

Wedding Packages

Our Executive Chef, Michael Ois has prepared an array of Wedding Packages to cater to all tastes and budgets. We provide a complete menu service that includes everything from carefully selected Hors d'Oeuvres to an Evening Refreshment Station. Prices include all taxes and gratuities. Pick a Wedding Package that appeals to you and let us take care of the details.

Personalized menus are also available upon request.

Hors d'Oeuvres - to be passed during reception (3 pieces/person)

Shrimp and Andouille Sausage Kebob

Mini Beef Wellington

Cheese Quesadilla Trumpet

Spinach and Pesto Flatbread

Brie and Raspberry en Croûte

Non-alcoholic Fruit Punch - to be passed during reception

Medallions of Beef - \$87.50*/person

Red and Green Leaf Lettuce with Shaved Parrano Cheese, served with an Orange and Kiwi Vinaigrette

Potage of Pear and Potato Soup

Medallions of Beef in a Mushroom and Tarragon Sauce, served with Seasonal Fresh Vegetables and Roasted

Parisienne Potatoes seasoned with Rosemary and Garlic

Fruit Bottom Bavarian Cream topped with Fresh Berries and Shaved Chocolate

Assorted Dinner Rolls and Butter

Coffee, Decaffeinated Coffee, Tea

Grilled Breast of Chicken - \$76.00*/person

Mixed Seasonal Greens with Grilled Portobello Mushrooms, served with a Citrus Vinaigrette

Purée of Carrot and Ginger Soup

Grilled Breast of Chicken, Marinated in Virgin Olive Oil, Fresh Rosemary, Garlic and Balsamic Vinaigrette, served with a Creamy Red Bell Pepper Coulis, Seasonal Fresh Vegetables and Basmati Rice

Belgian Chocolate Pâté with Three Fruit Coulis

Assorted Dinner Rolls and Butter

Coffee, Decaffeinated Coffee, Tea

Oven-Roasted Breast of Chicken - \$76.00*/person

Fresh Mixed Lettuce with Grilled Peppers and Feta Cheese, served with a Balsamic Vinaigrette

Orange-Scented Bisque of Butternut Squash and Sweet Potato Soup

Oven-Roasted Breast of Chicken in Cream and Herb Sauce, served with Seasonal Fresh Vegetables and Noisette Potatoes

Chocolate and Hazelnut Dome, served with a Grand Marnier Flavoured Vanilla Sauce

Assorted Dinner Rolls and Butter

Coffee, Decaffeinated Coffee, Tea

Domestic Red and White Wine with Dinner – 2 glasses/person

Chardonnay, Jackson-Triggs, Ontario VQA

Cabernet Franc/Cabernet Sauvignon, Jackson-Triggs, Ontario VQA

Soft Drinks

Evening Refreshment Station

Client to Provide Wedding Cake

Sliced Fresh Fruit with a Dark Chocolate Fondue

Coffee, Decaffeinated Coffee, Tea

**Prices include 8% Provincial Tax, 5% Goods and Services Tax and 15% Service Charge.*