



Waterfront
EVENT & CONFERENCE CENTRE

COCKTAIL RECEPTION PACKAGES





**AT THE WATERFRONT EVENT & CONFERENCE CENTRE,
OUR MENUS ARE THOUGHTFULLY CURATED BY OUR CHEFS,
AND ARE DESIGNED TO ELEVATE YOUR EVENT TO A MEMORABLE
CULINARY EXPERIENCE!**

OUR COCKTAIL RECEPTION PACKAGES INCLUDE:

THREE (3) HOURS OF SERVICE
COCKTAIL ROOM SET UP
PREMIUM LINEN & DÉCOR
HIGH-SPEED WIFI FOR ALL GUESTS
STATE OF THE ART LCD PROJECTOR & SCREEN
MICROPHONE & PODIUM
BACKGROUND MUSIC
FULL ACCESS TO SPACE ONE HOUR BEFORE THE EVENT

**AVAILABLE MONDAYS - THURSDAYS
BASED ON A MINIMUM OF 60 GUESTS
ROOM RENTAL FEE WILL APPLY**

**PRICES DO NOT INCLUDE 15% SERVICE CHARGE OR APPLICABLE TAXES
PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

COCKTAIL RECEPTION PACKAGES

MENU 1

\$32.95 PER PERSON

CHOICE OF 6 CANAPES
(4 PIECES PER PERSON)
CHOICE OF 3 SMALL PLATES
(3 PER PERSON)
FRUITED WATER STATION

MENU 2

\$40.95 PER PERSON

CHOICE OF 3 CANAPES
(3 PIECES PER PERSON)
CHOICE OF 2 SMALL PLATES
(2 PER PERSON)
CHOICE OF ONE (1) FOOD STATION
FRUITED WATER STATION

MENU 3

\$49.95 PER PERSON

CHOICE OF 6 CANAPES
(4 PIECES PER PERSON)
CHOICE OF THREE (3) FOOD STATIONS
MODERN VEGETABLE GRAZING PLATTER
SIGNATURE MOCKTAIL FOR GUESTS
PREMIUM LIGHTING WITH
CUSTOM BRANDING
FRUITED WATER STATION

LET US KNOW MORE!!

OUR DEDICATED EVENT SPECIALISTS WILL WORK WITH YOU TO CUSTOM-DESIGN A PACKAGE THAT PERFECTLY SUITS YOUR NEEDS AND EVENT VISION

CANAPE SELECTION





CLASSIC

ROASTED TOMATO BRUSCHETTA

MAC & CHEESE FRITTERS WITH SPICY KETCHUP

BABY MOZZARELLA, KALAMATA OLIVE & GRAPE TOMATO SKEWER

PARMESAN CRISPS STUFFED WITH GLAZED SPINACH

VEGETABLE SPRING ROLL

GOAT CHEESE, ROASTED FIG & CANDIED PECAN CROSTINI

FRIED RISOTTO BALLS

SWEET POTATO & CORN FRITTERS

TARRAGON AIOLI, PEA SHOOTS

CRISPY ZUCCHINI & FETA FRITTERS

FRESH MINT YOGURT CREMA

BATTERED BAJA FISH TACO SKEWER

SPICY MANGO AIOLI

PULLED CHICKEN TACO

BRAISED CHICKEN, SWEET CORN, POBLANOS, CILANTRO CREMA



MODERN

MINI YORKSHIRE & BEEF SLIDERS
WITH CREAMY HORSERADISH & GRAVY

GRILLED LAMB BURGER
WITH HARISSA AIOLI, ARUGULA
& CRUMBLLED FETA

MINI BEEF SLIDERS WITH OLD CHEDDAR
& SAUTÉED ONIONS ON BRIOCHE BREAD

BUTTERMILK CHICKEN SLIDER
CLASSIC BUTTERMILK FRIED CHICKEN,
BRIOCHE BUN, SIRACHA MAYONNAISE,
ARUGULA, PICKLED RED ONION

GRILLED SHRIMP & FETA TOSTADA
ROASTED TOMATO & FENNEL SALSA

**CRISPY BOURBON BBQ GLAZED
PORK BELLY BITES**
SLOWED COOKED 5 SPICE RUB,
TOSSED IN OUR HOUSEMADE SAUCE

MINI SHRIMP COCKTAIL
ZESTY COCKTAIL SAUCE

**SWEET & SPICY CAJUN
CHICKEN WING LOLLIPOPS**
SMOKED HOUSEMADE RANCH DRESSING

CHICKEN SATAY
WITH SPICY GINGER PEANUT SAUCE

BEEF BIRRIA TOSTADA
BRAISED MEXICAN STEW, CILANTRO CREAM,
CRUMBLLED COTIJA CHEESE, PICKLED RED ONION

JACKFRUIT "BBQ PORK" SLIDER
SLOW COOKED JACKFRUIT, SMOKEY BBQ SAUCE,
CRISPY SHALLOTS, TARRAGON VINAIGRETTE SLAW
- VEGAN -

POPCORN SHRIMP CONES
ROCK SHRIMP, LIGHT BATTER,
CREOLE MAYO PIPETTE, BAMBOO CONE



DESSERT CANAPES

HOUSEMADE GLAZED DONUT HOLES (2 PER ORDER)

GLAZED IN LOCAL HONEY, TOASTED PISTACHIOS, CINNAMON

LEMON TARTLETS

SWEET LEMON CUSTARD, TORCHED MERINGUE CAP

MINI TIRAMISU JAR

VANILLA BEAN WHIPPED CREAM, MASCARPONE CUSTARD, ESPRESSO,
KRAKEN RUM SOAKED LADY'S FINGERS, COCOA POWDER, SHAVED CHOCOLATE

WATERFRONT ICE CREAM COOKIE SANDWICHES

OUR MOST POPULAR DESSERT!

CHEESECAKE LOLLIPOPS

FRENCH VANILLA BEAN CHEESECAKE, DIPPED IN WHITE &
DARK CHOCOLATE. RASPBERRY COULIS





SMALL PLATES





SMALL PLATES

SOUTHERN MAC N CHEESE WITH CRISPY CHICKEN SKIN CRUMBLE

CAJUN SHRIMP & GRITS

MINI FRIED CRISPY CHICKEN & WAFFLES

MINI POUTINE

WATERFRONT VEGAN SALAD

ARUGULA, KALE, ROMAINE, HERBS, QUINOA, BEET HUMMUS, ROASTED GRAPES,
BABY CUCUMBERS, CHICK PEAS, BELL PEPPERS, SHALLOT DRESSING

GRILLED STEAK FRITES WITH SPICY AIOLI

JERK CHICKEN TOSTADA WITH MANGO SALSA

MINI CHARCUTERIE BOARD



FOOD STATIONS



TACO STATION

AFTER EXPERIENCING AUTHENTIC AL PASTOR,
WE WERE INSPIRED TO CREATE THIS AMAZING STATION!
FLOUR & CORN TORTILLAS

(CHOICE OF 3)

AL PASTOR

ACHIOTE MARINATED PORK, DICED WHITE ONIONS,
FRESH CILANTRO, PINEAPPLE

CARNE ASADA

CHIPOTLE MARINATED FLANK STEAK, DICED WHITE ONIONS,
CILANTRO, SALSA ROJA

PRAWN

ANCHO-CHILI CRUSTED PRAWNS, CHOPPED CABBAGE,
LIME AIOLI, CRISPY SHALLOTS, CILANTRO

GRILLED JERK CHICKEN

ORGANIC CHICKEN THIGHS MARINATED FOR 24 HRS AND
GRILLED OVER PIMENTO CHARCOAL,
FRESH HABANERO MANGO SALSA, CHOPPED CABBAGE

SOFRITAS

ROASTED CAULIFLOWER & SWEET POTATO, SPICY TOMATO
GUAJILLO SAUCE, FRESH CORN & BLACK SALSA



SLIDER STATION

OUR SLIDER STATION IS A GREAT VARIETY OF DIFFERENT TYPES OF FAVOURITE BURGERS, FROM CLASSIC BACON & CHEDDAR, TO OUR VERSION OF THE FAMOUS “IN-N-OUT” BURGERS. EITHER WAY, WE HAVE YOU COVERED!

ALL SLIDERS COME WITH OUR SIGNATURE HOUSE MADE POTATO CHIPS

(CHOICE OF 3)

FAMOUS “IN-N-OUT” BEEF SLIDER

SMASHED CHUCK & SHORT RIB PATTY, FAMOUS SAUCE,
AMERICAN CHEESE, WHITE SESAME BRIOCHE

BUTTERMILK CHICKEN SLIDER

CLASSIC BUTTERMILK FRIED CHICKEN,
BRIOCHE BUN, SIRACHA MAYONNAISE,
ARUGULA, PICKLED ONION

CANADIAN CHEESEBURGER SLIDER

SMASHED CHUCK BEEF PATTY, AGED CHEDDAR,
MAPLE BACON, PICKLE, BRIOCHE BUN

PORK BELLY SLIDER

5 SPICE RUB, BRAISED THEN GRILLED, MISO GLAZE,
PICKLE RED ONION, PAPRIKA AIOLI,
PEA SHOOTS, BLACK SESAME BRIOCHE

JACKFRUIT “BBQ PORK” SLIDER

SLOW COOKED JACKFRUIT, SMOKEY BBQ SAUCE, CRISPY
SHALLOTS, TARRAGON
VINAIGRETTE SLAW

SLOW ROASTED BEEF BRISKET SLIDER

SMOKED AND SLOW ROASTED FOR 15 HOURS,
UNCLE PAULIE’S BBQ SAUCE,
HOUSEMADE BREAD PICKLES, BRIOCHE BUN





FRESH PAPPARDELLE PASTA STATION

HOUSE MADE FRESH EGG PASTA BOILED AT STATION
AND PREPARED TO ORDER

SERVED WITH HOUSEMADE FOCACCIA BREAD

(CHOICE OF 2)

**SPICY PUTTANESCA RAGU WITH
LOCAL NARDINI SAUSAGE**

**CLASSIC CARBONARA SAUCE WITH
PROSCIUTTO WAFER**

**WHITE CLAM SAUCE WITH
HERBED BREAD CRUMB TOPPING**

SPRING PEAS WITH WHITE SAUCE

**GRILLED CHICKEN PESTO WITH
OVEN ROASTED CHERRY TOMATO**

ROMAN CACIO PEPE, LOCAL PECORINO CHEESE

SEASONAL VEGETABLE MARINARA

POUTINE STATION

HOUSE CUT PEI POTATOES,
FRIED TWICE & SUPER CRISPY

SERVED IN INDIVIDUAL BOXES FOR A
CLASSIC EXPERIENCE!

(CHOICE OF 3)

CLASSIC MONTREAL STYLE

CRISP FRIES, TRADITIONAL QUEBEC FARM CHEESE CURDS,
BLACK PEPPER DEMI-GLACE

SOUTHERN BBQ

CRISP FRIES, TRADITIONAL QUEBEC FARM CHEESE CURDS,
SMOKED CHEDDAR, PULLED PORK,
UNCLE PAULIE'S BBQ SAUCE, DEMI-GLACE, GREEN ONION

"IN-N-OUT" ANIMAL FRIES

CRISP FRIES, VILLAGE CHEESE CO. CHEESE CURDS,
AMERICAN CHEESE SAUCE,
FAMOUS BURGER SAUCE, CARAMELIZED ONIONS

GREEK FRIES

CRISP FRIES, LEMON HERBED OLIVE OIL,
TANGY FETA CHEESE, TZATIKI,
CHOPPED TOMATOES, CRISPY GYRO BITS

KOREAN-STYLE

POPCORN FRIED CHICKEN

CRISP FRIES, TRADITIONAL QUEBEC FARM CHEESE CURDS,
ROASTED CHICKEN GRAVY, GREEN ONIONS, SAMBAL



DETROIT STYLE PIZZA STATION

INSTANTLY RECOGNIZABLE BY ITS SQUARE SHAPE AND THICK DEEP-DISH CRUST!

Detroit style pizza got its start in the mid 1940's thanks to soldiers returning home after WWII. Rather than using traditional round pans, in true motor city fashion, the originators baked their pizza in square blue steel automotive pans that allowed the outer edges of cheese to caramelize, forming a delicious golden brown cheese barrier around the perimeter of the pie. For decades, Detroit pizza remained relatively unknown outside the region. While travelling, we fell in love with this pizza, so here is our own version of it!

**SERVED WITH OUR HOUSE MADE ROASTED GARLIC AIOLI, CHIPOTLE AIOLI,
ROQUEFORT BLUE CHEESE DIP & ROASTED JALAPENO FETA DIP**

(CHOICE OF 3)

D-TOWN DELUXE

CLASSIC PEPPERONI,
LOCAL SALERNO MOZZARELLA CHEESE,
MUSHROOMS, RED ONIONS, GREEN PEPPERS

MARGHERITA

FRESH SAN MARZANO SAUCE, FRESH BASIL
DRIZZLE, ROASTED GARLIC,
FRESH SALERNO MOZZARELLA

THE MARLEY

JERK CHICKEN, GRILLED PINEAPPLE, ROASTED
JALAPENOS, MONTERREY JACK CHEESE,
BALSAMIC & KRAKEN RUM GLAZE

BBQ CHICKEN

GRILLED BBQ CHICKEN BREAST, CARAMELIZED
ONIONS, SMOKED CHEDDAR CHEESE

CLASSIC PEPPERONI

SAN MARZANO TOMATO SAUCE,
LOCAL SALERNO MOZZARELLA CHEESE

CANADIAN EH!

MAPLE GLAZED DOUBLE SMOKED BACON,
PEAMEAL BACON, THREE CHEESE BLEND,
WHITE "KD" SAUCE

PLANT BASED

ROASTED GARLIC & HERBS,
ROASTED TOMATOES, GRILLED ZUCHINI,
ROASTED CREMINI MUSHROOMS, FRESH BASIL,
ROASTED PEARL ONIONS,
BALSAMIC REDUCTION





BAR ADD-ONS

SIGNATURE COCKTAILS

2 OZ.

THE WATERFRONT MARGARITA \$10

TRADITIONAL SILVER TEQUILA, FRESH SQUEEZED LIME AND WATERMELON JUICE, AGAVE NECTAR, SWEET & SALTY RIMMED GLASS, TORCHED LEMON SLICED

CHERRY OLD FASHIONED \$10

BOURBON, BITTER, CHERRY, BRANDY, SUGAR, ORANGE

GINGER JACK \$10

JACK DANIELS, CANDIED GINGER SIMPLE SYRUP, FRESH LEMON

CLASSIC FRESH MOJITO \$10

CUBAN RUM, FRESH LIME & MINT, SELTZER AND SPLASH OF SIMPLE SYRUP

LOCAL CRAFT BEER

COLLECTIVE ARTS LUNCH MONEY \$9

BLONDE-ALE , CRISP, REFRESHING AND WELL BALANCED LUNCH MONEY DELIVERS ALL THE QUALITY, TASTE AND AUTHENTICITY OF A WELL-CRAFTED BEER

COLLECTIVE ARTS RHYME & REASON \$9

CITRA PALE ALE SHOWCASES THE VERY BEST HOPS HAVE TO OFFER



ENHANCE YOUR NEXT CORPORATE EVENT,
SOCIAL GATHERING, PRIVATE PARTY OR
WEDDING WITH THE EXTRAORDINARY QUALITY AND
PROFESSIONALISM PROVIDED BY
THE WATERFRONT EVENT & CONFERENCE CENTRE

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