



2020 WEDDING PACKAGE





OUR WEDDING PACKAGES INCLUDE

- Three course full service dinner
- One hour cocktail reception with assorted passed hors d'œuvres (four pieces per person)
- Customized menu selections
- Four hour host standard bar
- Unlimited non-alcoholic beverages
- Wine during dinner
- Late night coffee station
- Hall rental
- Complimentary wedding tasting
- On site ceremony available (\$300)
- Use of grounds for pictures
- Venue exclusivity
- Black or white chair covers available \$2.50 each

Please notify us in advance of any allergies, vegetarian or special meal requirements and our culinary team will accommodate those requests on an individual basis. Price is per person and does not include the applicable 13% HST and 15% gratuity.

Our team of dedicated professionals can cater to all your needs and can customize menus to your preference.



COCKTAIL RECEPTION

Includes assorted passed hot & cold hors d'oeuvres and one hour host bar

HOT HORS D'OEUVRES

- Vegetarian spring roll
- Beef or chicken Satay
- Mushroom arrancini
- Goat cheese & mushroom bruschetta
- Hawaiian shrimp pina colada sauce

COLD HORS D'OEUVRES

- Smoked salmon on a toasted baguette with lemon aioli and capers
- Tomato & bocchini caprese
- Grilled vegetable antipasto on spoons
- Goat cheese mousseline on crustini

Additional hors d'oeuvres available at \$26 per dozen.

HOST STANDARD BAR

(One hour during cocktail reception & three hours following dinner. \$16 per person per hour for a maximum of two additional hours)

- Includes all non-alcoholic beverages
- LIQUOR
 - VODKA: Smirnoff
 - RUM: Captain Morgan's White
 - WHISKEY: Seagram's VO
 - GIN: Gordon's
 - SCOTCH: J&B Rare
- BEER
 - DOMESTIC: Molson Canadian, Coors Light, Mill Street Organic
 - IMPORT: Corona or Heineken
- WINE
 - WHITE: San Martino Cellars Pint Gris, Argento Cellars Chardonnay
 - RED: JJ McWilliams Shiraz Cabernet

Please speak to our Club Sommelier for wine upgrades and specialty drinks

PREMIUM BAR PACKAGE UPGRADE

\$10.00 per person

- VODKA – Absolut
- RUM – Bacardi
- WHISKEY – Canadian Club
- GIN – Tanqueray
- SCOTCH – Johnnie Walker Red
- BEER – Standard selections plus choice of two premium beers
- WINE – Wine list will be provided to choose from
- SPECIALTY COCKTAILS – Signature cocktail & martinis



APPETIZER

Choice of one soup or salad

Additional appetizer course of soup or salad

\$7

SOUP

- Whitevale gazpacho with basil oil
- Potato and leek with chive sour cream
- Red pepper bisque with tomato salsa
- Asian style chicken and vegetable broth
- Wild mushroom potage

SALAD

- Traditional caesar salad with grana padano cheese, croutons, bacon, lemon wedge & house made dressing
- Heritage leaves with mixed berries, goat cheese & raspberry dressing
- Spinach, arugula and radicchio with poached pears, blue cheese, walnuts and white balsamic dressing
- Mixed greens with cucumber, grape tomato, heirloom carrot & balsamic dressing

ADD A PASTA OR RISOTTO COURSE

\$10 per person

- Choice of Pasta: penne with house made tomato sauce or fusilli with parmesan cream sauce
- Choice of Risotto: mushroom risotto or butternut squash risotto



ENTRÉES

Young adults meals (13-18 yrs.) Subtract \$30

Surcharge for split entrée of additional entrée (not including vegetarian) \$5 per person

Pan seared jail island salmon with tomato & caper relish	\$130
Baked artic char with chive beurre blanc	\$130
Roasted chicken supreme with garlic mushroom sauce	\$130
8 oz. Canadian striploin with pepper sauce	\$140
½ Rack of NZ. lamb rack with rosemary & red wine sauce	\$145
6 oz. canadian beef tenderloin with roast garlic jus	\$145
ADD TO ANY ENTRÉE	\$7
3 jumbo shrimp, 3 oz jail island salmon, 4 oz. chicken breast	

VEGETARIAN OPTIONS \$120

- Potato and chick pea cake with Thai curry sauce and a mango and red cabbage slaw
- Sweet and sour tofu with basmati rice
- Mushroom ravioli with sautéed mushrooms, grape tomatoes and pesto olive oil

KID'S ENTREES (12 yrs. & under) \$25

- Crudite plate or Caesar salad
- Chicken Fingers & French Fries
- Grilled Cheese & French Fries
- Penne Pasta with Tomato or Cream Sauce
- Ice cream sundae



DESSERT

Choice of one

Accompanied by coffee service – freshly brewed regular & decaffeinated coffee & tea

- Salted caramel and pecan cheesecake with caramel sauce and strawberries
- Dark and white chocolate pyramid with chocolate sauce and mixed berries
- Swiss chocolate dome with raspberry coulis and berries
- Tiramisu with espresso anglaise and blackberries
- Chocolate truffle cake with chocolate anglaise and mixed berries
- Lemon meringue tart with raspberry coulis and fresh raspberries

Substitute individual dessert for dessert buffet to include assorted cakes, dessert squares, pastries & fruit platter for \$10 per person – minimum order of 40



LATE NIGHT FOOD

Minimum order of 40

FOOD STATIONS

Assorted Stone Baked Pizza Station \$8.50 per person
Pepperoni and mushroom, ham and pineapple
Three Cheese, Chef's Choice

Assorted Deli Sandwich Station \$9.50 per person
Fresh sliced deli meats and cheeses, assorted
Dinner rolls with assorted condiments

Poutine Station \$8.50 per person
French fries, sweet fries and home made gravy

PLATTERS

Fresh Sliced Fruit and Berries Platter \$4.25 per person

Crudites & Dip Platter \$3.75 per person

Antipasto Platter \$6.25 per person

Charcuterie Platter \$9.00 per person

Jumbo shrimp platter \$2 per piece