

Wedding Package

\$99 Per Person + Gratuity & HST

Package Inclusions

Five Hours of Open Bar Service
Choice of Four Hors d'Oeuvres
Plated Style Dinner

Starters

Freshly Baked Bread Rolls & Creamy Whipped Butter
Choice of Soup or Market Garden Salad

Entrées

AAA Angus Beef Sirlon with Port au Jus **or**
Grilled Chicken Breast with Leek & Cream Sauce
Both Served with Choice of Starch & Seasonal Vegetable

Dessert

New York Style Cheesecake with Berry Compote **or**
Seasonal Fruit Cobbler **or**
Ice Cream Crepes with Choice of Topping:
Berry Compote, Chocolate Fudge, Warm Maple Syrup
Coffee & Tea Service

Late Night 'Afterglow' Available

Choice of Two, \$14 Per Person + Gratuity & HST

Accommodations

Complimentary Overnight Stay & Hot Breakfast for Newlyweds
Preferred Guest Room Arrangements
Guest Parking
Photo Location

Hors d'Oeuvres

Mini Quiche
Jalepeño Poppers
Spanakopita
Mac n' Cheese Wedges
Spring Rolls
Pork Wontons
Battered Mushrooms
Breaded Ravioli Bites
Caprese Salad Skewers GF
Cucumber Bites GF

Soup

Broccoli Cheddar
Chicken with Wild Rice GF
Butternut Squash & Apple
Vegetable

Salad

Mixed Greens GF
Cucumber & Tomato GF

Starch

Garlic Mashed Potatoes
Baked Potatoes GF
Rice Pilaf GF

Vegetable

Maple Root Vegetables GF
Seasonal Vegetables GF
Green Beans & Red Peppers GF

Other Entrées

Vegetable Lasagna GF
Stir Fry with Rice Pilaf GF
Grilled Salmon GF

Afterglow

Poutine Bar
Selection of Pizzas
Nacho Station
Sweets Galore
Sweet & Savory