

Beach Street Station

# Wedding Package

2020/2021



# Congratulations on your engagement!

Thank you for considering Beach Street Station for your special occasion. With so many wedding venues to choose from, we are thrilled to see you have stumbled upon our patch of *paradise*. We assure you, our venue and setting is something you will not find anywhere else in Ontario.

Originally built in 1907, Beach Street Station is a converted CPR Train Station that has been relocated to the shores of Lake Huron and restored to its original beauty. Large pillars, deep ceiling coves and magnificent crown molding offer a vintage feel, perfect for an intimate wedding reception or rehearsal dinner. Located steps away from the beach, guests will dine in elegance overlooking a world class view and sunset.

We look forward to working with you to create an unforgettable experience!

Sincerely,

*Adam Marshall*

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 General Manager  
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## VENUE RENTAL

All of our *wedding packages* include...

- Professional serving staff
- Bar service and bartenders
- Basic set-up and clean-up of facility
- Tables and chairs
- Linens (white table clothes / black napkins)
- China, cutlery, water and wine glasses
- Head table, gift table, guest registry table, DJ table and dance floor
- Cake table, cutlery, plates and napkins for wedding cake
- Speech podium (DJ to provide microphone and speakers)



## INDOOR VENUE RENTAL

Maximum Guest Capacity - 110  
 Minimum Guest Requirement - 70

Month	Rental Period 3:00 p.m. - 1:00 a.m.
January	\$500
February	\$500
March	\$1,000
April	\$1,500
May	\$2,000
June	\$3,000
July	Friday - \$3,000 (Saturday N/A)
August	Friday - \$3,000 (Saturday N/A)
September	\$2,500
October	\$1,500
November	\$500
December	\$500



## MEAL PACKAGES

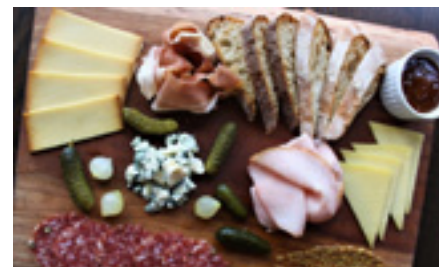
Beach Street Station is a full service restaurant, offering a choice of buffet or plated meals. We provide creative, healthy and delicious menu options by using fresh ingredients from local producers here in Huron County. We take pride in offering high quality meals at an exceptional standard that is sure to exceed expectations.

The following provides a general pricing guideline. Custom menu consultations are available, we are happy to create a menu to your unique specifications.

### Cocktail Hour

#### HAND PASSED HORS D'OEUVRES | \$20 per dozen |

- Julienne vegetable spring rolls, with plum sauce
- Curried chicken or beef satay, with mango chutney
- Coconut shrimp, with a spiced cocktail dipping sauce
- Mini beef wellingtons
- Vegetable samosas
- Mini crab cakes, with spicy aioli
- Kalamata olive & goat cheese tartlets
- Salami & cambozola crostini
- Roma tomato bruschetta, with local goat cheese and balsamic glaze
- Tomato, bocconcini & prosciutto bites, with basil and balsamic glaze



#### PLATTER SELECTIONS

##### Garden Crisp Vegetable Crudites | \$150 |

*A blend of fresh market vegetables with garlic herb aioli and sun dried tomato humus*

##### Fruit Tray | \$150 |

*A selection of seasonal and tropical fruit with honey yogurt dip*

##### International Cheese Platter | \$200 |

*A variety of domestic/imported cheeses with baquette and crackers*

##### International Charcuterie Platter | \$300 |

*A variety of domestic/imported cheese and meat with pickled vegetables, baguette and crackers*

##### Seafood Platter | \$450 |

*A blend from the sea, including lobster tails, rolled smoke salmon over a cream cheese crostini, wine and butter poached mussels, fried calamari and black tiger shrimp with appropriate sauces and warmed breads.*

## Formal Plated Dinners

#### FEATURE PACKAGE | \$40.00 PER GUEST |

- Assorted baked breads
- Choice of soup or salad as an appetizer
- Choice of two feature entrées, plus one vegetarian entrée as a main
- Choice of one dessert

**Upgrade selection to a Premium Entrée for \$5.00 per guest.**

#### KIDS PACKAGE | \$15.00 PER GUEST |

- Soup or salad as an appetizer
- Chicken Fingers and Fries or Penne with Tomato Sauce as a main
- Ice cream as dessert





## Soup & Salad

### Market Garden

A unique blend of organic greens with grape tomatoes, cucumber, red onion, carrot, watermelon radish and champagne vinaigrette

### Traditional Caesar

Hearty romaine tossed with double smoked bacon, parmesan curls, sourdough croutons and homemade lemon garlic dressing

### Warm Artichoke and Chickpea

With heritage spring mix, lemon pepper vinaigrette and goat cheese

### Fennel, Radish and Watercress

With citrus vinaigrette

### Vichyssoise

Purée of leek, onion and potato

### Lobster Bisque

With cognac and cream

### Roasted Tomato and Basil Bisque

With herbed croutons and basil oil



## Entrée

### FEATURE SELECTIONS

#### Grilled Chicken Supreme

With spinach, bacon and wild mushroom cream

#### Roast Chicken Supreme

Stuffed with goat cheese, roasted red pepper

#### Slow Roasted AAA Top Sirloin

With a kettle merlot jus

#### Grilled Atlantic Salmon

With a honey lavender glaze

#### Grilled Pork Tenderloin

With a maple glaze



### PREMIUM SELECTIONS

Add \$5.00 per guest

#### Slow Roasted AAA Prime Rib

With a merlot and horseradish jus

#### Grilled New York Striploin

With a pearl onion and local mushroom jus

#### Beef Tenderloin and Shrimp Duo

With a herb demi glaze

### VEGETARIAN SELECTIONS

#### Garden Vegetable Tagine

With couscous and harissa

#### Red Coconut Curry (vegan)

With asian vegetables and rice noodles

#### Spinach Ricotta Ravioli

With vegetables in a white wine cream sauce

## Dessert

### Strawberry Short Cake

### Lemon Tart

With lime mousse

### New York Cheesecake

With fresh seasonal fruit sauce

### Flourless Chocolate Cake

With crème anglaise and caramel sauce





# Formal Buffet

Our buffet package is served with freshly baked rolls and butter, seasonal vegetables, signature bite sized desserts, and coffee and tea services.

## BUFFET PACKAGE |\$35.00 PER ADULT/\$15.00 PER CHILD|

### Choice of two (2) salads

- Greek salad
- Garden salad
- Caesar salad
- Rustic potato salad
- Vegetable pasta salad
- Coleslaw

### Choice of one (1) hot pasta

- Vegetarian lasagna
- Red coconut curry (vegan)
- Spinach ricotta ravioli
- Traditional mac & cheese

### Choice of two (2) entrees

- Slow roasted AAA top sirloin
- Grilled chicken supreme
- Great lakes pickeral with dill butter & tomato salsa
- Roast salmon with honey lavender glaze
- Roast turkey & gravy
- Pork loin with a maple dijon glaze

### Choice of one (1) starch

- Traditional garlic mashed potatoes
- Smashed herb red skin mashed potatoes
- Rice pilaf
- Golden fingerling potatoes



# Late Night Stations

## Nacho Bar |\$500|

*Build your own nacho station featuring corn chips, salsa, guacamole, pico de gallo, cheddar cheese sauce and beef chili*

## Poutine Bar |\$700|

*Golden crisp fries with a selection of toppings including herb gravy, cheese curds, four cheese blend, spring onions, crispy onion straws and chipped bacon*

## Sandwiches and Wraps |\$350|

*Assorted late night sandwich and wrap platters, made with various combinations of toppings, fillings and spreads*

## Pub Fare |\$800|

*A collection of pub favourites including crispy chicken wings, jalapeno and potato poppers, breaded shrimp, fries and onion rings alongside an array of dips and sauces*

## Homemade Pizza |\$300|

*With choice of three toppings*

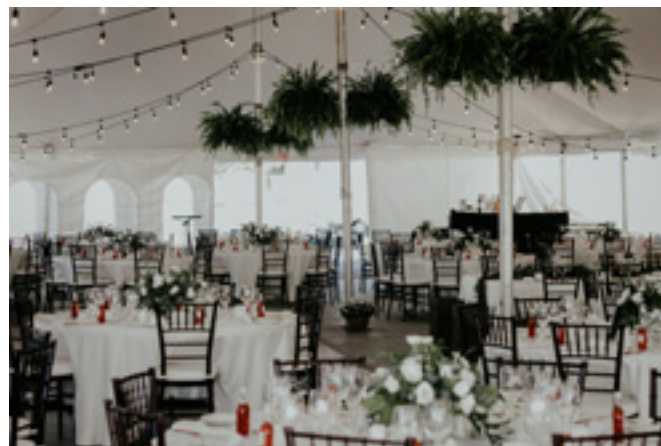




# OUTDOOR TENT RENTAL (JUNE - SEPTEMBER)

Maximum Guest Capacity - 200  
Minimum Guest Requirement - 120

There is no venue rental charge for outdoor weddings. The client is responsible for costs associated with setup and execution of an outdoor event, including but not limited to: tent rental, outdoor bar rental, portable sanitation, lighting, heating, cutlery, dinnerware, glassware & linens. Our event coordinator will assist with the procurement of rental items through its recommended suppliers.



# INDOOR SEMI-PRIVATE RENTAL

Maximum Guest Capacity - 50  
Minimum Guest Requirement - 40

Our 50 person capacity Sunroom is available for booking year-round. This semi private area is the perfect space for a smaller, intimate gathering and includes private access to an outdoor patio overlooking Lake Huron.

A minimum guest count of 40 is required to reserve our Sunroom and a standard venue rental charge of \$800 is applicable during our peak season (July/August). Please contact an event coordinator for a detailed quotation.







## Bar Service

Beach Street Station offers the following Bar Service methods:

**OPEN BAR** - Costing based on consumption.

**TICKETED BAR** - Tickets/tokens are distributed in advance and used to redeem drinks.

**TOONIE BAR** - We charge \$2.00 per drink and deduct this amount off the final bar bill.

**CASH BAR** - Drinks are purchased at regular menu prices.

Beach Street Station has an expansive beer, wine and spirits offering. The following details our lowest cost offerings:

- **Bar rail (Vodka, Rum, Gin, Rye):** \$5.00/shot
- **House red & white wine:** \$7.00/glass
- **Bottled beer:** \$5.00/bottle
- **Draft beer:** \$6.50/pint
- **Table wine:** \$26.00/bottle

