WEDDING PACKAGE

INCLUDES

Banquet room to accommodate all guests

All glassware, plates, cutlery, and tables required

Beige tablecloths, white napkins, and chair covers

Votive candles on the tables

Raised head table, microphone, and podium

Stained hardwood dance floor

Personalized menu cards

Customized reservation link for overnight guests

Complementary banquet room for rehearsal, bridal shower, or brunch

Luxurious executive suite for the night of the wedding

A cocktail reception featuring a mimosa bar and passed hors d'oeuvres (45 minutes)

Three-course plated dinner with a glass of house wine per person

Late-night theme reception (choice of 1: poutine, taco, or pizza bar) \$138 per person plus HST and gratuity



ADDITIONAL INFORMATION

This package is based on a minimum of 50 people

Dates and specific banquet rooms are based on availability

All pricing is subject to tax and gratuities

Socan and Resound fees will be applied to the final invoice

Wine included in the package is the house wine, preferred wine can be requested (may be additional costs)

Buffet dinner is also available if preferred

Host and cash bar options are available

Menu tasting is available once the contract has been signed

There are additional charges if the function goes beyond 12 midnight

UPGRADES

Extra course for dinner: \$10 onwards

Premium upgrade for appetizer or dessert: From \$10 onwards

Premium upgrade for entree: From \$12 onwards

Live station available for cocktail reception or evening reception Ask for details if interested



MENU

APPETZIER

Choice of one:

Caprese Salad - tomato, bocconcini, fresh basil

Wild Mushroom Bisque - with truffle oil and chives

Caesar Salad - romaine, shaved parmesan, herb crouton

Antipasto Salad - roasted vegetables and figs with balsamic glaze

ENTRÉE

Choice of one:

Lemon Herb Crusted Chicken Breast - natural jus

Atlantic Salmon - with gremolata crust

Alberta Beef AAA 8oz Striploin - port wine jus

Mushroom Ravioli - arugula pesto, shaved parmesan

DESSERT

Choice of one:

Classic Vanilla New York Cheesecake - strawberry compote

Volcano Chocolate Cake - caramel sauce

Tiramisu - with lemon cream sauce

Assortment of Desserts - mini cakes, tarts, and french pastries



