



**“GRAND BELLA” WEDDING SPECIAL 2015**  
**5:30 pm - 1am**

**One Hour Lobby Reception**

*Selection of 4 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails*

**Variety of Freshly Baked Dinner Rolls & Breadsticks**

**First Course**

*Boston Lettuce & Frisee Lettuce with Strawberry Hearts and Toasted Sunflower Seeds  
Citrus Raspberry Vinaigrette*

**Combination Entree**

*Grilled Beef Tenderloin Medallions with Wild Mushroom Sauce  
&  
Herb Encrusted Chicken Breast with Lemon Herb Sauce  
All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables  
Alternative Entrée Available for Vegetarians & Vegans*

**Dessert**

*Vanilla Ice Cream Crepes on Fresh Strawberry Hearts with Raspberry Sauce  
Accompanied with Coffee, Decaf, & Tea Service  
Unlimited Soft Drinks & Juices*

**Standard Bar Service Included**

**Maximum 7 1/2 Hours or until 1AM**

*Includes the following Items:*

*Imported Red & White Wine, Selection of Domestic Beers  
White Rum, Rye Whiskey, Vodka, Gin, Scotch*

**Also included in Package**

*7 1/2 Hour Hall Rental  
French Style Service of Dinner  
Premium Tablecloths & Napkins  
Chiavari Chairs  
Risers Platforms for Honorary Tables  
Use of Easel for Portraits or Seating Chart  
Reception Tables, Gift Tables, Entertainers' Tables  
Microphone & Podium  
Use of Private Bridal Suite Assigned to Hall  
Setup of Dining Tables, Chairs, China, Cutlery & Glasses as per Client's Floor Plans  
Complimentary Cake Cutting Included*

The Brighton Convention and Event Centre Inc.  
2155 McNicoll Avenue, Toronto, On M1V 5P1 Tel: 416.299.0077 Fax: 416.299.4619

info@brightonevents.ca

www.brightonevents.ca



**"GRAND BRAVO" WEDDING SPECIAL 2015**

**5:30 pm - 1am**

**One Hour Lobby Reception**

*Selection of 4 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails*

**Variety of Freshly Baked Dinner Rolls & Breadsticks**

**First Course**

*Baby Spinach & Frisee Lettuce with Dried Cranberries, Mandarin Orange & Toasted Almonds  
Drizzled with a Citrus Poppyseed Dressing*

**Pasta Selection**

*Farfalle Bowties with Fresh Asparagus Tips, Cherry Tomatoes, Lemon Zest,  
Extra Virgin Olive Oil & Roasted Garlic*

**Entree**

*Breast of Chicken Stuffed with Spinach & Wild Mushrooms  
accompanied with a Julienne Sauce*

*All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables  
Alternative Entrée Available for Vegetarians & Vegans*

**Dessert**

*New York Style Cheesecake with Swiss Milk Chocolate Drizzle & Strawberry Hearts  
Accompanied with Coffee, Decaf, & Tea Service  
Unlimited Soft Drinks & Juices*

**Standard Bar Service Included**

*Maximum 7 1/2 Hours or until 1 AM*

*Includes the following Items:*

*Imported Red & White Wine, Selection of Domestic Beers  
White Rum, Rye Whiskey, Vodka, Gin, Scotch*

**Also included in Package**

*7 1/2 Hour Hall Rental*

*French Style Service of Dinner*

*Premium Tablecloths & Napkins*

*Chiavari Chairs*

*Risers Platforms for Honorary Tables*

*Use of Easel for Portraits or Seating Chart*

*Reception Tables, Gift Tables, Entertainers' Tables*

*Microphone & Podium*

*Use of Private Bridal Suite Assigned to Hall*

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*Complimentary Cake Cutting Included*

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**"GRAND BRUNELLO" WEDDING SPECIAL 2015**

**5:30 pm to 1 am**

**One Hour Lobby Reception**

*Selection of 4 Hot & Cold Hors D'Oeuvres served with Dipping Sauces & Frozen Mocktails*

**Variety of Freshly Baked Dinner Rolls & Flatbreads**

**First Course**

*Garden Salad with Colourful Vegetable Julienne & Balsamic Vinaigrette*

**Pasta Selection**

*Penne Pasta with Tomato & Basil Sauce or (Vodka) Rose Sauce*

**Combination Entree**

*Grilled Beef Tenderloin Medallions with Peppercorn Sauce*

*&*

*Roasted Supreme Breast of Chicken with Lemon Herb Sauce*

*All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables*

*Alternative Entrée Available for Vegetarians & Vegans*

**Dessert**

*Lemon & Raspberry Sorbet in Martini Glass with Star Fruit & Wafer Biscuits*

*Accompanied with Coffee, Decaf, & Tea Service*

**Late Night Sweet Boutique**

*An Assortment of Cakes & Tortes, Italian Pastries, Freshly Baked Cookies, Fresh Tropical Fruit Display*

*Coffee, Decaf, & Tea Station*

**Standard Bar Service Included**

*Maximum 7 1/2 Hours or until 1 AM*

*Includes the following Items:*

*Imported Red & White Wine, Selection of Domestic Beers*

*White Rum, Rye Whiskey, Vodka, Gin, Scotch*

**Deluxe Bar add \$5.00 per person**

**Also included in Package**

*7 1/2 Hour Hall Rental*

*French Style Service of Dinner*

*Premium Tablecloths & Napkins*

*Chiavari Chairs*

*Risers for Honorary Tables \* Easel for Portraits or Seating Chart*

*Reception Tables, Gift Tables, Entertainers' Tables*

*Microphone & Podium \* Complimentary Cake Cutting*

*Use of Private Bridal Suite Assigned to Hall*

*Setup of Dining Tables, Chairs, China, Cutlery & Glasses As per Client's Floor Plans*

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**“GRAND BRIGHTON” WEDDING SPECIAL 2015**  
**5:30 pm - 1am**

**One Hour Lobby Reception**

*4 Types of Hors D'Oeuvres served with Dipping Sauces from our Selection*

**Open Bar from 5:30 PM – 1:00 AM**

**Champagne Toast Included**

**Assortment of Dinner Rolls, Focaccia & Butter on each table**

**Antipasto:**

*Prosciutto, Cantaloupe, Bocconcini, Grilled Vegetables, Olives*

**Pasta Selection**

*Penne Pasta with Tomato & Basil Sauce  
(Stuffed Pasta add \$3.00 as Combo)*

**Entree**

*8 oz French Cut Veal*

*Or*

**Combination Entree**

*4 oz Beef Tenderloin*

*&*

*Boneless Chicken Breast*

*All Entrees Accompanied with Roasted Potatoes & Medley of Seasonal Vegetables*

*Alternative Entrée Available for Vegetarians & Vegans*

**Salad**

*Mixed Green Balsamic Vinaigrette Salad Bowl per Table*

**Dessert**

*Choice of Sorbet, Tartufo or Bombetta*

*Accompanied with Coffee, Espresso, & Tea Service*

*Unlimited Soft Drinks & Juices*

**Sweet Table**

*An Assortment of Cakes, Pastries, Freshly Baked Cookies, Fresh Tropical Fruit Display*

*Coffee, Decaf & Tea Station*

**Deluxe Bar Service Included**

**Maximum 7 1/2 Hours or until 1AM**

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**"GRAND BARISTA" WEDDING SPECIAL 2015**

**5:30 pm to 1 am**

**Deluxe Antipasto Station 5 pm to 7pm**

Assorted Artisan Breads, Flatbreads & Pita Bread,  
Pickled Giardiniera; Grilled Aubergine, Summer Squash & Grilled Colourful Peppers;  
Herbed Artichokes; Kalamata & Jumbo Green Olives;  
Hummus & Tzatziki Dips; Feta Cheese with Extra Virgin Olive Oil & Fresh Oregano;  
Cured Prosciutto, Italian Salami, Cured Italian Sausage;  
International Cheese Board; Marinated Field & Oyster Mushrooms;  
Caprese Salad (Tomato, Basil & Bocconcini),  
Tuscan Bean Salad;

**Plus a Choice of Four of the Following**

Black Tiger Cocktail Shrimp  
Grilled Calamari with Mediterranean Salsa, Black Olives & Capers  
Italian Sausage with Tomato, Onions & Peppers  
Pickled "Frutti di Mare" Fish Salad (served cold)  
Smoked Salmon with Capers & Garnishes  
"Zuppa di Pesce" Assorted Shellfish (served hot)

**Deluxe Bar Package includes:**

Imported Italian Red & White House Wine per Table.  
Selection of Rum, Rye Whiskey, Vodka, Gin & Scotch  
Selection of assorted Domestic Beers  
Selection of assorted Imported Beers  
Selection of Assorted Liqueurs  
Unlimited Soft Drinks and Juices

**Champagne Toast before Dinner**

**Variety of Freshly Baked Dinner Rolls & Flatbreads**

**Combination Pasta**

Fresh Fettuccini Noodles with Tomato & Basil Sauce  
& Rotolo Pinwheel with Ricotta & Spinach Cream Sauce

**Main Entree**

8 oz Frenched Veal Chop with Wild Funghi Di Bosco Sauce  
All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables  
Alternative Entrée Available for Vegetarians & Vegans

**Dessert**

Tiramisu Cake with Vanilla Cream Sauce & Fresh Blueberries

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Accompanied with Coffee, Decaf, & Tea Service  
Unlimited Soft Drinks & Juices

**Late Night Sweet Boutique**

An Assortment of Cakes, Italian Pastries,  
Fresh Tropical Fruit Display

Including Choice of a Swiss, Dark, Milk or White Chocolate Fountain  
with Strawberries, Pineapples, Bananas  
& a choice of Vanilla Pound Cake, Marshmallows or Lady Finger-Cookies

Espresso, Coffee, Decaf, & Tea Station

**Also included in Package**

7 1/2 Hour Hall Rental  
French Style Service of Dinner  
Premium Tablecloths & Napkins  
Risers for Honorary Tables \* Easel for Portraits or Seating Chart  
Reception Tables, Gift Tables, Entertainers' Tables  
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## **DEPOSIT, PAYMENT STRUCTURE & GENERAL INFORMATION**

*In order to book your hall for your event date, a non-refundable deposit is required:  
**(Hall A \$3000 Deposit) ( Hall B \$2000 Deposit) (Hall AB \$5000 Deposit)***

*Your deposit will be credited and applied to your catering balance.*

*The initial deposit will be accepted by cash, personal cheque or bank draft.*

*The **balance is due 5 business days prior to the event** date and is payable by Certified Cheque, Money Order or Bank Draft will be accepted for final payment of invoice.*

*Credit Card payments will not be accepted on final balance.*

*Final details of confirmed numbers, table and floor plans are due 7 days prior to your event.*

***The following menu suggestions are offered as suggestions only.  
Should you have something specific in mind,  
we would be happy to design a customized menu detailed to your function.***

***Note: Statutory Holiday Add \$10.00/person***

***Please see one of our Sales Consultants for the special offers for***

***our***

***Off Season pricing***

***(December 25th-April 25th)***

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## ***AUDIO - VISUAL PACKAGES***

### ***Package 1***

*Audio-Visual Technician  
Projector & Screen (client to provide own laptop)  
(4 hours)  
\$500 per room*

### ***Package 2***

*Audio-Visual Technician  
Intelligent Lighting (Color, Spot & Flood Lights)  
(7 hours)  
\$600 per room*

### ***Package 3***

*Audio-Visual Technician  
Built-in Projector and 10×10 Screen  
Intelligent Lighting (Color, Spot & Flood Lights)  
(4 hours) \$600 per room      (7 hours) \$750 per room*

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