



Congratulations on your upcoming Wedding!

Greetings and welcome to the breathtaking Garden Banquet & Convention Centre. With over 12,000 sq. ft of space and three beautifully decorated banquet rooms, The Garden Banquet & Convention Centre is the perfect place for your ceremony or reception.

Our opulent white marbled foyer with a Scarlett O'Hara staircase and our spectacular banquet rooms with elegant features such as chandeliers, wall mounts, hardwood dance floor and neutral tone walls, is guaranteed to take your breath away. Our stunning bridal suites, located on the Mezzanine, overlook your ballroom and include a seating area, restroom, built-in safe, shower and telephone.

8 Clipper Court ~ Brampton ~ Ontario ~ L6W 4T9 ~ Telephone: (905) 450-8000 ~ Fax: (905) 450-8222
www.gardenconvention.com ~ info@gardenconvention.com

Our culinary team has extensive experience with various international cuisines. You can select from one of our menus or customize a menu to suit your needs. Regardless of the menu you choose for your reception, you will receive high quality food, a stunning presentation and first class service.

At The Garden Banquet & Convention Centre, we take pride in our beautifully landscaped garden. The \$1 million dollar garden is landscaped with a wide variety of trees, shrubs and flowers. Stroll through the garden and enjoy highlights such as a natural stone garden...perfect for your pictures!

We are located at the Southwest corner of Highway 410 and Steeles Avenue East. We are conveniently situated near Highways 401, 403 and 407 and offer ample complimentary parking.

In addition to assisting you with your wedding, we would be pleased to provide you with the "extras". Ask about our hotel rates at the close by Hampton Inn, or in-house Decorator, Florist, DJ, plus many other services offered by The Garden.

I would be pleased at the opportunity to give you and your fiancée a tour of our venue at your earliest convenience. Please call me (905) 450-8000 or email me at info@gardenconvention.com for more information. You can also check out our website which includes our photo gallery at www.gardenconvention.com.

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

Sincerely,

The Garden Banquet & Convention Centre

General Information

| <u><i>Banquet Room</i></u> | <u><i>Height</i></u> | <u><i>Square Ft.</i></u> | <u><i>Rental Fee</i></u> |
|----------------------------|----------------------|--------------------------|--------------------------|
| 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 three weeks 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.

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Special Wedding Package

Reception

Hot & Cold Hors d'Oeuvre (Chef's Choice)

A Basket of Freshly Baked Assorted Breads, Dinner Rolls Served with Butter Balls

The Chef's Selection of Soups (Choice of One)

Pureed of Caramelized Three Onion Cream Soup Garnished with Herb Oil Infusion
Roasted Butternut Squash Soup Garnished with Mini Cheese Ravioli & Chopped Chive
Cream of Woodland Mushroom Soup Garnished with Mushroom Ragout
Traditional Minestrone Soup with Basil Pesto
Cockie Leekie Soup (Chicken and Leek Soup)

Salad (Choice of One)

The Garden Signature Salad Garniture Include a Bundle of Hand Picked Mix Greens with
Grape Salsa, Red Wine and Raspberry Vinaigrette
Heart of Romaine, Julienne, Garnished with Strips of Sun-Dried Tomato, Garlic Crouton and
Zesty Caesar Dressing
Traditional Greek Salad with Olives, Feta Cheese and Oregano Vinaigrette

The Garden Signature Entrees (Choice of One)

Cornmeal and Herb Crusted Coho Salmon-White Wine and Sweet Onion Risotto and
Thyme Beurre Blanc
Breast of Grain-Fed Chicken Roasted Brushed with Herb Butter-Sage Jus, Potato Pave and
Whisper of Vegetable

Vegetarian Option:

Penne Pasta Tossed In a Tomato Fondue Garnished with Grilled Tower of Vegetable

Dessert (Choice of One)

The Garden Signature Cheese Cake Garnished with Strawberry Compote
Cappuccino Mousse Cake Garnished with Brandy Anglaise and Raspberry Coulis
Chocolate Pecan Pie with Crème Anglaise
Fresh Fruit Plate with Brandy Anglaise

100% Columbian Coffee, Decaf & Tea

INCLUSIONS:

- ✓ *Sweet Table with an Assortment of Cakes, Pies, Mini Pastries with A Display of Seasonal Fresh Fruit*
 - ✓ *Champagne Toast for the Bride and Groom*
 - ✓ *One Bottle of Red and One Bottle of White Wine on Each Table*
- ✓ *Standard Open Bar from 6pm – 12am (Standard Alcoholic and Non-Alcoholic Beverages)*
- ✓ *Use of our stunning bridal suite, which includes a seating area, shower, built-in safe and telephone*
 - ✓ *Use of our \$1 million garden for your photos*
 - ✓ *Floor length tablecloths in white with matching napkins*
 - ✓ *All china, silver, glassware and table numbers set at each table*
 - ✓ *Raised head table (if requested)*
 - ✓ *Use of our imitation wedding cake*

Prices may change without notice.

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The Italian Wedding Package

Reception

Chef's Choice Hot & Cold Hors d'Oeuvres

A Basket of Freshly Baked Breads and Dinner Rolls with Butter Balls

Appetizer

Vine Ripped Tomato Sandwich with Goat Cheese and Balsamic Syrup

Soup

Cream of Zucchini Garnished with Veal Quenelles

Pasta

Herb Gnocchi in Roasted Red Pepper Sauce – Basil Oil Drizzle

Entrees

Seared Ontario Rack of Lamb – Red Currant Reduction, Roasted New Potato and Vegetable Ratatouille

Salad

Smoked Salmon Terrine accompanied with a Bundle of Hand Picked Baby Greens Passion Fruit Vinaigrette

Dessert

Cappuccino Mousse Cake- Grand Marnier Anglaise

100% Columbian Coffee, Decaf & Tea

Standard Open Bar from 6pm – 12am (Standard Alcoholic and Non-Alcoholic Beverages)
Use of our stunning bridal suite, which includes a seating area, shower, built-in safe and telephone
Use of our \$1 million garden for your photos
Floor length tablecloths in white with matching napkins
All china, silver, glassware and table numbers set at each table
Raised head table and stage (if requested)
Use of our imitation wedding cake

Italian Wedding Menu

Reception

Chef's Choice Hot & Cold Hors d'Oeuvres

A Basket of Freshly Baked Breads and Dinner Rolls with Butter Balls

Antipasto/Appetizer (Choice of One)

Melon & Prosciutto Plate

Mix Marinated Seafood Plate

Smoked Fish Plate

Grilled Vegetable Plate

Bocconcini and Roma Tomato-Sweet Basil Vinaigrette

Vine Ripped Yellow Tomato & Goat Cheese Sandwich-Red Pepper Vinaigrette

Salt Cod à la Provencale

Vols-au-Vent Filled with Mushroom Ragout – Basil Oil Drizzle

Soup (Choice of One)

Minestrone with Parmesan Cheese and Basil Pesto

Stracciatella Soup

Creamy Clam Chowder with Tarragon

Cockie Leekie

Carrot and Ginger Pureed Garnished with Cinnamon Crème Fraiche

Purée of Pepper Squash

Fire Roasted Mushroom Puréed Encroute

Pasta (Choice of One)

Tri Color Tortellini Tossed with Roasted Garlic Cream Sauce

Penne à la Vodka with Baby Spinach and Roasted Vegetable

Fusilli Pasta Tossed in Herb & White Wine Broth with Parmesan Cheese

Linguini à la Marinara with PEI Mussels

Fettuccini Alfredo

Farfalle Bolognaise

Cannelloni in a Roasted Acorn Squash and Pepper Coulis with Pan Fried Vegetables Sliced

Entree (Choice of One)

Butcher Black Pepper Encrusted Prime Rib of Beef Slow Roasted to Perfection-York Shire Pudding
Filled with Horseradish Mashed Potato and Ontario Cabernet Sauvignon Pan Jus

\$56.90/person

Grilled New York Steak accompanied with Onion Maple Compote-Rosemary Jus,
Potato Pave

\$54.90/person

Blackened Sirloin Steak done on the Grill-Red Wine Reduction Accompanied with a Skewer of
Cajun Shrimp and Roasted Garlic Mashed

\$58.75/person

Lemon Chicken Breast-Lemon Sauce, Chive & Basil Infused Whipped Potatoes

\$45.90/person

Chicken Parmigiana Accompanied with Angel Hair Pasta on top of Smoked Tomato Cream Sauce

\$46.90/person

Saltimbocca – Veal Cutlet Pan Seared and Finished with Parmesan Cheese, Prosciutto &
Sage Leaves with Vegetable Risotto

\$46.90/person

Veal Parmigiana Accompanied with Linguine Pasta & Sauce Marinara

\$46.90/person

Herb Crusted Veal Chop Pan-Seared Accompanied with a Mushroom Ragout
Garlic Mashed and Madeira Reduction

\$59.90/person

Roasted Atlantic Salmon with Corn Broth Roasted Root Vegetable and Wine Risotto

\$50.95/person

A Combination of Baked Alaskan Salmon Pin Wheel-Hoisin Ginger Glaze & Boneless Breast of
Chicken Seared with Balsamic Glaze, Scallopine Potato Au Gratin

\$56.25/person

Salad (Choice of One)

Mesculin Mix Greens tossed with Raspberry Wine Vinaigrette
Traditional Caesar Salad- Garlic Crouton, Zesty Caesar Dressing and
Freshly Grated Parmesan Cheese Tuile

Dessert (Choice of One)

Tartufo with Seasonal Berries and Chocolate Sauce

Baked Alaska

Tiramisu

Marble Cheesecake with Amaretto Cream Raspberry Coulis

Dark Chocolate Truffle Dome

Coffee Cake – Moccha Marble

Black Forest Cake

100% Columbian Coffee, Decaf & Tea

The Portuguese Wedding Package

Reception

Chef's Choice Hot & Cold Hors d'Oeuvres

Soup (Choice of One)

Potato & Leek Soup Garnished with Burnoise Potato
Cream of Vegetable Garnished with Small Diced Vegetables & Length of Chive
Clam Chowder Infused Dill
Calde Verde
Stracciatella Soup
Corn Chowder with Burnoise of Red Pepper

Pasta or Fish (Choice of One)

Tortellini à la Vodka with Silver of Smoked Salmon
Penne Arrabiata with Sun-Dried Tomato & Black Olive Paste
Linguini Pasta Tossed in Basil Cream with Spicy Baby Shrimp
Fettuccini Alfredo
Veal or Cheese Cannelloni – Red Pepper Sauce Garnished with
Grilled Julienne Vegetable
Rotollo on top of Tomato Fondue with Plantain Chip and Banana Chutney
OR
Salt Cod à la Provencale Served with Caesar Salad
Fried Sole with Sautéed Onion Accompanied with Green Salad Tossed in a
Red Wine Vinaigrette Dressing
Black Pepper Salmon served with Steamed Rice
Garden Salad and in an Herb Vinaigrette Dressing

Entrée (Choice of One)

8oz New York Steak Grilled, Served with Madeira Reduction-Parisienne Potato
Veal Parmesan Accompanied with Linguine Pasta Blend with Caramelized Garlic Tomato Sauce
Veal Picatta & Grilled Breast of Chicken – Porto Wine Jus & Roasted Garlic Mashed
Veal Madeira & A Skewer of Grilled Garlic Shrimp
Chicken & Veal Parmigiana served on top of Linguine & Caramelized Garlic Tomato Sauce
Duet of Marinated Garlic Grilled Chicken & Steak accompanied by Ontario Red Wine Jus,
Herbs and Mustard Roasted New Potato
Grilled Canadian Lamb Chop Partnered with Spicy Vegetable Ratatouille and
Mushroom Risotto
Brazilian Lobster Tail Broiled-with Garlic and Chive Butter Partnered with Filet Mignon wrap with
Bacon on Red Onion Compote-Whisper of Vegetable and
Sun-Dried Tomato Mashed
(additional \$15.00/person)

Dessert (Choice of One)

Tartufo- with Seasonal Berries and Chocolate Sauce
Baked Alaska
Tiramisu
Marble Cheesecake with Amaretto Cream & Raspberry Coulis
Dark Chocolate Truffle Dome
Coffee Cake – Moccha Marble
Black Forest Cake – Rich Chocolate Sauce

Midnight Buffet

Whole Roasted Suckling Piglet
A Combination of Sautéed Seafood in White Wine Broth or Marinara Sauce
Scallops, Shrimp, Crab, Clams, Mussels, Squid
Chicken Fingers
Chicken Wings in Chili Pepper Sauce and B.B.Q Sauce
Saffron Seasoned Rice

Inclusions:

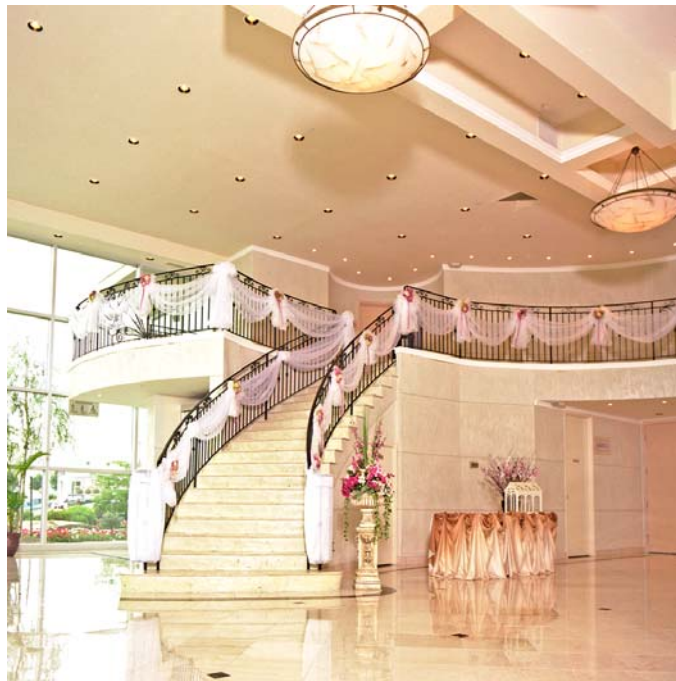
- √ Sweet Table to Include An Assortment of Cakes, Pies, Tartlets, and Pastries with an Array of Seasonal Fresh Fruit
 - √ Champagne Toast for the Bride and Groom
- √ Standard Open Bar from 6pm – 12am (Standard Alcoholic and Non-Alcoholic Beverages)
- √ Use of our stunning bridal suite, which includes a seating area, shower, built-in safe and telephone
 - √ Use of our \$1 million garden for your photos
 - √ Floor length tablecloths in white with matching napkins
 - √ All china, silver, glassware and table numbers set at each table
 - √ Raised head table (if requested)
 - √ Use of our imitation wedding cake

**Photos of our Banquet Hall
& Bridal Suites**

Garden in summer



Lobby with Staircase



Lobby



Banquet Hall



Bridal Suite

