



CATERING

Menu

AFFINITY CONFERENCE CENTRE AT
TOWNEPLACE SUITES BY MARRIOTT, BRANTFORD

519-720-2771 EVENTS@BAWAGROUP.CA



AFFINITY
CONFERENCE CENTRE

TOWNEPLACE
SUITES®
BY MARRIOTT



EVENT ROOM RENTALS

AFFINITY CONFERENCE CENTER

AFFINITY IS SPLIT INTO 3 SEPARATE SECTIONS VIA MOVEABLE WALL OR CAN BE ONE LARGE BALLROOM

- HALL A - \$900 PLUS TAXES AND 20% FACILITY FEE
- HALL B - \$900 PLUS TAXES AND 20% FACILITY FEE
- HALL C - \$900 PLUS TAXES AND 20% FACILITY FEE
- GRAND BALLROOM - \$2600 PLUS TAXES AND 20% FACILITY FEE

TOWNEPLACE SUITES

- BOARDROOM - \$250 PLUS TAXES AND 20% FACILITY FEE

HAMPTON INN AND SUITES

HAMPTON INN IS SPLIT INTO 2 SEPARATE SECTIONS VIA MOVEABLE WALL OR CAN BE ONE LARGE BALLROOM

- ESPERO - \$900 PLUS TAXES AND 20% FACILITY FEE
- PACE - \$400 PLUS TAXES AND 20% FACILITY FEE
- GRAND BALLROOM - \$1500 PLUS TAXES AND 20% FACILITY FEE

AUDIO VISUAL(A/V)

- AFFINITY CONFERENCE CENTER - BUILT IN UNITS \$450 PLUS TAXES AND FEES
- HAMPTON INN - PORTABLE SCREEN AND PROJECTOR \$50 PLUS TAXES AND FEES
- FULLSTAGE - \$1000 PLUS TAXES AND FEES
- HALF STAGE - \$500 PLUS TAXES AND FEES
- PARTY LIGHTS - \$500 PLUS TAXES AND FEES



BREAKFAST ITEMS

LIGHT CONTINENTAL /\$12 PER PERSON

- ASSORTED BREAKFAST PASTRIES
- FRESH FRUIT **DF GF VG V**
- COFFEE, TEA, FRUIT JUICES



DELUXE CONTINENTAL /\$16 PER PERSON

- BAGELS AND CREAM CHEESE
- CROISSANTS
- INDIVIDUAL YOGURTS
- ASSORTED BREAKFAST PASTRIES
- FRESH FRUIT **DF GF VG V**
- COFFEE, TEA, FRUIT JUICE



HOT BREAKFAST /\$22 PER PERSON

- SCRAMBLED EGGS **DF V**
- HOME FRIED POTATOES **V**
- MINI CROISSANTS
- ASSORTED PASTRIES
- COFFEE, TEA AND JUICE
- CHOICE OF 2 FROM THE BELOW ADD ON'S

ADD ON'S (\$3.50 PP EACH AFTER CHOICE OF 2)

- PANCAKES
- FRENCH TOAST
- FRUIT
- HAM **DF GF**
- PEAMEAL **DF GF**
- SAUSAGE **DF GF**
- BACON **DF GF**



**DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian**

All pricing is subject to 13% HST and 20% Facility Fee

BREAK- ITEMS

AM BREAK /\$10 PER PERSON

- ASSORTED PASTRIES
- INDIVIDUAL YOGURTS *CAN BE LACTOSE FREE
- FRESH SEASONAL FRUIT **DF GF**
- BAGELS WITH CREAM CHEESE
- FRUIT JUICES
- COFFEE & TEA

PM BREAK /\$10 PER PERSON

- FRESHLY BAKED COOKIES ASSORTED
- GRANOLA BARS
- FRESH SEASONAL FRUIT **DF GF**
- ASSORTED SOFT DRINKS
- BOTTLED WATER
- COFFEE & TEA

BEVERAGE BREAK / \$3 PER PERSON

- ASSORTED FRUIT JUICES
- SOFT DRINKS
- BOTTLED WATER
- COFFEE & TEA

DF: Dairy Free GF: Gluten Free VG: Vegan

V: Vegetarian

All pricing is subject to 13% HST and 20% Facility Fee





A LA CARTE BREAK ITEMS

- FRESHLY BAKED COOKIES: \$20 PER DOZEN
- DOMESTIC CHEESE AND CRACKERS BOARD \$8.50 PER PERSON
- SEASONAL VEGETABLES AND DIP: \$6.25 PER PERSON **DF GF**
- INDIVIDUAL BAGS OF CHIPS \$30 PER DOZEN
- BAGELS WITH CREAM CHEESE AND JAMS: \$3.75 PER PERSON
- SEASONAL FRUIT TRAY \$6.25 PER PERSON
- ASSORTED GRANOLA BARS \$3 PER BAR
- DANISHES \$26.50 PER DOZEN
- ASSORTED DESSERT TRAY \$28 PER DOZEN
- CHARCUTERIE BOARD \$12.50 PER PERSON
- FRIES AND GRAVY \$12 PER PERSON **DF GF**

**DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian**

All pricing is subject to 13% HST and 20% Facility Fee

HOT LUNCH BUFFET

\$33 PER PERSON

OPTION 1

- CLASSIC CAESAR SALAD
- GARLIC BREAD WITH CHEESE
- PENNE ARRABIATTA WITH ITALIAN SAUSAGE, PEPPERS, TOMATO BASIL SAUCE AND PARMESAN
- ASSORTED SWEET TRAY

OPTION 2

- BAGUETTE & BUTTER
- ARUGULA & FRIESE SALAD
- ASIAGO CHICKEN- CREAM BASED
- RICE PILAF **DF GF V**
- ASSORTED SWEET TRAY

OPTION 3

- CALABRESE BREAD
- MEDITERRANEAN SALAD
- CHICKEN CACCIATORE **DF GF**
- RICE PILAF **DF GF V**
- ASSORTED SWEET TRAY

OPTION 4

- BAGUETTE & BUTTER
- COBB SALAD
- CHICKEN WITH SMOKED BACON & MUSHROOM PAN AU JUS
- HERB ROASTED POTATOES **DF GF V**
- ASSORTED SWEET TRAY

INCLUSIONS

- COFFEE/TEA
- POP BUFFET

OPTION 5

- CLASSIC CAESAR SALAD
- STEAK BURGER WITH CANADIAN SMOKED BACK BACON **DF GF**
- HERB ROASTED YUKON GOLD POTATO WITH GRAVY & CHEESE
- ASSORTED SWEET TRAY

OPTION 6

- CHOICE OF CAESAR OR GARDEN SALAD
- GARLIC BREAD WITH CHEESE
- CHEESE AND SPINACH RAVIOLI WITH ROASTED PEPPERS & TOMATO BASIL CREAM
- ASSORTED SWEET TRAY

OPTION 7

- CHOICE OF CAESAR OR GARDEN SALAD
- GARLIC BREAD WITH CHEESE
- CHICKEN PARM WITH TOMATO SAUCE AND MOZZARELLA CHEESE AND PENNE
- ASSORTED SWEET TRAY

SUBSTITUTIONS/ ADD ON'S \$7PP

- POTATOES
- EXTRA SALAD
- PASTA WITH 1 SAUCE
- SEASONAL VEGETABLES
- EXTRA PROTEIN



DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian

All pricing is subject to 13% HST and 20% Facility Fee

COLD LUNCH BUFFET

\$ 33 PER PERSON

LESS THAN 10 PEOPLE CHOICE OF 1 SOUP/SALAD AND 2 SANDWICHES

SALADS: CHOICE OF 2

- CLASSIC CAESAR SALAD
- CLASSIC GARDEN SALAD **DF V GF**
- MEDITERRANEAN PASTA SALAD
- MEDI SALAD
- POTATO EGG SALAD **V DF GF**
- COBB SALAD
- BEAN SALAD **V VG DF GF**



SOUPS

- TOMATO MAC & CHEESE
- BAKED POTATO
- MINESTRONE **V**
- CHICKEN NOODLE
- CREAM OF BROCCOLI CHEDDAR **V**
- CREAM OF MUSHROOM
- CHICKEN WITH RICE **GF**

SANDWICHES: CHOICE OF 4

- **HAM & CHEESE** - HONEY MUSTARD AND BABY GREENS
- **EGG SALAD** - CELERY, GREEN ONION AND MAYO **DF**
- **ROAST BEEF** - ARUGULA, RED ONION, AND HORSERADISH MAYO **DF**
- **MEDITERRANEAN CHICKEN WRAP** - TOMATO, CUCUMBER, LETTUCE, RED ONION, FETA CHEESE, AND TZATZIKI SAUCE
- **TUNA SALAD** - CELERY, GREEN ONION, LEMON AND MAYO **DF**
- **ROASTED VEGETABLE WRAP** - ARUGULA, GOAT CHEESE AND PESTO **V**
- **SALMON SALAD** - ON MULTIGRAIN AND WHITE WITH CELERY, GREEN ONION, AND MAYO **DF**
- **CHICKEN SALAD** - CELERY, GREEN ONION, AND MAYO **DF**
- **CHICKEN CAESAR WRAP**

INCLUSIONS

- PICKLES AND OLIVES
- ASSORTED SWEET TRAY
- SOFT DRINKS
- COFFEE/ TEA

DF: Dairy Free GF: Gluten Free VG: Vegan V: Vegetarian

All pricing is subject to 13% HST and 20% Facility Fee

SERVED LUNCH

\$ 40.75 PER PERSON

STARTERS CHOICE OF 1

- CLASSIC CAESAR SALAD CLASSIC
- GARDEN SALAD **V GF DF**
- MEDITERRANEAN PASTA SALAD
- DEVILED EGG POTATO SALAD
- MEDI SALAD
- COBB SALAD
- BEAN SALAD

MAINS CHOICE OF 1

- CHICKEN SUPREME SERVED WITH ROASTED POTATOES AND SEASONAL VEGETABLES
- LASAGNA WITH GARLIC TOAST
- QUICHE LORRAINE WITH POTATOES
- ROAST BEEF SERVED WITH ROASTED POTATOES AND VEGETABLES ****\$8**

UPCHARGE

- VEGETABLE STIRFRY WITH CHOICE OF NOODLES OR RICE **V**
- VEGETARIAN RAVIOLI WITH SPINACH AND CHEESE IN A BASIL CREAM SAUCE **V**

DESSERTS CHOICE OF 1

- CHOCOLATE TUXEDO CAKE
- CHOCOLATE SWIRL CHEESECAKE
- WHITE CHOCOLATE MOUSSE CAKE

INCLUSIONS

- COFFEE/TEA SERVICE

SUBSTITUTIONS

- WHITE RICE
- FRENCH FRIES

DF: Dairy Free GF: Gluten Free VG: Vegan

V: Vegetarian

All pricing is subject to 13% HST and 20% Facility Fee



APPETIZERS

STATIONED

- **ANTIPASTO PLATTER** - \$12.50 PER PERSON
IMPORTED AND DOMESTIC CHEESE SELECTION, CURED AND SMOKED MEATS, ROASTED PEPPERS AND VEGETABLES, PICKLES AND OLIVES, CRUSTY BREADS AND ARTISAN CRACKERS

- **ICED SHRIMP COCKTAIL WITH TRADITIONAL SAUCE AND LEMON** - \$45 PER DOZEN
- **WARM SPINACH ASIAGO AND GOAT CHEESE DIP WITH CRUSTY BAGUETTE** - \$5 PER PERSON
- **IMPORTED AND DOMESTIC CHEESE BOARD WITH FRUIT AND CRACKERS** - \$8 PER PERSON

PASSED / \$45 PER DOZEN

- PEPPERCORN BLUE CHEESE MEATBALLS WITH ROAST GARLIC PAN JUS
- VEGETABLE INDIAN SAMOSA WITH TAMARIND CHUTNEY
- MUSHROOM AND GOAT CHEESE FLATBREAD PIZZA WITH PESTO, PARMESAN REGGIANO AND BALSAMIC GLAZE
- CRISPY CHICKEN AND SHITAKE DUMPLINGS
- PANKO CRUSTED CAMEMBERT CHEESE WITH MANGO CHUTNEY
- SMOKED SALMON CANAPES WITH SHAVED CUCUMBER, DILL CREAM CHEESE AND PICKLED RED ONION
- CRISPY FRIED VEGETABLE SPRING ROLLS WITH SWEET CHILI DIPPING SAUCE V BBQ PULLED PORK SLIDERS WITH SWEET APPLE CABBAGE SLAW
- BEEF SIRLOIN BAGUETTE SLIDER WITH BLUE CHEESE AIOLI

**DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian**

All pricing is subject to 13% HST and 20% Facility Fee



PLATED DINNER MENU

\$ 59.00 PER PERSON

UPGRADE TO A CHOICE OF 2 PROTEINS FOR \$8 PER PERSON

STARTERS CHOICE OF 1

SALADS

- **CLASSIC CAESAR SALAD** WITH ROMAINE LETTUCE, SMOKED BACON, RUSTIC HERB CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING
- **MEDITERRANEAN SALAD** WITH CRISP GREENS & SEEDLINGS, GRAPE TOMATOES, CUCUMBER, RED ONION, FETA, AND AN OLIVE TAPENADE AND BASIL VINAIGRETTE
- **CLASSIC GARDEN SALAD** WITH CRISP GREENS AND SEEDLINGS, GRAPE TOMATOES, CUCUMBER, WITH A RED ONION AND BASIL VINAIGRETTE **V DF GF**

SOUPS

- LOADED BAKED POTATO SOUP
- BEEF BARLEY
- BEEF NOODLE
- CHICKEN NOODLE W VEGETABLES
- CHICKEN AND RICE/ MINESTRONE
- TOMATO
- TOMATO MAC N CHEESE
- CREAM OF BROCOLLI W AGED CHEDDAR
- TUSCAN WHITE BEAN, HAM AND BACON
- EGG DROP SOUP W DUMPLINGS, CHICKEN AND SHITAKE MUSHROOM
- CORN CHOWDER
- ITALIAN SAUSAGE W PEPPERS AND TOMATOS
- CABBAGE ROLL SOUP



CONT:

\$59.00 PER PERSON

MAINS CHOICE OF 1

- **FRENCH BISTRO CHICKEN BREAST SUPREME WITH CAFE DU PARIS BUTTER & ROASTED GARLIC BALSAMIC PAN JUS**
- **FRESH ATLANTIC SALMON WITH PUMPKIN SEED CRUST & MAPLE POMEGRANATE GLAZE **V****
- **HERB CRUSTED ROAST AAA CANADIAN ANGUS BEEF SIRLOIN WITH GARLIC PAN JUS**
** \$5 UPGRADE
- **SPINACH AND CHEESE RAVIOLI SERVED IN A BASIL CREAM SAUCE WITH SEASONAL VEGETABLES **V****

SIDE OPTIONS: CHOICE OF 2

- SEASONAL VEGETABLES
- ROASTED POTATOES
- MASHED POTATOES **\$3 upcharge**
- RICE

INCLUSIONS

ALL PLATED MEALS INCLUDE A BREAD BASKET AND COFFEE/TEA SERVICE



PLEASE INQUIRE FOR ANY OTHER DIETARY RESTRICTION DISHES

DESSERT

INCLUDED W PLATED MEAL

DESSERTS CHOICE OF 1

- **WHITE CHOCOLATE MOUSSE CAKE** WITH LAYERS OF BLUEBERRIES, WHITE CHOCOLATE MOUSSE AND GARNISHED WITH BERRY PUREE
- **CHOCOLATE SWIRL CHEESECAKE**
- **TRIPLE CHOCOLATE BROWNIE** WITH VANILLA BEAN ICE CREAM AND PRALINE CARAMEL SAUCE
- **CHOCOLATE TUXEDO CAKE** WITH RASPBERRY PUREE GLUTEN FREE CHOCOLATE CAKE

UPGRADE TO A DESSERT TABLE FOR \$6 PER PERSON

DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian

All pricing is subject to 13% HST and 20% Facility Fee





BUFFET DINNER MENU

/ \$ 52.00 PER PERSON

SALADS/PASTA CHOICE OF 2

- CLASSIC CAESAR SALAD
- CLASSIC GARDEN SALAD **V DF GF**
- MEDI SALAD
- COBB SALAD

PASTAS

- MEDI PENNE RIGATE
- MUSHROOM BASIL SPINACH PENNE
- CREAMY BACON MAC N CHEESE

MAINS CHOICE OF 1

- **FRENCH BISTRO CHICKEN BREAST SUPREME** WITH CAFE DU PARIS BUTTER & ROASTED GARLIC BALSAMIC PAN JUS
- **ROASTED MAPLE MUSTARD GLAZED PORK LOIN** WITH ROSEMARY GARLIC PAN JUS
- **HERB CRUSTED ROAST AAA CANADIAN ANGUS BEEF SIRLOIN** WITH GARLIC PAN JUS
- **CHEESE AND SPINACH RAVIOLI** WITH A PARM BASIL CREAM SAUCE **V**
- **MEDITERRANEAN CHICKEN**
- **PISTACHIO CRUSTED FRESH ATLANTIC SALMON** WITH SOY HONEY GINGER GLAZE



CONT:

/ \$ 52.00 PER PERSON

SIDE OPTIONS

- HERB ROASTED MINI POTATOES
- RICE
- RICE PILAF WITH VEGETABLES
- MASHED POTATOES **\$3 UPCHARGE PP
- SEASONAL VEGETABLES

DESSERTS : CHOICE OF 1

- DECORATIVE SWEET TABLE
- ASSORTED FRESHLY BAKED PIES AND CAKES
- FINGER SWEETS AND TARTS

INCLUSIONS

ALL BUFFETS COME WITH THE BELOW:

- CHEESE AND CRACKER BOARD
- SOFT DRINKS
- BREAD AND BUTTER
- COFFEE/TEA STATION



**DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian**

All pricing is subject to 13% HST and 20% Facility Fee

CHILDREN'S MENU

\$ 26 PER CHILD

AGES 12 AND UNDER

STARTERS

- RAW VEGETABLES AND DIP
- GARDEN SALAD
- CAESAR SALAD



MAINS

- CHICKEN FINGERS AND FRIES
- BURGER AND FRIES
- PIZZA (CHEESE OR PEPPERONI)
- GRILLED CHEESE AND FRIES
- PENNE WITH CHOICE OF RED OR WHITE SAUCE



DESSERTS

*WILL RECEIVE THE SAME DESSERT AS MAIN MENU UNLESS DISCUSSED WITH EVENT MANAGER.

**DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian**

All pricing is subject to 13% HST and 20% Facility Fee



BEVERAGES

BAR PRICING

- STANDARD IQUOR \$7.00
- PREMIUM LIQUOR \$9.00
- GLASS OF WINE \$7.00
- DOMESTIC BEER BOTTLE \$7.00
- PREMIUM BEER BOTTLE \$9.00
- TWISTED TEA \$7.00
- SOFT DRINKS/ JUICE \$3.00
- NON ALCOHOLIC BEER \$6.00
- CORKAGE (PER BOTTLE) \$10.00

BAR OFFERINGS

- SMIRNOFF VODKA
- GREY GOOSE
- CANADIAN CLUB WHISKEY
- CROWN ROYAL
- BEEFEATER GIN
- JAMESON WHISKEY
- TANQUERAY GIN
- BACARDI WHITE RUM
- BACARDI GOLD RUM
- GLEN LIVET FOUNDERS RESERVE
- 1800 TEQUILLA
- MALIBU
- DISARONNO
- BUDWEISER
- BUD LIGHT
- COORS LIGHTS
- MOLSON CANADIAN
- HEINEKIN
- CORONA
- BUDWEISER ZERO
- TWISTED TEA
- PEPSI PRODUCTS

Bars can be offered as a host bar, cash bar, or ticket bar.

**Specialty alcohol available by request.
Corkage fee may apply.**



BEVERAGES

WINE

JACKSON TRIGGS WINE

- SAUVIGNON BLANC \$30
- CABERNET FRANC/CABERNET \$30
- SAUVIGNON PINOT GRIGIO \$30

DF: Dairy Free GF: Gluten Free VG: Vegan
V: Vegetarian

All pricing is subject to 13% HST and 20% Facility Fee

AFFINITY CONFERENCE CENTRE AT
TOWNEPLACE SUITES BY MARRIOTT, BRANTFORD

519-720-2771 EVENTS@BAWAGROUP.CA

