



OSHAWA  
CONVENTION  
CENTRE

*Menu & Packages*

# *Breakfast*

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## Option 1

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ASSORTMENT OF PASTRIES  
MUFFINS, CROISSANTS, DANISHES

\$16 pp

FRESH FRUIT  
BEVERAGES

## Option 2

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SCRAMBLED EGGS, BACON OR SAUSAGE,  
HOME FRIES, BAKED BEANS\*

\$24 pp

## Option 3

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CHIA BREAKFAST PUDDING (YOGURT WITH  
CHIA SEEDS, COCOA, BANANA, AND  
COCONUT) V

\$28 pp

CROISSANTS SERVED WITH BUTTER AND  
PRESERVES V

AVOCADO SMASH ON HARVEST RYE WITH  
TOMATO & BALSAMIC DRIZZLE V

BLACK FOREST HAM AND SLICED CHEESE

# Lunch

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## Option 1

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SANDWICH LUNCH – Assorted Sandwiches  
CHICKEN AND MANGO SANDWICH  
ON A FRESHLY BAKED BUN

TANGY PULLED PORK  
SANDWICH ON A FRESHLY  
BAKED BUN

\$26 pp

ROASTED PESTO VEGETABLE SANDWICH ON A FRESHLY  
BAKED MULTIGRAIN BUN  
(GF OPTIONS AVAILABLE)

GREEN SALAD

ASSORTED COOKIES AND SQUARES

## Option 2

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CAESAR SALAD

LASAGNA  
(TRADITIONAL WITH MEAT, VEGETABLES, TOPPED WITH  
CHEESE)

\$26 pp

GARLIC BREAD

ASSORTED COOKIES

## Option 3

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MAC & CHEESE (TOPPED WITH CHEDDAR, JACK, SWISS  
AND PARMESAN)

SERVED WITH A CHOICE OF BACON, SRIRACHA, GREEN  
ONIONS AND SALSA TOPPINGS

\$26 pp

CAESAR SALAD

ASSORTED COOKIES AND SQUARES

## Option 4

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KOREAN BBQCHICKEN

RICE PILAF

SEASONAL VEGETABLES

GREEN SALAD

ASSORTED COOKIES

\$29 pp

## Option 5

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GRILLED CHICKEN SOUVLAKI SERVED WITH RICE PILAF  
AND TZATZIKI (GF)

GREEK SALAD

ROLLS AND BUTTER

ASSORTED COOKIES AND SQUARES

\$32 pp

## Option 6

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MINIATURE MEATLOAVES WITH MUSHROOM GRAVY AND  
MASHED POTATOES

GARDEN SALAD WITH DRESSING

ROLLS AND BUTTER

STICKY TOFFEE PUDDING

\$37pp

## Option 7

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KOREAN FRIED CHICKEN

GOCHUJANG GARLIC CHICKEN THIGHS

STIR FRIED VEGETABLES

CHOWMEIN

QUINOA SALAD

EDAMAME, CUCUMBER, SESAME GINGER DRESSING

ASSORTED DESSERT SQUARES

\$38 pp

## Option 8

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FETA OREGANO CHICKEN GRILLED TOMATO AND ONION  
SAUCE WITH FRESH HERBS

CRISPY ROASTED POTATOES

SEASONAL VEGETABLES  
GREEN SALAD WITH FRESH VEGETABLES  
CITRUS VINAIGRETTE

ASSORTED DESSERT SQUARES

\$38 pp

## Option 9

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BUTTER FRIED CHICKEN

4 CHEESE MAC AND CHEESE

CREAMY FRESH COLESLAW

ASSORTED DESSERT SQUARES

\$38 pp

## Option 10

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HAWAIIAN MEAT BALLS

SWEET PEPPER SAUCE, GRILLED

\$38 pp

PINEAPPLE, GREEN ONION

GINGER GARLIC SEASONED  
STEAMED RICE

BAJA FRESH SLAW

ASSORTED DESSERT SQUARES

## Option 11

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LEMON GRASS HONEY GLAZED CHICKEN  
CILANTRO VEGETABLES FRIED RICE

\$38 pp

GREEN SALAD WITH FRESH VEGETABLES  
GARLIC DRESSING

ASSORTED DESSERT SQUARES

## Option 12

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BBQ GLAZE MEATBALLS WITH FRIED ONION  
BUTTER GARLIC MASH POTATOES

38 pp

SEASONAL VEGETABLES

GREEN SALAD WITH FRESH VEGETABLES  
GARLIC DRESSING

ASSORTED DESSERT SQUARES

## Option 13

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SOUP OF THE DAY

GREEN SALAD WITH VINAIGRETTE

HERB CRUSTED AAA NY STRIPLOIN

\$47 pp

MASHED POTATOES

SEASONAL VEGETABLE

ASSORTED COOKIES

## *Vegetarian*

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VEGETABLES LASAGNA, GARDEN SALAD WITH BALSAMIC DRESSING, GARLIC BREAD

\$21 per person

PENNE PASTA PRIMAVERA WITH FRESH VEG IN A TOMATO BASIL SAUCE, SALAD, GARLIC BREAD

\$20 per person

AGNOLOTTI STUFFED WITH RICOTTA CHEESE AND SPINACH IN A ROSE SAUCE, SALAD, AND GARLIC BREAD

\$20 per person

## *Beverages*

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COFFEE & TEA

\$2 per person

FRUIT JUICES (ASSORTED)

\$2 per person

SOFT DRINKS (ASSORTED)

\$2 per person

BOTTLED WATER

\$1 per person



OSHAWA

CONVENTION

CENTRE

*Wedding  
Menu & Packages*



## *Buffet Dinner*

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### **SILVER PACKAGE**

**\$37 PER PERSON**

SALAD, 2 SIDES, CHOICE OF ONE PROTEIN,

ASSORTED DESSERT

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### **GOLD PACKAGE**

**\$47 PER PERSON**

4 HORS D'OEUVRES, SALAD, 2 SIDES CHOICE OF ONE PROTEIN,

ASSORTED DESSERT

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### **PLATINUM PACKAGE**

**\$59 PER PERSON**

4 HORS D' OEUVRES, 2 SALADS, 2 SIDES, 2 PROTEINS,

ASSORTED DESSERT

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### **PLATED DINNER**

**\$72 PER PERSON**

4 HORS D' OEUVRES, SALAD, MAIN course,

DESSERT

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### **LATE NIGHT**

**\$13 PER PERSON**

CHOICE OF LATE-NIGHT OPTION

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## HORS D'OEUVRES \$31 per dozen

COLD

PISSALADIERE CARAMELIZED ONION  
TART WITH OLIVES AND GOAT  
CHEESE

TOMATO BACCOCINNI  
SKEWERS BASIL  
PESTO

DEVILED EGGS GRAINY  
MUSTARD, BACON,  
GOAT CHEESE

MUSHROOM CAPS  
WHIPPED HERB CHEESE,  
PANKO, CRUMB

SALMON MOUSSE  
CUCUMBER ROUND,  
LEMON GREMOLATA

TOMATO BAGGUETTE  
CRISPY BAGUETTE,  
MOROCCAN  
TOMATOES, OLIVES

GOUGERES  
HAM & CHEESE

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## HOT

ZUCCHINI FRITTERN  
LEMON AIOLI

GENERAL TAO BITE  
CRISPY CHICKEN,  
SESAME, SCALLIONS

FRIED CHICKEN  
SPICED MAPLES, DILL  
PICKEL

POLENTA CAKE  
ROASTED RED PEPPER JAM,  
BALSMAIC GLAZE

VEGETABLE SPRING  
ROLLS  
SEASONED  
VEGETABLES, PICKLED  
CHILI DIPPING SAUCE

EAST INDIAN VEGETABLES SMOSAS  
CURRIED POTATOES, FRESH PEAS

SPANAKOPITA  
CUCUMBER MINT  
YOGURT

MINI BEEF SLIDERS  
BACON, MAC SAUCE,  
LETTUCE

CHICKEN SKEWERS  
GINGER LEMONGRASS HONEY

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## SALAD

### ANCIENT GRAINS

SESAME GINGER DRESSING, EDAMAME, CRANBERRIES, CUCUMBER

### SEASONAL SALAD

LOCAL VEGETABLES, ROMAINE

CHOICE OF DRESSING: RED WINE VINAIGRETTE, BALSAMIC, RASPBERRY  
VINAIGRETTE, CLASSIC RANCH

### CAESAR

ROASTED GARLIC DRESSING, BROWN BUTTER CROUTONS, PARMIGIANA

### THE WEDGE

BLUE CHEESE DRESSING, CANDIED NUTS, APPLE, BACON

### KATE BOWL

APPLE, FIRE ROASTED CHERRY TOMATOES, RED WINE VINAIGRETTE, PUFFED QUINOA

### SPRING SALAD

SEASONAL VEGETABLES, GREEN GODDESS, PEA SHOOTS

### TOMATO SALAD (EXTRA \$2)

BASIL OIL, WHIPPED FETTA, ARUGULA, PICKLED ONIONS

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## SIDES

CACIO PEPE  
PENNE, CRACKED PEPPER, PARMIGIANA

SAUSAGE & PEPPER  
RIGATONI, ROASTED RED PEPPERS, FENNEL SAUSAGE

FARFALLE  
KALE PESTO, PEAS, PARM

BAKED MAC & CHEESE B  
MORNAY SAUCE, SOFT HERBS, BROWN BUTTER CRUMB

GNOCCHI POMODORO (EXTRA \$2)  
CLASSIC TOMATO SAUCE, FRESH BASIL

PENNE PRIMAVERA

PENE POMODORO

WHIPPED BUTTERMILK MASH POTATOES

HERB ROASTED MINI POTATOES

AROMATIC BASMATI RICE

WILD RICE PILAF

GRILLED VEGETABLES MEDLEY

BASIL OIL, WHIPPED FETTA, ARUGULA, PICKLED ONIONS

SUMMER VEGETABLE

CAULIFLOWER, BROCCOLI, BABY CARROTS

ROASTED ROOT VEGETABLE  
BUTTER NET SQUASH, PARSNIP, CARROTS

GREEN BEAN ALMANDINE

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## Protein

CHICKEN DIJONNAISE  
PARSLEY WHITE WINE SAUCE

STUFFED CHICKEN SUPREME (CHOICE OF STUFFING)  
SUNDRIED TOMATO BOURSAIN  
CRANBERRY SAGE  
ROASTED PEPPER AND GARLIC  
MUSHROOM THYME

TUSCAN CHICKEN SUPREME  
GRILLED PEPPERS AND ONIONS, BASIL TOMATOES

CHICKEN KORMA  
SPICED CURRY SAUCE, YOGURT

MISO GLAZED CHICKEN BREAST  
SCALLION GINGER OIL

MOROCCAN SALMON (EXTRA \$3)  
CUMIN SPICED STEWED TOMATOES

ROASTED CHICKEN BREAST  
MAPLE APRICOT GLAZE, LEMON GARLIC

PRIME RIB (EXTRA \$6)  
AAA BEEF, DIJON CRUST, RED WINE JUS

GRILLED CHIPOTLE CHICKEN  
ROASTED CORN SALSA

SEARED SALMON (EXTRA \$3)  
LEMON DILL

ANCHO RUBBED PORK TENDERLOIN  
CHILI ONION MARMALADE

STRIPLOIN STEAK (EXTRA \$4)  
PEPPERCORN DEMI GLAZE, CRISPY ONION STRAW

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## VEGETARIAN

ROASTED EGGPLANT  
THAI COCONUT CURRY, CRISPY NOODLES, MANGO SALSA

GNOCCHI  
PEAS, ROASTED TOMATO, KALE PESTO

CAULIFLOWERS CHICKPEA CURRY  
AROMATIC MADRAS SAUCE, CILANTRO, CRISPY PAPADON

SINGAPORE NOODLES  
SEASONAL VEGETABLES, HOISIN GLAZE, CRISPY TOFU

STUFFED PORTOBELLO  
QUINOA ANCIENT GRAINS, ROASTED RED PEPPER, CILANTRO LIME CREME

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PLATED DESSERT OPTIONS

MINI STRAWBERRY SHORT CAKE  
MACERATED STRAWBERRIES, CAKE, WHIP CREAM

PAVLOVA  
MACERATED BERRIES, RASPBERRY COULIS

ALMOND CRISPY TULIP  
ICE CREAM, OR FRESH FRUITS

APPLE CRUMBLE  
CINNAMON SUGAR, WHIPPED CREAM

TART DUEL (EXTRA \$2)

CHOCOLATE GANCHE  
RASPBERRY VANILLACREME  
CINNAMON APPLE  
COCONUT CREME

SMORES  
CHOCOLATE BROWINE, GRAM CRACKER CRUMBLE, BURNT MARSHMALLOW

TRES LECHE CAKE-P  
3 MILK CAKE, PINEAPPLE SALSA, CHANTILLY

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BUFFET DESSERT OPTIONS

ASSORTED SQUARES  
LEMON (SEASONAL)  
DARK CHOCOLATE BROWINE  
ALMOND WHITE CHOCOLATE  
PEANUT BUTTER BLONDIE

ASSORTED COOKIES  
CARVED FRESH FRUIT (EXTRA \$3)

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## Late Night

### POUTINE CORNER

FRIES – BACON CRUMBLE

BEEF GRAVY, CHIVES, MOZZARELLA CHEESE, SOURCREAM, CARAMELIZED ONION

### TACO BAR (PICK PROTEIN)

BEEF – GRILLED CHICKEN – BRAISED BLACK BEANS(VEGAN) – PULLED PORK

FRESH TORTILLAS – PICO – SOUR CRÈME – SHAVED LETTUCE

SALA VERDE – GRILLED VEGETABLES – SALSA – CHEESE

### POPCORN TABLE

CARMEL CORN – TRUFFLE PARM – ALL DRESSED – KETCHUP – WHITE CHEDDAR

### FRUITS & SWEETS

ASSORTMENT OF SQUARES, FRESH CARVED FRUIT

### PULLED PORK SLIDERS

CARAMELIZED ONION – COLESLAW

### FLATBREAD FEAST (PICK 2)

MEAT LOVERS – GRILLED VEGGIE – MARGARITA – DOUBLE CHEESE – HAWAIIAN –

GREEK – CHICKEN BACON – CREAMY MUSHROOM



# Bar Options

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Host Bar 5-hour Service \$20.00 per person (\$300.00 minimum)

RYE, RUM, VODKA, GIN, SCOTCH

DOMESTIC & IMPORTED BEERS

HOUSE WINE

ASSORTED LIQUEURS

MIX, SOFT DRINKS, JUICES

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Consumption Bar • \$300.00 minimum

*Host pays per drink, charged only for drinks consumed.*

RYE, RUM, VODKA, GIN, SCOTCH

DOMESTIC BEER

HOUSE WINE

MIX, SOFT DRINKS, JUICES

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Cash Bar: \$300.00 minimum

*Guest paying for their own drinks*

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|------------------------------|--------|
| RYE, RUM, VODKA, GIN, SCOTCH | \$5.00 |
| DOMESTIC BEER                | \$5.00 |
| IMPORTED BEERS               | \$6.00 |
| HOUSE WINE                   | \$5.00 |
| ASSORTED LIQUEURS            | \$6.00 |
| SOFT DRINKS, JUICES          | \$2.00 |