

# EVENTS PACKAGE

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[www.machinesecuisine.com](http://www.machinesecuisine.com)



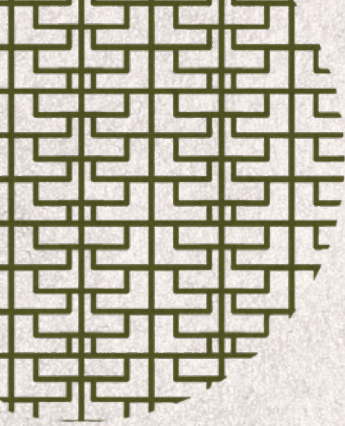


# About | Ma Chinese Cuisine

Opened in 2016, MA Chinese Cuisine has delivered outstanding dishes and exceptional dining service to its guests and has earned an excellent reputation in the Niagara region. With more than 250 dishes, MA Chinese Cuisine never stops developing and bringing bountiful and exciting menus to its guests while maintaining premium serving quality.

With the capability of hosting intimate groups up to 175 guests for a sit down lunch or dinner, Ma Chinese Cuisine has two rooms that can be adjusted to accommodate a variety of different sized groups. Our rustic private rooms are the perfect space for you to host your next sit down or cocktail style event.

Experience an event like no other.



## Group Reservations

Reservations are accepted for groups up to 175 guests, in a range of spaces. Group reservations are accepted in the general dining room or in any private rooms.

We do not charge a dedicated room rental fee, however, we kindly request a minimum spend commitment for larger group reservations.

# Group Reservations

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To secure a date and time, we require a 20% deposit which will be used towards your event. Cancellations are accepted up to 5 business days prior to your scheduled event date.





# Food Selections

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# Family Style

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# Pearl Menu | \$628/table of up to 8 guests

Plated Price Per Person: \$80pp

- 1| Steam Dumpling with Assorted Mushrooms & Snow Pea Shoots 豆苗餃  
Chicken Dumpling with Spinach 波菜鷄茸餃  
Ma Steamed Shrimp Dumpling 蝦餃
- 2| West Lake Soup [Carrot, King Mushroom, Tofu, Winter Melon]  
彩絲西湖羹
- 3| Suckling Roast Pig [Served with Taco Bao]  
乳豬[荷葉餅]
- 4| Stir-Fried Chinese Cauliflower with Fish Fillet [White Fish, Assorted Vegetables, and Chinese Cauliflower]  
碧綠班球
- 5| Crispy Scallop Wrapped in Bacon and Rocky Shrimp [Drizzled with House-made Special Sauce and served with Asparagus] 培根帶子 [配蘆筍]
- 6| Mama's House Fried Chicken [Served with Crispy Prawn Crackers] 清風酥鷄 [配蝦片]
- 7| Half Lobster with Ginger and Scallions  
蔥姜龍蝦 [半只]
- 8| Braised Abalone with Snow Pea Shoot  
*\*Abalone is a Chinese delicacy. It is rich, sweet and tender* 皇子菇鮑魚豆苗
- 9| Fried Rice wrapped in Lotus Leaves  
迷你荷葉飯
- 10| Dessert – Creamy Custard Bun in a Bunny Shape / Almond Custard Carrot Shape  
奶黃小白兔 / 杏香胡蘿卜酥

# Majestic Menu | \$698/table of up to 8 guests

Plated Price Per Person: \$89pp

- 1| Steam Dumpling with Assorted Mushrooms & Snow Pea Shoots 豆苗餃  
Chicken Dumpling with Spinach 波菜鷄茸餃  
Ma Steamed Shrimp Dumpling 蝦餃
- 2| Free Run Chicken Soup with Wonton 餛飩湯 [走地鷄]
- 3| Deep Fried Shrimp Balls [2 pcs] 百花蝦球
- 4| Suckling Roast Pig [Served with Taco Bao] 乳豬 [荷葉餅]
- 5| Crispy Blooming Fish [Choice of: Lemon Sauce, General Tao, Sweet and Sour or Salt and Pepper] 菊花魚
- 6| Mama's House Fried Chicken [Served with Crispy Prawn Crackers] 清風酥鷄 [配蝦片]
- 7| Half Lobster with Ginger and Scallions 蔥姜龍蝦 [半只]
- 8| Braised Abalone with Snow Pea Shoot  
*\*Abalone is a Chinese delicacy. It is rich, sweet and tender* 皇子菇鮑魚豆苗
- 9| Pan Fried Diced Sirloin with Assorted Mushrooms 三菇牛肉
- 10| Fried Rice wrapped in Lotus Leaves 迷你荷葉飯
- 11| Dessert – Creamy Custard Bun in a Bunny Shape / Almond Custard Carrot Shape 奶黃小白兔 / 杏香胡蘿卜酥



# Emerald Menu | \$728/table of up to 8 guests

Plated Price Per Person: \$93pp

- 1| Steam Dumpling with Assorted Mushrooms & Snow Pea Shoots 豆苗餃  
Chicken Dumpling with Spinach 波菜雞茸餃  
Ma Steamed Shrimp Dumpling 蝦餃
- 2| Braised Seafood and Tofu Soup 豆腐海皇羹
- 3| Tea Leaves Smoked Chicken [Served with Spicy and Sour Cucumber] 章茶雞 [配青瓜]
- 4| Braised Spare Ribs [Sticky, sweet and sour. Fall off the bone] 無錫骨
- 5| Crispy Blooming Fish [Choice of: Lemon Sauce, General Tao, Sweet and Sour or Salt and Pepper] 菊花魚
- 6| Peking Duck [Sliced Duck served with Pancake, Cucumber, Scallion and Hoisin Sauce] 北京烤鴨
- 7| Half Lobster with Ginger and Scallions 蔥姜龍蝦 [半只]
- 8| Braised Abalone with Snow Pea Shoot  
*\*Abalone is a Chinese delicacy. It is rich, sweet and tender* 皇子菇鮑魚豆苗
- 9| Fried Rice wrapped in Lotus Leaves 迷你荷葉飯
- 10| Fried Tiger Shrimp and Chicken with Assorted Vegetables 碧綠龍鳳球
- 11| Dessert – Creamy Custard Bun in a Bunny Shape / Almond Custard Carrot Shape 奶黃小白兔 / 杏香胡蘿卜酥



## Buffet Style

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*\*A minimum of 20 guests is required to enjoy our buffet offering.*



# Buffet Style 1 | \$42 per person

- | Pot Stickers [Pork], Crispy Shrimp with Teriyaki Sauce
- | Minced Meat with Assorted Vegetables and Chinese Sausage
- | Lemon Chicken
- | Stir Fried Beef with Broccoli
- | Sweet and Sour Pork
- | Stir Fried Assorted Vegetables
- | Chicken Fried Rice
- | [Choice of two] Custard Bunny, Pan-fried Red Bean Pancakes, Mango Pudding or Mango Layered Sponge Cake



## Buffet Style 2 | \$49 per person

- | Pot Stickers [Pork], BBQ Pork Rolls [Tofu Skin and Onion], Chicken Spring Rolls [Taro & Mushroom]
- | Minced Meat with Assorted Vegetables and Chinese Sausage
- | General Tao's Chicken
- | Fish Fillet with Spiced Pepper Salt
- | Stir Fried Beef in Szechuan Sauce
- | Cashew Shrimp
- | Bok Choy [Stir Fried Plain or with Garlic]
- | Yang Chow Fried Rice [BBQ Pork & Shrimp]
- | [Choice of two] Custard Bunny, Pan-fried Red Bean Pancakes, Mango Pudding or Mango Layered Sponge Cake



## Buffet Style 3 | \$59 per person

- | Pot Stickers [Pork], Shumai [Pork Dumpling Mixed with Shrimp, Shiitake Mushroom & Fish Eggs], Chicken Spring Rolls [Taro & Mushroom]
- | Peking Duck [Carved and Platted – 1pc/pp]
- | Minced Duck Meat with Seasonal Vegetables
- | Lemon Fish Fillet
- | DongPo Pork [Traditional Braised Pork Belly]
- | Shrimp Balls [2pcs/per person]
- | Stir Fried Beef with Mushrooms
- | Snow Pea Shoots [Stir Fired Plain or with Garlic]
- | Yang Chow Fried Rice [BBQ Pork & Shrimp]
- | Singaporean Style Fried Vermicelli with BBQ Pork & Shrimp
- | [Choice of two] Custard Bunny, Pan-fried Red Bean Pancakes, Mango Pudding or Mango Layered Sponge Cake



# Cocktail Style

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## Priced Per Dozen:

- | Pot Stickers Stuffed with Pork - **20**
- | Vegetable Spring Rolls - **20**
- | Shrimp Roll in Sweet Chili Sauce - **28**
- | Chicken Spring Rolls With Taro & Mushrooms - **24**
- | BBQ Pork Pastry - **34**
- | Deep Fried Tofu Skin Rolls with BBQ Pork and Onions - **26**
- | Crispy Shrimp with Teriyaki Sauce - **24**
- | Siu Mai [Pork Dumpling Mixed with Shrimp, Shiitake Mushroom & Fish Eggs] - **24**
- | Ma Har Gow [Shrimp Dumpling, Fish Eggs] - **24**
- | Curry Chicken Cheesy Roll - **24**

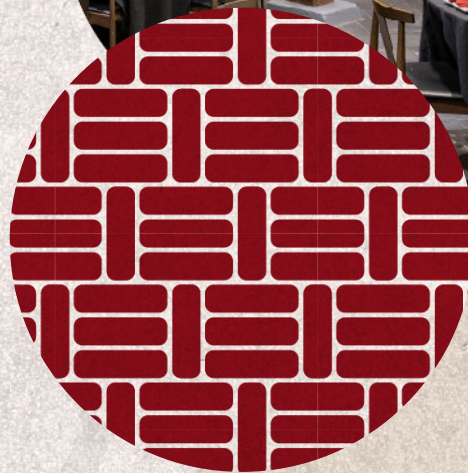


## Priced Per Platter:

- | DongPo Pork - **68**
- | Asian Spice Dry Ribs - **39**
- | Char Siu - **32**
- | Special BBQ Pork Bun - **36**
- | Deep Fried Sweet Yam with Salted Egg Yolk - **28**
- | Crispy Shrimp Wonton - **42**
- | Dessert Platter: 12 Creamy Custard Bun in a Bunny Shape + 12 Fried Sesame Balls with Custard & Salted Egg Yolk - **48**

# Beverage Options

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# Beverage Selection

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## **\$5 per person:**

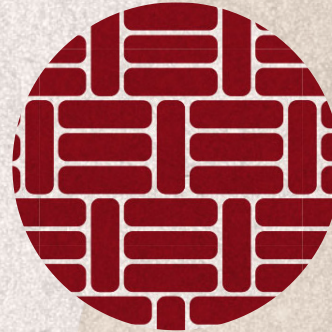
- | Soft drinks
- | Juices
- | Tea
- | Water bottle

## **Wine and Beer:**

- | Wine and beer charge by consumption available, offerings to be decided prior to event.

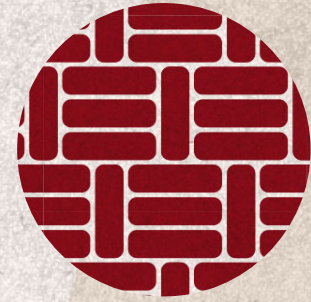
## **Drink tickets:**

- | Bill to event organizer or guest.





# Standard Open Bar | \$35 per person



## Bar Rail:

- | Vodka: Northern Keep
- | Gin: Bombay
- | Rye: Canadian Club
- | Tequila: Sauza Silver
- | Bourbon: Maker's Mark

## Included:

- | Soft drinks
- | Tea
- | Juices
- | Water bottle

## Wines

- | Domestic white and red

## Beers

- | Corona
- | Tsing Tao

## Toast

- | Prosecco



# Premium Open Bar | \$45 per person

## Bar Rail:

- | Vodka: Grey Goose
- | Gin: Aviation
- | Tequila: Teremana Reposado
- | Bourbon Whisky: Buffalo Trace
- | Scotch Whisky: Bowmore 12 YO
- | Cognac: Courvoisier VS

## Wines

- | Imported white and red

## Beers

- | Heineken
- | Corona
- | Tsing Tao

## Toast

- | Prosecco

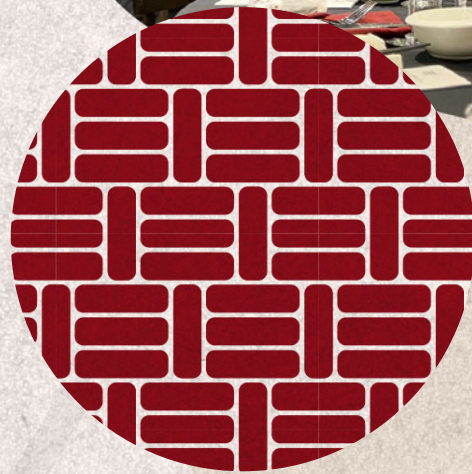
## Included:

- | Soft drinks
- | Tea
- | Juices
- | Water bottle



# Our Rooms

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**MA**  
CHINESE CUISINE

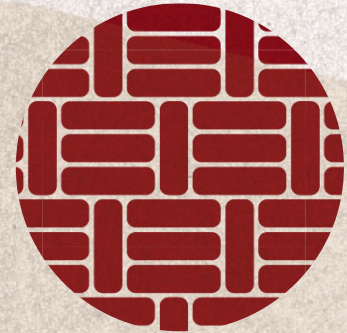


# The Jade Room

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## Maximum Capacity

- | Sit down event:  
**70 guests**
- | Cocktail style event:  
**90 guests**





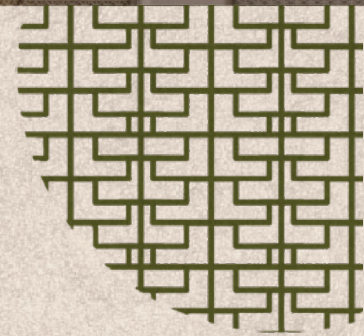


# The Lotus Room

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## Maximum Capacity

- | Sit down event: 20 guests
- | Cocktail style: 30 guests





# Jade & Lotus Rooms

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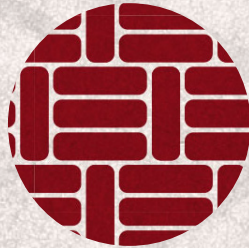
## Maximum Capacity

| Sit down event:

**100 guests**

| Cocktail style event:

**120 guests**







# Restaurant Buyout

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## Maximum Capacity

| Sit down or cocktail style event: 175 guests





# Policies and Procedures

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## **Contract:**

Each event is issued a function contract and event sheet which outlines the minimum adult guest guarantee, menu, rental charges, service charges and terms and conditions. This must be signed by the individuals noted on the agreement and returned to Ma Chinese Cuisine within 72 hours.

*An 18% gratuity fee will be applied to the final bill.*

## **Deposit:**

There is a 20% deposit due upon signing of the contract. Any items which are added to the function contract after the initial booking, must be confirmed in writing by the event organizer to Ma Chinese Cuisine and will be added to the final bill.

Thank you for choosing  
Ma Chinese Cuisine for  
your next event.

For any inquiries, please contact  
[catering@windgroupinc.com](mailto:catering@windgroupinc.com).

