

Kortright EVENTSPACE

On-Site Ceremony Package

Ceremony with Reception On-Site to Follow

\$995.00 + 13% Tax

Ceremony Only (Reception Off-Site)

12:00pm or 1:00pm Ceremony Service Time

Available on Saturday's & Sunday's Only

\$1,295.00 + 13% Tax

Ceremony Fee Includes:

- * Rental of the Ceremony Site for One Hour * Indoor Ceremony Back-Up Plan due to Inclement Weather
- * In-House White Folding Chairs * Signing Table * Power for Music * SOCAN License Fees
- * Photo Permit * 1 Hour Rehearsal the Week of the Wedding

Menu Reception Package

Friday, Saturday & Holiday Sunday Weddings

May – October 100 Adult Minimum Guarantee

2020 Pricing: \$152.00 Per Person + 12% Administration + 13% Tax

2021 Pricing: \$157.00 Per Person + 15% Administration + 13% Tax

Sunday Weddings

May – October 80 Adult Minimum Guarantee

2020 Pricing: \$148.00 Per Person + 12% Administration + 13% Tax

2021 Pricing: \$153.00 Per Person + 15% Administration + 13% Tax

Friday, Saturday & Sunday Weddings

November – April 80 Adult Minimum Guarantee

2020 Pricing: \$138.00 Per Person + 12% Administration + 13% Tax

2021 Pricing: \$143.00 Per Person + 15% Administration + 13% Tax

Forest Gallery Rental Fee Waived

What Your Reception Package Includes:

- * Exclusive Use of the Facility (evening receptions only) * Room Rental Fee for Reception (Glass House & Main Hall)
- * In-House Tables & Chairs * Cutlery, Glass Wear and Plateware * Set-Up & Cleaning Fees * Catering byPeterandPauls.com
- * Cake Cutting * Bar Service with Wine on the Tables with Dinner * Sparkling Toast * Wait Staff & Bartenders
- * Ivory, White, Pewter Grey and Black Table Linens & Napkins

Pricing Subject to Change without Notice



Revised January 21st, 2020 by Diane Kolodziej

Additional Fees & Rentals

Forest Gallery Rental (Optional)

Room Rental Fee: \$800.00 + 13% Tax

- Available to host the client's cocktail reception, dinner reception or indoor ceremony
- Once the space is reserved it may not be cancelled

Security Fee (Mandatory)

We take the safety of our clients and their guests very seriously. Kortright therefore requires the presence of security personnel on-site during an event in progress. The associated charges will be billed on the client's final invoice. Kortright furthermore reserves the right to, at its full discretion, request additional security and/or off-duty police supervision to be contracted at the convener(s) expense for an event.

Security Fee for a 5 Hour Event or Less: \$150 + 13% Tax (based on 1 security guard)

Security Fee for a 5.5 Hour Event or Greater: \$200 + 13% Tax (based on 1 security guard)

Chair Rentals (Optional)

Chiavari Chair Rentals \$4.00 each + 13% Tax (please note a \$600 pre-tax, pre-delivery order minimum will apply)

- Client to pre-select their desired chiavari chair colour and seat pad colour
- Outsourced chair rentals are not permitted from another supplier
- Upgraded chair and furniture rentals are also available. Please visit www.detailzcouture.com to view our rental collection.
- 20% delivery fee will be applicable on all orders

Cruiser Tables (Optional)

Hi-Top Cruiser Table Rentals with Linen: \$10.00 each + 13% Tax

- Client to pre-select their desired linen colour

Heaters (Optional)

Propane Heaters (6 Available): \$150.00 each + 13% Tax

Ceremony Arch (Optional)

Birch Ceremony Arch: \$150.00 + 13% Tax

Centerpiece Bases (Optional)

- Wood Centerpiece Rounds (20 Available): \$4.00 each + 13% Tax

Bistro Lighting (Optional)

String Lights over the Dance Floor (Glass House), Forest Gallery or Main Hall: \$250.00 (Per Location) + 13% Tax

- Please note the in-house lights may not be removed

Special Notes

Guest Count Minimums

The posted adult guarantee is the minimum from which the client's summary of charges will be billed. Therefore, should the client's guest count fall below the noted minimum, the minimum guarantee will be billed. Should the client exceed the posted minimum, each additional adult guest is subject to the same per person price point.

Final Numbers

The client's final guaranteed guest count is due 10 days prior to the event date to include a breakdown of the number of adults, kids (4-12), babies (3 & under) and vendors including the main entrée selection of all guests. Final billing will be generated 10 days prior to the event date based on the number breakdown submitted. The posted minimum guarantee is the bases of all charges.

If the client's numbers increase after the 10 day submission deadline (as per the client's floor plan submission and/or an additional increases thereafter), the client will be billed accordingly for the greater number. If the client's numbers decrease after the 10 day submission deadline, the client's final invoice is not subject to change.

Discounts

The following discounts will be applied if the adult booking minimum is met. Should the client fall below the minimum, the following discounts will not apply as such guests will be applied at the full adult rate.

- Children 4 – 12 years of age priced at 60% of adult price per person
Children will receive the same meal and the same portion sizes as the adult guests
Client may substitute the main course for chicken fingers and fries at the same discounted rate
Prices are per guest and subject to an administration fee and taxes
Discount only applies if the adult minimum is met
- Babies 3 & Under Complimentary (no meal)
- Vendors (DJ, Videographer, Photographer, etc.) priced at 65% of adult price per person
Vendors receive same meal and portion size as the regular guests
Up to a maximum of 6 vendors will be accepted
Prices are per guest and subject to an administration fee and taxes
Discount only applies if the adult minimum is met

Deposit & Payment Structure

20% Due Upon Booking

15% Due 8 Months Prior (post-dated cheque due at time of signing)

Final Payment Due 10 Days Prior: Bank Draft, Certified Cheque or Money Order

Kortright EVENTSPACE

Menu

*** Cocktail Reception***

Kortright Staff to circulate Butler Style an Assortment of Gourmet Hot & Cold Hors D'Oeuvres (Choice of Five):

Truffle Mac & Cheese Fritter, Heinz 57	Mini Brioche Grilled Cheese Sandwich
Vegetable Spring Rolls, Pommery Plum Sauce	Vegetarian Samosas, Mint Raita
Mushroom Duxelle, Malt Aioli, Parsnip Chip (cold selection)	Nonna's Meatball Slider, Provolone
Pulled Pork Sliders, Spice Aioli, Fried Onion	Jerk Chicken Soft Taco, Mango Salsa, Allspice Aioli
Mini "Open Face" BLT (cold selection)	Salt Cod Fritter, Romesco Sauce
Shrimp Cocktail, "Virgin Caesar" Aioli (cold selection)	Citrus Cured Salmon, Maple Crème Fraiche (cold selection)

*** Dinner Service***

Appetizer (Choice of One):

- Chevre & Arugula Salad, Roasted Beet Honey, Black Pepper Goat Cheese, Toasted Almonds, White Balsamic Vinaigrette
- Mixed Greens, Crumbled Goat Cheese, Cherry Tomatoes, Candied Pecans, Radish, Shaved Beet, Niagara Wine Vinaigrette
- Baby Spinach, Grapefruit Segments, Shaved Pecorino, Poppy Seed Brittle, Citrus Champagne Vinaigrette

Mid-Course (Choice of One):

- Fresh Herbs, Grilled Corn & Potato Chowder
- Thai Roasted Butternut Squash Soup with Coconut Milk and Caramelized Squash
- Fire Roasted Red Pepper Soup
- Pasta (Choice of One): Penne Rigate, Gemelli or Casarecce
Sauce (Choice of One):
 - Rustic Plum Tomato Basil Sauce
 - Creamy Panchetta Vodka Sauce with Fresh Herbs
 - Rose Sauce with Fresh Cream, Garden Basil and Plum Tomatoes

Duo Main Course Entrée (Choice of Two Proteins):

- 4 oz. Atlantic Salmon Filet, Pea Pesto
- 4 oz. Red Wine Braised Beef Short Ribs
- 4 oz. Herb Scented Chicken Breast, Chimichurri
- ½ "Peter & Paul's Style" Cornish Game Hen

Entrée Accompaniments:

- Chef's Choice Seasonal Vegetables
- Chef's Choice Potato

Dessert (Choice of One):

- Decadent Mousse Au Chocolat (vegan & gluten free)
- Caramel Crunch: Pecan Meringue, Buttery Caramel, Chantilly Cream
- New York Style Cheese Cake, Berry Coulis, Hazelnut Brittle
- Chocolate Brownie: Pastry Cream, Sponge Toffee, Roasted Marshmallow

Coffee / Tea

***Menu may be customized to suite your specific needs. Menu revisions of comparable value will not increase the package price. Menu items are conditional upon seasonal availability and market cost. All guests to receive the same selection per course however guests with allergies/dietary needs will be accommodated (Chef's Choice substitutions). A surcharge may apply in the event of allergy/dietary meal substitutions.

CEREMONY LOCATIONS



Forest Path
120 Guests



Cathedral of Trees
200 Guests

CEREMONY LOCATIONS



RECEPTION VENUES



Glass House
Outdoor
120 Guests



Main Hall
Indoor
150 Guests



Forest Gallery
Indoor
200 Guests

RECEPTION VENUES



2