

Our Mission to You Our Customer

- ❖ *Our staff receive extensive in-class & practical training ensuring the highest service standard*
- ❖ *Your wedding reception receives;*
- ❖ *1 dedicated waiter for 2 banquet tables*
- ❖ *1 dedicated head table waiter per ballroom*
- ❖ *1 dedicated Maitre'd/Banquet Supervisor per ballroom*
- ❖ *1 dedicated door man per ballroom*
- ❖ *Fully certified Smart Serve bartenders*
- ❖ *A dedicated Executive Chef, Sous Chef, and kitchen assistants*
- ❖ *On site maintenance, custodial and security staff*
- ❖ *All of our staff are fully trained professionals who adhere to very high standards*



The Facility

- ❖ *The Grand Olympia Hospitality and Convention Centre constantly invests in maintaining and upgrading our facility to meet the highest standards that our customers deserve.*
- ❖ *We pride ourselves on offering landscaped grounds, on site well lit secure parking areas, modern well designed banquet rooms, wheel chair accessibility for guests with special needs, clean washrooms and banquet facilities with all of the modern amenities, elegant private bridal suites and many more newly added features.*



Top Quality Cuisine

- ❖ *The Cuisine is of the highest quality and we only use suppliers that stand behind their products and receive regular Federal Inspections to maintain all necessary Food Safety Controls.*
- ❖ *We use state of the art Rational Cooking Equipment which utilizes all of the latest technology to provide you with consistent quality and presentation for all guests. Our cooking methodology is envied by many other facilities and we are a certified Rational cooking demonstration centre for Southern Ontario.*
- ❖ *Our Chefs are fully trained in the preparation of Continental and Ethnic Cuisines. Our team encompasses representatives from Italy, Portugal, Greece, Serbia, Croatia, Slovakia, and Latin America*

Complimentary Food Tasting Evenings

- ❖ *The Grand Olympia Hospitality and Convention Centre prides itself on being one of the only facilities in Southern Ontario which offers a complimentary food tasting evening for the Bride, Groom and four of their closest family or friends. At this event, which is held five times per year, couples receive an opportunity to try a wide selection of our cuisine, meet with our wedding planners, the Grand Olympia disc jockey team, our in house florist, our videographer, the limousine drivers and our Executive Chefs. Tours of our facility are also conducted where couples have an opportunity to visit our kitchens and food preparation areas.*

Trust your special day to a facility with an exceptional reputation for Wedding Receptions.