



## *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