

YOUR REHEARSAL

EACH MOMENT OF YOUR WEDDING WEEKEND IS WONDERFULLY YOU, BEGINNING WITH YOUR REHEARSAL. WHETHER YOU'VE DREAMED OF A SIT-DOWN DINNER, COCKTAIL RECEPTION, OR ANYTHING IN BETWEEN, OUR PLANNERS WILL TAKE CARE OF EVERY DETAIL, SO YOU CAN ENJOY EVERY MOMENT.

REHEARSAL MENUS 2025

Menu prices listed below are per person. 25 guests minimum.

REHEARSAL PACKAGE \$100

(AB+ C or D + Desserts)

Assorted artisan bread and butter

A. ANTIPASTO and CHEESE BOARD

Selection of 5 Ontario and Canadian Cheeses, with Candied nuts, Crackers, Artisan bread, Seasonal fruit preserve, and Local Honey, Vegetable Antipasto Station consisting of eggplant, mushroom, peppers, zucchini, marinated olives, and focaccia(stationed)

B. PASTA STATION

Cheese Ravioli or Cavatappi or Tri-color Torlellini with vodka cream sauce or Chunky Marinara

C. SLIDER STATION

Trios Smoked Brisket slider, whisky BBQ sauce, Crispy Shallots Pork belly Bao, Red hot Honey, Pickled Daikon Chicken and waffle sliders, Yuzu Koshu ranch, Spiced Maple

D. STRIPLOIN CARVING STATION

Served with Ciabatta buns I Horseradish I Au jus

Fingerling with Caramelized onion I Roasted root vegetables

DESSERT

 $Chef \, selection \, of \, 5 \, types \, of \, French \, pastries$

UNION REHEARSAL DINNER \$150

(10 items)

SELECT THREE (2 pcs per person)

- Baked Spinach Phyllo | smoked tomato jam
- Vegan summer rolls | Mango Chutney
- Sun Blushed grape tomato and goat cheese crostini
- Buffalo chicken Trumpets
- · Seasonal Bruschetta
- Kalbi beef skewers
- Thai Chicken Spring roll | Sweet Chili Sauce

SELECT TWO (salads)

 Raw and Crisp – individuals of raw vegetables and bowls of crispy pita, assorted chips and dips, Hellenic Salad, Caesar Salad, Mixed green salad, shaved root vegetables, Seasonal berries, Vidal vinaigrette, Mediterranean Pasta salad, Red skin potato salad, Tomato and bocconcini Salad, Glass noodle salad with sweet peppers and cilantro, Grilled zucchini, Shitake, Raisin cous cous salad

SELECT TWO (mains)

BBQ Cornish Hens, Maple Dijon Chicken Breast,
 Shawarma spices marinated chicken skewers, Barbeque
 Beef Brisket, Grilled Lemon herb Salmon

SELECT TWO (starches / vegetables)

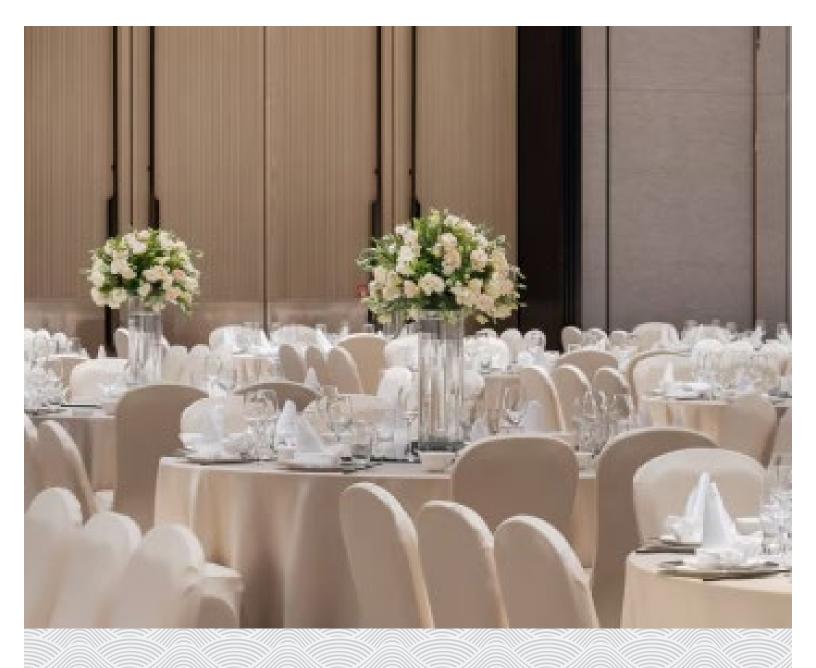
 Roasted Tri-color potatoes, Maple roasted root vegetables, Rosemary fingerling potato, Heritage grain, and dry fruit pilaf, Citrus thyme Fennel risotto, Baked Broccoli and Cauliflower with cheese, cinnamon-baked yam and Acorn Squash, lemon grass jasmine rice

SELECT ONE (pasta/paella)

 Quinoa vegetable paella, tofu and vegetable stir fry, Spinach and ricotta cannelloni, Eggplant and parmesan, Cheese ravioli Caprese

DESSERT

Chef's selection of Assorted Dessert Pastries (5 types of assorted/seasonal)



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS.

ALLOW US TO TAKE CARE OF VALET PARKING, PRIVATE PRE-RECEPTION AREAS,

SPECIALTY LINENS AND EXPERTLY DESIGNED PLACE CARDS

SO THAT YOU CAN FOCUS ON MAKING MEMORIES.

GENERAL INFORMATION

- Ceremony rehearsals and rehearsal dinners may be arranged with your event manager.
- The hotel has limited storage capacity and is not in a
 position to accept delivery of flowers or wedding cakes prior
 to the day of the event.
- The hotel does not set up or tear down vendors products (flowers, chair covers, back drops, up lighting etc.)
- All equipment and décor must be dismantled and removed no later than 1 hour after the end time of the function by the vendor or client. If this is not completed there would be a \$350 labour fee, based on availability of the function space.
- Coloured linen may be rented if desired at 30% mark up.

MENU TASTING

A menu tasting is complimentary for the bride & groom for weddings of over 80 quests.

SERVICE CHARGE & SALES TAX

All contracted food and beverage and AV services are subject to the following fees and each fee is subject to HST (Tax), currently at a rate of 13%:

- ☐ All food and beverage items are subject to a service charge of 15.00%, this amount is distributed to all servers and related service personnel involved with the event.
- ☐ All food and beverage items are subject to an Administrative and Facility Fee in the amount of 5.00%.
- All meeting room rental items are subject to a Facility
 Fee of 20%The Administrative and Facility Fee is used to
 cover the cost of equipment, heat, light, power, and
 other expenses related to the overall use of the facilities.
- The Administrative & Facility Fee is not a tip or gratuity for services provided by employees, and no part of the Administrative and Facility Fee is distributed to personnel.

