

John D. Bradley Convention Centre CATERING MENU



Breakfast Menu

Hydration & A La Carte Menu

Lunch Menu

Dinner Menu

Appetizer Menu

Reception Menu

Beverage Menu



JOHN D BRADLEY
CHATHAM-KENT
CONVENTION CENTRE

565 Richmond Street Chatham, ON ckcc.ca



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JOHN D BRADLEY
CHATHAM-KENT
CONVENTION CENTRE

GUIDELINES

Thank you for choosing the Chatham-Kent John D. Bradley Convention Centre!

Located in the heart of Southern Ontario's largest farming community, our menu blends local ingredients with culinary artistry to create extraordinary dishes. Fresh produce, hearty proteins, and inventive twists on classic meals are complemented by locally crafted beers and wines. Along with 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 experienced staff are here to guide you through the menus, pricing, event policies and details. We look forward to working with you as you plan your event.

EXCLUSIVITY

The Chatham-Kent John D. Bradley Convention Centre has the exclusive right to provide, control and retain all food and beverage services throughout the facility for events.

All food and beverage items must be supplied and prepared by the Convention Centre. No food and/or beverage items are permitted to come into the Facility.

FOOD ALLERGIES AND/OR RESTRICTIONS

Our Facility, suppliers and manufacturers may use peanuts, eggs, wheat and triticale, mustard, sesame, milk, tree nuts, soy, sulphites, fish and crustaceans and molluscs. Please be aware that normal operations involve shared and common cooking, preparation and storage areas. The possibility exists for food items to come in contact with other food products despite our best efforts. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

Convenors will be responsible for providing a listing of food allergies no later than Five (5) Business days prior to the Event. The listing will need to include the Guest Name with their associated allergy.

Requests made less than Five (5) Business days may not be achievable and may result in additional charges.

Please see page 6 and 7 for more detailed information.



GUIDELINES

DEPOSIT

A deposit is required to confirm the booking on a definite basis, along with a signed contract.

MENU

Menu selections and other pertinent details are required at least three (3) weeks prior to your Event Date

GUARANTEE

The guaranteed number of guests must be provided five (5) Business Days prior to your Event. Should your original numbers not be updated we will prepare and charge for the original numbers.

OVERSET

The Convention Centre does not provide for oversight over and above the guaranteed number of guests. The guaranteed number of guests or actual number of guests served (whichever is greater) will be charged.

PRICES

Prices provided are subject to 18% Service Charge and 13% HST. Guaranteed prices will be confirmed sixty (60) days prior to the Event.

CANCELLATIONS

All cancellations must be made Five (5) Business days prior to your Event Date to avoid penalty. Cancellations made within Five (5) Business days of the Event Date will incur 100% of the estimated charges.



CHEF DAVE FORMOSA & HIS CULINARY TEAM

“Chatham-Kent isn’t just where I cook - it’s where I find my inspiration. The golden fields, the crisp asparagus, the orchards heavy with fruit - they’re not just ingredients; they’re stories of the land and the people who nurture it. Every dish I create is my way of honouring the hard work of our local growers and sharing the incredible bounty of this region. Cooking here isn’t just about food; it’s about celebrating home.”

- Chef Dave

Chef Dave Formosa is backed by a talented culinary team who share his passion for excellence. Each member plays a vital role in bringing his vision to life. Together, they blend creativity, precision, and consistency to deliver exceptional dining experiences for every event. Their collaborative approach, attention to detail, and commitment to quality ensure that every dish leaving the kitchen meets the highest standards.



Learn more about our Food Story by scanning the QR code.



GUIDELINES



**FOOD ALLERGY?
ASK BEFORE YOU EAT!**

**GUESTS WITH FOOD ALLERGIES:
PLEASE SPEAK WITH A MANAGER
FOR INDIVIDUALIZED ASSISTANCE.**

FOOD SERVED HERE MAY CONTAIN OR HAVE COME IN CONTACT WITH:



We attempt to provide nutrition and ingredient information that is as complete as possible. Products may change without our knowledge and menu items are prepared in close proximity to other ingredients that may result in cross-contact with ingredients not listed, including allergens.

* Tree Nuts include almond, Brazil nuts, cashews, hazelnuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts.

** Crustaceans (e.g. lobster, shrimp, crab) and Molluscs (e.g. scallops, clams, oysters, mussels) are sometimes collectively referred to as shellfish.



OUR ALLERGEN SYMBOLS

Our facility is committed to accommodating guests with food allergies or dietary restrictions. To support informed choices, allergen symbols are displayed throughout our menu, making it easy to identify items that meet specific dietary needs. This ensures every guest can enjoy their dining experience with confidence and peace of mind. Please inform us during booking if you have guests with specific allergies and we will do our best to accommodate them.

Menu Symbols



DF



GF



VG



V

Contract Symbols



BREAKFAST OFFERINGS

Our Breakfast Offerings are designed to suit every style of morning gathering—from light continental options to hearty plated meals and elevated enhancements, each selection is crafted for freshness, flavour, and convenience.



CONTINENTAL BREAKFAST





Minimum 10 guests.

Perfect for enhancing productivity, these thoughtfully prepared options provide a balanced start to your meeting.

CONTINENTAL BREAKFAST PACKAGES


Includes regular coffee, assorted teas & selection of fruit juices


THE TRADITIONAL

Fresh Fruit Platter - A vibrant display of fresh fruits for a light and healthy choice    

Muffins - A variety of freshly baked muffins in assorted flavours 
Gluten-free available upon request. (minimum 10)



HEALTHY START


Granola Bars & Protein Bites: House-made granola bars and protein-packed bites for an energy boost 

Breakfast Loaves: Sliced banana bread, lemon loaf, and zucchini bread for a sweet start 


Individual Fruit Yogurt in Assorted Flavours  

MORNING SPREAD

Fresh Fruit Platter - A vibrant display of fresh fruits for a light and healthy choice    

Bagel & Spread Board: A selection of bagels served with cream cheese, honey butter, and preserves 

SIGNATURE SUNRISE

Pastry Assortment: Flaky croissants, fruit-filled Danishes, and classic cinnamon rolls 

Whole Fruit Selection: Apples, bananas, and oranges    

Individual Yogurts in Assorted Flavours  



CONTINENTAL BREAKFAST


Minimum 10 guests.


Perfect for enhancing productivity, these thoughtfully prepared options provide a balanced start to your meeting.


CONTINENTAL BREAKFAST


All items priced per person

À La Carte Options

Bagel & Spread Board: A selection of bagels served with cream cheese, honey butter, and preserves 

Pastry Assortment: Flaky croissants, fruit-filled Danishes, and classic cinnamon rolls 





Breakfast Loaves: Sliced banana bread, lemon loaf, and zucchini bread for a sweet start  (loaf cut into 20 pieces)


Assorted Muffins: A variety of freshly baked muffins in assorted flavours 

Gluten-Free Available Upon Request (minimum 10)



Layered Yogurt & Granola Parfait: Creamy yogurt layered with granola and berry compote 



Whole Fruit Selection: Apples, bananas, and oranges    

Seasonal Fruit Platter: A vibrant display of fresh fruits for a light and healthy choice    

Breakfast Sandwich: Served with egg and cheddar cheese on an English muffin 

Gluten-Free Available Upon Request

Add bacon or sausage  

Granola Bars & Protein Bites: House-made granola bars and protein-packed bites for an energy boost  

Gluten-Free Bread and Muffins Available Upon Request

Refreshments can be found on page 14



BREAKFAST BUFFET

All breakfast selections include regular coffee, assorted teas, selection of fruit juices.

Minimum 10 guests.



A warm and satisfying selection of breakfast favourites, served buffet-style for a relaxed and flexible start to the day.

Choose one meat option, and one potato option for your group.



Golden Sunrise Scramble: Fluffy scrambled eggs, perfectly seasoned   



Savory Herb & Cheddar Scramble: Creamy scrambled eggs folded with cheddar and a touch of fresh chives   

MEAT SELECTIONS (Choose 1):

Classic Smoked Bacon: Crispy and smoky, a timeless breakfast staple  





Breakfast Sausages: Tender pork sausages seasoned with a blend of herbs  

Tender Ham Slices: Oven-roasted ham with a delicate glaze for added flavour  

Peameal Bacon: Lean, cornmeal-crusting Canadian bacon  

POTATO SELECTIONS (Choose 1):

Garlic-Herb Roasted Potatoes: Golden roasted potatoes tossed with garlic and fresh herbs    

Crispy Country Hashbrowns: Classic hashbrowns, fried to golden perfection and lightly seasoned    

Signature Tater Tots: Lightly crisped golden potato bites, a fun breakfast addition  

Toast and Preserves

Gluten-free available upon request.



Discover our elevated breakfast offerings on page 13

PLATED BREAKFAST

All breakfast selections include regular coffee, assorted teas, selection of fruit juices.
Minimum 10 guests.

Individually served breakfasts offering a polished and seamless dining experience,
perfect for formal gatherings or seated events.

THE GREAT START

Savory Herb & Cheddar Scramble: Creamy scrambled eggs folded with cheddar and a touch of fresh chives  

Classic Smoked Bacon or Breakfast Sausage  

Crispy Country Hashbrowns   

Toast & Preserves

Gluten-free available upon request.




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Discover our elevated breakfast offerings on page 13

BREAKFAST ELEVATIONS


Minimum 10 of selected items



Enhance your morning menu with elevated breakfast additions designed to complement and complete your experience.

All items priced per person

Seasonal Fruit Platter: A vibrant display of fresh fruits for a light and healthy choice    




Fluffy Pancakes with Maple Syrup: Light, fluffy pancakes served warm with rich, golden maple syrup – a comforting classic 

Brioche French Toast: Thick-cut brioche dipped in a rich custard and grilled to golden perfection – a decadent twist on a breakfast favourite 

Assorted Muffins: A variety of freshly baked muffins in assorted flavours  

Gluten-Free Available Upon Request (minimum 10)

Layered Yogurt & Granola Parfait: Creamy yogurt layered with granola and berry compote 

Trail Mix Bar: A build-your-own station with a variety of nuts, dried fruits, and sweet treats – perfect for a custom snack on the go   

Whole Fruit Selection: A fresh and colorful selection of apples, bananas, and oranges    

Classic Smoked Bacon  

Breakfast Sausages  

Individual Fruit Yogurt  



THEMED BREAKS

Breaks include regular coffee, assorted teas, assorted regular and diet soft drinks, bottled juices.
Minimum 12 guests.

Old Faithful

Assorted Freshly Baked Cookies 


Vegetable Crudit  Platter Served with House Made Ranch Dip or Hummus  

Half-Time

Assorted Flavoured Potato Chips 

Assorted Chocolate Bars 


Refresh


Whole Fresh Fruit    

Layered Dip with Crisp Tortillas  

Chocolate Brownies 

Coffee Shop

Assorted Mini Cheesecakes 

Assorted Donut Holes 

Healthy Break

Vegetable Crudit  Platter with House Made Ranch Dip or Hummus  

Seasonal Fruit Skewers    



LUNCH

Lunch includes regular coffee, assorted teas, assorted regular and diet soft drinks, bottled juices and dessert.

Build-Your-Own Lunch Menu

Our menu is designed to highlight the best of local ingredients and provide elegant, customizable options for your next event. Please select from the sections below to craft a unique dining experience.








JOHN D BRADLEY
CHATHAM-KENT
CONVENTION CENTRE

LUNCH CONCEPTS


Lunch includes regular coffee, assorted teas, assorted regular and diet soft drinks and bottled juices. Minimum 12 guests

SANDWICH BUFFET

SALAD OR SOUP (Choose One):

Green Leaf Salad: Mixed greens with seasonal vegetables, local microgreens, and house-made vinaigrette    

Classic Caesar Salad: Romaine, croutons, Parmesan, Caesar dressing, crispy bacon

Creamy Dill Pasta Salad: Al dente pasta tossed with crisp celery, red onion, and fresh dill, creamy mayonnaise, sour cream, and lemon 

Potato Salad: Traditional potato salad with a creamy, savory dressing  

Roasted Tomato Basil Soup: Sweet tomatoes and savoury basil    


Creamy Wild Mushroom Soup: Wild mushrooms, cream  

Chicken and Rice Soup: Chicken, rice, broth, vegetables  

SANDWICHES AND WRAPS (Choose Three): (1 Sandwich Per Person)

Signature Maple Mustard Roast Pork Loin Sandwich: Pork loin with Signature Maple Mustard BBQ Sauce atop of freshly baked artisan bread

Smoked Turkey Club Wrap: Romaine, turkey, bacon, herbed mayo, tomato, cheddar, tortilla

Grilled Vegetable and Hummus Wrap: Zucchini, tomato, lettuce, eggplant, peppers, roasted garlic hummus, feta cheese 

Roast Beef Sandwich with Horseradish Aioli: Beef, lettuce, caramelized onion, balsamic tomato, Swiss cheese, horseradish aioli

Chicken Caesar Salad Wrap: Romaine, chicken breast, Parmesan, bacon, Caesar dressing

Turkey Breast with Rosemary Brie Cheese and Cranberry Aioli:


Savoury rosemary roasted turkey, brie cheese, tomato, lettuce, cranberry aioli, served on ciabatta bun

Gluten-free available upon request.

DESSERT (Choose One):

Assorted Dessert Squares 

Mini Fruit Tarts 




Assorted fresh baked Cookies 




LUNCH CONCEPTS

Lunch includes regular coffee, assorted teas, assorted regular and diet soft drinks and bottled juices. Minimum 12 guests.

STIR FRY

CRISP SLAW: Shredded cabbage, carrots, and peppers tossed with green onions and a light sesame-ginger dressing, finished with toasted sesame seeds   

Your choice of **sliced beef or chicken** with crisp, fresh vegetables stir fried to perfection tossed in your preferred sauce

SAUCE (Choose One): Teriyaki or Ginger 

DESSERT (Choose One):

Assorted Dessert Squares 

Mini Fruit Tarts 

Assorted Fresh Baked Cookies 

ITALIAN HOT SANDWICHES


(1 Sandwich Per Person)

A gourmet selection of hot sandwiches, each crafted with authentic Italian flavors.

CAESAR SALAD: Crisp romaine lettuce, tossed with our creamy Caesar dressing and topped with Parmesan and house-made croutons

(Choose One):

Chicken Parmesan Sandwich: Breaded chicken breast topped with marinara sauce and melted mozzarella on a toasted bun

Caprese Melt: Fresh mozzarella, sliced tomatoes, basil, and balsamic glaze on warm ciabatta 

Meatball Sandwich: Juicy Italian meatballs smothered in marinara sauce with melted cheese on a toasted roll

Gluten-free available upon request.

DESSERT (Choose One):

Assorted Dessert Squares 

Mini Fruit Tarts 



Assorted Fresh Baked Cookies 



LUNCH CONCEPTS

Lunch includes regular coffee, assorted teas, assorted regular and diet soft drinks and bottled juices. Minimum 12 guests

BACKYARD BBQ

POTATO SALAD: Classic potato salad with tender potatoes, creamy dressing, and a touch of mustard, celery, and green onion  

GOURMET SMOKEHOUSE SANDWICHES (Choose One): (1 Sandwich Per Person)


Pulled Pork: Tender, slow-cooked pork shoulder, shredded and smothered in our signature smoky barbecue sauce

BBQ Beef: Succulent, slow-cooked beef brisket, marinated in our house-made barbecue sauce and piled high on a toasted brioche bun

BBQ Chicken: Grilled chicken smothered in smoky BBQ sauce, served on a toasted bun. A perfect blend of sweet, savoury, and smoky flavours
All served with crispy onion rings



DESSERT (Choose One):

Assorted Dessert Squares 

Mini Fruit Tarts 

Assorted Fresh Baked Cookies 

TACO BAR

STREET CORN SALAD: Grilled or roasted corn, tossed with lime juice, crema, chili powder, cotija cheese, and fresh cilantro  

DIY TACOS: (2 Tacos Per Person)

Soft, warm tortillas ready to fill with seasoned beef, lettuce, cheese, chipotle lime sour cream, salsa, guacamole, pico de gallo, jalapeños

Substitute chicken.

Gluten-free available upon request at no charge.

DESSERT (Choose One):

Assorted Dessert Squares 

Mini Fruit Tarts 

Assorted Fresh Baked Cookies 







PLATED LUNCH

Lunch includes regular coffee and assorted teas. (Must choose 1 item from each course.)
Minimum 10 guests

SALAD OR SOUP (Choose One):

Green Leaf Salad: Mixed greens with seasonal vegetables, local microgreens, and house-made vinaigrette    

Classic Caesar Salad: Romaine, croutons, Parmesan, Caesar dressing, crispy bacon

Roasted Tomato Basil Soup: Sweet tomatoes and savoury basil    

Creamy Wild Mushroom Soup: Wild mushrooms, cream  

Chicken and Rice Soup: Chicken, rice, broth, vegetables  

ENTRÉE (Choose One):

(1 Per Person)

Vegetarian Quinoa Bowl: Roasted seasonal vegetables, chickpeas, and a lemon-tahini dressing    

Chipotle Lime Chicken Wrap: Grilled chicken, lettuce, tomato, and a creamy chipotle lime dressing in a flour tortilla

Turkey Breast Ciabatta: Rosemary brie cheese and cranberry aioli

Tuscan Flatbread: Roasted vegetables, goat cheese, and balsamic glaze 

Mediterranean Shrimp Salad: Mixed greens, olives, chick-peas, cucumbers, and lemon vinaigrette  

DESSERT (Choose One):

Seasonal Fruit Tart 

New York Style Cheesecake with Seasonal Berry Compote 

Hot Fudge Brownie à la Mode with Vanilla Ice Cream 



DINNER

A delicious selection of expertly prepared entrées, sides, and desserts, crafted to satisfy every palate.

Build-Your-Own Dinner Menu

Our plated dinner menu showcases the finest locally inspired ingredients, offering elegant and customizable options for your event. Choose from the selections below to create a refined and memorable dining experience.




JOHN D BRADLEY
CHATHAM-KENT
CONVENTION CENTRE



DINNER BUFFET

Served with fresh baked bread and butter and includes regular coffee and assorted teas.
Minimum 25 guests.

SALADS (Choose Two):

Garden Salad: Mixed greens, seasonal vegetables, house dressing    

Classic Caesar Salad: Romaine, croutons, Parmesan, creamy Caesar dressing, crispy bacon

Mediterranean Chickpea Salad: Chickpeas, cucumbers, red onion, feta, lemon dressing  

Creamy Dill Pasta Salad: Al dente pasta with celery, red onion, and fresh dill in a creamy dressing 


MAIN COURSE (Choose Two):

Signature Maple Mustard Pork Medallions: Pork medallions, glazed with our Signature Maple Mustard BBQ Sauce  



Slow-Roasted Beef Roulade: Served with a rich red wine reduction  

Grilled Lemon Herb Chicken: Marinated in garlic, lemon, and fresh herbs  





Baked Atlantic Cod: With a citrus brown butter sauce 





Vegetarian Pasta Primavera: Seasonal vegetables, garlic olive oil sauce, Parmesan 

STARCH (Choose One) & VEGETABLE (Choose One):

Garlic Mashed Potatoes: Creamy mashed potatoes blended with roasted garlic  

Roast Potatoes: Herb-roasted with garlic and olive oil    

Wild Rice Pilaf: Fluffy wild rice blend with herbs and sautéed vegetables    

Roasted Root Vegetables: Carrots, parsnips, sweet potatoes    

Steamed Green Beans Almondine: With toasted almonds and lemon zest   

DESSERT TABLE:

Assorted Cakes, Pies and Squares



PLATED DINNER

Served with fresh baked bread and butter and includes regular coffee and assorted teas.
Minimum 3 courses per person. Minimum 20 guests.

STARTER (Choose One):

Mixed Green Salad: Seasonal greens, cherry tomatoes, cucumbers, carrot, house vinaigrette    

Classic Caesar Salad: Romaine, croutons, Parmesan, creamy Caesar dressing, crispy bacon



Roasted Red Pepper & Tomato Soup: A smooth, flavourful blend of fire-roasted red peppers and tomatoes, finished with basil    



Creamy Potato Leek Soup: A comforting blend of potatoes and leeks, finished with fresh herbs  

ENTRÉE (Choose Two):

Includes starch & vegetable





Signature Maple Mustard Pork Medallions: Pork medallions, glazed with our Signature Maple Mustard BBQ Sauce  

Herb-Crusted Ribeye: Slow-roasted prime rib, au jus, creamy horseradish  

Beef Tenderloin: Perfectly roasted beef tenderloin, sliced and served with a rich red wine demi-glace  

Grilled Atlantic Salmon: Tender Atlantic salmon grilled to perfection, topped with lemon-dill butter 

Chicken Supreme: Stuffed with spinach and ricotta, served with a sun-dried tomato cream sauce 

Lentil & Quinoa Bowl*: Hearty lentils, quinoa, roasted seasonal vegetables, and a lemon-tahini dressing    

*Does not come with starch or vegetable







PLATED DINNER


Served with fresh baked bread and butter and includes regular coffee and assorted teas.
Minimum 3 courses per person. Minimum 20 guests.

STARCH (Choose One):

Garlic Mashed Potatoes: Creamy mashed potatoes blended with roasted garlic and butter  



Wild Rice Pilaf: Fluffy wild rice blend with herbs and sautéed vegetables    





Roasted Baby Potatoes: Herb-roasted with garlic and olive oil    

Crispy Polenta Cakes: Golden-fried polenta cakes with a hint of Parmesan and herbs  

VEGETABLE (Choose One):


Glazed Carrots: Honey-glazed baby carrots with thyme  


Sautéed Green Beans: With shallots, roasted red pepper, and almonds  

Roasted Root Vegetables: Carrots, parsnips, sweet potatoes    

DESSERT (Choose One):

Crème Brûlée Cheesecake: With fresh berry compote  

Molten Lava Cake: Warm chocolate cake with a gooey center, served with vanilla bean ice cream 

Warm Caramel Apple Tart: Tender spiced apples and a buttery crust, drizzled with rich caramel 



HORS D'OEUVRES

Appetizer Menu





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CHATHAM-KENT
CONVENTION CENTRE

HORS D'OEUVRES

Minimum Order of 3 Dozen of Each Item(s) Selected

HOT HORS D'OEUVRES:


Open-Faced Beef & Mushroom Puffs - Savoury beef and mushroom mixture (sautéed with onions and herbs) served in a delicate, open-faced puff pastry shell 

Tomato & Basil Bruschetta - Toasted baguette slices topped with diced tomatoes, parmesan, fresh basil and balsamic glaze 


Chicken & Roasted Vegetable Skewers - Skewers of chicken pieces and roasted vegetables  

Miniature Quiches Lorraine - Classic savoury custard tarts with bacon or ham and cheese in a short crust pastry


Miniature Meatball Parmigiano Slider with Marinara - House made meatballs on a garlic and parmesan crusted slider with a side of marinara sauce for dipping

Mini Baked Potatoes - Baked potato halves or quarters topped with cheese and bacon, sour cream and chives 

Chorizo & Cheese Stuffed Mini Peppers - Mini sweet peppers filled with spicy chorizo sausage, rice, cheese- then baked

Garlic Parmesan Bites - Pizza dough, brushed with garlic-infused olive oil, parmesan, then baked 

Miniature Corn Ribs (Street Style) - Small, tender corn ribs brushed with a creamy lime and chili coating, sprinkled with cotija cheese  

Miniature Grilled Cheese Skewers with Tomato Soup Shooters - Bite-sized grilled cheese sandwiches on skewers, served with small cups of warm tomato soup for dipping 





HORS D'OEUVRES

Minimum Order of 3 Dozen of Each Item(s) Selected

COLD HORS D'OEUVRES:

Spicy Watermelon & Feta Skewers - Sweet watermelon and salty feta with a hint of spice, drizzled with balsamic glaze and fresh mint  



Mini "Everything" Bagel & Lox Bites - Mini everything bagel chips topped with herbed cream cheese, smoked salmon, capers, red onion, and fresh dill





Mediterranean Stuffed Mini Peppers - Colorful mini sweet peppers filled with quinoa, feta, olives, sun-dried tomatoes, and Mediterranean herbs  

Caramelized Onion & Gruyère Tartlets - Buttery mini tartlets filled with sweet, caramelized onions and nutty Gruyère cheese 

Whipped Feta & Roasted Red Pepper Crostini - Crispy baguette slices topped with creamy whipped feta, sweet roasted red peppers, and pickled vegetables 

Cucumber Bites with Creamy Dill & Cucumber Salad - Refreshing cucumber rounds topped with a creamy salad of diced cucumber and fresh dill  

Caprese Skewers - Skewers of cherry tomatoes, fresh mozzarella balls, and basil leaves, drizzled with balsamic glaze  

Mini Quinoa Salad Cups with Roasted Vegetables - Small cups filled with quinoa and a medley of roasted seasonal vegetables in a light vinaigrette    

Spicy Black Bean & Corn Salsa Shooters with Tortilla Strips - Zesty black bean and corn salsa served in individual shooters    

Chicken Caesar Salad Bites in Parmesan Cups - Bite-sized chicken Caesar salad served in crisp Parmesan cheese cups




PARTY PACKAGES


All priced as per package price

PARTY PACKAGE ONE 500 PIECES

Package includes an assortment of hot & cold hors d'oeuvres

Cucumber Bites with Creamy Dill & Cucumber Salad  

Caramelized Onion & Gruyère Tartlets 

Garlic Parmesan Bites 

Chorizo & Cheese Stuffed Mini Peppers

Mini Baked Potato 

PARTY PACKAGE TWO 500 PIECES

Package includes an assortment of hot & cold hors d'oeuvres

Cheese Quesadilla

Meatball Parmigiano Slider with Marinara

Spicy Watermelon & Feta Skewers  

Mini Quinoa Salad Cups with Roasted Vegetables    

Mini Baked Potato 



RECEPTION PLATTERS

Platters Selected Must be Ordered in Increments of 10

RECEPTION PLATTERS

Cookie Platter

Selection of assorted fresh baked cookies

Dessert Square Platter

Assorted fresh baked squares

Cheesecake Platter

Mini cheesecake squares

Classic Sandwich Platter (Based on 1 Per Person)

Classic made deli sandwiches include roast beef, sliced turkey, salami and ham, served with lettuce and cheese with tomatoes **Gluten-Free Available By Request**

Vegetable Antipasto Platter

Seasonal roasted herb seasoned vegetables with marinated bocconcini cheese

Fresh Crudité Platter

A fresh selection of assorted vegetables, served with house made ranch dip or hummus

Cheese Board

Assorted creamed cheeses and hard cheeses served with assorted crackers

Gluten-Free Crackers Available

Fresh Fruit Platter

A vibrant display of fresh fruits for a light and healthy choice

Charcuterie Platter

Assorted house sliced selected meats, marinated olives, marinated roasted vegetables, served with a variety of crackers



LATE NIGHT MENU

Minimum Order of 20 of Each Selected Item(s)

Quesadilla (2 Pieces per person)

Fresh baked quesadilla stuffed with shredded cheese or beef with cheese, green onions and diced tomatoes, served with salsa and sour cream

(Ask us for our vegetarian options)

Pizza (2 Pieces per person)

Our signature square pan pizza, choice of pepperoni and cheese OR vegetarian

Sliders (2 Pieces per person)

Artisan buns with your choice of shredded BBQ beef, pork or chicken

Make Your Own Poutine (6oz. per person)

Seasoned golden fries served with side house gravy and cheese curds

Cheese Board

Assorted creamed cheeses and hard cheeses served with a variety crackers

Gluten-Free Crackers Available

Charcuterie Platter

Sliced selected meats, olives, marinated roasted vegetables, served with a variety of crackers

Assorted Flatbreads

Greek  Caprese  and Pizzaria

Dessert Platter

Donut holes, mini cheesecakes and assorted squares

Traditional Pretzels (40oz.) 10 Guests

Salted pretzels

Classic Potato Chips (40oz.) 10 Guests

Classic salted potato chips



BEVERAGE MENU

Enjoy a wide selection of refreshing beverages including local beer and wine.




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BEVERAGE GUIDELINES

ALCOHOLIC BEVERAGES - GUIDELINES

The Chatham-Kent John D. Bradley Convention Centre is governed by Provincial Liquor Laws and all applicable guidelines must be met. All our Staff is certified in accordance with the Smart Serve Training requirements. We retain the exclusive right and responsibility to provide and dispense any alcohol served in the Facility. We do not permit any alcohol brought onto the premises from the outside that has not been purchased through our License. This also includes gift baskets containing alcoholic products. As a licensed Facility we do not permit any alcoholic beverages leaving the Facility as well.

We are responsible for the administration of the following regulations:

- Hours of Operation: 11AM - 1AM
- Alcohol is permitted in licensed areas only
- A maximum of Two (2) alcoholic drinks (single pour per drink) will be served to each patron at any one time.
- We reserve the right to limit the quantity of drinks sold

The Chatham-Kent John D. Bradley Convention Centre will provide all liquor, beer, wine, cooler products available along with bar staff, bartenders, bar equipment, mix, ice, glasses and all related condiments.

Debit/Credit Bar Service: All patrons will be responsible for payment and 13% HST will be applicable. Our facility operates "cashless" however, we accept debit and credit.

Host Bar Service: The Convenor of the Event will be responsible for payment for all beverages (alcoholic and non-alcoholic) consumed and 18% Service Charge and 13% HST will be applicable on the total bill.

Other Bar Service: Ticket service, or a mixture of bar services can be accommodated. Please ask our Sales and Event planning team. 18% Service and 13% HST will be applicable. Bartender Charges of \$25.00 per hour labour charge per Bartender (minimum 3 hour shift increments) will only apply if bar sales are less than \$300.00 excluding service charge and HST.



BEVERAGE MENU

Beer Bottle, Domestic (Canadian, Budweiser, Bud Light, Coors Light)

Non-Alcoholic Beer

Beer Bottle, Import (Stella, Corona)

Local Craft Beer (473 ml)

Coolers (White Claw, Mike's)

Bar, Selection of Liquor (J & B Scotch, Gordon's Gin, Captain Morgan Rum, Wiser's Rye, Smirnoff Vodka)

Cocktails - Liquor mixed with Juice (J& B Scotch, Gordon's Gin, Captain Morgan Rum, Wiser's Rye, Smirnoff Vodka)

House Wine - Domestic, Glass (5 oz.)

Soft Drink/Juice (Glass)

Bottled Water

Specialty Liquor, Liqueur and Wine may be ordered upon request (depending on availability/cost).



BEVERAGE MENU

REGIONAL WINES

REGIONAL WINES | WHITE (750 ML BOTTLES)

HOUSE WHITE WINE

Pelee Island Pinot Grigio, Ontario, Canada

Pale gold in colour. Light floral notes. Ripe pears and apricots on the palate with a nutty finish. Medium bodied and low to medium acidity with plenty of extract, giving this wine its signature silky, rich mouth feel.

LOCAL: EARLY ACRES WINERY

Selection & prices may vary by season and availability.

Vidal, Pinot Gris or Gewurtztraminer

Pelee Island Chardonnay, Ontario, Canada

Pale straw yellow colour; fig, stony, golden raisins, vanilla and yellow pear aromas and flavours; extra dry palate with intense and round flavours.

REGIONAL WINES | RED (750 ML BOTTLES)

HOUSE RED WINE

Pelee Island Cabernet Sauvignon, Ontario, Canada

Garnet colour; plum and blackberry aromas with a smoky note. Dry medium bodied; dark fruit flavours with a hint of vanilla; soft tannins in a good finish.

LOCAL: EARLY ACRES WINERY

Selection & prices may vary by season and availability

Merlot/Cabernet Franc, Cabernet Franc/Baco Noir, Baco Noir

Pelee Island Merlot, Ontario, Canada

This wine is dry, medium-bodied with medium acidity and noticeable tannins. Toasted oak, nuts, and ripe berry flavours with a hint of herbs and cedar on a smooth finish.

Additional wines available by request.



BEVERAGE MENU

INTERNATIONAL WINES

INTERNATIONAL WINES | WHITE (750 ML BOTTLES)

Two Oceans Sauvignon Blanc, South Africa

Pale straw colour; gooseberry, herbaceous, grassy, pink grapefruit & fresh lemon aromas; dry, light-medium bodied, easy drinking with soft lingering citrus & gooseberry flavours.

Yellow Tail Pinot Grigio, Australia

Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.

Folonari Pinot Grigio, Italy (By Bottle Only)

Light lemon straw colour; dry and light bodied with citrus apple and light spicy floral notes.

Jacobs Creek Chardonnay

Pours a rich yellow colour; the bouquet showcases lifted notes of butter, vanilla, pear and mango. Generous and well-rounded with soft texture on the palate and balanced with defined fruit flavours and notes of buttery oak

INTERNATIONAL WINES | RED (750 ML BOTTLES)

Two Oceans Cabernet Sauvignon/Merlot, South Africa

Deep ruby colour; smoky, cherry and candied fruit aromas with notes of leather, oak and cassis; dry, medium bodied, with soft tannin, smooth; approachable, easy drinking style.

Jacobs Creek Shiraz

Deep ruby red colour; rich, vanilla and coating dark fruit, lifted plummy, black cherry aromas with spice accents; dry, medium bodied, with moderate tannins and light berry fruit flavours.

Yellow Tail Shiraz, Australia

Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.

Duboeuf Beaujolais, France (By Bottle Only)

Dark ruby garnet with cherry, berry, and licorice aromas; soft fruit and dried cranberry flavours, balanced acidity, and an easy-drinking style.

Masi Bonacosta Valpolicella Classico, Italy (By Bottle Only)

Friendly notes of coffee, licorice, prune, clove and violet pull you in.

Flavours of coffee, spice and plum embrace you and end in a silky finish.



BEVERAGE MENU

ROSÉ, CHAMPAGNE, SPARKLING & PUNCH

ROSÉ

Pelee Island Pink Rosé, Pelee Island, Ontario

The versatility of chambourcin shines in this appealing rose. The vibrant strawberry colour is followed by lifted aromas of cherry jam, red currant and lemon peel.

Beringer White Zinfandel, USA

Pale rose colour; strawberry & rhubarb aroma; touch of fruit sweetness in flavour; delicate, soft finish.

CHAMPAGNE & SPARKLING

Pelee Island Lola Sparkling Blush, Pelee Island, Ontario

This flavourful frizzante is layered with aromas and flavours of watermelon, fruit candy with a hint of spice. Soft yet extra dry creating along with the aroma replays a compelling profile.

Blu Giovello Prosecco, Italy

The prosecco in the distinctive blue bottle. In the glass, it has bright aromas and flavours of white fruit - quince, starfruit, with a touch of nuts, honey and fresh pear. The palate is dry and refreshing with lively bubbles and Asian pear and tangy quince notes on the finish. Great on its own or paired with appetizers.

Moet & Chandon Brut Imperial, France

Straw/gold colour with a greenish tinge and a fine mousse; forward floral, mineral, toasty, brioche, and yeasty aromas; dry with citrus, delicate bread dough and apple flavours; light creamy mouth feel with crisp citrus acidity and a clean finish.

PUNCH RECEPTION

Fruit Punch (non-alcoholic) (64 oz.) (serves 10)

Rum Punch (64 oz.) (serves 10)

Sparkling Wine Punch (64 oz.) (serves 10)

Additional wines available by request.

