

YOUR BOUTIQUE BANQUET HALL



HELLENIC CULTURAL  
CENTRE

3052 WALKER RD. WINDSOR, ON N8W 3R3  
519.252.3435  
[WWW.WINDSORHCC.COM](http://WWW.WINDSORHCC.COM)



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**YOUR BANQUET CELEBRATIONS  
& CATERING  
AT  
THE HCC**

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*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!*

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# THE HCC VENUE RENTAL

(RECEPTION RATES)

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## OMEGA HALL

*40 to 99 people \$400*

*100 to 135 people \$350*

*Non-refundable deposit to hold \$750*

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## ALPHA HALL

*50 to 99 people \$500*

*100 to 149 people \$475*

*150 to 199 people \$400*

*200 to 250 people \$ 350*

*Non-refundable deposit to hold \$1000*

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## OMEGA + ALPHA HALL

*50 to 199 people \$1000*

*200 to 249 people \$900*

*250 to 330 people \$800*

*Non-refundable deposit to hold \$1500*

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*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*

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## MPR & OUTDOOR PATIO

*MPR - 40 to 60 people \$250*

*Non-refundable deposit to hold \$150*

*Outdoor Patio - please call for options*

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# BANQUET FAMILY STYLE MENU

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## **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*

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## **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*

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## **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*

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## **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*

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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 \$29.95**

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

## **CRISPY FISH BUFFET \$28.95**

*Garden Salad with House Vinaigrette  
Penne with Tomato Sauce  
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 OR Mixed Vegetables  
Fresh Rolls with Butter  
Coffee, Tea & Water*

## **GREEK DELUXE BUFFET \$32.95**

*Greek Salad with Feta, Tomatoes, Cucumbers, Olives, Onion  
Pork Souvlaki  
Greek Style 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 White Wine Sauce  
Garlic Bread  
Mixed Vegetables  
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 Rice Pilaf  
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  
Rice Pilaf  
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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# BUFFET UPGRADE MENU OPTIONS

## \$ 1 PER PERSON

*Rolls with butter  
Pita Bread  
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  
Tzatziki  
Pasta with Tomato Sauce*

## \$ 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*

### CAKES N' PASTRIES

*Baklava \$3 per piece  
Sheet Cake \$ 3 per piece  
Honey Balls \$ 4 per person*

### CUSTOM CAKE & PASTRIES UPON REQUEST

## PLATED KIDS MENU

### CHICKEN \$18.95

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

### PASTA \$13.95

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

PRICES SUBJECT TO CHANGE

# APPETIZER MENU

(PER PIECE)

*Greek Pies - Spinach OR Cheese \$3*

*Bruschetta \$4*

*Cocktail Shrimp \$4*

*Mini Pork Skewers \$3*

*Mini 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*

## LATE NIGHT SNACKS (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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