



Special Occasions

Whether you are looking for a location to host an anniversary party or to hold corporate meetings and seminars, the Ontario Racquet Clubs Banquet Centre and Boardroom are perfect for any occasion.

Established in 1975 and conveniently located on the border of Mississauga and Oakville, ORC's facilities have the equipment, ambiance and culinary expertise that are sure to impress both you and your guests.

Our experienced catering staff will assist you with the planning of your event, from beginning to end, and you will rest easy knowing our professional team will provide the best in food and service to ensure your event is a memorable experience for everyone in attendance.

For further questions, comments and to book your event please contact Leah Chamilliard, Events Director at 905-822-5240 ext 237 or lchamilliard@ontarioracquetclub.com.

Breakfast

Continental Breakfast

\$8.95* per person

*Chilled Orange, Grapefruit and Apple Juices
Assorted Muffins, Croissants, and Danish
Preserves & Butter
Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas*

Healthy Continental Breakfast

\$10.95* per person

*Chilled Orange, Grapefruit and Apple Juices
Sliced Seasonal Fresh Fruit and Berries
Assorted Fruit Yogurts
Granola Cereal with Skim Milk
Assorted Muffins, Croissants, and Danish
Preserves & Butter
Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas*

Executive Breakfast

\$14.95* per person

*Chilled Orange, Grapefruit and Apple Juices
Sliced Seasonal Fresh Fruit and Berries
Choice of Fluffy Scrambled Eggs or Eggs Benedict
Assorted Breakfast Meats (Smoked Bacon, Sausage, Peameal Bacon)
Fresh Home Fried Potatoes
Assorted Muffins, Croissants, and Danish
Preserves & Butter
Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas*

Omelette Breakfast Buffet (Requires 25 people or more)

\$17.95* per person

*Chilled Orange, Grapefruit and Apple Juices
Sliced Seasonal Fresh Fruit and Berries
Assorted Breakfast Meats (Smoked Bacon, Sausage, Peameal Bacon)
Assorted Muffins, Croissants, and Danish
Preserves & Butter
Fresh Omelette made to your specifications
Ingredients include:
*Chicken, shrimp, ham, bacon, mushrooms, diced tomatoes,
zucchini, cheddar cheese, onions, peppers*
Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas*

A la Carte

<i>Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas</i>	\$2.00* per person
<i>Chilled Orange, Grapefruit and Apple Juices</i>	\$2.25* per person
<i>Assorted Muffins</i>	\$1.55* per person
<i>Assorted Cookie Platter</i>	\$1.25* per person
<i>Sliced Seasonal Fresh Fruit and Berries</i>	\$4.25* per person

Brunch

ORC's Exceptional Brunch

\$28.95* per person

Chilled Orange, Grapefruit and Apple Juices

Sliced Seasonal Fresh Fruit and Berries

Assorted Rolls and Butter

Scrambled Eggs

Choice of French Toast, Pancakes or Crepes

Assorted Breakfast Meats (Smoked Bacon, Sausage, Peameal Bacon)

Fresh Home Fried Potatoes

Caesar Salad

Tossed Organic Greens with House Dressings

Seasonal Vegetable Medley

Roasted New Potatoes

Choice of Chicken Supreme in a Woodland Mushroom Sauce

or Herb Crusted Chicken with Roasted Red Pepper Coulis

Choice of Vegetable Lasagna, Penne Primavera or Vegetarian Ziti Bake

Carved Striploin Beef served au Jus

Assorted Deluxe Pastries, Tarts and Finger Sweets

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

Customize with Additional Items

Choice of Grilled Atlantic Salmon in a Saffron Cream Sauce

\$2.95* per person

Or Poached Salmon with a Tropical Fruit Salsa

Eggs Benedict

\$2.25* per person

Additional Salad

\$1.25* per person

Buffet Lunch

Sandwich Buffet

\$12.95* per person

Assorted Non-Alcoholic Drinks

Assorted Gourmet Sandwiches and Wraps

Deli Meats, Cheeses and Traditional Salad Fillings on Freshly Baked Breads and Wraps

Choice of Soup Kettle or Salad Station (Fresh Made Caesar and Organic Greens with House Dressings)

Assorted Cookie Platter

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

Italian Pasta Buffet

\$16.95* per person

Assorted Non-Alcoholic Drinks

Assorted Rolls and Butter

Fresh Made Caesar Salad

Organic Greens with House Dressings

Penne with Oven Roasted Vegetables

Bow-Tie Pasta with Oven Roasted Vegetables and Chicken

Selection of Marinara Sauce and Alfredo Sauce

Assorted Deluxe Pastries, Tarts and Finger Sweets

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

ORC's Hot Lunch Buffet

\$24.95* per person

Assorted Non-Alcoholic Drinks

Assorted Rolls and Butter

Fresh Made Caesar Salad

Organic Greens with House Dressings

Seasonal Vegetable Medley

Roasted New Potatoes

Choice of Chicken Supreme in a Woodland Mushroom Sauce

or Herb Crusted Chicken with Roasted Red Pepper Coulis

Choice of Grilled Atlantic Salmon in a Saffron Cream Sauce

or Poached Salmon with a Tropical Fruit Salsa

Choice of Vegetable Lasagna, Penne Primavera or Vegetarian Ziti Bake

Assorted Deluxe Pastries, Tarts and Finger Sweets

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

Customize with Additional Items

Assorted Deluxe Pastries, Tarts and Finger Sweets	\$2.25* per person
Fresh Crudités Platter	\$1.75* per person
Additional Salad	\$1.25* per person
Sliced Seasonal Fresh Fruit and Berries	\$4.25* per person
Domestic Cheese and Cracker Platter	\$3.50* per person

Plated Lunch

ORC Luncheon

\$16.95* per person

Choice of (all options are served with Organic Greens and Balsamic Vinaigrette)

Home-Made Chicken Pot Pie

Asparagus and Brie Cheese Quiche

Herb Marinated Chicken Breast with Parsley Boiled New Potatoes

Choice of

Petit Lemon Tart with Fruit Coulis

Petit Caramel Pecan Tart with Crème Anglaise

Vanilla Cheesecake with Strawberry Compote

Three Course Luncheon

\$24.95* per person

Choice of

Fresh Made Caesar Salad

Organic Greens and Balsamic Vinaigrette

Grilled Asparagus on Baby Arugula Salad with Lemon Tarragon Vinaigrette

Choice of (all options are served with Seasonal Vegetable and Roasted New Potatoes)

Chicken Supreme in a Woodland Mushroom Sauce

Grilled Filet of Atlantic Salmon with a Lemon Burre Blanc

Petit Bacon Wrapped Beef Tenderloin with a Red Wine Reduction

Choice of (all options served with coffee and tea)

Petit Lemon Tart with Fruit Coulis

Petit Caramel Pecan Tart with Crème Anglaise

Vanilla Cheesecake with Strawberry Compote

Summer Barbeque

Simple Summer BBQ

*Hot Dogs, Hamburgers and Sausages
Choice of Fries, Chips, Veggie Sticks or Watermelon Slices
Non-Alcoholic Punch*

\$9.95* Adults
\$7.95* Under 12

ORC's Pool Side Grill

*Caesar Salad
Organic Greens with House Dressings
Creamy Potato Salad
Hot Dogs Hamburgers and Sausages
Veggie Platter with Dip
Melon Platter
Potato Chips
Non-Alcoholic Punch*

\$12.95* Adults
\$8.95* Under 12

Ask about our Kids Pool Party Packages

BANQUET CENTRE ORC

Included in all Special Occasion Dinners:

- ❖ Standard Linens & Napkins
- ❖ Non-Alcoholic Punch Station
- ❖ Climate Controlled Facilities
- ❖ Free Parking
- ❖ Welcome Signage
- ❖ Candle Centrepieces
- ❖ Printed Menu for Tables
(Plated Dinners Only)

Buffet Dinner

ORC Deluxe Buffet

\$27.95* per person

Assorted Rolls and Whole Loaves with Whipped Butter
Fresh Made Caesar Salad
Organic Greens with House Dressings
Seasonal Vegetable Medley
Choice of Herb Roasted New Potatoes
or Garlic Mashed Potatoes
Choice of Vegetarian Pasta Bake
or Vegetarian Lasagna
Choice of Chicken Supreme in a Woodland Mushroom Sauce
or Herb Crusted Chicken with Roasted Red Pepper Coulis
Choice of Grilled Atlantic Salmon in a Saffron Cream Sauce
or Poached Salmon with a Tropical Fruit Salsa
Assorted Deluxe Pastries, Tarts and Finger Sweets
Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

ORC Platinum Buffet

\$44.95* per person

Assorted Rolls and Whole Loaves with Whipped Butter
Fresh Made Caesar Salad
Organic Greens with House Dressings
Seasonal Vegetable Medley
Choice of Herb Roasted New Potatoes
or Garlic Mashed Potatoes
Choice of Seasoned Basmati Rice
or Rice Pilaf
or Vegetable Fried Rice
Choice of Vegetarian Pasta Bake
or Vegetarian Lasagna
Choice of Chicken Supreme in a Woodland Mushroom Sauce
or Herb Crusted Chicken with Roasted Red Pepper Coulis
or Butter Chicken
Choice of Grilled Atlantic Salmon in a Saffron Cream Sauce
or Poached Salmon with a Tropical Fruit Salsa
Carved Striploin Beef served au Jus
Assorted Deluxe Pastries, Tarts and Finger Sweets
Sliced Seasonal Fresh Fruit and Berries
Choice of Bananas Foster with French Vanilla Ice Cream (Chef Prepared to Order)
or Crepes Suzette (Chef Prepared to Order)
or Assorted Deluxe Cakes and Cheesecakes
Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

*15% Gratuity, 8% PST and 5% GST will be added to total costs.

Plated Dinner

Three Course Dinner

\$29.95* per person

Choice of House Caesar Salad with Smoked Bacon and Croutons
or Organic Greens with Balsamic Vinaigrette
or Market Fresh Soup

Choice of Herb Crusted Supreme of Chicken with Roasted Red Pepper Coulis
or Grilled Salmon with a White Wine Lemon Burre Blanc
or Petit Bacon Wrapped Filet of Beef Tenderloin with Woodland Mushroom Sauce
or Ratatouille Crepe with Grilled Tomato and Asparagus (Vegetarian)

Choice of Lemon Blueberry Tart with Fruit Coulis
or Pecan Butter Tart with Crème Anglaise
or Strawberry Cream Crepe with Warm Chocolate Sauce

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

Customize with Additional Items

One Hour Reception with Hors D'oeuvres and Alcoholic Punch	\$14.95* per person
House Wine on Tables	\$29.95* per bottle
Open Bar (5 Hours, including bartender)	\$24.95* per person
Drink Ticket Sales	\$6.00* per ticket
Dessert Action Station (Made to Order Crepes or Bananas Foster)	\$10.95* per person

Cocktail Party

Passed Hors D'oeuvres

\$18.95* per person

Based on 8 pieces per person for 2 hours

Your Choice of the Following (minimum order of 2 dozen per selection):

- ❖ Crab and Brie in Phyllo
- ❖ Cajun Seafood Bundle
- ❖ Smoked Salmon Phyllo
- ❖ Antipasto Puff
- ❖ Spanakopita
- ❖ Gourmet Mushroom Bundle
- ❖ Beef Samosa
- ❖ Chicken Samosa
- ❖ Vegetable Samosa
- ❖ Thai Crab Cakes
- ❖ Beef Satay
- ❖ Chicken Satay
- ❖ Mushroom Quiche
- ❖ Brie and Leek Quiche
- ❖ Vegetable Spring Rolls
- ❖ Shrimp Spring Rolls
- ❖ Chicken Spring Rolls
- ❖ Thai Style Veal or Beef Meatballs
- ❖ Lobster Phyllo (American Sauce)
- ❖ Mini Beef Wellington
- ❖ Crispy Peking Duck Bundle
- ❖ Tempura Shrimp
- ❖ Proscuitto Wrapped Melon
- ❖ Brie on Toast Points with Mango Chutney
- ❖ Smoked Salmon on Pumpernickel with Dill Cream Cheese and Honey Mustard
- ❖ Assorted Vegetable Maki
- ❖ Assorted Seafood Maki
- ❖ Peking Duck Crepe
- ❖ Scallop Civeche in a Toasted Corn Cup
- ❖ Jumbo Shrimp with Lemon and Cocktail Sauce (16/20)

Light Refreshments

\$11.95* per person

Fresh Crudités Platter

Based on 2 hours

Sliced Seasonal Fresh Fruit and Berries

Domestic Cheese and Cracker Platter

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

Cruising Stations

Sizzling Satay

\$6.25* per person

Grilled Chicken and Beef Skewers with Assorted Dipping Sauces

Cheese and Pate Station

\$5.25* per person

Imported & Domestic Cheeses and Pates, Crackers and Flatbreads served with Sweet Grapes and Berries

Antipasto Station

\$5.25* per person

Assorted Grilled and Marinated Vegetables, Cured Meats and Cheeses

Seafood Station

\$6.25* per person

Cold Smoked Salmon Platters with Capers and Red Onions served with Pumpernickel Toast Points, Fresh Steamed P.E.I. Mussels
Add Jumbo Black Tiger Shrimp Display with Cocktail Sauce

\$4.50* per shrimp

Dessert and Coffee Station

\$4.50* per person

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas, Assorted Tarts, Cheesecake Squares and Finger Sweets

*15% Gratuity, 8% PST and 5% GST will be added to total costs.

Tea Party

High Tea

\$14.95* per person

*Crustless Finger Sandwiches including Egg salad, Tuna salad, Chicken salad,
Turkey, Cucumber and Smoked Salmon, garnished with Gherkins,
Olives & Cherry Tomatoes*

Assorted Scones served with a variety of jams and butters

Assorted Macaroon Petit Fours, Cheesecake Squares and Finger Sweets

Coffee (regular, decaffeinated), Selection of Traditional Herbal Teas

Beverage Menu

Non-Alcoholic Beverages

Non alcoholic punch	\$3.50	Mineral Water	\$2.00
Soft drinks	\$2.00	Coffee / Tea	\$2.00
Juice	\$2.00		

Cash Bar

Liquor Regular	\$6.25	Bottle of House Wine	\$27.95
Liquor Premium	\$7.25	Domestic Beer	\$4.00
Cocktails	\$7.25	Imported Beer	\$5.00
Liqueurs & Cognacs	\$9.90	Alcoholic Punch	\$6.00
Glass of House Wine	\$6.25	Sangria	\$6.00

Host Bar

Liquor Regular (1.14 litre)	\$120.00 (3.00)
Liquor Premium(1.14 litre)	\$150.00 (3.75)
Domestic Beer (case of 24)	\$90.00 (3.75)
Premium Beer (case of 24)	\$108.00 (4.50)

Draft Beer *Available when ordered in advance

\$500	Domestic (Blue or Bud light)	(58.6 L or approximately 165 glasses)
\$575	Premium (Keith's)	(58.6 L or approximately 165 glasses)
\$595	Premium (Stella)	(50 L or approximately 140 glasses)
\$200	Domestic (Blue Special Order)	(20L or approximately 65 glasses)
\$275	Premium (Keith's Special Order)	(20L or approximately 65 glasses)

Liqueurs (750 ml)

Amaretto, Anisette, Brandy, Crème de Cacao, Crème de Menthe, Schnapps
\$80.00 (3.20)

Kahlua, Bailey's Irish Cream, Cointreau, Drambuie, Southern Comfort, Sambuca
\$100.00 (4.00)

Grand Marnier, Courvoisser V.S.O.P, Remy Martin V.S.O.P, Hennessy
\$150.00 (7.50)

Host Bar Prices include Smart serve Bartender, Glasses, Mix and Ice,
and are calculated on the amount consumed only.

If consumption is less than \$350.00 net, the cost of the Bartender
Will be \$15.00 per hour – minimum 4 hours
(On statutory holidays, the labour charge will be \$20.00 per hour.)

Selections based upon availability
We reserve the right to substitute product of equal or better quality

*15% Gratuity, 8% PST and 5% GST will be added to total costs.

Open Bar

House Brands

Smirnoff Vodka
Rum Bacardi white
Canadian Club Whiskey
Ballantines Scotch
Gordon's Gin
Tequila
Blue

Canadian
Coors Light
Corona
Bud light Lime
Cono Sur Cabernet Merlot
Two Oceans Sauvignon Blanc
Juice & Bottled water

Premium Brands

Absolut Vodka
Rum Bacardi Gold
Myers Dark Rum
St. Remy Brandy
Crown Royal Whiskey
Dewars Scotch
Tanqueray
Tequila Jose Cuervo
Blue
Canadian

Coors Light
Corona
Bud Light Lime
Heineken
Guinnes
Peppermint schnapps
Lindemans Chardonnay
Lindemans Cabernet Shiraz
Pasqua Pinot Grigio

House Brands

\$18.50/person for two hours and 5.25/person for each additional hour

Premium Brands

\$24.25/person for two hours and 7.50/person for each additional hour

Wine Selection

White

Australia

Lindeman Semillon Chardonnay (1.5L) \$39.99 per bottle

Lindemans Pinot Grigio (1.5L) \$24.99 per bottle

Italy

Pasqua Pinot Grigio (1.5L) \$39.99 per bottle

France

Bouchard Pere & Fils Petit Chablis (750ml) \$39.99 per bottle

Bouchard Pere & Fils Pouilly-Fuisse (750ml) \$39.99 per bottle

Remy Pannier Blanc de France (1.5L) \$35.99 per bottle

South Africa

Two Oceans Sauvignon Blanc (1.5L) \$39.99 per bottle

California

Robert Mondavi Sauvignon Blanc (1.5L) \$39.99 per bottle

Ontario

Joseph's Festival Reserve (750ml) \$24.99 per bottle

Red

Australia

Lindeman Shiraz Cabernet (1.5L) \$39.99 per bottle

JJ McWilliams Cabernet/Merlot (750ml) \$24.99 per bottle

Chile

Fronterra Cabernet Merlot (1.5L) \$39.99 per bottle

Casillero del Diablo Cabernet Sauvignon (1.5L) \$39.99 per bottle

France

Remy Pannier Rouge (Table Red Wine) (1.5L) \$35.99 per bottle

Concha Y Toro Fronterra Cabernet Sauvignon (1.5L) \$39.99 per bottle

California

Barefoot Cabernet Sauvignon (750ml) \$24.99 per bottle

Spain

Marques de Riscal Rioja (750ml) \$39.99 per bottle

Ontario

Joseph's Festival Rouge (750ml) \$24.99 per bottle

Blush

Exotic Fruit White Zinfandel (750ml) \$29.99 per bottle

Sparkling Wines

Italy

Martini Asti(1.5Lt) (Sweet) \$45.99 per bottle

Spain

Freixenet (1.5Lt) (Brut) \$45.99 per bottle

Germany

Henkel Troken(1.5Lt) \$45.99 per bottle

*15% Gratuity, 8% PST and 5% GST will be added to total costs.



Ontario Racquet Club
Conference & Banquet Facilities

Boardroom

Non-Members \$60.00 first hour / \$40.00 each additional hour
\$250.00 maximum daily rate

Members \$50.00 first hour / \$30.00 each additional hour
\$225.00 maximum daily rate

Includes white board, projection screen & ice water. Catering Packages are available.

Banquet Room(s)

Banquet Room:

Non-Members \$125.00 first hour / \$100.00 each additional hour
\$600.00 maximum daily rate

Members \$100.00 first hour / \$75.00 each additional hour
\$500.00 maximum daily rate

Add Studio 2:

Non-Members \$175.00 first hour / \$150.00 each additional hour
\$675.00 maximum daily rate

Members \$150.00 first hour / \$125.00 each additional hour
\$625.00 maximum daily rate

Add Studio 1:

Non-Members \$225.00 first hour / \$200.00 each additional hour
\$750.00 maximum daily rate

Members \$200.00 first hour / \$175.00 each additional hour
\$700.00 maximum daily rate

*Capacity dependent on number of rooms used and set up requirements.
Includes white board, projection screen & ice water. GST not included.
Catering packages available.*



Food and Beverage Policies

All food and beverages on the premises must be supplied by the club. The only exception to this policy is celebration cakes. Please note that unless indicated, all food and beverage prices are subject to applicable taxes and service charge. Prices are subject to change without notice; however we will guarantee confirmed prices for 60 days after a price change.

The Event Director requires notification of the guaranteed attendance by noon, seven (7) days prior to the function date. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number. The club prepares all banquets based on the guaranteed number; we are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

All alcoholic beverages must be dispensed by the club servers and bartenders. The club's liquor license requires the club to request proper identification from any person of questionable age and refuse alcoholic beverage service of that person if either under 19 years of age or proper identification cannot be produced. The club will also refuse alcoholic beverage service to any person whose judgment is too intoxicated. The club will terminate beverage service at 1:00 am.

Function Rooms Policies

The Function room is held only for the hours indicated on your banquet event order. Once the banquet order has been signed, any group requiring a room reset on the day of the event will be charged a reset fee. The fee depends upon the size of the room and the changes to be made. The minimum charge is \$100.00. If the function room is left in a condition that requires extra labor for clean up, an additional charge of \$150.00 will be required. The room rental fee is additional and is subject to 5% GST. The club will charge the client for any damage incurred on the premises by any person, delegate or supplier affiliated with the event. Damage includes that to walls, doors, flooring, club equipment or any other.

Security Policies

The club is not responsible for the damage or loss of any materials, merchandise or equipment left in the club prior, during or following the function.

Billing and Credit Applications

Clients will be provided with personalized quotes with an estimate of their expenditures prior to their function. Once function details are agreed upon, a non-refundable deposit will be required with the signed contract. All requests for direct member billing must be approved by our accounting department prior to the event and in accordance with the club's policies. All applications for member billing must be submitted at least twenty days prior to the date of the event for processing. All approved member billings will be charged on the day of the function.