



VALENTINO

E V E N T C E N T R E

Designed for success ✦



Meetings & Corporate Experiences at Valentino Event Centre

Where Exceptional Meetings Begin — Thoughtfully Curated Experiences

At Valentino Event Centre, every meeting is thoughtfully designed to balance productivity, comfort, and exceptional hospitality. Our curated meeting packages offer a seamless planning experience with carefully selected food and beverage offerings, elegant meeting spaces, and personalized service to ensure every detail is flawlessly executed.

For organizations seeking a more tailored experience, our à la carte selections provide the flexibility to customize your event based on your objectives, guest experience, and budget. From intimate executive meetings and corporate presentations to full-day conferences and multi-day events, our team is dedicated to creating an environment that inspires connection and success.

Located at Staybridge Suites Aurora East, Valentino Event Centre offers versatile meeting and banquet facilities designed to accommodate a variety of gatherings, including corporate meetings, conferences, galas, and special events. Our experienced team will work with you to create a seamless experience from planning through completion.

To learn more about Valentino Event Centre, visit www.valentinoeventcentre.com

All meeting packages include complimentary high-speed wireless internet, integrated audiovisual and sound systems, projector, one flipchart with markers, refreshment breaks where applicable, and complimentary on-site parking.

MEETING PACKAGE INFORMATION

All meeting packages are priced per person.

A minimum of 15 attendees is required.

Pricing is subject to 13% HST.

An 18% taxable service charge applies to all food and beverage services and applicable room rental charges.



Valentino Smart Start

Where Productivity Meets Comfort — Thoughtfully Designed for Successful Meetings

Simple Morning Selection

Start your day with a fresh and satisfying morning offering:

Freshly baked pastries
Assorted cereals
Individual yogurt selections
Seasonal whole fruit
Freshly brewed coffee and assorted teas
Chilled juices presented in glass pitchers on ice

The Lunch Collection

A thoughtfully curated midday experience featuring:

Assorted classic sandwiches and wraps
Chef's choice of soup or freshly prepared salad
Selection of dessert squares
Assorted fountain sodas served in glass pitchers
Freshly brewed coffee and assorted teas

The Refreshment Interlude

Choice of one selection per break:

Freshly baked assorted cookies
Hummus with pita chips
Seasonal whole fruit
Crisp vegetable crudité's with ranch dip



Valentino Classic Meeting

A Well-Balanced Experience for Successful Meetings

The Continental Welcome

A balanced start to the business day featuring:

Selection of freshly baked pastries
Assorted cereals
Individual yogurt selections
Seasonal whole fruit
Freshly brewed coffee and assorted teas
Chilled juices presented in glass pitchers

The Executive Chef's Table

A premium lunch experience thoughtfully prepared to inspire productive engagement:

Chef's hot entrée selection
Choice of soup or freshly prepared salad
Assorted dessert squares
Soft drinks and bottled water
Freshly brewed coffee and assorted teas

The Curated Refreshment Break

Choice of one selection per break:

Freshly baked assorted cookies
Hummus with pita chips
Seasonal whole fruit
Crisp vegetable crudité with ranch dip



Valentino Executive Meeting

Where Business Meets Exceptional — Elevate Every Meeting at Valentino

The Signature Morning Experience

A balanced start to the business day featuring:

- Selection of freshly baked pastries
- Assorted cereals
- Individual yogurt selections
- Seasonal whole fruit
- Freshly brewed coffee and assorted teas
- Chilled juices presented in glass pitchers

The Executive Lunch Collection

Designed for a productive afternoon, featuring:

- Assorted classic sandwiches and wraps
- Chef's choice of soup or freshly prepared salad
- Selection of dessert squares
- Assorted fountain sodas served in glass pitchers
- Freshly brewed coffee and assorted teas

The Recharge Selection

Choice of one per break:

- Freshly baked assorted cookies
- Hummus with pita chips
- Seasonal whole fruit
- Crisp vegetable crudité's with ranch dip



A La Carte Breakfast

Continental

House-Baked Muffins, Danishes and Croissants,
Served with Fresh Fruit, Jams & Butter

Per Person

Hot Breakfast

A selection of hot and breakfast favourites offered on a rotating basis, which may include scrambled eggs or omelettes, bacon, sausage links, sausage patties, and turkey sausage. Accompaniments may feature assorted home-baked muffins, cereals, yogurt, pancakes, cinnamon rolls, bagels, and fresh breads.

Per Person



A La Carte Breakfast

5 person minimum for each selection

YOGURT – A selection of yogurt cups featuring classic and fruit flavours

HASH BROWNS – Two classic shredded crispy golden-brown patties

HOME FRIES – Herb-crust ed crispy cubed potatoes
each

MUFFINS – House-baked muffins featuring seasonal and classic flavours

BAGELS – A variety of warm bagels served with jams, butter, and cream cheese

DONUTS – An array of iced and filled medium-sized donuts

COOKIES – Chocolate chip, oatmeal raisin, shortbread, and double chocolate

TURKEY BACON – Three slices of turkey bacon

SAUSAGE – Three pieces of pork breakfast sausage

SWEET POTATO HASH – Roasted sweet potatoes with onions and peppers
each

SCONES – An assortment of sweet and savoury scones

BREAD LOAVES – A curated variety of sliced sweet breakfast loaves

DESSERT SQUARES – An assortment of squares, tarts, and bars

DANISHES – An elegant selection of buttery danishes with assorted fillings

FRUIT – Individual seasonal fresh fruit medley in 8 oz cups

BERRIES – Seasonal berries in 6 oz cups

BACON – Three slices of pork bacon

BOILED EGGS – Two whole eggs served with salt and pepper on the side

POTATO ROSTI – Two Swiss-style shredded potato cakes
each

CHEESE – An assortment of semi-hard cheeses served with dried fruit and crackers

HEARTY EGG BITES – Two pieces of bacon, sausage, and cheddar egg bites

VEGGIE EGG BITES – Two pieces of zucchini, onion, and parmesan egg bites
each

PARFAIT – Greek yogurt layered with berry compote and topped with granola

SMOKED SALMON – Two ounces of cold-smoked Atlantic salmon
each



Signature Protein Bowls

5 person minimum for each selection

VIBRANT VEGGIE – Fried tofu, grape tomatoes, cucumbers, avocado, red onions, roasted cauliflower, couscous, green peas, spring mix lettuce, and lemon vinaigrette

each

SHAWARMA – Chicken shawarma, romaine, pickled turnip, sweet gherkins, red onion, tomatoes, cucumber, couscous, tahini drizzle, and garlic aioli dressing

CARIBBEAN – BBQ jerk chicken, black beans, pineapple salsa, grilled red onion, grape tomatoes, cucumbers, coconut rice, and chili-lime vinaigrette

FIESTA – Cajun chicken, black beans, avocado, red pepper, corn, salsa, cheddar cheese, spring mix, rice, and chipotle dressing

SESAME CHICKEN – Hoisin marinated chicken breast, shredded lettuce, rice noodles, julienne carrots, red peppers, cucumber, cauliflower, white radish, and sesame soy dressing

KOREAN BEEF – Sliced beef, pickled daikon, cucumber, pineapple, carrot, edamame, rice, napa cabbage, and sweet onion vinaigrette

TUSCAN – Pesto grilled chicken breast, cannellini beans, semi-dried cherry tomatoes, roasted zucchini, bocconcini cheese, red onion, orzo, spring mix, and balsamic vinaigrette

each



A La Carte - Sandwiches + Wraps

10 person minimum for each selection

Includes a choice of 1 salad and 1 dessert

CLASSIC SANDWICHES – Sliced white and whole wheat bread filled with turkey breast, corned beef, ham, egg salad, roast beef, and tuna
each

HEARTY BUNS – Variety of hearty buns filled with turkey breast, corned beef, ham, egg salad, roast beef, and tuna

TORTILLA WRAPS – Variety of flour tortillas filled with turkey breast, corned beef, ham, egg salad, roast beef, and tuna
each

GRILLED VEGGIE – Balsamic marinated zucchini, eggplant, peppers, portobello, and goat cheese on a warm ciabatta bun

HERB-ROASTED TURKEY BREAST – With cranberry aioli and baby arugula on brioche bread

ROAST BEEF – With horseradish, caramelized onions, and baby greens on marble rye bread

BLACK FOREST HAM – With double brie cheese, fig jam, and butter lettuce on sourdough bread

SAVOURY EGG SALAD – With chives and microgreens on a flaky croissant
each

LUNCH BOX – Individually boxed lunch including a hearty bun, choice of salad, choice of dessert, and bottled water

SLOW-ROASTED BARBACOA – Slow-cooked beef on a cheddar cheese bun with grilled red onions and marble cheddar

CHICKEN SHAWARMA – Marinated chicken with garlic sauce, tomato, sweet gherkins, and pickled turnip in a grilled flatbread

TOSCANA PESTO – Grilled chicken breast, roasted red peppers, provolone cheese, and smoky tomato jam
each



A La Carte - Hot Sandwiches

10 person minimum for each selection
Includes a choice of 1 salad and 1 dessert

Grilled Veggie

Balsamic marinated zucchini, eggplant, peppers, portobello, and goat cheese
on a warm ciabatta bun

each

Slow-Roasted Barbacoa

Slow-cooked beef on a cheddar cheese bun with grilled red onions and
marble cheddar

Chicken Shawarma

Marinated chicken, garlic sauce, tomato, sweet gherkins, and pickled turnip in
a grilled flatbread

Toscana Pesto

Grilled chicken breast, roasted red peppers, provolone cheese, and smoky
tomato jam

each



A La Carte - Hot Lunch

10 person minimum for each selection
Includes a choice of 1 salad and 1 dessert

LEMON HERB CHICKEN – Grilled chicken breast with a light lemon herb glaze,
served with rice pilaf
each

CHICKEN FLORENTINE – Tender pan-fried chicken coated in a garlic, spinach, and
white wine cream sauce, served with buttered fettuccine
each

CHICKEN PARMIGIANA – Breaded chicken breast with marinara sauce and
mozzarella, served with penne rosé

PORTUGUESE CHICKEN – Bone-in white and dark meat chicken served with piri
piri sauce and Spanish rice

CHICKEN ITALIANO – Marinated grilled chicken breast in a sun-dried tomato cream
sauce, served with pan-fried gnocchi

TANDOORI CHICKEN – Oven-baked boneless chicken thighs in tandoori masala
sauce, served with fragrant basmati rice

LEMON-OREGANO CHICKEN – Marinated grilled chicken thighs served with Greek-
style roasted potatoes

CHICKEN FAJITAS – Seared mix of peppers and onions with chicken, served with 2
x 8" tortillas, shredded cheese, tomatoes, scallions, sour cream, salsa, guacamole,
and Mexican rice

CHICKEN STIR FRY – Marinated sliced chicken breast with a vegetable medley,
served with chow mein
each

JERK CHICKEN – Bone-in Jamaican jerk chicken served with coconut peas and rice,
and mango salsa

SHAWARMA PLATE – Thinly sliced chicken marinated in warm Middle Eastern
spices, served with golden rice pilaf and a traditional condiment tray
each



A La Carte - Hot Lunch

10 person minimum for each selection
Includes a choice of 1 salad and 1 dessert

VEAL MARSALA – Tender veal scallopini simmered in a Marsala wine sauce with mushrooms, served with rice pilaf

MEAT LASAGNA – Layers of pasta, bolognese sauce, and Italian cheese, served with garlic bread

each

CHICKEN SCHNITZEL – Crispy breaded chicken breast served with mushroom gravy and mashed potatoes

BUTTER CHICKEN – Creamy tomato-based chicken curry served with basmati rice

CHICKEN SOUVLAKI – Tender pieces of chicken with tzatziki, served with lemon-scented rice

CHICKEN CACCIATORE – Tender chicken slow-cooked with tomatoes, bell peppers, olives, and herbs, served with crusty Italian bread

BBQ GRILLED CHICKEN – Marinated grilled chicken breast topped with signature BBQ sauce, served with mac and cheese

COTTAGE PIE – Seasoned ground beef mixed with carrots, peas, and onions topped with mashed potatoes, served with cheesy broccoli

each

ROASTED BEEF – Herb-crusted top sirloin in a rich demi-glace, served with mashed potatoes

each

HERB-CRUSTED SALMON – Baked Atlantic salmon with a Dijon and herb crust, served with jasmine rice

each



A La Carte - Hot Lunch

10 person minimum for each selection
Includes a choice of 1 salad and 1 dessert

TOFU STIR FRY – Fried tofu with stir-fry vegetables tossed in a red Thai coconut sauce, served with rice pilaf

each

PULLED PORK SLIDERS – Soft brioche buns filled with BBQ pulled pork, served with sweet potato fries and coleslaw

CHICKPEA CURRY – Hearty chickpeas, cauliflower, and roasted sweet potato simmered in a rich coconut curry sauce, served with basmati rice

CANNELLONI – Pasta tubes filled with spinach and ricotta, baked in marinara sauce and topped with mozzarella

VEGETABLE LASAGNA – Layers of pasta, garden vegetables, béchamel sauce, and Italian cheese, served with garlic bread



EGGPLANT PARMIGIANA – Breaded eggplant with marinara sauce and topped with mozzarella, served with penne marinara

each

MEATLOAF – Classic meatloaf with a creamy mushroom gravy, served with mashed potatoes

SOUTHWEST PEPPERS – Roasted bell peppers filled with black beans, charred corn, tomatoes, rice, Southwestern spices, and topped with marble cheese, served with sweet potato wedges

each



Salads

Choice of 1

CAESAR SALAD

Traditional salad served with garlic croutons, bacon, and Caesar dressing

TOSSED SALAD

Mixed greens served with tomatoes, cucumbers, peppers, carrots, and chef's choice of dressing

POTATO SALAD

Boiled potatoes tossed with celery, peppers, onions, pickles, dill, and a light creamy dressing

PASTA SALAD

Fusilli pasta tossed with bocconcini, peppers, olives, tomato, cucumber, onion, and sun-dried tomato dressing

GREEK SALAD

Romaine lettuce topped with feta cheese, olives, tomato, cucumbers, onions, and Greek dressing

COLESLAW

Shredded green and red cabbage with carrots tossed in a creamy dressing

KALE SALAD

Shredded kale, broccoli, radish, and cabbage topped with dried cranberries and toasted pumpkin seeds, served with poppy seed dressing

MEXICAN SALAD

Chopped iceberg and romaine lettuce with roasted red peppers, corn, tomatoes, black beans, and crispy tortilla strips, served with chipotle dressing

ASIAN SALAD

Shredded cabbage, snap peas, celery, carrots, bean sprouts, green onions, and cilantro, served with sesame ginger vinaigrette

MOROCCAN SALAD

Couscous with chickpeas, dried apricots, currants, carrots, and peppers, served with lemon herb vinaigrette



Desserts

Choice of 1

Diced Fruit

Fresh-cut cantaloupe, honeydew, watermelon, pineapple, grapes, and strawberries. Some items may be substituted due to seasonal availability

Cookies

Homemade chocolate chip, double chocolate, oatmeal raisin, and shortbread cookies

Dessert Combo

An assortment of squares, tarts, and bars

Donuts

An array of iced and filled medium-sized donuts

Tarts

An assortment of large chocolate, maple, butter, raspberry, and lemon tarts



Colossal Sheet Pan Pizza

Serves a maximum of 12 people (2 slices per guest)

Sicilian-style (18" x 26") rectangle pizza
Includes 2 regular toppings

Per Pizza

Regular Toppings

Pepperoni / Bacon / Genoa salami / Ham / Green olives /
Black olives / Mushrooms / Red pepper / Red onion / Sliced
tomato / Broccoli

Additional toppings Each

Gourmet Toppings

Roasted peppers / Italian sausage / Double mozzarella / Feta
cheese / Sun-dried tomatoes / Prosciutto cotto / Grilled
chicken

Additional toppings Each



Drinks

Water

Fruit Juices

Soft Drinks

Perrier Water

Nestea

Red Bull

Sports Drinks

Vitamin Water