



THE WEDDING FACTORY AT ICCM

EXCLUSIVE WEDDING VENUE ON THE NIAGARA ESCARPMENT WITH STUNNING SCENERY FOR YOUR CEREMONY AND RECEPTION.

*Happy wedding stories
are what we do*

ITALIAN CULTURAL CENTRE OF MILTON
104 TREMAINE RD, MILTON, ON L9T 2W9
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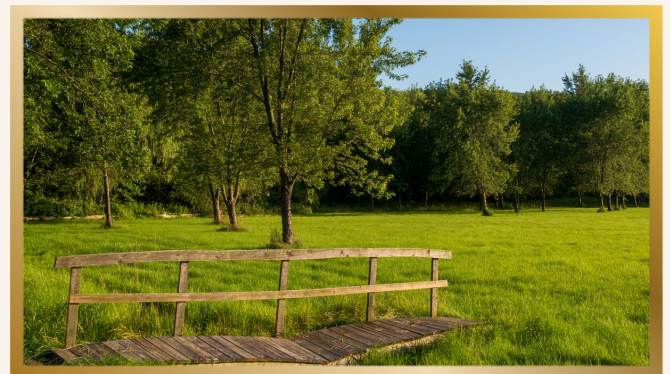
THE WEDDING FACTORY AT ICCM

ALL INCLUSIVE WEDDING VENUE FOR YOUR ROMANTIC
OUTDOOR CEREMONY ON THE NIAGARA ESCARPMENT
IN MILTON FEATURING OUTDOOR PATIO FOR COCKTAILS,
INDOOR BANQUET HALL FOR DINING AND BRIDAL SUITE.

ALL INCLUSIVE WEDDING PACKAGE

BUFFET MENU AT \$135.00 PER PERSON OR PLATED SERVICE AT \$159.00 PER PERSON
WITH INCLUSIONS LISTED BELOW:

- HOT & COLD APPETIZERS AND CHAMPAGNE TOAST
 - LATE NIGHT TABLE WITH CAKE CUTTING
 - FULL-SERVICE BAR AREA WITH STAFF
 - OUTDOOR CEREMONY ARBOUR AND WHITE GUEST CHAIRS (MAY-OCTOBER)
 - POTTING BARN, SWEETHEART BRIDGE AND PROPERTY FOR WEDDING PHOTOGRAPHY
 - OUTDOOR PATIO WITH PICNIC TABLES FOR COCKTAILS (MAY-OCTOBER)
 - BRIDAL SUITE FOR WITH VANITIES AND LOUNGE AREA
 - ON-SITE DAY OF WEDDING COORDINATOR
 - INDOOR RECEPTION DECOR FEATURING SWEETHEART TABLE RUSTIC BACKDROP
 - ROUND GUEST TABLES WITH RUSTIC CENTREPIECE AND WHITE TABLE LINENS
 - TABLEWARE, GLASSWARE AND CUTLERY FOR RECEPTION TABLES
 - BLACK CHAIRS WITH WHITE CHAIR COVERS
 - PROJECTOR AND SCREEN FOR VIDEOS
 - INDOOR HEAT/AIR CONDITIONING
 - ACCESSIBLE WASHROOMS AND DOORS
 - SET-UP AND TEAR DOWN BY VENUE STAFF
 - FREE PARKING FOR GUESTS
 - DJ SERVICES BY BOOM ENTERTAINMENT
 - ENGAGEMENT PHOTO ONSITE WITH MIKE STREETER PHOTOGRAPHY
- (GRATUITIES AND TAXES NOT INCLUDED)



THE WEDDING FACTORY AT ICCM MENU OPTIONS

ESCARPMENT PACKAGE-BUFFET: (SAMPLE MENU)

(OTHER CUISINE/VEGETARIAN OPTIONS AVAILABLE UPON REQUEST)

-HOT & COLD APPETIZERS FOR COCKTAIL HOUR

-BUFFET DINNER FEATURING:

GARDEN SALAD WITH BALSAMIC VINAIGRETTE

PENNE PASTA WITH TOMATO BASIL SAUCE

GRILLED CHICKEN SUPREME AND SLOW ROASTED ANGUS BEEF

ROASTED YUKON POTATOES, SEASONAL VEGETABLES AND ASSORTED PASTRIES.

-LATE NIGHT TABLE WITH FRUIT, COFFEE, TEA AND CAKE CUTTING

-7 HOUR CONSUMPTION HOST BAR OR CASH BAR (ALCOHOL/SOFT DRINKS NOT INCLUDED)

(TAXES AND GRATUTIES NOT INCLUDED)



NIAGARA PACKAGE-PLATED: (SAMPLE MENU)

(OTHER CUISINE/VEGETARIAN OPTIONS AVAILABLE UPON REQUEST)

-HOT & COLD APPETIZERS FOR COCKTAIL HOUR

-4 COURSE PLATED DINNER WITH SALAD, PASTA, MAIN COURSE AND DESSERT

CHOICE OF GARDEN SALAD WITH HONEY DIJON VINAIGRETTE OR PORTOBELLO INSALATA & GOAT CHEESE OR LEAVES OF ROMAINE WITH HOUSE VINAIGRETTE & REGGIANO CHEESE

CHOICE OF RAVIOLI WITH KALE PESTO & BLISTERED TOMATOES OR TORTELLINI ALLA PANNA

CHOICE OF GRILLED SUPREME OF CHICKEN & LEMON-THYME JUS OR BRAISED SHORT RIB & CIPOLLINI ONION JUS OR ROASTED ATLANTIC SALMON WITH TOMATO-OLIVE CHUTNEY

-LATE NIGHT SWEET & SAVOURY TABLE WITH MINI SLIDERS AND POUTINE, FRUIT, ASSORTED PASTRIES, COFFEE, TEA AND CAKE CUTTING

-7 HOUR CONSUMPTION HOST BAR OR CASH BAR (ALCOHOL/SOFT DRINKS NOT INCLUDED)

(TAXES AND GRATUTIES NOT INCLUDED)

