



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:

SIX (6) 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

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## 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

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## 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  
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 SLIDERS**  
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 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**

**SPICY 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  
& 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 HOUSEMADE 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 SLIDER

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

## 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

HOUSEMADE FRESH EGG PASTA  
BOILED AT STATION & 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 QUÉBEC FARM CHEESE CURDS, BLACK PEPPER DEMI-GLACE

## SOUTHERN BBQ

CRISP FRIES, TRADITIONAL QUÉBEC 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 QUÉBEC 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 HOUSEMADE 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 ZUCCHINI,  
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 & 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 & SPLASH OF SIMPLE SYRUP

# LOCAL CRAFT BEER

## **COLLECTIVE ARTS LUNCH MONEY \$9**

BLONDE-ALE, CRISP, REFRESHING & WELL-BALANCED, LUNCH MONEY DELIVERS ALL THE QUALITY, TASTE & 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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