



HAMILTON
CONVENTION
CENTRE

Catering Menus

FOOD AND BEVERAGE PACKAGES



Full Day Meetings

An ideal package for an all day meeting. Features a breakfast buffet, two coffee breaks, and your choice of themed lunch buffet.

Package also includes:

- one flip chart with marker
- notepads and pens for each guest
- complimentary high speed Wi-Fi access

\$67.95 per person

Pricing is based on a minimum of 25 guests. All prices subject to a 17% facility fee and 13% HST. Prices subject to change without notice. A moderate surcharge will apply for smaller groups.

Menu

Breakfast Buffet

Upgrade to hot breakfast for \$10.00 per person

- Assortment of freshly baked muffins
- Croissants with butter and preserves
- Seasonal whole fresh fruit
- Chilled individual yogurts
- Fruit juices

Mid-Morning Break

- Freshly brewed regular, decaffeinated coffees and assorted teas
- Chilled individual fruit juices and bottled water

Lunch Buffet

See options on next page

Afternoon Break

- Freshly baked assorted cookies
- Individually bagged trail mix
- Freshly brewed regular, decaffeinated coffees and assorted teas

Lunch Buffets

Choice of one

From Mama's Kitchen

- Mama Yolanda's Bolognese and spinach + ricotta lasagnas
- Tender breaded chicken cutlets with lemon wedges
- Roasted Mediterranean vegetables such as eggplant, zucchini, onions, red peppers & tomatoes
- Italian salad: romaine, arugula & spinach greens garnished with tomatoes, cucumbers & red onions with balsamic vinaigrette
- Fresh garlic bread

Mid-Day Mexicana

- Warm corn and flour tortillas
- Mexican red rice
- Spicy black beans
- Roasted harvest vegetables – squash & corn
- Al pastor (pulled pork)
- Toppings: julienned lettuce, cilantro & onion salsa, pico de gallo, guacamole, sour cream, lime wedges

Golden Horseshoe Harvest

- Locally sourced breads & buns
- Marinated and grilled chicken breast
- Baked sweet potato
- Golden Horseshoe aioli
- Locally sourced vegetables
- House salad with house vinaigrette

Mediterranean Inspired

- Assortment of warm flat breads and pitas
- Moroccan chicken tajine
- Rice pilaf with fresh herbs
- Roasted root vegetables with tahini sauce
- Orzo salad with feta, cucumber & red onion tossed in house-made vinaigrette
- Fattoush salad – romaine lettuce, tomatoes, cucumber and pita croutons served with lemon-garlic vinaigrette

Artisan Sandwiches

- Sandwiches: ham & cheese, roast turkey, roast beef & cheddar, roast chicken, Mediterranean vegetable sandwich
- Choice of one salad: house salad with house vinaigrette, deluxe cabbage slaw with seeds & green onions, or potato salad with sweet onions, gherkins & chives

To-Go Lunch

Below items packaged in a paper bag with napkins

- Sandwiches: ham & cheese, roast turkey, roast beef & cheddar, roast chicken, Mediterranean vegetable
- Apple
- Bag of potato chips
- Bottled water

Menu prices are valid until December 31st, 2026 and are subject to adjustments at anytime.



Breakfast Menus

Start your day on a high note with our breakfast menus at the Hamilton Convention Centre. From full hot buffets to light continental spreads, our options are designed to energize morning meetings and early events.



Menus

Includes coffee, decaf & breakfast teas.

Morning Breeze (Continental)

\$19.95 per person

- Freshly baked croissants and assorted muffins served alongside sweet preserves with creamed butter and margarine
- Assorted chilled yogurts
- Whole fruit - seasonal market availability

Breakfast Sandwich Bar

\$23.95 per person

- Sliced ham, fluffy egg & melted cheese served on a toasted english muffin
- Carved turkey, fluffy egg & melted cheese served on a toasted english muffin
- Garden delight, egg & cheese sandwich (vegetarian)
- Golden hashbrowns

Rise & Shine (Hot Buffet)

\$29.95 per person

- Assorted artisanal sliced breads, multi-grain loaves & English muffins
- Selection of freshly baked muffins
- Accompaniments: butter, margarine, sweet fruit preserves & jellies/jams
- Scrambled eggs
- Turkey sausage
- Seasoned breakfast potatoes
- Whole fruit

*Pricing is based on a minimum of 75 guests. All prices subject to a 17% facility fee and 13% HST. Prices subject to change without notice. A moderate surcharge will apply for smaller groups.

Menus

Includes coffee, decaf & breakfast teas.

European Breakfast

\$23.95 per person

- Artisanal bread selection: a medley of country-style crusty bread, multigrain loaves, sourdough, and thick texas toast served with creamy butter
- Curated cheese board: a fine assortment of sliced cheeses
- Flavoured cream cheeses: choose from plain cream cheese, herb-infused cream cheese, or a decadent confit garlic blend
- Gourmet cold cuts: delicately sliced turkey, mortadella, Parisian sausage, and all-beef summer sausage
- Savoury spreads trio: indulge in a rich ham spread, a smooth salmon spread, and a vibrant Mediterranean chickpea spread

Lox Bagel Bar

\$22.95 per person

- Assortment of freshly toasted bagels
- Selection of cream cheeses
- Premium smoked salmon
- Toppings: pickled onions, ripe sliced avocado, tangy capers, and charred lemon
- Crispy golden hashbrowns

Enhancements

A la carte: priced per person unless otherwise stated.

- Premium danish breakfast pastries +\$3.50
- Assorted bagels with cream cheese +\$4.50
- Assorted fruit loaves with butter +\$3.50
- Assorted sweet scones with butter +\$4.50
- Freshly cut fruit salad +\$3.50
- Oatmeal packets with brown sugar & dried fruit +\$1.95
- Savoury corn muffins with cheddar cheese, jalapeño and bacon +\$3.50
- Buttermilk pancakes with syrup +\$4.50
- Premium turkey breakfast sausage +\$3.50
- Peameal bacon +\$3.50
- Pork strip bacon +\$3.50
- Roasted Mediterranean vegetables - tomatoes, zucchini, eggplant & onions +\$3.50
- Selection of omelets – plain, cheese or western +\$5.50
- Breakfast quiche – garden vegetables or feta & mushroom +\$5.50
- Breakfast burritos - flour tortilla with scrambled eggs, shredded cheese, black beans & salsa +\$7.45
- Breakfast potatoes +\$2.50
- Scrambled eggs +\$2.50

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Lunch Menus

Choose from a fresh and flavourful buffet, convenient to-go options, or a refined plated lunch. Let our culinary team elevate your next mid-day meeting or event.



Buffet Menus

Includes coffee, tea, and assorted cookies & dessert squares

Harvest Table

\$35.95 per person

- Garden fresh salad with spring lettuce, sliced radish, cucumber & shredded red cabbage, served with herb vinaigrette
- Steamed rice seasoned with fried onions & garlic slivers
- Hearty vegetable tajine with heritage carrots, turnips & parsnips in rich tomato sauce
- Layers of potatoes, eggplant, zucchini & sweet potatoes wrapped with cabbage leaves
- Lentils & beans stewed in rich sauce

Fusion Feast

\$35.95 per person

- Fragrant steamed basmati rice
- Golden fried rice with sweet carrots and tender peas
- Market fresh vegetable stir-fry: a vibrant medley of bok choy, carrots, broccoli, and peppers
- Creamy coconut garbanzo beans
- Signature chicken tikka masala: juicy marinated chicken cooked in a spiced tomato-cream sauce
- Fiery scallion chili oil

Buffet Menus

Includes coffee, tea, and assorted cookies & dessert squares

Artisan Sandwiches & Salads

\$37.95 per person

- Choice of three sandwiches: ham & cheese, roast turkey, roast beef & cheddar, roast chickenMediterranean vegetable sandwich
- Choice of one salad: house salad with house vinagrette, deluxe cabbage slaw with seeds & green onions or potato salad with sweet onions, gherkins & chives

From Our Roots

\$38.95 per person

- Vibrant garden salad with crisp romaine, peppery arugula, fresh spinach, and radicchio tossed in a light honey-lemon vinaigrette
- Ruby red cabbage & kale slaw: blend of red cabbage, kale, and tart cranberries
- Herbed rice
- Velvety mashed potatoes
- Market fresh roasted root vegetables
- Chicken paprikash: tender chicken thighs simmered in a rich paprika sauce with onions, garlic, and sweet peppers

Sunday Roast

\$39.95 per person

- Garden-fresh salad: a medley of spring greens, juicy tomatoes, crisp cucumbers, and shredded carrots tossed in a tangy house vinaigrette
- Roasted garlic mashed potatoes
- Tender slices of roast beef drizzled with a rich, savoury demi-glace
- Seasonal roasted vegetables: a vibrant mix of zucchini, eggplant, peppers, and onions

Lakeside Lunch

\$39.95 per person

- Signature greens salad: vibrant blend of kale, spinach, and arugula, topped with heirloom carrots, sweet red onion, and crisp cucumber, drizzled with our house-made vinaigrette
- Cheese ravioli tossed in a luscious garlic-infused cream sauce
- Juicy, golden-roasted chicken complemented by a nut-free arugula pesto
- Seasoned roasted potatoes
- Fresh selection of steamed market vegetables



To-Go Lunches

A lunch to be enjoyed on the go - items are served In a paper bag and includes napkins and the following:

Sandwiches

Choice of two

- Ham & swiss
- Shaved roast beef & cheddar
- Roast turkey & havarti
- Roast chicken
- Mediterranean vegetable sandwich

Also Includes:

- Fresh apple
- Potato chips
- Bottled water

\$28.95 per person

*Prices are based on a minimum of 50 guests and subject to 13% HST and 17% facility fee and subject to change without notice. A moderate surcharge will apply for smaller groups. Any dietary restrictions can be accommodated.

Plated Menus

Includes freshly baked rolls with butter and coffee & tea service.

Starter

Choice of one

Mixed Greens Salad

Fresh mix of heritage greens, cherry tomatoes, shredded carrots, diced cucumbers, citrus vinaigrette

Mediterranean Salad

Tender greens, diced tomatoes, cubed cucumber, chopped red onion, herb vinaigrette

Chef's Choice Salad

Mixed greens with seasonal vegetable garnish and house-made vinaigrette

Entrée

Choice of one

Mediterranean Chicken with Romesco

Tender grilled chicken breast topped with smoky, roasted red pepper romesco sauce, paired with golden roasted potatoes and market fresh seasonal vegetables

Pesto-Glazed Chicken Supreme

Juicy grilled chicken supreme finished with a vibrant pesto sauce, accompanied by creamy potato gratin and a medley of seasonal vegetables

Braised Beef In Espagnole Sauce

Slow-cooked, melt-in-your-mouth beef served with a savoury espagnole sauce, velvety garlic mashed potatoes, and seasonal vegetables

Herb-Baked Salmon With Mustard Sauce

Flaky baked salmon topped with a tangy grainy mustard sauce, paired with herbed lemon rice and seasonal vegetables

Harvest Vegetable Tower

Layers of roasted garden vegetables, served with sweet potato mash and drizzled with a creamy green goddess sauce, complemented by fresh seasonal vegetables

Dessert

Choice of one

Crimson Raspberry Cream Cake

Layers of moist vanilla sponge cake filled with luscious raspberry cream

Tiramisu

Delicate lady fingers soaked in espresso with mascarpone cheese + coffee liqueur

Selection of Petit Fours

An assortment of bite-sized confections

\$47.95* per person

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Refreshment Breaks & Enhancements

Keep energy high and conversations flowing with our enhancement break packages. From freshly brewed coffee and herbal teas to sweet and savoury snacks, we've got everything you need to power through a productive day. Looking for something extra? Our enhancement options let you add a personalized touch.



Refreshment Break Packages

All refreshment packages include water, pop, fruit juices & Includes coffee, decaf & breakfast teas.

Hamilton Inspired

- Assorted glazed & powdered mini donuts
- Assorted popcorn
- Artisan kettle chips

Peter's Place

- Selection of Italian pastries and Sicilian canonolis
- Savory butter pastries with spinach and tomato
- Freshly cut vegetable display with hummus

Everyday Favourites

- Crispy potato chips
- Freshly baked assorted cookies
- Fresh seasonal fruit

Something Light

- Assorted granola bars
- Individually packaged yogurt cups
- Assortment of whole fruits

Boardroom Bites

- Potato & corn chips
- Selection of dips: buttermilk ranch, zesty salsa, creamy cheddar cheese dip & spicy corn salsa
- Freshly cut vegetables

Packages are \$14.50 per person

A La Carte

Prices are per person unless otherwise stated.

Food

Seasonal whole fresh fruit +\$2.50

Fresh baked mini croissants served with butter and preserves +\$4.25

Fresh baked cookies +\$23.50 / dozen

Assorted chocolate bars +\$3.50

Popcorn (individual bags) +\$2.50

Assorted granola bars +\$3.75

Trail mix +\$5.00

Sliced fresh fruit platter +\$59.75 (serves 25)

Assorted fruit loaves +\$3.25

Assorted danishes +\$3.25

Fresh baked muffins served with butter and preserves +\$4.25

Bagels and cream cheese +\$4.25

Potato chips (individual bags) +\$3.50

Assorted sweet scones with butter +\$4.25

Drinks

Coffee or tea urn +\$105.00 (50 cups)

Freshly brewed coffee +\$26.75 (10 cups)

Freshly brewed coffee and tea (decaffeinated options included) +\$3.75

Traditional and herbal teas +\$26.75 (10 cups)

Water station +\$100.00 (250 4oz servings - replenishment \$75/urn)

Infused water (lemon, lime, orange, strawberry, cucumber and dill) +\$50.00 (50 4oz servings)

Chilled canned Pepsi brand soft drinks +\$3.25

Chilled iced tea and lemonade +\$3.75

Chilled fruit juices +\$3.75

Chilled white and chocolate milk portions +\$3.25

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Corporate Receptions

Ideal for a standing reception. Choose from a variety of boards, passed canapés and carvery stations to enhance your event.

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Canapés

Passed Canapés

\$13.95 per dozen

Choice of three

- Spring rolls
- Gyoza dumplings
- Mac & cheese bites
- Mini quiche
- Potato croquettes
- Spanakopita
- Meatballs
- Cauliflower bites
- Crab cakes
- Mini beef wellingtons
- Chicken satays
- Tempura shrimp
- Brie and pear crostini



Board Stations

Flatbread Station

\$20.95 per person

Choice of three

Selection of small bites served on baguette crostini, sourdough crostini, flatbreads & pita breads including gluten free options.

- Smoked salmon with horseradish cream, capers and pickled onion
- Sirloin steak with chimichurri sauce
- Spicy salami with ricotta and blistered cherry tomato
- Hummus with grilled zucchini and pepper
- Roasted beets with herbed goat cheese
- Sautéed spinach with whipped feta cheese

Street Crawl Station

\$25.95 per person

A menu station inspired by the vibrant energy of Hamilton's iconic Art Crawl and Supercrawl festivals.

- Mini meatball sub with marinara, lemon and garlic gremolata
- Fried chicken on a stick, drizzled with Ancho chili sauce
- Carnitas taquitos – small rolled up tacos filled with selection of one of the following: beef Barbacoa, pork Al Pastor, chicken Asado or refried beans
- Mexican street corn salad served in mini bowls
- Summer cherry tomato salad cucumber cups with balsamic glaze and basil oil



Grazing Boards

Choice of three stations, includes Chef's selection of passed hors d'oeuvres

Fruit Display Board

\$12.75 per person

A colourful medley of freshly cut fruit, including juicy melons, sweet pineapples, tangy berries, and zesty citrus slices

Farm-Fresh Vegetable Board

\$12.95 per person

A vibrant assortment of crisp, cut vegetables served with a selection of creamy, flavourful dips

Charcuterie Board

\$18.95 per person

A delectable array of cured and smoked meats, featuring pork, beef, turkey, and chicken

Artisan Cheese Board

\$23.95 per person

A curated selection of local cheeses, showcasing soft, semi-soft, and hard varieties

Gourmet Grazing Board

\$38.95 per person

An indulgent spread of cured and smoked meats, artisan cheeses, fresh and pickled vegetables, artisanal breads, and a variety of flavourful spreads and dips

Decadent Dessert Bar

\$8.95 per person

A tempting assortment of bite-sized treats, featuring rich chocolate cake, creamy layered cakes, and indulgent cheesecake truffles

Carvery Stations

All stations are attended to by HCC chefs, cooks & servers

Carvery

\$43.95 per person

- Hip of beef - slow roasted AAA beef sirloin with horseradish and grainy mustard
- Roasted turkey served with cranberry sauce
- BBQ pulled pork - succulent pork shoulder served with tangy BBQ sauce & coleslaw

Includes a selection of artisan breads

Deluxe Carvery

\$45.95 per person

- Slow roasted leg of lamb served with couscous & mint salad
- Smoked brisket served with house-made whiskey sauce
- Juicy roasted pork loin with crackling skin served with prepared mustard

Includes a selection of artisan breads and dinner rolls

Premium Carvery

\$54.95 per person

- Whole roasted salmon served with horseradish crema & dill citrus aioli
- Roasted beef tenderloin served with chimichurri & spicy whole grain mustard
- Roasted cherry glazed duck served with house-made cherry jam & chili oil

Includes a selection of artisan breads and dinner rolls

Vegetarian Carvery

\$22.95 per person

- Jacket potatoes served with crispy onions, sour cream & chives
- Roasted butternut squash marinated with chipotle seasoning, roasted & carved into slices (vegan)
- Roasted celeriac root with earthy spices & rich soy sauce (vegan)
- Selection of cooked vegetables, served cold (vegan)

Includes a selection of artisan breads

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Dinner Menus

Impress your guests with an incredible dinner menu prepared by our expert culinary team. Our buffet and plated menus are flexible and tailor-made to make your event exceptional.

Buffet

Includes freshly baked rolls with butter and coffee & tea service.

Salads

House Salad

Seasonal ingredients and house dressing

Caesar Salad

Romaine, smoked bacon bits, shaved asiago cheese, classic Caesar dressing, garlic croutons

Entrée

Choice of two, served with seasonal vegetables and your choice of herb rice, roasted potatoes or garlic mashed potatoes

Herb-Marinated Chicken Breast

Expertly grilled or seared, infused with our signature HCC spice blend, and served with bold three-pepper sauce

Slow-Roasted Sirloin Tip

Tender, perfectly cooked slices of beef, accompanied by a rich and savoury demi-glace

Oven-Baked Salmon Fillet

Delicately prepared with a charred lemon garnish and paired with a creamy dill sauce

Tri-Colour Tortellini Medley

Vibrant pasta pockets filled with rich cheeses, tossed in a silky Mediterranean-inspired cream sauce with hints of fresh herbs and spices

Hearty Baked Bean Casserole

Comforting blend of beans and spices, crowned with velvety sweet potato mash and topped with crispy spiced onion straws.

Dessert Display

Choice of one

Selection of cheesecakes

Selection of petit fours

Selection of tarts and pies

\$59.95 per person

*3rd entrée choice can be added for \$10.95 per person

Plated

Includes freshly baked rolls with butter and coffee & tea service.

Salads

Choice of one

Italiano Salad

Grilled calabrese bread slices topped with balsamic-macerated tomatoes and creamy burrata cheese, finished with fresh basil

Mixed Greens Salad

Fresh medley of spring greens, juicy tomatoes, crisp cucumber, and shredded carrots, lightly tossed in a tangy balsamic vinaigrette

Candy Stripe Salad

Hearty blend of romaine, kale, and arugula, garnished with roasted golden beets, vibrant candy-striped radishes, and creamy goat cheese crumbles, drizzled with a delicate rosé wine vinaigrette

Add Pasta

Additional charge of \$6.50 / person

Choice of one

Pasta alla Norma

Tender pasta tossed in a velvety Mediterranean-inspired sauce

Penne Marinara

Perfectly al dente penne pasta coated in a robust, slow-simmered marinara sauce

Cheese Tortellini al Sugo

Delicate cheese-filled tortellini bathed in a sweet summer tomato sauce, finished with a vibrant gremolata

Entrée

Choice of one

Lemon-Caper Chicken Supreme

Tender chicken supreme drizzled with a delicate lemon and caper sauce, topped with bright gremolata, served alongside rosemary-infused roasted potatoes and a selection of steamed market-fresh vegetables

Wild Mushroom Chicken Supreme

Juicy chicken supreme finished with a rich wild mushroom sauce, accompanied by creamy mashed potatoes and parsnips, roasted squash, and a drizzle of aromatic arugula oil

Peposo-Style Braised Beef

Slow-braised beef infused with a bold red wine, vegetable, and tomato reduction, served with silky mashed potatoes and a medley of roasted Mediterranean vegetables

Osso Buco with Barley Risotto

Fall-off-the-bone beef shank slow-cooked in a mirepoix and red wine sauce, paired with creamy barley risotto featuring sweet carrots and tender peas

Entrée Continued

Prime Rib

perfectly roasted prime rib accompanied by a savoury demi-glace and zesty chimichurri sauce, served with garlic mashed potatoes, steamed heirloom carrots, and a touch of horseradish

Baked Salmon

flaky salmon fillet encased in a crispy potato crust, paired with grilled squash, tender lima beans, and a fragrant wild rice pilaf

Vegan Harvest Plate

velvety sweet potato mash, a seared king oyster mushroom “steak,” hearty green and red lentil succotash, and a rustic trio of roasted carrots, parsnips, and turnips

Dessert

Choice of one

Chocolate Torte

with raspberry coulis & whipped cream

Tiramisu

delicate lady fingers soaked in espresso with mascarpone cheese + coffee liqueur

New York Cheesecake

with fresh berries & mint sprig

Berry Yogurt Delight

layers of light and airy sponge cake, silky vanilla pastry cream, and whipped yogurt, crowned with fresh strawberries and a dollop of luscious whipped cream

\$69.95 / person

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Bar Packages

Cheers to great gatherings at the Hamilton Convention Centre. Our bar packages are designed to suit your event—whether you decide on a curated beer and wine selection, or a flexible consumption bar. Whatever you choose, our professional team will keep things running smoothly so your guests can sip, mingle, and enjoy.

Packages

Consumption bar prices are per unit. All packages include mixes, water, ice, and garnishes.

Consumption Bar

Canned pop + juice, bottled water	\$4.00
Glass of wine	\$10.00
Liquor + cocktails	\$10.00
Domestic beer	\$11.00
Premium beer	\$12.00
Bottle of domestic wine	\$50.00
Bottle of imported wine	\$55.00

Cash Bar

Canned pop + juice, bottled water	\$4.00
Glass of wine	\$10.00
Liquor + cocktails	\$10.00
Domestic beer	\$11.00
Premium beer	\$12.00
Bottle of domestic wine	\$50.00

Barstock

Coors Original
Coors Light
Steam Whistle
Mott's Clamato Caesar
Strongbow Cider
Heineken
Heineken 0.0
Red and White Wines by Vineland Estates
Polar Ice Vodka
Wiser's Special Blend Rye
Beefeater Gin
Lamb's White and Spiced Rum

*Cash and consumption bars require a minimum spend of \$800 (prior to facility fee & HST). All prices are subject to a 17% facility fee and 13% HST.

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Special orders are available however additional charges may apply.