

YOUR BOUTIQUE BANQUET HALL



HELLENIC CULTURAL
CENTRE

3052 WALKER RD. WINDSOR, ON N8W 3R3
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**YOUR BANQUET CELEBRATIONS
& CATERING
AT
THE HCC**



Welcome!

Here at The HCC, we are elated to curate your special event for you. We promise to take careful consideration in all your detail requests.

As a proud member of the multicultural society, we are inclusive of all cultures, religions and beliefs.

We can host your breakfasts, luncheons, dinners, cocktail parties and picnics, BBQ's all under our exclusive private grounds. Whether it's a family reunion, a baby shower, a graduation, anniversary, special milestone, Quincinera, or a private gathering at your home, our in house catering services can help create a memorable bite for you and your guests.

Centrally located, with ample private parking, all on ground floor accessibility for all your guest accommodations.

Our in-house event coordinator will make sure all your intricate details are given adequate attention and don't hesitate to inquire beyond our general menu.

The HCC is your boutique banquet hall that takes care of each client one at a time!





THE HCC VENUE RENTAL

(RECEPTION RATES)



OMEGA HALL

*40 to 99 people \$400
100 to 135 people \$350*

ALPHA HALL

*50 to 99 people \$500
100 to 149 people \$475
150 to 199 people \$400
200 to 250 people \$ 350*

OMEGA + ALPHA HALL

*50 to 199 people \$1000
200 to 249 people \$900
250 to 330 people \$800*

The above hall banquet rates include the following services:

*assistance with floor layout planning
table set up
table linen
risers for stage or head table seating
built-in projector, microphone and use of wifi
service staff
event coordinator assistance*

MPR & OUTDOOR PATIO

*MPR - 40 to 60 people \$250
Outdoor Patio - please call for options*



BANQUET FAMILY STYLE MENU



CLASSIC FAMILY STYLE #1 \$42.95

Foccacia Bites served with a Garden Salad
Penne with Tomato sauce
Roasted Chicken served with Roasted Potatoes and Caramelized Carrots
Fresh Rolls with Butter
Coffee, Tea & Water
Vanilla Ice Cream

CLASSIC FAMILY STYLE #2 \$47.95

Foccacia Bites served with a Garden Salad
Penne with Tomato sauce
Roasted Chicken served with Caramelized Carrots
Roast Beef served with Gravy and Roasted Potatoes
Fresh Rolls with Butter
Coffee, Tea & Water
Vanilla Ice Cream with Fresh Strawberry Sauce

CLASSIC FAMILY STYLE #3 \$49.95

Greek Salad with Feta, Tomatoes, Cucumbers, Olives, Onion
Pork Souvlaki served with Lemon Rice
Roasted Lemon Chicken served with Greek Style Roasted Potatoes and
Greek Style Green Peas
Fresh Pita Quarters
Coffee, Tea & Water
Baklava

CLASSIC FAMILY STYLE #4 \$54.95

Foccacia Bites served with a Garden Salad
Penne with Tomato sauce
Boneless Chicken Breast served with Caramelized Carrots
Roast Beef served with Fresh Mushroom & Gravy and Rosemary Roasted Potatoes
Fresh Rolls with Butter
Coffee, Tea & Water
Selection of Ice Cream with Fresh Strawberry Sauce or Chocolate Sauce



PRICES SUBJECT TO CHANGE



BANQUET BUFFET STYLE MENU

PASTA BUFFET \$16.95

*Garden Salad with House Vinaigrette
Penne with Tomato Sauce
Fresh Rolls & Butter
Water Service*

GREEK BUFFET \$26.95

*Garden Salad with House Vinaigrette
Pork Souvlaki
Rice Pilaf
Pita Quarters with Tzatziki
Coffee, Tea & Water*

CRISPY FISH BUFFET \$27.95

*Fresh Coleslaw
White Fish Fillet served with Tartar Sauce & Lemon Wedge
Roasted Potatoes
Fresh Rolls with Butter
Coffee, Tea & Water*

HOUSE BUFFET \$29.95

*Garden Salad with House Vinaigrette
Penne with Tomato sauce
Roasted Chicken
Roasted Potatoes
Fresh Rolls with Butter
Coffee, Tea & Water*

GREEK DELUXE BUFFET \$32.95

*Greek Salad with Feta, Tomatoes, Cucumbers, Olives, Onion
Pork Souvlaki
Rice Pilaf
Greek Style Green Beans
Pita Quarters with Tzatziki
Coffee, Tea & Water*

ITALIAN SCAMPI BUFFET \$33.95

*Garden Salad with House Vinaigrette
Spaghetti OR Fettucine with Shrimp in a Tomato Sauce
Garlic Bread
Coffee, Tea & Water*

CHILDREN 4YRS TO 10YRS RECEIVE 25% DISCOUNT ON NON-KID MEAL OPTIONS

PRICES SUBJECT TO CHANGE

BANQUET BUFFET STYLE MENU

MEDITERRANEAN CHICKEN BUFFET \$34.95

Mixed Greens With a Balsamic Vinaigrette
Chicken Breast served with a Mediterranean Tomato Sauce
Roasted Potatoes or White Rice
Fresh Rolls & Butter
Coffee, Tea & Water

CLASSIC SALMON BUFFET \$35.95

Garden Salad with House Vinaigrette
Baked Salmon Filet served with a Creamy Dill Sauce
Mashed Potatoes
Fresh Rolls with Butter
Coffee, Tea & Water

DELUXE BUFFET \$37.95

Garden Salad with House Vinaigrette
Penne with Tomato sauce
Roasted Chicken
Sliced Roast Beef served with Gravy
Roasted Potatoes
Caramelized Carrots
Fresh Rolls with Butter
Coffee, Tea & Water

GREEK SUPER DELUXE BUFFET \$38.95

Greek Salad with Feta, Tomatoes, Cucumbers, Olives, Onion
Roasted Lemon Chicken
Pork Souvlaki
Greek Style Roasted Potatoes
Greek Style Green Beans
Fresh Pita Quarters with Tzaziki
Coffee, Tea & Water

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PRICES SUBJECT TO CHANGE

BUFFET UPGRADE MENU OPTIONS

\$ 1 PER PERSON

*Rolls with butter
Pita Bread
Tzatziki
Fresh Carrot Sticks with Dip*

\$ 2 PER PERSON

*Steamed Green Peas
Greek Green Peas with tomato sauce
Caramelized Carrots
Mixed Carrot, Peas, Corn
Meat Sauce instead of Tomato Sauce with Pasta
Garlic Bread*

\$ 3 PER PERSON

*Steamed Green Beans
Steamed Broccoli
Fresh Focaccia Bread*

DESSERT MENU

ICE CREAM

*Vanilla Scoop \$3
Maple Pecan \$3.50
Add Fresh Strawberry Sauce \$ 1
Add Chocolate Syrup \$ 1
Crepe with Vanilla Ice cream \$4.50*

CAKES N' PASTRIES

*Baklava \$3 per piece
Spanakopita \$3 per piece
Tiropita \$3 per piece
Sheet Cake \$ 3 per piece
Italian Pastry \$ 3 per piece
Honey Balls \$ 4 per person*

CUSTOM CAKE & PASTRIES UPON REQUEST

PLATED KIDS MENU

CHICKEN \$18.95

*2 pcs Chicken Fingers
Side of French Fries
Carrot Sticks*

PASTA \$13.95

*Penne OR Spaghetti
with Tomato Sauce or Olive Oil
Roll & Butter*

PRICES SUBJECT TO CHANGE

APPETIZER MENU

(PER PERSON)

Greek Pies - Spinach OR Cheese \$3

Bruschetta \$4

Cocktail Shrimp \$4

Pork Skewers \$3

Chicken Skewers \$4

Spinach & Artichoke Balls \$2

Arancini \$4

Focaccia \$4

Salami \$3

Feta \$2

Olives \$2

Dried Figs/Dried Apricots \$2

Mixed Nuts \$3

Cheese \$3

Carrots/Celery/Tomatoes \$2

Marinated Artichoke \$3

Mixed Crackers \$2

Pita Bread \$1

Pita Chips \$2

Tzatziki \$2

Hummus \$2

SPECIAL APPETIZER BOARDS & SPREADS

(MIN. 50 PAX)

A la carte Chacuterie

Nacho Bar \$ 10

Poutine \$ 9

Pizza \$ 8

Focaccia \$ 7

BAR & BEVERAGE

The HCC offers 3 beverage service options; Cash Bar, Host Bar and Host License

Cash Bar: *Guests at your function will purchase their own drinks. Groups of 75 or less will be charged an hourly rate of \$ 27 per bartender with a 3 hour service minimum.*

Host Bar: *Guests will be served drinks with no charge. You will be invoiced according to consumption at \$7 per standard drink. Premium spirit and wine lists are available upon request. Non-alcoholic beverage at \$2.50 per drink. Groups of 75 or less will be charged an hourly rate of \$27 per bartender with a 3 hour service minimum.*

Host License: *Client to obtain a "Special Occasions Permit" through the AGCO website. This permit must be presented with all receipts attached before the bar is opened. Client to supply all spirits, wine and beer. The HCC will supply all bar supplies including mixes, glassware, bartenders and non-alcoholic beverages, ice and condiments. Client will be charged a flat fee of \$12.95 per person. There is a \$6 corkage fee per bottle of wine.*

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