



2027-2028 Wedding Package Menus

(The price listed next to the entrée is for the full wedding package (including Cocktail Time, Bar and 3 Course Dinner. All prices are subject to applicable taxes & house service/gratuities charge)

Starters: (to add a second starter, Add \$8.00 to the Full Package Price)

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

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

Special Dietary such as **Vegetarian, Gluten Free, Dairy Free** etc will be accommodated.

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

Giving a Choice of Entrée to your guest

7 oz Roasted Chicken Breast , New York Steak, or Vegetarian Option.....\$154.00

Combo Plate of Beef Tenderloin, Salmon, or Vegetarian Option.....\$164.00

Prime Rib or Chicken Breast or Vegetarian Option.....\$166.00

Vegetarian Dishes

Fried Cauliflower Bites with sauteed Peppers tossed in BBQ Sauce on a bed of Rice topped with Green Onions (vegan, Gluten Free, Vegetarian)

Eggplant Parmesan Lasagna layered with Bechamel, Parmesan Cheese, Mozzarella and Tomato Sauce

Portobella Mushroom, stuffed with mildly spiced 6 bean medley, avocado & cilantro

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

Dessert

Warm Apple Blossom

Individual Chocolate Truffle Mousse Cake

Individual Chocolate Lava Cake

New York Cheesecake with Berry Coulis

Banana Chocolate Lava Cake (Gluten Free & Vegan)

Coffee & Tea at a Station



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).....	\$9.00/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 & Chipotle 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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