

Meetings Made Easy...



Stay with Us & Experience the Difference!



COMPLIMENTARY ALWAYS...

Ice Water Service, Wireless High-Speed Internet Access, Local Calls, & Note Pads & Pens

FOOD & BEVERAGE

We specialize in catering to your individual needs and requirements. Please refer to our catering menus for our current menu selections. All menus can be personalized to suit dietary restrictions and tastes. Any food & beverage(s) consumed in your meeting or banquet room must be solely supplied by the Admiral Inn & Suites – Mississauga. The hotel is governed by Provincial Liquor Laws & the Department of Health.

MENU SELECTION

All details concerning Food & Beverage must be finalized at least (2) weeks prior to the function date unless ordering off the express menu. Our Catering Department will be more than happy to assist you with menu selections, floor plans and room arrangements which can be provided for all function meeting rooms.

SET-UP STYLES

Planning a meeting for 10 to 180 people, Our Conference Rooms can accommodate your individual style and needs. Please refer to our layout page for detailed styles and capacities.

GUEST ROOM ACCOMMODATIONS

Our new crisp & modern accommodations have something to suit every situation. Each guestroom provides complimentary high-speed internet, personal voice mail, and complimentary coffee and coffee maker, hair dryer, iron and full-size ironing board. All guestrooms also are equipped with a microwave and a mini fridge. Ask about our group rates...

CANCELLATION POLICY

Please refer to the function contract for cancellation. It is imperative that you inform the Catering Department of any last minute changes to avoid any cancellation charges.

SECURITY DEPOSIT

At the discretion of management, some groups will be required to provide a security deposit to be held until after the departure date. This will be refunded providing no damage has been done to the property and its contents.

AUDIO VISUAL SERVICES

Please refer to our brochure for equipment and price list. An additional cost will be incurred for electrical requirements if above hotel's normal use.



****ADMIRAL MEETING PACKAGE****

COMPLIMENTARY ALWAYS...

Ice Water Service, Wireless High-Speed Internet Access, Local Calls, Note Pads & Pens and Meeting Room Rental

THE CONTINENTAL

Selection of Assorted Muffins, Danishes & Croissants Served with Butter, Fruit Preserves and Marmalade Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas

MID-MORNING BREAK

Freshly Brewed Gourmet Coffee / a Selection of Traditional Teas & Assorted Fruit Juices

LUNCH

Choice of One of the Working Lunches (1-8 ONLY)

Served with Freshly Brewed Coffee, a Selection of Traditional Teas and Assorted Soft Drinks

AFTERNOON BREAK

Freshly Brewed Coffee, a Selection of Traditional Teas, Assorted Soft Drinks, and Freshly Baked Traditional Cookies

FROM: \$49.95 per Person – Per Day

(Minimum 15 people)

All Prices are per person, subject to Taxes and Service Gratuity



****MISSISSAUGA MEETING PACKAGE****

COMPLIMENTARY ALWAYS...

Ice Water Service, Wireless High-Speed Internet Access, Local Calls, Note Pads & Pens and Meeting Room Rental

THE CAPTAINS BREAKFAST

Country Fresh Scrambled Eggs with Crisp Bacon, Ham, or Sausage (Choice of 2), Home Fries Potatoes & Texas Toast Served with Butter, Fruit Preserves and Marmalade Assorted Breakfast Cereals served with Milk Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas

MID-MORNING BREAK

Freshly Brewed Gourmet Coffee / a Selection of Traditional Teas & Assorted Fruit Juices

LUNCH

Choice One of the Working Lunches (1-8 ONLY)

Served with Freshly Brewed Coffee, a Selection of Traditional Teas and Assorted Soft Drinks

AFTERNOON BREAK

Freshly Brewed Coffee, a Selection of Traditional Teas, Assorted Soft Drinks, and Freshly Baked Traditional Cookies

FROM: \$59.95 per Person – Per Day

(Minimum 15 people)

All Prices are per person, subject to Taxes and Service Gratuity



****ALL INCLUSIVE MEETING PACKAGE****

COMPLIMENTARY ALWAYS...

Ice Water Service, Wired/Wireless High-Speed Internet Access, Local Calls, Note Pads & Pens and Meeting Room Rental

THE CONTINENTAL

Selection of Assorted Muffins, Danishes & Croissants Served with Butter, Fruit Preserves and Marmalade Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas

MID-MORNING BREAK

Freshly Brewed Gourmet Coffee / a Selection of Traditional Teas & Assorted Fruit Juices

LUNCH

Choice One of the Working Lunches (1-8 ONLY)

Served with Freshly Brewed Coffee, a Selection of Traditional Teas and Assorted Soft Drinks

AFTERNOON BREAK

Freshly Brewed Coffee, a Selection of Traditional Teas, Assorted Soft Drinks, and Freshly Baked Traditional Cookies

ONE NIGHT HOTEL ACCOMMODATION INCLUDED

Stay with Us & Experience the Difference at the Admiral Inn & Suites (Not an Admiral Privilege member? Please Sign Up today and Start Collecting!)

FROM: \$149.95 per Person

(Minimum 15 people)

All Prices are per person, subject to Taxes, Hotel Fees, and Service Gratuity



MEETING & CONFERENCE INFORMATION

MEETING ROOM	DIFFERENT SET-UPS WITH # OF PEOPLE					
	Square Feet	Classroom	Boardroom	U-Shape	Theater	Banqu
Dundas Room	850 sq.ft	30	30	30	60	40
Admiral Room	750 sq.ft	20	20	20	40	30
Boardroom	350 sq.ft	NA	12	NA	NA	NA
Winston Churchill Room						
Full Room	2500 sq.ft	100	60	60	180	96
Half a Room (Split)	1300 sq.ft	48	30	30	70	48
Sheridan Room	1000 sq.ft	27	32	16	40	32





BREAKFAST SELECTIONS

THE CONTINENTAL

Selection of Assorted Muffins, Danishes & Croissants Served with Butter, Fruit Preserves and Marmalade Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas **\$8.99 per person***

THE DELUXE CONTINENTAL

Selection of Assorted Muffins, Danishes, Fresh Banana Bread and Croissants Served with Butter, Fruit Preserves and Marmalade A Selection of sliced fresh seasonal fruits Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas **\$9.99 per person***

THE CAPTAINS BREAKFAST

(Minimum of 20 People) Country Fresh Scrambled Eggs with Crisp Bacon, Ham, or Sausage (Choice of 2), Home Fries Potatoes & Texas Toast Served with Butter, Fruit Preserves and Marmalade Assorted Breakfast Cereals served with Milk Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas **\$12.99 per person***

THE ADMIRAL BREAKFAST

(Minimum of 20 People) Country Fresh Scrambled Eggs with Crisp Bacon, Ham, or Sausage (Choice of 2), Home Fries Potatoes & Pancakes with Maple Syrup A Selection of Assorted Breads Served with Butter, Fruit Preserves and Marmalade Assorted Breakfast Cereals served with Milk Assorted Fruit Juices Freshly Brewed Gourmet Coffee & a Selection of Traditional Teas **\$14.99 per person***

All Prices are per person, subject to Taxes and Service Gratuity



BREAK SELECTIONS

"Caffeine Injection" Freshly Brewed Coffee & a Selection of Traditional Teas \$2.95 per person*

"All You Can Drink" Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$3.95 per person*

"Very Light Starter" Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Juices, Variety of Assorted *Muffins and Croissants* \$5.95 per person*

"Ice Cream Break"

Freshly Brewed Coffee, a Selection of Tr*aditional Teas & Assorted Soft Drinks, Selection of* Assorted Ice Cream Bars <u>\$5.95 per person*</u>

"Junk Food Temptation"

Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks, Potato Chips, Pretzels and Nachos with Salsa \$7.95 per person*

"Cookies & Milk Temptation"

Freshly Brewed Coffee, a Selection of Traditional Teas, Ice Cold Refreshing Milk & Chocolate Milk (individual skim milk) Freshly baked assortment of Oven Fresh "GIANT" Cookies \$7.95 per person*

"The Sweet Tooth Break"

Freshly Brewed Coffee, a Selection of Traditional Teas, Fudge Brownies, "Giant" Cookies, Hershey Kisses, Rice Crispy Squares & Jelly Beans \$8.95 per person*

"The Healthy Sensation"

Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Fruit Juices Assorted Fresh Fruit Platter, Plain Low Fat Yoghurt with Raisins, Granola & Berries, Carrot Bread and Cereal Bars

\$9.95 per person*

"Fruit and Cheese Sensation"

Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Juices, Assorted Cheese & Crackers Platter \$10.95 per person*

All Prices are per person, subject to Taxes and Service Gratuity



WORKING LUNCHEON BUFFETS

#1 - TRADITIONAL SANDWICHES & WRAPS PLATTER

(Minimum of 12 People) Choice: House, or Caesar, or Mediterranean or Soup of the Day Roast Beef, Black Forest Ham, Roasted Chicken, Oven Roasted Turkey, Montreal Smoked Meats, Grilled Vegetables, Tuna and Egg Salad Served on Bakery-Fresh Buns & Flavored Wraps Assorted Pastries or Freshly Baked Assorted Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$15.99 per person

#2 – LASAGNA OR CANNELLONI

(Minimum of 12 People) Choice: House, or Caesar or Mediterranean or Soup of the Day Lasagna or Cannelloni (Meat or Vegetarian) Spring Rolls Assorted Pastries or Freshly Baked Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$15.99 per person

#3 - GOURMET SANDWICHES & WRAPS PLATTER

(Minimum of 12 People) Choice: House, or Caesar or Mediterranean or Soup of the Day Mango, Red Peeper, Grilled Chicken with Baby Field Greens Sesame Chicken, Grated Carrots, Honey Mustard with Baby Field Greens Prosciutto, Roasted Red Pepper with Asiago Cheese Roasted Turkey with Pesto, Cranberries with Baby Field Greens Roman Tuna Salad Smoked Salmon with Cucumber and Cream Cheese Caprese Assorted Pastries or Freshly Baked Assorted Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks **\$17.99 per person**

#4 - HOT ITALIAN SANDWICHES PLATTER

(Minimum of 10 People) Choice: House, or Caesar or Mediterranean or Soup of the Day "MAKE YOUR OWN" with Italian Panini, Sautéed Mushrooms, Onions, Sweet & Hot Peppers, Fillings Include: Chicken Parmigiana, Veal Parmigiana, Grilled Chicken, Eggplant Parmigiana Assorted Pastries or Freshly Baked Assorted Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks **\$17.99 per person**



<u>#5 – OPA!</u>

(Minimum of 12 People) Grilled Chicken Souvlaki served with Rice Pilaf Mediterranean Salad Grilled Pita Chips, Tzaiki, Babagangush and Roasted Red Pepper Hummus Assorted Pastries or Freshly Baked Assorted Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$19.99 per person

#6 – NORTHERN ITALIAN

(Minimum of 12 People) Choice: House, or Caesar or S Mediterranean or Soup of the Day Chicken or Veal Tomato Basil Pasta or Roasted Potatoes Dinner Rolls with Butter Assorted Pastries or Freshly Baked Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$18.99 per person

<u>#7 – STIR FRY</u>

(Minimum of 12 People) Choice: House, or Caesar or Mediterranean or Soup of the Day Chicken, Beef or Vegetable Stir Fry Steamed White Rice Spring Rolls Assorted Pastries or Freshly Baked Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$19.99 per person

#8 – INDIAN THEMED MENU

(Minimum of 12 People) Fresh Mango & Pineapple Salad Naan Bread Curry Chicken with Steamed Rice Daal Assorted Pastries or Freshly Baked Cookies Freshly Brewed Coffee, a Selection of Traditional Teas & Assorted Soft Drinks \$19.99 per person

All Prices are per person, subject to Taxes and Service Gratuity



ADMIRAL'S BRUNCH

Assorted Fruit Juices Freshly Sliced Seasonal Fresh Fruits Assorted Danishes, Muffins, Croissants, & Banana Bread Toasted Bagels with Cream Cheese Assorted Cereals with Fresh Chilled Milk

DECORATED PLATTER

Chef's Decorated Platter of Turkey, Black Forest Ham, Roasted Beef & Salami A Selection of International Cheese with Fruits

SALAD DISPLAY (Choice of Two)

Tossed baby Greens with Assorted Dressings or Potato Salad, or Tri-Coloured Pasta, or Coleslaw or Mediterranean Served with dinner rolls

HOT SELECTIONS (Choice of Two)

(Accompanied with Fresh Market Vegetables, Oven Roasted Potatoes & Steamed Rice Pilaf and served with Assorted Fresh Dinner Rolls with Butter)

Carved Roasted Top Sirloin of Beef Hot Horseradish & Beef Jus Beef Stroganoff Chicken or Vegetarian Stir-Fry Lasagna (Meat or Vegetarian)

SWEET TABLE

Oven Baked Cookies, Fresh Fruit Tarts, Cherry & Blueberry Cheese Cake, Fruit Flan, Chocolate Fantasy Cake, Assorted Pies & Pastries

Served with Freshly Brewed Gourmet Coffee, a Selection of Traditional Teas And Assorted Soft Drinks

\$34.95 Per Person

(Minimum of 40 People)

All Prices are per person, subject to Taxes and Service Gratuity



FESTIVE BUFFET

Assorted Vegetables with Dip Carrot Sticks, Celery Sticks, Assorted Olives, Radish Rosettes & Tomato Wedges

SALAD DISPLAY (Choice of Three)

Tossed baby Greens with Assorted Dressings or Potato Salad, or Tri-Coloured Pasta, or Coleslaw or Mediterranean Served with dinner rolls

DECORATED PLATTERS

Darne of Salmon Smoked Mackerel & Rainbow Trout Chef's Decorated Platters of Turkey, Black Forest Ham Roasted Beef & Salami Peppercorn Pate Devilled Eggs

HOT SELECTIONS (Choice of Two)

(Accompanied with Fresh Market Vegetables, Oven Roasted Potatoes & Steamed Rice Pilaf and served with Assorted Fresh Dinner Rolls with Butter)

> Carved Roast Top Sirloin of Beef Hot Horseradish & Beef Au Jus Breast of Chicken Stuffed Pork Loin Chicken or Vegetarian Stir-Fry

SWEET TABLE

International Cheese Display with fruit & Assorted Pastries Fresh Fruit Tarts, Cheesecake, Assorted Toppings, Chocolate Cake, Fruit Flans, Fresh Fruit Tray Apple Pie

Served with Freshly Brewed Gourmet Coffee, a Selection of Traditional Teas And Assorted Soft Drinks

\$44.95 Per Person

(Minimum of 40 People)

All Prices are per person, subject to Taxes and Service Gratuity



DELUXE BUFFET

PICKLED VEGETABLES

An Assortment of Greek Olives, Gerkin, Beets Marinated Vegetables, Dill Pickles

SALAD DISPLAY (Choice of Three)

Tossed baby Greens with Assorted Dressings Caesar Salad with Croutons Marinated Baby Shrimp, Seafood & Julienne of Vegetables Tomato & Cucumber Salad, Potato Salad, Pasta Salad Grilled Vegetables of Red & Green Peppers, Onions, Zucchini & Eggplant in a Vinaigrette Dressing

DECORATED PLATTERS

Darne of Salmon Smoked Mackerel & Rainbow Trout Chef's Chef's Decorated Platters of Turkey, Black Forest Ham, Roast Beef & Salami Roasted Beef & Salami Peppercorn Pate Devilled Eggs

HOT SELECTIONS (Choice of Two)

(Accompanied with Fresh Market Vegetables, Oven Roasted Potatoes & Steamed Rice Pilaf and served with Assorted Fresh Dinner Rolls with Butter)

> Carved Roast Top Sirloin of Beef Hot Horseradish & Beef Au Jus Lasagna (Meat or Vegetarian) Singapore Noodles Fillet of Sole Bretonne

SWEET TABLE

International Cheese Display with Fruit, Assorted Pastries Fresh Fruit Tarts, Cheesecake, Assorted Toppings, Chocolate Cake, Fruit Flans, Fresh Fruit Tray, Black Forest Cake & Apple Pie

Served with Freshly Brewed Gourmet Coffee, a Selection of Traditional Teas And Assorted Soft Drinks

\$54.95 Per Person

(Minimum of 50 People)

All Prices are per person, subject to Taxes and Service Gratuity



BANQUET BARS

HOST BAR

(This is recommended when the Host pays for all the drinks their guests consume)

Liquor Deluxe Brands	(1oz.)	\$5.50
Liquor Premium Brands	(1oz.)	\$5.00
Liqueurs & Cognacs	(1oz.)	\$5.75
Domestic Beer	(1oz.)	\$4.95
Imported Beer	(1oz.)	\$5.75
House Wine (Red or White)	(1oz.)	\$5.75
Soft Drinks		\$1.75

If Bar sales are less than \$250.00, a Bartender charge of \$13.00 per hour will apply (Minimum of 4 hours)

Liquor Consumption is calculated to the nearest tenth of a bottle.

Organizers are invited to delegate one person to verify total beverage consumption with the Banquet Supervisor upon conclusion of the function.

CASH BAR

(This is recommended when the Individual Guest pays for their own drinks)

Liquor Deluxe Brands	(1oz.)	\$6.25
Liquor Premium Brands	(1oz.)	\$5.75
Liqueurs & Cognacs	(1oz.)	\$6.50
Domestic Beer	(1oz.)	\$5.50
Imported Beer	(1oz.)	\$6.50
House Wine (Red or White)	(1oz.)	\$6.50
Soft Drinks		\$1.75

If Bar sales are less than \$250.00, a Bartender charge of \$13.00 per hour will apply (Minimum of 4 hours)

PUNCH SELECTION

(Serves 40 to 50 Persons)

Tropical Fruit Punch	\$49.50
Fruit Punch with choice of Liquor	\$85.00
Champagne Punch	\$75.00
Sangria Punch	\$85.00

All Prices are subject to Taxes and Service Gratuity



THE WINE LIST

THE HOUSE COLLECTION

WHITE, Peller Estates Heritage Series VQA (Ontario) RED, Peller Estates Heritage Series VQA (Ontario)	(1) (1)	750ml 750ml	\$24.95 \$24.95
THE WHITE COLLECTION	<u>ON</u>		
Chardonnay, Corbett Canyon Classic (California) SAUVIGNON BLANC, Santa Carolina (Chile) PINOT GRIS, Pelee Island VQA (Ontario) RIESLING, Vineland Estates VQA (Ontario) CHARDONNAY, Yellow Tail (Australia) SAUVIGNON BLANC, E & J Seirra Valley (California) GEWURZTRAMINER, Hillebrand Harvest VQA (Ontario) SOAVE, Folonar (Italy)	$(1) \\ (0) \\ (1) \\ (2) \\ (1) \\ (0) \\ (2) \\ (1) \\ (1) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (1) \\ (2) \\ (2) \\ (1) \\ (2) \\ (2) \\ (1) \\ (2) \\ (2) \\ (1) \\ (2) $	750ml 750ml 750ml 750ml 750ml 750ml 750ml 750ml	\$24.95 \$29.95 \$33.95 \$30.95 \$26.95 \$28.95 \$27.95
THE RED COLLECTION	N		
MERLOT, Cono Sur (Chile) CABERNET SAUVIGNON, Two Oceans (South Africa) SHIRAZ, Corbett Canyon Classic (California) CABERNET SAUVIGNON, Peller Estates VQA (Ontario) MERLOT, E & J Seirra Valley (California) SHIRAZ, Kangroo Springs (Australia)	(0) (0) (0) (0) (0) (0)	750ml 750ml 750ml 750ml 750ml 750ml	\$27.95 \$28.95 \$24.95 \$24.95 \$26.95 \$29.95

CHAMPAGNE & SPARKLING WINES

(0)

(0)

750ml

750ml

\$35.95

\$29.95

CHIANTI, Mellini (Italy)

CABERNET, Osborne Solaz

CUVEE NIAGARA BRUT, Peller Estates (Ontario)	(1)	750ml	\$33.95
BRUT CHAMPAGNE, Cook's (California)	(3)	750ml	\$35.95
BRUT CORDON NEGRO, Freixenet (Spain)	(1)	750ml	\$35.95
WHITE STAR CHAMPAGNE, Moet & Chandon (France)	(2)	750ml	\$119.95

All Prices are subject to Taxes and Service Gratuity

