





Founded and operated by three brothers, Meza Group Event Centre is a specialized full-services and à la carte catering and event production company based in Toronto serving the G.T.A.

At MG Event Centre, these are the basic principles that we are committed to:

A customer-centric approach, which allows us to tailor unique events to each client. Food and drink innovation to stay ahead of trends while using only high-quality ingredients sourced in environmentally conscious ways.

Delivering the finest service that offers flexibility without sacrificing quality and reliability. Prioritizing authentic relationships within our team of workers and with our clients.

ADDRESS: 1100 Millwood Road, East York, ON

SPACES: 2 Rooms – Indoor, Full Bar/Lounge, fully equipped kitchen, handicapped accessible, Onsite catering service

EVENT SERVICES: Weddings, Ceremony, Reception, Bridal Shower, Engagement Party, Rehearsal Dinner, Baby Shower, Birthdays, Anniversary, Bar/Bat Mitzvah, Bachelor/Bachelorette Party, Product Launch, Corporate Retreat, Holiday Party, Staff Appreciations, Retirement, Celebration Of Life, and other milestone occasions.

SERVICES: Catering, Bar Service, Event Planning, Flower Decoration, Balloon Arrangements, DJ Entertainment

CATERING SERVICES: Buffet Style, Family Style, Cocktail Reception, Dessert, Family Style, Hors D'Oeuvres, Interactive Food Stations, Plated.

SPACE RENTAL

MG Event Centre in East York provides the perfect backdrop for your special event. Whether you're planning a wedding, family reunion, anniversary, milestone birthday celebration, fundraiser or corporate event, we can provide you with all your event needs. Easily accessible in East York with plenty of parking, MG Event Centre provides a safe, central and easily accessible location for your guests.

FACILITIES AND CAPACITY

MG Event Centre offers couples with a choice of indoor and outdoor event areas suitable for ceremonies and receptions.

The North and South Rooms are charming spaces featuring polished wooden floors, high ceilings, and large stately windows. The North Room, just under

2,000 square feet, accommodates banquet celebrations. The 1,500-square-foot South Room is better suited for intimate gatherings. Both halls have a flexible layout, allowing you to choreograph the floor to your liking.

SERVICES OFFERED

Consult the expert planning team at MG Event Centre to transform your wedding into something extraordinary. They can guide you through our extensive catering packages with fine selections of hors d'oeuvres, sandwiches, main course dishes, stations, and desserts.

They can also help you choose your bar option and rental items and look after set up and clean up. Additional provisions include table staff, bartenders, cake cutting, parking, and wheelchair-accessible entrances and exits.

WHAT IS INCLUDED WITH THE ROOM RENTAL:

Event Manager, Bright room, Set up, Clean up, Tear down, Podium, Linens, Furniture (tables & chairs), Glassware, Silverware, Plateware, Basic linens

Parking. Maximum number of people seated 250 or 280 standing

ADD-ONS:

Wait Staff, Bartender, Backdrops, Balloon arrangements, Flowers, Lighting, Centerpieces and DJ

ROOM PRICING

	Monday to Thursday		Friday		Saturday		Sunday	
	North Room	South Room	North Room	South Room	North Room	South Room	North Room	South Room
Morning Rates 7am to 5pm	\$1,000	\$750	1,200	\$850	\$1,500	\$1,080	\$1,300	\$900
Evening Rate 6pm to 1am	\$1,400	\$1,000	1,650	\$1,200	\$2,100	\$1,500	\$1,800	\$1,300
Morning Full Venue Buy Out	\$1,400		\$1,650		\$2,100		\$1,800	
Evening Full Venue Buy Out	\$1,950		\$2,300		\$2,880		\$2,500	
Full Venue Buy Outs	\$2,550		\$3,000		\$3,850		\$3,300	

Banquet Rooms	Space	Ceiling	Size	Banquet	Cocktail
North Room	1925 sq. ft.	10.5'	55' x 35'	144	277
South Room	1500 sq. ft.	10.5'	30' x 50'	108	277
North & South	3425 sq. ft.	10.5'		252	277

HORS D'OEUVRES

\$3.95 each

ARTICHOKE HEART FRITTERS

with garlic and saffron aioli (NF)(LF)(V)

BEEF SATAYS TENDERLOIN

marinated in dijon herbs and chimichurri

BEEF SLIDERS

*topped with tomato chutney, swiss cheese and arugula
in a pretzel bun*

CHICKEN POT STICKERS

served with lime, ginger and coriander

COCKTAIL SHRIMP

served with cocktail dip

CRISPY CHICKEN TACOS

*pulled chicken in a mole sauce with guacamole, pickled
red onions and jalapenos*

GOAT CHEESE & ROASTED FIG TART

in puff pastry

LEBANESE CHICKEN SKEWER

*yogurt and garlic chicken satay cooked on charcoal
with tzatziki*

MANGO RICE PAPER WRAPS

*with zucchini, carrot, cucumber served with thai
dipping sauce
(GF)(NF)(LF)(VG)*

MINI FILET MIGNON BEEF WELLINGTON

beef tenderloin with mushroom and wine

SUSHI ROLLS

*(Avocado rolls, yam tempura rolls, shiitake mushroom
rolls, California rolls, green dragon rolls, spicy salmon
roll)*

TUNA TATAKI

*served with sesame seed aioli, chives and pickled
jalapeno*





STATIONARY PLATTER

SM 5-12ppl / MD 15-25ppl / LG 30-40ppl

MEDITERRANEAN PLATTER

SM \$75 | MD \$102 | LG \$152

Falafel, babaganoush, beet hummus, marinated olives, pepperoncinis, grilled pitas, lebanese chicken and tabbouleh

MEXICAN FIESTA PLATTER

SM \$50 | MD \$61 | LG \$87

Guacamole, Pico De Gallo, Refried Beans, Sour Cream, Chipotle sauce, Hot Sauce, homemade tortilla chip

GRILLED PITA PLATTER

SM \$53 | MD \$67 | LG \$101

Marinated olives, Hummus, Tzatziki, Babaganoush and pickled Pepperoncinis

FLAVOURS OF SPAIN

SM \$75 | MD \$102 | LG \$152

Patatas Bravas, seasoned Parisian potatoes, chorizo, cantimpalo, salami, Jamon serrano, fire roasted red peppers, baguette

GOURMET CHEESE PLATTER

SM \$105 | MD \$138 | LG \$181

Local and international assorted of cheese including aged cheddar, swiss, provolone, smoked gouda, blue cheese and variety of nuts and dried fruits

SUSHI BOAT

SM \$166 | MD \$318 | LG \$384

Avocado rolls, yam tempura rolls, shiitake mushroom rolls, California rolls, green dragon rolls, spicy salmon roll

CHARCUTERIE

SM \$77 | MD \$108 | LG \$161

genoa salami, cantimpalo, cornichos, prosciutto, dijon, pommery mustard, capicola, pickled onion, baguettes

CRUDITES PLATTER

SM \$33 | MD \$65 | LG \$108

Seasonal vegetables with milk ranch and hummus

CROSTINI & GRISSINI

SM \$51 | MD \$65 | LG \$101

Mushroom deluxe, eggplant caponata, bruschetta and marinated green and black olives

FLAVOURS OF ITALY (NF)

SM \$81 | MD \$117 | LG \$174

Prosciutto, Capicola, Salami, Parmesan Cheese, Olives, Grilled Vegetables with Balsamic drizzle, served with Baguette





INTERACTIVE FOOD STATIONS

\$15 EACH

PASTA STATION (NF)(HALAL)

Penne or Farfalle with Your Choice of Rose, Tomato Basil, or Cream Sauce, with Grilled Chicken, Cherry Tomato, Blanched Asparagus, Zucchini, Peppers, Onions and Mushrooms, Fresh Bread

TAQUERIA" TACO STATION (NF)(HALAL)

Our Delicious Steak Tacos and Chicken Tinga Tacos with Pico De Gallo, Crème Fraiche, Tomatillo Toppings Served in Warm Tortillas

CARVERY STATION (NF)(HALAL)

Strip Loin of Beef, Carved on Site, Served on Fresh Brioche with Horseradish, Dijon, and Grainy Mustards

POUTINE STATION (NF)

Our Delicious fries with Cheese Curds, Gravy and Bacon Bits

BURRITO STATION

Steak, Chicken or Vegetarian Burritos Refried Beans, Fresh Salsa, Sour Cream, Onions, Rice, Mexican Toasted Corn Salad

GRILLED CHEESE STATION (NF)(HALAL) (V)

Assorted Cheeses and Fresh Breads for Grilling, with Sauces for Dipping

BELGIAN WAFFLE STATION (NF)(HALAL)(V)

Belgian Waffles with Fresh Whipped Cream, Berries, Nutella, Banana, Whipped Butter, Maple Syrup and Jams

BEEF BRISKET (NF)(HALAL)

*18-hour slow-cooked Beef Brisket served on fresh buns
A Hip of Beef carved on sight accompanied by horseradish, Dijon and grainy mustards, fresh buns.
Minimum 200 people*

SALAD STATION (NF)(HALAL)(VG)(GF)

Make your own salad bar with a selection of ingredients and dressings.

DESSERT STATION (NF)(HALAL)

Selections from our Mini Tarts, Cheesecakes, Mini Cupcakes, Caramel Crème Puffs, Mini Crème Brule and More mason jar desserts with Fruit platters

CHOCOLATE FOUNTAIN STATION

toppings: milk chocolate, bananas, strawberries, pineapple, marshmallows

MASH-TINI STATION (NF)

3 types of mashed potatoes: sweet, purple and yukon gold potatoes. Served with your choice of toppings; bacon bits, homemade gravy, caramelized onions, sauteed leeks, and cheddar cheese

PIZZA STATION

Assorted Italian Themed Pizzas: Napolitan Pizza, Pesto and Chicken, and Funghi and arugula

SUSHI STATION + \$3 (NF)

Assorted suhi, maki and sashimi with wasabi paste, pickled ginger and soy sauce

CEVICHE STATION + \$4

seasoned white fish and shrimp with tomatoes, cilantro, fresh lime juice, V8, jalapeños, onions, Valentina sauce. Served in martini glasses and garnished with plantain chips and avocado puree

OYSTER STATION + \$4

with horseradish, tabasco, fresh lemon, champagne mignonette



PRESET PACKAGES

COCKTAIL STYLE RECEPTION

- Standard - \$25:

3 appetizers, stationary platter, 1 station

- Classic - \$35:

4 appetizers, stationary platter, 2 stations

- Premium- \$45:

5 appetizers, stationary platter, 3 stations

BUFFET / PLATED

- Standard - \$ 38 as a whole package:

(1 protein (6 oz) + 3 sides + desserts & cakes + coffee & tea + fruit)

- Classic - \$ 48 as a whole package:

(Dual 2 proteins (4oz) + 4 sides + desserts & cakes + coffee and tea + fruit)

- Premium - \$ 58 as a whole package:

(2 protein + 1 seafood + 4 sides + desserts & cakes + coffee & tea + fruit)

The following proteins are ONLY available for premium package:

- Prime rib
- Chicken supreme stuffed with mushrooms or garlic and spinach
- Seafood (fried or baked with butter, parsley & lemon)

Proteins for any combo

Chicken:

- Grilled chicken breast with lemon sauce
- Chicken marsala with mushroom medley
- Chicken breast parmesan

Fish:

- Salmon with herb butter, garlic and lemon
- Teriyaki salmon
- Orange glazed salmon

Red meat:

- Roast beef
- Grilled Striploin with roasted tomatoes and chimichurri
- Veal marsala with mushroom sauce



Salads / Sides

- Caesar salad

with crispy romaine hearts tossed with our homemade croutons, topped with parmigiano-reggiano and our creamy caesar dressing (NF) (V)

- Spring salad

watermelon radish, edamame, beets, mango, cherry tomatoes, toasted sesame seed in spring mix with miso dressing. (GF)(NF)(LF)(VG)

- Garden Salad

cucumbers, tomatoes, peppers, carrots, pea sprouts, sunflower seeds on a bed of mixed greens, with italian dressing. (GF)(NF)(LF)(VG)

- Greek salad

crunchy lettuce, tomatoes, cucumbers, kalamata olives, red onions, and feta cheese, with classic greek dressing. (GF)(NF)(V)

- Pecan, Goat cheese and spinach salad

with candied pecans, cranberries and goat cheese, served with our famous maple balsamic dressing. (GF) (V)

- Mediterranean arugula salad

with roma tomatoes, kalamata olives, cucumber, red onions, parsley and roasted chickpeas with honey roasted garlic dressing (GF)(NF)(LF)(VG)

- Strawberry & candied pecans

with spinach and maple balsamic dressing. (GF)(NF)(LF)(VG)

Sides

- Yorkshire pudding (NF) (V)

- Mash potato (GF) (NF) (V)

- Lemon potato (GF)(NF)(LF)(VG)

- Roasted potato (GF)(NF)(LF)(VG)

- Scallop potato

- Steam seasonal vegetables (GF)(NF)(LF)(VG)

- Grilled seasonal vegetables (GF)(NF)(LF)(VG)

- Pasta primavera

- Penne a la vodka

- Rice pilaf with carrots, peas, peppers, onions, tomatoes, garlic, parsley (GF)(NF)(LF)(VG)

- Chef choice risotto(asparagus with lime/ fungi/ butternut squash risotto/ tomato, peas and bacon) (NF)

WEDDING MENU

PLATTED MENU \$63

FRESH BREAD ROLLS WITH BUTTER

FIRST COURSE (APPETIZER OR SALAD)

Caprese Salad Marinated ripe tomatoes, fresh mozzarella, aged balsamic, basil and parmesan crisp (NF)(HALAL)

Roasted wild mushroom in a light pastry Scented mascarpone with thyme and roasted garlic, with roasted wild mushrooms and puff pastry (NF)(HALAL)

Caesar Salad Crisp Romaine lettuce, topped with crispy pancetta, Parmesan cheese, tossed in our signature Caesar dressing (NF)

Organic greens salad with strawberry, candy pecan, wrapped in cucumber with maple balsamic

SECOND COURSE (MAIN ENTRÉE)

Salmon Filet Topped with our homemade Herbs & Lemon compound butter (NF)(HALAL)

Sirloin Pan seared with herbs, and clarified butter cooked to perfection with a red wine reduction (NF)(HALAL)

Chicken supreme stuffed with mushroom cheese and roasted garlic or spinach, roasted garlic & cheese

Agar agar Vegetable Terrine A seasoned medley of vegetables, infused with tomato and basil (vegetarian option) (NF)(HALAL)

All entrees come with our chef creation potatoes, and seasonal vegetables cooked to perfection.

DESSERT (NF) (V)

Three way chocolate cake
Passion Fruit Panna Cotta
Kahlua Crème Caramel
Tiramisu
Tres leches



BRUNCH

\$40

HOT BREAKFAST

Scramble eggs (2pp), European home fries with sautéed peppers, smoked turkey sausage, bacon and toast with butter
(GF)(NF)(LF)(VG)

CONTINENTAL BREAKFAST

An assortment of our freshly baked breakfast pastries, including mini croissants, danishes, mini bagels, mini muffins, banana bread
(V)

SCONES

Including vanilla, cheese & chives, mixed berries with butter, orange marmalade, berry marmalade and whipped cream
(NF)(V)

PARFAITS

Honey-sweetened yogurt, with homemade crunchy granola and fresh berries, served individually
(V) (GF)

FRUIT SKEWERS

sweet individual fruit skewers with honey, berries and yogurt dip
(GF)(NF)(LF)(VG)

PASTA

Penne a la Vodka
Seasonal Vegetables
Roasted Potatoes
Lemon Chicken
Cheese & charcuterie Platter

OMELET STATION WITH TOPPINGS

bacon, ham, cheese, cherry tomatoes, zucchini, peppers, onions, mushrooms and spinach

WAFFLE STATION WITH TOPPINGS

fresh whipped cream, mixed berries, bananas, maple syrup and Nutella





BAR MENU

7 HOURS - (MINIMUM # PEOPLE)

CLASSIC BAR PACKAGE - 7 HOURS / \$40

A selection of local brews, ciders, fine selection of globally known wines and Spirits.

- Domestic beers draft & cans:
Alexander Keith's IPA, Creemore Lager & Steam Whistle Pilsner, 1904 Brickworks Cider, Strongbow Cider
- Casal Thaulero, Italy, Pinot Grigio
- Casal Thaulero, Italy, blended Cab/Merlot,
- Beefeater London Dry Gin, Absolut Vodka,
Bacardi White Rum, Forty Creek Whiskey,
Grants scotch, El Jimador Tequila, Jameson

PREMIUM BAR PACKAGE - 7 HOURS / \$50

- Domestic and premium beers
- *Josh Cellar Cabernet Suabinhon*
- *Kim Crawford Sauvignon blanc*
- *Tito's vodka, Tanqueray Gin, Crown royal,*
Goslings dark rum, Johnny Walker Red Scotch,
1800 Reposado Tequila
- + *Feature cocktails*

BAR PACKAGE FOR PARTY (BOOM BOOM) - 7 HOURS / \$55

A selection of local brews, ciders, fine selection of globally known wines and Spirits.

- Domestic beers draft & cans:
Alexander Keith's IPA, Creemore Lager & Steam Whistle Pilsner, 1904 Brickworks Cider, Strongbow Cider
- Casal Thaulero, Italy, Pinot Grigio
- Casal Thaulero, Italy, blended Cab/Merlot,
- Beefeater London Dry Gin
- Absolut Vodka
- Bacardi White Rum
- Forty Creek Whiskey
- Grants scotch
- El Jimador Tequila
- Jameson

SOFT BAR PACKAGES (NON-ALCOHOLIC) 7 HOURS UNLIMITED/ \$ 10 PP



CASH BAR

BEER - DRAFT \$ 7 - TALL BOYS \$8

Amsterdam blonde, Alexander Keith's IPA, Creemore Lager, Steam Whistle Pilsner, Coor Light, Stella Artois, Guinness, Corona

TALL BOYS CIDER \$8

1904 Brickworks Cider, Strongbow Cider

COOLERS \$8

Cottage Spring, White Claw

RED WINE

*- Casal Thaulero, Italy, blended Cab/Merlot
Glass (5oz) \$7 | Bottle (750ml) \$30
- Josh Cellar Cabernet Sauvignon
Glass (5oz) \$12 | Bottle (750ml) \$50*

WHITE WINE

*- Casal Thaulero, Italy, Pinot Grigio
Glass (5oz) \$7 | Bottle (750ml) \$30
- Kim Crawford Sauvignon Blanc
Glass (5oz) \$12 | Bottle (750ml) \$50*

SPARKLING

*- Astoria Prosecco
Glass (5oz) \$8 | Bottle (750ml) \$38*

STANDARD \$6 (10Z POUR)

*-Beefeater London Dry Gin
-Absolut Vodka, Bacardi
-White Rum
-Forty Creek Whiskey
-Grants scotch
-El Jimador Tequila
-Jameson*

PREMIUM \$7 (10Z POUR)

*-Titos vodka
-Tanqueray Gin
-Crown royal, Goslings' dark rum
-Johnny Walker Red Scotch
-1800 Reposado Tequila*

COCKTAILS (2OZ) PRICE

*- Mimosa \$7
- Caesar \$8
- Margarita \$10
- Aperol Spritz \$10
- Old Fashion \$10
- Negroni \$10
- Martini \$10
- Dark, Stormy \$10*

NON - ALCOHOLIC \$3

*Non-alcoholic beer (Becks or Heineken)
Pop
Juice
Sparklin water*



MG EVENT CENTRE

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www.mezagroup.ca

📍 [mezagroup.catering](https://www.instagram.com/mezagroup.catering)