



Event Planning for Your Special Moments

Located in Oakville's Bronte Outer Harbour Marina and the Bronte Heritage Park – the Harbour Banquet Centre is a special event producer curating your most memorable celebrations. Every element of your occasion is looked upon with the highest of expectations. Every plate of food intricately assembled, every member of your support team is friendly and helpful, and every guest returns home remembering your occasion as one of the finest they have attended.

Thank you for your interest in Harbour Banquet Centre. We look forward to helping you realize your vision.

HARBOUR BANQUET CENTRE
2340 Ontario St. Oakville ON 905.827.1315
www.harbourbanquet.ca

The Wedding Collection



General Event Information

Guarantees

Our Food and Beverage departments require the exact number of guests confirmed no later than 10 business days prior to a function. The greater of either your contract minimum or confirmed guest count will be charged (even if fewer guests attend the function).

Service Charges

An eighteen (18%) percent service charge and applicable sales tax will be added to all food and beverage charges. Please note that service charge is taxable by Provincial law.

Buffet Style Events

Each menu has a minimum number of persons/guests required. Buffets will be set out for a maximum of 1.5 hours. The buffet may be extended for an additional hour at a cost of \$10.00 per person.

Action Stations

Receptions with food stations require a minimum of four stations. Action Station receptions are based on a "Flow Style" with flatware and side-plates at each station or themed vessels. Guest tables are not typically set with flatware or glassware unless otherwise stated. Action Station receptions are typically set for no more than 60% seating with a server ratio of 1 per 30 guests.

Food and Beverage Service

Harbour Banquet & Conference Centre (HBCC) must provide all food and beverage items. The only outside food permitted are celebratory cakes/cupcakes and other homemade offerings/sweets. The AGCO (Alcohol & Gaming Commission of Ontario) regulates the sale and service of alcoholic beverages and HBCC is responsible for the upkeep of these regulations. All alcoholic beverages must be supplied and serviced by HBCC – no exceptions. HBCC will be glad to custom design a menu and special order any food or beverage items not necessarily standard on our printed food and beverage menus.

Kids Pricing

HBCC welcomes children into our facility. Children will receive a Kids Menu as discussed with our Food and Beverage department. Children credits will only apply to guest counts above the minimum adult guarantees.

Children 4 and under (up to 5% of guest total):	Complementary
Children 5-12 years of age:	\$50.00
Teenagers/Vendors:	\$99.00

Patios and Smoking

The Harbour Banquet Centre is a smoke-free facility. All our special events space have private licensed patios, however; smoking is not permitted on our patios per Halton Region smoking by-laws. Smoking is permitted outside our main doors, 9 meters from the entrance. No alcohol is permitted in this area.

Flowers and Special Occasion Cakes/Wedding Cakes

All floral arrangements (centerpieces, floral accents, etc..) and cakes will need to be delivered and setup in our facility on the day of your event. Unfortunately due to the intricacy, ingredients and detailed architecture of floral and cakes HBCC will not be liable, provide storage or setup these items. Please make all necessary arrangements with your vendors or designated individuals accordingly.

Hall Access and Decorating

Access to our facilities will be permitted in most cases from 9AM onwards on the day of your booked event. All special event décor for your event can be arranged for delivery and setup accordingly. Certain circumstances may permit earlier access and will be communicated by our administrative team. In no circumstance will the HBCC allow any objects to be affixed or adhered to the walls or ceilings in any way that can damage the walls/paint. HBCC allows the use of candles provided they are in a non-flammable holder/surround that is at least one inch taller than the top of the flame. Taper candles on candelabras are not permitted.

DJ / Entertainment

To maintain a comfortable environment for your guests and our staff, the sound level of music should not exceed 75 decibels during introductions/dinner, and the dance portion of your evening should not exceed 90 decibels.

Pyrotechnics, Smoke Machines, Streamers, and Bubble Machines are not permitted to be used inside the facilities. Dry Ice is acceptable. Please ensure your DJ's/Entertainers follow our house rules, agendas and respect the instructions of our duty managers.

Entertainment Tariffs (Music at Events)

All events with musical entertainment – live or recorded, are subject to both SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists and do not represent any form of revenues to HBCC. Charges of these fees are based on room capacities under our liquor license and not on actual attendance of the event.

Bronte, Harbour or Compass Room: \$59.17 Socan; \$26.63 Re:Sound:	Total: \$85.80
Blue Room: \$41.13 Socan; \$18.51 Re:Sound:	Total: \$59.64

Audio-Visual

A standard podium and Microphone are included with all our room booking. Any audiovisual requests above and beyond will need to be contracted accordingly. Audiovisual equipment in our facility is owned and operated by a 3rd party supplier and need to be contracted accordingly. HBCC assumes no responsibility for the setup, troubleshooting or pricing of AV requirements.

Dietary Restrictions

We are more than happy to accommodate guests who have allergies, dietary concerns or restrictions. Our Chef will accommodate accordingly based on the total amount of guests with special requirements for the specific event. In most cases many of our guests have had suitable meals, however; please note that we cannot guarantee an "allergy-free/contamination free" facility and all guests with concerns should have all their necessary items with them in the event of an allergic reaction.

Ceremony Rehearsals (If Applicable)

Ceremony rehearsals typically take place the week of the wedding, on a mid-week day. Unfortunately we cannot confirm the availability of a date until closer to the event as the space may be contracted by another client. The HBCC, however, will try and accommodate a rehearsal in a different space, if possible.

The Lakeside Wedding

Choose one of each from the following:

Cocktail Hour

Choose 4 Chef's Inspired Passed **Canapés** (see attached passed canapés)

Starters

Risotto – Chorizo, Tomato, Sweet pea or Forest Mushroom

Seasonal Ravioli – White Wine, Sage Cream Sauce

Casarecce Pasta – Ragu alla Bolognese

Baby Arugula & Kale Salad – Shaved Fennel, Apple, Goat Cheese, Spiced Pepita Seeds

Caesar Salad – Kale, Radicchio, Double Smoked Bacon, Asiago, Cured Egg Yolks

Entrées

Salt & Pepper Crusted Flat Iron Steak - 8oz with Butter & Herb Baked Potato, Root Vegetable & Carrot Confit
Beef Tenderloin – 6oz, Herb Infused, Celeriac Parsnip Pomme Puree, Market Fresh Vegetables, Green Peppercorn Demi Glaze

Roasted Ontario Chicken Supreme - Stuffed with Sundried Tomato & Feta Cheese, Vegetable Ratatouille on Polenta Cake

Maple Glazed Atlantic Salmon - King Oyster Mushrooms, Lemon Risotto, Citrus Tarragon Beurre Blanc

Black Cod - 6oz, Pan Seared, Tomato Butter Sauce, Black Forbidden Rice, Blistered Cherry Tomatoes

Optional Menu Enhancement:

*Select our Craft Cut 8oz Artisan AAA Beef Striploin (10 day wet + 28 day dry age) OR 8oz AAA Slow Roasted Prime Rib of Beef - \$10
Consider "Surfing" your Beef with 2 Jumbo Black Prawns - \$9*

Desserts

White Passion – Passion Fruit White Chocolate Mousse

Crème Brûlée - Chai, Passionfruit, White Chocolate, Nutella or Vanilla

Cookies & Cream – Mascarpone Vanilla Cream, House Made Cookie

Salted Caramel Chocolate Mousse – Belgian Chocolate, Sea Salt, Caramel

** All Desserts served with Coffee & Tea*

Late Night Offerings (Choose Three)

Beef Cheek Sliders

Poutine Bar

Pretzel Bar

Gourmet Pizza

Cheesecake Martini Bar

Mini Corn Dogs

Miniature Hot Dogs

Fresh Cut Fruit

European Pastries

Donut Bar

Cookies & Cream

Onion Ring Tower

Always Included: Wedding Cake Cut & Served; Coffee & Tea Station

Bar & Beverage

7.5 Hour Host Bar Service includes:

Liqueur Service for Receiving Line OR Signature Cocktails OR Sparkling Wine Toast;

House Bar Rail stocked with Rye, Rum, Vodka, Gin, Scotch & Brandy; House Wine; Premium Selection of Beer;

Sparkling Mineral Water, Still Water, Pop, Juices and Mix

Décor

Chiavari Chairs; Linen Table Coverings; Linen Napkins

Please Call for Applicable Pricing

Room Rental Included

75 & 140 persons minimum required for Compass & Harbour rooms respectively for Saturdays

The Shores Wedding

Choose one of each from the following:

Cocktail Hour

Choose 4 Chef's Inspired Passed **Canapés** (see attached passed canapés)

OR

Signature **Antipasto** Bar with Prosciutto Carvery

Starters

Tuna Tartar – Avocado, Shallot, Cilantro, Togorashi Aioli

Truffle Risotto – Truffle Cream Sauce, Grana Padano

Lobster Ravioli – Tarragon, White Wine Cream Sauce

Seared Scallops – Confit of Carrot, Parsnip Puree, Balsamic Caviar

Beef Carpaccio – Pickled Green Peppercorns, Pecorino, XVII, Aged Balsamic

Main Entrée

Filet Mignon – 6oz, Smoked Bacon Wrapped, Truffle butter, Potato Gratin, Market Fresh Vegetables

Rack of Lamb – Frenched, 4 bone, (7oz), Parsnip Puree, Italian Ratatouille

Veal Chop - Savory Herb Roasted, Ermite Bleu Demi Glaze, Vegetable Succotash

Craft Cut Artisan Beef Striploin – 10 Day Wet/28 Day Dry Age, 8oz, Celeriac Parsnip Pomme Puree, Market Fresh Vegetables

Duck Two Ways – Duck Leg Confit, Duck Breast, Caramelized Onions, Jerusalem Artichokes, Roasted Vine Tomatoes

Ace Hill Braised Short Ribs – Heirloom Carrot, Roasted Fingerlings, Tomato Tapenade

Dessert

White Chocolate Whiskey Mousse – with a Crispy Callebaut Chocolate

Dulce de Leche Mason Jars – with Caramel Chunk and Alfajores Cookie

Lemon Shortbread Bar – Lemoncello Custard, Citrus Caviar, Pop Candy

**Dessert Served with Coffee/Tea/Espresso*

Late Night Offerings (Choose 4)

Slider Bar of 2 choices

Poutine Bar

Pretzel Bar

Gourmet Pizza

Cheesecake Martini Bar

Mini Corn Dogs

Miniature Hot Dogs

Fresh Cut Fruit

European Pastries

Donut Bar

Cookies & Cream

Onion Ring Tower

Gelato Bar (Counts as 2)

Taco Bar

Charcuterie Station

Popcorn Bar

Always Included: Wedding Cake Cut & Served; Coffee & Tea Station

Bar & Beverage

7.5 Hour Host Bar Service featuring:

His and Hers' Signature Cocktails; & Prosecco/Cava Bar

House Bar Rail stocked with Rye, Rum, Vodka, Gin, Scotch, VS Cognac; Choice of 3 Liqueurs

House Wine; Premium Selection of Beer;

Sparkling Mineral Water, Still Water, Pop, Juices and Mix

Décor

Chiavari Chairs; Linen Table Coverings; Linen Napkins

Please Call for Applicable Pricing

Room Rental Included

75 & 140 persons minimum required for Compass & Harbour rooms respectively for Saturdays

Harbour Station Wedding

Your Interactive Station Reception consists of your choice of 6 Passed Canapés; Choice of 3 Savoury Stations; 1 Dessert Station with 3 Sweet Options; Host Bar

Cocktail Hour

Choose 6 Chef's Inspired Passed Canapés

Meat Selections

- Korean Beef Satays
- Thais Chicken Satays
- Mini Chicken or Beef Yorkshire Pudding
- Mini Beef Wellingtons
- Pulled Pork or Beef or Chicken Sliders
- Beef Tartare Crostini Bites
- Lamb Spiedini
- Braised Lamb or Pork or Beef Poutine
- Bangers and Beer

Seafood Selections

- Salt & Pepper Calamari
- Chipotle Marinated Shrimp
- Coconut Crusted Shrimp
- Scallop Ceviche
- Seafood Bisque Shooters
- Fish Tacos
- Smoked Salmon Rösti
- Crab Cakes with Sriracha Aioli
- Oysters Rockefeller
- Mini Lobster Rolls
- Bloody Mary Shrimp Shooters

Vegetarian Selections

- Seasonal Arancini
- Mini Grilled Cheese Tomato Soup
- Truffle Parmesan Frites
- Seasonal Soup Shooters
- Fig & Goat Cheese Tarts
- Vegetable Tempura
- Spanakopita or Vegetable Samosas
- Caprese Bocconcini Bites
- Mini Beet & Goat Cheese Bites
- Mushroom Sliders
- Watermelon Feta Bites

Choose 3 Savoury Stations from the following:

Salad Bar (Choose 3 from within)

Garden | Santa Fe | Roasted Garlic Caesar | Greek Composition | Baby Spinach Goat Cheese | Asian Chop | Cobb | Caprese | Quinoa | Marinated Vegetable | Cucumber Mint | Niçoise | Curried Potato | Tri-Colour Pasta

Antipasto Bar

Assorted Domestic and International Cheese | Cured Meats | Assorted Bread Products | Grilled and Marinated Vegetables | Assorted Olives | Assorted Dips

Gourmet Pizza Station

Margherita | Three Cheese & Salumi | Chorizo & Peppers | White Wine Cream Sauce with Potato & Duck Confit

Noodle or Rice Bar (Choose 1 from within)

Asian Noodles | Pad Thai | Italian Pasta | Spanish Paella | Risotto Bar
Accompaniments included & vary based on your specific selection

Taco Bar (Choose 3 from within)

Pulled Pork | Roasted Chicken | Slow-Roasted Striploin of Beef | Cajun Dusted White Fish | Fire Roasted Shrimp

Taco Accompaniments:

Hard & Soft Shells | Salsa | Guacamole | Refried Beans | Crème Fraiche | Queso Fresco | Cheddar | Pickled Vegetables

Slider Bar (Choose 3 from within)

Pulled Pork | Beef | Po' Boy Shrimp | Buttermilk Fried Chicken | Crab cake | Portobellini

Poutinerie (Choose 2 from within)

Pulled Pork | Braised Lamb | BBQ'd Brisket | Chili | Lobster* (+\$5) | Foie Gras* (+\$10)
Accompaniments:
Yukon Fries | Sweet Potato Fries | White Curds | Gravy | Chives | (Béchamel for Lobster)

Savoury Martini Bar

Beef Bourguignon | Chicken Coq Au Vin | Roasted Garlic Mash | Celeriac Mash

The Carvery (Choose 1 from within)

Flank Steak | Prime Rib | Porchetta | Leg of Lamb | Salmon Wellington
(Choose Two Mash from:)
Classic | Celeriac & Truffle | Roasted Garlic | Caramelized Onion |
Grainy Mustard | Sweet Potato
(Additional Meat Selection + \$5)

Sushi Bar

Sushi | Sashimi | Maki | Nigiri | Edamame

Pub Station

Fish and Chips | Pulled Pork Poutine with Cheese Curds & Gravy | Chicken Wings
Deep Fried Pickles | Stuffed Yorkshire Pudding | English Banger Sausage Bites

Raw Bar

Fresh Shucked Oysters | Oyster Miso Shooters | Salmon Gravlax | Seafood Ceviche | Cava | Sake | Bottles of
Cava | Assorted Condiments & Mignonette

Classic Seafood Bar*

Shrimp Cocktail | Marinated Mussels | Baby Boil Lobster | Crab Claws
| Cod Cakes | Filet of Sole | Lemon Infused Rice Pilaf

Dessert/Late-night Station Offerings (Choose 3)

Crème Brûlée	Chocolate Fondue	Pretzel Bar	Gourmet Pizza
Cheesecake Martini Bar	Mini Corn Dogs	Miniature Hot Dogs	Fresh Cut Fruit
European Pastries	Donut Bar	Cookies & Cream	Onion Ring Tower
Gelato Bar (Counts as 2)	Port & Cheese (Counts as 2)	Charcuterie Station	Popcorn Bar

(Additional Selections + \$5)

Always Included: Wedding Cake Cut & Served; Coffee & Tea Station)

Bar & Beverage

7.5 Hour Host Bar Service Featuring:
Liqueurs (choose 3), His and Hers' Signature Cocktails; Sparkling Wine;
House Bar Rail stocked with Rye, Rum, Vodka, Gin, Scotch, Cognac
Premium Selection of Beer; House Wine
Martini Station with Ice Luge

Please Call for Applicable Pricing

Room Rental Included

75 & 140 persons minimum required for Compass & Harbour rooms respectively for Saturdays

Passed Canapés Selection

Please select from the options below for either
The Lakeside or The Shores Wedding Reception Canapés

Meat Selections

Korean Beef Satays
Thai Chicken Satays
Mini Chicken or Beef Yorkshire Pudding
Buttermilk Fried Chicken Bites
Miniature Beef Wellingtons
Pulled Pork Sliders
Buttermilk Fried Chicken Sliders
Sliders – Beef Cheek; Mini “Macs”; Buttermilk Fried Chicken; Pulled Pork
Beef Tartare on Crostini
Lamb Spiedini
Braised Lamb or Pork or Beef Poutine

Seafood Selections

Salt ‘n Pepper Fried Calamari
Tuna Poke Pops
Chipotle Marinated Shrimp on Lemongrass Skewer
Cucumber Chili Lime Shrimp
Scallop Ceviche
Seafood Bisque Cappuccino
Seasonal Fish Taco
Smoked Char Rösti
Crab Cakes with Sriracha Aioli
Oysters Rockefeller
Bloody Mary Shrimp Shooters
Mini Lobster Rolls
Bangers and Beer

Vegetarian Selections

Seasonal Arancini
Mini Grilled Cheese Tomato Soup Shooter
Truffle Parmesan Frites
Seasonal Soup Shooters
Fig and Goat Cheese Tart
Vegetable Tempura
Spanakopita
Caprese/Bocconcini Bites
Mini Beet and Goat Cheese Bites
Mushroom Sliders
Mushroom & Goat Cheese Crostini
Watermelon Feta Bites
Vegetable Samosa

Wedding Enhancements

Optional Menu Enhancements

Small Plate Additions to your Menu:

Addition of a plated Pasta Course (available offerings to be discussed)	\$ 6
Addition of a plated Salad Course (available offerings to be discussed)	\$ 6
“Surf it” with 2 Jumbo Black Prawns added to your entree	\$ 9
Rosemary Garlic Roast Leg of Lamb Plated - 3oz with Black Beluga Lentil, Demi Glaze and Sweet Pea Cream	\$ 8
Salmon Filet - Ocean Wise Certified Plated - 3oz, Sautee of Spinach, Jerusalem Artichoke Puree, Blistered Cherry Tomatoes	\$ 9
Cod - Ocean Wise Certified Plated - 3oz, Pan Seared, Tomato Butter Sauce, Black Forbidden Rice, Blistered Cherry Tomatoes	\$ 9
Diver Scallop - Plated – Seared Jumbo Scallop, Squid Ink Risotto	\$10
Leg of Quail - Spice Dusted, Double Smoked Bacon Wrapped, Creamy Parmesan Polenta	\$10
Crab Claw - 3oz Laser Cut Crab Claw, Poached, Squid Ink Risotto	\$15
Lobster Tail - 5oz Rock Lobster, Chive Garlic Butter, Seafood Risotto	\$18

Late-night Additions

\$5

Any additional selections can be added to your package. Prices are per person, per addition.

Slider Bar of 2 choices	Poutine Bar	Pretzel Bar	Gourmet Pizza
Cheesecake Martini Bar	Mini Corn Dogs	Miniature Hot Dogs	Fresh Cut Fruit
European Pastries	Donut Bar	Cookies & Cream	Onion Ring Tower
Gelato Bar (Counts as 2)	Taco Bar	Charcuterie Station	Popcorn Bar

Upgrade to Top Shelf Spirits - \$10 for all

Rye: Crown Royal or Dillon's White Rye	\$ 2
Rum: Mount Gay or Bacardi 8	\$ 2
Vodka: Grey Goose; Belvedere; Crystal Head or Dillon's Method 95	\$ 3
Gin: Hendricks, Tanqueray 10 or Dillon's Unfiltered Gin	\$ 3
Scotch: Chivas Regal, Johnnie Walker Black, Glenfiddich or Glenlivet	\$ 4

Palette Cleansers

\$ 6

(Palette Cleansers contain alcohol)

Choose from either: Blood Orange; Prosecco & Peach; Niagara Ice Wine & Strawberry; Lemon Rum

Children's Menu Selections

Choose one of each of the following items for your customized menu.

Select One of the Following Children's Entrée:

Crispy Chicken Fingers
Penne Pasta with Marinara or Butter Sauce
Roasted Chicken Breast
Pepperoni or Cheese Pizza

All Children's Meals to come with French Fries or Chef's Potato of the Day

Plus Select One of the Following

Carrots and Celery Sticks
Caesar Salad
Sliced Fresh Fruit

Select One Dessert:

Ice Cream or Gelato (Flavours TBC)
Chocolate Chip Cookie

Beverages Included:

Milk or Juice and available non-alcoholic items from Bar

Children Meal Prices apply to guest counts above the minimum adult guarantees.

Children 4 and under (up to 5% of guest total): *Complementary*

Children 5-12 years of age: *\$50.00*

Teenagers/Vendors: *\$99.00*

Vegetarian Menu Options

Please choose one from the following items for your customized menu.

Main Entrée Choice:

Moroccan Couscous with Vegetable Chickpea Stew
(Vegan & Dairy Free)

Grilled Vegetable & Cheese Quiche
(Vegetarian)

Yucca and Black Bean Cake with Tomato & Balsamic Glaze
(Vegan, Dairy Free, Gluten Free)

Roasted Red Pepper stuffed with Wild Rice and Vegetable Ratatouille
(Vegan, Dairy Free, Gluten Free)

Second Protein Choice:

Vegetable Ratatouille
(Vegan & Dairy Free)

Puff Pastry with Spinach and Mushrooms
(Vegan & Dairy Free)

Yucca and Black Bean Cake with Tomato & Balsamic Glaze
(Vegan, Dairy Free, Gluten Free)

NOTE: Gluten Free and Lactose Free Options may be taken care of through the regular menu selections and may not necessarily require an alternative choice. Please discuss with your sales representative to verify options.

Chef's Vegetarian/Vegan options may change without notice.

Thank You



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HBCC

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Upon Booking your Wedding at the Harbour Banquet Conference Centre a
10% Package Discount
Will apply to the Bridal Shower or Engagement Party at our facility