

Special Event Plackages HELLENIC COMMUNITY CENTRE







special moments—our team of passionate experts and trusted vendors is here to make your event effortless and enjoyable. We offer a full range of in-house services, including catering, full-service bar, linen service, and optional decorating, photography, videography, DJ entertainment, and more.

With our exclusive-event guarantee, you'll never have to share the venue or its amenities with another event, and our year-round pricing ensures your celebration remains affordable no matter the season.

At the heart of everything we do is a promise to deliver personalized, extraordinary service—one unforgettable event at a time 🛡















SIGNATURE BREAKFAST

Fluffy scrambled eggs served with crispy bacon, savory breakfast sausage, and golden home-style hash browns, accompanied by buttery croissants and preserves.

COUNTRY MORNING

Golden buttermilk pancakes served with warm maple syrup and creamy butter, accompanied by crispy bacon, savory breakfast sausage, and a side of seasonal fresh fruit.

SELECT ONE BREAKFAST MENU

Rise & Min

BUTTERMILK PANCAKES Kids Can Fly Storybook Breakfast ~ February 2023





Facility Features
Cold Lunch Buffet
Beverage Station
Coffee & Tea

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LIVE EDGE CHARCUTERIE BOARD

An artfully arranged selection of cured meats, artisan cheeses, seasonal fruits, and gourmet accompaniments, beautifully presented on a 5-foot, live edge, solid wood grazing board for a striking and shareable centerpiece.

ASSORTED SANDWICHES & WRAPS

A delicious selection of freshly prepared sandwiches: Egg Salad with Fresh Dill, Roast Beef, Turkey & Swiss, Ham & Cheddar – Classic smoked ham and sharp cheddar cheese with a touch of mustard or mayo served on a variety of fresh breads and wraps for a satisfying and crowd-pleasing option

Cold lunches are served with fresh and crisp vegetables with creamy dip, pickle & olive tray, fresh fruit with assorted dessert squares & sweets.





Facility Features
Hot Lunch Buffet
Beverage Station
Coffee & Tea

MEDITERRANEAN CHICKEN

Tender chicken breast marinated in fresh herbs and zesty lemon, served with fluffy rice pilaf. A bright and flavorful dish that's fresh, satisfying, and perfect for any occasion.

CHICKEN PARMESAN

Breaded chicken breast topped with rich marinara sauce & melted mozzarella cheese, served with penne rigate tossed in a classic marinara sauce. A comforting Italian classic

SIGNATURE CHICKEN

Succulent chicken breast infused with aromatic herbs and garlic, roasted to golden perfection. Served with herb-roasted potatoes and finished with a rich, savory demi-glace.

CLASSIC LASAGNA

Layers of tender pasta, savory meat sauce, creamy ricotta with spinach, and melted mozzarella cheese, baked to perfection. A hearty Italian classic.

MEATBALL MARINARA

Penne rigate tossed in a classic marinara sauce, served with tender Italian-style meatballs and finished with shaved Parmesan cheese. A comforting and crowd-pleasing classic.

Hot lunches are served with salad, dinner rolls with butter, fresh fruit and assorted dessert squares and sweets.

SELECT ONE HOT LUNCH MENU































































SELECT ONE MAIN ENTRÉE

ROASTED AAA TOP SIRLOIN OF BEEF

A tender and flavorful cut of top sirloin, slow-roasted and cooked to your preference, served with a rich, savory demi-glace and classic horseradish.

ROAST TURKEY WITH DRESSING

Traditional roast turkey, carved and served with savory bread stuffing and classic turkey gravy.

COD FILET

Flaky Atlantic cod fillet, oven-baked and finished with a delicate lemon butter drizzle for a light and refreshing flavor.

Entrées are served with a fresh roasted vegetable medley and a choice of creamy garlic mashed potatoes, roasted red skinned potatoes or rice pilaf.



































All prices are based on a 75-quest minimum. Smaller groups accommodated with a surcharge. Prices are based on buffet service. Plated service is subject to an additional charge. Prices subject to 20% Facility Fee and 13% HST. Custom menu options are available. (*)Additional cost per guest based on market price.

Children 12 & under are charged 50%.

We accommodate dietary restrictions to ensure every guest enjoys their meal. Prices are subject to change without notice and are for new bookings only. We reserve the right to make substitutions based on season & product availability. Outside alcohol or beverages are not permitted. Outside catering or food is not permitted. Some exceptions apply.

Leicing Photo Credit: Amanda Cherish Photography Alusha & Ruan ~ October 28th, 2023







Det us make your next event unforgettable!

CONTACTUS INFO@HELLENICCOMMUNITYCENTRE.COM 475 PARK RD N BRANTFORD ON 519-759-3180

Viewings by Appointment Only

