



WEDDING OPTIONS

Buffet style: \$36.50 per person * Price for 2016: \$37.50 per person

Children between the ages of 2 and 6 years old pay \$22.00 each for the year 2015 and \$23.00 for the year 2016.

Includes plates, wine glass, cutlery, table cloths (black, Ivory/white), napkins, chair cover.

Meal Includes: Choice of two entrees, Choice of two salads, bread and butter, choice of one rice, Roasted potatoes and steamed vegetables, bread and butter, Coffee and tea.

Fantasy buffet: \$42.00 per person * Price for 2016 \$43.00 per person

Children between the ages of 2 and 6 years old pay \$26.50 each for the year 2015 and \$27.50 for the year 2016.

Includes plates, wine glass, cutlery, table cloths (black, Ivory/white), napkins, chair cover.

Meal Includes: Choice of two entrees, Choice of two salads, bread and butter, choice of one rice, roasted potatoes and steamed vegetable, Crab, shrimp, fruits, pastries, cakes
Coffee and tea at the bar. ***remove the crab and shrimp take off \$3.00***

Family style dinner: \$43.00 per person * Price for 2016: \$44.00 per person

Children between the ages of 2 and 6 years old pay \$28.50 each for the year 2015 and \$29.50 for the year 2016.

Includes plates, wine glass, cutlery, table cloths (black, Ivory/white), napkins, chair cover.

Meal Includes: Choice of two entrees, Choice of one salads, bread and butter, choice of one rice, roasted potatoes and steamed vegetables, bread and butter, Coffee and tea.

French style service: \$47.00 per person * Price for 2016: \$48.00

Children between the ages 7 and 12 years old pay \$42.00 each for the year 2015 and \$43.00 for the year 2016.

Children between the ages of 2 and 6 years old pay \$32.00 each for the year 2015 and \$33.00 for the year 2016. It includes: kids meal, and a toy.

Includes plates, wine glass, cutlery, table cloths (black, Ivory/white), napkins, chair cover.
The hall is free with a minimum of 130 people or more for The Oasis Banquet room or a minimum of 200 people for the Royal Banquet room

Meal Includes: Choice of one soup, choice of one salad, bread and butter, two entrees, dessert and coffee and tea at the bar.

Plated service: \$48.00 per person * Price for 2016: \$49.00

Children between the ages 7 and 12 years old pay \$43.00 each for the year 2015 and \$44.00 for the year 2016.

Children between the ages of 2 and 6 years old pay \$31.00 each for the year 2015 and \$32.00 for the year 2016. It includes: kids meal, and a toy.

Includes plates, wine glass, cutlery, table cloths (black, Ivory/white), napkins, chair cover. The hall is free with a minimum of 130 people or more for the Oasis Banquet room or a minimum of 200 people for The Royal Banquet Room.

Meal includes: choice of on soup, choice of one salad, bread and butter, one entrée, dessert and coffee and tea served.

Platinum Package: \$67.50 per person *price for 2016: \$69.00

Includes plates, wine glass, cutlery, table cloths (black, Ivory/white), napkins, chair cover. It includes dinner served, Midnight Buffet and chair covers. The hall is free with a minimum of 130 people or more for the Oasis Banquet room or a minimum of 200 people for The Royal Banquet Room.

Children between the ages 7 and 12 years old pay \$61.00 each for the year 2015 and \$62.00 for the year 2016. It includes: beverage, dinner, midnight buffet and chair covers. Children between the ages of 2 and 6 years old pay \$36.00 each for the year 2015 and \$37.00 for the year 2016. It includes: Beverage, kids meal, midnight buffet, and a toy and chair covers.

Midnight buffet:\$37.00 * Price for 2016:\$38.00(off site catering only 10pm or later)

Includes plates, cutlery, paper napkins table cloths for midnight table only.

Meal Includes: Crab legs, shrimp, mussels, shrimp crockets, fish crockets, assorted puddings, seasonal fruits, assorted pastries, variety of sandwiches, B.B.Q chicken, Roasted piglet and one of the following: Valencian rice, Portuguese Pork meat with clams, Quails, Pizza, Penne Alforno or Meatballs with sauce.

***with any other catering service that is chosen midnight buffet is \$22.50 per person.**

PREMIUM ADD-ONS

- This represents an additional charge of \$3.50 per person
- * This represents an additional charge of \$1.50 per person
- This represents an additional charge of \$3.00per person
- ◆ Cheese ring is \$13.00 per table

MENU

Tabled and Plated Appetizer

▪Crab au Gratin

Minced Crab meat sautéed and seasoned with mushrooms and cheese. Oven baked in a Crab shell to perfection

▪Prosciutto Melon

Prosciutto thinly sliced, wrapped around a French stick and served with a slice of melon and black olives.

◆Cheese ring

A whole fresh cheese surrounded by a ring of garlic and herd toasted baguettes. (Tabled appetizer)

Soup

R. Sunset soup

A mixed vegetable soup with a homemade vegetable broth with a hint of garlic.

R. Collard green Soup

Potato puree with minced collard greens and sliced Portuguese sausage.

R. Chicken wedding Soup

Chicken chunks with wedding pasta in a rich chicken broth.

R. Potato Leek Soup

Sliced leeks in potato puree with a hint of carrots

R. Cream of Mushroom

A rich creamy broth full of beef and pepper flavor, enriched with sliced mushrooms.

R. Cream of Cuban Shrimp

Shrimp broth thickened with cream and floating with diced shrimp

Salad

R. Garden salad

R. Ceasar salad

* Wild greens with strawberry vinaigrette

First Entrée

R. Cabbage Rolls

Spiced ground beef sautéed with rice then rolled in fresh cabbage leaf topped with tomato sauce.

R. Lasagna

Homemade pasta, layered with meat sauce and cheese and freshly baked.

R. Penne Alforno

Penne al dente sprinkled with fresh ground parmesan, and topped with your choice of meat sauce, red sauce or white sauce.

R. Lemon Fish Fillets

Lemon seasoned fish fillets, served with tomato rice and garden salad.

R. Breaded Shrimp

Lightly breaded shrimp deep fried to a golden crisp, served with rice and garden salad.

R. Cod Imperio Style “Bacalhan A Bras”

Boneless Codfish mixed with French fries and eggs. Served with garden salad.

R. Oven Roasted Chicken (Available in Halal)

Imperio’s own specialty. A slow roasted marinated chicken, spiced with herbs and specialty spices from a 35 year old Vieira family recipe. Served with rice and garden salad.

▪ Atlantic Salmon Fillet

Lemon seasoned Salmon Fillet brushed with garlic butter and charbroiled to perfection, served with white rice and baby carrots.

Second entrée

*** Stuffed Oven Roasted Pork**

Pork tenderloin stuffed with Imperio’s own specialty sausages and roasted to perfection. Served with Imperio style roasted mini potatoes and California style vegetables.

R. Oven Roasted Beef (Available in Halal*extra charges may apply)

A tender Roasted side of beef topped with smooth beef gravy, Served with Imperio style roasted mini-potatoes and California Style Vegetables.

R. Oven Roasted Pork

Oven Roasted Tenderloin topped with rich pork gravy. Served with roasted mini-potatoes and California style vegetables.

*** Mushroom Cream Chicken (Available in Halal)**

Grilled chicken breast topped with a creamy mushroom sauce, served with roasted sweet potatoes and green beans.

▪ Portuguese Style Steak

Lightly seasoned strip loin steak. Pan fried to perfection, served with roasted mini-potatoes and California style vegetables.

▪ Grilled Steak

Seasoned strip loin steak. Grilled medium well. Served with roasted mini-potatoes and California style vegetables.

Desserts

R. Whipped Chocolate Mousse

Dark chocolate melted and whipped with Imperio's special ingredients. Topped with whipped cream and strawberries.

R. Dutch Apple Pie and Ice cream

Fresh Apple Filling squeezed between Dutch pastries and topped with French vanilla Ice Cream drizzled with butterscotch.

R. Fresh Fruit Salad

Hand picked fresh fruits, carefully diced in light syrup.

R. Heavenly pudding

Milk Chocolate and Vanilla pudding divided by a lightly brandy brushed cookie, topped with whipped cream and chocolate shavings.

R. Chocolate Lava Cake

Chocolate lava cakes are small cakes filled with warm, oozing chocolate topped with chocolate and dusted with powdered sugar on top. Imperio's own recipe

***Fruit Ice Cream**

Hand shaped Ice Cream Apples, Bananas, Oranges, and Grapes. They look like the real thing!

▪ **New York Cheesecake**

New York Cheesecake topped with fresh seasonal berries and sauce with a touch of whipped cream.

▪ **Rose Bowl**

Rose shaped waffle filled with your choice of brownie and French vanilla Ice cream topped with chocolate syrup or fresh strawberries with French vanilla Ice cream topped with whip cream and strawberry sauce.

MIDNIGHT BUFFET

•LOBSTER

CRAB,

SHRIMP

MUSSELS

FISH CROCKETS

SHRIMP CROCKETS

CHOCOLATE OR CHEESE FOUNTIAN

ROASTED PIGLET

SEASONAL FRUITS

BBQ CHICKEN

ASSORTED SANDWICHES

VARIOUS CAKES

ASSORTED PASTRIES

CHOOSE ONE OF THE FOLLOWING:

VALENCIAN RICE

PORK MEAT WITH CLAMS

QUAILS

PIZZA

PENNE ALFORNO

MEAT BALLS WITH TOMATO SAUCE

CABBAGE ROLLS

PEROGIES

THREE SALAD (MACARONI, POTATO, TOMATO w/ Boccioni cheese)

CHILDREN'S MENU

PIZZA

BURGER AND FRIES

CHICKEN FINGERS AND FRIES

SPAGETTI AND MEAT BALLS

- It is served with soup and salad, dessert. It also includes a toy.

Extras and services

Chocolate fountain with seasonal fresh fruits \$4.00 per person with a minimum
Charge of \$400.00

Optional one hour before dinner.

Hors D'ouvres

Passed \$4.00 per person
Tabled \$3.00 per person

This service runs for only one hour before dinner starts.

HOR D'OEUVRES

HOT

HERB AND GARLIC CHICKEN

Chicken spiced with garlic and herbs

TERIYAKI CHICKEN

Chicken spiced in our secret teriyaki sauce

HERB AND GARLIC BEEF

Beef spiced with garlic and herbs

TERIYAKI BEEF

Beef in our secret teriyaki sauce

PORTUGUESE SAUSAGE

Pork sausage grilled to perfection

SCALLOP WRAPPED WITH BACON

Pan fried seasoned sea scallops wrapped with bacon

MEATBALLS

Beef meatballs in a secret tomato sauce topped with parsley

PORTUGUESE FRIED SHRIMP

Fried shrimp simmered in Imperio's secret Portuguese sauce

COLD

DIJON BAGUETTE

Creamy whipped Dijon on a baguette top with asparagus

SALMON WRAP

Imperio's own salmon spread with minced fresh salmon, wrapped in a tortilla

VEGETERIAN WRAP

Vegetarian cream cheese with fresh asparagus, wrapped in a tortilla

RITZ TOMATO ROASTED CREAM CHEESE

Roasted tomato cream cheese, on a Ritz and topped with a cherry tomato

DILL PICKLE WRAP

Imperio's special mix of creams and cheese with a hint of dill, wrapped with chopped dill
Pickles

SALMON AND SHRIMP CREAM CHEESE

Sliced smoked salmon mixed with cream cheese and topped with shrimp on a Ritz

BAR

Option #1 Open bar * \$23.00 per person 2015 and \$24.00 per person for the year 2016
* \$29.00 per person (adult only) 2015 and \$30.00 pp for the year 2016

Includes; beer, liquor, soft drinks, wine and champagne, coffee or tea and a non-alcoholic punch table.

Option#2 Toonie Bar * 1.50 set up fee per guest
Guest pays \$2.50 per drink or \$3.00 with the Bride and groom paying the difference of \$2.00 each drink. A minimum of \$1500.00 bar revenue
Non-alcoholic punch table option is a charge of \$60.00. Also includes coffee and tea free of charge.
Outside wines are allowed with two bottles per table maximum with a corkage fee of \$8.00 per bottle.

Option #3 Cash Bar * 1.50 set up fee per guest
* \$4.50 per drink
* \$5.00 per cooler
A minimum of \$1500.00 of bar revenue
Non-alcoholic punch table option is a charge of \$80.00. Also includes coffee and tea free of charge.
Outside wines are allowed with two bottles per table maximum with a corkage fee of \$8.00 per bottle.

Option #4 Non-alcoholic Bar *\$10.00 per person
Includes non-alcoholic punch table at entrance. Non-alcoholic sparkling wine, juice, pop, water coffee and tea at the bar

Premium Bar

(This option can only be added to the open bar option)

Includes waiters that will serve drinks as well as clear off empty bottles from the table. Will make sure the guests wine bottles never go empty. (Through dinner only)
\$4.00 per person

You also get two choices for premium beers

- Corona
- Super Bock
- Sagres
- Heineken
- Rickard's
- MGD

HALL FEES

The Royal Banquet Room

\$675.00

- The Royal Banquet Room holds up to 400 guests. If you have 200 guests or more attending your reception, the hall is free of charge with the French style service, Plated service, or the platinum package.
- The Royal Room is free of charge with Sunday weddings, any catering package selected and also with off season weddings (January to march)

The Oasis Banquet Room

\$475.00

- The Oasis Banquet Room holds up to 200 guests. If you have 130 guests or more attending your reception, the hall is free of charge with the French style service, Plated service, or the platinum package.
- The Oasis Room is free of charge with Sunday weddings, any catering package selected and also with off season weddings (January to march)

BONUSES

Upon booking your wedding reception with Imperio, the bride and groom will receive a hall **FREE** of charge for the bridal shower or for their engagement party. The Bride and Groom will also be allowed to run their own stag & doe including the bar with a Rental fee of \$350.00 plus HST (Oasis Banquet room **ONLY**). Imperio now offers a FREE courtesy room for your reception day, equipped with a private washroom, storage area, and a safe.

All prices exclude taxes. 13% HST on food, hall rental and services. 13 % HST on liquor. **There is no gratuity charge, but is definitely appreciated.**