

Welcome ...

Allow us to introduce ourselves! Only 25 minutes south of downtown Ottawa. The Orchard View Wedding & Conference Centre is the only facility of its kind in the region. Orchard View is set in a tranquil atmosphere and can accommodate indoor events from 10 to 500, as well as, outdoor events from 50 to 2,500 guests.

Surrounding a charming lake, with meandering walkways, connecting bridges, gazebos, and wildlife, Orchard View is a 20,000 square foot facility that can accommodate business meetings, elegant indoor and outdoor weddings, fantastic galas and large outdoor events. No function is too small or too large to receive our personal and professional attention.

Picturesque photographs can be taken from our attractive outdoor gardens, in and around our marvelous gazebos, waterfall and amidst our lake. Orchard View is committed to working with you to create fond memories of your special day.

Our highly experienced catering staff at Orchard View has been pleasing customers for 25 years. We pride ourselves in providing our clients with superior service and quality in all that we offer - from the beauty of our unique setting to our excellent international cuisine. Our staff at Orchard View will make your event a memorable experience and leave your guests praising your choice of facility.

If you have any questions please feel free to speak with any of our staff and we would be happy to customize a menu to suit your needs. Guests with any food allergies and or dietary restrictions can be easily accommodated.

We would like to take this opportunity to thank you for considering **Orchard View** to host your special event.

Please feel free to visit us on our web site www.orchardview.ca.

Hospitably yours,

Gino A. Milito
President

Canapes & Hors D'oeuvres

Host's Choice You Choose \$28 per dozen

Chef's Choice \$24 per dozen

MINIMUM ORDER IS 4 DOZEN OF EACH KIND

WARM

Authentic Spring Rolls
Breaded Mushrooms
Barbecued Sausage
Cantonese Chow Mein
Chicken Satay
Chicken Empanada
Classic Soup Shooters
Crab & Brie Mushrooms
Crab & Lobster Tartlet
Crab Stuffed Mushrooms
Curried Beef Bouchées
Italian or Swedish Meatballs
Lollipop Tortellini
Mushroom & Basil Tartlets
Mussels Casino
Pancetta Wrapped Mushrooms

Panko Coconut Shrimp
Peking duck with Hoi Sin
Pineapple Chicken Brochette
Pizza Squares
Potstickers
Roasted Vegetable Kebobs
Sausage Pastry Puffs
Smoked Bacon Wrapped Scallops
Spicy Calamari & Dip
Spanikopita
Spicy Italian Sausage
Tempura Mushrooms
Tender Beef Satay
Vegetarian Samosas
Vegetable & Spinach Quiche
Vegetable Quesadilla

COLD

Assorted Meats en Croute
Beef Carpaccio with Mustard Crème Fraiche
Bocconcini Cheese & Cherry Tomato
Cheese Bites
Crab Salad on Tulle
Greek Bruschetta
Herbed Cream Cheese & Cucumber
Japanese Sushi
Marinated Seafood Salad
Pâté de Foie on Toasted Rye
Plum Tomato Basil Bruschetta
Prosciutto Wrapped Melon Bites
Smoked Salmon on Rye
Shrimp & Salsa on Cucumber
Shrimp Tartlets
Tempura Oysters
Tiger Shrimp Cocktail
Vegetable Temaki

Appetizers

Antipasto Misto \$9pp

Prosciutto, Capicollo, Salami,
Provolone, Bocconcini & Tomato,
Giardiniera & Olives

Orchard's Special \$8pp

Grilled Peppers, Zucchini
Charred Asparagus, Artichokes & Olives
Half Grilled Tomato au Gratin Drizzled
with Fresh Herbs & Olive Oil Vinaigrette

Shrimp Cocktail \$8pp

Three Jumbo Shrimp with Zesty
Tomato Horseradish Sauce with
Lemon & Lime

Vegetable Risotto \$9pp

Risotto with Asparagus
Morel Mushrooms
Confetti of Squash,
Parmesan & Sweet Basil Oil

Smoked Salmon \$9pp

Smoked Nova Scotia Salmon
Nestled on Crisp Greens with Capers,
Sweet Bermuda Onions & Citrus Wedges

Baked Cheese Flan \$10pp

Delicate Pastry Layered with
Shaved Prosciutto, Asiago, Basil
& Sweet Peppers Nestled on
Candied Beets & Grilled Endive
with Fig & Star Anise Chutney

Hot Seafood Platter \$12 pp

Shrimp, Baked Crab Cakes, Balsamic
Steeped Calamari, Lightly Coated Smelts,
Seared Lemon Scallops

Antipasto Buffets

Minimum 100 people

Antipasto Bella

Grilled Marinated Eggplant & Zucchini, Bruschettas,
Roma Tomatoes with Bocconcini Cheese, Fresh Basil & Balsamic Vinaigrette
Selected Sliced Meats with Capicollo Ham, Salami, Prosciutto & Mortadella,
Seasoned Olives, Domestic & Imported Cheese, Fresh Decorated Cold Poached Salmon,
Seasonal Fruit Mirror, Variety of Freshly Baked Breads

For Pre-Reception: \$10 per person

As a Meal: \$20 per person

Supreme Antipasto Bar

Smoked Salmon Presentation, Sundried Tomato Bruschetta, Domestic & Imported Cheese Mirror, Seasonal
& Exotic Fruit Mirror, Variety of European Sliced Meats Including Capicollo, Prosciutto, Genoa Salami, Salami
Calabrese, Sausages & Mortadella, Roma Tomato & Bocconcini with Fragrant Basil and Balsamic Drizzle,
Olive Bar, Marinated Mussels, Shrimp Cocktail Platter, Atlantic Salmon Medallions Citrus Aioli, Grilled
Zucchini, Eggplant, Peppers, Asparagus & Pearl Onions, Assorted Fresh Crudités with Rustic Blue Cheese
Dip, Mixed Baguettes, Bread Loaves, Multi-Grain Rolls, Peppercorn and Double Smoked Bacon Pâté, Live
Chef Action Station Preparing Flambé Shrimp & Mussels in Fresh Lemon Wine Emulsion or Pernod Cream,
Chef's Choice of Served Hot & Cold Canapés & Hors D'oeuvres

For Pre-Reception: \$20 per person

As a Meal: \$30 per person

SERVED DINNER

Your Choice of Soup Or Salad, Rice Pilaf Or Roasted Potatoes,
Buttered Valley Vegetables, Choice of Dessert,
Bakery Buns & Butter, Decaf, Coffee & Herbal Teas

Chicken Demi-Glaze \$30

Lemon Or Teriyaki Sauce
Boneless, Skinless Breast
Grilled to Perfection

Vegetarian Tofu Stir Fry \$30

Vegetables On a Bed of Rice,
Tomato Leek Or Asparagus
& Chickpea Risotto

Vegetarian Cutlet \$30

In Marinara Sauce Or Eggplant
Parmesan Or Vegetable Lasagna

Chicken Piccata \$32

Sauce Sautéed with
Olive Oil, Garlic & Spices
with Wild & Porcini Mushrooms
Champagne Cream Sauce
Or Sweet Marsala Wine Sauce

Sole Florentine \$33

Baked Filet Rolled with Sautéed
Garlic Spinach In Béchamel Sauce

Chicken/Veal Parmigiana \$33

Lightly Breaded Meat Topped
with Provolone Cheese
& Marinara Sauce

Oven Baked Pork loin \$35

Marinated In Rosemary,
Thyme & Sage In Roquefort
Bread Pudding

Baked Chicken \$35

Loaded with Camembert Cheese
& Spinach Or Rolled with Asparagus
& Mozzarella Cheese

Chicken Orchard View \$35

Herbed Chicken Breast Topped
with Caramelized Onions, Olives
& Julienne Zucchini In Béchamel

Pollo San Marino \$35

Breast of Chicken Stuffed with
Capicola Ham & Cheese In a
Brandy Cream Sauce

Pork Tenderloin \$35

Oven-Baked Pork with Apple Stuffing
In Sweet Brandy Sauce

Stuffed Chicken \$38

With Sautéed Peppers, Sundried
Tomatoes, Eggplant & Gorgonzola
In Berry Sauce

Wild B.C. Salmon \$39

Lime Zested Salmon with Sweet
Chili Glaze Or Herbed Lemon Salmon
In Dill~Cream Sauce

Beef Top Sirloin \$35

Roasted to Perfection with Caramelized
Bourbon Onions and Fine Herb Au Jus

Prime Rib au Jus \$39

with Buttermilk Yorkshire Pudding
add \$1

6oz Filet Mignon \$42

In Forest Mushroom Sauce Or
New York Sirloin Steak: Braised In
Red Wine with Mushrooms

Veal Medallions \$42

with Mascarpone, Polenta Cake
Chanterelle Mushrooms In
Madeira Sauce

Veal Chop \$48

Grilled Canadian Bone-In Veal

Mixed Grill \$41

4oz Chicken Breast In Demi-Glaze
Accompanied with 4oz Petit
Filet Mignon In Mushroom Au Jus

Ultimate Mixed Grill \$44

3oz Lamb Chop with Mint Jelly, 5oz Prime
Rib Au Jus & 4oz Chicken Breast
In Cream Sauce

Surf & Turf \$50

Roasted Beef Tenderloin
Sweet Canadian Lobster Tail
with Drawn Butter

Banquet Packages

MINIMUM 80 PEOPLE

PRE-RECEPTION

Includes Chef's Selected Canapés & Hors D'oeuvres ~4 per person

DINNER

Choice of; Appetizer, Pasta, Salad, Main Entrée with Rice Pilaf Or Roasted Potatoes, Buttered Valley Vegetables, Choice of Dessert, Bakery Buns & Butter, Decaf, Coffee & Herbal Teas

APPETIZER/SOUP SELECTIONS (See Page 2)

Orchard Apple & Roasted Tomato Soup	Butternut Squash Soup
Potato & Leek Soup	Smoked Salmon
Antipasto Misto	Orchard Special
Shrimp Cocktail	Asiago Cheese Flan {+\$5}
Antipasto Bella {+\$8}	Supreme Antipasto Bar {+\$15}

PASTA SELECTIONS

Rigatoni In Rosé Sauce	Penne In Roasted Tomato Basil Sauce
3 Bean Risotto In Marinara Sauce	Stuffed Crab or Chicken Ravioli In Sundried Tomato Pesto{+\$4}
Grilled Vegetable Lasagna {+\$3}	Baked Spinach & Ricotta Manicotti In Cream Sauce

SALAD SELECTIONS

Crisp Leaves of Baby Greens Herbed Pita Chips, Aged Cheese Shavings & Mandarin Slices

Traditional Caesar Salad: with Garlic Croutons, Crispy Bacon Bits & Parmesan Cheese

Garden Salad Blend of Mixed Greens & Crisp Veggies In Balsamic~Olive Oil Vinaigrette

Traditional Greek Salad Cucumber, Sweet Onion, Tomato & Feta On a Bed of Mixed Greens

MAIN ENTRÉE SELECTION Prices are Per Person

Herb Roasted Chicken In Demi~Glaze \$45	Brookshire Pork Tenderloin \$48
Lemon Zested Atlantic Salmon Filet \$52	Roast Prime Rib of Beef au Jus \$52
6oz Filet Mignon \$54 {For 8oz, \$58}	Veal Medallions San Remo \$55
Duo of 6oz Chicken Breast & Salmon Filet \$55	6oz Chicken Breast & 4oz Petit Beef Tenderloin \$56

DESSERTS

Cookies N' Cream Cake	Crème Brulée Cheesecake	Strawberry Shortcake
Chocolate Extravaganza	Traditional Tiramisu	Seasonal Fruit Platter Per Table
Warm Apple Tart Topped with Vanilla Ice Cream		Assorted Mini Charlotte Mousse

**Additional Surcharge will apply if minimum number of guests is not met*

Hot & Cold Buffets

MINIMUM 50 PEOPLE

Your Choice of Rice Pilaf Or Roasted Potatoes,
Buttered Valley Vegetables, Condiments, Bakery Buns & Butter,
Decaf, Coffee & Herbal Teas

MENU #1 \$30

Roast Top Sirloin Beef au Jus, Roasted Rosemary Potatoes, Penne in Tomato Sauce, Domestic & Imported Cheese Mirror, Mixed Greens Salad, Greek Salad, Coleslaw & Assorted Dessert Squares~Platter Per Table

MENU #2 \$37

Chicken In Demi~Glaze, Top Sirloin of Beef, Vegetarian Lasagna, Domestic & Imported Cheese Board, Mixed Green Salad, Caesar Salad, Assorted Dessert Squares~Platter Per Table

MENU #3 \$38

Grilled Breast of Chicken Marsala, Marinated Seafood Platter, Oven Baked Meat or Vegetarian Lasagna, Crudités & Dip, Domestic & Imported Cheese Board, Assorted Premium Cold Meat Platter, Mixed Green Salad, Tomato, Cucumber & Onion Salad, Mixed Beans Salad, Fresh Assorted Fruit Platter, Variety of Sliced Tortes

MENU #4 \$45

Herbed Peppercorn Crusted Roast Loin of Pork, Grilled Breast of Chicken Piccata, Manicotti In Rosé Sauce, Whole Fresh Decorated Atlantic Salmon, Assorted Cold Cut Mirror, Chef's Selection of Five Salads, Assorted Domestic & Imported Cheese Mirror, Mussels Marinara, Grilled Vegetables, Pickles & Olives, Assorted Pastries, Cakes & Sweets

Custom Menus Can Be Created At Any Time

Additional Surcharge will apply if Minimum Number of Guests is not met

Brunch Buffets

MINIMUM 80 PEOPLE

Breakfast Pastries, Scrambled Eggs, Home Fries, Buttered Valley Vegetables, Mixed Greens Salad, Jam & Preserves, Condiments, Bakery Buns & Butter, Orange Juice, Decaf, Coffee & Herbal Teas.

BRUNCH BUFFET # 1 \$30

Sliced Bacon, Penne & Tomato Sauce, Chicken In White Wine Sauce, Freshly Sliced Fruit, Variety of Dessert~Platter Per Table

BRUNCH BUFFET # 2 \$32

Ham, Manicotti Marinara, Roast Sirloin of Beef au Jus, Tuscan Pasta Salad, Fruit Salad, Assorted Cakes

BRUNCH BUFFET # 3 \$34

Ham, Sausage, Pancakes, Chicken Marsala, Crudités with Ranch Dip, Pasta Noodle with Spinach, Shallots & Apples Salad, Country Coleslaw, Lentil, Feta, Cilantro & Red Onion Salad, Cold Cuts, Seasonal Sliced Fruit Platter, Variety of delectable Cakes & Pastries

BRUNCH BUFFET # 4 \$38

Lamb, Poached Salmon, Penne & Tomato Sauce, Chicken in a White Wine Sauce, Tomato, Cucumber & Onion Salad, Fresh Assorted Fruit Platter, Bite Size Desserts

Custom Menus Can Be Created At Any Time
Additional Surcharge will apply if Minimum Number of Guests is not met

Buffet Additions

PRICES QUOTED ARE IN ADDITION TO BUFFET AND ARE NOT VALID FOR STAND ALONE ITEMS

HOT CARVING STATIONS

BEEF

London Broil Bordelaise (Serves 30-40)	\$180	Whole New York Strip Loin (Serves 25-30)	\$275
Broiled Whole Beef Tenderloin (Serves 20-30)	\$330	Corned Beef Brisket (Serves 60-80)	\$195
Peppered Smoked Meat Brisket (Serves 40-50)	\$240	Roast Baron of Beef (Serves 100-120)	\$495
		Rock Salt Prime Rib of Beef au Jus with Horseradish (Serves 30)	\$275

POULTRY & FOWL

Boneless Peking Duck (6 pces) (Serves 40-50)	\$300
Roasted Breast of Tom Turkey (Serves 40-50)	\$150
Whole Roasted Tom Turkey (Serves 50-60)	\$195
Stuffed, Boneless Turkey Breast (Serves 40-50)	\$175
Breast of Pheasant a L'Orange (6 pces) (Serves 30-40)	\$320

FISH

Barbecued, Stuffed Atlantic Salmon (Serves 40-50)	\$195
Sesame Crusted Halibut (Serves 40-50)	\$275
Tuna Wellington Stuffed with Crab & Lobster (Serves 40-50)	\$375

VEAL

Stuffed Loin of Veal (Serves 40-50)	\$275	Marinated Leg of Veal (Serves 80-100)	\$495
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LAMB & PORK

Barbecued Pork Tenderloin (6 pces) (Serves 40-50)	\$210	Rack of Lamb (4 pces) In Mustard & Pine Nut Glaze (Serves 20-25)	\$120
Roast Loin of Pork with Honey Mustard & Pepper Glaze (Serves 40-50)	\$160	Roast Spring Leg of Lamb (2 pces) In Mint Sauce (Serves 30-40)	\$295
Whole Racks (6 pces) of Barbecued Baby Back Ribs (Serves 30-40)	\$180	Stuffed Loin of Lamb In Chutney & Watercress (Serves 30-40)	\$275
Glazed Virginia Baked Ham (Serves 80-100)	\$175	Leg of Ham In Pineapple & Raisin Sauce (Serves 80-100)	\$175

TAXES & SERVICE NOT INCLUDED. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

Pre Reception & Late Night

Small = 20 guests, Medium = 50 guests & Large = 100 guests, unless specified otherwise

Assorted Bruschettas Including Pesto, Tomato, Olives & Parmesean Cheese

Small Platter	\$50
Medium Platter	\$100
Large Platter	\$200

International Cheese Mirror & Grape Clusters, Wafer Biscuits & Toasted Baguettes

Small Platter	\$100
Medium Platter	\$200
Large Platter	\$400

Market Fresh Vegetables with Herb & Ranch Dip

Small Platter	\$60
Medium Platter	\$120
Large Platter	\$240

Chick Pea Hommus with Pita Crisps

Small Platter	\$60
Medium Platter	\$120
Large Platter	\$240

Variety of Seasonal Fruit On A Mirror

Small Platter	\$100
Medium Platter	\$200
Large Platter	\$400

Variety of Freshly Sliced Meats & Breads

Small Platter	\$100
Medium Platter	\$200
Large Platter	\$400

Chelsea Smoked Salmon Perfumed with Capers & Cream Cheese

Small Platter	\$125
Medium Platter	\$250
Large Platter	\$500

Warm Artichoke & Cheese Dip with Assorted Flat Bread & Crackers

Small Platter	\$75
Medium Platter	\$150
Large Platter	\$300

Assorted Specialty Bun/Sandwiches

Small Platter	\$90
Medium Platter	\$175
Large Platter	\$350

Fancy Tea & Selected Pinwheel Sandwiches

Small Platter	\$90
Medium Platter	\$175
Large Platter	\$350

Chocolate Fountain {Includes Fresh Seasonal Fruit For Dipping}

Small Fountain {100ppl}	\$450
Medium Fountain {150ppl}	\$650
Large Fountain{200ppl}	\$850

Cold Shrimp Mountain {Served with Dipping Sauce}

Large Platter	\$250
X-Large Platter	\$500

Homemade Platter of Pizza

{Assortment of Cheese, Pepperoni, Vegetarian & Combination}

Small Platter{40 pcs}	\$80
Medium Platter{90 pcs}	\$160
Large Platter{200 pcs}	\$320

Assorted European Pastries \$36 per dozen

Chocolate Dipped Strawberries \$25 per dozen

Assorted Cakes & Tortes (1 each) \$5 per person

Sweet Table: (To include Assorted Cakes, Tortes, Flans, European Pastries & Fresh Seasonal Fruit) \$13 per person

Beverages

Coffee & Tea – Cup {Regular, Decaffeinated}	Each \$1.95
Soft Drinks/Juice – Glass {Pepsi, 7-up, Gingerale, Club Soda, Tonic}	\$1.95
Soft Drinks/Juice - Pitcher	\$6.09
Soft Drinks - 1L	\$4
Bottled Water	\$1.95
Domestic Beer	\$4.85
Imported Beer	\$5.25
House Liquor (Rum, Rye, Gin, Vodka)	\$4.85
Cocktail	\$5.50
Liqueur	\$6.00
House Wine – Glass	\$5.50
Non-Alcoholic Fruit Punch	\$2
Rum or Vodka Punch	\$3

* Custom Signature Cocktails Can Be Created at Any time*
{Prices Will Vary}

Wine

White

Kittling Ridge Estates Trillium White V.Q.A. (Canada)	\$25
Light peach, apple, pear, honey & mineral aromas; Medium body	
Fuzion Chenin Blanc Chardonnay (Argentina)	\$27
Soft peach and citrus aromas; dry, medium body; Citrus and melon flavour	
Cesari Chardonnay Delle Venezie (Italy)	\$28
Toasted oak, pear & ripe melon aromas; Dry, Light-medium body	
Jackson-Triggs Reserve Chardonnay V.Q.A. (Canada)	\$28
Pale straw; melon, apple & light oak aromas; Crisp, clean flavour	
Lindemans Cawarra Semillion/Chardonnay (Australia)	\$28
Fruit & toasted oak aromas, citrus flavour; Medium body with a touch of spice	
Lindemans Bin 65 Chardonnay (Australia)	\$30
Floral with citrus & vanilla aromas; Ripe fruit flavours with soft clean finish	
Masi Soave (Italy)	\$32
Light mineral, apple skin & lemon aromas & fruit flavour; Light bodied	
Lurton Les Fumees Blanches Sauvignon (France)	\$34
Sweet melon, apple, mineral & grassy aromas, citrus & pear flavours; Medium bodied	

Red

Kittling Ridge Estates Trillium Red V.Q.A. (Canada)	\$25
Cassis and vanilla on the nose; Medium bodied with fresh berry flavour	
Fuzion Shiraz Malbec (Argentina)	\$27
Aromas of crushed berries and spice; Dry, medium-bodied, berry and black pepper flavor	
Cesari Merlot Delle Venezie (Italy)	\$28
Dark plum and blueberry aromas; Light-medium bodied	
Jackson-Triggs Reserve Cabernet Sauvignon V.Q.A. (Canada)	\$28
Smoky, raspberry & herbaceous/leafy; Dry-medium body, with strong tannins	
Lindemans Cawarra Shiraz Cabernet (Australia)	\$28
Rich, Blackberry fruit with vanilla & spice on the nose: Dry, Medium-full bodied	
Lindemans Bin 50 Shiraz (Australia)	\$30
Blackberry & eucalyptus on the nose; Dry with a spicy sweet fruit centre	
Lurton Les Salices Pinot Noir VDP (France)	\$34
Aromas of cherry, beetroot & slate; Dry-medium bodied, silky tannins with good acidity	
Masi Valpolicella (Italy)	\$35
Cherry, cloves leather & cedar on the nose; Ripe cherry flavour	

Champagne & Sparkling Wine

	Glass	Bottle
Martini & Rossi Asti (Italy)	\$4	\$30
Henkell Trocken (Germany)	\$4	\$30
Mumm Cordon Rouge (France)	N/A	\$100
Veuve Cliquot Brut (France)	N/A	\$100

Please Note: These are just a few options, we would be happy to accommodate any further suggestions

Inclusive Dinner Packages

Minimum 100 people

Inclusive Package #1

Dinner

Cream of Vegetable Soup
 Garden Mixed Greens In Balsamic Vinaigrette
 Choice of 1 Entrée; Chicken Piccata In
 Wild Mushroom & Champagne Sauce
Or Roast Top Sirloin of Beef Or
 Pork Tenderloin In White Wine & Tarragon
Or Grilled 7oz New York Strip Ioin Steak
 Roasted Paprika & Garlic Potatoes
 Fresh Buttered Vegetables
 Chocolate Extravaganza Cake
 with Orange & Caramel Sauce
 Rolls & Butter, Coffee & Tea

Late night

Pizza & Bruschetta, Coffee & Tea
 Your Wedding Cake Cut & Service

\$40

Inclusive Package #3

Pre-Reception

Alcoholic Punch & Exotic Fruit Punch
 Imported and Domestic Cheese Mirror
 Garnished with Seasonal Fruit
 Fresh Vegetables, Olives & Dip
 Chef's Choice Served Hors D'oeuvres {4pp}

Dinner

Vegetable Consommé Soup
 Penne in Tomato Sauce
 Mixed Greens in Balsamic Vinaigrette
 Roast Top Sirloin of Beef In Burgundy Sauce
Or Chicken Orchard View
 Roasted Rosemary Potatoes
 Seasonal Buttered Vegetables
 Tiramisu Torte Drizzled with Vanilla Sauce
 Rolls & Butter, Coffee & Tea

Late night

Pizza & Bruschetta, Coffee & Tea
 Your Wedding Cake Cut

\$60

Inclusive Package #2

Pre-Reception

Non-Alcoholic Aloha Fruit Punch
 Olives, Pickles, Vegetables & Dip

Dinner

Manicotti In Rose Sauce
 Choice of 1 Entrée; Chicken Parmigiana
Or Pork Tenderloin with Apple Stuffing
Or Sole Florentine In Béchamel Sauce
 Served with Wild & Rice Pilaf
 PEI Vegetable Medley
 Seasonal Fruit Salad with Crème Fraiche
 Rolls & Butter, Coffee & Tea

Late night

Artisan Squares, Coffee & Tea
 Your Wedding Cake Cut & Service

\$50

Inclusive Package #4

Pre-Reception

Host Bar Before Dinner, Fruit Punch
 Supreme Antipasto Bar {See page 2}
 To Include Shrimp, Snow Crab
 Fresh & Smoked Salmon
 Chef's Choice Served Hors D'oeuvres

Dinner

Manicotti & Rosé Sauce
 Mesculin Mixed Greens Salad
 with Balsamic & Raspberry
 Dressings Per Table
 Choice of 1 Entrée; Prime Rib of Beef,
 Filet Mignon or Veal Chop
 In a Porcini Mushroom Sauce
 Pomme Duchesse, Fresh Vegetables
 Coffee, Tea, & Soft Drinks
 Chocolate Mousse Royale

Late night

Host Bar After Dinner, Pizza, Panini
 Chocolate Fountain with Fruit
 Assorted Sweets, Coffee & Tea

\$130

Inclusive Cocktail Packages

Minimum 100 people

Cocktail Package #1

Chef's Choice Canapés & Hors D'oeuvres {5pp}
Imported and Domestic Cheese Mirror
Garnished with Seasonal Fruit
Fresh Vegetables & Dip
Variety of Freshly Sliced Meats
Assorted Breads & Rolls
Fresh Seasonal Whole & Sliced Fruit

Late Night

Your Wedding Cake Cut & Service
Coffee & Tea

\$25

Cocktail Package #2

Antipasto Bella {See page 2}, To Include;
Olives, Tomato & Greek Bruschetta
Assorted Tortilla Wraps &
Decorated Atlantic Salmon, etc.
Flavored Meatballs on Granite
Vegetables & Dip, Chicken Satays
Szechwan Vegetable Noodles

Late Night

Your Wedding Cake Cut & Service
Pizza, Coffee & Tea

\$30

Cocktail Package #3

Chef's Premium Canapés & Hors D'oeuvres {5pp}
Roasted Garlic, Basil & White Bean Hommus
International Cheese Board
Fresh Vegetables, Olives & Dip
Melon, Grapes & Berries with Crème Fraiche
Dark Chocolate Fondue
Traditional Baguette & Flat Breads

Late Night

Your Wedding Cake Cut & Service
Coffee & Tea

\$32

Cocktail Package #4

Chef's Premium Canapés{4pp}, To Include;
Goat Cheese & Tomato Crostini
Phyllo Triangles, Thai Chicken Satay
Prosciutto Wrapped Asparagus
Black Angus Mustard Crusted Top Sirloin
with Buttermilk Yorkshire Pudding
Ricotta Spinach Ravioli, Vegetable Pasta
Penne with Sausage In Your Choice
of Sauce: 3 Cheese Alfredo & Marinara
Sun-Dried Tomato, Artichoke & Chicken

Late Night

Your Wedding Cake Cut & Service
Brownies, Pastries, Tarts, Coffee & Tea

\$36

WEEKDAY ROMANCE

{Minimum 50 people}

{Monday to Thursday only-excluding long weekends & holidays}

Outdoor or Indoor Ceremony {Weather Permitting}
Complimentary Hall Rental for Reception
{Room Determined By Number of Guests & Availability}

Complimentary bartender, for beverage service

Two Bottles of House Wine Per Table (8 Guests)

Pre-Reception

Non-Alcoholic Punch
Canapés & Hors D'oeuvres (5 per person)
Market Vegetables & Ranch Dip

Served Dinner

Seasonal Mixed Greens with Homemade Dressing
Your Choice of 1 Entrée:
Oven Baked Breast of Chicken Topped with
Mushrooms, Spinach & Mozzarella Cheese In a Light Béchamel Sauce
Or Roast Sirloin of Beef au Jus
Served with Seasonal Buttered of Vegetables
Your choice of Rice Pilaf Or Roasted Rosemary & Paprika Potatoes
Assorted Dessert Platter Per Table
Rolls & Butter, Coffee & Tea

Late Night Buffet

Your Wedding Cake Cut & Service, Tea & Pinwheel Sandwiches, Coffee & Tea

\$40 per person

Some restrictions will apply, cannot be combined with any other offers

TRENDSETTER

{Minimum 50 people}

{Monday to Thursday only—excluding long weekends & holidays}

Outdoor or Indoor Ceremony {Weather Permitting}

Complimentary Hall Rental for Reception
{Room Determined By Number of Guests & Availability}

Complimentary bartender, for beverage service

Two Bottles of House Wine Per Table (8 Guests)

Pre-Reception

Non-Alcoholic Punch

Canapés & Hors D'oeuvres (5 per person)

Market Vegetables & Ranch Dip

Buffet Dinner

Prime Rib of Beef au Jus, Lemon Chicken Supreme, Rice Pilaf, Potato Salad, Coleslaw, Seasonal Hot Buttered Vegetables, Olives, Mixed Greens Salad, Chef's Choice Pasta (Primavera, Tomato or Manicotti), Cold Marinated Vegetables, Fruit Salad, Assorted Dessert Platter Per Table, Condiments, Bread & Butter, Coffee & Tea

Late Night Buffet

Your Wedding Cake Cut & Service, Bun/Sandwiches Coffee & Tea

\$50 per person

Some restrictions will apply, cannot be combined with any other offers

FROSTED DELIGHTS

{Minimum 30 people}

{From November 1st to March 31st}

Honeymoon Suite for Bride & Groom at ***Country View Manor***

Complimentary Hall Rental for Reception
{Room Determined By Number of Guests & Availability}

Chair Covers with Colored Sash
Crystal Candlelight Centerpieces
White Glove Service
Two Bottles of House Wine Per Table (8 Guests)

Pre-Reception

Canapés & Hors D'oeuvres (3 per person)
Mini Marshmallow Cocoa & Peppermint Punch

Dinner

Roasted Butternut Squash Soup
Mixed Greens Salad
Caramelized Onion & Cranberry Topped Chicken with Button Mushrooms
Or Prime Rib of Beef
Or Lemon Zest Atlantic Salmon
Above Includes Whipped Pomme Duchesse & Buttered Vegetables
Chocolate Pyramid with Crème Fraiche & Seasonal Fruit

Late Night

Your Wedding Cake Cut & Service, Artisan Pizza Squares,
Coffee & Tea

\$65 per person

**Some restrictions will apply, Cannot be combined with any other offers.*

WINTER WONDERLAND

{From January 2nd to April 30th}

Complimentary Hall Rental for Reception
{Room Determined By Number of Guests & Availability}

Two Bottles of House Wine Per Table (8 Guests)

Pre-Reception

Canapés & Hors D'oeuvres (4 per person)
Non Alcoholic Fruit Punch & Vodka Cranberry Punch

Dinner

Roasted Red Pepper & Potato Soup
Winter Greens Salad In Raspberry Vinaigrette

Your Choice of 1 Entrée:

Grilled Boneless Breast of Chicken In White Wine Sauce **Or**
Roast Sirloin of Beef au Jus, **Or**
Roast Loin of Pork with Apple Stuffing, **Or**
Oven Baked Turkey with Cranberry Sauce, Sage & Onion Stuffing
Choice of Mashed Potatoes or Rice Pilaf, Buttered Roasted Vegetables,

Black Forest Cake **Or** Chocolate Mousse Cake

Rolls & Butter, Coffee & Tea

Late Night

Your Wedding Cake Cut & Service, Coffee & Tea

\$50 per person

**Some restrictions will apply, Cannot be combined with any other offers.*

CANDLELIGHT SPECIAL

{Sundays to Thursday only – excluding long weekends & holidays}

Outdoor or Indoor Ceremony {Weather Permitting}
Complimentary Hall Rental for Reception
{Room Determined By Number of Guests & Availability}

Pre-Reception

Non & Alcoholic Punch
International Cheese Mirror Garnished with Grape Clusters
Wafer Biscuits & Fresh Baguettes
Market Vegetables & Ranch Dip

Dinner

Chicken, Beef or Vegetable Consommé
Spring Mix with Olive Oil & Balsamic Vinegar

Your Choice of 1 Entrée:

Oven Baked Breast of Chicken In Light Béchamel Sauce
Or Veal Parmigiana
Served with Rice Pilaf & PEI Medley of Vegetables

Tiramisu Cake ***Or*** Strawberry Shortcake

Rolls & Butter, Coffee & Tea

Late Night

Your Wedding Cake Cut & Service, Coffee & Tea

\$50 per person

Some restrictions will apply, Cannot be combined with any other offers

Room Rental Details

The “Suite” \$150

This room is used to prepare in; complete with couches, ensuite & vanity, the “Suite” is a wonderful place to relax in privacy. Includes 1 bottle of champagne, cheese & crackers for two.

The Gazebo \$475

{Includes up to 100 gazebo chairs. Each additional chair is \$2 each}

Our large gazebo is situated on a peninsula surrounded by water. This area consists of a rock waterfall surrounded in wildflowers and interlocking pathways. Perfect for any outdoor function, it will accommodate up to 170 ceremony guests, comfortably. This area is primarily used for outdoor wedding ceremonies, BBQ's & outdoor theme parties.. A lattice covered cedar bridge crossing the lake, adjoins the banquet facilities & gazebo, which also makes a fabulous backdrop for memorable photos.

The Fireside Room \$400†

This cozy & warm lounge can accommodate cocktail parties up to 60 guests. It is highlighted with a cherry, oak gas fireplace, ideal for any intimate gathering including family dinners up to 30.

The Terrace Room \$800†

This natural light-filled room accommodates up to 130 people for a sit down dinner with a dance floor, 200 for a standing cocktail reception, adjacent to an interlocking patio.

The Summer Tent \$1,000†

Located adjacent to our Lakeview room with a spectacular view of our landscaped property, this interlocked space is a lovely setting for small to medium sized conferences, social gatherings & receptions up to 120 guests.

The Lakeview Room \$1,200†

Elegantly decorated with a panoramic view of our lake, bridges, gazebos & wildlife. This room is perfect for large conferences, receptions, or gatherings of any kind and can accommodate up to 250 people for an elegant dinner or 400 people for a standing reception.

The Grandview Room \$1,500†

This is our largest banquet room. It is the Terrace room & Lakeview room combined. It is fully licensed to accommodate up to 400 people for a banquet.

† Included in the room rental are tables, chairs, Royal Doulton china & silverware, glassware, white linen to the floor, linen overlays & napkins, set-up, tear down, cleaning before & after the function.

Monday through Thursday bookings may qualify for room rental discounts.

(Some rooms have minimum requirements)