

Bridal Shower Packages



Located directly on the shores of Lake Ontario, **Legends Estates Winery** is a magical setting for your bridal shower.

Celebrate amid the warm ambience of our Polonaise Room, located in the heart of our wine cellar. Our packages include the option to treat your guests to a winery tour and wine tasting upon arrival, as well as customized menus and culinary options to create your memorable event.

Chef Peter Tromp composes an impressive wine country dining experience, complemented by the award-winning VQA wines of Legends Estates Winery.

For more information regarding our Bridal Shower Packages or to book your event please contact the winery directly at

905-563-6500

wedding@LegendsEstates.com

Bridal Shower Experiences



The Polonaise Room

Our Polonaise Room offers a private and intimate space, with seating for up to 100 guests. Available for private functions and events, complete with white table linen.

Room rates:	Less than 3 hours	\$250.00 +HST
	3 hours or more	\$400.00 +HST

Tours and Wine Tastings

Legends Estates Winery is the ideal setting to treat your guests to a wine tour and tasting experience. We offer a causal, informal walking tour of our property and winemaking facility, followed by a tutored tasting of our award-winning VQA wines. Cheese and hors d'oeuvres pairings to further enhance your wine tasting experience are also available.

Tour & Tasting	\$10.00 +HST per person
with Artisanal Cheeses & Fruit	\$15.00 +HST per person
with Chocolate Pairings	\$15.00 +HST per person
with Wine Martinis	\$20.00 +HST per person
with Hors d'oeuvres	\$25.00 +HST per person

Dining Options

Located less than one hour from Toronto, Legends Estates Winery offers an easy escape to Niagara Wine Country. Chef Peter Tromp will compose a delicious seasonal menu, served in the warm ambience of our Polonaise Room.

Menus include room rental fees for the duration of your event.

Customized Bar Packages are also available.

***Please see menus attached. Based on minimum booking of 30 guests.
Menus are subject to applicable HST and Gratuity.**



Brunch Buffet Menu

Assorted Fresh Rolls, Breads and Butter

Soup

Select 1 Option

Butternut Squash

Roasted Tomato and Basil

Minestrone

Salad

Select up to 2 Options

Baby Greens tossed with Cherry Tomatoes and Cucumbers with choice of 2 Dressings

Spinach Salad with Hard-boiled Eggs, Red Onions and Warm Bacon Dressing

Classic Caesar Salad with Bacon Bits, Sourdough Croutons, Fresh Parmesan and Garlic Dressing

Mediterranean Chick Pea Salad with Feta, Roasted Red Peppers, Red Onions, Olives and Tomatoes

Cherry Tomato, Bocconcini and Basil Salad topped with Balsamic Vinaigrette

Appetizer Trays

Select up to 2 Options

Crudit  or Grilled Pitas and Crostini with Assorted Dips

Mediterranean Antipasto Platter

Assorted Relish Tray

Steamed Asparagus with Lemon, Capers and Olive Oil

Carving Station

Select 1 Option

Maple-Dijon Glazed Turkey Breast

Slow Roasted N.Y. Striploin

Rosemary Garlic Marinated Prime Rib

Hot Entr es

Select up to 3 Options

All Entr es served with Seasonal Vegetables and Roasted Potatoes

Roasted Boneless Chicken Breast topped with Balsamic Jus

Pork Loin Stuffed with Saut ed Apples, Caramelized Onions and Cranberries

Chef's Specialty Shepherd's Pie

Homemade Lasagna topped with Mozzarella (3-Cheese or Meat)

Seafood Jambalaya with Tiger Shrimp, Scallops, Mussels and Debrezini Sausage

Steamed Mussels in a White Wine Sauce with Julienne Vegetables

Creamy Pasta and Cheese with Double-Smoked Bacon, Scallions in a Buttered Panko Crust

Dessert

Chef's Display of Assorted Desserts, Fresh Fruit Platter and Artisanal Cheese Tray

Coffee and Tea Station

\$34.95 per person

Brunch Plated Menu



Fresh Rolls & Butter

1st Course ~ Soup or Salad

Select 1 Option

Butternut Squash Soup

Roasted Tomato Soup

Cream of Wild Mushroom Soup

Spinach Salad with Pickled Red Onions, Hard-boiled Eggs and Warm Bacon Dressing

Classic Caesar Salad with Bacon Bits, Sourdough Croutons, Fresh Parmesan and Garlic Dressing

Baby Greens with English Cucumbers and Cherry Tomatoes tossed in Legends' Icewine Vinaigrette

2nd Course ~ Pasta

Select 1 Option

Penne Pasta with your Choice of Sauce:

Fresh Tomato Basil Sauce

Roasted Garlic and Herb Cream Sauce

Roasted Garlic Béchamel Sauce

Roasted Tomatoes and Clams

Penne Arrabiata tossed with Grilled Italian Sausage, Black Olives and Tomatoes

3rd Course ~ Entrée

Select 1 Option

All Entrées served with Chef's Selection of Seasonal Vegetables and Roasted Potatoes

Chicken Supreme

Stuffed with Corn Bread, Bacon and Caramelized Onions topped with Glazed Plum Sauce

Panko-Parmesan Crusted Chicken Breast

Stuffed with Basil, Tomatoes and Mozzarella with Romano Cream Sauce

Seafood Fettuccine

Shrimp, Scallops, Mussels and Cherry Tomatoes tossed with Fettuccine in a White Wine Sauce

Honey-Pecan Crusted Salmon

Topped with a Fresh Citrus Beurre Blanc

Beef Ragout

Lean Beef braised with Onions, Carrots, Potatoes and Celery in a Reduced Merlot Jus

4th Course ~ Dessert

Select 1 Option

Pecan Pie with Icewine Berries

Warm Apple Pie à la mode

Black Forest Cake

Coffee and Tea Service

\$39.95 per person

Hors D'oeuvres Menu

Hot Hors D'oeuvres

Chicken Satay with Cranberry Aioli
Grilled Pita with Pumpkin Hummus
Herbed Mini Quiche
Petit Crab Cakes with Spicy Thai sauce
Vegetable Spring Rolls
Spinach, Garlic and Feta Spanakopita

Cold Hors D'oeuvres

Spiced Pear Chutney with Triple Cream Brie on Crostini
Assorted Sushi
Prosciutto, Brie and Fig Crostini
Baby Bocconcini, Cherry Tomato and Basil Skewers with Balsamic Drizzle
Goats Cheese Lollipops with Walnut and Cranberry
Prosciutto Wrapped Melon
Feta Bruschetta
Smoked Salmon on Pumpernickel with Herbed Cream Cheese

\$24.95 per person

Menu Upgrades

Punch Bowl (serves up to 40 guests)

Non-alcoholic Punch \$49.95

Sparkling Wine Punch \$69.95

Sparkling Wine Mimosas \$3.95 per person

Champagne Fountain \$7.95 per person

Wine Slushies \$7.95 per person

Chocolate Fountain with Fresh Fruit \$8.95 per person

Cake pricing varies



Bar Packages

Open Bar Service*

\$15 per person
plus HST & Gratuity

Domestic Beer
White and Red Wine
Vodka, Rye, Rum, Gin, Scotch
Non-alcoholic Mix
(Water, Pop, Juice)

Host Bar Service**

(Prices subject to HST & Gratuity)

Vodka, Rye, Rum, Gin, Scotch	\$4.30
Domestic Beer	\$4.00
Imported Beer/Coolers	\$4.50
Liqueurs/Specialties	\$4.70
Wine	\$5.00 Glass/\$25.00 Bottle

Cash Bar Service**

(Prices include HST & Gratuity)

Vodka, Rye, Rum, Gin, Scotch	\$5.25
Domestic Beer	\$4.50
Imported Beer/Coolers	\$5.25
Liqueurs/Specialties	\$5.50
Wine	\$6.00 Glass/\$25.00 Bottle

*Bar service includes bartender(s), non-alcoholic mix, set-up and clean-up.

Liquor based on 1-ounce portion.

**Service fee of \$100 applies if amount consumed totals less than \$500 before tax and gratuity.

