



2026-2027 Wedding Package Menus

(The price listed next to the entrée is for the full wedding package (including Cocktail Time, Bar and 3 Course Dinner))

Starters: (to add a second starter, Add \$7.00 to the Full Package Price)

- **Caesar Salad**, with Croutons, Parmesan Cheese & Bacon Bits.
- **Kale Salad**, with Pumpkin Seeds, Craisins, and Coleslaw Mix (Vegetarian & Vegan)
- **Leek & Potato Soup** (Vegetarian)
- **Bacon Corn Chowder**
- **Creamy Butternut Squash Soup** (Vegetarian)
- **Penne with Bacon ala Vodka**
- **Butternut Squash filled Ravioli** with Brown Butter Sage Cream Sauce (vegetarian)
- **Cheese Tortellini** in an Aurora Sauce (Vegetarian)

Entrées: Price of the Full Wedding Package is determined on the entrée selected.

7 oz Roasted Chicken Breast, served with your choice of Roasted Garlic Demi Cream Sauce, Balsamic Sauce, or Tarragon Cream Sauce\$140.00

7 oz Roasted Atlantic Salmon, with choice of Dill Cream Sauce, Tarragon Cream Sauce or Mango Salsa\$150.00

Angus New York Steak, 7 oz Angus Beef roasted with choice of Red Wine Jus, Green Peppercorn Brandy Demiglace, and cooked medium to rare-medium.\$150.00

Prime Rib of Beef, with York Shire Pudding and Red Wine Demiglace.....\$160.00

Chicken & Tenderloin Combo Plate, with Choice of Red Wine Demiglace\$160.00

Vegetarian Dishes.....\$140.00

- Fried Cauliflower Bites with sauteed Peppers tossed in BBQ Sauce on a bed of Rice topped with Green Onions (vegan, Gluten Free, Vegetarian)
- Or Eggplant Parmesan Lasagna layered with Bechamel, Parmesan Cheese, Mozzarella and Tomato Sauce

All entrées served with seasonal vegetables and either roast potatoes or garlic mashed potatoes, rolls/butter

Dessert

Warm Apple Blossom

New York Cheesecake with Berry Coulis

Individual Chocolate Truffle Mousse Cake

Banana Chocolate Lava Cake (Gluten Free & Vegan)

Individual Chocolate Lava Cake

Coffee & Tea Station

All Prices are subject to applicable taxes and house service/gratuities charge.



Additional RECEPTION ENHANCEMENTS

Non-Alcoholic Mimosa (minimum 25 servings) Berry Punch & Soda.....\$3.40/serving

Build Your Own Mimosa (minimum 25 servings).....\$4.25/serving

Including Orange Juice, Berry Punch, Fruit Garnishes.

ADD: Sparkling Wine to this station, the cost of the bottles opened will be billed

Sparkling Mimosa (minimum 25 servings) ..Orange Juice & Sparkling Wine.....\$5.00/serving

Red or White Sangria (minimum 25 servings).....\$5.00/serving

Vegetable & Dip Crudite (minimum 25 servings)..... \$3.80/serving

Carrot & Celery Batons, Broccoli & Cauliflower Florets, Peppers
and Grape Tomatoes with Ranch Dip

Domestic Cheese Board (minimum 25 servings)\$6.20/serving

Smoked Cheddar, Marble Cheese, Brie, Havarti, Spiced Goats Cheese
with Berries and served with Crackers.

Fresh Fruit Presentation (minimum 25 servings).....\$5.40/serving

Sliced Pineapple, Honeydew, Cantaloupe, Mixed Berries, Grapes, Oranges
(selection of fruits may change slightly depending on market availability)

Slider Beef & Chicken Burgers (each).....\$3.50/each

Choice of hand made Chicken Sliders with a Tarragon Aioli & Sprouts
or Beef Sliders with Cheddar, Romaine & Chiopotle Aioli.

BBQ Pulled Pork Sliders (each) Topped with Coleslaw & Cheddar)\$4.50/each

Pizza Slices (minimum 10 slices)\$2.50/slice

Choice between Pepperoni and Cheese Pizza, Plain Cheese Pizza,
and Bruschetta & Feta Cheese Pizza

Premium Pizza Slices (minimum 10 slices).....\$6.00/slice

Choice between Pesto Smoked Salmon & Arugula Pizza,
Mushroom Truffle Cream Sauce Pizza, and BBQ Pulled Pork & Cheese Pizza

Build Your Own Poutine Station (minimum 25 people).....\$10.00/person Fries, Cheese

Curds, Gravy,

ADD: Bacon Bits, Green Onions, Ground Beef and Pico de Gallo. Add \$2.00 per person

2-Bite Dessert Squares (based on 3 pieces per person).....\$5.00/person

Coffee & Tea Station (per person per serving)\$3.00/person

includes Regular & Decaffeinated Coffee and Assorted Teas, Cream, Milk, Sugar & Sweetener .../2



RECEPTION ENHANCEMENTS continued...

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5 Foot Long Charcuterie Board (minimum 30 people)\$20.00/person

Includes an assortment of Cured Meats, Cheeses such as Brie, Blue, Marble, Cheddar and Goat Cheese, Spreads & Dips, Asparagus, Mushrooms, Fruits & Berries. Comes with seasoned and warmed Rolls & Crackers.

Assorted Sandwiches (based on 1 sandwich (or 4 quarters)..... \$8.50/sandwich

Includes Egg Salad on White, Chicken Salad on Brown, Tuna Salad on Rye, Ham & Swiss Cheese with Dijon and Romaine on a Ciabatta bun and Grilled Vegetarian Wraps

Passed around Hors D'oeuvres (minimum 3 dozen).....\$42.00/dozen

- Vegetable Spring Rolls; Wonton wrapped fresh Veggies fried to a golden brown.
- Coconut Shrimp; Golden crispy Coconut coated Shrimp served with a Sweet & Spicy Thai Sauce.
- Vegetable Samosa; Potato and Vegetable Stuffed and cooked to golden brown.
- Arancini Balls, Rice balls stuffed with Cheese and Tomato Sauce, breaded and baked
- Tomato, or Mushroom Bruschetta; Your choice served on a Crostini.

Premium Selection of Hors D'oeuvres (minimum 3 dozen)\$48.00/dozen

- Baked Brie Puffs, Brie Cheese wrapped in puff pastry and baked with Prosciutto
- Mini Beef Wellingtons, Beef Tenderloin and Mushroom wrapped in puff pastry
- Smoked Salmon on a Crostini, topped with Herb Cream Cheese, Arugula and Sweet Balsamic Crema
- Caprese Skewers, Cherry Tomato, Prosciutto, Basil, Bocconcini on a skewer with Balsamic Glaze
- Seared Scallop Crostini; Seared Scallop on a Crostini with Purple Slaw.

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