



## *Wedding Package*

***HORS D'OEUVRES***

***ANTIPASTO PLATTER***

***GOURMET DINNER***

***SAVORY STATION***

***PREMIUM OPEN BAR (6H)***

***SOFT DRINK & JUICE***

***PREMIUM TABLE LINENS***

***HEAD TABLE***

***LOUIS CHAIRS***

***AMBIENT LIGHTING***

***INTELLIGENT LIGHTING***

***VENUE (UP TO 7H)***

***SATURDAYS - 8500\$ + 13% HST***

***SUNDAYS - 7500\$ + 13% HST***

***FRIDAYS - 7000\$ + 13% HST***

***OFF SEASON (JANUARY-APRIL) -10% OFF***

***SEE SAMPLE MENU***

***SERVICE CHARGE MAY APPLY***

***BASED ON 35 GUEST - MINIMUM SPENT***

***GUESTS OVER MINIMUM - 185\$ PER PERSON***





## Menu

### Antipasto Platter

*Prosciutto & Salami, Marinated Mushrooms, Grilled Red & Yellow Peppers, Asparagus, Grilled Zucchini, Bocconcini & Olives*

### Salad

*Spring Mix with Balsamic Vinaigrette & Roasted Almonds*

### Pasta

*Penne in Rose Sauce with Roasted Bacon & Onions*

### Main Course

(choice of one)

*AAA Grilled Beef Strip Loin with red wine sauce*

*Baked Salmon Fillet with white lemon sauce*

*Eggplant Parmigiana (vegetarian)*

*Grilled & Baked Chicken Breast with white wine sauce*

*Main course is served with  
Oven roasted parisian potatoes & assorted steamed vegetables*

*Dinner Rolls with Creamery Butter*

### Dessert

*Coffee & Tea*

