

THE WEDDING FACTORY AT ICCM

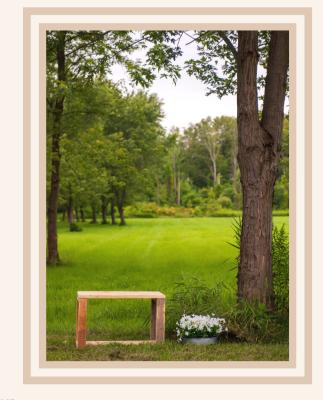
EXCLUSIVE WEDDING VENUE ON THE NIAGARA ESCARPMENT WITH STUNNING SCENERY FOR YOUR CEREMONY AND RECEPTION.

Happy wedding stories are what we do

ITALIAN CULTURAL CENTRE OF MILTON 104 TREMAINE RD, MILTON, ON L9T 2W9 EMAIL: WEDDINGS@ICCM.CA 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.

VENUE INCLUSIONS FOR WEDDINGS

- -OUTDOOR CEREMONY SPACE AND ARBOUR (MAY-OCTOBER)
- -WHITE CEREMONY GUEST CHAIRS (MAY-OCTOBER)
- -OUTDOOR POTTING BARN, SWEETHEART BRIDGE AND PROPERTY FOR PHOTOGRAPHY
- -OUTDOOR PATIO WITH PICNIC TABLES FOR COCKTAILS (MAY-OCTOBER)
- -RUSTIC WINE BARREL BACKDROP FOR HEAD TABLE
- -6'O RECTANGLE HEAD TABLE WITH RUSTIC DECOR
- -5'O ROUND GUEST TABLES WITH RUSTIC CENTREPIECE
- -TABLEWARE, GLASSWARE AND CUTLERY FOR RECEPTION TABLES
- -WHITE TABLE LINENS AND WHITE NAPKINS
- -BLACK CHAIRS WITH WHITE CHAIR COVERS
- -PROJECTOR AND SCREEN FOR VIDEOS
- -VENUE HAS INDOOR HEAT/AIR CONDITIONING
- -ACCESSIBLE WASHROOMS AND DOORS
- -SET-UP AND TEAR DOWN BY VENUE
- -FREE PARKING FOR GUESTS
- -ON-SITE DAY OF WEDDING COORDINATOR
- -BRIDAL SUITE WITH VANITIES AND LOUNGE
- -DJ SERVICES BY BOOM ENTERTAINMENT
- -FULL-SERVICE BAR AREA WITH STAFF
- -CHOICE OF BUFFET OR PLATED MENU SERVICE
- -CHAMPAGNE TOAST AND A 3-TIER WEDDING CAKE
- -ENGAGEMENT PHOTO ONSITE WITH MIKE STREETER PHOTOGRAPHY



THE WEDDING FACTORY AT ICCM MENU OPTIONS



ESCARPMENT PACKAGE-BUFFET:

\$135.00 PER PERSON (GRATUTIES AND TAXES NOT INCLUDED)

- -HOT & COLD APPETIZERS FOR COCKTAIL HOUR
- -BUFFET FEATURING GARDEN SALAD WITH BALSAMIC VINAIGRETTE, PENNE PASTA WITH TOMATO BASIL SAUCE, GRILLED CHICKEN SUPREME, 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)

NIAGARA PACKAGE-PLATED:

\$159.00 PER PERSON (GRATUTIES AND TAXES NOT INCLUDED)

- -HOT & COLD APPETIZERS FOR COCKTAIL HOUR
- -4 COURSE PLATED DINNER WITH CHOICE OF SALAD, PASTA, MAIN AND DESSERT SALAD CHOICE:
- GARDEN SALAD WITH HONEY DIJON VINAIGRETTE OR LEAVES OF ROMAINE WITH HOUSE

 MADE VINAIGRETTE AND REGGIANO CHEESE OR PORTOBELLO INSALATA WITH GOAT CHEESE

 PASTA CHOICE OF:
- RAVIOLI WITH KALE PESTO AND BLISTERED TOMATOES OR TORTELLINI ALLA PANNA MAIN CHOICE OF:
- GRILLED SUPREME OF CHICKEN WITH LEMON-THYME JUS OR BRAISED SHORT RIB WITH CIPOLLINI ONION JUS OR ROASTED ATLANTIC SALMON WITH TOMATO-OLIVE CHUTNEY -LATE NIGHT SWEET & SAVOURY TABLE WITH MINI SLIDERS & POUTINE, FRUIT, PASTRIES, CAKE CUTTING AND COFFEE, TEA
- -7 HOUR CONSUMPTION HOST BAR OR CASH BAR (ALCOHOL/SOFT DRINKS NOT INCLUDED)

