

BROCKVILLE CONVENTION CENTRE

Dinner Buffet

Medley of Leafy Green with Assorted Dressings / Caesar Salad / Mediterranean Pasta Salad

Roast Beef Au Jus or Roasted Turkey Dinner or Chicken and Ribs

Choice of Rice or Potatoes and One Vegetable

Artisan Breads

Variety of Pastries, Cookies and Squares

\$29.95 per person

Additional Hot Items you can add on....

Fettuccine Alfredo or Tortellini in a Rose Sauce or Lasagna.... \$ 3.00 per person

Oven Roasted Ham with a Pineapple Glaze..... \$ 3.00 per person

Roasted Chicken Breast with Tomato and Red Pepper Coulis..... \$ 5.00 per person

Braised Short Rib Meatballs in a Smokey Barbecue Sauce..... \$3.00 per person

Apricot stuffed Pork Tenderloin.....\$ 4.00 per person

Blow Torch Prime Rib..... \$7.00 per person

Choose one of the following Potato and Vegetable:

Potatoes: *Baked, Garlic Smashed Potatoes, Creamy Mashed Potatoes, Rosemary and Chive Oven Roasted Potatoes or Herbed Wild Rice*

Vegetables: *Medley of Asparagus, Carrots and Parsnips or Roasted Root Vegetables or Glazed Carrots or Buttered Green Beans*

Minimum of 20 people is required for the buffet, prices do not include tax and gratuity

Plated Option

Choose one appetizer, one entrée, one potato, one vegetable and one dessert - \$29.95 per person

Plated Dessert Options: *New York Cheesecake with Strawberry Coulis or Dark Chocolate Tiramisu Trifle with a rich Caramel Sauce or Triple Berry Crisp with Ice Wine Infused Whipped Cream*

BROCKVILLE CONVENTION CENTRE

Lunch Menu

Lunch Self-Serve Menu

SOUP - Curried Lentil Soup or Chicken and Rice or Cream of Vegetable or Corn Chowder or Butternut Squash

SPECIALTY SANDWICHES AND WRAPS - Featuring an assortment of meat, egg, tuna as well as vegetarian sandwiches.

SALAD - medley of mixed greens with our signature house dressing or Mediterranean pasta salad or strawberry spinach salad

COOKIES - Assortment of Gourmet Cookies

\$16.95 per person

Option One

Soup of the Day

Mediterranean Pasta Salad

Classic Garlic Caesar Salad

Beef on a Bun au Jus

Seasoned Potato Wedges

Gourmet Cookies

\$18.95 per person

Option Two

Broccoli and Cauliflower Pasta Salad

Spring Mix Medley with our Signature House Dressing

Home Style Lasagna

Mild Italian Sausage with Roasted Vegetables

Artisan Garlic Bread

Gourmet Cookies

\$20.95 per person

(Minimum of 10 people, prices do not include taxes and gratuity)

BROCKVILLE CONVENTION CENTRE

Lunch Menu

Option Three

Creamy Coleslaw

Spring Mix Medley with our Signature House Dressing

Authentic Cheddar Cheese Stuffed Burgers on a Kaiser Bun.

Served with Bacon, Sautéed Onions and our very own Gourmet Condiments

Baked Potatoes with all the toppings

Gourmet Cookies and Squares

\$21.95 per person

Option Four

Marinated and Grilled Chicken Souvlaki with Herbed Rice

Moussaka

Authentic Greek Style Salad, Spanikopita

Humus, Tzatziki, Cucumbers and Tomatoes

Oregano Marinated Roasted Vegetable

Fresh Pita Bread

Gourmet Cookies and Squares

\$23.95 per person

Option Five

Garlic Infused Potato Salad

Creamy Coleslaw

Smokey BBQ Chicken and Ribs

Texas Style Baked Beans

Corn Bread

Buttered Corn on the Cob

Gourmet Cookies and Squares

\$24.95 per person

(Minimum of 10 people, prices do not include taxes and gratuity)

BROCKVILLE CONVENTION CENTRE

Breakfast Options

Healthy Choice

Selection of sliced seasonal fruit

Vanilla yogurt

Five Grain Granola

Assorted bottles of juice

Coffee and Tea

\$9.50 per person

Quick Bite

Freshly baked assortment of muffins, Danish and croissants

Selection of fruit preserves, butter and honey

Selection of seasonal sliced fruits and berries

Assorted bottles of juice

Coffee and Tea

\$11.50 per person

Breakfast Wrap Spread

A selection of whole wheat and white tortilla wraps stuffed with fresh scrambled eggs, shredded cheddar, Spanish onions and grilled vegetables

Seasonal sliced fruits and berries

Assorted bottles of juice

Coffee and Tea

\$13.95 per person

Pancake Spread

Scrambled eggs, buttermilk pancakes, fresh berry compote, Canadian maple syrup, bacon OR sausage, home style potatoes and baked beans

Assorted bottles of juice

Coffee and Tea

\$16.95 per person

(Prices do not include taxes and gratuity)

BROCKVILLE CONVENTION CENTRE

Break Options

Assorted Cookies

Assorted Cookies or muffins

Coffee & Tea

\$5.95 per person

Add dessert squares for \$1.00 more per person

Granola and Yogurt

Assorted Yogurt

House Made Granola

Bottled Water, Coffee & Tea

\$5.95 per person

Fresh Fruit Spread

Sliced Seasonal Fruit

Chocolate Dipping Sauce

Bottled Water, Coffee & Tea

\$6.95 per person

Assorted Gourmet Muffins, Danish and Croissants

Assorted Muffins, Danish and Croissants

Jams and Spreads

Bottled Water, Coffee & Tea

\$6.95 per person

Vegetable/Artisan Crackers

Fresh Crisp Vegetables

Artisan Crackers with Gourmet Tapenades

Bottled Water, Coffee & Tea

\$7.95 per person

When ordering off our lunch menu you can add a morning snack (assorted muffins), afternoon snack (crudité platter with gourmet dips) and coffee/tea for an additional \$5.95 per person

(Prices do not include taxes and gratuity)

BROCKVILLE CONVENTION CENTRE
Wedding Menu

Appetizers

(Choose one of the following)

Curried Peach and Butternut Squash Soup

Roasted butternut squash, fresh peaches and spices blended into a beautiful cream soup

Sweet and Spicy Chicken Skewer

Slightly spicy with a hint of sweetness, grilled chicken served with couscous and carrot salad tossed in our own vinaigrette

Asiago, Garlic and Basil Cheese Pudding

Served with buttered spinach, smoked paprika olive oil and fresh herbed crostini

Stuffed Portobello Mushroom with Balsamic Glaze

Sundried tomato, artichoke and spinach combined with fresh herbs and cheese, grilled to perfection with garlic crostini

Braised Smoky Short Rib Meatball

Served with fresh herbed mediterranean faro salad

Tortellini in a Garlic Rose Sauce

Cheese stuffed tortellini smothered in a creamy garlic rose sauce

Rustic Pear Salad

Served with our house white balsamic vinaigrette, sliced pears, candied pistachios & romano cheese

(Additional appetizer \$6.00 ++ per person)

BROCKVILLE CONVENTION CENTRE
Wedding Menu

The Elegant Harvest Menu (Main Course)

AAA Beef Tenderloin \$ 44.95 per person

Glazed with a fresh herb marinade, rosemary and chive fingerling potatoes and braised root vegetables

Braised Beef Short Ribs \$ 44.95 per person

Braised in a cabernet sauvignon wine reduction and served with sundried tomato ancient grains polenta and seasonal vegetables

Roast Beef Au Jus – Sirloin Tip \$ 39.95 per person

Carved and served with creamy mashed potatoes and roasted root vegetables

Lemon Herbed Rustic Roasted Chicken \$39.95 per person

Served over garlic and chive mashed potatoes, roasted root vegetables and a sauvignon blanc wine reduction

Asparagus and Parmesan Stuffed Chicken \$39.95 per person

Stuffed and laced with red pepper coulis served with rosemary herbed potatoes and seasonal vegetables

Farmers Market Vegetarian Lasagna \$39.95 per person

Herb infused vegetable stuffed lasagna roll, smothered in a tomato basil sauce with mozzarella and romano cheese

Potato, Portobello and Eggplant Parmesan \$39.95 per person

Layered with Mozzarella, Parmesan and tomato sauce, baked to perfection and served over seasoned rice

Salmon & Shrimp Purse \$39.95 per person

Stuffed with carrots, celery, parsnips and asiago, wrapped in a phyllo purse served with creamy risotto and buttered asparagus

BROCKVILLE CONVENTION CENTRE
Wedding Menu

The Perfect Ending

(Choose one of the following)

Peach Fritter

Peach compote, french vanilla whipped cream

Or

Bananas Foster

Vanilla ice cream, candied hazelnuts

Or

Dark Chocolate Tiramisu Trifle

Rich caramel sauce

Or

Triple Berry Crisp

Ice wine infused whipped cream

Or

Apple Cobbler

l crumble topping, hazelnut whipped cream

Or

Old Fashion Bread Pudding

Creme Fraiche Sauce

BROCKVILLE CONVENTION CENTRE

Wedding Menu

Serving Options

Buffet Style (choose one meat, one vegetarian entrée, one potato and one vegetable option)
Buffet includes heritage garden salad, mediterranean pasta salad and caesar salad as appetizers and assorted squares, cakes and cookies for dessert.

\$39.95 per person++

Or

Plated (choose one entrée, one appetizer and one dessert)
Prices are indicated beside entrée option - prices are per person ++

Children's options available upon request

Before and After *(The wow factor)*

Brockville Country Charcuterie

A rustic wooden plank served with artisan cheeses, specialty cured meats, pates, salami and specialty preserves served with homemade bread and artisan crackers

Served prior to dinner or as a late night, this delectable variety of fruits, artisan crackers, breads, tapenades and specialty cheese are sure to impress everyone

\$8.00++ per person

Old Fashion Dessert Table

To end off the perfect evening, our Dessert table will be filled with 12 different scrumptious cakes, tarts, home style pies, puddings, donuts and cheesecakes

Upgrade from plated to dessert table\$5.00++ per person

In addition to plated...dessert table.....\$8.00++ per person

BROCKVILLE CONVENTION CENTRE
Wedding Menu

Late Night Options

Basic diner fare served mini sized is light, fun and appealing. Select one of the following station suggestions:

Gourmet Popcorn Spread \$ 4.95 per person

Burger sliders and mini hot dogs \$7.95 per person

Make your own poutine bar \$ 5.95 per person

Gourmet grilled cheese & tomato soup \$ 6.95 per person

Hot pretzel stand with assorted mustard dips \$5.95 per person

Pulled pork on a bun with creamy garlic coleslaw \$7.95 per person

Nacho bar with assorted toppings \$5.95 per person

Candy Bar with assorted chocolates, jelly beans, hard candies, pretzels and popcorn \$ 6.95 per person

Make your own smores bar \$6.95 per person

Donut Wall with toppings \$ 5.95 per person

Should you have something else in mind for your late night just let us know and we will be happy to accommodate you!

BROCKVILLE CONVENTION CENTRE
Wedding Menu

Canapés

Cold

Blue Cheese and Walnut Spread on Gluten Free Herb Cracker

Caprese Skewers with Balsamic Drizzle

Blue Cheese and Walnut Spread on Artisan Crackers

Blue Cheese Walnut Filling in Grape Cups

Herbed Goat Cheese in Cherry Tomatoes

Mini Zucchini Boats Stuffed with Sweet Pea Filling

Antipasto Skewers

Creamy Dill and Cucumber Canapes

Prosciutto wrapped Melon Balls

Sundried Tomato and Asiago Crostini

Tomato, Basil and Mozzarella Sticks

Hot

Smokey BBQ Meatballs

Mini Spinach and Feta Pies

Breaded Coconut Shrimp

Spring Rolls

Asiago, Garlic and Basil stuffed Mushrooms

Assorted Samosas

Chicken Skewers with Tzatziki

Assorted Mini Quiche

Mushroom, Garlic and Cream Cheese Mini Puffs

Bacon and Smokey Cheddar Mini Puffs

Asian Sesame Beef Skewers

Mini Beef Wellington

\$25.00++ per dozen



Meeting Room Package

Ideal for small meetings and arbitrations

Introducing Brockville Convention Centre's business room package containing:



- Room rate, complete set-up with linens, tear-down and food service
- Breakfast or lunch buffet for 5-10 people
- Coffee/Tea and water station provided
- High– speed wireless internet connection
- Note pads and pens by request
- Projection system with speakers and microphone
- Easy access off the 401

For more information contact:

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Breakfast Options

Plated BCC Breakfast Extravaganza

Choice of farm fresh scrambled eggs or specialty omelet

Bacon and sausage

Grilled home-style potatoes

Baked beans and texas toast

Pancakes with maple syrup

Juice, coffee & tea

Breakfast Buffet

Home-style breakfast potatoes & scrambled eggs

Bacon, ham and sausage

Toast and pancakes with fresh berry compote

Freshly baked muffins & croissants served with fruit preserves and butter

Sliced seasonal fruit platter

Juice, coffee & tea

Specialty Waffles Bar

Waffle bar

Assorted fresh fruit compote

Fresh whipped cream and custard sauce

Sliced seasonal fruit platter

Bacon, ham and sausage

Juice, coffee & tea

Lighter Side Breakfast Buffet

Yogurt & Granola Parfait Bar

Sliced Seasonal fruit platter and cottage cheese

Roasted vegetable and aged cheddar stuffed breakfast wraps

Steel cut oatmeal with brown sugar, cinnamon and raisins

Juice, coffee & tea

*Choice of one option per booking

Lunch Options

Greek Chicken Souvlaki Platter

Authentic Greek Salad

Marinated and grilled chicken skewers served atop seasoned rice w/ greek style potatoes and homemade tzatziki sauce

Triple Berry Trifle

Coffee & tea

Fresh Atlantic Salmon Sensation

Melody of garden greens w/ mandarin oranges, toasted almonds, avocado & goat cheese w/ white balsamic vinaigrette

Grilled Atlantic Salmon served over a bed of roasted vegetable quinoa finished w/ a lime & Sweet Thai vinaigrette

Triple Berry Trifle

Coffee & tea

Grilled to perfection AAA Sirloin Steak

Tuscan grilled asparagus, blistered cherry tomato and feta salad w/ herbed olive oil and balsamic vinaigrette

AAA Sirloin Steak w/ grilled onions and peppercorn sauce, garlic roasted potatoes & brown butter string beans

Triple Berry Trifle

Coffee & tea

Gourmet Stuffed Lasagna Rolls

(Vegetarian option)

Traditional Italian caesar salad

Stuffed lasagna rolls layered w/ spinach and ricotta smothered in mozzarella and marinara sauce then baked to perfection

Artisan garlic bread

Triple Berry Trifle

Coffee & tea

**Choice of one meat or fish option with the vegetarian option per booking*