

Wedding Packages & Menus



Mariposa Inn & Conference Centre, Orillia

www.mariposainn.ca





Dear Future Bride & Groom;

Congratulations on your Engagement and your Upcoming Wedding!

Finding the one to spend your life with is so magical. We hope that through our exceptional services and staff, the day you two come together as one is exactly as you've always imagined. We will make sure your wedding day is as special as imaginable, all while ensuring your guests enjoy themselves.

Together let's give everyone something amazing to talk about!

The Best Western PLUS Mariposa Inn & Conference Centre thanks you for considering us to be the venue to host your magical day. We hope that our gorgeous facilities, where picture perfect memories are made, can be the stage for your special day! Our experienced and professional staff as well as our in-house Wedding Coordinator, Executive Chef, and all of our Catering Team are here for you 100% of the way through all of your Wedding Planning Experience.

Our property offers beautiful scenery with a gazebo in our courtyard for ceremonies as well as 2 beautiful ballrooms to host your reception. We have a handful of specialty crafted wedding packages for you to choose from.

Our goal is to ensure your Wedding Day goes off without a hitch. A successful event and your happiness with our services is our #1 concern. When your big day comes, you can be certain we will have taken care of all the fine details. We always put our greatest efforts into ensuring a smooth and stress free ceremony and reception, allowing the newlyweds a chance to enjoy their Wedding Day!

Sincerely;

Leanne Ragazzon

Leanne Ragazzon - Banquets Events Coordinator

(705) 325-9511 ext: 5303

mariposaevents@sunraygroup.ca





- Wedding Packages -

We are here to make your special day everything you have dreamed of and more! Choose from one of our all inclusive wedding packages to suit your budget and dream.

All Inclusive Wedding Packages Include:

- ◆ Our on-site Wedding Coordinator, and full Catering team including our Executive Chef to help guide you in the planning of your Special Day
- ◆ Complimentary food and wine tasting for the Bride & Groom
- ◆ Complimentary King Bridal Suite with a bottle of house wine (white or red) delivered to bride and groom's hotel suite on the wedding night and Breakfast for 2 at the Grape & Olive the next morning
- ◆ Pre-Reception with Non-Alcohol Punch and Hors D'oeuvres, Dinner (Plated or Buffet option available), and Late Night Service as outlined in package details
- ◆ Wedding Linens with your choice of colours
- ◆ Preferred pricing for Children 10 years and under
- ◆ Preferred pricing for vendors (i.e DJ and Photographer)
- ◆ Discounted Accommodations Rates for your Guests
- ◆ Room Information & Map Inserts for your Invitations

Let the Celebration Continue ...

- ◆ Rehearsal Dinner in a private meeting space or on our beautifully decorated outdoor patio
- ◆ Gather the morning after your wedding in the dinning room or a private meeting room to enjoy breakfast and open your gifts

Sky's the Limit

All Inclusive Package

- ◆ Non Alcohol Punch with Butlered Style Hors D'oeuvres during the Pre-Reception
- ◆ 4 Course Dinner or Buffet from our Featured Menu
- ◆ 4 Hour Standard Host Bar
- ◆ 2 Bottles of Wine per Table During Dinner
- ◆ Cutting of the Cake
- ◆ Late Night Buffet with Coffee & Tea Service / 1 Food Choice
- ◆ 1 Year Anniversary Celebration: Complimentary Suite with Dinner for 2 at the Grape & Olive

Bar Service Includes:

Domestic Beer

House Bar Spirits

House Red & White Wine

Soft Drinks, Juice & Water

\$135 per person (100 + guests)

\$145 per person (99 or less guests)

Taxes & Gratuities Included

Simply Elegant

All Inclusive Package

- ◆ Non Alcohol Punch with Butlered Style Hors D'oeuvres during the Pre-Reception
- ◆ 4 Course Dinner or Buffet from our Featured Menu
- ◆ 2 Bottles of Wine per Table During Dinner
- ◆ Cutting of the Cake
- ◆ Late Night Buffet with Coffee & Tea Service / 1 Food Choice

\$89 per person (100 + guests)

\$99 per person (99 or less guests)

Taxes & Gratuities Included

Midnight Delight

- ◆ Wedding Linen with your Choice of Colours
- ◆ Cutting of the Cake
- ◆ Late Night Food Station with Coffee & Tea Service

Late Night Selections Include:

(Choice of 2)

Pizza

Poutine Bar

Assorted Sandwiches

Nacho Bar

Upgraded Late Night Selections

Baked Pasta \$14.95 ++

Seafood Tower \$34.95 ++

\$41 per person (100 + guests)

\$51 per person (99 or less guests)

Taxes & Gratuities Included





~ Say "I Do" ~

Our beautifully landscaped Gazebo & Patio is the perfect setting for your outdoor ceremony. With a beautiful view of our picturesque gardens, your Wedding Ceremony is performed in the Gazebo with your entire wedding party next to you.

Ceremony Set Up Includes:

White Ceremony Chairs

Picturesque Signing Area for Bride & Groom

Wedding Pen for Signing

Standing Microphone

\$345 + tax & gratuity

Included in Wedding Packages of 100 or more Guests

Celebrate in the Perfect Setting

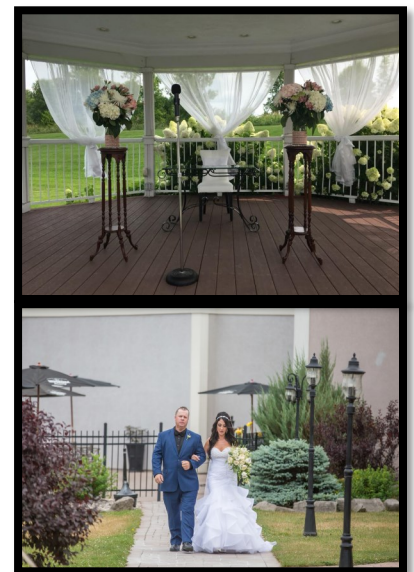
Hermitage Ballroom - This large, square shaped ballroom has a maximum capacity of 170 guests. This ballroom has all of the conveniences for your guests comfort from the private washrooms, and a coat room. This room features 9 gorgeous hanging crystal chandeliers as well as 20 matching wall chandeliers, large window mirrors, a fireplace, built in marble top bar and a tiled dance floor. The stage is perfectly set for your head table. The Hermitage is vintage with elegance yet versatile with any décor.

Mariposa Grande - This large rectangular shaped hall has a maximum capacity of 130 guests. With 3 entrances, a coat room right outside and 2 bathrooms within steps of each end of the hall, this room will prove to be very convenient for your guests. It is beautiful as a modern type ballroom with gold chandeliers and tiled dance floor. This room offers a dividing wall for smaller parties if needed (Mariposa East with a max of 80 guests & Mariposa Centre with a max of 30 guests).

Beathouse - This is a perfect setting for a small and intimate reception of 35 or less guests. This is a modern style setting with a fireplace and large windows overlooking the indoor pool area. The soft neutral colours make it easy to decorate this reception room to your liking.

Patio - Enjoy your cocktail reception on our beautifully landscaped patio, just steps from the Gazebo

**additional fees may apply



Dining with Elegance and Style

Hors D'oeuvres Collection

Choice of 6 (3 Hot & 3 Cold) Selections for your pre-reception

Chilled Selections

Vegetarian Spring Rolls

Roma Tomato & Basil Bruschetta

Jumbo Shrimp Lollipops

Asparagus with Strawberries Wrapped with Prosciutto

Beef **OR** Salmon Carpaccio on Crustini

Peking Duck Crepe Wrap

Beef Tenderloin with Horseradish

Sashimi, Sushi & California Rolls



Warm Selections

Assorted Pot Stickers

Chipotle Chicken Quesadilla

Chicken **OR** Beef Satay with Chilli Dipping Sauce

Sweet Onion & Gruyere Quiche

Spanakopita Triangles

Basil & Asiago Meatballs with Spicy Tomato Sauce

Vegetarian Spring Rolls

Beef **OR** Chicken Empanadas



Plated Dinner Options

Choose a first , second and dessert to compliment your main course selection

Appetizers Optional (add \$5 per person)

- ♦ Jumbo Shrimp Cocktail with Tomato Jalapeno Sauce
- ♦ Chilled Asian Vegetable Spring Roll on Micro Greens Tangerine Hoi Sin Dip
- ♦ Aged Parmesan, Truffle & Wild Mushroom Tart
- ♦ Penne Pasta with Grilled Sausages, Sweet Peppers, Tomatoes & Basil

Soups

- ♦ Carrot Ginger
- ♦ Roasted Tomato & Sweet pepper
- ♦ Puree of Asparagus with Truffle
- ♦ Medley of Field & Forest Mushroom Bisque with Clipped Chives



Salads

- ♦ Classic Caesar Salad
- ♦ Butter Lettuces, Vine—Ripened Heirloom Tomatoes, Buffalo Mozzarella & Basil Vinaigrette
- ♦ Organic Lettuce Leaves on Cucumber Ribbons with Cherry Pop Tomatoes, Dried Okanogan Valley Cranberries with Shallot, Clover Honey & Balsamic Vinaigrette
- ♦ Spinach & Arugula Poached Pears, Hazelnuts, Roquefort with Pomegranate Vinaigrette
- ♦ Gilled Asparagus, Air Dried Tomato Chips & Gorgonzola on an Iceberg Wedge with Spiced Mustard Drizzle

Entrée

- ♦ Herb Rubbed Chant Claire Rouge Farm Chicken with Creamy Red Bell Pepper Sauce
- ♦ Slow Roasted Prime Rib of Beef au Jus with Yorkshire Pudding
- ♦ Atlantic Salmon Lemon Butter Sauce
- ♦ Rosemary & Mustard Rubbed Pork Tenderloin with Merlot Mushroom Sauce
- ♦ Fire-Roasted Angus Tenderloin & Halibut Light Merlot Sauce & Ponzu Butter

Plated Dinner Options

Upgraded Entrée Options (Add \$8 per person)

- ◆ Duo of Beef Tenderloin & Pan Roasted Chicken Supreme, Red Wine Rosemary Sauce
- ◆ Roast Breast of Ontario Grain Fed Chicken tucked with Sun Dried Tomato Pesto, Artisan Brie Cheese & Wilted Spinach with Garden Herb Jus
- ◆ Wellington County Roasted Prime Rib, Niagara Wine & Roasted Pan Jus Buttermilk Yorkshire Pudding

Selection of Vegetables & Starches

- ◆ PEI Pan Roasted Potatoes
- ◆ Roasted Garlic & Chive Mashed Yukon Gold Potatoes
- ◆ Chardonnay Risotto
- ◆ Bouquet of Vegetables (Extra Vegetables Bundles add \$3 per person)

Dessert

- ◆ Chocolate Tulip cup filled with Velvety Chocolate Mousse & White Chocolate Shavings & Berry Sauce
- ◆ Seasonal Local Fruit & Field Berry Brulee Tart
- ◆ Vanilla Brulee Cheesecake
- ◆ Old English Style Bread & Butter Pudding with Lanark County Maple Custard Sauce
- ◆ Flourless Chocolate Cake with Berry Coulis



Dinner Buffet Options

- ◆ Assorted Artisan Rolls & Sweet Creamy Butter
- ◆ Vegetable Minestrone Soup with Basil Pesto & Shredded Asiago
- ◆ Gathered Greens, Tear-Drop Tomatoes, Cucumber, Shredded Heirloom Carrots & 2 Dressings
- ◆ Grilled Mediterranean Vegetable Salad
- ◆ Caesar Salad
- ◆ Delectable Array of Italian Cured Meats, Salamis, Sausages & Prosciutto
- ◆ Bow Tie Pasta Salad with Cherry Pop Tomatoes & Bocconcini
- ◆ Local Assortment of Artisan Cheeses with Fresh Berries & Water Biscuits
- ◆ Tortellini with Four Cheese Alfredo & Light Basil Cream
- ◆ Slow Roasted Sirloin of Beef with Rosemary Pan Jus
- ◆ Chicken Supreme tucked with Pancetta & Provolone with Roasted Pepper Jus
- ◆ Roasted Herb & Garlic Red Potatoes
- ◆ Vegetable Medley
- ◆ Chef's Sweet Table - Assortment of Cakes, Pies, Cookies, Tarts & Squares

Special Added Touches

- ◆ Fresh Market Vegetables with Buttermilk Ranch Dips (serves 20 - 25) \$80.95 ++
- ◆ Artisan Cheese Board with Baguette & Flatbreads (serves 20 - 25) \$134.95 ++
- ◆ Seasonal Cut Fruit (serves 20 - 25) \$107.95 ++
- ◆ Antipasto Bar \$12.95 per person ++
- ◆ Sweet Table (variety includes éclairs, fruit tarts , mousse, French pastries& biscotti) \$ 6.95++ / per person
- ◆ Seafood Platter (oyster bar / shrimp / salmon) - Market Price Value

Children's Menu (12 and under \$49)

Each meal includes a choice of drink (soft drink/juice/milk), main entrée with choice of fries or salad and an ice cream sundae

- ◆ Mini Beef & Cheddar Burgers
- ◆ Pepperoni Pizza
- ◆ Chicken Tenders with Plum Sauce
- ◆ Spaghetti & Meatballs

Bar Pricing

Host Bar

Liquor Bar Brands (1 oz)	\$6.25
Liquor Premium Brands (1 oz)	\$7.25
Domestic Beer (bottle)	\$6.25
Premium & Imported Beer (bottle)	\$7.25
Coolers (bottle)	\$7.25
House Wine, Red or White (6 oz.)	\$7.50
Premium Wine, Red or White (6 oz.)	\$8.25
Bottle of House Wine	\$30.00
Soft Drinks (glass)	\$2.50
Juice (glass)	\$3.50

***** Host Bar Prices subject to applicable taxes & services charges *****

****** If bar sales are less than \$300.00 with your host or cash bar selection a bartender charge of \$25.00 per hour will apply (minimum 4 hours), as well as set-up/teardown fee of \$50.00 ******



Bar Pricing

Cash Bar

Liquor Bar Brands (1 oz)	\$6.75
Liquor Premium Brands (1 oz)	\$7.75
Domestic Beer (bottle)	\$6.75
Premium & Imported Beer (bottle)	\$7.75
Coolers (bottle)	\$7.75
House Wine, Red or White (6 oz.)	\$8.00
Premium Wine, Red or White (6 oz.)	\$8.75
Bottle of House Wine	\$32.00
Soft Drinks (glass)	\$2.50
Juice (glass)	\$3.50

**** Cash Bar Prices include HST ****

Punch Selections

Serves 40 – 50 ppl

Tropical Fruit Punch (non-alcoholic)	\$51.75
Tropical Fruit Punch (alcohol included)	\$80.50
Champagne Punch	\$97.75



**** All prices subject to applicable taxes & services charges ****

For A Little Added Indulgence - Choose From Our Optional Extras

Card Boxes

- ♦ Birdcage **\$10**
- ♦ Glass White Card Box **\$20**
- ♦ Satin White Card Box **\$15**

Cake Accessories

- ♦ Silver OR Gold Cake Knife Set **\$10**
- ♦ Cupcake Stand **\$10**

Signage

- ♦ Small White Wooden Block "Mr. & Mrs." Sign **\$10**
- ♦ LOVE Sign **\$10**
- ♦ Window Frame Seating Plan **\$20**

Elegant Extras

- ♦ Aisle Runner **\$20**
- ♦ White Leather His & Her Chair for Head Table **\$50**
- ♦ Bathroom Amenities **\$25**
- ♦ Silver or Gold Signing Pen **\$5**

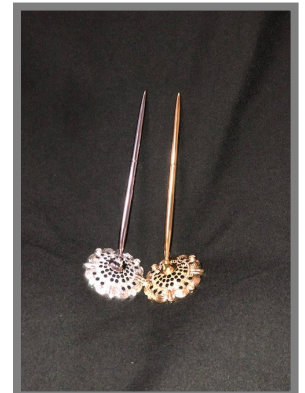
Centre Pieces & Accessories

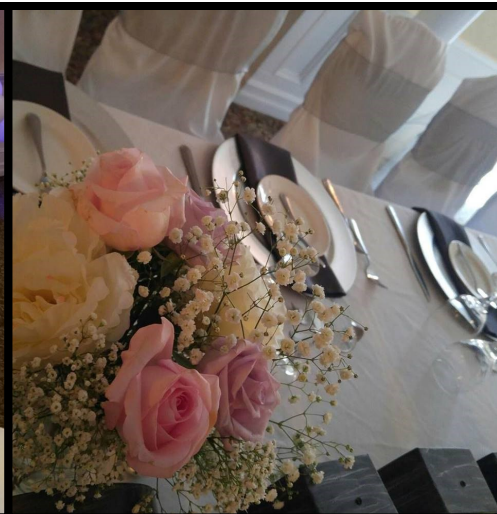
- ♦ Black & White Ostridge Feathers **\$15 / table**
- ♦ White Flower Balls **\$10 each**
- ♦ 3 Tier Cylinder Vases
- ♦ Silver Candleabras **\$15 / table**
- ♦ Tall Silver Vase
- ♦ Small Bronze Lanterns **\$8 / table**
- ♦ Large Gold Lanterns **\$8 / table**



**** all prices are subject to tax ****

Optional Extra's







It's time to start planning ...
We're here to make your Dream Wedding
Come True

400 Memorial Ave. Orillia, ON L3V 6H1

(705) 325-9511