



**Plan your Social Event or  
Special Celebration  
at the  
New Milton Banquet &  
Conference Centre**

**Contact Information:**

Office: 905-864-8445  
[www.miltonbanquets.com](http://www.miltonbanquets.com)

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

# 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 50 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 & 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** \$26.95  
*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** \$26.95  
*Veal breaded and fried served with tomato sauce and cheese*

**Veal Scaloppini** \$28.95  
*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*

**Grilled Veal Chop** \$33.95  
*Grilled bone-in veal chop served with rosemary jus or mushroom demi-glace*

**Rack of Lamb** \$33.95  
*Seasoned pan roasted rack of lamb served with rosemary jus or apricot mint 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*

**Grilled Beef Tenderloin** \$35.95  
*Bacon wrapped medium 7oz beef tenderloin served with fresh herb demi-glace (add 2 jumbo shrimp for an additional \$6.95)*

**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*

**Sole Fillet** \$24.95  
*Pan fried served with fresh herb lemon sauce or simply with lemon wedges*

**Salmon Fillet** \$26.95  
*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 Platter of Assorted Pastries per table — \$3.95 each  
Served with freshly brewed coffee, expresso and tea\*

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



# Celebration Menu

This menu offers a choice of service,  
sit down individually plated or buffet style.  
Served with dinner pitcher of ice water and soft drink.  
Served with dessert and freshly brewed Coffee, Tea and Espresso.

## **Sit-Down Service**

Assorted Rolls and Butter

### ***Choice of:***

Chef's Signature Soups or Salad

### ***Choice of:***

Penne or Bowtie Pasta  
with choice of

Chef's signature pasta sauce  
(Tomato Basil, Rose, Alfredo, Bolognese,  
Alla Vodka or Creamy Pesto)

### ***Choice Menu of One:***

Grilled Chicken Breast, Roast Pork Loin,  
Roast Turkey, Strip Loin of Beef au jus, Salmon Fillet  
Vegetarian/Vegan Option Available upon request\*

*\*Upgrade to a Preselected Guest Choice  
(maximum of 3 options for additional \$2.95pp)*

## **Buffet Style**

Assorted Rolls and Butter

Fresh Garden Salad with  
Assorted homemade dressings

### ***Choice of One Pasta & Two Sauces:***

Penne, Bowtie, Cheese Tortellini  
*Served with your choice of*  
*2 Chef's signature pasta sauces:* Tomato Basil, Rose,  
Alfredo, Bolognese, Alla Vodka, Creamy Pesto

### ***Main Entrée: Choice of Two***

Breaded Chicken/Turkey Cutlet, Rosemary Chicken,  
Veal Parmigiana, Roast Beef au jus, Roast Pork Loin,  
Roast Turkey, Roasted Sausage  
Vegetarian/Vegan Option Available upon request\*

*\*Dietary restriction can be accommodated  
at an additional fee of \$2.50 pp*

## ***Served with your Choice of Two:***

Rice Pilaf, Garlic Mashed or Herb Roasted Potatoes and Steamed Vegetable Medley or Grilled Vegetables

Choice of Chicken Sauce: Creamy mushroom, Tuscan pesto sundried tomato, roasted garlic parmesan  
or roasted garlic herb cream sauce

Choice of Salmon Sauce: Fresh herb lemon cream sauce, fresh herb olive oil lemon drizzled or maple glazed

Choice of Roast Pork Loin Sauce: fresh sage gravy or sweet apple cider demi-glace

### ***Dessert: (choice of one)***

Ice cream crepes  
Apple blossoms  
New York Cheesecake with mixed fruit coulis

### ***Dessert: (choice of two)***

Assorted Pastries  
Fresh Seasonal Fruit Platters  
Assorted Cookies and Squares

Heritage Room Rental included based on 60 adults  
Milton Room Rental included based on 100 adults

Heritage Room Rental included based on 60 adults  
Milton Room Rental included based on 100 adults

*Menu items listed are subject to change without notice.*

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## **European Menu**

This packages includes the following upgrades:  
White Chair Covers, In House sound with podium, wireless mic and iPod Plug-In  
Complimentary Wi-Fi and ample parking on site.  
A bottle of red and a bottle of white house wine per guest table during dinner service  
OR A Fresh Floral with Candlelight Centerpieces for each guest table.  
Unlimited Pop, Juice, Coffee & Tea Package included.

### **Sit Down Menu**

Assorted Buns and Butter

### **Appetizer (Choice of One):**

Antipasto Plate  
Chef Signature Soup  
Mixed Green Salad or Caesar Salad

### **First Course (Choice of One):**

Meat Lasagna  
Three Cheese Tortellini  
Fresh Spinach and Ricotta Cheese Rotolo or Cannelloni

### **Main Course (Choice of One):**

Veal Scaloppini with Mushroom Marsala Wine  
Grilled Chicken with Sundried Tomato Pesto Cream Sauce  
Slow Roasted of Beef au jus  
Grilled Maple Glazed Salmon Filet

*Served with Your Choice of :*

Herb Roasted Potatoes, Garlic Mashed Potatoes, or Rice Pilaf  
Accompanied with Steamed Or Grilled Fresh Vegetable Medley

### **Dessert (Choice of One):**

Ice Cream Crepes, Tiramisu, Trio Sorbet, Apple Blossoms  
New York Cheese Cake with mixed fruit coulis  
*Served with fresh coffee and tea*

Heritage Room Rental Included based on 60 adults.  
Milton Room Rental Included based on 100 adults.  
Grand Ballroom & Courtyard Rental Included based on 150 adults.

*Menu items listed are subject to change without notice.*



## Bridal Shower Packages

### **Bridal Shower Brunch Buffet**

Chef's Choice of Mixed Green or Caesar Salad  
Farm Fresh Scrambled Eggs  
Crispy Bacon and Belgium Waffles  
with Fresh Fruit Toppings,  
Syrup & Fresh Whipped Cream  
Home Fries and Steamed Vegetables

Choice of 2 Pasta and Signature Sauces  
or  
Chicken Stir-fry served with Rice Pilaf  
or  
Slow Roast Sliced of Beef au jus

Seasonal Sliced Fruit or Assorted Cookies and Sweets  
Selection of Fruit Juices  
Freshly Brewed Colombian Decaf and Regular  
Coffee and Tea

### **Plated 4 Courses**

European Rolls and Butter  
Choice of:  
Soup, Salad or Antipasto Plate  
Choice of Pasta:  
Penne, Tortellini or Bowtie Pasta  
Choice of Homemade Sauce:  
Tomato Basil, Rose, Ala Vodka, Bolognese or  
Alfredo  
Choice of:  
Grilled Breast of Chicken, Salmon Fillet or  
Slow Roasted Strip Loin of Beef au jus  
Accompanied with Choice of:  
Herb Roasted Potatoes or Garlic Mashed Potatoes  
& Medley of Steamed or Grilled Vegetables  
Choice of:  
Freshly Made Desserts or Ice Cream Crepes  
Served with Fresh Brewed Coffee, Tea and Espresso  
Assortment of Soft Drinks  
and  
\$250 CREDIT to be used towards Optional Upgrades

### **Plated 3 Courses**

European Rolls and Butter  
Choice of:  
Soup or Salad  
Choice of:  
Grilled Breast of Chicken, Salmon Fillet or  
Slow Roasted Strip Loin of Beef au jus  
Accompanied with Choice of:  
Herb Roasted Potatoes or Garlic Mashed Potatoes  
& Medley of Steamed or Grilled Vegetables  
Choice of Freshly Made Desserts  
Served with Fresh Brewed Coffee, Tea and Espresso  
Assortment of Soft Drinks

### **Optional Upgrades Include:**

Non Alcoholic Punch Station  
Passed Hors D'oeuvres  
Mimosa Toast  
Chocolate Fountain with cut fruit  
Chair Covers (White/Ivory/Black Installed)  
Floral/Candle Centrepieces  
Bottled Wine

**All menus are based on a minimum of 60 guests to include room rental, wireless mic and a selection of linens to compliment your décor theme.**

*Menu items listed are subject to change without notice.*

**Milton Banquet & Conference Centre**  
3090 Steeles Ave W Milton ON L9T 2V3  
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# Buffet Stag Menu

*6 Hour Open Bar*

*Rolls & Butter*

*Antipasto Station*

*Focaccia Style Pizza*

*Garden Salad with three assorted dressings  
or  
Caesar Salad*

*Pasta (Penne or Bowtie) with your choice of sauce*

*Choice of two items:*

*Roasted Italian Sausage Caruso*

*Roasted Rosemary Chicken*

*Chef Signature Pulled Pork or Beef*

*Jerk Chicken*

*Herb Roasted Potatoes*

*Medley Seasonal Vegetables*

*Coffee, Tea & Espresso*

***15% Off for all wedding clients that are currently booked  
(Based on a 6 hr room rental, standard linen and room minimum)***

*Menu items listed are subject to change without notice.*



# 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

### **Salt and Pepper Calamari**

Seasoned deep fried calamari served with dipping sauce

### **Cajun Meatballs**

Delicious spiced meatballs served with a tomato relish

### **Sriracha Lime Chicken**

Chicken marinated in sriracha and lime

### **Tempura fish fillet**

Tempura battered fish served with sweet chilli sauce

### **Mini Samosa**

Vegetable stuffed in a puff pastry

### **Vegetable Spring Rolls**

Vegetable in a thin wafer wrap

### **Beef Satay**

Beef cubes served with a peanut butter sauce

### **Puff Pastry**

Stuffed with ricotta & mushrooms

### **Beef Crostini**

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

### **Melon Prosciutto Skewers**

Melon cubes wrapped in prosciutto

### **Mini Tacos**

Wonton wrappers filled seasoned ground beef and cheese

### **Caprese Skewer**

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

### **Stuffed Cucumber**

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

### **Sausage Skewers**

Roasted homemade mild Italian sausage

### **Shrimp Shooter**

Garlic Shrimp over gazpacho shooter

### **Mini Bruschetta**

Tomato basil with garlic olive oil on a mini crostini

Pricing is based on room minimums with 2 hour food service

*Menu items listed are subject to change without notice.*

## 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



## **Our Social Menus includes a 4 hr Room Rental & Décor with a Menu & Beverage Package**

*Décor includes: Elegant selection of table linens and an array of napkin colours to choose from.  
Presentation/Registration and Cake/Gift Table.  
Antique Letter Mailbox for your guest envelopes.  
Private room to securely store your personal belongings  
Customized Dinner Menus per Guest table with numbers for preassigned seating upon request.  
Uniformed bartender and staff to service your event, including room preparation with pre-set tables & clean up.*

*NOTE: Extending the 4hr social up to a maximum 8hr room rental with service can be offered at an additional rate per person, per hour*

### **Optional Beverage Packages are available upon request:**

Unlimited Non-Alcohol Pop, Juice, Coffee & Tea Package  
Open Bar Service based on 4 hours  
Cash or Consumption Bar Set Up Fee\*\*

### **Additional Services Available Upon Request:**

- ~Non-alcohol Punch Fountain upon arrival
- ~ Mimosa Toast
- ~ Individual Bottles of Wine with dinner
- ~ Upgrade to include appetizers
- Chocolate Fountain with fresh cut fruit, pretzels and marshmallows
- Candy Bar, Popcorn Machine with variety of flavours
- ~ White or Black Chair Covers or color of choice
- ~ Chivari Chairs
- ~ Centerpieces rentals starting at \$19.95 per Guest Tables and Fresh Floral starting at \$29.95 per Guest Table
- ~ Audio & Visual equipment available for speeches and presentations
  - ~ Pianist ~ iPod plug
- ~ Photobooth –live prints & props with professional photographer
  - ~ DJ services (Bronze Package)
  - ~ Inflatable Jumping Castle
- ~ Tent Rentals & Portable Washroom Rentals inquire for pricing



# 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.

www.miltonbanquets.com [info@miltonbanquets.com](mailto:info@miltonbanquets.com)

**905.864.8445**





## Contract Details

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

### Deposit Structure

**First Deposit**            \$

Date:  
Receipt:

The contract requires \$500.00 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, dietary requests, floor plan, beverage package, timelines 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 5 days prior to your event, this represents the remaining estimated balance 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 within 5 days following your event, this represents any outstanding balance owed. We will accept Certified Cheque, Bank Draft, e-Transfer or cash for the final payment.

### Pricing Policy

Children are free if no guest seating and meal 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:** \_\_\_\_\_