

COCKTAIL HOUR

PROSECCO STATION

Italian Prosecco displayed over ice, garnished with fresh berries

HORS D'OEUVRES

Hot & Cold canapés selected by our chef, served butler style

LOCAL ONTARIO CHEESE AND WINE BAR

Featuring a variety of Ontario cheeses, artisan and flat breads, fresh grapes and strawberries, organic honey and fig jam accompanied by Ontario red and white wines

PRIMI

ORECCHIETTE

Fresh mini pasta, tossed with a rustic blend of cherry tomatoes and arugula, finished with a hint of truffle oil

ROASTED SQUASH RISOTTO

Butternut squash, roasted and blended with crispy pancetta, topped with an amaretto dust

PLATED MAIN ENTRÉE

FILET MIGNON

House cut tenderloin, marinated and seared, finished in a red wine reduction

SEARED JUMBO SHRIMP

2 jumbo shrimps, seared with garlic, herbs and white wine

**ROASTED VEGETABLE BUNDLE
AND FINGERLING POTATOES**

Drizzled in rosemary olive oil, slowly roasted

MICRO GREENS

A blend of fresh spring micro greens in a honey Dijon vinaigrette

DESSERT

**DARK CHOCOLATE CARAMEL AND SEA SALT
GELATO**

Served with a toasted biscotti

AFTER DINNER

SWEET BOUTIQUE

Decadent treats made in-house, featuring: assorted cakes, French and Italian pastries, fruit creations, modern bites such as cake pops, macarons and cupcakes, accompanied by freshly roasted Columbian coffee and assorted specialty tea

SHORT RIB GRILLED CHEESE PANINI

Slowly braised beef short rib, habanero cheese, horseradish mayo and toasted baguette, served alongside kettle chips

IN HOUSE WEDDING CAKE - 50% OFF

BAR

OPEN LOADED

Open and loaded, this bar selection satisfies all Beer (Domestic and Imported) Red and White Wine, bar rail items, liqueurs and a champagne toast to ring in the occasion.

\$105

*price is plus HST and applicable to new bookings only