

WEDDING BANQUET MENU

including Cocktail Reception, 5-course Dinner, Sweet Table, Standard Open Bar & Decoration

Cocktail Reception (1-hour)

(5 selections from our canapé & hors d'oeuvre menu for pass around)

(1) Salad

(choice of one)

Italian Green Salad – Mixed Greens, Onions, Tomatoes, Red & Green Peppers in our classic Italian Dressing Greek Salad – Spinach, Feta Cheese, Cucumbers, Black Olives, Sweet Peppers in House Greek Vinaigrette Classic Caesar – Romaine Lettuce, Garlic Croutons & Parmesan Cheese in our Homemade Caesar Dressing Thai Spring Salad – Mixed Greens, Mangos, Banana Chips w/ our appetizing Lemongrass Honey Lime Vinaigrette French California Greens – Spring Mix, Mandarin Segments w/ our tangy and popular Orange-Dijon Vinaigrette Lettuce w/ Balsamic-Maple Vinaigrette – Mixed Lettuce, Tomatoes in a tasty Balsamic & Maple Dressing

(2) Soup

(choice of one)

Cream of Wild Mushroom & Tarragon | Italian Wedding Soup | Minestrone | Stracciatella Curry Butternut Squash Soup | Clam & Corn Chowder with Saffron | Hearty Chicken Pot Pie Soup

(3) Pasta (choice of one)

Penne | Fusili | Fettuccini | Linguini | Tortellini | Farfalle ~ Upgrade to Lasagna, Cannelloni, Manicotti available ~



- * Our packages already included:
- Silver Charger for head table(s);
- · Your choice of Chair Covers
- Your choice of Floor-Length Table Linens;
- Dressed Head Table, Cake Table & Registration Table;
- Backdrop behind Head Table;
- Bridal Room Usage;
- Money Box Rental;
- 3 Votive Candles per Table

 Questions? E-mail us:

info@markhameventcentre.com

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Prices are per person and excludes PST, GST & 15% Gratuities.
Menu & Prices are subject to change without further notice. 01/10

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(4) Entrée (choice of one)

Chicken Supreme...\$82 Veal...\$82 Atlantic Salmon Filet...\$82 Maple Pork Loin...\$85

Turkey Breast...\$85

Chicken & Veal...\$88

Chicken Supreme & Tiger Shrimps...\$88 Filet Mignon & Chicken Supreme...\$92

Sea Bass Filet...\$92

Angus Prime Rib of Beef au Jus...\$98 AAA Angus Beef Tenderloin...\$102

New Zealand Rack of Lamb...\$105

~ all of the above Entrées served with Seasonal Vegetables & Roasted Potatoes ~

(5) Dessert (choice of one)

Raspberry Ice-Cream Crepe – Crepe filled with Vanilla ice-cream, raspberry coulis with Chocolate drizzle

Tartufo – Ice-cream with choice of centre (Chocolate, Vanilla, Bacio or Amaretto), served w/ seasonal fruit

Chocolate Ice-Cream Heart – Ice-cream shaped heart coated in a decadent combo of white & dark chocolate

Perfect Pear – A pear-shaped Sicilian ice-cream, coated with chocolate

Apple Blossom – A warm flaky flower-shaped pastry filled with a tart apple pie filling, served over vanilla sauce

New York Cheesecake – A classic velvety cheesecake (NYC style!), served with a tangy raspberry-mango sauce

Chocolate Molten Cake – Moist & dense chocolate cake with a dark chocolate centre, served over vanilla sauce

Berries Romanoff – Delightful mixture of seasonal berries and creamy yogurt with a hint of Orange liqueur

Pecan Tart– Smooth butterscotch & roasted pecan on shortbread crust, complimented over our vanilla sauce

Sweet Table (1-hour)

Wedding Cake (3-tier) | Fresh Seasonal Fruit Platters | Mini Chocolate Cannoli | Belgian Cream Puffs
Assortment of Mini French Mousse Cakes | Assortment of Whole Cakes | Mini Fruit Tarts
Baked Apple Strudels | Jello Hearts | Mango Pudding Flutes | Tiramisu Glass | Crème Caramel |

Standard Open Bar (6-hour)

House Red Wine | House White Wine | Domestic Beers | Sparkling Wine for Toasting Standard Bar Brands (Vodka, Gin, Rum, Rye, Scotch, Peach Schnapps) | Soft Drinks & Juices

Bread Basket, Coffee & Tea



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A Member of Ambassador Grou