



LAKE VIEW PARK
JUBILEE PAVILION
BANQUET • CONFERENCE CENTRE
EST. 1928

Jubilee Pavilion

Banquet & Conference Centre
Est.1928

55 Lakeview Park Avenue,
Oshawa, Ontario, L1H 8S7

Wedding Package

Contact Information

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The Jubilee Pavilion rests upon the beautiful serene landscape of Lake Ontario. Our dedicated staff is here to ensure you receive an unrivalled experience during your time spent with us. Our 10,000 square foot hall is capable of holding dinners from 50 to 450 guests and standing events can hold upwards to 650 guests. Not only do we cater all events on site in our newly renovated full size kitchen, but we also can bring the catering to you! The beachfront settings combined with our staff's dedication makes the Jubilee a one of a kind venue that will make your next event truly unforgettable!

Soups

Cream of Mushroom
Cream of Broccoli
Butternut Squash
Roasted Carrot & Apple
Potato and Leek
Potato & Cheddar
Carrot & Lime
Sweet Potato

Salads

Caesar

Romaine Lettuce, Croutons, Bacon Bits,
and Parmesan Cheese Tossed in our
Creamy Caesar Dressing

Greek

Romaine Lettuce, Roma Tomatoes,
Cucumbers, Red & Green Peppers,
Red Onion, and Black Olives Topped
with Feta Cheese and our Greek Dressing

Married Salad

Romaine Lettuce, Iceberg Lettuce,
Red & Green Peppers,
Plum Tomatoes, Cucumbers,
and Red Onions
Served with our Married Salad Dressing

House Salad

Sliced Cucumber, Tomato, Red Onion, and
shredded Carrot on a bed of mixed Lettuce

Mandarin Cranberry Salad

Mixed Baby Greens, Grilled Zucchini,
Mandarin Oranges, Dried Cranberries, and
Dressed with our Balsamic Dressing

Pesto Pasta Salad

Penne Noodles mixed with diced Red &
Green Peppers, Red Onion, and Pesto
Dressing

Pastas

Fusilli
Linguini
Penne
Rotini
Fettuccine
Bowtie Pasta

Pasta Sauces

Tomato Basil
Vodka Cream Sauce
Roasted Garlic Cream
Rose
Sun Dried Tomato and Pesto
Arrabiata
Creole

Standard Entrée Options

6oz Grilled Chicken Breast with your
Choice of Sauce
Quarter Roasted Chicken (dark meat)
Oven Roasted Striploin
White Wine Marinated Atlantic Salmon

Upgraded Entrée Options

Prime Rib Au Jus
Mediterranean Stuffed Chicken
Prosciutto & Ricotta Stuffed Chicken
Chicken Parmesan
Herb Crusted Salmon
Veal Parmigianino
Veal Scaloppini
Pork Florentine

ENTRÉE SAUCES

Chicken & Salmon Sauces

Herb & Lemon (chicken & salmon)
Roasted Garlic & Cream (chicken)
Balsamic (chicken & salmon)
Honey Dijon (chicken)
Roasted Red Pepper (chicken & salmon)
Peppercorn Cream (chicken)
Maple and Cherry (chicken)
Marsala (chicken)
White Wine & Dill (salmon)
Sauvignon Blanc (chicken & salmon)
Creamy Parmesan (chicken)

Beef Sauces

Au Jus
Chasseur
Peppercorn Cream

Vegetarian Meals

Zucchini Balls with Tofu
Vegetarian Lasagna
Stuffed Red Pepper
Vegetable Stir Fry
Pasta Primavera
Eggplant Parmesan

Children Meals

Chicken Fingers & Fries
Meatballs with Pasta

All Entrees served with a choice of:

Vegetables- Bean & Carrot Medley,
Broccoli/Cauliflower/Carrots,
Sautéed Peppers & Onions, Maple Glazed
Carrots, Seasoned Baby Carrots,
Broccoli Spears, Green Beans

Starch- Roasted Garlic Baby Red Potatoes,
Parmesan Oregano Roasted Potatoes, Herb
& Lemon Potato, Parisienne, Roasted Garlic
Mashed, Oven Roasted Potato & Onion,
Duchesse Potato, Seasoned Rice Pilaf

Buffet's also available for all menu items

(Contact our event coordinator for further
details on buffet options)

Seafood Enhancements

(Priced Accordingly)

Crab legs / Deep Fried Calamari / Mussels
/ Shrimp / Lobster Tails / Scallops

DESSERTS

Cheesecake (choice between: cherry,
strawberry, raspberry, blueberry, chocolate,
caramel)
Tiramisu
Crème Brule
Jubilee Ice Cream Crepe

BAR SERVICE

Standard Host Bar, 6 Hour Service

House Red & White Wine
Coors Light, Canadian, Budweiser, Blue,
Rum, Rye, Gin, Vodka, Caesars,
Variety of Pops, Orange & Cranberry Juice

Premium Host Bar, 6 Hour Service

House Red & White Wine,
Coors Light, Canadian, Budweiser
Rum, Rye, Vodka, Gin,
Crown Royal, Scotch, Baileys, Kahlua
Cocktails: Tequila Sunrise, Killer Kool-Aid,
White Freezie, Sex on the Beach, Caesars
Variety of Pops, Orange & Cranberry Juice

*Additional Hours Added to the bar is \$4.00
per person per hour plus service charge and
hst

Cash Bar

Guests Purchase Alcohol, Pop, & Juice as
Per Standard Bar Prices.

**A bar Guarantee per Person is required
to Cover Staff, Set Up, and Stocking &
Accessories.**

COCKTAIL HOUR

HORS D'OEUVRES

(Passed around during cocktail hour)

Standard Options

Chicken Satay
Beef Satay
Sausage Diamonds
Individual Bruschetta
Vegetable Spring Rolls
Sausage Rolls
Tomato Soup Shot with Grilled Cheese
Italian Meatballs
Assorted Pinwheels
Cucumber Canapé

Upscale Options

Quiche Florentine
Spanakopita
Individual Bruschetta with Prosciutto
Bocconcini Skewers
Sausage Fig & Cheese Bite

ANTIPASTO

Plated or Platters

Bocconcini
Black Olives
Grilled Eggplant
Grilled Zucchini
Prosciutto
Melons
Marinated Mushrooms
Feta Topped Tomato
Smoked Salmon
Hummus & Pita
Cheese & Spinach Pies
Shrimp

**The Price will reflect how many options
as well as how many dozens will be served**

ENHANCEMENTS

Priced Accordingly: Lobster Tails, Breaded
Calamari, Mussels, Oysters, Crab Legs

LATE-NIGHT TABLES

Fresh Fruit Platters

Beautifully Arranged Seasonal Fresh Fruit and
Berries. Served with a Coffee & Tea Station

Sweet Table

Assorted Whole Cakes, Pastries, and Seasonal
Fresh Fruit Platters served with a coffee & tea
station

Savory Table

Assorted Mini Pizzas, Assorted Wraps, Fresh
Nachos & Salsa, Assorted Seasonal Veggie & Dip
Platters. Served with a Coffee & Tea Station

Sweet & Savory Table

An Assortment of Cakes, Pastries, Seasonal Fresh
Fruit Platters, Assorted Wraps, Assorted Mini
Pizzas, Cheese & Crackers. Served with a coffee &
tea station.

Poutine Table

Seasoned Fresh Cut Fries served with Mozzarella
Cheese and Homemade Beef Gravy. Served with
all the necessary condiments and Coffee & Tea
Station.

Hotdog Cart

Our vending specialists will provide a complete
Hot Dog Cart set up out the front door for all your
guests to enjoy. This will include lights and a
personalized menu.

Seafood & Dessert Table

The Ultimate in Midnight Tables offers your
Guests an Assortment of Cakes, Pastries,
Seasonal Fruit. Seafood includes Shrimp,
Calamari, Crab Legs, and Mussels.

***Traditional Portuguese style add: Cod fish,
Clams, & Shrimp Patties***

Please consult with our event coordinator to
customize a package according to your
specific needs. Anything not seen here that
you are hoping to have can be discussed and
will be done through our kitchen at
additional costs depending on the specific
item(s).

All Wedding Packages will include

- Room Charge
- Event Set Up & Tear Down / Clean
Up
- All Cutlery, Dishes & Glasses
- Decorated Head Table for the
Wedding Party with Decorated
Backdrop
- Decorated Receiving, Gift, & Cake
Tables
 - Decorated Podium
- Venue Co-Ordinator on Site
- All Floor Length Table Linens,
Linen Napkins, Chair Covers
(Linens offered in a variety of colors
and styles)
- Experienced Servers & Bartenders
in Uniform
- Complimentary Food Tasting for the
couple
- Pictures on Grounds Permitted
 - Cake Cutting
- The Jubilee Pavilion is fully
wheelchair accessible