



**Plan your Corporate Meeting
and Workshop Event
at the New Milton Banquet
and Conference Centre**

Contact Information:

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ADDRESS:
3090 Steeles Ave. West, Milton, Ontario L9T 2V3

Meetings and Workshops

All food menus & beverage package includes:
a 4 hr Room Rental, Linen and Uniformed Staff
based on the a food & beverage minimum spend per room.

Set Up/Linens Includes:

*A selection of white or black table linens and
an array of napkin colours to choose from.*

*A Registration/Presentation Tables, Gift/Awards Tables and Buffet Tables
Private room to securely store your personal belongings
Uniformed bartender and staff to service your event,
including room preparation with pre-set tables & clean up.*

*NOTE: Extend your half day room rental up to a full day 8hr
room rental with service at an additional fee*

Optional Beverage Packages are available upon request:

Unlimited (8hr) Non-Alcohol Pop, Juice, Coffee & Tea Package

Open Bar Service based on 4 hours
Cash or Consumption Bar Set Up Fee**

Audio/Visual Package includes projector and full size screen
(Ensure your laptop has an HDMI connection)

On site Technician available upon request.

**prices above subject to additional 15% set up fee and 13% HST*



BREAKFAST MENUS

Quick Start

A variety of freshly baked muffins, breakfast pastries and buttery croissants with butter and assorted jams.

Basket of assorted whole fruits.

Freshly brewed coffee, special blend teas and assorted fruit juices
(Minimum of 50 people)

Morning Continental

A variety of freshly baked muffins, breakfast pastries, buttery croissants and fruit-topped Danishes accompanied by butter, assorted jams and preserves.

Assortment of Individual yogurts.

Crunchy granola with low fat milk.

Basket of assorted whole fruits OR Fresh sliced seasonal fruit platter.

Freshly brewed coffee, special blend teas and assorted fruit juices.
(Minimum of 50 people)

Great Canadian Breakfast Buffet

Fluffy scrambled eggs, with

Crispy bacon, and lightly seasoned home fried potatoes,

Choice of warm-and-syrupy French toast OR Buttermilk Pancakes.

OR UPGRADE to Belgian waffles with fresh berries and whipped cream*

A Variety of freshly baked muffins, breakfast pastries, buttery croissants and fruit-topped Danishes accompanied by butter, assorted jams and preserves.

Freshly brewed coffee, special blend teas and assorted fruit juices.

(Minimum of 50 people)

All menu prices are subject to 15% Service Fee and 13% HST

All menu prices are subject to change without notice.



BREAKFAST MENUS

Corporate Breakfast Buffet

Fluffy scrambled eggs, crisp bacon or Canadian peameal bacon
and golden-browned farmers sausages,
seasoned home-fried potatoes and toast,

Fresh sliced seasonal fruit platter, individual serving assorted yogurts with granola,

French Toast OR Buttermilk pancakes with Canadian Maple syrup and seasonal fruit
toppings, Assorted freshly baked muffins, breakfast pastries, assorted fruit-topped
Danishes, buttery croissants with butter, jam and preserves

Freshly brewed coffee, special blend teas and assorted fruit juices
(Minimum of 50 people)

Heritage Breakfast Buffet

Our Quick Start Buffet including hot dishes,
our own spinach Florentine on English muffin with scrambled egg,
steamed spinach, caramelized onions and sautéed mushrooms topped with
hollandaise including golden-brown farmers sausages and
Seasoned home-fried potatoes.

Freshly brewed coffee, special blend teas and assorted fruit juices
(Minimum of 50 people)

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BREAKFAST MENUS

Add a second entrée choice to your hot breakfast buffet:

Open faced sandwich with egg, black forest ham and cheese
with hollandaise on rye bread

Open faced western with egg, cheese, diced ham, fresh onion and sweet
pepper with hollandaise on rye bread

Spinach Florentine with scrambled eggs, cheese, steamed spinach, caramelized
onions and mushrooms with hollandaise on English muffin

Smoked salmon Florentine with scrambled eggs, steamed spinach and
hollandaise on English muffin

Italian sausage—mild homemade chunks of sausages with sweet peppers
and sautéed onions

Mini quiches — assorted warm quiches including cheese broccoli amongst them

Frittata squares—Deep dish grilled vegetables frittata

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CORPORATE ALL-DAY PACKAGE

(Based on 8-hour meeting)

Pitcher of water and fountain pop on each table.

Choice of Breakfast Buffet:

Quick Start Breakfast Buffet

Assorted chilled fruit juices, freshly brewed coffee, special blend teas
Freshly baked breakfast pastries including buttery croissants
with jams and preserves

-OR-

Quick Start Breakfast Buffet

Assorted chilled fruit juices, freshly brewed coffee, special blend teas
Freshly baked muffins, yogurt, granola and seasonal fruit toppings

Mid-Morning Break

Replenishment of freshly brewed coffee and specialty teas

Choice of Lunch Buffet:

Hot Roast Beef - Build your own sandwich with assorted fresh buns, hot roast beef, hand chopped fresh classic Caesar salad, assorted toppings with horseradish and gourmet mustard

-OR-

Deli Style Meat and Cheese - Build your own sandwich with assorted fresh rolls and breads, hand chopped tossed salad with choice of 3 dressings, sliced deli meat platters and cubed, wedged sliced deli cheese with assorted toppings and condiments

-OR-

Mediterranean Delight with fresh vegetable crudités, Mediterranean spreads including hummus, roasted pepper dip and baba ganoush with assorted flat breads and rolls, soup of your choice, hand chopped tossed salad with 3 choices of dressings

-OR-

Hot Dog and Hamburgers - all beef hot dogs, hamburgers, veggie burgers with fresh buns and sliced deli cheese, assorted toppings and condiments, sliced tomatoes, iceberg lettuce, dill pickles, hot pepper rings. Served with French fries.

Afternoon Break

Replenishment of freshly brewed coffee and specialty teas
and platters of assorted freshly baked gourmet cookies.

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LUNCH BUFFET MENUS

Working Lunch

Crudités Platter with dips,
Tossed mixed greens with chef's dressings.

A Variety of sandwiches made with an assortment of
whole grain breads and wraps including:
Assorted deli meats, egg, tuna and salmon salad,
and grilled vegetable wraps
with variety of complimenting condiments.

Seasonal sliced fresh fruit OR assorted squares, cookies and pastries

Freshly brewed coffee and Special blend teas.
(Minimum of 50 people)

Pasta Working Lunch

Fresh dinner rolls and butter,
Crudités Platter with dips,
Tossed mixed greens with chef's dressings.

Choice of Pasta: Penne, Farfalle, Fusilli with
Choice of a 2 Homemade Sauce:
Tomato Basil, Alfredo, Rose, Bolognaise, alla Vodka.

Platters of freshly baked Italian White Focaccia pizza

Seasonal sliced fresh fruit platter OR assorted squares, cookies and pastries.

Freshly brewed coffee and Special blend teas.
(Minimum of 50 people)



LUNCH BUFFET MENUS

Full Working Lunch LUNCHEON BUFFET

Fresh dinner rolls and butter,
Crudités Platter with dips,
Tossed mixed greens with chef's dressings.

Choice of Pasta: Penne, Bowtie or Fusilli with

Choice of 2 Homemade Sauce:
Vegan Tomato Basil, Rose, Alfredo, Bolognese, A la Vodka

WITH

Choice of One Entree

OR

Choice of Two Entrees

Roast Beef au Jus,
Chicken coq-aux-vin,
Chicken stir fry,
Breaded Chicken Cutlet with Lemon,
Breaded Fillet of Sole with Lemon,
Roasted Ontario Pork Loin with Apricot demi-glace

Accompanied with medley of fresh steamed vegetables

Choice of oven roasted seasoned potatoes OR chef's blend rice pilaf

Seasonal sliced fresh fruit platter OR assorted squares, cookies and pastries.

Freshly brewed coffee and Special blend teas.
(Minimum of 50 people)



SALAD

Creamy Broccoli and Raisin

Black Beans and Roasted Corn Pasta Salad

Greek Salad With Kalamata Olives and Feta Cheese

Italian Pasta Salad with Grilled Vegetables and Roma Tomatoes

Red Skinned Creamy Caesar Potato Salad

Asian Coleslaw with Rice Noodle Salad

* * *

SOUP

Roasted Butternut Squash
finished with cream and chives (G free)

Beef & Barley
Slow cooked ribeye and toasted barley in a tomato broth and fresh herbs (G/D Free)

Potato Leek
assorted red and Yukon gold potatoes and fresh leeks (G/D free)

Creamy Mushroom
Creamy mushroom with blended mixed mushrooms and cream

Red Lentil
Slow cooked with light spices and tomato broth (G/D free)

Roasted Pumpkin & Sweet Potato
Roasted pumpkin and sweet potato with coconut cream and garnish with scallions
(G/D free)

Classic Cream of Broccoli
Made to perfection with fresh broccoli and Yukon gold potatoes (G free)

G= Gluten D= Dairy





COCKTAIL RECEPTION

Set up and 4 hour Service, Hall rental and Linens

Stationary Items:

Assorted signature dips with basket of pita triangles
Fresh vegetable crudité and dip
Homemade focaccia style red and white pizza

Circulated Hors d'oeuvres & Cold Canapes

includes 4 options: 2 your choice and 2 Chef's choice from the list below

Mini Arancini Balls

Italian style risotto balls served a marinara dip

Beef Crostini

Thinly sliced roast beef over garlic crostini with fresh strawberry and cracked peppers

Salt and Pepper Calamari

Seasoned deep fried calamari served with dipping sauce

Melon Prosciutto Skewers

Melon cubes wrapped in prosciutto

Cajun Meatballs

Delicious spiced meatballs served with a tomato relish

Mini Tacos

Wonton wrappers filled seasoned ground beef and cheese

Sriracha Lime Chicken

Chicken marinated in sriracha and lime

Caprese Skewer

Skewer layered with fresh basil, cherry tomatoes and bocconcini drizzled with balsamic reduction

Tempura fish fillet

Tempura battered fish served with sweet chilli sauce

Stuffed Cucumber

Slice of cucumber filled with Quinoa and diced fresh vegetables and herbs

Mini Samosa

Vegetable stuffed in a puff pastry

Sausage Skewers

Roasted homemade mild Italian sausage

Vegetable Spring Rolls

Vegetable in a thin wafer wrap

Beef Satay

Beef cubes served with a peanut butter sauce

Shrimp Shooter

Garlic Shrimp over gazpacho shooter

Puff Pastry

Stuffed with ricotta & mushrooms

Mini Bruschetta

Tomato basil with garlic olive oil on a mini crostini

Pricing is based on room minimums with 2 hour food service

Enhance your reception with any of the following upgrades:

International & Domestic Cheese Display
Chocolate Fountain
Sliders with condiments
Poutine Fries
Seasonal Fresh Fruit Platters
Assorted European Pastries, Squares and Cookies with Coffee & Tea
Candy Bar

PLATTERS

Each of our platters serves as follows:

Small 15-20 people

Medium 30-35 people

Large 40-45 people

Veggie Crudités & Dip

Market fresh cut vegetables accompanied by our Chef's selection of signature dips

Sm \$59.95 Med \$89.95 Lg \$109.95

Canadian & Continental Cheese Board

The finest selection of domestic and imported cheese decorated with seasonal fresh fruits, crackers and biscuits

Sm \$99.95 Med \$169.95 Lg \$219.95

Fresh Sliced Seasonal Fruit Platter

Assortment of sliced seasonal fresh and berries

Sm \$69.95 Med \$99.95 Lg \$139.95

Assorted European Pastries and Mini Sweets

(1.5pp) Individual portions of assorted delectable French and Italian pastries

Sm \$99.95 Med \$149.95 Lg \$179.95

Assortment of mini sandwiches and wraps

Roast beef, black forest ham, Italian cold cuts, tuna salad, egg salad, grilled vegetables and salmon salad sandwich accompanied by a platter of cheese with pickles, sliced tomatoes and gourmet mustard. (3 halves per person)

Sm \$99.95 Med \$149.95 Lg \$179.95

Assortment of Cookies & Squares

Assortment of Chocolate Chip, Oatmeal, Nanaimo, Butter Tart, Double Fudge, Carrot and Date Squares

Sm \$49.95 Med \$69.95 Lg \$99.95

Bruschetta Platter

Classic style– Freshly Diced Tomatoes tossed with Garlic & Fresh basil drizzled with extra virgin olive oil served over toasted crostini

Sm \$69.95 Med \$119.95 Lg \$149.95

Gourmet Dips & Spread with Pita, Baguette & Nacho Triangle

Roasted red pepper and parmesan, artichoke and asiago dip, authentic Mediterranean hummus, salsa served with toasted pita triangle, artisan baguette and tri color nachos.

Sm \$79.95 Med \$139.95 Lg \$179.95

Pub Style Combo Platter

Chicken wings, veggie sticks, French fries, breaded chicken fillet and nacho chips; served with plum sauce, BBQ sauce, hot sauce, salsa and ranch dressing

Sm \$129.95 Med \$219.95 Lg \$269.95

European Bread Pizza

An assortment of focaccia style bite size squares including tomato & cheese, spiced pepperoni, cheese and prosciutto, homemade mild sausage, fresh grilled vegetables and your choice of fresh rosemary olive oil and garlic pizza

Serves 10-15 \$29.95

*Looking to enhance your guest experience?
We recommend adding passed or hot Hors d'oeuvres.
Ask for our selection list.*

Prices are subject to a service fee and HST. Room rental will apply.
Menu items are subject to change without notice.

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A LA CARTE ITEMS

Refreshed Brewed Coffee, Specialty Blend Teas, Soft drinks and Juice
\$2.50 per person per break or \$4.95 per person full day including breaks

Bottled Beverages

Assorted Chilled Fruit juices (300ml)	\$2.50 each
2% white milk (carton 250 ml)	\$2.95 each
Chocolate milk (carton 250 ml)	\$2.95 each
Ice Tea and Lemonade (bottle)	\$2.50 each
Assorted Canned soft drinks	\$2.50 each
Bottled Water	\$2.25 each
Bottled Mineral Water (330 ml)	\$2.50 each

Healthy Snack Break

Individual assorted fruit yogurt	\$2.50 per person
Individual assorted granola bars	\$2.50 per person
Whole fresh seasonal fruit	\$2.95 per person
Mixed Seasonal Berries	\$5.95 per person
Fresh Fruit Salad	\$4.95 per person
Fresh Fruit Kababs	\$29.95 per dozen

The Munchies Break

Baskets of Popcorn	\$3.95 per person
Baskets of Potato Chips	\$3.95 per person
Baskets of Rice Chips	\$5.95 per person
Baskets of Pretzels	\$3.95 per person
Bowls of Peanuts	\$4.95 per person
Platter of cookies	\$49.95/2 dozen
Platter of assorted pastries	\$64.95/2 dozen
Assortment of Chocolate Bars	\$29.95/dozen
Assortment of Ice Cream Bars	\$32.95/dozen
Variety of Dips (hummus, bubba ganoush, tzatziki, salsa) with baskets of pita triangles....	\$6.95 per person

Prices are subject to 15% Service Fee and 13% HST
A-la-Carte Items must accompany the above menus.



A La Carte Menu

Customize your menu by selecting one item per category for a 3 course sit down plated menu.
Pricing is based on a minimum of 60 ppl.

STARTERS

Salad

- House salad** **\$2.95**
Mixed greens with tomatoes, cucumbers and shaved carrots with your choice of balsamic, raspberry vinaigrette or Chef's Italian signature dressing
- Caesar salad** **\$3.95**
Romaine with classic Caesar and croutons
- Greek salad** **\$4.25**
Mixed greens with tomatoes, cucumber, feta cheese and Kalamata olives with Chef signature dressing

Antipasto Plate

\$5.25
includes prosciutto melon, artichoke hearts and olives, bocconcini and tomato

Soup

- Butternut squash** **\$3.95**
Roasted butternut squash finished with cream and chives
- Potato leek** **\$3.95**
Creamy potatoes and fresh leeks finished with chives
- Creamy mushroom** **\$3.95**
Mushrooms blended with cream finished with parsley
- Roasted Pumpkin** **\$3.95**
With sweet potato and coconut cream

MAIN ENTRÉE

*All mains served with choice of rice pilaf, roasted *or* mashed potato with grilled *or* steamed seasonal vegetables.*

- Chicken Parmesan** **\$24.95**
Chicken breaded and fried served with tomato sauce and cheese
- Grilled Chicken Breast** **\$25.95**
8oz chicken grilled with a mushroom sauce, roasted garlic parmesan cream, Tuscan pesto sundried tomato, roasted garlic herb cream sauce, fresh sage gravy or coq au vin
- Stuffed Chicken** **\$27.95**
Chicken breast stuffed with 3-cheese and fresh herbs, ricotta cheese and spinach or sundried tomato and goat cheese. Served with your choice of roasted garlic parmesan cream, fresh sage gravy or roasted garlic herb cream sauce
- Chicken Supreme** **\$31.95**
Breast of chicken stuffed with your choice of sundried tomato goat cheese, ricotta cheese and fresh spinach or parmesan risotto and sundried tomato. Served with your choice of roasted garlic parmesan cream, fresh sage gravy or roasted garlic herb cream sauce
- Roast Turkey** **\$26.95**
Boneless roast of turkey sliced thinly served with stuffing and fresh sage gravy
- Veal Parmesan** **\$25.95**
Veal breaded and fried served with tomato sauce and cheese
- Veal Scaloppini** **\$27.95**
Thin veal scaloppini served with your choice of mushroom Marsala wine, mushroom fresh rosemary sauce, saltimbocca with prosciutto thyme sauce or red wine demi-glace
- Roasted Rack of Veal** **\$33.95**
Grilled bone-in veal rack served with rosemary jus or mushroom demi-glace
- Roasted Pork Loin** **\$24.95**
Dry rub slow roast pork loin served with your choice of fresh sage gravy, Moroccan apricot demi-glace, fresh rosemary red wine reduction or sweet apple cider demi-glace
- Roast Beef** **\$28.95**
Well-seasoned sliced beef served with our signature fresh herbs au jus
- AAA New York Strip Loin** **\$31.95**
Well-seasoned slow roast strip loin served with your choice of fresh herbs au jus or our signature demi-glace
- Prime Rib** **\$33.95**
Well-seasoned slow roast prime rib served with your choice of fresh herbs au jus or our signature demi-glace
- Sole Fillet** **\$22.95**
Pan fried served with fresh herb lemon sauce or simply with lemon wedges
- Salmon Fillet** **\$24.95**
Oven roasted fresh fillet of salmon served with your choice of fresh herb lemon sauce, fresh herbs and olive oil drizzled or maple glazed salmon fillet

DESSERT

Cheesecake, Ice Cream Crepe or Apple Blossom—\$2.95 each
Tartufo, Tiramisu or Sorbet with Fresh Berries— \$3.95 each
Served with freshly brewed coffee, espresso and tea*

Your menu will include a pitcher of Soft Drink and Water per table.



New Exclusive Package Upgrades

Enhance your experience with *any* of our package upgrades below:

Optional Services Available Upon Request.

- ~ Upgrade to include hors d'oeuvres
- ~ Non-alcohol Punch Fountain upon arrival
- ~ Candy Table and Popcorn Machine
- ~ Individual Bottles of Wine with dinner

- ~ Personalized Backdrop
- ~ Upgraded Linen and décor finishing's for Head Table and Cake Table
 - ~ Installation of White or Black Chair Covers; or color of choice
 - ~ Set up and removal of Chivari Chairs
 - King & Queen White Leather Chairs
- ~ Centerpieces Rentals and Fresh Floral per Guest Table
 - ~ Chandeliers or String Lights

- ~ Audio & Visual equipment available for speeches and presentations
 - ~ Pianist or iPod plug in
- ~ Outside Entertainment/DJ OR Your DJ with In-House Connection

* * *

Book any of our exclusive vendors at a preferred rate!

Two-Hour Photo booth by Captured Memories Photography

with backdrop, fun props and live prints
(Valued at \$799)

DJ Services - Bronze Package

DJ with connection to In-House DJ System, MC Services (if required),
House Audio System, Standard Room Lighting
(Valued at \$1,195)

Specialty Cakes by Irene's Celebrity Cakes

Fresh Two Tiered Special Occasion Cake or a Slab Cake

Vanilla, Chocolate, Strawberry Shortcake, Lemon, Carrot Cake, Red Velvet
Includes Delivery and Set up as well as cut & serve service from the venue
(Valued at \$375)



Contract Details

All deposits are non-refundable and will be deducted from your final billing.

Deposit Structure

First Deposit \$

Date:

Receipt:

The contract requires \$1,000.00 to hold the date and room based on a minimum guaranteed number of adults per room upon signing.

We will accept Cash or Cheque payments.

Visa, MasterCard or Direct Debit for the initial deposit only.

Second Payment \$

Date:

Receipt:

Made no later than 4 weeks prior to the event, 50% of total estimated cost will be due.

We will accept Cash or Cheque payments.

Also, due at this time will be the final selection of linen and décor, menu details, guest numbers, floor plan, beverage package etc.

Any changes within 7 days of your event may be subject to a \$50 administration fee

Third Payment \$

Date:

Receipt:

Due no later than 3 days following your event and this represents the remaining 50% of total estimated cost as stated on the contract. We will accept Certified Cheque, Bank Draft, e-Transfer or cash.

***Exception made for a Consumption Bar which will be due at the end of your event by credit card or cash.*

Final Payment \$

Date:

Receipt:

Final payment is due by the end of the next month following your event and this represents any other remaining balance owing. We will accept Certified Cheque, Bank Draft, e-Transfer or cash for the final payment.

Pricing Policy

Children (under 12 months are free)

Free if no menu or guest seating is required

Kid's Meal (ages between 2-11 yrs)

Will receive a 15% discount off the adult price

***Rates for children are applied after the minimum guaranteed adults are fulfilled as stated on the contract.*

Acknowledged & Accepted by:

Print Name

Signature

MBCC: _____

Date: _____