



Banquet Menu



The Classic Continental

Chilled Assorted Juices
&
Assorted Muffins
(Served with Butter)
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 7.50 -

The Premium Continental

Chilled Assorted Juices
&
Fresh Bakery Basket
of
Croissants, Danishes & Muffins
(Served with Butter and Preserves)
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 9.75 -

(Price per person, plus applicable taxes and gratuity)

The Omelette BAR

Chilled Assorted Juices
&
Toasted Breakfast Breads and Bagels
&
Chef's Creation Omelette Bar
(with full choice of fillings)
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 14.00 -

The Hot Breakfast Buffet

Chilled Assorted Juices
&
Scrambled Eggs with Bacon, Sausage and Home Fries
&
Bagels, English Muffins and Assorted Muffins
(Served with Butter, Cream Cheese and Preserves)
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 15.00 -

(Price per person, plus applicable taxes and gratuity)

The Cold Lunch Buffet

Selection of Assorted Sandwiches and Wraps
&
Fresh Vegetables and Dip
&
Chef's Tossed Salad
(Served with choice of dressing)
&
Choice of Potato or Pasta Salad
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 13.00 -

Cold Lunch Sandwich Station

Build your own sandwich

Selection of Fresh Assorted Cold Cuts
(Served with full selection of condiments)
&
Egg Salad and Tuna Salad
&
Fresh Vegetables and Dip
&
Chef's Tossed Salad
(Served with choice of dressing)
&
Choice of Potato or Pasta Salad
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 15.00 -

(Price per person, plus applicable taxes and gratuity)

The Original Barbecue Lunch

Choice of Deluxe Sausage or Brisket Hamburger

&

Chef's Tossed Salad

(Served with choice of dressing)

&

Full Selection of Condiments

(Including Tomato, Onion, Lettuce and Pickles)

&

Water Station

- 14.00 -

Signature Lunch Buffet

Oven Roasted Chicken

&

Choice of Cheese Cannelloni or Baked Lasagne

&

Chef's Choice Potato and Seasonal Vegetables

&

Chef's Tossed Salad

(Served with choice of dressing)

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

- 24.00 -

Dinner Service

- 26.00 -

(Price per person, plus applicable taxes and gratuity)

Cold hors d'oeuvres

Great Selection of cold and hot appetizers for everyone to enjoy

Fresh Thai Shrimp Spring Rolls
(Served with sweet chilli dipping sauce)

Smoked Salmon Pinwheels

Rare Roast Beef on a Bun
(Served with horseradish mustard)

Asparagus Spears
(Wrapped in Prosciutto)

Cold Water Shrimp Cocktail

Tomato or Eggplant Bruschetta
(Served on a garlic crostini)

- 18.95 per dozen-

*Minimum 1 dozen per item

*Minimum 10 dozen per order

(Plus applicable taxes and gratuity)

Hot hors d'oeuvres

Pork & Shrimp Spring Rolls
(Served with sweet chilli dipping sauce)

Marinated Scallops
(Wrapped in Bacon)

Beef Satay

Samosa

Wild Mushroom & Goat Cheese Crostini

Stuffed Mushroom Caps
(Stuffed with cream cheese, onions and oregano)

Mini sliders

- 18.95 per dozen-

*Minimum 1 dozen per item
*Minimum 10 dozen per order

(Plus applicable taxes and gratuity)

Cocktail Reception Menu

Assorted Buffet Stations

Assorted Cheese Board

(Served with a selection of crackers)

&

Fresh Quesadilla Station

(Served with assorted vegetables)

&

Asian Station

Fried Spring Rolls served with sweet chilli dipping sauce

Butter Chicken

Basmati Rice

Naan

Asian Noodle Salad

&

Freshly Prepared Pasta Station

Penne

(Served with a red & white sauce)

&

Antipasto Station

Grilled Vegetables

(Eggplant, Zucchini, Artichoke, Roasted Peppers)

&

Battered Seasonal Fish

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

- 30.00 -

(Service available for 50 to 100 guests - 90 minute availability)

(Price per person, plus applicable taxes and gratuity)

Signature Barbeque Buffet

Grilled New York Striploin Steak
&
Oven Roasted Chicken
&
Roasted Potatoes with Seasonal Vegetables
&
Roasted Tri-Colour Peppers
&
Garden Salad
(Served with Chef's choice of dressings)
&
Fresh French Baguette
&
Fresh Fruit Platter
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 36.00 -

or

- 32.00 -

(Without Chicken)

(Price per person, plus applicable taxes and gratuity)

Italian Theme buffet

Choice of Chicken or Veal Parmigiana
&
Meat or Cheese Cannelloni
&
Roasted Potatoes with Seasonal Vegetables
&
Antipasto Station
Grilled Eggplant
Grilled Zucchini
Roasted Peppers
Baby Bocconcini
Assorted Olives with Prosciutto and Salami
Gardinera
&
House Salad
(Served with Chef's choice of dressings)
&
Caesar Salad
&
Cucumber, Tomato and Pepper Salad
&
Fresh Assortment of Bread
&
Fresh Fruit Platter
&
Assorted Dessert Station
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 40.00 -

(Price per person, plus applicable taxes and gratuity)

The Gourmet Buffet

Carving Station of Premium Roast Beef
&
Oven Roasted Chicken
&
Meat or Cheese Cannelloni
&
Roasted Potatoes with Seasonal Vegetables
&
Antipasto Station
Grilled Eggplant
Grilled Zucchini
Roasted Peppers
Baby Bocconcini
Assorted Olives with Prosciutto and Salami
Gardinera
&
Cold Water Shrimp and Seafood Salad
&
Selection of Smoked Fish and Poached Salmon
&
Four Assorted Salads
&
Assorted Cheese Platter
&
Assorted Cakes and Pastries
&
Fresh Fruit Platter
&
House Blend Regular and Decaffeinated Coffee
&
Orange Pekoe and Selected Herbal Teas

- 65.00 -

(Price per person, plus applicable taxes and gratuity)

Carving Station Menu

Selection of meals carved personally by our Chef and served buffet style

Oven Roasted Top Sirloin

(Served with Yorkshire Pudding Au Jus)

- 35.00 -

or

Stuffed Pork Loin

(Served with Mushroom Scallion Duxelle Rosemary Au Jus)

- 28.00 -

or

Baked Virginia Ham

(Served with a Mango Sauce)

- 28.00 -

or

Oven Roasted Strip Loin

(Served with Yorkshire Pudding A u Jus)

- 40.00 -

or

Slow Roasted Prime Rib

(Served with Yorkshire Pudding Au Jus)

- 45.00 -

All carving station dinners include

Chef's Choice Potato with Seasonal Vegetables

&

Choice of Three Salads

&

Fresh Dinner Rolls

(Served with butter)

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee

&

Orange Pekoe and Selected Herbal Teas

(Price per person, plus applicable taxes and gratuity)

Plated Dinner Menu

Selection of meals prepared for a personal touch

Slow Roasted Prime Rib

(Served with Yorkshire Pudding Au Jus)

- 50.00 -

or

Beef Tenderloin

(Served with a Cabernet Shallot Reduction Glaze)

- 45.00 -

or

Oven Roasted Chicken Supreme

(Stuffed with Spinach and Ricotta Cheese in a Wild Mushroom Cream)

- 35.00 -

or

Oven Roasted Fresh Atlantic Salmon

(Rouladen with Sole Lemon Dill Cream on a bed of Spinach)

- 35.00 -

or

Fresh Baked Trout

(Served with a Pinot Grigio Caper Cream Sauce)

- 36.00 -

or

Fresh Baked Talapia

(Served with Mushroom Scallion Duxelle and a lemon cream sauce)

- 36.00 -

or

10oz New York Strip Loin Steak

(Served with Grilled Portobello Mushrooms)

- 38.00 -

All plated dinners include

Chef's Choice Potato with Seasonal Vegetables

&

Choice of Soup or Salad

&

Fresh Dinner Rolls

(Served with butter)

&

Assorted Dessert Station

&

House Blend Regular and Decaffeinated Coffee & Selected Teas

(Price per person, plus applicable taxes and gratuity)

Indian Cuisine Features

Great Selection of Indian Inspired Meal Ideas
Customize a menu from the available options

Starters

Fresh Samosas
(Choice of Meat or Vegetable)

Chicken Tikka

Salad with Mint Sauce

Soups

Mulligatawny
or
Dahl

Rice Dishes

Biryani
(Prawn, Chicken Tikka, Chicken, Mixed Vegetables)

Basmati

Vegetarian Dishes

Eggplant Curry

Palak Paneer

Dals

Aloo Gobi

Sagg Aloo

Aloo Matar

Meat Dishes

Butter Chicken

Lamb Tikka

Curried Beef

Breads

Pappadam

Nann

Chappatis

Roti

Assorted Pickles

Mango Chutney, Pickle Lime, Raita

PRICES AVAILABLE UPON REQUEST

Wedding Buffet

Appetizers

*Choose three items from our Hors D'oeuvres section
Variety of Canadian Cheese and Biscuits*

Dinner

Carving Station (choose one of the following)

*Slow Roasted Prime Rib au Jus with Yorkshire Pudding
Pan Seared Oven Roasted Breast of Chicken stuffed with spinach, sundried tomato and parmesan
cheese served with a mushroom cream sauce
Oven Roasted Pork Tenderloin stuffed with Leeks and Mushrooms served with a tarragon cream sauce*

From the Sea (choose one of the following)

*Roasted Tilapia in a lemon butter sauce
Rainbow trout with root vegetables
Poached Atlantic Salmon with a lemon dill cream*

Meat (choose one of the following)

*Oven Roasted Chicken Supreme au Jus
Sliced Leg of Ham
Oven Roasted Pork loin au jus*

Starch (choose one of the following)

*Roasted or Mashed Yams
Parisienne Potatoes
Season Mashed Potatoes
Red Skinned Mashed Potatoes*

Served with Seasonal Vegetables and three assorted salads

Dessert

*Assorted Dessert Table with cakes and pastries
Fresh Fruit Tray*

House Blend Regular and Decaffeinated Coffee Orange Pekoe and Selected Herbal Teas

-60.00-

(Prices per person, plus applicable taxes and gratuity)

C Banquets Event Agreement

DESCRIPTION OF EVENT AND GROUP

The following information represents an agreement between C Banquets and _____ which outlines specific conditions and services to be provided.

ORGANIZATION: _____

CONTACT NAME: _____

ADDRESS: _____

PRIMARY PHONE: _____ *or* _____

EMAIL: _____

EVENT AGENDA

Date: _____

Number of Guests: _____

Event Start Time: _____

Arrival Time: _____

Breakfast: _____

Lunch: _____

Dinner: _____

Bar Service: _____

EVENT COST STRUCTURE

BREAKFAST: _____

LUNCH: _____

DINNER: _____

BAR SERVICE: _____

ADDITIONAL SERVICES / FEES:

DEPOSIT RECEIVED: \$ _____

TOTAL EVENT COST PER PERSON:

\$ _____

METHOD OF PAYMENT

All invoices are to be paid in full by Cheque or Credit Card on or prior to the day of the event. If you would like to be invoiced you are required to fill out a "Request for Invoice form".

DEPOSIT INFORMATION

The Client is to provide a minimum deposit of **\$500.00** which will confirm their event for said date, and is non-refundable unless authorized by the Manager of the facility. A second deposit is required 15 days prior to the event; this deposit will be an estimated 20% of the final invoice.

CANCELLATION POLICY

If the Client cancels their event for any reason, they can do so within 30 days of the intended date. If the event is cancelled within the 30 day window, the Client will be issued a penalty in the amount of **\$500.00** (**initial deposit**) for breaching the contract between the two parties.

DAMAGES

The Client shall pay for all loss or damage arising out of the use granted by this agreement. The use of confetti or glitter is prohibited. Its use will result in a \$200 cleaning charge being applied to the damage deposit. An itemized list of damages incurred will be provided.

FOOD SERVICE

The minimum guaranteed number of guests for your event must be communicated not less than 10 days prior to the event. C Banquets will cater to increases of **10% of guaranteed number**. Payment is made on the basis of the greater of the guaranteed number of guests (or the number of persons for which the event was originally booked, if no guaranteed number is provided) or the total number served. Due to health considerations, C Banquets does not permit any food or beverage to be provided by the Client except for wedding cakes. The Client will notify C Banquets of the dietary requirements or allergies of any guests within 10 days of the event. Every reasonable effort will be made to accommodate such needs; however, C Banquets can accept no liability in the event that any member of the Client's party experiences an allergic reaction from food or beverages served by C Banquets.

SERVICE OF ALCOHOL

All alcoholic beverages will be served in accordance with the regulations of the Alcohol and Gaming Commission of Ontario. Any unauthorized alcohol brought onto the premises will be confiscated and may result in the cancellation of the event. C Banquets and the Bar Staff have a legal obligation to refuse service to persons under the age of majority or believed to be intoxicated, and may also request an intoxicated person to leave the premises. A copy of the entire Alcohol Management Policy is available for your review, on request. No liquor will be served after 1:00AM and all entertainment will cease at that time in order that all guests have vacated the C Banquets facilities by 1:30AM.

SIGNATURES

By Signing below I _____ acknowledge and agree to be bound by the terms and conditions stated above with respect to the use of The C Banquets Cafe on _____. I also agree that all information provided by myself or my organization is accurate.

EVENT ORGANIZER

Approved and Authorized by: _____

Printed Name: _____

Date: _____

EVENT LOCATION MANAGER

Approved and Authorized by: _____

Printed Name: _____

Date: _____

C Banquets
Invoice Request Form

Please complete this request form to be invoiced for services held at C Banquets.

To receive this service, this form must be signed by the individual who will be responsible for total payment of the final invoice.

Name (Print): _____

Contact Info: (Home) _____ (Mobile) _____

(Business) _____ (Fax) _____

Billing Address: _____

Email Address: _____

By signing below, I (print name) _____ acknowledge that I have requested to be invoiced and that I will be held accountable for full payment for services rendered at C Banquets on _____.

I am aware that I am fully responsible for the total payment for services provided at C Banquets on said date upon receipt of the function invoice from the City of Mississauga.

Customer Signature: _____ Date: _____

Print Name: _____

Manager Signature: _____ Date: _____

Print Name: _____