



# 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*