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~WEDDINGS ~ 2016~

Convenient Complete Professional Services

Congratulations!

You are about to plan one of the most memorable days of your lives...

Thank you!

For allowing us to be a part of it.

Let us help you arrange all the special details that will make your day everything you have dreamed of.

Our weddings are tailored for every budget from a simple, elegant wedding to a wedding from a fairy tale.

Because all of our couples have dreamed of something different for their wedding, we like to tweak the little details to suit your individual personality.

We can also help you with DJ's, Photographers, Officiants, Bridal Shops and Wedding Cakes. We will only recommend people who we know will offer you the same degree of professionalism as we offer you ourselves.

With seating for up to 350, we not only offer you a place to hold the party and enjoy our famous catering, we also can hold most ceremonies right here.

We love to have children join in wedding celebrations. That is why we offer a special price for them. Children 10 and under are $\frac{1}{2}$ price and children under 2 are free.

Our room cost depends on the number of guests you will be having for full meal service. The more guests you have, the less you pay for the room.

Over 300 guests - \$510 200 to 299 guests - \$600 100 to 199 guests - \$850 Less than 100 guests - \$1300

Included in your room cost:

- ~ Tables and chairs set up according to your floor plan
- ~ White or ivory table linen and napkins (if we are providing the food)
- ~ Access to the room by 9:00am the day of your wedding

 If the room is not booked the day before your wedding, we like you to come in, during business hours, the day before to do as much set up as possible
- ~ One bartender per 100 guests and service to 1:00am
- ~ Access to the room for cocktails up to two hours before your dinner

Ceremony fee \$2.50 per person \sim this includes your chairs set up facing the back of the room with an aisle down the middle. It aslo includes our staff turning the room over, very quickly for your reception.

****NEW THIS YEAR****

We have decided to allow outside catering with very strict restrictions.

- 1. Your caterer must have a valid business license and registered HST number
- 2. Your caterer must have a valid Safe Food Handling Certificate
- 3. Your caterer must be able to provide us with a WSIB Clearance certificate as well as proof that their employees are covered.
- 4. Your caterer must be able to provide us with a proof of insurance certificate.
- 5. Your caterer must be able to provide us with the most recent Health Inspection Report for where the food is prepared.
- 6. You will be required to pay for one of our staff members to oversee our kitchen.
- 7. You will be charged a kitchen usage fee depending on what is needed.
- 8. You and your caterer will both be required to sign a food waiver.
- 9. There will be an \$850 Banquet Hall Levy
- 10. There will be a kitchen usage charge and staff charge based on needs.

Appetizers and Hors D'oeuvres

All of our appetizers are available to be served either as your guests arrive during the cocktail hour, in place of a full meal or as an elegant ending to the evening. The only exception to this is the Chocolate/Cheese Fondue Fountain. These are only available during the cocktail hour or as an upgrade to any meal.

Appetizers: (choose up to 3 for every 50 guests)

Served for cocktail hour, add \$7.90 per person. This will allow for 5 pieces per guest.

Served in place of a full meal the prices are \$19.00 per person. This will allow for 15 pieces per guest.

Served as an evening luncheon the prices are \$11.30 per person. This will allow for 8 pieces per guest

- Assorted Fresh veggies with Dip
- Assorted Cheeses and Crackers
- Bacon Sesame Cheese Log with Crackers
- Seasonal Fresh Fruit platter
- Jalapeno Cream Cheese Spirals
- Assorted Squares and cookies
- Mini Sausage rolls with Honey Mustard Dip
- Mini Perogies with Sour Cream
- Shrimp with Seafood Sauce
- Assorted sandwiches
- Roasted Garlic Hummus with Pita Bites
- Mango Bean Salsa with Corn Chips

Hors d'oeuvres: (choose up to 3 for every 50 guests)

Served for cocktail hour, add \$11.30 per person. This will allow for 5 pieces per guest.

Served in place of a full meal the prices are \$28.20 per person. This will allow for 15 pieces per guest.

Served as an evening luncheon the prices are \$14.75 per person. This will allow for 8 pieces per guest.

- Bacon Sesame Cheese Pops
- Bacon Wrapped Candied Sausage
- Cheese and Bacon Potato Skins
- Mushroom Tarts
- Stuffed Mushrooms
- Beer Cheese Dip with Pita
- Fig and Goat Cheese Tarts
- Shrimp Shooters
- Focaccia Shooters
- Assorted mini Sweet Tarts
- Bacon Cheeseburger Bites
- Bacon Wrapped honey Garlic Water Chestnuts
- Southwest Cheesecake Bites
- Veggie Shooters with Ranch Dressing
- Mini Fruit Kebabs
- Fresh Spring Rolls
- Pulled Pork Sliders
- > Beef or Chicken Gougeres

Buffets

Whichever buffet you choose, never worry about your guests not getting enough!

Classic Buffet \$31.50

Choose one carved meat:

Our Famous Roast Beef and Homemade Gravy

Seared with our own secret rub and then cooked low and slow so it melts in your mouth!

Juicy Roast Turkey and Homemade Gravy

Extra juicy because we inject it with butter and spices!

Includes:

Roasted or Mashed Potatoes

Seasonal Vegetables

Choose one:

Meat Lasagne

Layers of pasta, cheese, ground beef and pork seasoned to perfecton, fresh basil, roasted red peppers and tomato sauce.

Vegetable Lasagne

Don't worry, it only sounds healthy! Pasta, cheese, spinach, mushrooms, roasted red peppers, smothered in our Al Fredo Sauce

Oven Roasted Chicken Pieces

Seasoned with our own blend of spices then baked to perfection.

Choose one salad:

Caesar Salad

Garden Salad

Potato Salad

Macaroni Salad

Includes:

Garlic Parmesan Breadsticks
Coffee and Tea
Assorted, Homemade Dessert Squares

Premium Buffet \$35.50

Choose one carved meat:

Our Famous Roast Beef and Homemade Gravy

Seared with our own secret rub and then cooked low and slow so it melts in your mouth!

Juicy Roast Turkey and Homemade Gravy

Extra juicy because we inject it with butter and spices!

Roast Pork Loin and Homemade Gravy

A beautiful, boneless cut of pork with just enough fat to keep it juicy. Simply spiced and oven roasted

Choose one starch:

Roasted or Mashed Potatoes Herbed Long Grain and Wild Rice Penne Marinara Garlic Parmesan Penne

Includes:

Seasonal Vegetables

Choose two:

Meat Lasagne

Layers of pasta, cheese, ground beef and pork seasoned to perfecton, fresh basil, roasted red peppers and tomato sauce.

Vegetable Lasagne

Don't worry, it only sounds healthy! Pasta, cheese, spinach, mushrooms, roasted red peppers, smothered in our Al Fredo Sauce

Oven Roasted Chicken Pieces

Seasoned with our own blend of spices then baked to perfection.

Homemade Meatballs with your choice of sauce

Choose from honey garlic, sweet and sour, creamy beef, BBQ or marinara

Chicken Stir Fry

Bites of chicken sautéed with an Asian blend of spices and mixes with peppers, mushrooms, onions, carrot, broccoli, water chestnuts and baby corn.

Choose two salads:

Caesar Salad

Garden Salad

Potato Salad

Macaroni Salad

Pasta Greek Salad

Broccoli Salad

Includes:

Garlic Parmesan Breadsticks

Coffee and Tea

Assorted, Homemade Dessert Squares, Pies and Cakes

Elite Buffet \$40.00

Choose one carved meat:

Our Famous Roast Beef and Homemade Gravy

Seared with our own secret rub and then cooked low and slow so it melts in your mouth!

Juicy Roast Turkey and Homemade Gravy

Extra juicy because we inject it with butter and spices!

Roast Pork Loin and Homemade Gravv

A beautiful, boneless cut of pork with just enough fat to keep it juicy. Simply spiced and oven roasted

Oven Roasted Ham with Pineapple or Raisin Sauce

Real, bone in ham roasted with either pineapple or raisins and served with a sauce made from the pan drippings.

Choose one starch:

Roasted Potatoes

Mashed Potatoes

(plain, garlic, basil or horseradish)

Baked Potatoes

With butter, sour cream and chives

Scalloped or Au Gratin Potatoes Herbed Long Grain and Wild Rice Penne Marinara Garlic Parmesan Penne Penne Alfredo Macaroni and Cheese Homemade Baked Beans

Includes:

Seasonal Vegetables

Choose two:

Deep Dish Meat Lasagne

Our regular meat lasagna.....waaay thicker!.

Deep Dish Vegetable Lasagne

Again, the same great ingredients plus more roasted vegetables and twice as thick as the regular!

Oven Roasted Chicken Pieces

Seasoned with our own blend of spices then baked to perfection.

Homemade Meatballs with your choice of sauce

Choose from honey garlic, sweet and sour, creamy beef, BBQ or marinara

Chicken Stir Fry

Bites of chicken sautéed with an Asian blend of spices and mixes with peppers, mushrooms, onions, carrot, broccoli, water chestnuts and baby corn.

Honey Garlic or BBQ Ribs

Cooked right in the sauce until they fall off the bones!

Chicken or Beef Pot Pie

Loaded with meat, vegetables and gravy and baked in a puff patry crust

(this one needed two pages.....)

Choose two salads:

Caesar Salad
Garden Salad
Potato Salad
Macaroni Salad
Pasta Greek Salad
Broccoli Salad
Mixed Greens
Spinach
Greek

Choose one bread:

Garlic Parmesan Breadsticks
Fresh Baked Assorted Rolls with Butter
Freah Baked French Loaf with Butter

Includes:

Coffee and Assorted Teas
Assorted, Homemade Dessert Squares
Pies
Cakes
Trifle
Tarts

Cheesecakes

Family Style Meals

(We ask that there only be six guests per table for this style of service)

These meals can also be served for and additional \$2.00 per person

Roast Beef with Gravy \$31.50

Roast Turkey with Dressing, Gravy and Homemeade Cranberry Sauce \$32.50

Roast Pork Loin with Homemade Apple Sauce \$32.50

Roast Ham with Raisin or Pineapple Sauce \$33.50

Choose one salad:

Caesar Garden

Spinach with Mushrooms, Egg and Red Onion
Mixed Greens with Dried Cranberries and Feta Cheese

Choose one potato:

Butter Mashed
Garlic Mashed
Basil Mashed
Horseradish Mashed
Roasted
Scalloped
Au Gratin

Choose one bread:

Garlic Parmesan Breadsticks
Biscuits
Assorted Rolls
Fresh Baked French Bread

Includes:

Coffee and tea

Choose one dessert:

Pies: Fruit, Cream, Lemon Meringue Cakes: Chocolate, Vanilla, Lemon Tray of Assorted Sweets

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Served Meals

All served meals come with coffee and assorted teas as well as your choice of dessert

Prime Rib \$45

With au jus, horseradish and Yorkshire pudding

Add Bernaise Sauce for \$1pp

Roasted or Mashed Potatoes (butter, garlic or horseradish)

Candied Carrots

Mixed Greens with Lemon Poppyseed Dressing

Fresh Baked Rolls

Creamy Garlic Chicken Breast \$36

With Herbed Long Grain and Wild Rice
Roasted Zucchini Slices
Caesar Salad
Garlic Parmesan Breadsticks

Chicken Supreme with White Wine and Mushroom Sauce \$37

With Basil Mashed Potatoes
Butter Soaked Brussel Sprouts
Garden Salad with Balsamic Vinaigrette
Fresh Baked French Bread

Pork Tenderloin with Cinnamon Stewed Apples \$38

With Roasted Potatoes
Seasonal Vegetables
Mixed Greens
with Dried Cranberries, Apples, Sunflower Seeds and Mango Lime Dressing
Fresh Baked Assorted Rolls

Deep Dish Lasagne \$25

(meat or vegetable)
Caesar Salad
Garlic Parmesan Breadsticks

Beef Tenderloin with Red Wine Mushroom Sauce \$40

With Roasted or Mashed Potatoes
Roasted Green Beans
Greek Salad
Fresh Baked Rolls

Chicken Parmesan \$30

Garlic Parmesan Linguine
Mixed Vegetables
Caesar Salad
Garlic Parmesan Breadsticks

Five Course Italian \$65.00

Antipasto

Melon, genoa salami, cheese, olives

Penne Marinara
Mixed Greens with Olive oil and Lemon
Prime Rib with Au Jus
Italian Herb Roasted potatoes
Rosemary Roasted Zucchini Slices
Bottomless Bread Basket

Dessert Choices

Strawberry Pavlova
Sticky Toffee Pudding
Fruit Tarts
Pecan Pie
French Apple Pie
Carrot Cake
Black Forest Trifle

If you do not see what you would like in here, please ask! There is nothing we can not do!

Chocolate or Cheese Fountain

Our Infamous Chocolate Fountain

Yes it sounds messy but OH! MY! GOD!!!

We melt Lindt chocolate and serve it flowing and warm in a 2 foot fountain!
We offer you many exciting and delectable toppings to dip in this wonderful concoction!
This is, after all, the day of indulgences!

OR

Selected cheeses are melted into a homemade Béchamel sauce and then spiced to compliment the menu you have chosen for your meal. We serve the fondue with an array of bread cubes and a little seasonal fresh fruit to cleanse the palette after such a rich indulgence.

Our staff supervises the entire process so you don't have to worry about anybody double dipping! The fountain can greet your guests as they come into your wedding for \$4.50 per person (min. of 100) or you can upgrade your full meal dessert with the chocolate fountain for an additional \$3.50 per person.

Late Night

Late night food is mandatory at our hall in accordance with AGCO.

The Traditional Late Lunch \$13.00 per person

- Assorted finger sandwiches
- Assorted fresh vegetables with dip
- Assorted cheeses
- Pickles
- Coffee and tea

The Pizza Late Lunch - \$8.25 per person

- ❖ 2 slices of pizza for each quest (a variety of pizzas will be served)
- Coffee and tea

The Poutine Bar Late Lunch - \$10.50 per person

- Crispy Oven Fries with your choice of 6 toppings
- Gravy, white cheddar cheese curds, homemade salsa, shredded cheddar cheese, homemade chili, diced tomatoes, chopped green onions, sour cream or hot peppers (if you don't see your favorite topping, ask us for it!)
- Coffee and tea

You can also mix and match any of the three so all of your guests enjoy!!

Your wedding cake is also served at this time. We will cut and serve some of your cake, then provide the proper utensils for your guests to help themselves to pieces. We have found that cutting the entire cake just makes it harder for you to take home the leftovers.

Parkway Banquet Hall Inc.

Our Décor Package \$465.00

Our room is quite beautiful on its own but when you purchase our décor package, you get to use almost everything we have in our wedding rental room. We do not include any other linen and we do not include candles. We will however, dress your head table for you and assemble a beautiful backdrop. The rest is up to you! Most couples want to create a centerpiece that truly reflects them and give these away as favors to the guests. If you will not want to give your centerpieces away, you are welcome to use our items to create one. We have many candle holders for you to use as well and many of them already have candles in them. You are welcome to change these candles yourselves if you wish. We do have some rules for decorating as well; please check with us before you finalize your plans.

We are happy to help you put together a detailed list for your wedding day. Please keep in mind that we also do outside rentals so we need your list as soon as possible to ensure we keep your items in stock.

Additional options available......

Ceiling Mounted LCD Projector (slide show & power point presentations)

10' Ceiling Mounted Projection Screen

Bella Chair Covers (we will install for an additional \$0.50 per cover)

• Satin Chair Wraps (\$0.50 per cover for installation)

Our professional staff doing all of the decorating

\$100.00

\$50.00

\$ 4.50 each

\$2.50 each

\$25.00/hr

