

*The Garden Banquet & Convention Centre*  
*Corporate Information Package*

*Welcome to the Garden Banquet and Convention Centre!*

The Garden Banquet & Convention Centre, contemporary and unique, yet elegant in its design, has been created to accommodate all your corporate needs.

With over 12,000 sq. ft. of space, and five tastefully decorated rooms, The Garden Banquet & Convention Centre is the perfect place for any corporate meeting or event. We can accommodate up to 600 guests banquet style and a convention capacity of up to 800. We also offer corporate executive meeting rooms that hold from 15 to 90 people with state-of-the-art audio visual equipment and wireless internet service.

Our culinary team, lead by our Executive Chef, have extensive experience with various International cuisine. You can select from one of our menus or customize a menu to suit your needs. Regardless of the event, rest assured you will get high quality food, stunning presentation and first class service.

The Garden Banquet & Convention Centre is located at the southwest corner of Highway 410 and Steeles Avenue East. We are conveniently situated near Highways 401, 403 and 407 and we offer ample complimentary parking.

In addition to assisting you with your event, we would be pleased to provide you with the “extras”—inquire about our Hotel rates at the nearby Hampton Inn, plus many other services offered by The Garden.

Please call us at (905) 450-8000 or e-mail us at [info@gardenconvention.com](mailto:info@gardenconvention.com) for more information or to set up an appointment for a tour of our truly impressive facility. You can also check out our photo gallery at [www.gardenconvention.com](http://www.gardenconvention.com)

Thank you and I look forward to hearing back from you soon...

Sincerely

Cherry Zhu  
Sales and Marketing Manager  
The Garden Banquet & Convention Centre

### **General Information**

<b><u>Banquet Room</u></b>	<b><u>Height</u></b>	<b><u>Square Ft.</u></b>	<b><u>Rental Fee</u></b>
Garden 1	17 ft.	3248	\$ 2000.00
Garden 2	17 ft.	3248	\$ 2000.00
Garden 3	17 ft.	2562	\$ 1500.00
Garden 1 & 2	17 ft.	6496	\$ 3500.00
Garden 1, 2, & 3	17 ft.	9058	\$ 5000.00

### **Catering**

Our catering team is experienced in preparing a wide array of International cuisine. Please note that only food provided by The Garden Banquet and Convention Center will be permitted on our premise.

### **Liquor Service**

The Garden Banquet and Convention Centre is a fully licensed establishment. We have various bar service options available. Please note that alcohol can only be supplied from The Garden Banquet & Convention Centre.

### **Staff**

Our staff is fully trained and can provide you with plated service. Please note that only staff from The Garden will be permitted to serve.

### **Decorations & DJs**

Kindly inform us of your décor arrangements prior to your function. Confetti and paper streamers are prohibited. The Garden Banquet and Convention can provide you with an in-house decorator or DJ.

### **Linens**

White full-length tablecloths with ivory overlay and white napkins are provided. Colored overlays are \$8.00 per table and \$1.25 per colored napkin.

### **Deposit**

A deposit of \$2000.00, or unless otherwise stated, is required at the time of booking your event. This deposit is non-refundable.

### **Payment Terms**

75% of the estimated total bill is due one week (7 days) prior to the event. Full payment is due by cash, credit card or by certified cheque one day prior to the event.

### **Taxes and Gratuities**

All prices are subject to applicable taxes and gratuities.

### **SOCAN**

A mandatory SOCAN (The Society of Composers, Authors and Music Publishers of Canada) fee will be added to all invoices.

**Coffee Breaks**

Coffee and Tea	\$2.00 per Person	Fruit Juices	\$1.75 per can
Milk	\$15.00 per 64oz. Jug	Fruit Punch	\$2.50 per Glass/\$25.00 per 64oz. Jug
Iced Tea	\$15.00 per 64oz. Jug		\$75.00 per 4 liters, served in a fountain, serves 30 persons
Soft Drinks	\$1.75 per can		
Assorted Danish, Muffins, Croissant	\$24.00 per dozen	Brownies	\$27.50 per dozen
French Pastries	\$30.00 per dozen	Donuts	\$18.00 per dozen
Fresh Fruit Skewers with Dip	\$4.75 each	Plain and Fruit Yogurt	\$3.00 each
Fruit Tarts	\$30.00 per dozen	Banana/Nut Bread Slices	\$24.00 per dozen
Assorted Home Baked Cookies	\$24.00 per dozen		

Scandinavian Style Open Faced Sandwiches  
Smoked Salmon & Cream Cheese, Roast Beef,  
Smoked Ham, German Salami, Baby Shrimps  
French Baguettes or Jumbo Croissant  
**\$60.00 per dozen**

Assorted Cocktail Sandwiches  
Roast Beef, Egg Salad, Tuna Salad, Salmon Salad,  
Smoked Turkey, Black Forest Ham and Cheese,  
Tomato and Cucumber,  
**\$55.00 per tray of 48 quarters**

Fresh Crudités with Dip  
**\$4.50 per person**

International Cheese Display with an array of Fresh Fruit  
**\$3.25 per person**

**Reception (Hot)**

✚ Montreal Smoked Beef with mini Kaiser or Rye Bread, Kosher style Dill Pickles. <b>Serves approx. 70 persons</b>	\$280.00
✚ Canadian Triple A Prime Rib of Beef with mini Kaiser or Silver Dollar Buns, Mustard and Horseradish. <b>Serves approx. 35 Persons</b>	\$385.00
✚ Canadian Roast Prime Sirloin of Beef mini Kaiser or Silver Dollar <b>Serves approx. 30 persons</b>	\$330.00
✚ Muskoka Roast Turkey with Cranberry Sauce and Natural Pan Gravy. <b>Serves approx. 25 persons</b>	\$250.00
✚ Roast Hip of Beef with mini Kaiser Mustard and Horseradish, Natural Jus <b>Serves approx. 150 persons</b>	\$900.00
✚ Beef Wellington with Truffle Sauce in Puff pastry with Mushroom Ducelle <b>Serves 12-14 persons</b>	\$215.00
✚ Baked Country Ham-bone in-with Madeira Sauce. Serves approx. 25 Persons	\$200.00
✚ Filet of Atlantic Salmon, in a Puff Pastry with Mushroom Ducelle. <b>Serves approx. 20 persons</b>	\$250.00
✚ Roast Loin of Pork with Cabbage Salad and Jus. <b>Serves approx. 20 persons</b>	\$180.00

**Reception (Cold)**

✚ Pyramid of Jumbo Shrimp, Cocktail Sauce and Lemon Wedge. <b>(100 Pieces)</b>	Day Price
✚ Oysters in Half Shell, Cocktail Sauce and Lemon Wedge. <b>(One dozen)</b>	Day Price
✚ Smoked Bay of Salmon served with Chopped Eggs, Onions, Parsley Capers and Sour Cream <b>(Serves approx. 30 persons)</b>	Day Price

**Meeting & Conference Planning**  
**Banquet & Meeting Room Size and Capacity Information**

The Garden Banquet & Convention has a new approach to meetings and conferences –

We combine advanced engineering with warm hospitality!

Our meeting rooms, with their state-of-the-art layout, soundproof technology and attractive décor,  
will exceed your expectations.

Our catering arrangements, prepared by our award-winning European chef and our high-tech presentation  
equipment, are everything you would expect from top professionals.

- Easy accessible from anywhere in the G.T.A. Location: 410 & Steeles
- 15 seat mahogany permanent boardroom with leather chairs
- 90 seat mahogany permanent boardroom with leather chairs
- Elegant ballrooms which can be divided into 3 parts
- Test kitchen and sample room for demonstrating new food products
- Ample portable staging available
- Ball room and foyer ceiling (17ft high) and are already rigged for (light) shows
- Wheelchair accessible
- Wireless internet throughout the entire building
- In-house electrical contractor
- Ample complimentary parking
- 2 suites with telephone, private washroom and built-in safe

	Height	Sq. Ft.	Dimensions	Boardroom # of guests	Theatre # of guests	Classroom # of guests	U-Shape # of guests	Hollow Square # of guests	Cabaret # of guests	Banquet # of guests	Reception # of Guests	Dinner/Dance # of Guests	Trade Show # 8'x8' booths	Trade Show # 10'x10' booths	Rental 9am-5pm 5pm-1am
Executive Boardroom				15	-	-	-	-	-	-	-	-	-	-	\$ 300
Council Boardroom				90	-	-	-	-	-	-	-	-	-	-	\$ 1,200
Garden	17'	9058	169' x Var.	-	800	490	-	-	400	600	850	500	68	49	\$ 5,000
Garden 1	17'	3248	56' x 58'	-	320	190	-	-	150	250	300	150	19	14	\$ 2,000
Garden 2	17'	3248	56' x 58'	-	320	190	-	-	150	250	300	150	19	14	\$ 2,000
Garden 1&2	17'	6496	112' x 58'	-	640	380	-	-	300	500	600	380	39	30	\$ 3,500
Garden 3	17'	2562	57' x 45'	60	250	150	70	80	120	200	250	110	17	10	\$ 1,500
Garden 2&3	17'	5910	113' x Var.	-	560	560	-	-	270	450	550	340	43	25	\$ 3,000

**On-the-go Lunch Packages**

**PACKAGES**

<b><u>Package 1</u></b>	<b><u>Package 2</u></b>	<b><u>Package 3</u></b>
<b>8:00am</b> Fresh Assorted Chilled Juices Freshly Baked Breakfast Pastries 100% Columbian Coffee, Decaf, The Finest of Herbal and Black Teas	<b>8:00am</b> Fresh Assorted Chilled Juices Freshly Baked Breakfast Pastries 100% Columbian Coffee, Decaf, The Finest of Herbal and Black Teas	<b>8:00am</b> Fresh Assorted Chilled Juices Freshly Baked Breakfast Pastries 100% Columbian Coffee, Decaf, The Finest of Herbal and Black Teas
<b>10:15am</b> 100% Columbian Coffee, Decaf & Teas	<b>10:15am</b> 100% Columbian Coffee, Decaf & Teas	<b>10:15am</b> 100% Columbian Coffee, Decaf & Teas
<b>12 Noon</b> <b>Working Lunch inside Room</b>  The Chef's Daily Sandwiches Board The Garden Fresh Mix Green Salad With Our House Vinaigrette Market Fresh Crudities With Dips An Assortment of Mini Tartlets 100% Columbian Coffee, Tea, Decaf Assorted Soft Drinks and Water	<b>12 Noon</b> <b>Working Lunch inside Room</b>  The Chef's Daily Subs With Hearty Minestrone Soup Market Fresh Crudities With Dips An Assortment of French Pastries 100% Columbian Coffee, Decaf & Teas Assorted Soft Drinks and Water	<b>12 Noon</b> <b>Working Lunch inside Room</b>  Egg Rolls Sweet & Sour Chicken Fried Rice & Vegetables Deep Fried Apple Rolls 100% Columbian Coffee, Decaf & Teas Assorted Soft Drinks and Water
<b>2:30pm</b> Home Baked Cookies 100% Columbian Coffee, Decaf Teas, Assorted Soft Drinks & Water	<b>2:30pm</b> Home Baked Cookies 100% Columbian Coffee, Decaf Teas, Assorted Soft Drinks & Water	<b>2:30pm</b> Home Baked Cookies 100% Columbian Coffee, Decaf Teas, Assorted Soft Drinks & Water

***\$59.00 per person***

The price per person per day includes the menu, non- alcoholic beverages and room rental. Taxes & Gratuities are extra. The above price is based on a minimum of 15 guests. If the minimum requirement cannot be met, the price will increase by \$5.00 per person. Times are approximate and can be changed based on your meeting schedule.

**Corporate Luncheon Menu**

**The Garden Signature Lunch Menu**

Our Hearty Navy Bean and Fennel Vegetables Soup

Hand Picked Baby Greens Wrapped with Cucumber and Carrot Accompanied with Red Onion Chutney,  
Tear Drop Tomatoes and Raspberry and Red Wine Vinaigrette

Grilled Truffle Breast of Chicken with Truffle Jus, Asparagus Thyme Risotto and Vegetable Tower

White and Dark Chocolate Mousse with Brandy Anglaise and Seasonal Berries Compote

**\$21.95 per person**

## **Corporate Luncheon Menu**

**(Choice of One from Each Course)**

### **Soups**

Roasted Corn Chowder with Burnoise of Red Bell Pepper

Zesty Minestrone Ala Pesto

Pureed of Caramelize Three Onion Cream, Thyme Infuse, En Croute

Cream of Smoked Chicken Garnished with Silver of Smoked Chicken and length of Chives

Red Kidney and Ox-tail Garnished Macedoine of Vegetable

Pureed Maple Roasted Butter Squash Garnished with Mini Cheese Ravioli Maple Crème Fraiche

### **Salads**

Traditional Caesar Salad Garnished with Garlic Croutons, Shaved Prosciutto, Julienne of Sun Dried

Tomato Asiago Tossed in our Zesty Caesar Dressing

The Garden House Salad Garnished with Sweet Cherry Tomatoes Halves, Shaved English Cucumber

Marinated Red Grape and Red Wine and Raspberry Vinaigrette

Traditional Greek Salad Garnished with Black Olive, Macedoine of Green Bell Pepper, Red Onion, Vine

Tomatoes, Aged Feta Cheese and Oregano Vinaigrette

Original French Chefs Salad on a Bed of Shredded Iceberg Lettuce Julienne Marinated Beef, Black Forest

Ham, Smoked Turkey, Chicken Breast and a Farm Fresh Hard Boiled Egg

## Corporate Luncheon Menu

### Entrées

Pommery Mustard Glazed Roasted Halibut Partnered with Sautéed Baby Bok Chow, French Carrot, Patty Pan Halves, Mushroom and Thyme Broth Risotto and Sauce Bercy

**\$25.95 per person (6oz)**

6oz Breast of Corn Fed Chicken Pan Seared and Finish in the Oven with Rosemary Butter. Accompanied by Roasted Pecan Mashed, Whisper of Vegetable and Porto Reduction

**\$20.95 per person**

6oz Black Angus of Beef Tenderloin Encrusted with Three Mustard and Fresh Herbs. Roasted New Potatoes, Baton of Market Fresh Vegetable and Sauce Robert

**\$28.95 per person**

Grilled Ontario Pork Chop Stuffed with Prosciutto and Fresh Sage Leaf, Black Fig and Dried Fruit Compote, Pureed Roasted Apple Mashed Potatoes and Layoniase of Maple Glazed Carrot

**\$23.50 per person**

Cornmeal Encrusted Baked Atlantic Salmon Calibrate with a Fresh Lemon Sauce Roasted Garlic Mashed Potatoes and Whisper of Seasonal Vegetable

**\$22.75 per person**

Country Style Stewed Beef with Chunk of Root Vegetable over Bay Leaf Scented Rice Pilaf

**\$19.95 per person**

## **Corporate Luncheon Menu**

### **Desserts**

In House Warm Deep Dish Apple Cinnamon Pie with Bourbon Anglaise Garnished Seasonal Berries

Chocolate, Pecan Pie Tart Garnished with a Scoop of Specked Vanilla Ice Cream

The Garden Fruit Skewer with Fresh Sabayon Conga Infused

Raspberry and Mango Parfait

Lemon Meringue Charlotte with Berry Coulis

Key Lime Pie with Seasonal Berries

All entrées are served with an Assortment of Dinner Rolls, 100% Columbian Coffee, Decaf, The finest of  
Herbal and Black Teas

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## **Corporate Dinner Menu**

### **The Garden's Signature Dinner Menu**

#### **Soups**

Double Chicken Broth Garnished with Smoked Silver of Chicken, Julienne of Poach Shitake Mushroom  
and Green Onion

#### **Appetizer**

Atlantic Salmon and Tuna Tartar with a Wasabi and Lemon Mousse Accompanied with Aged Oak  
Balsamic Glaze

#### **Salad**

Gathering of Mixed Salad Leaves and Seedling- Blueberry Vinaigrette

Sorbet

#### **Entrée**

Grilled Provemi Of Veal stuffed with Wild Mushroom, Prosciutto and Sage Duxelle- Madeira Glaze,  
French Carrot, Sugar Snap Peas, Patty Pan and Yukon Gold, Yam Pave

#### **Dessert**

Tart of Strawberry and White Chocolate Ganache

**\$54.95 per person**

## **Corporate Dinner Menu**

**(Choice of One from Each Course)**

### **Soups**

Beef Consommé Garniture Include Julienne of Sweet Carrot, Leeks and Green Onion

Shrimp Bisque Spiked with Dry Sherry, Garnished with Burnoise of Sautéed Shrimp

New England Chowder

Creamy Butternut Squash Garnished with a Puff Pastry Dome

Hearty Minestrone Garnished with Burnoise of Vegetable and Shell Pasta

Cream Of Mushroom- Sherry En Croute with Truffle and Green Oil

Cream of Asparagus Soup Garnished with Asparagus Tip

### **Salads**

Organic Cooks Town Greens Garnitures Include Toasted Hazelnuts and Passion Fruit Vinaigrette

A Tower of Coho Salmon Terrine accompanied with a Bundle of Baby Greens

Pan Seared Maple Glazed Sea Scallop- Bouquet of Mesculin Mix Citrus and Honey Vinaigrette

Hot Smoked Salmon on Jalapeno Corn Bread with Dill Crème Fraiche

Mix Green with Marinated Red Grape and Cherry Tomato Salsa- Honey Balsamic Dressing

## *Corporate Dinner Menu*

### Entrees

Herb Crusted Ontario Angus Prime Rib of Beef Slow Roasted, Partnered with Yorkshire Pudding Filled with Horseradish Mashed Potato, Whisper of Sweet Seasonal Vegetable

**\$46.25 per person**

Grilled Tenderloin of Beef with Black Currant Red Wine Sauce, Roasted Purple Potato and Cornucopia of Vegetable

**48.95 per person**

Blackened Sirloin of Beef with Porto Wine Reduction- Roasted Garlic Mashed, Mix Seasonal Vegetable and Deep Fried Shoestring of Onion

**\$45.90 per person**

Grilled Black Angus New York Strip of Beef- Red Wine Jus Reduction, Double Bake Potato and Whisper of Vegetable Garnished with Cayenne Peppered Onion Rings

**\$45.90 per person**

8oz Grilled Breast of Grain Fed Chicken Supreme with Roasted Garlic Jus, Pecan and Maple Mashed Potato and Late Harvest Baton of Vegetable

**\$38.95 per person**

Broiled Chilean Sea Bass Encrusted with Pretzel and Herbs. Partnered with Roasted Ratatouille and Creamy Herb Polenta Cake

**\$46.25 per person**

Grilled Atlantic Salmon with a Hoisin Ginger Glaze- Woodland Mushroom Risotto, Whisper of Late Harvest Vegetable

**\$40.95 per person**

Baked Halibut Finish with Beurre Chateaubriand- Peach and Chili Pepper Salsa, Chive Mashed Potato Roasted Asparagus and Bell Peppers Spareribs

**\$45.90 per person**

## *Corporate Dinner Menu*

### *Desserts*

*Deep Dish Apple Flan with Strawberry Jam Bottom served with Vanilla Specked Ice Cream*

*A Duet Of Chocolate Mousse Tower with Seasonal Inspired Berries and Coulis*

*The Garden Cheese Cake, Strawberry and Passion Fruit Syrup*

*Cappuccino Mousse Cake-Raspberry Coulis*

*Orange Parfait Garnished with Candied Orange Peel*

*Tower Of Tiramisu Dust with Coco Powder*

An additional \$5.00 per person will be applied for an additional course – to be chosen from the appetizer list.

All prices are exclusive of taxes & gratuities. Prices and menus may be changed without notice.

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**Bar Service**

**Standard Bar Selection**

	Cash Bar	Host Bar
Domestic Beer	\$ 5.00	\$ 3.76
Imported Beer	\$ 6.00	\$ 4.51
Liquor	\$ 6.00	\$ 4.51
Canadian Liqueur	\$ 6.00	\$ 4.51
Imported Liqueur	\$ 7.00	\$ 5.26
Wine Glass	\$ 6.00	\$ 4.51
Bottle	\$29.90	\$22.75
French Cognac V.S.O.P	\$ 7.50	\$ 5.64
Soft Drinks	\$3.00	\$ 2.28
Juice	\$3.00	\$ 2.28

A bartender charge of \$25.00/hour with a minimum of four hours will be applied, if the total bar revenue is less than \$300.00. On Holidays, the labor charge will become \$35.00/hour (minimum of 4 hours).

**Wine List**

**White**

	Region	Sugar code		
Jackson – Triggs Chardonnay VQA	Ontario	0	\$22.75	
Inniskillin Chardonnay VQA	Ontario	0	\$24.75	
L'Eparyrie	France	0	\$20.95	
Sauvion & Fils, Muscadet sur Lie 2000	France	0	\$26.50	
Sutter Home, Sauvignon Blanc	California		0	\$26.50
Coppers Creek, Chardonnay 1999	New Zealand	0	\$29.75	

**Red**

Jackson – Triggs Cabernet Sauvignon VQA	Ontario	0	\$22.75
Inniskillin Cabernet Franc VQA	Ontario	0	\$24.75
L'Eparyrie	France	0	\$20.95
Valpolicella Classico Negrar	Italy	0	\$26.75
Louis Bernard, Cotes du Rhone Villages 2000	France	0	\$29.75

**Rosé**

Sutter Home, White Zinfandel	California	3	\$25.50
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**Sparkling**

Martini Asti	Italy	8	\$29.90
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It is our policy that The Garden Banquet & Convention Centre in accordance with the Liquor Control Board of Ontario regulation must supply all liquor, beer & wine.

Prices exclude taxes and gratuities. Prices and Menus may change without notice.



***Come Visit Us!***

The Garden Banquet & Convention Centre is located at  
the southwest corner of  
Highway 410 and Steeles Avenue

We are conveniently situated near Highways 401, 403  
and 407