



Waterfront
EVENT & CONFERENCE CENTRE

MEMORIALS & CELEBRATIONS OF LIFE





HERE ARE FEW EXAMPLES AS TO WHY WE ARE CONTINUALLY
AWARDED THE TOP CONFERENCE & EVENT CENTRE IN HAMILTON

□ THE WATERFRONT CENTRE IS AN INDUSTRY-LEADING CATERING
AND EVENTS COMPANY PROUDLY SPECIALIZING IN MEMORIALS
AND CELEBRATIONS OF LIFE.

□ WE PLAN HUNDREDS OF EVENTS YEARLY AND UNDERSTAND THE
MANY PIECES THAT NEED TO FIT TOGETHER FOR A MEANINGFUL
AND THOUGHTFUL EVENT.

□ OUR EVENT MANAGERS CAN ADVISE ABOVE AND BEYOND
YOUR CATERING NEEDS, ENSURING YOUR EVENT RUNS SMOOTHLY
AND YOUR FAMILY AND FRIENDS FEEL WELL TAKEN CARE OF.

□ HERE AT THE WATERFRONT YOU NEVER PAY EXTRA FOR A/V
EQUIPMENT, BACKGROUND MUSIC, OR USE OF OUR MANY
ELECTRONIC DISPLAYS FOR SLIDE SHOWS.

OUR PANORAMIC VIEWS OF THE HAMILTON MARINA PROVIDE A
BEAUTIFUL BACKDROP FOR YOUR MEANINGFUL DAY.

RECEPTION PACKAGE

IDEAL FOR RECEPTION LASTING 60-90 MINUTES.

BASED ON A MINIMUM 80 GUESTS.



FINGER SANDWICHES

A SELECTION OF TRADITIONAL TEA SANDWICHES...EGG SALAD, HAM & CHEESE, CUCUMBER & CREAM CHEESE, RADISH & SPROUTS & PEPPERED CREAM CHEESE, SMOKED SALMON & DILL CREAM CHEESE

4 PER PERSON



FRESH VEGETABLE PLATTER

A BOUNTIFUL DISPLAY THAT MAY INCLUDE BABY CARROTS, RED & YELLOW PEPPERS, ENGLISH CUCUMBER, ZUCCHINI, BROCCOLI, CELERY, AND CHERRY TOMATOES

ACCOMPANIED BY A YOGURT DILL DIP



FRESH FRUIT & BERRY

A BEAUTIFUL DISPLAY OF SEASONAL FRUITS AND BERRIES, WHICH WILL INCLUDE STRAWBERRIES, RASPBERRIES, BLUEBERRIES, WATERMELON, CANTALOUPE, HONEYDEW & PINEAPPLE



ASSORTED COOKIES, TARTS & SQUARES

CHOCOLATE RASPBERRY BROWNIES, ESPRESSO BISTRO BROWNIES, NANAIMO BARS, WHITE CHOCOLATE CHUNK BROWNIES, DATE SQUARES, LEMON BARS, FRUIT BARS, ASSORTED SHORTBREADS & TEA COOKIES, CHOCOLATE NUT TARTS



CONTINUOUS REFRESHMENT STATION:

100% PREMIUM GOURMET COLOMBIAN COFFEE & DECAF, VARIETY OF HERBAL & REGULAR TEAS, FRUIT INFUSED WATER STATION

\$27.95 PER PERSON

PLUS HST, 15% SERVICE CHARGE & \$800.00 ROOM RENTAL FEE

OPEN HOUSE PACKAGE

IDEAL FOR AN OPEN HOUSE RECEPTION LASTING 2 - 4 HOURS
BASED ON A MINIMUM 80 ATTENDEES CONSUMING 4 - 6 PIECES EACH



COLD CANAPES

CRISPY ZUCCHINI & FETA FRITTERS- FRESH MINT YOGURT CREMA,
ASSORTED GRILLED MINI FLATBREADS,
VEGETABLE SPRING ROLLS



ASSORTED MINI SANDWICHES

DEVEILED EGG SALAD ON BRIOCHE BUN,
TRADITIONAL HAM & CHEESE TEA SANDWICH,
SIRACHA CHICKEN SALAD WRAPS,
OPEN FACED SMOKED SALMON WITH LEMON DILL CREMA,
CHOPPED SALAD WRAPS



LOCAL CHEESE PLATTER

SELECTION MAY INCLUDE CHEDDAR, SWISS, BLUE, BRIE, & GOAT,
GARNISHED WITH FRESH & DRIED FRUIT,
SERVED WITH ASSORTED CRACKERS.



VEGETARIAN CHARCUTARIE BOARD

TOMATO BOCCONCINI SKEWERS, HUMMUS, TAPENADE, BABY CARROTS, RED &
YELLOW PEPPERS, ENGLISH CUCUMBER & MARINATED
VEGETABLES, SERVED WITH CROSTINI



ASSORTED SLICED MEAT PLATTER

SELECTION OF PROSCIUTTO, PASTRAMI, SALAMI, CAPICOLA, DIJON
AND GRAINY MUSTARD

ASSORTED SQUARES & FRESH SLICED FRUIT

A BEAUTIFUL DISPLAY OF SEASONAL FRUITS AND SQUARES, WHICH WILL IN-
CLUDE STRAWBERRIES, RASPBERRIES, BLUEBERRIES, WATERMELON, CANTA-
LOUPE, HONEYDEW, PINEAPPLE, CHOCOLATE RASPBERRY
BROWNIES, ESPRESSO BISTRO BROWNIES, NANAIMO BARS, LEMON BARS

CONTINUOUS REFRESHMENT STATION

100% PREMIUM GOURMET COLOMBIAN COFFEE & DECAF, VARIETY OF
HERBAL & REGULAR TEAS, FRUIT INFUSED WATER STATION

\$33.50 PER PERSON

PLUS HST, 15% SERVICE CHARGE & \$800.00 ROOM RENTAL FEE