

WEDDING PACKAGE

PACKAGE INCLUDES: OPEN STANDARD BAR (7 HOURS)
ASSORTMENT OF HOT AND COLD HORS D'OEUVRES - SELECTION OF 5 (1 HOUR)

MENU

APPETIZER OPTIONS

(Choice of One)

- Roasted Butternut Squash Soup
- Cauliflower, Leek and Fennel Soup
- Penne ala Vodka with Fried Pancetta and Chopped Basil Leaves
- Fusilli Pasta in a Creamy Pesto Sauce with Charred Cherry Tomatoes, & Shaved Parmesan
- Fiore Di Latte & Sliced Tomatoes Drizzled in an Olive Oil Infused Pesto,
- Served with Sliced Prosciutto, Grilled Zucchini Wedge and Grand Padano Parmesan
- Baby Arugula & Fennel Salad with Marinated Beets & Goat Cheese in Citrus Vinaigrette
- Crispy Vegetarian Spring Roll served w/Fresh Mango,
- Endives & Butter Lettuce Wedge topped with Mango Chutney

Appetizer Upgrades - \$3 pp

- Fried Calamari Platter per Table
- Smoked Salmon with Cocktail Shrimp, Horseradish Cream and Lime Vinaigrette

MAIN COURSES

(Choice of One)

Vegetarian/Vegan Options Available

- 8oz AAA New York Striploin served with a Chimichurri Sauce
- 5oz Beef Tenderloin topped with Roasted Shallots and Fried Pancetta & 5oz Chicken Ballantine in a sundried tomato and Amaretto Jus
- 5oz Atlantic Salmon Filet with Mango Salsa & 5oz Supreme Breast of Chicken w/Lemon Oregano
 - 7oz Filet Mignon Roasted Garlic Demi Glaze
 - 10oz French Cut Veal Chop w/Cognac Mushroom Sauce
 - 7oz Red Wine Braised Boneless Beef Short Ribs
- Rack of Lamb: 3 Double Cuts of Lamb Coated with Fresh Rosemary, Garlic and Herbs
- Jerk Chicken (De Boned) w/Coconut Rice & Breaded Basa Filet topped with a mango Salsa

Add ons

- Two Butterflied Tiger Shrimp - \$4 pp
- 4oz Rock Lobster Tail - \$8.50 pp
- Golden Fried Onion Ring - \$1.50 pp
- Individual Mixed Green w/Balsamic Vinagraitte - \$2 pp

MAIN COURSE COMPLIMENTS

Choice of One:

- Mini Red Roasted Potatoes
- Yukon Gold Mashed Potatoes
- Sweet Mashed Potatoes
- Basket of Shoestring French Fries

Choice of One:

- Asparagus & Red Peppers
- Snipped Green Beans & Fresh Snipped Carrot
- Seasonal Mixed Vegetables

DESSERT

(Choice of One)

- Warm Apple Blossom with Fresh Berries & Caramel Drizzle
- Warm Sticky Toffee Pudding with Crème Anglaise
- New York Style Cheesecake with Blueberry or Strawberry Topping
- Vanilla Crème Brule
- Molten Lava Cake with Fresh Berries sprinkled with icing Sugar
- Coconut Tart with Orange and Pineapple Toffee

DESSERT TRIO UPGRADE - \$3 pp

Choose 3 of the following items

- Warm Sticky Toffee Pudding, Blue Berry Cheesecake, Chocolate Dipped Strawberry,
- Warm Chocolate Brownie, Sicilian Canoli, Lemon Tart

FRESH FRUIT PLATTER - \$2 pp

Ask about our building Buyout Option
Additional Menu Items Are Available Upon Request



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WINTER PRICING

January to March
\$80 per person plus Tax
(min 125 Guests) Saturdays

January to March
\$80 per person plus Tax
(Min 80 guests) Fri & Sun

MID SEASON PRICING

April, May & November
\$105 per person plus Tax
(min 125 Guests) Saturdays

April, May & November
\$88 per person plus Tax
(Min 80) Fri & Sun

PRIME TIME PRICING

June to October
\$125 per person plus tax
(min 140 Guests) Saturdays

June to October
\$95 per person plus tax
(min 125 Guests) Fridays

June to October
\$88 per person plus tax
(min 80 Guests) Sunday

PACKAGE INCLUSIONS: Exclusive Private Room, Complimentary Parking, Licensed outdoor Patio, Black Chiavary Chairs, Choice of Full length Cutting Edge Linen, Dedicated Function Manager, All service Staff, Complimentary Parking , Service & Admin Fees (12%)included



RECOMMENDED MENU ADD-ONS

(per person pricing)

PASTA COURSE - \$5

(Choice of One)

if added after Appetizer Course Duo Pasta - \$8 pp

PASTA

Casarecce, Penne, Farfalle, Cheese tortellini, Agnelotti Stuffed with Ricotta Cheese & Spinach, Orecchiette, Fusilli, Rigatoni & (Wild Mushroom Risotto with Truffle Oil \$1.50 extra)

SAUCES

Tomato & Basil sauce, Rose sauce, Vodka Sauce with Pancetta, Olive Oil & Garlic w/Arugula, Pesto

ANTIPASTO BAR

(Add \$9 per person) (When Replacing Hors D'oeuvres)

Roasted Red Peppers, Grilled Eggplant, Grilled Zucchini, Bruschetta, Marinated Beets with Goat Cheese, Grilled Mushrooms, Caprese Salad, Kalamata Olives, Greek Salad, Far East Salad with Crunchy Asian Noodles, Roasted Italian Sausage with Sweet Peppers and Onions, Beer Battered Fish, Deli Meats to include:

Thinly Sliced Prosciutto, Genoa Salami, Cacciatore Sausage, Carved Parmigiano, Focaccia and Specialty Breads

Antipasto Seafood Add-ons - \$1.50 pp/per item

Fried Calamari, Smoked Salmon, Shrimp Cocktail, Seafood Salad, Mussels Marinara, Crab Salad

POPULAR STATIONS

VEAL AND BRIO STATION - \$5 pp

Breaded Veal Cutlets in a Homemade Tomato Sauce with choice of toppings to include Hot Peppers, sautéed Mushrooms & Onions, Provolone Cheese, Rapini and Feta with Dinner Rolls and Assorted Panini w/ Iced Cold Brio

SAVORY TREATS STATION - \$5 pp

Beef Sliders, French Fries, Onion Rings & Poutine with toppings to include Pickles, sliced Tomatoes, Ketchup, Mustard, Cheddar Cheese and Sautéed Onions

WING STATION - \$5 pp

A Variety of Mini Drums and Flats to include Honey Garlic, Mild, Medium and Hot Sauce served with Blue Cheese & Ranch Dip, Celery and Carrot Sticks, French Fries and Jalapeño & Cheese Poppers

WOOD OVEN STYLE PIZZA STATION - \$5 pp

Gourmet thin crust pizza prepared fresh with a selection of toppings for guests to create their desired pizza to include classic Marguerita, Pepperoni and Vegetarian

OYSTER BAR - \$7 pp

(based on 2 persons)

Fresh Select Oysters (half shell) served with Traditional Condiments to include Horseradish, Lemon Wedges, & Tabasco

Add Engraved Oyster Shell Engraved Ice Sculpture - \$450

Live "Shucker" and Cart Display - \$Inquire

SUSHI BAR - \$15 pp

(min. of 100 guests)

A Selection of Sushi, California Rolls, Cucumber Rolls & Sashimi, Vegetarian Mini Spring Rolls with Plum Sauce prepared Live by Sushi Chefs in front of your guests with Ginger, Wasabi, Soya Sauce & Sapporo Beer on Ice
Sushi Boat Option (Assorted Sushi, California Rolls and Cucumber Rolls) - \$7.00 per person

CIRCULATED MINI SWEET TREATS - \$4 pp

Authentic Churros circulated Butler Style with Sparklers from Vue/Clubhouse Staff & Mini Ice Cream Sandwiches

DELUXE SWEET TABLE - \$8 pp

Assorted French & Italian Pastries, Assorted Gourmet Cakes & Fresh Sliced Fruit

