



The COAST

Luxury Lifestyle Experience

WEDDING EVENT PACKAGES

Coast Rental

Coast European Catering Menu

Our expert chefs will tailor your menu and craft each dish with meticulous care to make your wedding meal unforgettable. Whether you opt for an elegant eight-course plated dinner or a beautifully arranged buffet, our chefs design unique wedding feasts that are sure to delight and impress your guests.

***All our packages include open bar.**

DELUXE OPEN BAR: Upgrade to LOUIS XIV Bar for **additional \$15 per person.**

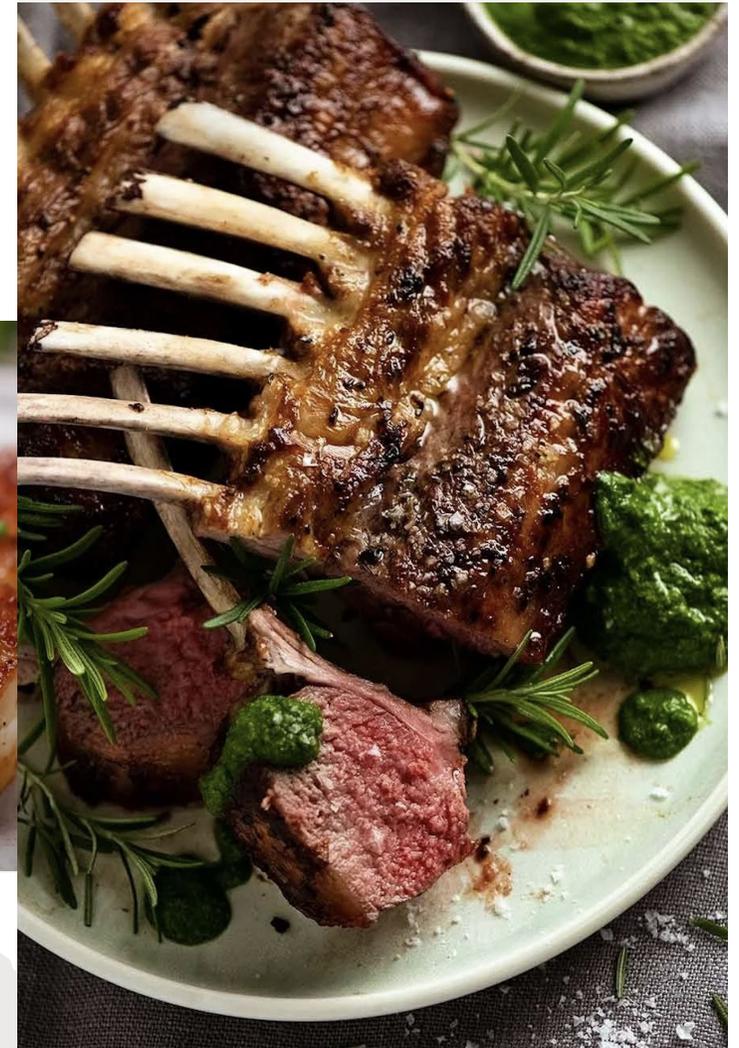
See Bar Packages for the full list of options.

INCLUDED IN PACKAGES:

Complimentary Wedding Cake Cutting Coffee & Tea Service Full Waitstaff, Captain & Maitre'D Service Signature Linens & Table Settings Stage Risers & Podium In-House Menu & Itinerary Coordination

* Coat Check available upon request.

Additional fee may apply. *Please note that package pricing and offerings are subject to change without prior notice. Long Weekend and Statutory Holiday Fridays and Sundays are priced as Saturdays. Long Weekend and Statutory Holiday Mondays are priced as Sundays. We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.



BAR PACKAGES

DELUXE BAR

Includes Soft Drinks, Juices, Bottled Flat & Sparkling Water, Coffee, Tea & Espresso.

WINE

Niagara VQA Red Wine Niagara VQA White Wine

LIQUOR

Vodka Whiskey

Scotch Rum

Gin Rye

BEER

Alexander Keiths Bud Light Budweiser Labbatt 50 Ale Mill St. Organic

LIQUEUR

Amaretto Amaro Averna Baileys

Blue Curaçao Campari Cinzano

Cognac

Crème de Banane Crème de Cacao Dubonnet Frangelico Grappa

Kahlúa

Peach Schnapps Sambuca

Triple Sec Vermouth

LOUIS XIV BAR

Enjoy everything from our Deluxe Bar package, with special upgraded items for an elevated experience.

LIQUEUR

Courvoisier VS Grand Marnier Grappa HpnotiQ Jägermeister

LIQUOR

Grey Goose Vodka Crown Royale Johnnie Walker Black Johnnie Walker Red Glenlivet Single Malt

Havana Club Ungava Gin Canadian Club Brandy

BEER

Corona Stella Artois



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BAR PACKAGES

WINE & BEER BAR

Includes Soft Drinks, Tea & Espresso. Wine & Beer will be served by waiters to tables.

WINE

Niagara VQA Red Wine Niagara VQA White Wine

BEER

Alexander Keiths Bud Light Budweiser
Labatt 50 Ale Mill St. Organic

SOCIAL BAR

Includes Red and White Wine, Prosecco, Aperol, Soft Drinks, Juices, Tea, Coffee & Espresso. One bottle of Niagara VQA Red Wine & Niagara VQA White Wine will be placed on tables.

IMPORTED BEER

Corona, Stella Artois

INDIVIDUAL ADD-ONS

Hennessy VS Casamigos Reposado Casamigos Blanco Courvoisier VS
Johnnie Walker Black Chivas Regal 12 Year Old Scotch Whiskey

Specific individual liquor add-ons available at special request. Additional fee may apply

CHAMPAGNE

TOAST

CORKAGE BAR HOST

BAR

SALE BAR



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PACKAGE 1

Breadbasket

Choice of 1st course:

California Salad

Choice of 1 Pastas: (Choose 1 for entire party)

Penne al Sugo/Vodka

Rigatoni al Sugo/Vodka

Choose 1 Entrée: (Choose 1 for entire party)

Chicken Supreme

Italian Sausages

Chicken Parmigiana

Potatoes & Vegetables

Choose 1 Dessert (Choose for entire party):

Sicilian Cannoli (2 per person)

Freshly Baked Chocolate Chip Cookies (2 per person)

Nut Free Chocolate Brownie

PACKAGE 2

When choosing items, it is for the entire party.

Breadbasket

Choice of 1st course:

- California Salad
- Caesar Salad
- Greek Salad

Choice of 2 Pastas:

- Penne al Sugo/Vodka
- Rigatoni al Sugo/Vodka
- Tortellini stuffed with Ricotta and Spinach alla Panna/Sugo/Vodka

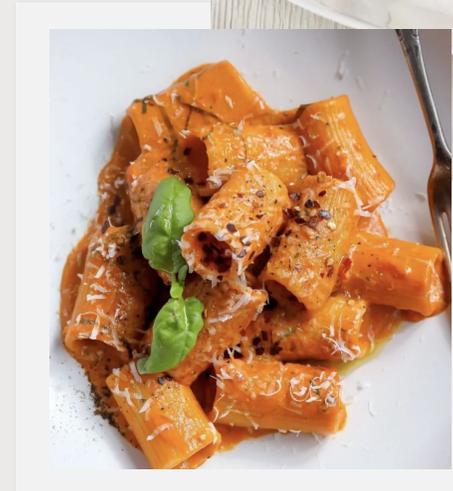
Choice of 1 Entrée:

- Chicken Supreme
- Stuffed Chicken Supreme with Asiago and Spinach
- Italian Sausages
- Chicken Parmigiana
- Veal Parmigiana

Potatoes & Vegetables

Choice 1 Dessert:

- Assorted Pastries (Centre Table or Station) Approx. 3 per person
- Fresh Fruit Station





PACKAGE 3

When choosing items, it is for the entire party

Specialty Artisan Breadbasket

Choice of 1st Course:

- California Salad
- Caesar Salad
- Greek Salad
- Antipasto Italiano (Parmigiano, Bocconcini, Salami, Prosciutto, Olives and Focaccia)
- Antipasto Primavera (Grilled Red Peppers, Grilled Eggplant, Grilled Zucchini and Focaccia)

Choice of 2 Pastas/Risotto:

- Penne al Sugo/Vodka
- Rigatoni al Sugo/Vodka
- Tortellini stuffed with Ricotta and Spinach alla Panna/Sugo/Vodka
- Agnelotti stuffed with Butternut Squash alla Panna/Sugo/Vodka
- Ravioli stuffed with Ricotta and Spinach alla Panna/Sugo/Vodka
- Risotto Funghi
- Risotto Asaparagus

Choice of Entrée:

- Chicken Supreme & 1 Jumbo Shrimp
- Stuffed Chicken Supreme with Asiago and Spinach & 1 Jumbo Shrimp
- Italian Sausages & 1 Jumbo Shrimp
- Chicken Parmigiana & 1 Jumbo Shrimp
- Veal Parmigiana & 1 Jumbo Shrimp
- Quarter Roast Chicken & 1 Jumbo Shrimp
- Roast Beef & 1 Jumbo Shrimp

Potatoes & Vegetables

Choice of 1 Dessert:

- Assorted Pastries (Centre Table or Station) Approx. 3 per person
- Fresh Fruit (Centre Table or Station)
- New York Cheesecake



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