP

SWEET ROASTED CARROTS AND CORIANDER,
VELVETY SMOOTH AND TOPPED WITH CILANTRO OIL

MINISTRONE SOUP

HEARTY ITALIAN SOUP WITH TOMATO BROTH,
FRESH SEASONAL VEGETABLES & WHITE RICE
SERVED WITH A CROSTINI

AJAX HOUSE SALAD

MIXED GREENS WITH CRISP CUCUMBER,
TOMATO WEDGE & DIJON CIDER VINAIGRETTE

GOURMET CAESAR SALAD

HEARTS OF ROMAINE TOSSED IN A CREAMY, GARLIC
DRESSING WITH A PARMESAN CHEESE CRISP,
BAKED PROSCIUTTO & CROUTONS

FESTIVE KALE & CRANBERRY SALAD

WITH BABY KALE, CRANBERRIES, GOAT CHEESE, SPICY
TOASTED PECANS & POMEGRANATE DRESSING

WINTER GREENS SALAD

WILD ARUGULA, BABY KALE & RED CHARD LETTUCE
WITH JULIENNE OF VEGETABLES
IN CIDER DIJON VINAIGRETTE



PRICING IS BASED ON A THREE COURSE MEAL. TO UPGRADE TO A FOUR COURSE MEAL (TWO STARTERS), ADD \$5 PER PERSON
TO GIVE YOUR GUESTS A CHOICE OF THREE ENTRÉES (INCLUDING VEGETARIAN) - ADD \$5 PER PERSON
CLIENT MUST PROVIDE A PLACE CARD FOR EACH GUEST CLEARLY INDICATING THEIR PRE-DETERMINED SELECTION
PLATED DINNERS ARE ONLY AVAILABLE IN OUR MAIN FLOOR BALLROOMS (NOT UPSTAIRS)

Plated Dinners

ENTREES

CHICKEN CHASSEUR \$52

ROASTED CHICKEN BREAST
IN A WINE TARRAGON DEMI GLACE
WITH SLICED FIELD MUSHROOMS & DICED TOMATOES

BLACKENED SALMON \$54

CAJUN SEASONED SALMON FILLET
GARNISHED WITH GRILLED LIMES

TRADITIONAL CARVED TURKEY DINNER* \$54

WITH HOMESTYLE STUFFING,
ROASTED POTATOES, BRUSSEL SPROUTS WITH
BACON, CRANBERRY SAUCE & GRAVY
*PREDETERMINED SIDES INCLUDED

ROAST MANHATTAN STRIPLOIN \$55

DRY AGED, SLOW ROASTED STRIPLOIN, HAND SLICED
& SERVED IN A MADAGASCAR PEPPERCORN SAUCE

DUO OF CHICKEN DIJONAISE & MANHATTAN STRIPLOIN \$53

OVEN ROASTED CHICKEN BREAST BRUSHED WITH
DIJON MUSTARD & HERB CRUSTED PAIRED WITH
A MANHATTAN STRIPLOIN (AS DESCRIBED ABOVE)

MUSHROOM BOLOGNESE (VEGETARIAN) \$48

ROASTED VEGETABLE & MUSHROOM RAGOUT WITH
RED WINE & SEASONED WITH TOMATO PASTE

STUFFED PEPPER (VEGAN) \$46

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

STARCHES

ITALIAN MASHED POTATOES
ROASTED STEAK CUT POTATOES
TRI COLOUR GEMSTONE ROASTED POTATOES
CREAMY SWEET POTATO MASH
SCALLOPED POTATOES
HERBED RICE PILAF
WHITE & WILD RICE MEDLEY

ALL ENTREES SERVED WITH VEGETABLE MEDLEY

DESSERTS

TARTUFO

DECADENT CHOCOLATE ICE CREAM SURROUNDING A
FESTIVE RASPBERRY SORBET CENTRE,
COATED WITH COCOA

HOLIDAY TIRAMISU

COFFEE-SOAKED LADY FINGERS WITH KAHLUA IN A
RICH, MASCARPONE & CREAM FILLING,
TOPPED WITH
HONEY COMB WHIPPED CREAM & COCOA

WARM APPLE & PEACH CRUMBLE

BAKED APPLES & PEACHES TOPPED WITH CINNAMON,
BROWN SUGAR & ROLLED OATS CRUMBLE,
SERVED WITH BRANDIED CREME-ANGLAISE

CHOCOLATE FUDGE CAKE

DECADENT CHOCOLATE CAKE SERVED
WITH A WARM, BOURBON CUSTARD

GINGER CREME BRULEE

THE CLASSIC FRENCH DESSERT
WITH A HINT OF GINGER,
GARNISHED WITH A GINGER SNAP COOKIE

MINT CHOCOLATE POT DE CREME

RICH & ELEGANT CHOCOLATE CREAM
WITH A HINT OF MINT
SERVED WITH A DOLLOP OF FRESH WHIPPED CREAM
AND SHORTBREAD COOKIE GARNISH



Buffet Dinners



OUR BUFFET DINNER OPTIONS ARE THE PERFECT OPTION TO KEEP ALL OF THE GUESTS ON YOUR LIST MERRY & BRIGHT WITH SOMETHING FOR EVERYONE!

JINGLE ALL THE WAY

ASSORTED ROLLS, PRETZEL BUNS & BISCUITS
HOLIDAY SOUP DU JOUR
AJAX HOUSE SALAD WITH ASSORTED DRESSINGS
SAGE & LEMON ROASTED CHICKEN
BUTTERNUT SQUASH AGNOLOTTI
IN A LEAK CREAM SAUCE
LEMON & HERBED STEAK CUT POTATOES
HOLIDAY VEGETABLE MEDLEY
ASSORTED BITE-SIZED BARS, TARTS & SQUARES
ASSORTED FRESH FRUIT
\$55 PER PERSON

DECK THE HALLS

ASSORTED ROLLS, PRETZEL BUNS & BISCUITS
HOLIDAY SOUP DU JOUR
GOURMET CAESAR SALAD WITH PANCETTA CRISPS
HERB-ROASTED TURKEY WITH
HOMESTLYE HOLIDAY STUFFING
HOMEMADE GRAVY & CRANBERRY SAUCE
MANHATTAN STRIPLOIN CARVERY
SPINACH & RICOTTA ROTOLLO
WITH HOMEMADE TOMATO BASIL SAUCE
RUSTIC MASHED POTATOES
HARVEST VEGETABLE MEDLEY
WARM APPLE & PEACH CRUMBLE
ASSORTED FRESH FRUIT
\$58 PER PERSON

WINTER WONDERLAND

WARM ASSORTED ROLLS | HOLIDAY SOUP DU JOUR
WINTER GREENS SALAD - WILD ARUGULA, BABY KALE & RED CHARD LETTUCE WITH
JULIENNE OF ASSORTED VEGETABLES IN DIJON CIDER VINAIGRETTE
BEEF TENDERLOIN WITH PORT WINE JUS
ORANGE CRANBERRY ROASTED CHICKEN WITH ROSEMARY
BAKED SALMON WITH LEMON, BUTTER & HERBS
SPINACH & RICOTTA RAVIOLI IN A WHITE WINE CREAM SAUCE, GARNISHED WITH FRESH PARSLEY
ROASTED STEAK CUT POTATOES
MAPLE ROASTED BRUSSEL SPROUTS WITH PECANS & CRANBERRIES
HOLIDAY TIRAMISU - LADY FINGERS WITH COFFEE, TIA MARIA, MASCARPONE & FRESH WHIPPED CREAM
ASSORTED FRESH FRUIT
\$62 PER PERSON

BUFFETS ARE BASED ON 90 MINS OF FOOD SERVICE

Bar Options

PREMIUM BAR

- HOUSE WINE: PELLER FAMILY RESERVE (VQA) SAUVIGNON BLANC & MERLOT
- LIQUOR: SMIRNOFF VODKA | CANADIAN CLUB RYE | BACARDI WHITE RUM | BOMBAY SAPPHIRE GIN
J&B SCOTCH | KAHLUA | PEACH SCHNAPPS | ST. REMY BRANDY | RASPBERRY SOURPUSS
BLUE CURACAO | MELON LIQUEUR | CRÈME DE CACAO | CRÈME DE MENTHE
ASSORTED VODKA SODA COOLERS
- BEER: ALEXANDER KEITH'S | CANADIAN | COORS LIGHT | MILLER GENUINE DRAFT
RICKARD'S RED | SLEEMAN CLEAR 2.0
- NON-ALCOHOLIC: ASSORTED POP | ASSORTED JUICE | NON ALCOHOLIC BEER

DELUXE BAR

INCLUDES PREMIUM BAR ITEMS LISTED ABOVE - BAR ITEMS ARE SUBJECT TO CHANGE

- WINE: WAYNE GRETZKY (VQA) PINOT GRIGIO & CABERNET-MERLOT
- LIQUOR: CAPTAIN MORGAN'S SPICED RUM | CROWN ROYAL | SOUTHERN COMFORT
GRAND MARNIER | JACK DANIELS | MALIBU RUM | TEQUILA | JAMESON IRISH WHISKEY
DISARONNO AMARETTO | BAILEYS | FIREBALL CINNAMON WHISKY
- BEER: CORONA | HEINEKEN | GUINNESS | STELLA

SUPERIOR BAR

INCLUDES PREMIUM & DELUXE BAR ITEMS LISTED ABOVE - BAR ITEMS ARE SUBJECT TO CHANGE

- WINE: TRIUS (VQA) SAUVIGNON-BLANC & CABERNET-SAUVIGNON
- LIQUOR: GREY GOOSE VODKA | JOHNNIE WALKER BLACK LABEL SCOTCH | EL DORADO 12 YR RUM
WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON | PATRON TEQUILA
GLENFIDDICH 12 YR SINGLE MALT SCOTCH WHISKEY | HENNESSY COGNAC

BAR PRICES

PREMIUM HOST BAR (CLIENT PAYS) \$10 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

PREMIUM CASH BAR (GUESTS PAY) MINIMUM \$350 SALES REQUIRED

PREMIUM BEER \$7.00 | LIQUOR/HOUSE WINE \$8.00 | HOUSE WINE/BOTTLE \$30.00 | NON-ALCOHOLIC BEER \$4.00

DELUXE HOST BAR (CLIENT PAYS) \$12 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

DELUXE CASH BAR (GUESTS PAY) MIN \$500 SALES REQ'D | DELUXE BEER \$8.00 | DELUXE WINE/LIQUOR \$9.00

SUPERIOR HOST BAR (CLIENT PAYS) \$15 PER PERSON PER HOUR (MINIMUM 3 HOURS, MAXIMUM 8 HOURS)

SUPERIOR CASH BAR (GUESTS PAY) MIN \$750 SALES REQ'D | SUPERIOR WINE/LIQUOR \$10.00

CONSUMPTION BAR (PREMIUM, DELUXE OR SUPERIOR) CLIENT IS CHARGED PER DRINK CONSUMED AS PRICED

DRINK TICKETS (CLIENT PAYS FOR PREDETERMINED NUMBER OF TICKETS PRIOR TO EVENT)

PREMIUM DRINK TICKETS \$7.50 | GOOD FOR ANYTHING ON THE PREMIUM BAR

DELUXE DRINK TICKETS \$8.50 | GOOD FOR ANYTHING ON THE DELUXE BAR

SUPERIOR DRINK TICKETS \$9.50 | GOOD FOR ANYTHING ON THE SUPERIOR BAR