

MAKE YOUR DAY SPECIAL

(MINIMUM 50 GUESTS)

YOUR PACKAGE INCLUDES:

- Candle lit centerpieces
- Choice of floor length white or black table linen
- Flatware, glassware, china, table napkins
- Flat and sparkling water on table with lemon and limes
- Bar service: 4 consecutive hours after dinner including domestic beer, deluxe bar rail and house wine
- Podium and microphone
- On-site event parking
- Special guestroom rate for overnight guests
- Marriott Reward Points for Bride and Groom

3 course plated from \$103.00 per person





HORS D'OEUVRES

Selection of 3

- Bruschetta
 - olive oil, onion, garlic, tomato, herbs on toasted crostini
- Miniature quiche
 - broccoli and cheddar
 - leek and chevre
 - ham and cheese
- Vegetable spring rolls
- Chef's seasonal selections

STARTERS

Choice of 1 salad or soup

Salad

- Heritage green salad with tri-colored peppers, grape tomatoes drizzled with balsamic dressing.
- Ceasar salad with romaine hearts, croutons, parmesan with Caesar vinaigrette and bacon.
- Spring mix, with berries, almonds served with a vinaigrette dressing.

Soup

- Butternut Squash and Pear (Vegan, Gluten Free)
- Tomato Bisque
- Thai Coconut Chicken Curry

MAINS

Display of assorted breads and baked rolls with butter Choice of one of the following:

Roasted Chicken

Served with smashed bake potatoes and roasted root vegetables

Slow Cooked Beef

Simmered with herb mashed potato and roasted root vegetables

Filet Salmon

Lemon butter veloute sauce, with wild rice and roasted root vegetables

UPGRADES

Hors d'Oeuvres

add \$8 per person

Miniature beef wellington Miniature grilled cheese Shrimp cocktail Chicken satay

Pasta

add \$15 per person

Penne noodle with choice of rose, alfredo, or pesto sauce

Duo

add \$18 per person

Choice of two of the mains, paired with choice of potato and roasted root vegetables

DESSERTS

Served with freshly brewed SpringHill blend coffee and selection of teas Choice of 1 of the below:

> Creme Brulé cheesecake Apple Crumble Pie

Decadent peanut butter torte (Vegan and Gluten Free)



Late Might

Add \$15.00 per person

Served with freshly brewed SpringHill blend coffee and selection of teas

- Sweet Table
 - Self-serve variety of favorite treats from gummy bears to chocolate covered pretzels.
- Dessert Bar
 - Assorted cheesecakes, brownies, and variety of cookies
- Salty Table
 - Freshly baked pretzels, mustards and dipping sauces
- Pizza
 - Pepperoni, Cheese, and Vegetarian
- Sliders
 - Mini hamburgers and condiments
- Poutine
 - Fries, gravy and cheese curds

THE BAR

1 Bartender for 1-75 guests 2 Bartenders for 76-145 guests 3 Bartenders for 146 guests and up

Deluxe Bar Rail

True Vodka True Gin True Rum Canadian Club Rye 271 Single Malt Whisky

Domestic Beer

Bud Light Canadian Coors Light

Wine

Open Smooth Red Open Smooth White

Bar service: 4 consecutive hours after dinner including domestic beer, deluxe bar rail and house wine

Bar closed during dinner, with table wine service available \$36.00 per bottle

The Hotel cannot serve alcoholic beverages to any person under the age of 19 or to any intoxicated guest.





SOCAN FEES

Socan (the society of composers, authors, and music publishers of Canada) is a not-for-profit organization that represents the performing rights of music creators and publishers. Socan is proud to play a leading role in supporting the long-term success of its members, as well as the music industry.

Through license, Socan gives businesses that use music the freedom to use any music they want, legally and ethically. Socan collects license fees from businesses coast to coast and distributes royalties to its members and peer organizations around the world. Socan also distributes royalties to its members for the use of music around the world in collaboration with its peer societies.

Socan license fee calculation: rate table/fee per event (current)

1-100 guests no dancing \$22.06 dancing \$44.13

101-300 guests no dancing \$31.72 dancing \$63.49

RESOUND FEES

Resound fees are payable by you, via this hotel, as tariffs before the copyright Board of Canada to resound music licensing company for the compensation of the usage of licensed music by artists and recording companies during our event. Fees vary by number of guests and whether there will be dancing or not in relation to your event. For more information about this mandatory tariff, please contact resound at 416-968-8870, or visit their web site at www.resound.ca

Resound license fee calculation: rate table/fee per event (current)

1-100 guests no dancing \$9.25 dancing \$18.57

101-300 guests no dancing \$13.30 dancing \$26.63

