

Photo Credit: Rideout Photography
Hiam & Takayuki - July 27th, 2024



Wedding Packages

HELLENIC COMMUNITY CENTRE



519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

We're honored that you're considering the Hellenic Hall to celebrate one of the most important days of your life. Your love story is unique, and we're thrilled at the opportunity to be a part of it. From the first tour to the final toast, our dedicated team is here to ensure your wedding day reflects your vision and style.

We believe every couple deserves a celebration that is unforgettable. Whether you're dreaming of a grand elegant reception or an intimate gathering with loved ones, we're here to bring your wedding day dreams to life – seamlessly, beautifully, and joyfully.

Welcome to a place where your story takes center stage.
We can't wait to get to know you and help
create a day you'll cherish forever.

Congratulations

Photo Credit: Knight Photography
Maria & Alan ~ Sept 26th, 2015

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Photo Credit: Knight Photography
Maria & Alan ~ Sept 26th, 2015

Our Promise

Our professional, courteous staff is committed to delivering an unforgettable experience for you and your guests, with outstanding food, service, and a beautiful venue. Backed by a team of passionate experts and trusted vendors, we offer a comprehensive range of in-house services to make planning effortless and enjoyable, 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 couple and our year-round pricing guarantees your dream wedding is affordable no matter the season.

At the heart of everything we do is a promise to deliver personalized and extraordinary service, one unforgettable wedding at a time 🤍

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Facility Features

Exclusive Use of the Facility
Limited Access Day Before & After
Complimentary Menu Tasting for Two
Setup & Take Down
On-Site Ceremony
China, Glassware & Silverware
Tables, Chairs & Chair Covers
Linen Tablecloths & Napkins
Bluetooth Audio System
Wireless Microphone & Stand
Floating Candle Centerpieces
Table Numbers
Personalized Menu Cards
Gold or Silver Charger Plates
Podium
Projector
Guest Wi-Fi
Ceiling Swags
Gold Easels
SOCAN Fee
Personalized Front Sign
Ample Onsite Parking
Manager Onsite

Photo Credit: Rideout Photography
Hiam & Takayuki ~ July 27th, 2024

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

White Tulle Lit Backdrop (10 ft x 25 ft)
Uplighting (Includes 16 Lights)
Lit Head Table with White Tulle Skirting
Mahogany Chiavari Chairs (Ivory or Black Cushion)
Gold Chiavari Chairs (Ivory or Black Cushion)
Crossback Wood Chairs (Ivory Tie Cushion)
8' x 40" Rectangle Harvest Table
7.8ft x 7.8ft Wisteria Arch (White & Violet or Cream)
Card Box (White, Wood or Clear Acrylic)
Silver and Gold Champagne Fountain
Silver Champagne Fountain

Optional Upgrades

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Classic

Facility Features
Soup or Salad
Dinner Rolls & Butter
Main Entrée
Dessert, Coffee & Tea
Cash Bar

Photo Credit: Rideout Photography
Hiam & Takayuki ~ July 27th, 2024

519-759-3180

INFO@HELLENICCOMMUNITYCENTRE.COM



Timeless

Facility Features
Soup or Salad
Dinner Rolls & Butter
Main Entrée
Complimentary Wine with Dinner
Dessert, Coffee & Tea
Late Night Buffet
Cash Bar

Photo Credit: Amanda Cherish Photography
Alysha & Ryan ~ October 28th, 2023

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Celebration

Facility Features
Soup or Salad
Dinner Rolls & Butter
Main Entrée
Complimentary Wine with Dinner
Dessert, Coffee & Tea
Late Night Buffet
6-Hour Open Bar

Photo Credit: Rideout Photography
Hiam & Takayuki ~ July 27th, 2024

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Diamond

Facility Features
Appetizers
Soup or Salad
Dinner Rolls & Butter
Pasta Course
Main Entrée
Wine on Tables
Dessert, Coffee & Tea
Late Night Buffet
6-Hour Open Bar

Photo Credit: Knight Photography
Maria & Alan ~ Sept 26th, 2015

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Choose between a beautifully arranged charcuterie board or select four items from our curated list of crowd-pleasing appetizers. A perfect way to tailor your event to your taste and style.

LIVE EDGE CHARCUTERIE BOARD

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

Appetizers

LIVE EDGE CHARCUTERIE BOARD
Emily & Nicolas ~ October 21st, 2023

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Appetizers

Sweet & Savory BBQ Meatballs
Rich & Creamy Swedish Meatballs
Refreshing & Vibrant Bruschetta Crostini's
Golden Spinach & Feta Filled Phyllo Pastries
Light & Buttery Cheese Filled Phyllo Pastries
Delicate & Flavorful Smoked Salmon Canapés
Crispy Spring Rolls with Sweet Chili Thai Sauce
Grilled Chicken Skewers with Creamy Chipotle Sauce
Tender Steak Skewers with Sweet & Savory Teriyaki Sauce
Creamy Spinach Dip with Soft Pita Bread & Hearty Pumpernickel
Mushroom Caps Filled with a Rich Cheese and Herb Stuffing

SELECT FOUR APPETIZERS

(No more than two meat options)

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

SELECT ONE
SOUP OR SALAD

BUTTERNUT SQUASH

A velvety butternut squash soup, delicately balanced with the tangy sweetness of a balsamic reduction and topped with crunchy toasted pumpkin seeds.

BROCCOLI & CHEESE

A rich and creamy soup made with tender broccoli florets, simmered to perfection and topped with melted cheese for a savory finish.

ROASTED RED PEPPER & GOAT CHEESE

A smooth and vibrant blend of fire-roasted red peppers, simmered with aromatic herbs and finished with a creamy dollop of tangy goat cheese. Rich, comforting, and full of flavor.

Soups

giles CATERING

BUTTERNUT SQUASH SOUP
Masonic Lodge Gala ~ September 9th, 2023

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Salads

CAESAR SALAD

Crisp romaine lettuce tossed with creamy Caesar dressing,
topped with shaved parmesan, crispy bacon and savory croutons.

GARDEN SALAD

Light, refreshing, and full of color! A fresh mix of
crisp lettuce, cucumbers, cherry tomatoes and red onions
dressed with a sweet and tangy balsamic vinaigrette.

CAESAR SALAD
Emily & Kevin ~ October 14th, 2023

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Salads

GREEK SALAD

Mediterranean freshness in every bite. A vibrant combination of romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese, dressed in a zesty Greek vinaigrette.

CRANBERRY & GOAT CHEESE

Mixed greens tossed with dried cranberries, crumbled goat cheese, and candied pecans. Served with a light balsamic vinaigrette for a sweet and tangy finish.

APPLE & GOAT CHEESE WITH PECANS
Baby Catherine's Baptism ~ November 4th, 2023

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

SELECT ONE
PASTA

PENNE MARINARA

Penne rigate tossed in a classic, slow-simmered marinara sauce made with ripe tomatoes, garlic, and fresh herbs and finished with shaved parmesan cheese.

TORTELLINI & BLUSH SAUCE

Cheese-filled tortellini served in a rich blush sauce—a delicate blend of creamy alfredo and tangy marinara—finished with a sprinkle of parmesan.

Pasta



PENNE MARINARA
Hannah & Dimitri ~ May 25th, 2022

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

CANNELLONI

Tender pasta generously stuffed with a savory blend of seasoned meat and creamy ricotta cheese, topped with marinara sauce, parmesan cheese and finished with a drizzle of fresh pesto sauce.

CLASSIC LASAGNA

Layers of tender pasta, rich meat sauce, creamy ricotta, and melted mozzarella, baked to perfection and finished with a touch of parmesan. A hearty Italian favorite, crafted with comfort and tradition in every bite.

Pasta

giles CATERING

CANNELLONI
Maria & Kosta ~ July 15th, 2023

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Main Entrée

HERB & GARLIC ROAST CHICKEN

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

ROSEMARY ROAST CHICKEN

Tender chicken breast seasoned with fresh rosemary and slow-roasted for maximum flavor.

STUFFED SWEET PEPPER

Sweet bell pepper filled with a blend of seasoned rice, vegetables, and herbs and finished with a light tomato sauce. A wholesome and satisfying meatless option full of flavor and comfort.

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Main Entrée

SELECT ONE
MAIN ENTRÉE

ROASTED AAA TOP SIRLOIN OF BEEF

A lean, 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 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.



ROASTED AAA BEEF TENDERLOIN
Tasting Night ~ September 22nd, 2023

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Dessert

CARAMEL APPLE CHEESECAKE

Creamy cheesecake with caramelized apples in a rich caramel sauce and topped with whipped cream.

STRAWBERRY SHORTCAKE

Fluffy vanilla cake layered with sweet strawberries and whipped cream. A fresh, fruity classic that's light, bright, and satisfying.

SELECT ONE DESSERT

giles CATERING

CARAMEL APPLE CHEESECAKE
Ashley & Scott ~ October 7th, 2023

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Dessert

ICE CREAM CRÊPE

Freshly made crêpe filled with rich, velvety vanilla ice cream, drizzled with strawberry and chocolate sauce and topped with whipped cream.

CHOCOLATE MOUSSE CAKE

Layers of moist chocolate cake and light chocolate mousse, finished with a glossy ganache and topped with whipped cream.

giles CATERING

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Assorted Dessert Squares & Sweets with Coffee & Tea

SELECT ONE LATE NIGHT MENU

LIVE EDGE CHARCUTERIE BOARD

Prosciutto, capocollo & genoa salami with assorted cheeses, beautifully presented on a 5-foot, live edge, solid wood grazing board and served with a selection of breads & crackers.

TACO BAR

Create your own tacos with a fun and flavorful spread!
Includes both hard and soft taco shells, with all the classic toppings: salsa, shredded cheese, sour cream, lettuce, and diced tomato.

ASSORTED PIZZAS

A crowd-pleasing variety of freshly baked pizzas:
Pepperoni, Canadian, Hawaiian, and Vegetable.

SANDWICHES & WRAPS

A delicious selection of fresh sandwiches and wraps, including: Egg Salad, Turkey & Swiss Ham & Cheddar and Roast Beef.

Late Nigh

giles CATERING

SANDWICHES & WRAPS
Haddad Wedding ~ July 10th, 2022

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Menu Enhancements

Hot and Cold Hors d'oeuvres
Late Night Buffet
Soup Course
Pasta Course
Extra Entrée Meat
Shrimp Cocktail
Bacon Wrapped Scallops
Stuffed Chicken with Soubise Sauce
Prime Rib with Yorkshire Pudding
Baked Salmon Filet
Beef Tenderloin

giles CATERING

SHRIMP COCKTAIL
Maria's Baby Shower ~ August 18th, 2024

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

Bar Menu

COCKTAILS
Shaken Margarita, Whiskey Sour
Tequila Sunrise & Mediterranean

DOMESTIC BEER
Molson Canadian, Coors Light
Michelob Ultra, Budweiser, Bud Light

SPIRITS
Seagram's Canadian Whiskey
Captain's White Rum, Smirnoff Vodka
Gordon's Gin, Jose Cuervo Tequila

LIQUEURS
Blue Curacao, Triple Sec, Peach Schnapps
Ouzo, Metaxa

HOUSE WINE
Santa Carolina Cabernet Sauvignon
Santa Carolina Sauvignon Blanc

NON-ALCOHOLIC BEVERAGES
Mocktails (Non-Alcoholic Cocktails)
Coke, Diet Coke, Sprite, Ginger Ale
Soda Water, Tonic Water
Apple Juice, Orange Juice
Cranberry Juice
Clamato Juice

TEQUILA SUNRISE & MEDITERRANEAN
Wedding Open House ~ April 26th, 2025

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM

6-Hour Open Bar
Premium Punch Fountain
Beverage Dispenser Table (Lemonade, Fruit Punch & Iced Tea)
Fruity Sangria
His & Hers Signature Cocktails
Wine on Tables
Sparkling Wine Toast

Bar Enhancements



Photo Credit: Rideout Photography
Hiam & Takayuki ~ July 27th, 2024

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Photo Credit: Rideout Photography
Hiam & Takayuki ~ July 27th, 2024

Pricing Notes

All prices are based on a 100-guest 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.
Outside alcohol and beverages is not permitted.
Outside catering or food is not permitted. Some exceptions apply.
We reserve the right to make substitutions based on season & product availability.

519-759-3180 INFO@HELLENICCOMMUNITYCENTRE.COM



Photo Credit: Knight Photography
Maria & Alan ~ Sept 26th,2015



Photo Credit: Rideout Photography
Nada & Dylan July 6th, 2024

Book your dream wedding today!

CONTACT US

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

Viewings by Appointment Only



Photo Credit: Rideout Photography
Hiam & Takayuki ~ July 27th, 2024