



THE BRIARS
Another world on Lake Simcoe

Wedding Package 2015



Wedding Package Pricing

3 Course Menu - \$138

Choice of 1:

Soup, salad or hot appetizer + Entrée + Dessert

4 Course Menu - \$148

Choice of 2

Soup, salad or hot appetizer + Entrée + Dessert

Enhancements & Upgrades

Choice of 2 entrées add \$5 per person

This option does not apply to combination plates; these are marked with an asterisk

Add a pasta or risotto course, use prices provided

All Prices Include 15% Resort Service and are subject to 13% HST

** Lower or reduced numbers below the minimum*

creates a surcharge

Wedding BBQ Dinner \$138

(for 60-125 people) *

Winter Season from \$85

Please contact Alexis for complete Winter Wedding package details.

Your Package includes the following...

BANQUET ROOM

With tables, chairs, white linens, white chair covers, white napkins, white china, silverware and glassware.

WEDDING CAKE PLATE SERVICE

COFFEE AND TEA

OPEN HOST BAR - OPTIONS

5 Hour: Domestic beer, premium liquor, wine

4 Hour Deluxe: Imported & domestic beer, premium liquor & wine

CHAMPAGNE FOR TOAST & FRUIT PUNCH

Following the ceremony

LATE NIGHT SNACK

Grilled pizza style flat breads, petit fours

PRE-DINNER HORS D'OEUVRES

Hot and Cold 3 per person

2 BOTTLES OF HOUSE WINE

for each table during dinner

FULL OUTSIDE VENDOR CONTACT LIST



Our wedding gift to our Bride & Groom:

Wedding Night Accommodations

plus 1st Year Anniversary Night Stay with 3 meals



Menu Options

Offered in the Great Hall & Jalna

SOUPS

Roasted Tomato Soup

Pesto olive oil

Mushroom Bisque

Truffle cream

Red pepper and fennel soup

Parsley cream

Butternut Squash puree

Roasted pear and maple relish with lime

White Bean soup with Parma ham

Tomato and basil relish

HOT APPETIZERS

Baked Brie and Prosciutto

Arugula and tomato salad, shallot and Dijon vinaigrette

Leek and Parmesan tart

Tomato chutney, spinach and red onion salad, white balsamic dressing

Baked wild mushroom and goat cheese in Phyllo

Asparagus, Roma tomato sauce

SALADS

Feta and tomato salad

Cucumber, gaeta olives, crisp romaine, herb dressing, popcorn seedlings, garlic crisp

Hearts of Romaine and Treviso

Crisp pancetta, foccacia croute, creamy horseradish and garlic dressing

Spinach and Arugula salad

Tossed with toasted pecans, oranges, red onions, poppy seed dressing and aged Ontario Cheddar

Sweet and bitter Greens

Pickled beets, candied fennel, pumpkin seeds, Dijon and honey dressing, parsnip chips

Tomato and cherry bocconcini salad

Crimini mushrooms and onions, roasted garlic & sundried tomato dressing, poppy seed flat bread

Heart of Boston

Apple and celery root mixed with walnuts, creamy shallot and parsley dressing

Chilled Shrimp

Tomato and cucumber cous cous salad, frisee, lemon honey, Dijon dressing



Menu Options

Continued...

ENTRÉES

(choice of 2 is an extra cost)

* Duo of grilled beef tenderloin & thyme roasted chicken breast

Caramelized onion mash, fine green beans and sweet peppers, red wine reduction

Grilled boneless half chicken

Roasted garlic mash, fine green beans and maple glazed carrots, rosemary jus

Pan seared salmon filet

Wilted spinach, candied beets and fennel, fingerling potatoes, tarragon butter

Roast Striploin of beef

English cut, herb mash, broccoli, grilled peppers, Yorkshire pudding, Peppercorn jus

Baked chicken in Phyllo

Filled with tomato, goat cheese and basil, boiled potatoes, snow peas and grilled peppers, roasted garlic jus

Crisp chicken breast

Herb roasted potatoes, green and yellow beans with tomato and shallots, mushroom sauce

Herb roasted beef tenderloin

Buttermilk mash, fine green beans and sweet peppers, shallot and thyme jus

Baked chicken breast

Filled with Asiago, spinach and mushrooms, herb roasted potatoes, honey carrots, green and yellow beans, tomato confit

Pan seared halibut filet

Crisp potato, prosciutto and asparagus, lemon butter

* Grilled filet of beef tenderloin and shrimp

Speck roesti, asparagus and cherry tomato, horseradish and chive beurre blanc

Sauteed shrimp and scallops

Sweep pea risotto, snow peas and fennel with spinach, white wine reduction

PASTA COURSE

(Extra Cost)

Butternut Squash Ravioli

Braised leek cream, sauteed spinach and Arugula **\$12**

Penne with a Roma tomato sauce

Julienne vegetables with fresh basil, Parmesan **\$11**

Mushroom cannelloni

Filled with ricotta and spinach, braised leeks, tomato and onion chutney **\$13**

Fettuccine with beef tenderloin

Snow peas, tomato, leeks and shallots, chipotle cream **\$14**

Fusilli and shrimp with P.E.I mussels

Fennel cream, arugula and sweet peppers **\$15**

Mushroom risotto

Duck confit, wild rice, wilted spinach, thyme jus **\$15**

Tomato and sweet pea risotto

Parmesan and basil **\$15**

Linguine with smoked chicken

Tomato sauce, Asiago and snow peas **\$11**

DESSERTS

Tiramisu Mousse

Served in a Phyllo cup, coffee cream, chocolate sauce

Warm chocolate molten cake

Raspberry ice and berries

Banana and mascarpone vanilla tart

Caramel ice cream, mango coulis

Raspberry and honey crème brulee

Macadamia nut and chocolate biscotti

Chocolate and orange

Shortbread cookie, strawberry chutney, mint cream

Warm white chocolate cheesecake

Wrapped in Phyllo, trio of fruit coulis, berries and mint

Baked apple and almond tart

Oatmeal crisp, Tahitian vanilla ice cream, strawberries

Chocolate and raspberry tartufo

Shortbread cookie, cinnamon chocolate fudge



Wedding BBQ Dinner

Same price point as our three course package menu.

OFFERED ONLY IN OUR SUMMER HOUSE.

Field greens

with tomatoes and cucumbers,
Dijon honey dressing

Orzo and sweet pepper salad

with spinach and feta

Crisp vegetables

with pickles and olives

Tomatoes

with red onions, roasted garlic
and basil

Hummus

with pita and Naan

Assorted breads

Chipotle BBQ chicken breast

10 oz Rib Eye Steak
truffle butter

Tarragon and lime salmon filet

Pork back ribs
honey garlic sauce

Five spice marinated shrimp
brochettes

Baked Potato

Corn on the Cob

Seasonal vegetable ratatouille

Chocolate torte

Sliced seasonal fruit platters

Seasonal pie
with fresh cream

Cheesecake
with coulis

Late Evening Buffet Station
Grilled pizza style flat breads,
Petit fours

Wedding Cake plated service

Coffee & Tea



Extra Points for Consideration

Decorating

- Decorating is done by you or your own decorator on the day of the event. Decorating done by Briars Staff will be at an additional charge, starting at \$500.

Food, Drinks & Wedding Cake

- Wedding Cake delivery must be on the day of the event as we do not have the extra refrigerated storage space prior to the day.
- We do not allow any outside Catering, Food or Alcohol to be brought into the Banquet areas or our Dining Rooms.
- Extended Bar hours for Cocktails or Dinner may be arranged at \$9 per person, on a Cash Bar basis or through a Ticket System.
- Hors d'oeuvres are a wide variety selected by our Chef.
- On our menu, starters and appetizers are categorized for easy identification: soups, salads or hot appetizers.
- New Combination Entrée plates are now offered at regular package price.
- Vegetarian & Vegan options are offered at no extra cost.
- The Pasta course can be added to enhance your package.

**All enhancements to the package are additional costs.*





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www.briars.ca