



## YOUR FAIRYTALE BEGINS AT THE LINCOLN ALEXANDER CENTRE

Your wedding will always hold a special place in your heart.

We are passionate about bringing people together to celebrate love and the tradition of marriage. For a modern and elegant atmosphere, there is no other wedding venue like The Lincoln Alexander Centre.



LINCOLN ALEXANDER  
CENTRE

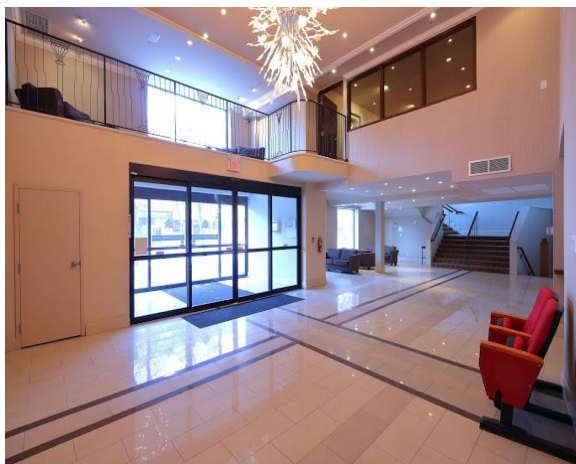


## REASONS TO BOOK YOUR WEDDING AT THE LAC:

Exceptional downtown location, only a stone's throw away from the Royal Connaught

3 diverse Event Spaces that is perfect for all of your wedding day needs – all in one location for your Ceremony, Pre-reception and Reception

Option to have an elaborate or intimate ceremony on stage in the LAC theatre



THE GOVERNOR'S BALLROOM provides the versatility to accommodate 140 guests, seated reception, 300 guests, cocktail party.

THE LAC LOUNGE is one of the city's hidden gems, providing the backdrop for a sophisticated social of up to 60 guests

THE MEZZANINE ROOM makes for an ideal, private Bridal Party Room

Exceptional cuisine and service staff for your dinner and cocktail reception



We offer a bespoke nature of planning your wedding by partnering with local professionals to ensure your wedding day is seamless in execution, flawless in the details, and your guests leave with wonderful memories of the best wedding they have ever attended.

For a personal tour contact Tamara at 905-528-5000 or [info@lincolnalexandercentre.com](mailto:info@lincolnalexandercentre.com)



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# WEDDING RECEPTION MENUS

## Hors D'oeuvre Selections

\$2.75 per item.

Prices **do not** include staffing. Labour costs depend on event size and service style.

### Thai Salad Rolls ●●●

Bell Peppers. Cilantro. Cucumber. Rice Paper. Thai Dip.

### Smoked Salmon Lollipops

Crostini Breadstick. Smoked Salmon. Capers. Red Onion. Cream Cheese.

### Celebration Skewer ●●

Goats' cheese rolled in Candied Pecan Crumble. Fresh Mint Leaf. Roasted Beet.

### Jerk Chicken Skewers ●●

Boneless skinless chicken breast, marinated for 24 hours in our spicy Caribbean Jerk Sauce.  
Cilantro Yogurt Dip.

### Tandoori Chicken Skewers ●

Cilantro Yogurt Dip.

### One-Bite Poutine ●●

Herb and Garlic Roasted Mini Potatoes stuffed with goats' cheese.  
Topped with mozzarella and mushroom gravy.

### Phyllo Bundles ●

Sundried Tomato and Feta filling.

### Fried Chicken & Waffle Cup

Breaded and fried chicken breast. Waffle Cup. Firecracker Coleslaw. Sriracha Maple Syrup.

### Steam-Fried Dumplings ●

Spicy Pork dumplings. Green Onions. Soy Sauce.

### Classic Bruschetta ●

Tomato Concassed. Garlic. Fresh Basil. Pepper. Salt. Olive Oil. Red Onion. Parmesan.

### Little Italy Meatballs

Beef Meatballs. From-scratch Spicy Marinara Sauce. Parmesan Cheese.

### Spring Rolls ●

Sweet & Spicy Thai Dip

## Plated Dinner Selections

### 1<sup>st</sup> Course – choice of one

#### **Kale Salad** ●●

Green Kale. Radicchio. Dried Cranberries. Green Apple. Goats' cheese. White Balsamic Vinaigrette.

#### **Classic Caesar** ●

Romaine Hearts. Croutons. Parmesan Reggiano. Garlic Caesar Dressing.

#### **Caprese Salad** ●●

Heirloom tomatoes. Fresh Basil. Bocconcini. Olive Oil. Balsamic Reduction.

#### **Garden Salad** ●●●

Field Greens. Bell Peppers. Cucumber. Cherry Tomato.  
Balsamic Vinaigrette.

### 2<sup>nd</sup> Course – choice of one

#### **Chicken Supreme** ●

stuffed with old cheddar, leeks and onions.

Lemon garlic cream sauce. Mini Roasted Potatoes. Grilled Vegetable Medley.

#### **Grilled 48-hour Flank** ●●

Beef Gravy. Mini Roasted Potatoes. Grilled Vegetable Medley.

#### **Grilled Vegetable Stack** ●●●

Bell Peppers. Eggplant. Zucchini. Asparagus. Red Onion. Goats' Cheese. Tri-Colour Quinoa.  
Spicy Marinara Sauce.

#### **Butternut Squash Agnolotti** ●

From-Scratch Spicy Marinara Sauce. Fresh Basil. Parmesan Reggiano.

### 3<sup>rd</sup> Course – choice of one

#### **White and Black Mousse** ●

Dark + white chocolate mousse layered with light vanilla + chocolate sponge.

Fresh Berries. Mango & Raspberry Coulis. Fresh Mint.

#### **New York style cheesecake** ●

Graham cracker crust.

Dark + white chocolate mousse layered with light vanilla + chocolate sponge.

Fresh Berries. Mango & Raspberry Coulis.

## Buffet Dinner Selections

### Salad Options – choice of two

#### **Three Bean & Roasted Corn** ●●●

Black, red beans. Chickpeas. Roasted Corn. Avocado. Bell Peppers. Red Onion. Cilantro.  
Citrus Vinaigrette.

#### **Classic Caesar** ●

Romaine. Croutons. Peppered Bacon (additional). Reggiano Cheese. Caesar Dressing.

**Citrus Spinach** ●●●

Baby Spinach. Red Onion. Orange. Grapefruit. Slivered Almonds. Citrus Vinaigrette.

**Kale** ●●

Green Kale. Radicchio. Green Apple. Dried Cranberries. Peppered Goats' Cheese.  
White Balsamic Vinaigrette.

**Harvest Salad** ●●

Quinoa. Green Kale. Red Cabbage. Carrot. Dried Cranberries. Green Apple.  
Maple Syrup Vinaigrette.

**Main Options – choice of two**

**Grilled Chicken Breast** ●●

Fresh Herbs. Lemon Garlic Cream Sauce.

**Roast Beef** ●●

Beef Gravy. Horseradish.

**Tandoori Chicken Breast** ●

Lime.

**Braided Salmon** ●●

Maple Dijon glaze.

**Side Options – choice of two**

**Roasted Carrot & French Beans** ●●●

Garlic. Olive Oil.

**Brussels** ●●

Garlic. Oil. Peppered Bacon.

**Grilled Vegetable Medley** ●●●

Bell Peppers. Eggplant. Zucchini. Asparagus. Red Onion. Portobello Mushrooms. Balsamic Reduction.

**Oven Roasted Mini Potatoes** ●●●

Garlic. Fresh Herbs.

**Sweet Potato and Squash** ●●●

Brown Sugar. Honey.

**From-Scratch Mac N Cheese** ●

Hot sauce.

**Dessert**

**All-Natural Dessert Squares, Fresh baked cookies** ●

**Fresh Fruit Platter** ●●●

**Late-Night Station Selections**

**Chicken & Waffle** ●

From-scratch waffles, made to order. Crispy Chicken Tenders. Tabasco Maple Syrup.

### **Mac N' Cheese•**

Choose from a variety of our from-scratch Mac N' Cheese dishes.  
Ingredient options include: bacon, hot peppers, sundried tomato, goat's cheese, spicy pancetta.

### **Grilled Cheese•**

A variety of made-to-order grilled cheese options.  
Brie and Bosc Pear. Old Cheddar and Bacon. Classic Singles on white bread. Goats' Cheese and Tomato.  
Hot Sauce. Ketchup.

### **Sliders**

Sautéed Mushrooms. Caramelized Onions. Old Cheddar. Dijon. Siracha Mayo.

### **Tacos•**

Chicken with firecracker coleslaw, roasted corn and bean salad and Cilantro Yogurt. White Fish with Pico De Gallo, cilantro, guacamole, jalapenos.

### **Poutine•**

Fresh cut fries. Gravy. Canadian Cheese Curds. Green Onions.

### **Antipasto**

Selection of cheeses, fruit, charcuterie, olives.  
Rainforest Crackers.

## **LAC BAR PACKAGE**

*HOST BAR: Your choice of an 8 hour open bar package or 5 hour open bar package*

*CASH BAR: Guests pay for beverages when ordered*

*PER CONSUMPTION: Client is billed for beverages consumed. Minimum \$1,000 deposit required*

Wine on guest table. Limit of 4 bottles per tables. Additional bottles will be billed on consumption.

Beer : Coors Light, Canadian, Bug light and MGD.

Rye/Whiskey : Canadian Club

Rum : Bacardi Superior

Vodka : Sky Vodka

Gin : Beefeater

Wine Barefoot Cellars

White – Choice of : Chardonnay or Pinto Grigio

Red – Choice of: Merlot or cabernet Sauvignon

Mix: Water, Ice, Lemons & limes, Coke, Diet Coke, Ginger Ale, Sprite, Cranberry Juice, Tonic, Soda Water.