

# Wildstone <sup>W</sup>

## Weddings

AT WILDSTONE



## 2021-2022

[WWW.WILDSTONE.CA](http://WWW.WILDSTONE.CA)

# Congratulations on your upcoming wedding!

We are pleased that you are inquiring about the Wildstone at Stone Willow Inn in St. Marys for your special day. We have put together a comprehensive package to assist in answering any questions you may have about the services we offer as a wedding venue. Please find enclosed details about our wedding package, as well as our catering services with a selection of menu options. This is only an overview of the services we offer. We would love to customize your package to make your wedding day as unique as the two of you.

We encourage you to arrange a time to come and take a tour of the grounds to see exactly what we can offer. Our Event Manager will be available to answer all of your questions and discuss the wedding package in more detail.

We look forward to assisting you in making your wedding planning process easy and simple. To take your dream wedding vision to a reality.



# Ceremony Site

Starting at \$250

- ◆ Open outdoor space
- ◆ Located on six acres
- ◆ Set up for 250
- ◆ White wedding chairs



# Cocktail Hour

To follow ceremony

- ◆ Serving staff
- ◆ Hand passed Hors D'Oeuvres
- ◆ Signature couples cocktails



# West Lawn Tent

Rental Fee \$2000 includes



- ◆ West Lawn Marquee for 200+ Guests
- ◆ An event coordinator to assist in the planning and facilitating of your special day
- ◆ A small tasting for served menu selections
- ◆ Use of tent from 8am-1am on event day
- ◆ Use of our basic package of tables, chairs, place settings & stemware
- ◆ First 10 White table linens, first 100 Chiavari chairs & 100 white linen napkins
- ◆ Host Bartenders
- ◆ Liquor license and permits
- ◆ Event set up & clean up



## All Inclusive \$140

This package includes your:

First course - one starter

Second course - two protein

Third course -one dessert

Unlimited Alcohol with Basic bar rail.

1 Bottle of wine per table

Host bar



## Sunset \$90

This Package includes your choice of:

First Course– one starter

Second Course– two protein

Third Course– one dessert

Ceremony site up to 200 guests



## A La Carte

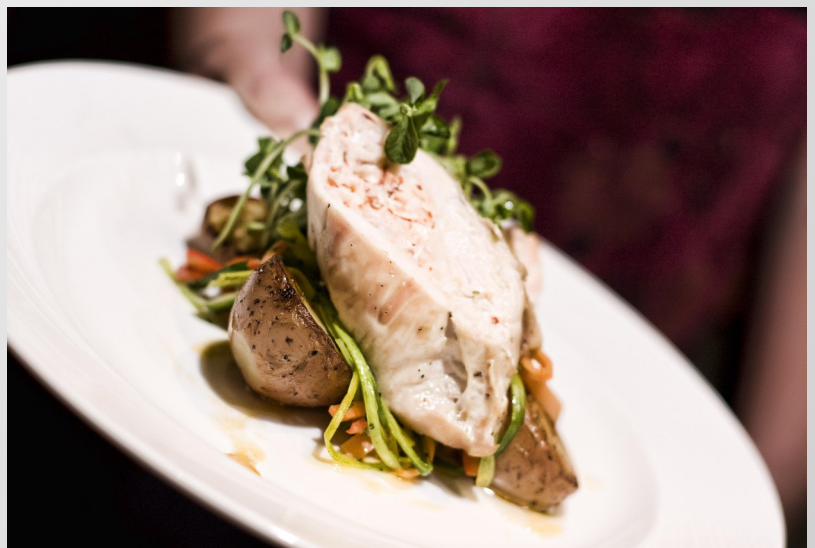
Pricing available upon request

First course - one starter

Second course - two protein

Third course -one dessert

This package can be customized to fit all weddings



# Hors D'Ouevres

## Hot

- Chicken satays
- Beef satays
- Pickled cherry tomato on wonton w/ garlic herb cream cheese
- Beef takaki on wonton w/ pepper jam
- Ceviche scallops in bacon cup
- Mini beef wellington
- Pulled chicken or pork sliders w/ onion relish
- Southern fried chicken sliders w/ Monterey jack cheese
- Smoked duck w/ sweet onion marmalade on wonton
- Mini double stuffed potato w/ chive & bacon
- Mini quiche
- Mini spring rolls
- Coconut shrimp
- Mini chicken pot pie
- Lasagna tacos
- Puff pastry pockets

## Late night

- Poutine Bar – fries, cheese, gravy, onions, tomato add bacon for extra
- Perogy Bar – includes green onions, bacon and sour cream
- Extra Large ciabatta assorted sub-bar
- Sliders shaved beef, BBQ pulled pork, BBQ chicken, roasted veggie
- Grilled cheese bar
- Flat bread with assorted hummus and antipasto
- Nacho with beef, chicken or veggie salsa and sour cream

## Cold Hors D'Oeuvers

- Smoked salmon w/ dill cream cheese & capers on pumpernickel
- Tomato bruschetta w/ herb goat cheese on a crustini
- Spanakopita
- Mini shrimp cocktail
- Prosciutto wrapped melon
- Bruschetta in a puffed pastry

## Premium Selection

- Crab Stuffed Mushroom caps
- Halibut Bites
- Shrimp and Crab Stuffed Puff Pastry



## Stations

- Assorted Naan pizzas
- Fresh vegetable platter
- Fruit Tray
- Domestic cheese tray
- Imported cheese tray
- Sweet tray, cookies and squares
- Meat tray with condiments and relish
- Charcuterie board

## First Course

Dinner roll

Caesar Salad with parmesan and crispy bacon

Garden salad with tomatoes, cucumbers, onions, carrots, radishes and peppers

Village Greek with tomatoes, cucumber, onions, peppers and feta cheese

## Second Course

*All proteins come with choice of side and in season roasted vegetable.*

Seared chicken breast topped with homemade salsa.

Chicken breast served in mushroom crème sauce.

Baked maple glazed salmon.

Pan roasted salmon in hollandaise sauce.

Prime rib beef with Au jus and yorkie

Vegetarian stuffed peppers

Roasted a

corn Squash with quinoa onion, peppers topped with seasoned marinara sauce.

*Vegan, gluten free, keto, dietary restrictions can be accommodated.*

All potatoes can be substituted for roast, mashed potatoes, or rice.

## Third Course

New York style cheesecake with homemade,  
berry compote and chocolate sauce.

Salted caramel cheesecake.

Chocolate brownie cake.

Kids under age of 7



## Host Bar

### **Standard All inclusive**

Domestic Bottles, House Wines, Standard Liquor,  
Non-Alcoholic Beverages

\$50.00 per guest plus gratuity & hst

### **Host Bar**

Couple have the choice of bar  
beverage availability. Drinks  
will be tracked during event  
and couple will billed.

### **Cash Bar**

All beverages will be available to guest at  
their own cost.

### **Custom**

Combination (open into cash)

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Ticket

Our liquor license allows bring your  
own wine. Each bottle is subject to a  
corkage fee

(Can not be home made, must be  
purchased from LCBO or winery)

Standard Liquor - \$6.00

Premium Liquor - \$6.75

Top Shelf Liquor - \$9.45

Domestic Bottle Beer - \$5.50

Premium Bottle Beer - \$6.00

House Wine/glass - \$6.00

Premium Wine/glass - \$7.95 -  
\$10.95

Soft Drinks - \$1.50



## Extra's

- Deposit is \$1000. to hold your date of choice. Next payment 6 months before. Final payment day prior (after depending on package)
- Menu tasting will be 6 months before wedding
- Rehearsal will be Thursday or Friday at 6pm before event with option for meal to follow
- Minimum 100 people for all inclusive package