

# 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](mailto: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 casual, 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 |

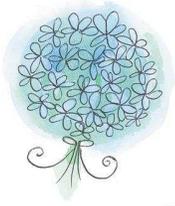
### Dining Options

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

### 1<sup>st</sup> 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

### 2<sup>nd</sup> 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

### 3<sup>rd</sup> 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

### 4<sup>th</sup> 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 Pumpnickel 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.

