



# *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**