



WEDDINGS

Executive chef Jim Hockley and his team of experienced staff are here to make your culinary expectations come to life! With extensive experience in banquet dining and catering, Jim will work with you to develop a menu that enhances your day and appeals to all tastes.

HORS D'OEUVRES

General Tsao Chicken Bites

Mini Quesadilla

Mini Fish & Chip Skewer

Grilled Tiger Shrimp

Bruschetta with Goat's Cheese

Coconut Shrimp

Meatball Slider

Seafood Canapes

Vietnamese Cold Roll

Assorted Canapes

Caprese Skewer

SALADS

Classic Caesar with Parmesan Crisp

Baby Spinach | Roasted Beet | Goat's Cheese | Pumpkin seed | Grapefruit & Balsamic Drizzle

Arugula | Endive | Avacado | Curried Apple

Arugula | Duo of Poached Pear | Bleu Cheese | Sunflower Seed | Mixed Berry Vinaigrette

Traditional Greek Nestled inside Raddichio



WEDDINGS

MAIN COURSE

New York Steak with Red Wine Demiglace

Roasted Salmon with Lemon Bernaise

Roasted Chicken Supreme with Roasted Red Pepper Coalis

Smoked Pork Kassler with Stonefruit Chutney

Smoked Peppered Duck Breast with a Hunter Sauce

Braised Short Rib in a Balsamic Demi

Roasted Vegetable Stack with Goat's Cheese & Leek Tie

Classic Chicken Parmesan

Veal Schnitzel served with Grilled Lemon Crown

LIVE COOKING STATION

Pasta Bar | **Additional \$15 Per Person**



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Our Menu allows you to select exactly the foods and flavors you love but should you be looking for something you haven't seen listed, Chef Hockley would be pleased to work with you to develop a custom menu.

DESSERT SERVICE INCLUDES COFFEE & TEA STATION

DESSERTS

Georgian Bay Apple Crisp

Flourless Chocolate Torte

Tiramisu

Crème Brule

N.Y. Cheesecake

Sticky Toffee Pudding

LIVE COOKING STATION

Banana's Live Foster | **Additional \$15 Per Person**

SOUPS

Roasted Fennel & Apple

Forrest Mushroom Ragu inside Yorkshire Pudding

Roasted Broccoli & Smoked Applewood Cheddar



WEDDINGS

L A T E N I G H T

\$12 Per Person

House made Pizza | Your Style

Poutine Bar

Meatball Slider

Pizza Sub Slider

Assorted 2 Bite Sandwiches

L A T E N I G H T P R E M I U M

Taco Bar | **\$15 Per Person**

Candy Bar | **\$15 Per Person**

P L A T T E R S

Charcuterie | **\$9 Per Person**

Artisan Cheese Board | **\$6 Per Person**

Fresh Fruit Platter | **\$4 Per Person**

All 3 Platters | **\$15 Per Person**

ADD ON TO ANY PORTION OF YOUR FOOD SERVICE



WEDDINGS

DRINKS

BEER BY THE CAN

Domestic | **\$6.42**

Imported | **\$6.42**

LIQUOR

Standard Bar Rail | **\$6.42**

Caesar Bar | **\$7.96**

Mimosa Bar | **\$7.96**

WHITE | RED WINE

Wine: couples choice.

Market Price.

CHAMPAGNE

Prosecco Brut DOC



WEDDINGS

PLATED DINNER

\$80 Per Person

3 COURSE PLATED DINNER

Hors d'oeuvres at Reception

Coffee Station

\$90 Per Person

4 COURSE PLATED DINNER

Hors d'oeuvres at Reception

Coffee Station

\$95 Per Person

4 COURSE PLATED DINNER

Hors d'oeuvres at Reception

Late Night Menu (Choice of 1)

Coffee Station

BUFFET MENU AVAILABLE UPON REQUEST