



Special Occasion Package

Elegantly Decorated Banquet Facility with 6-hour room rental.

Climate Controlled for your comfort and complimentary Wi-Fi

The decor package includes a selection of chair covers, a choice of floor-length table linens, and a selection of napkin colors to coordinate with your decor and color theme.

A formally dressed head table to include skirting and trim with candle decor with charger plates
Upgraded linen for receiving/gift table, and cake table complete with cake knife and server.

Antique cast iron locked mailbox for your card presentation and
an easel to display your seating chart or welcome sign.

Pre-set tables with cutlery and glassware.

Customized printed dinner menu for each of your guest tables.

A selection of centerpieces to choose from - one per guest table of 10pl (valued @ \$25 each)
6 hours of full service provided by our professional uniformed staff and certified bartender.

Complete with onsite event coordinator.

Cocktail hour to include Non-Alcoholic Punch passed, and unlimited soft drinks with

Chef's choice of passed hot & cold hors d'oeuvres upon guest's arrival.

Customized three-course plated dinner with accommodations for vegetarian/vegan upon request.

Plated dinner service includes a bottle of red and white house wine per table.

Secure Dressing room for your personal belongings

Complimentary Wi-Fi and ample parking on-site.

DINNER MENU SELECTION

Freshly baked European rolls with butter

A bottle of Red & White Wine with Dinner Service

Appetizer

Choose ONE of the following;

Seasonal Baby Greens Salad garnished with tomato and cucumber and drizzled with balsamic vinaigrette

Classic Caesar Salad served with roasted garlic croutons and shaved Parmesan

A Selection of our Chef's Soups (butternut squash, potato leek, cream of mushroom)

OR Upgrade to an Antipasto plate for \$3.45pp,

AND Add a Pasta course (penne, bowtie, tortellini, rigatoni) with a choice of our Chef's signature sauce for \$7.95pp
Menu Entrée

Choose ONE of the following with a selection of sauces:

Grilled Chicken, Veal Parmigiana, Stuffed Roasted Pork Loin,

Slow Roasted Roast au jus, or Salmon Fillet

OR Upgrade to Guest Choice starting at \$2.95pp (based on 2 options provided plus vegetarian)

All entrees are served with Chef's choice of potato and fresh seasonal vegetables.

Dessert

Choose ONE of the following;

Ice Cream Crepe, Apple Blossom, or Tiramisu

Served with fresh coffee and tea

84.95 per person

Plus 18% Service Fee and 13% HST and based on room minimums

Available for events Sunday through Friday only except in off season

Saturdays are available between October 31st through April 30th



offered at \$82.95 per person