



WILLOW SPRINGS

Winery



# Weddings at Winery

*Minutes Away ... Miles from Ordinary*

5572 Bethesda Road, Stouffville ON L4A 3A2

(905) 642-9463

[www.willowspringswinery.ca](http://www.willowspringswinery.ca)





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## Willow Springs Wedding Information Package

Willow Springs is a unique winery situated atop the Oak Ridges Moraine, a geographic treasure. Minutes away from the city yet miles away from ordinary, Willow Springs offers a romantic setting for your wedding day on our 25-acre estate complete with 11-acre vineyard.

Willow Springs Winery hosts a variety of functions from family picnics to weddings to corporate events. The indoor pavilion can hold up to 140 guests and is the perfect setting for cozy functions with an amazing view! The outdoor vineyard paints a backdrop of scenic luxury & indulgence for any occasion!

## The Wine

Established in the 1960's, Willow Springs Winery has worked towards perfecting our wines using traditional Italian wine-making techniques that have been passed down for generations. With years of experience, Willow Springs Winery has become well known for its award-winning Merlot, Meritage, and Rosé wines as well as our intimate, scenic facilities.

## Our Event Spaces

### Wine Boutique

Functioning as our Retail Store by day, our Wine Boutique can entertain groups of up to 100 people for a standing reception. This space offers a warm and hospitable reception area when used in conjunction with the Wine Maker's Pavilion.



### Wine Maker's Pavilion

The Wine Maker's Pavilion is Willow Springs' premier event space. The Pavilion, with its vaulted ceilings and stunning post and beam construction, will provide the perfect backdrop for a truly unforgettable event. The pavilion is our most versatile event space and can accommodate everything from intimate weddings to corporate receptions to large community events.

Cocktail Reception: 400  
Reception with Food Stations:  
350 Guests  
Dinner w/ Dance Floor: 300



### Private Tasting Room

Our newly renovated private tasting room is an intimate space with a warm inviting ambiance that is perfect for any wine lover. This private tasting room is ideal for corporate meetings, family gatherings and wine tastings.



### Outdoor Vineyard Marquee Tent

Imagine a white marquee tent with cascading drapery, chandeliers and the view of the beautiful vineyard. Our outdoor vineyard site at the winery can host up to 350 guests and is a breathtaking and romantic location, perfect for your wedding!

## WEDDING CEREMONY

Willow Springs Winery offers one of the most unique ceremony sites in the Greater Toronto Area with breathtaking views of an 11-acre vineyard and stunning landscapes, enhancing the memories of your special day.

<b>Ceremony Fee</b> (Based on lunch or dinner reception following ceremony) .....	<b>\$2,500</b>
<b>Ceremony Only Event</b> (Must take place between 9:00 a.m. and 2:00 p.m.).....	<b>\$3,500</b>

The Wedding Ceremony Package includes:

- Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$200/hour charge);
- Two-hour wedding ceremony time period (additional time will result in a \$1000/hour charge);
- Signing table with white tablecloth;
- Set-up and tear-down of white folding chairs (includes up to 150 white folding chairs);
- Oak barrels for floral arrangements and photography opportunities;

\*Back-up location and set-up available (\$300.00)

\*Additional white folding chairs available for \$7.50 each

Popcorn Station \$7.5 per person (a minimum 40 guests required)

Freshly popped by our popcorn machine on red antique cart and fill the air with love and that buttery smell of popcorn at your wedding.

- On site Willow Springs staff to set up, serve and tear down for the duration of the ceremony
- Made to order and you can top it off with your favorite seasoning!  
(ketchup, cheddar cheese, sour cream & onion, buffalo wings and all dressed.)

Willow Springs Winery and Vineyard offers many options for weddings as we understand that everyone has a different vision for their special day. If you do not see what you were looking for, be sure to ask us how we can make your wedding day customized to your vision.



## WEDDING PACKAGE

### Willow Springs Winery Wedding Package includes:

- Manicured grounds for photo opportunities
- 9-hour use of our event space on your wedding day
- Bird cage (for cards), framed reception seating chart
- Oak barrels for floral arrangements and photography opportunities
- Use of television at our wine boutique for photos
- Table centerpiece accessories available
- Your choice of table linens, chair covers and napkins
- Complete room set-up/ tear-down
- Table numbers or table wine names
- Guests' name cards on Willow Springs Winery wine corks
- Professional sound system in the Winemaker's Pavilion
- Podium with a cordless microphone in the Winemaker's Pavilion
- Gourmet Cheese Platter and Crackers
- A trio of hors d'oeuvres served to your guests during your cocktail reception
- Coffee and tea station
- Wedding reception dinner menu options
- Wedding cake plating service
- Wedding coordinator available on your wedding day
- Projector and screen (optional)
- Bridal suite
- Private tasting room (\*optional, additional charge may apply)
- Clean Up Services



## WEDDING MENU - GOLD

Winemaker's Pavilion Starts at **\$158** per guest (min 90 adults)

White Marquee Tent Starts at **\$178** per guest (min 150 adults)

Your choice of hot or cold hors d'oeuvres based on **three** pieces per guest  
All selections come with fresh baked dinner rolls, flatbread with butter.

### Salad

Choice of one (1) salad option for your guests from the following salad options

Spring Mixed Greens, Cucumber, Grape Tomato,  
Willow Springs Aged Balsamic Vinaigrette

OR

Hearts of Romaine, Garlic Croutons, Double  
Smoked Bacon, Parmesan Cheese, Creamy Caesar  
Dressing and Maple Syrup

### Entrée

Choice of one entrée per guest, please choose two entrée options for your guests from the following menu options  
All entrées are accompanied by oven roasted mini red potatoes and steamed market seasonal vegetables

#### Chicken Option

Oven Roasted Supreme of Chicken Stuffed with Wild  
Mushroom, Spinach and Truffle, Mushroom Velouté

OR

Oven Roasted Supreme of Chicken Stuffed Sundried  
Tomato and Goat Cheese, Mushroom Velouté

#### Fish Option

Grilled Atlantic Salmon with Willow Springs House  
Teriyaki Glaze, Toasted White Sesame Seeds

OR

Herb and Parmesan Crusted Cod

### Dessert

A Full Assortment of Sweets including Elaborate  
Whole Cakes  
and Seasonal Fruit Platter

OR

Individual Dessert with Seasonal Mixed Berries

### Enhancements (optional)

#### Beef Option

10 oz.

Certified Black Angus Striploin  
Served with Willow Springs' Testa Reserve  
Merlot au jus

**\$15 supplement**

Suggested Wine Pairing:

2014 Testa Reserve Cabernet Sauvignon, VQA, Ontario

OR

8 oz.

Centre Cut AAA Certified Black  
Angus Filet Mignon  
Served with Willow Springs' Testa  
Reserve Merlot au jus

**\$20 supplement**

Suggested Wine Pairing:  
2016 Meritage, VQA, Ontario

#### Seafood Option

Five (5) wholes  
Grilled Black Tiger Shrimps  
sautéed in garlic butter

**\$10 supplement**

Suggested Wine Pairing:  
2016 Sauvignon Blanc, VQA, Ontario

*Want to add an additional course to your meal? Not a problem!*

#### **Soup of the Day - \$9.95**

Cream of Broccoli, Butternut Squash,  
Minestrone, Wild Mushroom Soup, Baked  
Potato & Leek Soup, Carrot Ginger Orange

#### **Pasta - \$9.95**

Penne with Tomato & Basil Sauce, Penne a  
la Vodka, Cheese Tortellini with Sun Dried  
Tomato Cream Sauce, Fettuccine Alfredo

#### **Combination Entrée**

**\$15.00**

Want to upgrade your entrée?  
Paired Options: choose two meat  
options for each guest on one plate

# WEDDING MENU - PLATINUM

Winemaker's Pavilion Starts at **\$188** per guest (min 90 adults)

White Marquee Tent Starts at **\$208** per guest (min 150 adults)

Your choice of hot or cold hors d'oeuvres based on **three** pieces per guest

All selections come with fresh baked dinner rolls, flatbread with butter.

\* Sparkling Wine Toast (3 oz.) or Willow Springs Winery Gold Medal Winning Icewine Toast (2 oz.) included

## Salad

Choice of one (1) salad per guest, please choose one salad option for your guests from the following salad options

Baby Spinach Salad with Green  
apple, Roasted Candy Cane Beets  
and Gorgonzola Cheese

OR

Roasted Sugar Beet Salad with  
Aged cheese, Orange, Watercress  
& Toasted Walnuts

OR

Baby Arugula Salad,  
Poached Pears, Toasted  
Hazelnuts in a Sherry,  
Shallot Vinaigrette

## Soup or Pasta

Choice of one (1) soup or pasta from the following options

### Soup *Choose one of the following:*

Cream of Broccoli, Butternut Squash, Minestrone,  
Wild Mushroom Soup, Baked Potato & Leek Soup,  
Carrot Ginger Orange

OR

### Pasta *Choose one of the following:*

Penne with Tomato & Basil Sauce, Penne a la Vodka,  
Cheese Tortellini with Sun Dried Tomato Cream Sauce,  
Fettuccine Alfredo

## Entrée

Choice of one entrée per guest, please choose one entrée option for your guests from the following menu options

All entrées are accompanied by oven roasted mini red potatoes and steamed market seasonal vegetables

10oz. Certified Black Angus Striploin  
Steak Served with Willow Springs' Testa  
Reserve Merlot au jus

Suggested Wine Pairing:

2014 Testa Reserve Cabernet Sauvignon, VQA,  
Ontario

8 oz. Centre Cut Certified Black Angus  
Filet Mignon Served with Willow  
Springs' Testa Reserve Merlot au jus

suggested wine pairing

2014 Testa Reserve Cabernet Sauvignon, VQA, Ontario

Oven Roasted Chicken Supreme  
&  
6oz. Certified Black Angus Striploin  
Steak Served with Willow Springs'  
Testa Reserve Merlot au jus

Grilled Atlantic Salmon with Willow Springs House Teriyaki Glaze,  
Toasted White Sesame Seeds

&

6 oz. Certified Black Angus Striploin Steak Served with Willow  
Springs' Testa Reserve Merlot au jus

Oven Roasted Chicken Supreme

&

Grilled Atlantic Salmon with Willow Springs House Teriyaki  
Glaze, Toasted White Sesame Seeds

&

Three (3) Grilled Black Tiger Shrimp

## Dessert

A Full Assortment of Sweets including Elaborate  
Whole Cakes  
and Seasonal Fruit Platter

OR

Individual Dessert with Seasonal Mixed Berries

## Enhancement/additional course (optional)

8 oz. Centre Cut AAA Certified Black Angus Filet Mignon  
Served with Willow Springs' Testa Reserve Merlot au jus  
and Half (1/2) Atlantic Lobster  
\$20 per person

Grilled Jumbo  
Black Tiger Shrimp  
\$10 per person

Atlantic Salmon to Seabass  
\$8 per person

## WEDDING MENU - DIAMOND

Winemaker's Pavilion Starts at **\$218** per guest (min 40 adults)

Your choice of hot or cold hors d'oeuvres based on **five** pieces per guest  
All selections come with fresh baked dinner rolls, flatbread with butter.

- \* Sparkling wine toast (3 oz.) or Willow Springs Winery gold medal winning Icewine toast (2 oz.) included
- \*Wine pairings during meal service included
- \*Late night food station included

### *Soup* Choose one of the following:

Cream of Broccoli, Butternut Squash, Minestrone, Wild Mushroom Soup, Baked Potato & Leek Soup, Carrot Ginger Orange

### *Entrée*

Miso Glazed Sea Bass Fillet with Ginger Orange Sauce, Pan-fried Scallop Wrapped with Prosciutto

### *Main Course*

Grilled 8 oz. Centre Cut AAA Certified Black Angus Filet Mignon Served with Willow Springs' Testa Reserve Merlot au jus & Half an Atlantic Lobster

### *Dessert*

**A Full Assortment of Sweets including  
Elaborate Cakes  
& Seasonal Fruit Platter**

**OR**

**Individual Dessert with Seasonal Mixed Berries**  
(choice of one of the following)  
Tiramisu, Dark and White Chocolate Mousse Pyramid, chocolate marble,  
Mango Coconut Cranberry Cheesecake,  
Strawberry Swirl Cheesecake, Blueberry Cheesecake, New York Cheesecake,  
Chocolate Truffle, Apple Crumble Tart, Crème Brûlée

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*Sparkling Wine or Testa Gold-Medal Vidal Icewine Toast (2 oz.)*

### *Late Night Food Station*

Mini Beef Sliders, Assorted Pizza Squares and French Fries



## WEDDING MENU - BUFFET

Winemaker's Pavilion Starts at **\$158** per guest (min 90 adults)

White Marquee Tent Starts at **\$178** per guest (min 150 adults)

Your choice of hot or cold hors d'oeuvres based on *three* pieces per guest  
All selections come with fresh baked dinner rolls, flatbread with butter.

### *Salad Table*

Spring Mixed Greens, Cucumber, Grape Tomato, Willow Springs Aged Balsamic Vinaigrette  
Hearts of Romaine, Garlic Croutons, Double Smoked Bacon, Parmesan Cheese, Creamy Caesar Dressing  
PEI Country Potato Salad  
Seasonal Sliced Fruits Salad

### *Antipasto*

Roasted Red Peppers, Olives, Bocconcini, Marinated Eggplant, Melons with Prosciutto, Bruschetta, Hors  
D'oeuvres, Marinated Sundried Tomatoes

### *International Gourmet Cheese Platter*

Brie, Cheddar, Smoked Gouda, Swiss, Gorgonzola, Asiago

### *Entrées*

Rosemary Grilled Chicken Breast with Chardonnay and Mushroom Velouté  
Atlantic Salmon with Willow Springs' Teriyaki Glaze, Toasted White Sesame Seeds  
Oven Roasted Mini Red Potatoes  
Steamed Market Seasonal Vegetables

### *Chef Attended Carving Station*

Certified Black Angus Prime Rib Carving Station Served with Willow Springs' Testa Reserve Merlot au jus  
(\$20 additional per guest)



### *Sweet Table*

A Full Assortment of Sweets Including Elaborate Cakes and Seasonal Fruit Platter  
Coffee and Tea

## Vegetarian Entrée

Penne with Pesto and Tomato Sauce  
Cheese Tortellini with Cream Sauce, Sun Dried Tomato and Spinach  
Asian Stir Fry Vegetables with Ginger Soy Sauce  
Vegetable Lasagna with Spinach and Mushroom (a minimum of 6 guests required)  
Eggplant Parmesan Tower

## Children's Meals

Includes mini salad, entrée and dessert station, pop and juice

Children under 5 \$25.00

- Chicken Fingers and Fries

Children aged 5-10 \$65.00

(please choose one)

- Macaroni & Cheese
- Chicken Fingers and Fries
- Penne Pasta with Tomato Sauce
- Spaghetti & Meat Ball

Children aged 11-18 Regular Price

Adult portion of meal selection and non-alcoholic refreshments

Looking for a separate space for the kids? The kids are invited to our private tasting room!

**Sundae Station** (a minimum 10 children required) \$10 per child

1. Pick your own flavours of ice cream (vanilla, chocolate and strawberry)
2. Top it off with your favourite toppings (sprinkles, marshmallows, gummy bears, syrup, etc.)
3. Enjoy!

## LATE NIGHT STATIONS

Pizza Station \$5 per person (a minimum of 40 guests required)

Pepperoni | Margherita | Deluxe | Grilled vegetable

Ice Cream Station \$6 per person (a minimum of 40 guests required)

Chocolate and Vanilla ice cream | Mixed Berry | Chocolate Chips | Caramel Sauce | Hot Fudge Sauce | Strawberry Sauce | Sprinkles | Fresh Whipped Cream

Popcorn Station \$7.5 per person (a minimum of 40 guests required)

Freshly popped by our popcorn machine on red antique cart and fill the air with love and that buttery smell of popcorn at your wedding.

- On site Willow Springs staff to set up, serve and tear down
- Made to order and you can top it off with your favorite seasoning!  
(ketchup, cheddar cheese, sour cream & onion, buffalo wings and all dressed.)

Junk Food Station \$10 per person (a minimum of 40 guests required)

Mini Beef Sliders | French Fries in Chinese Take-out Boxes | Pizza Squares

Candy Bar \$200 set-up fee

Candy Jars | Scoops | Paper Bags | five candies (restrictions apply\*)

## COCKTAIL HORS D'OEUVRES

*Gold and Platinum* Wedding Package:  
your choice of hot or cold hors d'oeuvres based on **three(3)** pieces per guest

*Diamond* Wedding Package:  
your choice of hot or cold hors d'oeuvres based on **five(5)** pieces per guest  
(\*Add more choices of hors d'oeuvres to your selections for \$36 per dozen)

All selections come with gourmet cheese platter and assortment of crackers with house wine jellies

### MEAT LOVER

Marinated Chicken Satays,  
Asian Sesame Beef Skewers,  
Sausage Rolls,  
Prosciutto Wrapped Melon,  
Mini Beef Wellington,  
Mini Beef Sliders  
Smoked Duck Breast w/ cranberry sauce  
Italian Style Meatballs

### VEGETARIAN

Strawberry Bruschetta,  
Vegetable Spring Rolls with Thai Sweet Chili Sauce,  
Spanakopita, Soup Shooters (chef's choice),  
Mini Assorted Quiche,  
Vegetable Samosas,  
Mango Nest Wrapped Spring Rolls,  
Vegetable Medley Dim Sum,  
Caprese Skewers with Balsamic Drizzle,  
Fried Mac and Cheese Bites  
Jalapeño and Cheddar Cheese Sticks

### UNDER THE SEA

Shrimp Shooters,  
Smoked Salmon Canapés,  
Tail-on Black Tiger Shrimp Dim Sum,  
Jumbo Coconut Shrimp,  
Bacon Wrapped Scallops  
Calamari Rings  
Crab Cakes with Cajun Style Dip

## RECEPTION PLATTERS

Antipasto Platter (a minimum of 40 guests required)	\$8 per person
Italian Meat Platter (a minimum of 20 guests required)	\$8 per person
Seafood Platter (a minimum of 30 guests required)	\$12 per person
Seasonal Vegetable Platter (a minimum of 20 guests required)	\$7 per person
Chef Attended Oyster Bar (a minimum of 30 guests required)	\$8 per person
Sushi Platter	\$120 (80 Pieces)
Shrimp Tower with Seafood Sauce	\$400 (20 Dozens)
Freshly Baked Cookie Platter	\$40 (4 Dozens)
Seasonal Fruits Platter	\$100 (Serves 40 Guests)

## WEDDING BEVERAGE PACKAGE

### *Open Bar Packages*

#### 5-hour Premium Open Bar Package

\$39.50 per adult

\$12.00 per child (5-18 years old)

**OR**

#### 7-hour Premium Open Bar Package

\$49.50 per adult

\$15.00 per child (5-18 years old)



#### **Willow Springs Winery Open Bar Package includes:**

- Choice of one Willow Springs house white wine;
- Choice of one Willow Springs house red wine;
- Domestic beer: Coors Light, Canadian, Miller Genuine Draft;
- Imported beer: Corona Extra, Heineken;
- Mixed Drinks (1.5 oz.): Beefeater Gin, Absolut Vodka, Canadian Club Whiskey, Johnnie Walker Black Label, Bacardi Rum;
- Non-alcoholic beverages: soft drinks and juices (orange, apple, cranberry);
- Unlimited wine service during your meal.

#### **Unlimited Wine Service**

Our professional staff ensures you and your guests never have empty wine glasses. Wine service begins as guests are seated to dine and continues for the duration of the dinner service.

\*5-hour open bar **closes** while dinner is being served; any additional beverages served will be charged under consumption bar rates

#### **OPEN BAR BEVERAGE PACKAGE ADD-ONS** (Optional, per person pricing)

Open bar package extension \$5/adult and \$2.5/child for an additional hour

Wine service enhancements (upgrade one Willow Springs Winery house wine to Testa Special Reserve wine) \$5

Vidal Icewine for Toast (1.5 oz.) \$8

Sparkling wine for toast (2 oz.) \$8

Champagne for Toast (2 oz.) \$12

Cabernet Franc Red Icewine for Toast (1.5 oz.) \$15

#### **\*CORKAGE FEE**

Should you want to add an additional wine, you need to get us the LCBO number from the LCBO. A **\$25.00** corkage fee per bottle will apply to the retail price plus 15% gratuities and 13% H.S.T (at least two weeks prior to the date of the wedding).

Other liquors are available upon request (\*additional charge may apply).

## WEDDING BEVERAGE PACKAGE

### *Consumption Bar / Cash Bar Package*

Bottle of Willow Springs Winery House Wine (750 ml)	\$35/bottle
Bottle of Willow Springs Winery Premium Wine (750 ml)	Starts at \$48/bottle
Domestic beer: Coors Light, Canadian, Miller Genuine Draft	\$5/bottle
Imported beer: Corona Extra, Heineken	\$7/bottle
Mixed drinks (1.5 oz.): Beefeater Gin, Absolut Vodka, Canadian Club Whiskey, Johnnie Walker Black Label, Bacardi Rum	\$7/drink
Non-alcoholic beverages: soft drinks and juices (orange, apple, cranberry)	\$2/drink
Non-alcoholic Beverage Open Bar Package (soft drinks and juices)	\$8/guest
House wine service during meal service (2-hour time period)	\$15/person
Non-alcoholic punch bowl (serves 40 guests)	\$40.00
Alcoholic punch bowl (serves 40 guests)	\$120.00
Sparkling wine for toast (2 oz.)	\$8/person
Champagne for Toast (2 oz.)	\$12/person
Gold Medal Vidal Icewine Toast (1.5 oz.)	\$12/person
Cabernet Franc Red Icewine for Toast (1.5 oz.)	\$15/person
Premium still water on the table - Evian	\$5/750 ml glass bottle
Sparkling water on the table - San Pellegrino	\$5/750 ml glass bottle
Specialty Coffee (Espresso, Cappuccino, Latte)	\$3.75/cup

### *Red Wine*

HOUSE, <b>Moraine Red</b> , VQA	\$35.00
HOUSE, <b>Cabernet Sauvignon</b> , Ontario & International blend	\$35.00
PREMIUM, <b>Pinot Noir</b> , VQA	\$48.00 – \$98.00
PREMIUM, <b>Merlot</b> , VQA	\$45.00 – \$55.00
PREMIUM, <b>Meritage</b> , VQA	\$48.00 – \$58.00
PREMIUM, <b>Cabernet Franc</b> , VQA	\$48.00

### *White Wine*

HOUSE, <b>Moraine White</b> , VQA	\$35.00
HOUSE, <b>Pinot Grigio</b> , VQA	\$35.00
HOUSE, <b>Sauvignon Blanc</b> , VQA	\$35.00
HOUSE, <b>Chardonnay</b> , VQA	\$35.00
HOUSE, <b>Riesling</b> , VQA	\$35.00

### *Icewine*

2016 <b>Vidal Icewine</b> , 375 ml, VQA	\$58.00
2014 <b>Vidal Icewine</b> , 375 ml, VQA	\$65.00
2013 <b>Vidal Icewine</b> , 375 ml, VQA	\$168.00
2013 <b>Cabernet Franc</b> , 375 ml, VQA	\$88.00
2013 <b>Cabernet Sauvignon</b> , 375 ml, VQA	\$68.00

- Any special requests must be discussed with Willow Springs Winery staff at least 14 days prior to the date of the event.  
Please note that prices do not include 15% gratuity charge and 13% tax

## WILLOW SPRINGS WINERY VILLA

\$1,500.00

Located adjacent to Willow Springs Winery

Not only can you have your wedding photography, ceremony and reception all in one location, but Willow Springs offers a fabulous Villa!

It features bright 5 bedrooms each with an en-suite bathroom, a very large living room, a games room and fully equipped kitchen including stove, fridge, and dishwasher. To add extra comfort, our Villa has recently been renovated with hardwood flooring, a beautiful fireplace, and well-furnished bedrooms- each with careful consideration!

Our Villa is great for wedding parties, family vacation getaways or large parties. The unparalleled view of the vineyard and the astonishing interior and exterior design of our Villa make it an unforgettable choice for any use.

A \$100.00 non-refundable deposit is required to secure booking the Villa.



Please note that prices do not include 1 13% tax

## RECOMMENDED VENDORS LIST

*"Entertainment with a personal touch"*

### DJ SERVICE:

UNITED ENTERTAINMENT  
Filander Lima  
647-355-5032  
<http://unitedentdj.com/>

### PHOTOGRAPHY:

PINK PINEAPPLE PHOTOGRAPHY  
416-575-5979  
[stephanie@pinkpineapple.ca](mailto:stephanie@pinkpineapple.ca)

### LIVE CLASSIC MUSICIANS:

WELLINGTON MUSIC  
Orsi  
416-410-5365  
<http://wellingtonmusic.com/>

### FLORAL ARRANGEMENTS:

STOUFFVILLE FLORISTS, INC.  
905-640-2025  
<http://www.stouffvilleflorist.com/>

### MARRIAGE OFFICIANT:

CEREMONIES TO REMEMBER  
Christiane Bristow (English and French)  
416-428-4941  
<http://www.ceremoniestoremember.ca/>

### MARRIAGE OFFICIANT:

Clifford Lau  
(English, Mandarin and Cantonese)  
416-456-7950  
[lauford@live.ca](mailto:lauford@live.ca)

### LINEN RENTAL AND DECOR:

MEGA CITY LINEN  
416-253-6921  
<http://bymegacity.com/>

### DINING CHAIRS & LIGHTING RENTAL:

ALLCARGOS TENT & EVENT RENTALS  
416-317-6650  
[willow@allcargos.com](mailto:willow@allcargos.com)  
<http://www.allcargos.com/>

### TAXI RECOMMENDATION:

STOUFFVILLE TAXI  
905-640-5466  
<http://stouffvilletaxi.ca/>

### FIREWORKS:

FIREMASTER PRODUCTIONS  
Jamie Gircys  
[fmpfireworks@gmail.com](mailto:fmpfireworks@gmail.com)  
[firemasterproductions.com](http://firemasterproductions.com)

### NEARBY HOTELS:

Hilton Suites Markham Conference Centre & Spa  
8500 Warden Avenue, Markham, Ontario L6G 1A5  
Telephone: (905)-470-8500

Monte Carlo Inn Markham  
8900 Woodbine Avenue, Markham, Ontario L3R 5K6  
Telephone: (905)-513-8100