



Intimate WEDDING PACKAGE



INCLUSIONS

Reception Venue for Dinner

Chef's Choice Hors d'Oeuvres
(3 Pieces Per Person)

Fruit Punch

Pre-Fixe 4 Course Gourmet Dinner
Custom options available

Cellar Selection Wine Served with Dinner
(3 Bottles Per Table of 10)

Complimentary Parking

\$128 Per Person
(25 to 100 Guests)
13% HST and 18% Service Charge

Indoor Ceremony Room
+ \$800 Plus HST

Outdoor Zen Garden Ceremony
+ \$1500 Plus HST

*If you have any questions, feel free to reach out to us anytime!
We look forward to hearing from you.*

1ST COURSE

Baby Arugula Salad
*Red Wine Poached Pear, Spiced Pecan,
Dried Cranberries, Carrot Strings,
Honey & Cider Vinaigrette*

2ND COURSE

(Choice of One)
Butternut Squash Soup
*Honey Roasted Butternut Squash,
Honey Crisp Apple, Pumpkin Seeds*
or
Risotto
*Carnaroli Rice, Mushroom, Parmesan,
Black Truffle, Egg Yolk*

3RD COURSE

(Choice of One)
Salmon
*Celeriac, Swiss Chard, Potato,
Bean Salsa*
or
Chicken
*Ontario Chicken, Leek & Spinach,
Potato Gratin, Grainy Mustard*
or
Beef Tenderloin
*Green Asparagus, Buttermilk Potato Mash,
Port Jus
Upgrade to Lamb / \$8
Make It a Duo / Starting at \$10*

4TH COURSE

Mille Feuille
*Pineapple & Passion Fruit Mille-Feuille,
Exotic Berries, Mango Sauce*