



2024 *Christmas* MENU



Celebrate this holiday season with your corporate team, community organization, family or friends. Whether you are looking to book breakfast, lunch, reception or dinner, the Bradley Centre is the ideal location to host a party with a difference.


From the intimate to the spectacular, the Bradley Centre has a variety of spaces to accommodate your guests in style. Looking for that WOW factor? Reserve our atrium for a reception after work with appetizers and cocktails, it will not disappoint!

Your Christmas Party Package Includes:

- **Stage • Dance Floor • Podium • Candy Canes**
- **Dedicated Event Manager • Christmas Decor**

The attached menu selections are just a small representation of what we have available this season, but our award-winning Executive Chef can tailor any menu to meet your theme.

We look forward to hearing from you and having the opportunity to host your memorable party!



BUFFET *Dinner* SELECTIONS

(Minimum 25 People)

Buffet Includes:

Artisan Bread

Creamy Mashed Potatoes or Roasted Potatoes

Seasonal Vegetables

Freshly Brewed Coffee and Assorted Teas

Salad Station

(Choice of 2 Options)

House Salad

Mixed greens with slivered onions, shaved carrot, Pacific rimmed cucumbers and tomatoes tossed in our house vinaigrette

Orzo Pasta Salad

Tender orzo, baby arugula, charred tomato, onion, roasted red pepper tossed in a lemon thyme vinaigrette, topped with dried cranberries, candied pecans and a feta crumble

Potato Caesar Salad

Red creamer potatoes with crisp bacon lardons, shredded asiago, lemon croutons, tossed in our house Caesar dressing

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



BUFFET *Dinner* **SELECTIONS (Cont.)**

Entrées

(Choice of 2 Options)

Beef Roulade

Slow roasted Alberta beef simmered in a shallot and red wine reduction. Served with garlic au jus and creamy horseradish

Classic Turkey

Garlic brined Ontario turkey with fresh herb dressing, orange cranberry sauce and apple rosemary gravy

Pineapple Honey Ham

Traditional oven baked ham glazed with honey, pineapple cherry garnish

Honey Lemon Roasted Salmon

Honey and lemon glazed Pacific salmon topped with festive dill almond cranberry tapenade

Vegetarian

Vegetarian Lasagna

Roasted zucchini, eggplant, sweet onion and fresh basil pomodoro sauce layered between pasta sheets and smoked mozzarella

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



BUFFET *Dinner* **SELECTIONS (Cont.)**

Enrichments

(Prices Per Person)

Fried Brussel Sprouts

Toasted pine nuts and capers tossed in a brown sugar lemon sauce

Sweet Potato Mash

Creamy sweet potato with ample thyme butter

Cranberry Meatballs

Slow roasted with rosemary and cranberry chutney and green onion

Hor's D'oeuvres

Crudité Platter

Assorted crisp vegetables served with house made dip

Cheese Platter

Assorted cheese garnished with berries and grapes, served with stone ground crackers

Charcuterie

Assorted cured meats, dried fruits, nuts and preserves

Dessert Table

A fresh selection of festive delectables mixed with classic cakes and tortes

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



PLATED *Dinner* MENU

Priced Per Person
(Minimum 20 People)

Dinner Includes:

Artisan Bread

Freshly Brewed Coffee and Assorted Teas

Salads

House Salad

Mixed greens, slivered onions, shaved carrots, Pacific rimmed cucumbers and tomatoes tossed in our house vinaigrette

Mandarin & Pomegranate Salad

Baby spinach, frisee and radicchio tossed in a chai Mandarin dressing, topped with toasted pomegranate seeds, Mandarin oranges, slivered almonds and goat cheese

Traditional Caesar Salad

Crisp romaine with bacon, parmesan and garlic herbed croutons, tossed in a creamy garlic dressing

Soups

Cream of Pumpkin

Roast pumpkin and toasted nutmeg

Winter Harvest Minestrone

Broccoli, cauliflower, carrot, kale, lentils and pasta

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



PLATED *Dinner* MENU (Cont.)

Priced Per Person
(Minimum 20 People)

Dinner Includes:

Creamy Mashed Potatoes
Seasonal Vegetables

Entrées

Beef Roulade

Slow roasted Alberta beef simmered in a shallot and red wine reduction. Served with roasted garlic au jus and creamy horseradish

Classic Turkey

Garlic brined Ontario turkey with fresh herb dressing, orange cranberry sauce and apple rosemary gravy


Maple Bourbon Pork Loin

Medallions of Ontario pork pan seared with smoked bourbon topped with apple maple chutney and crispy candied walnuts

Honey Lemon Roasted Salmon

Honey and lemon glazed Pacific salmon topped with festive dill almond cranberry tapenade

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



PLATED *Dinner* MENU (Cont.)

Priced Per Person
(Minimum 20 People)

Entrées (Cont.)

Vegetarian

Beet Wellington

Roasted beets with sauteed mushrooms encased in a puff pastry, served with shallot and red wine demi-glaze

Grilled Tofu

Herb marinated tofu with coconut jasmine rice and roasted red pepper sauce

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



PLATED *Dinner* MENU (Cont.)

Priced Per Person
(Minimum 20 People)

Dessert

White Chocolate & Cranberry Bread Pudding

Fresh baked bread pudding with pure white chocolate and sweet cranberries, served with a cinnamon anglaise

Chocolate Ganache Tart

Rich chocolate ganache, warm caramel and a nutmeg cream

Caramel Apple Crumble

Fresh apples and gooey caramel baked in a euro style crust and topped with a golden buttery crumble

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.

RECEPTION

Options

Artium Cocktail Party

Host a formal or informal reception in our beautiful atrium, tastefully decorated for Christmas with room to mix and mingle.

Party Package One (500 Pieces)

Sausage Quesadilla
Meatball Parmesan
Vegetarian Pizza
Mini Crab Roll
Mini Baked Potato

Party Package Two (500 Pieces)

Bruschetta & Rosemary Mozzarella
Brie & Onion Confit
Baked Pretzel Bite
Mozzarella Agnolotti
Assorted Mini Quiche

Beverages

Festive drinks and special cocktails can be made available for your functions, speak to our Sales & Events Manager for options and suggestions.

HST and an 18% service charge will
apply to all menu items.
Prices subject to change.



EVENT Guidelines

Thank you for selecting the Chatham-Kent John D. Bradley Convention Centre to host your event. The Convention Centre has exclusivity providing all food and beverage. We offer a wide range of culinary options designed to exceed the standards of our guests. While the facility features beautiful spaces to hold your event, it is our great culinary team, presentation of top quality products and unparalleled customer service that sets us apart. We pride ourselves in providing a level of service and attention to detail that will keep our clientele coming back. Our informed and experienced staff are here to guide you through the menus, pricing, beverage and wine selection, event policies and all the details to keep your event on schedule.

Food

All food preparation is done in the facility. Our menus are suggestions and may be altered with consultation of our Sales Office. All pricing is subject to applicable service charge and HST. All food prepared is the property of the Chatham-Kent John D. Bradley Convention Centre and must not be removed for any reason. In order to ensure supply of your selected menu, it is highly recommended that all menus be submitted 30 days prior to your event.



EVENT *Guidelines* (Cont.)

Liquor

Our facility is governed by Provincial Liquor Laws and all applicable guidelines must be met.

Guarantee

A preliminary estimate of attendance is required when booking your event and selecting a menu. A guaranteed number of guests attending must be provided to the Chatham-Kent John D. Bradley Convention Centre five business days prior to the function. The Client will be invoiced for the guarantee or actual number of people in attendance, whichever is higher. Increases in guaranteed numbers after 72 hours are subject to approval and may be charged an additional fee. We will accommodate special dietary requests if given advance notification at the time of your guarantee.

Deposit

A paid deposit is required to confirm the booking on a definite basis, along with a signed contract. All deposits are subject to the terms of the contract.