



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 \$2.95 pp,

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

Entrée

Choose ONE of the following with a selection of sauces:

Grilled Chicken with choice of sauce, 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

82.95_{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 \$79.95 per person