

***“GRAND BELLA” WEDDING SPECIAL 2018***

***5:30 pm - 1am***

***One Hour Lobby Reception***

*Selection of 4 D'Oeuvres served with Dipping Sauces*

***Variety of Freshly Baked Dinner Rolls & Breadsticks***

***First Course***

*Mixed Greens Salad w/ Balsamic Vinaigrette*

***Combination Entrée***

*Grilled Beef Tenderloin Medallions with Wild Mushroom Sauce*

*&*

*Herb Encrusted Chicken Breast with Lemon Herb Sauce*

*All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables*

*Alternative Entrée Available for Vegetarians & Vegans*

***Upgrade to Salmon $5.00 per person***

***Dessert***

*Vanilla Ice Cream Crepes on Fresh Strawberry Hearts with Raspberry Sauce*

*Accompanied with Coffee, Decaf, & Tea Service*

*Unlimited Soft Drinks & Juices*

***Standard Bar Service Included***

***Maximum 7 1/2 Hours or until 1AM***

*Includes the following Items:*

*Imported Red & White Wine, Selection of Domestic Beers*

*White Rum, Rye Whiskey, Vodka, Gin, Scotch*

***Champagne add $3.00 per person***

***Also included in Package***

*7 1/2 Hour Hall Rental*

*French Style Service of Dinner*

*Premium Tablecloths & Napkins*

*Chiavari Chairs*

*Risers Platforms for Honorary Tables*

*Use of Easel for Portraits or Seating Chart*

*Reception Tables, Gift Tables, Entertainers’ Tables*

*Microphone & Podium*

*Use of Private Bridal Suite Assigned to Hall*

*Setup of Dining Tables, Chairs, China, Cutlery & Glasses as per Client's Floor Plans*

*Complimentary Cake Cutting Included*

***Friday or Sunday - $80.00+13%HST per Person***

***Saturday - $95.00+ 13% HST per Person***

***(Minimum Guaranteed for Saturday:***

***Hall A 250 Adults & Hall B 150 Adults)***

***Room Rental Included***

***Optional On Site - Ceremony - $5.00 per Chair***

***"GRAND BRAVO" WEDDING SPECIAL 2018***

***5:30 pm - 1am***

***One Hour Lobby Reception***

*Selection of 4 D'Oeuvres served with Dipping Sauces*

***Variety of Freshly Baked Dinner Rolls & Breadsticks***

***First Course***

*Mixed Greens Salad Balsamic Vinaigrette*

***Pasta Selection***

*Penne Pasta with Tomato & Basil Sauce or (Vodka) Rose Sauce*

***Entrée***

*Breast of Chicken Stuffed with Spinach & Wild Mushrooms  
accompanied with a Julienne Sauce*  ***Upgrade to:***

***Beef $7.00 per person***

***Salmon $7.00 per person***

*All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables Alternative Entrée Available for Vegetarians & Vegans*

***Dessert***

*New York Style Cheesecake with Swiss Milk Chocolate Drizzle & Strawberry Hearts  
 Accompanied with Coffee, Decaf, & Tea Service  
 Unlimited Soft Drinks & Juices*

***Standard Bar Service Included***

*Maximum 7 1/2 Hours or until* ***1 AM***

*Includes the following Items:*

*Imported Red & White Wine, Selection of Domestic Beers*

*White Rum, Rye Whiskey, Vodka, Gin, Scotch*

***Champagne add $3.00 per person***

***Also included in Package***

*7 1/2 Hour Hall Rental*

*French Style Service of Dinner*

*Premium Tablecloths & Napkins*

*Chiavari Chairs*

*Risers Platforms for Honorary Tables*

*Use of Easel for Portraits or Seating Chart*

*Reception Tables, Gift Tables, Entertainers’ Tables*

*Microphone & Podium*

*Use of Private Bridal Suite Assigned to Hall*

*Setup of Dining Tables, Chairs, China, Cutlery & Glasses As per Client's Floor Plans*

*Complimentary Cake Cutting Included*

***Friday or Sunday - $80.00+ 13% HST per Person***

***Saturday - $95.00+ 13% HST per Person***

***(Minimum Guaranteed for Saturday:***

***Hall A 250 Adults & Hall B 150 Adults)***

***Room Rental Included***

***Optional On Site - Ceremony - $5.00 per Chair***

***"GRAND BRUNELLO" WEDDING SPECIAL 2018***

***5:30 pm to 1 am***

***One Hour Lobby Reception***

*Selection of 4 Hors D'Oeuvres served with Dipping Sauces*

***Variety of Freshly Baked Dinner Rolls & Breadsticks***

***First Course***

*Garden Salad with Colourful Vegetable Julienne & Balsamic Vinaigrette*

***Pasta Selection***

*Penne Pasta with Tomato & Basil Sauce or (Vodka) Rose Sauce*

***Combination Entrée***

*Grilled Beef Tenderloin Medallions with Peppercorn Sauce*

*&*

*Roasted Supreme Breast of Chicken with Lemon Herb Sauce*

*All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables*

*Alternative Entrée Available for Vegetarians & Vegans*

***Dessert***

*Lemon & Raspberry Sorbet in Martini Glass with Star Fruit & Wafer Biscuits Accompanied with Coffee, Decaf, & Tea Service*

***Late Night Sweet Boutique***

*An Assortment of Cakes, Pastries, Seasonal Fruit Platter*

*Coffee & Tea Station*

***Standard Bar Service Included***

*Maximum 7 1/2 Hours or until* ***1******AM***

*Includes the following Items:*

*Imported Red & White Wine, Selection of Domestic Beers*

*White Rum, Rye Whiskey, Vodka, Gin, Scotch*

***Deluxe Bar add $5.00 per person***

***Also included in Package***

*7 1/2 Hour Hall Rental*

*French Style Service of Dinner*

*Premium Tablecloths & Napkins*

*Chiavari Chairs*

*Risers for Honorary Tables \* Easel for Portraits or Seating Chart*

*Reception Tables, Gift Tables, Entertainers’ Tables*

*Microphone & Podium \* Complimentary Cake Cutting*

*Use of Private Bridal Suite Assigned to Hall*

*Setup of Dining Tables, Chairs, China, Cutlery & Glasses As per Client's Floor Plans*

***Friday or Sunday - $87.00+ 13% HST per Person***

***Saturday - $100.00+ 13% HST per Person,***

***(Minimum Guaranteed for Saturday:***

***Hall A 250 Adults & Hall B 150 Adults)***

***Room Rental Included***

***Optional On Site - Ceremony - $5.00 per Chair***

***“GRAND BRIGHTON” WEDDING SPECIAL 2018***

***5:30 pm - 1am***

***One Hour Lobby Reception***

*4 Types of Hors D'Oeuvres served with Dipping Sauces from our Selection*

***Open Bar from 5:30 PM – 1:00 AM***

***Champagne Toast Included***

***Assortment of Dinner Rolls, Focaccia & Butter on each table***

***Antipasto:***

*Prosciutto, Cantaloupe, Bocconcini, Grilled Vegetables****,*** *Olives*

***Pasta Selection***

*Penne Pasta with Tomato & Basil Sauce*

*(Stuffed Pasta add $3.00 as Combo)*

***Entrée***

*8 oz French Cut Veal Chop*

*Or*

***Combination Entrée***

*4 oz Beef Tenderloin*

*&*

*Boneless Chicken Breast*

*All Entrees Accompanied with Roasted Potatoes & Medley of Seasonal Vegetables*

*Alternative Entrée Available for Vegetarians & Vegans*

***Salad***

*Mixed Green Balsamic Vinaigrette Salad Bowl per Table*

*+ Fish Platter (Calamari, Shrimps, Filet of Sole)*

***Dessert***

*Choice of Sorbet, Tartufo or Bombetta*

*Accompanied with Coffee, Espresso, & Tea Service*

*Unlimited Soft Drinks & Juices*

***Sweet Table***

*An Assortment of Cakes, Pastries, Seasonal Fruit Platter*

*Coffee & Tea Station*

***Deluxe Bar Service Included***

***Maximum 7 1/2 Hours or until 1AM***

***Friday or Sunday - $95.00+13%HST per Person***

***Saturday - $108.00+ 13% HST per Person***

***(Minimum Guaranteed for Saturday:***

***Hall A 250 Adults & Hall B 150 Adults)***

***Room Rental Included***

***Optional On Site - Ceremony - $5.00 per Chair***

**"MIDDLE EASTERN" WEDDING SPECIAL 2018**

**5:30 pm to 1 am**

**Deluxe Antipasto Station 5:30 pm to 7pm**

Assorted Artisian Breads, Breadsticks & Pita Bread,   
Pickled Giardeniera; Grilled Aubergine, Summer Squash & Grilled Colourful Peppers;

Kalamata & Jumbo Green Olives; Lamb Skewer; Tabbouleh; Falafel Balls Pita Pockets,

Hummus & Tzatziki Dips; Feta Cheese with Extra Virgin Olive Oil & Fresh Oregano;

Dried Fruits and Nuts, Assorted Cashews

International Cheese Board; Marinated Field & Oyster Mushrooms;

Caprese Salad (Tomato, Basil & Bocconcini),

Tuscan Bean Salad;

Fried Calamari \*Add $5.00 per person

**Deluxe Bar Package includes:**

Imported Italian Red & White House Wine per Table.

Selection of Rum, Rye Whiskey, Vodka, Gin & Scotch

Selection of assorted Domestic Beers

Selection of assorted Imported Beers

Selection of Assorted Liqueurs

Unlimited Soft Drinks and Juices

**Champagne Toast before Dinner**

**Variety of Freshly Baked Dinner Rolls & Breadsticks**

**Combination Pasta**

Penne with Tomato & Basil Sauce

& Arborio Risotto with Asparagus and Mushrooms

**Main Entrée**

8 oz Frenched Veal Chop with Wild Funghi Di Bosco Sauce or Combination

All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables

Alternative Entrée Available for Vegetarians & Vegans

**Dessert**

Ice Cream Crepes on Fresh Strawberry Hearts with Raspberry Sauce

Accompanied with Coffee, Decaf, & Tea Service Unlimited Soft Drinks & Juices

**Late Night Sweet Boutique**

An Assortment of Cakes, Italian Pastries,

Fresh Tropical Fruit Display

**+ Savory Station**

**Sliders and French Fries, Gravy, Cheese Curds**

Espresso, Coffee, Decaf, & Tea Station

**Also included in Package**

7 1/2 Hour Hall Rental

French Style Service of Dinner

Premium Tablecloths & Napkins

Risers for Honorary Tables \* Easel for Portraits or Seating Chart

Reception Tables, Gift Tables, Entertainers’ Tables

Microphone & Podium \* Complimentary Cake Cutting

Use of Private Bridal Suite Assigned to Hall

Setup of Dining Tables, Chairs, China, Cutlery & Glasses as per Client's Floor Plans

**Friday or Sunday - $98.00 + 13% HST per Person**

**Saturday - $110.00 + 13% HST per Person**

***(Minimum Guaranteed for Saturday:***

***Hall A 250 Adults & Hall B 150 Adults)***

**Room Rental Included**

**Optional On Site - Ceremony - $5.00 per Chair**

**"GRAND BARISTA" WEDDING SPECIAL 2018**

**5:30 pm to 1 am**

**Deluxe Antipasto Station 5:30 pm to 7pm**

Bruschetta, Prosciutto, Salami, Tomato & Bocconcini Salad, Assorted Grilled Vegetables, Giardeniera, Assorted Olives, International Cheese Board: Asiago, Parmigian, Friulan, Cheddar; Sun Dried Tomatoes, Smoked Salmon Capers and Onions, Mussels Marinara, Grilled Calamari, Shrimp Cocktail Seafood Sauce, Italian Sausage Peppers and Onions

Pickled “Frutti di Mare” Fish Salad (served cold)

Fried Calamari \*Add $5.00 per person

Trippa \*Add $ 5.00 per person  
“Zuppa di Pesce” Assorted Shellfish (served hot) \*Add $10.00 per person

Anti. Di Mare \*Add $6.00 per person

Oyster Rockefeller $175 per 50 pieces

**Deluxe Bar Package includes:**

Imported Italian Red & White House Wine per Table.

Selection of Rum, Rye Whiskey, Vodka, Gin & Scotch

Selection of assorted Domestic Beers

Selection of assorted Imported Beers

Selection of Assorted Liqueurs

Unlimited Soft Drinks and Juices

**Champagne Toast before Dinner**

**Variety of Freshly Baked Dinner Rolls & Breadsticks**

**Combination Pasta**

Penne with Tomato & Basil Sauce

& Arborio Risotto with Asparagus and Mushrooms

**Main Entrée**

8 oz Frenched Veal Chop with Wild Funghi Di Bosco Sauce or Combination

All Entrees Accompanied with Roasted Potatoes & Fresh Seasonal Selected Vegetables

Alternative Entrée Available for Vegetarians & Vegans

**Dessert**

Ice Cream Crepes on Fresh Strawberry Hearts with Raspberry Sauce

Accompanied with Coffee, Decaf, & Tea Service Unlimited Soft Drinks & Juices

**Late Night Sweet Boutique**

An Assortment of Cakes, Italian Pastries,

Fresh Tropical Fruit Display

**+ Savory Station**

**Sliders and French Fries, Gravy, Cheese Curds**

Espresso, Coffee, Decaf, & Tea Station

**Also included in Package**

7 1/2 Hour Hall Rental

French Style Service of Dinner

Premium Tablecloths & Napkins

Risers for Honorary Tables \* Easel for Portraits or Seating Chart

Reception Tables, Gift Tables, Entertainers’ Tables

Microphone & Podium \* Complimentary Cake Cutting

Use of Private Bridal Suite Assigned to Hall

Setup of Dining Tables, Chairs, China, Cutlery & Glasses as per Client's Floor Plans

**Friday or Sunday - $99.00 + 13% HST per Person**

**Saturday - $115.00 + 13% HST per Person**

***(Minimum Guaranteed for Saturday:***

***Hall A 250 Adults & Hall B 150 Adults)***

**Room Rental Included**

**Optional On Site - Ceremony - $5.00 per Chair**

***DEPOSIT, PAYMENT STRUCTURE & GENERAL INFORMATION***

*In order to book your hall for your event date, a non-refundable deposit is required:*

***(Hall A $3000 Deposit) ( Hall B $2000 Deposit) (Hall AB $5000 Deposit)***

*Your deposit will be credited and applied to your catering balance.*

*The* ***balance is due 5 business days prior to the event*** *date and is payable by  
Certified Cheque, Money Order or Bank Draft will be accepted for final payment of invoice.*

*Credit Card payments will not be accepted on final balance.*

*Final details of confirmed numbers, table and floor plans are due 7 days prior to your event.*

***The following menu suggestions are offered as suggestions only.***

***Should you have something specific in mind,***

***we would be happy to design a customized menu detailed to your function.***

***Note: Statutory Holiday Add $10.00/person***

***Please see one of our Sales Consultants for the special offers for our***

***Off Season pricing***

***(December 25th-April 25th)***