





YOUR WEDDING PACKAGE INCLUDES:

On-Site Wedding Coordinator
Exclusive use of Wedding Photo Site
Cocktail Reception with Hors d'oeuvres
Gourmet Meal
5 Hour Bar
Wine with Dinner & Sparkling Wine for Toasting
Wedding Cake Cutting
Late Night Coffee and Tea station
Table, Chair and Napkin Linen of your choice
Projection Screen for Slide shows

YOUR PACKAGE ALSO INCLUDES:

Menu Consultation and Sampling for two Two Rounds of golf for the current season

OUTDOOR CEREMONY WITH COVERED PATIO AVAILABLE

Arbor and gardens overlooking the lake and water fountain









PACKAGE CHOICES

- **#1.** Garlic and Herb Roasted Chicken Supreme with white wine sauce or mushroom sauce
- **#2.** Chicken Supreme Stuffed with spinach and a blend of cheeses or mushroom duxelle (sautéed mushrooms with herbs, ground to a paste)
- #3. Prime Rib with Merlot au jus and Yorkshire pudding
- #4. 5oz. Chicken Supreme and 4 oz. Bacon Wrapped Filet with red wine demi glaze

ALL PACKAGES INCLUDE THE FOLLOWING

Hors D'oeuvres (Choose 4)
Soup or Salad (Choose 1)
Assorted Rolls, whipped butter
Potato or Starch (Choose 1)
Chef's Seasonal Vegetables

- Sparkling wine to toast the Bride and Groom
- Wine with dinner
- **♥** Dessert (Choose 1)
- Coffee and Tea

ALL PACKAGE PRICING INCLUDE THE TAX AND GRATUITY









HORS D'OEUVRES CHOICES

Vegetarian Spring Rolls, with plum sauce Spanakopita, spinach and ricotta in phyllo Assorted Mini Quiche Skewer Tomato Bocconcini, aged balsamic

Tomato Bruschetta

Brie and Red Pepper Jelly, artisanal crisps
Grilled Asparagus, smoked bacon, Camembert
Blue Cheese and Caramelized Onion Puffs
Chicken Satay, with Asian dipping sauce
Pot Stickers, vegetarian
Chicken Quesadilla, trumpets

Mini Salami Wraps, mixed greens, sun-dried tomato pesto









Soup or Salad Choices Soup or Salad as an extra course – add \$4.50 pp Soups

Butternut Squash Beef Barley Leek and Potato Italian Wedding

Fresh Tomato with Basil and Herbed Croutons

Salads

Baby spinach with roasted red peppers, toasted almonds, goat cheese and a honey lime poppy seed dressing

Fresh heirloom tomato and cucumber salad with goat cheese and a sweet balsamic herb dressing

Mixed baby greens with fresh field tomatoes, cucumbers, assorted bell peppers with a balsamic vinaigrette

Grape tomato, Kalamata olives, cucumber, red onion, mini Bocconcini, sweet onion vinaigrette

Caesar Salad with crisp romaine lettuce, smoked bacon, parmesan cheese, and fresh made garlic and herb croutons

Arugula, Pear, Stilton (blue Cheese)

Baby arugula, white wine poached pears, Stilton cheese, apple cider vinaigrette Caprese Salad

GOLF & CONFERENCE CENTRE

Ripe Roma tomato, fresh Bocconcini, aged balsamic, basil oil and a small arugula salad







Potato, Rice, Pasta

Yukon Gold potatoes, boiled, mashed and flavoured with roasted garlic

Duchess potato – a tower of puree mashed potato

Roasted mini red potatoes seasoned with garlic and oregano

Roesti Potato, a pan-seared potato pancake that has been flavoured with caramelized onions and roasted garlic

Yukon Gold potatoes, boiled, mashed and flavoured with local scallions

Wild and domestic rice blend

Penne with Marinara, basil and parmesan

Sweet Potato Pave (add \$2.00 pp), alternating layers of russet and sweet potatoes, each layered brushed with a cream, egg yolk and parmesan mixture









GLUTEN FREE (G), VEGETARIAN (V), VEGAN (VE)

Wild Mushrooms, (V) herbed cream in vol au vent— an assortment of wild and domestic mushrooms and shallots sautéed with vegetable based oil, fresh herbs (thyme), white wine, cream in a puff pastry shell

Roasted Vegetable en croute (V) – a collection of vegetables, seasoned and roasted, then wrapped with puff pastry and baked

Curried Vegetables, Basmati Rice (V, G, VE) – an assortment of vegetables lightly seasoned and sautéed in vegetable based oil, finished with house made vegetable stock & curry powders, thickened with cornstarch and served over basmati rice

Grilled Marinated Vegetable Tower (V, G) – balsamic vinegar marinated vegetables (Portobello mushrooms, peppers, zucchini, red onion), grilled, stacked, warmed and finished with Chevre (goat cheese) and rosemary spear (eliminate Chevre = VE)









Dessert Selections

The following dessert selections are available with any menu option, and are accompanied by coffee/tea service

Triple Chocolate Mousse Cake

Chocolate Raspberry Mousse

Red Velvet Cake

Cheese and Berry Pedestal

Warmed phyllo wrapped New York Cheesecake with Raspberry Coulis

Chocolate Pecan Caramel Tart

Warm Apple Blossom with vanilla ice cream and caramel sauce

Fresh Fruit plate

Yogurt or Vanilla Ice Cream and Fresh Berries









Children's Packages

The following children's meals include a main entrée accompanied by choice of one side order, unlimited fountain pop or juice and dessert (Children up to 12 years old)

Main Entrees

Homemade macaroni and Cheese
Chicken Fingers (4)
Grilled Cheese Sandwich
Penne Pasta with butter and Parmesan or tomato sauce

Choice of Sides

Garden Salad, Veggies and dip, French fries, Onion rings

Dessert

Fruit and Vanilla Ice Cream
Vanilla Ice Cream with Raspberry Sauce
Wedding Dessert

\$25.00 per child
All prices inclusive of taxes and gratuity









Late Night Additions Platter for 50 people

Cheese tray with domestic and artisanal cheeses, crackers and dips	\$200
Assorted Sweet Tray (Squares, cakes, cookies)	\$100
Assortment of fresh and seasonal fruit	\$150
Assorted (deli meat, egg and tuna salad) sandwich platter	\$200
Grilled Vegetables with aged balsamic and parmesan	\$150
Antipasto with Grilled Vegetables, olives, seafood, salamis	\$500

Other Late Night Options

Pizza – deluxe, pepperoni, vegetarian (large) 24 pcs	\$30 ea
Poutine Station (crispy fries, cheese curds, savory beef jus)	\$7 pp

BBQ Station – Debrezini sausage; Sirloin burger, All Beef Hot Dog will Ball Park fixings

** Our Chef can create other food items of your choice, please ask**









OPEN BAR LIQUOR LIST

Three Olives Vodka
Appleton's White Rum
Kraken Black Spiced Rum
Gibson's Rye
Grant's Scotch
Beefeater Gin
Long Island Ice Tea
Southern Comfort
Jack Daniels

HOUSE WINE
20 Bees (Cabernet Sauvignon or Sauvignon Blanc)

BOTTLED BEER

Canadian
Coors Light
Budweiser
Miller Light
Miller Genuine Draft









CEREMONY AT SILVER LAKES

Exclusive Venue - You are the only Wedding of the day

Your on-site Wedding ceremony at the Arbour comes complete with:

Wedding Rehearsal
Arbour overlooking the lake and water fountain
Spectacular Perennial Gardens
Full Chair Set Up
Large Covered Gazebo
Registry Table and Chair with Linen
Beautiful Photo Sites

\$1,000 + tax

Optional Outdoor Cocktail Party on the Covered Gazebo \$500 + tax

We are more than happy to provide you with a services/vendors list that you can contact who we believe are the best in the business!

