

SOUTH ASIAN LUNCH/WEDDING PACKAGE

Our lunch packages are served standing up, allowing for quick and easy access during a limited time for lunch...

Breakfast and Lunch (wedding package)

Continental: featuring jugs of chilled apple, orange and cranberry juice, assorted muffins, Danishes and croissants with butter and assorted fruit preserves; served with freshly brewed coffee, decaf coffee and tea selection
Served with 1 vegetarian snack and 1 Indian sweet

Two main courses (2 vegetarian)

Choice of any style Lentil

Served with basmati pilaf rice

With traditional Indian bread Naan / Roti (*Freshly baked on site*)

Or freshly deep fried bhaturas

Accompaniments with:

- Assorted condiments and
- Salad bar (choice of 4 salads)
- and choice of raita

Freshly brewed coffee and traditional infused tea

And a choice of a dessert

BAR SERVICES:

- Soft drinks included

Package Features: (All above is based upon availability.)

- Complimentary reception area
- Skirted registration table
- Podium
- Bridal Room
- Chairs arrange chapel size in reception hall
- Risers for the altar

SOUTH ASIAN BREAKFAST PACKAGE

Enhance your lunch package by adding breakfast. Guests are served on their arrival before the main wedding event.

Coffee, Tea and Breakfast

\$2.25

Freshly brewed premium coffee, traditional tea varieties, Herbal and fruit in fused teas.

Freshly baked assorted cookies are included in your coffee break. To add variety to your morning or afternoon tea, please choose from the selection below.

Coffee and Tea	\$2.25
Hot Chocolate	\$2.25
Muffins	\$2.25
Danish	\$2.25
Croissants	\$2.25
Delicious Homemade Cookies, Chocolate Fudge Brownies	\$2.25
Assorted Cereals to include: Muesli, Granola and All-Bran	\$3.95
Assorted Bagels and Cream Cheese	\$3.95
Assorted Fruit Yogurts	\$2.50
Danish Pastries, Muffins and Croissants	\$2.95
Sliced Seasonal Fresh Fruit	\$3.50
Fruit Salad	\$3.95
Assorted Bottle Soft drinks	\$2.25
Assorted Bottle Juices	\$2.25
Bottled Natural Water	\$2.25
Bottled Sparkling Water	\$3.75
Juice bar with a selection of natural fruit juices	\$3.95
Iced mango and yogurt boost with freshly shredded mint	\$3.95

Classic Package:

Our culinary chef's high standards and exceptional abilities mean that every morsel of every dish you select from our comprehensive menu, is as exceptional and memorable as the day.

BAR SERVICES:

- Assorted Soft drinks and Juices

APPETIZERS: (stationed or passed around)

- 3 Appetizers
(1 vegetarian – 2 non-vegetarian)

MAIN COURSE: (Buffet style)

- 2 vegetarian dishes
- 2 non-vegetarian dishes
- Served with your choice basmati pullao rice
- With traditional Indian bread of your choice
(Freshly baked on site)

ACCOMPANIMENTS:

- Assorted condiments and
- Couple of Salad
- and choice of any style raita

DESSERT:

- Choice of 2 dessert

TEA AND COFFEE: (stationed)

Freshly brewed coffee and traditional infused tea

VARIOUS ETHNIC CUISINES:

We proudly also cater to different Ethnic Cuisines:

- West Indian
- Middle Easter
- Hakka Chinese
- Afghani
- Sri Lankan
- Chinese Cuisine

Please do ask us for our other various packages and we will happy to tailor all the packages to your needs

South Asian Pre Wedding Package:

This package is from Monday to Thursday at a very economical price.
Please contact us for direct pricing for this package

BAR SERVICES:

- Assorted Soft drinks and Juices

APPETIZERS: (stationed or passed around)

- 2 Appetizers
(1 vegetarian – 1 non-vegetarian)

MAIN COURSE: (Buffet style)

- 2 vegetarian dishes
- 1 non-vegetarian dishes
- Served with your choice basmati pullao rice
- With traditional Indian bread of your choice
(Freshly baked on site)

ACCOMPANIMENTS:

- Assorted condiments and
- Salad
- and choice of any style raita

DESSERT:

- Choice of 1 dessert

TEA AND COFFEE: (stationed)

Freshly brewed coffee and traditional infused tea

Includes: (Is based upon availability.)

- Complimentary reception area
- Damask napkins of your choice (ivory, beige,)
- Damask table cloths of your choice (ivory or beige)
- Full table set up with crockery and cutlery
- Podium
- Head table staging with chairs and skirting for the table
- Reception table fully draped
- Bottle water (glass) choice of sparkling or flat

MCC Exclusive Package:

Our culinary chef's high standards and exceptional abilities mean that every morsel of every dish you select from our comprehensive menu is as exceptional and memorable as the day.

COCKTAIL RECEPTION: (our professionally trained staff will pass around for 1 hour)

- Choice of any 2 hot or cold hors D'oeuvres
- Soft drink Bar
- Martini, wine and champagne for toast

BAR SERVICES: (Open bar 7 hours) upgrade to premium for \$3.99pp

- Rye, Rum, Scotch, Gin, Vodka House Red & White Wine
- **Liqueurs:** Sambuca, Kahlua, Bailey's, Tequila & Amaretto
- Domestic Beer and Imported Beer

APPETIZERS: (Buffet style or passed around)

- 4 Appetizers (2 vegetarian – 2 non-vegetarian)

MAIN COURSE: (Family style \$5.00 extra per person)

- 2 vegetarian dishes
- 2 non-vegetarian dishes
- Served with your choice basmati pullao rice
- With traditional Indian bread of your choice
(Freshly baked on site)

Or

MAIN COURSE: (Buffet style)

- 3 vegetarian dishes
- 2 non-vegetarian dishes
- Lentils (any style, served in the center of the table)
- Served with your choice basmati pullao rice
- With traditional Indian bread of your choice
(Freshly baked on site)

WINE SERVICES:

- Red House Wine
- White House Wine

ACCOMPANIMENTS: (center of the table or buffet)

- Assorted condiments and
- Choice of a salad
- and choice of any style raita or Dahibale

DESSERT: (served individually or with sweet table)

- Choice of a dessert

TEA AND COFFEE: (stationed)

Freshly brewed coffee and a selection of traditional and tea,
Served with:

Dessert Table:

Pastries, Tarts, cheese cake, fresh fruits etc.

Poutine Station: Traditional Poutine - Served with Fresh Cheese Curds and Beef,
Vegetarian or Gluten-Free Gravy

Bar Services: \$38.00pp

Deluxe Open Bar

House Red and White Wine
Glass Bottled Water (Flat and Sparkling)
Toasting (Only): Sparkling Wine
Scotch whisky: Johnnie Walker Black
Bourbon Whisky: Jack Daniels
Cognac: Courvoisier VS
Rye: Canadian Club
Rum: Bacardi White, Bacardi Black, Malibu Coconut
Gin: Bombay, Tanqueray
Vodka: Absolute
Brandy: St. Remy
Tequila: Sauza Silver
Liqueurs: Bailey's Irish Cream, Sambuca, Amaretto, Southern Comfort, Crème de Cacao (White), Kahlua, Grappa, Triple Sec, Peach Schnapps, Crème de Menthe (White)
Beers: Molson Canadian, Labatt Blue, Coors Light, Budweiser, Heineken, Stella Artois, Corona
Martini Drinks: Your Selection of 2 flavours

Standard Open Bar \$18.00pp

House Red and White Wine
Glass Bottled Water (Flat and Sparkling)
Coffee, Tea,
Toasting (Only): Sparkling Wine
Scotch whisky: Johnnie Walker Red
Rye: Canadian Club
Rum: Jambos
Gin: Beefeater
Vodka: Smirnoff / Polar Ice
Beers: Molson Canadian, Labatt Blue, Coors Light, Budweiser

Additional Beverages

Scotch whisky: Johnnie Walker Black, Chivas Regal Cognac: Remy Martin VS Rye: Crown Royal
Gin: Bombay Sapphire Vodka: Smirnoff, Grey Goose Tequila: Sauza Gold Beers: Moretti
Liqueurs: Crème de Cacao (Brown), Grand Marnier, Soho Lyche, Melon, Crème de Banana

The Martini Bar Anyone: \$8.99pp

A great way to start a Cocktail Reception, Shaken or Stirred served your way.

EXCLUSIVE FEATURES WITH EXCLUSIVE PACKAGE:

Includes: (Is based upon availability.)

We are committed to offering our clients the highest standards of personal service and support. We know that organizing events is not always easy, so our staff will be there every step of the way to offer their advice and experience to ensure everything goes smoothly.

- Complimentary reception area
- Damask napkins of your choice (ivory, beige, gold silver and burgundy)
- Damask table cloths of your choice (ivory or beige)
- Cake table with accessories
- Table numbers
- Full table set up with crockery and cutlery
- Podium
- Head table staging with chairs and skirting for the table
- Reception table fully draped
- Gift table fully draped
- Bridal Room
- Ice sculpture (minimum 300 guest or more)
- Bottle water (glass) choice of sparkling or flat

Decorations, signs and displays for the function must be approved with prior written consent from the catering department. The client or organization specified on the contract is responsible for any damages or replacement costs to our property. This also includes damages from suppliers and guests.

The price per person per day includes the menu, non- alcoholic beverages and room rental. Taxes 13%HST and 15% Gratuity charge are extra. The above price is based on a minimum of 200 guests. If the minimum requirement cannot be met, the price will increase by \$5.00 per person.

Fridays and Sunday 10% off

Children's Menu: Half portions of the regular Sit-down menu selections available for children ages 2-11, at two-thirds of the cost published menu price.