

EMBASSY GRAND

CONVENTION CENTRE

— MENU PACKAGES —



— SOCIAL MENU PACKAGES —

SOCIAL

Chef's Choice of Assorted Hot and Cold Hors D'oeuvres with Spumante for Toasting
Artisanal bread basket with fresh focaccia, flat bread and grissini

APPETIZER

Choice of one of the following
Appetizer Salad, Soup or Pasta

ENTRÉE

Choice of Entrée
Medley of Seasonal Vegetables
Oven Roasted Potatoes

DESSERT

Choice of Dessert served to the table
Coffee, Tea and Espresso

DELUXE BAR

Sunday and Friday 20% discount

Kids under 12 25% off

Based on minimum room requirements | Prices subject to change without notice



EMBASSY GRAND
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8800 THE GORE ROAD | BRAMPTON ON L6P 0B1
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SOIREE

Chef's Choice of Assorted Hot and Cold Hors D'oeuvres
Liqueurs at Receiving Line, Spumante for Toasting

Artisanal bread basket with fresh foccacia, flat bread and grissini
Antipasto individually plated

Dried figs wrapped with Prosciutto, Fior di latte with yellow tomato and balsamic glaze, grilled truffled polenta square,
oyster mushroom melange, grissini

FIRST COURSE

Choice of pasta, and Risotto, served with freshly grated Parmigiano Reggiano and house made hot pepper oil

ENTRÉE

Seasonal Vegetables, Oven Roasted Potatoes
Mixed Green Salad centre table

DESSERT

Choice of Dessert served to the table
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GALA

Liqueurs at Receiving Line. Spumante for Toasting

ANTIPASTO BAR

Prosciutto and Melon, Assorted Italian Deli Meats Assorted Cheeses Assorted Olives, Grilled Eggplant, Zucchini and Red Onion, Marinated Artichoke Hearts, Giardiniera, Assorted Cold Vegetable Salads, Tuscan Bean Salad Pasta Salad, Country Potato Salad, Rice Salad, Roasted Red Peppers in Olive Oil Marinade, Caprese, Marinated Mushrooms, Frutta Di Mare, Fresh Focaccia

DELUXE

Parmigiano Reggiano Wheel, Chilled Shrimp with Cocktail Sauce and Lemon, Whole Poached Atlantic Salmon with Pesto Mayonnaise, Stone Crab Legs, Smoked Salmon with Sliced Red Onions and Capers, Baby Boiled Lobster, HOT Steamed Mussels a la Marinara, Squid, Baby Octopus and Peas in a Light Tomato Broth, Trippa a la Romana
Artisanal bread basket with fresh focaccia, flat bread and grissini

FIRST COURSE

Choice of Pasta and Risotto, served with freshly grated Parmigiano Reggiano and house made hot pepper oil

ENTRÉE

Seasonal Vegetables, Oven Roasted Potatoes
Mixed Green Salad

DESSERT

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EXCLUSIVE

Liqueurs at Receiving Line. Spumante for Toasting

INTERACTIVE STATIONS

Tuscan Antipasto Bowl

Freshly Sliced Prosciutto with Parmigiano Reggiano chunk, Julienne grilled vegetables, Grissini and Olives

Seafood Station

Garlic Shrimp flambé, mini crab cakes with spicy aioli, grilled octopus and calamari Salad

Mozzarella Bar

Freshly sliced fior di latte, mozzarella di bufola and ricotta with oven roasted roma tomatoes and grilled Calabrese Bread

Polenta Station

Creamy polenta with Bolognese sauce, mushrooms, baked beans, hot peppers

Spedini Station

Lamb and Chicken Skewers Grilled Fresh with Dipping Sauces (2per person)

Artisanal bread basket with fresh foccacia, flat bread and grissini

FIRST COURSE

Choice of Pasta and Risotto, served with freshly grated Parmigiano Reggiano and house made hot pepper oil

ENTRÉE

Seasonal Vegetable Bundle, Smashed Nu Red Potatoes

Mixed Green Salad

DESSERT

Choice of Dessert served to the table

Coffee, Tea and Espresso

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ENTRÉE SELECTIONS

8oz French Cut Veal Chop
8oz Rib Eye Steak
8oz New York Strip loin
6oz Filet Mignon
Braised Beef short rib

4oz Veal Tenderloin and 4oz Chicken Supreme
4oz Chateau Briand and 4oz Chicken Supreme
Double Bone Rack of Lamb and 4oz Chicken Supreme
4oz Chicken Supreme and Pan Seared
Atlantic salmon 4oz

All entrees are individually plated and served with cognac sauce crispy fried onions strings

SEAFOOD SELECTIONS

Broiled Orange Roughy with Mediterranean Caponata
2 Butterflied Tiger 6/8 Shrimp with Herb Garlic Butter
Shrimp and Scallop Skewer
Pan Seared Atlantic salmon with Fresh Rosemary
Pan Seared Fillet of Sole
Branzino Fillet
Seafood Medley (shrimp, crab, scallop, calamari, mussels)

PREMIUM SEAFOOD

Chilean Sea bass
Whole Lobster Tail
Blackened Halibut

BEVERAGE STATIONS

Martini Bar with Ice Display
Prosecco or Mojito Bar or Sangria Bar

DELUXE HORS D'OEUVRES

Mini Louisiana Crab Cakes with Spicy Aioli
Rack of Lamb with Minted Apricot Sauce
Seared Ahi Tuna on Wonton Crisp
Charred Beef with Onion Jam on Garlic Toast
Mini Chicken Drumette with Thai Peanut Sauce

Smoked Salmon Lollipop
Mini Red Potato Skin with Cheese, Bacon, Sour Cream,
Shrimp cocktail Shooters
Fresh Figs Wrapped with Prosciutto, Balsamic Glaze
Glazed Scallops Wrapped in European Bacon



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STATIONS

TUSCAN BOWL

Freshly Sliced Prosciutto with Parmigiano Reggiano chunk, Julienne grilled vegetables, Grissini and Olives

CRAB CAKES

Louisiana Style Crab Cakes with Spicy Aioli

LEG OF LAMB

Slow Roasted Leg of Lamb Chef Carved served with Sweet Potato Fries

HERB CRUSTED LAMB CHOPS

Served with Apricot Mint Sauce and Tzatziki (2 per person)

MONTREAL SMOKED MEAT

Thinly sliced Smoked Meat with three different Mustards Coleslaw, Pickles and Marble Rye Bread

PANINI BAR

Olive Bread Thinly Sliced Filled with fior di latte Mozzarella, Roma Tomatoes and Fresh Basil

SUSHI AND SASHIMI

Traditionally-Dressed Sushi Chef Hand Rolling Assorted Pieces

SPIEDINI

Lamb and Chicken Skewers Grilled Fresh with Dipping Sauces (2per person)

ASIAN STIR FRY

Medley of Vegetables and Asian Noodles Stir Fried with Teriyaki Sauce Served in Chinese Boxes

SAGANAKI

Kefalotiri Cheese Flambéed with Ouzo served with Pita Bread

SEAFOOD STATION

Garlic Shrimp flambé, mini crab cakes with spicy aioli, grilled octopus and calamari Salad



EMBASSY GRAND
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STATIONS *continued*

MOZZARELLA BAR

Freshly sliced fior di latte, mozzarella di bufola and ricotta with oven roasted roma tomatoes and grilled Calabrese Bread

POLENTA STATION

Creamy polenta with Bolognese sauce, mushroom melange, sautéed banana peppers, baked beans

PAELLA STATION

Traditional Spanish paella with chicken, sausage, mixed seafood and saffron

TASTING PLATES

Tasting plates are miniature composed main and appetizer courses perfect for cocktail parties.

All dishes are individually plated and beautifully garnished

TARTARE DUO

Sockeye salmon + ahi tuna + avocado + wonton crisp

MINI FRENCH CREPE

Wild mushroom and goat cheese filling + cambozola Mornay + organic onion sprouts+ truffle oil

OXTAIL RAVIOLI

Oxtail jus + crème fresh + onion jam + pea shoots

LOBSTER MEDALLIONS

Butter poached Lobster + white and green asparagus spears + tarragon béarnaise

BONE MARROW BRULE

Parsley and orange gremolata + crostini



EMBASSY GRAND
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TASTING PLATES *continued*

MUSCOVY DUCK BREAST

Napa cabbage slaw + wild blue blueberry compote + brioche

LAMB WELLINGTON

Australian Lamb Loin + puff pastry + minted eggplant puree

SEARED SEA SCALLOP

Honey thyme vinaigrette + blood orange supreme

GRILLED OCTOPUS

Sofrito crudo + shaved fennel

AHI TUNA

Wasabi avocado mousse + wonton crisp

BEEF CARPACCIO

Arugula + shaved parmigiano+ sea salt + extra virgin olive oil

BURRATA

Oven roasted heirloom tomatoes + Basil + Grilled Calabrese Bread

FOIE GRAS

Brioche + apricot marmalade

Oyster Bar

3 Types of East Coast Oysters freshly shucked + Traditional Condiments



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DESSERT SELECTIONS

Chocolate, Bacio, Raspberry Tartufo
Heart Shaped Ice Cream
Selection of Sorbets
Chocolate Mousse with Marinated Berries
Ice Cream Crepe with Fresh Berries
Chocolate Truffle Cake with Strawberry Coulis
Raspberry or Lemon Delizia
Chocolate Caramel Cluster
Raspberry or Vanilla Blossom
Upgraded Desserts \$2.00pp addition
Strawberry Charlotte
Molten Lava Cake with Vanilla Ice cream
Individual New York style Cheese Cake
Individual Tiramisu served in a Martini Glass
Raspberry Tear Drop
Sticky Toffee pudding with vanilla ice cream

LATE NIGHT SAVOURY STATIONS

POUTINE

New York Style Fries with Cheese Curds and Gravy
Add pulled pork \$2.00pp

SLIDERS

Mini Beef and chicken burgers with Buns and Assorted Condiments

PIZZA AL TAGLIO

Roman style pizza served on long wooden boards with Assorted Toppings

PORCHETTA

Whole Roasted Pork with sautéed Hot Banana Peppers and Fresh Buns

FISH TACOS

Lightly battered fish fillets with coleslaw, pico di gallo, lime crema, hot sauce, cilantro



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DESSERT SELECTIONS *continued*

MAMMA'S MEATBALLS

Traditional pork and beef meatballs with crusty Italian bread, hot peppers, mushrooms

MONTREAL SMOKED MEAT

Thinly sliced Smoked Meat with three different Mustards Coleslaw, Pickles and Marble Rye Bread

SEAFOOD BUFFET

Mussels and Clams, Snow Crab Legs, Half Baby Lobster, Hot Spicy Shrimp, Assorted Seafood Cakes, Fried Calamari

AFTER DINNER DESSERT STATIONS

THREE TIER STAND

Fresh Fruit Platter, French Pastries, Italian Biscotti

TRADITIONAL SWEET TABLE

Cakes, Tortes and Flans, French Pastries, Seasonal Fresh Fruit

CREPE SUZZETTE

French Crêpes Flambéed with Orange Brandy Sauce and vanilla ice cream

SWEET SHOTS

Mini acrylic cups filled with mousses, trifles, cakes, meringues

SWEET PANINI BAR

Freshly Grilled Pound Cake filled with Bananas, Strawberries & Nutella

APPLE CRUMBLE

Flambéed Apples with Cinnamon and Brown Sugar Topped with Granola, Sliced Almonds and French Vanilla Ice Cream

CHOCOLATE FOUNTAIN

Strawberries, Melon, Pineapple, Marshmallows, with Milk Chocolate

CANNOLI STATION

Traditional Sicilian Cannoli filled with Ricotta Crema, Chocolate and Vanilla



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AFTER DINNER DESSERT STATIONS *continued*

GELATO BAR

3 Flavours of Italian Ice Cream with Mini Cones

FRESH FRUIT STATION

Tropical and seasonal fruit beautifully displayed on mirror platters

SWEET PIZZA

Crisp pizza dough with bananas and peanut butter, nutella and strawberries, crushed Oreo and mascarpone crema

DELUXE BAR

Rye/Canadian Club, Rum/ Bacardi, Vodka/Absolute, Gin/ Bombay, Scotch/Balentine's Brandy, Campari, Red Vermouth, White Vermouth, Dubbonet, Aperol, VS Cognac, Irish Cream, Jagermeister, Grand Marnier, Montenegro Amaro, Amaretto, Avena, Triple Sec, Malibu Rum, Banana Liqueur, Melon Liqueur, Peach Schnapps, Grappa, Kahlua, Sambucca, Southern Comfort, Goldschlager, Frangelico, Soho Lychee, Sour Apple

SOFT DRINKS

Coke, diet coke, ginger ale, sprite, tonic, club soda
Orange juice, cranberry juice, pineapple juice, ice tea
Mineral water and spring water

HOUSE WINE

Spinelli, Malbec
Spinelli, Chardonnay

BEER

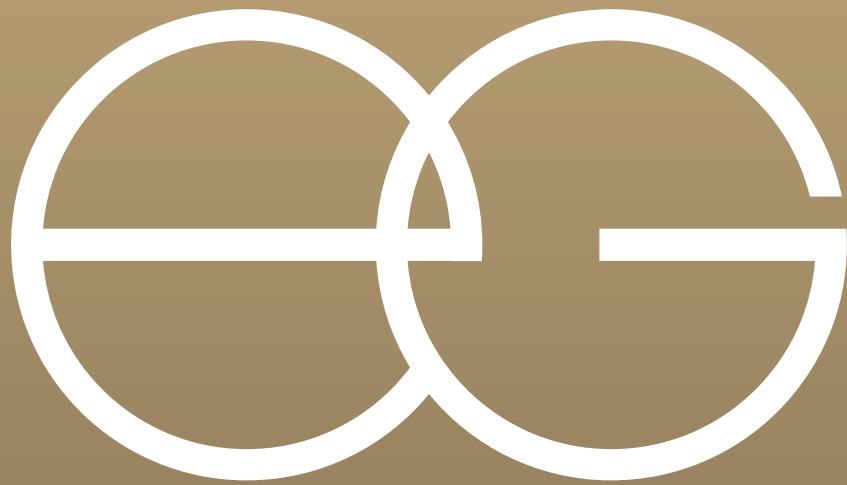
Canadian, Budweiser, Blue, Coors Light, Heineken, Corona

Premium Brands available at additional costs



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— CORPORATE MENU PACKAGES —

BREAKFAST

Continental Breakfast

A collection of freshly baked muffins, Danishes, croissants, scones, breakfast loaves and a fresh fruit salad bowl served with whipped butter and an assortment of jams

Executive Breakfast

Thick-sliced Canadian back bacon with farm fresh scrambled eggs, hand cut home fried potatoes, savoury scones, whipped butter and an assortment of jams

Deep Dish Quiche

Baked deep dish quiche in our house made pastry crust.
Served with home fried potatoes and diced fresh fruit bowl

Varieties include:

- Smoked Black Forest ham, caramelized onion and Gruyère cheese
 - Aged Canadian cheddar and broccoli
 - Sautéed mushroom and onion with brie
 - Smoked chicken, spinach and roasted grape tomato
- *Served in pans of 9 or 18 servings.

Pancake Breakfast

Fluffy buttermilk pancakes (4 per guest) served hot with warm blueberry-maple and vanilla-scented pancake syrups, whipped Chantilly cream, chocolate sauce, strawberry topping and whipped butter.
Served with hand cut home fried potatoes and diced fresh fruit bowl

Belgian Waffle Breakfast

Sweet Belgian style waffles (2 per guest) served hot with warm blueberry-maple and vanilla-scented pancake syrups, whipped Chantilly cream, chocolate sauce, strawberry topping and whipped butter.
Served with hand cut home fried potatoes and diced fresh fruit bowl



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BREAKFAST

Sunrise Breakfast

A selection of egg omelettes baked inside flour tortillas. Served with fresh fruit kebabs and a toasted sesame yogurt dip.

Varieties include:

- Spiced black bean, smoky pulled pork, salsa and shaved Manchego
- Roasted eggplant, zucchini, onion, sautéed grape tomatoes, basil and bocconcini
- Sautéed shiitake, cremini, enoki and oyster mushrooms, roasted red pepper and rosemary
 - Smoked salmon, capers, dill and cream cheese
- Ontario goat cheese, roasted peppers, prosciutto and arugula

Mediterranean Breakfast

A selection of individual portion-size egg frittatas with roasted fresh vegetables, pancetta, mushrooms, spinach, olives and feta cheese accompanied by sliced ciabatta bread, marinated olives, diced seasonal fresh fruit, yogurt cups and whipped cream cheese.

Bagels

An assortment of freshly baked bagels served with a variety of cream cheese, whipped butter, jams, sliced cucumber and tomato
Add Smoked Atlantic salmon ADD \$3.00
capers, fresh dill and sliced red onion

Fruit Bowl

Bite size pieces of hand cut fresh seasonal fruit

Tropical Fruit Bowl

Hand cut fresh tropical fruit and berries tossed with fresh mint and house made granola

Fruit Kebabs

Skewered pieces of fresh seasonal fruit and strawberries served with toasted sesame yogurt dip

Yogurt Parfait

Fresh vanilla yogurt topped with house made granola blend and a selection of berries



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BREAKFAST

Yogurt Bar

Self serve station with plain and vanilla yogurt, house made granola, dried fruits, fresh berries and honey

Hot Cereal

Traditional warm and hearty oatmeal served with a selection of nuts, dried fruits, brown sugar and cream.
Flavours include: maple cranberry, apricot almond and apple cinnamon

Mixed Green Salad

Fresh seasonal greens tossed with julienne carrot, cucumber, red onion and tomato, served with white wine honey vinaigrette

Caesar Salad

Traditional Caesar salad made with fresh romaine and radicchio lettuce, topped with fresh croutons, parmesan cheese and smoked bacon (on the side) served with house made creamy Caesar dressing

Roasted Vegetable Pasta Salad

Tri-colour fusilli pasta with yellow and green zucchini, red and green pepper, eggplant, mushroom and sweet onion tossed with parmesan cheese in a white wine caper vinaigrette

Down South Potato Salad

Potato, chopped scallions, finely diced celery and peppers tossed in a Creole mustard vinaigrette

Mexi Bean Salad

Black turtle beans, roasted corn, diced tomato, peppers and green onion tossed in a southwest style cilantro garlic vinaigrette

Gemelli Pasta Salad

Gemelli pasta tossed with julienne of red and green pepper, red onion, fresh herb and creamy oregano dressing

Baby Spinach Salad

Baby spinach, radicchio, toasted almonds, dried cherries and goat cheese served with vanilla citrus vinaigrette

Traditional Greek Salad

Tomato, cucumber, red and green pepper, red onion, feta cheese and Kalamata olives tossed in a Greek style red wine oregano vinaigrette



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BREAKFAST

Italian Tomato Salad

Roma tomato, bocconcini cheese, pepper and red onion tossed in a red wine and fresh basil vinaigrette

Apple Fennel Slaw

Cabbage, apple, fennel and radicchio slaw with sweet balsamic dressing

Summer Savoy Slaw

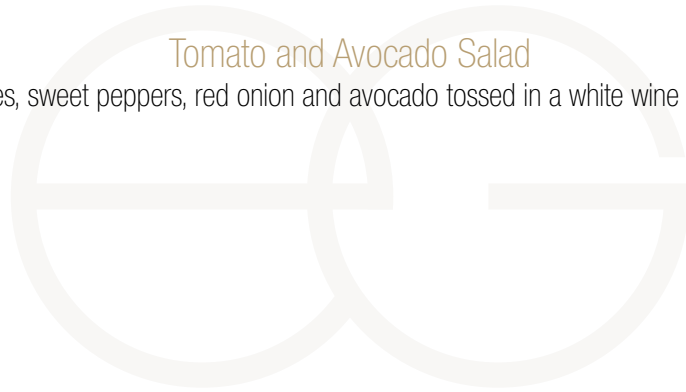
Savoy cabbage with sunflower seeds, dried cranberries, green onion and honey cider vinaigrette

Grain Salad

Wheat berry, quinoa, barley, pine nuts, dried cherries and red pepper in a tangy fresh herb pomegranate vinaigrette

Tomato and Avocado Salad

Ripe Roma tomatoes, sweet peppers, red onion and avocado tossed in a white wine fresh herb vinaigrette



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SOUP HOUSE

Our Soups are always made fresh in house daily and are served with crackers and bread stick

Tuscan Vegetable

Roasted onion, zucchini, red pepper and mushrooms in a tomato herb broth

Clam Chowder

Traditional New England style chowder with diced vegetables, clams and cream

Thai Butternut Squash

Thai spiced coconut curry soup with roasted butternut squash and julienne vegetables

Chicken Vegetable

Diced Ontario chicken, fresh vegetables and herbs simmered in roasted chicken broth

Cream of Wild Mushroom

Purée of shiitake and cremini mushrooms with a touch of cream and truffle oil

Chicken Tortilla

Tomato, chicken and jalapeno broth topped with crisp baked tortilla strips, avocado and jack cheese

Southwest Black Bean

Black beans simmered slowly with fresh peppers, corn kernels, onions, tomatoes, cilantro and our special southwest spice blend



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SANDWICH BOARD

Deli style sandwiches made with a gourmet selection of fresh artisan breads and flavoured tortilla wraps.
Pricing includes one sandwich per guest.

Smoked turkey breast layered with sliced Canadian brie, fresh lettuce, tomato, roasted garlic red pepper spread and English cucumber

Cold cut combination of smoked ham, Genoa salami, pastrami, Italian herb spread and Swiss cheese

Herb marinated grilled chicken breast, sliced mozzarella, leaf lettuce, cucumber and Italian herb spread

Tuna salad with green onion, celery and fresh dill citrus dressing

Salad of chopped fresh eggs and avocado with diced red pepper and green onion in fresh herb mayonnaise dressing

Roasted Mediterranean vegetables, black olive tapenade, feta cheese and spinach tortilla

Classic smoked black forest ham with Swiss cheese, leaf lettuce, tomato and roasted pepper spread

Grilled Atlantic salmon with fresh lettuce, tomato, chopped capers, red onions and saffron dill aioli

Asian vegetable wrap with julienne daikon, shredded Napa, sweet peppers, carrot and sesame soy vinaigrette

Pulled Ontario beef brisket with Asian BBQ sauce, slaw and daikon pickle

Sliced house roasted Ontario pork loin, pickled red onion and grainy mustard spread

Tender fresh sliced roast beef sirloin, summer cucumber salad, herb remoulade and crispy onion straws

California chicken salad wrap with avocado, sweet peppers, Kalamata olives and dried cranberries



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BOXED LUNCHES

All boxed lunches are individually portioned in biodegradable or recyclable containers and arranged in a cardboard lunch box with eco-friendly cutlery.

Boxed Lunch Combo One

One sandwich from our Sandwich Board menu
One garden, pasta or potato salad
One cookie
One piece of fresh fruit
One bottled water (on the side)

Boxed Lunch Combo Two

Chilled grilled Atlantic salmon with saffron dill aioli served on fresh mixed green salad with balsamic vinaigrette
Roasted vegetable pasta salad
One gourmet cookie or dessert square
One piece of fresh fruit
One juice, soft drink or bottled water (on the side)

Boxed Lunch Combo Three

Sliced, chilled chicken breast stuffed with spinach, roasted pepper and feta cheese served on fresh mixed green salad with balsamic vinaigrette.
Traditional Greek salad
One gourmet cookie or dessert square
One piece of fresh fruit
One juice, soft drink or bottled water (on the side)

Boxed Lunch Combo Four

Chilled rare roast beef tenderloin sliced thin and garnished with a dill caper mayo, sweet cucumber salad and crisp fried onion fritters served on fresh baby spinach salad with balsamic vinaigrette
Roasted vegetable pasta salad
One gourmet cookie or dessert square
One piece of fresh fruit
One juice, soft drink or bottled water (on the side)

Applicable Taxes and gratuity in addition to all prices



EMBASSY GRAND
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ROOM RENTAL RATES

Monday – Thursday 8am-5pm

EMBASSY 1-2-4-5 \$1200 plus HST - \$2500 food and beverage bill room charge waived

EMBASSY 3 \$2000 plus HST - \$4000 food and beverage bill room charge waived

Includes: Standard 16" 4x8 staging, 6ft long or 64" round tables and chairs
70 volt sound system with podium and Mic, Ice water



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