



WEDDINGS

Wedding Packages

Centurion Conference and Event Center offers the ideal combination of superior service and high-quality food at *affordable rates*. We pride ourselves on offering value, flexibility, and choice when it comes to our Wedding Packages. Rest assured that your guests will be in good hands, and we will help every couple create memories that will last a lifetime.

Our Wedding Packages Include:

- Staging (Fully Adjustable in Sizing)
- The Head Table
- Round Tables (8 or 10 Person Sizes)
- Floor-Length White Linen Table Cloths
- Coloured Overlays and Napkins (Your Choice of Colour)
- The Dance Floor
- The Cake Table
- The Gift Table
- The Guest Book Table
- Cruiser/High Top Tables for Your Cocktail Hour
- An Easel for Your Seating Chart
- All Dishes, Cutlery, and Glassware
- A Podium and Microphone for Speeches
- Non-Alcoholic Fruit Punch at Arrival
- Soft Drinks (Served During Dinner)
- Free On-Site Outdoor Parking (Over 250 Spaces)

All Package Pricing Is Up-Front

The prices listed for all Packages and Menu Options (both Plate Service and Buffet Menus) are inclusive of all taxes. Room rental fees, SOCAN charges, bartending charges, and other ancillary items are separate from Packages and Menu Options and should be discussed with Wedding and Special Events Manager.

Full Bar Service Will Be Provided for All Weddings

You have the option of offering your guests either a Cash Bar or a Host Bar. If you choose a cash bar, your guests will be charged for all their own drinks when ordering at the bar (and can pay by Cash, Credit, or Debit at the bar). If you choose a host bar, you have the option to cover some or all of the costs of your guests' drinks, with a minimum of \$400.00 of net bar sales required (otherwise supplementary labour charges will apply). Please speak with our Wedding and Special Events Manager to further discuss all of the available bar service options.

We Will Provide Full Food Services On-Site

On the pages following, our menus and prices are available for your review. All food is to be served by the Centurion Center, unless a licensed outside caterer has been arranged at a fee of \$30 for Weekday and Sunday weddings, or \$40 for Saturday and Holiday weddings.

Please do not hesitate to call our Wedding and Special Events Manager at (613) 727-1044 to discuss any of the items, packages, or services listed here.

Platinum Package

\$110 inclusive of all taxes

Six-Course Dinner with Premium Options (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 4 pcs PP)

Antipasto

Insalata Caprese *GF Veg*

Layered Tomatoes & Mozzarella finished with seasoned Extra Virgin Olive Oil Della Casa

Prosciutto, Capicola, Genoa Salami, Calabrese, and house-marinated Jardinière with Cherry Tomato and Bocconcini skewer

Prosciutto Melone

Wedge of Cantaloupe on Arugula with two Prosciutto-wrapped Bread Sticks

Seafood Platter Option*

2 Shrimps, 2 Scallops, 4 Calamari (*extra \$13pp)

Soup

Chicken Pastina Soup

Granny Smith Apple & Sweet Potato Veloutte *GF Veg*

Cream of Wild Mushroom Bisque *GF Veg*

Butternut Squash Soup *GF Veg V*

Roasted Red Pepper & Tomato Bisque *GF Veg V*

Stracciatella alla Romana *GF*

A light, Chicken-based Italian Egg-Drop soup

Pasta

Oven Baked Lasagna

Mushroom Ravioli (3 pp)* *Veg*

Cheese Tortellini tossed with a Pine Nut-Free Pesto Oil *Veg*

Manicotti & Cannelloni Duo*

A piece of Spinach & Ricotta Manicotti and a piece of Veal-Stuffed Cannelloni

*Served with your choice of Sauce: Rosé, Pomodoro, or Vodka

Salad

European Blend Salad *GF Veg V*

Pear and Mandarin Orange Salad *GF Veg V*

Classic Caesar Salad *Veg*

The Boston Bibb *GF Veg V*

Wrapped Centurion Salad *GF Veg V*

California Greens, Tomato, Red Cabbage, and Carrots, wrapped in a thinly-sliced Cucumber and accompanied by your choice of Dressing

Entrée

Beef Tenderloin (7oz) *GF*

Herb Crusted Fresh Atlantic Salmon OR Salmon Wellington *Veg*

Sicilian Chicken *GF*

Topped with grilled Eggplant & fresh Mozzarella covered in Pomodoro Sauce

Pollo Puttanesca *GF*

Prosciutto-wrapped breast of Chicken, served with a classic Puttanesca Sauce

Prime Rib of Beef served au Jus (8oz) *GF*

Roast Beef Strip Loin (8oz) *GF*

Stuffed Grilled Portobello OR Bell Peppers *Veg*

Pollo Principessa *GF*

Chicken breast, stuffed with Asparagus and Mozzarella with a Brown Butter Demi-Glaze Sauce

Stuffed Chicken Breast

Spinach, Ricotta, & Porcini Mushroom in White Wine Cream Sauce

Dessert

Tiramisu

Triple Chocolate Pecan Pie

Raspberry Coconut Butter Tart

Apple Caramel Blossom

Dessert Duo – Tuxedo Truffle Mousse Cake & Strawberry Shortcake

Veal Entrée Options

Upgrade to a Veal Entrée for an Additional \$6pp

Pan Seared Veal Chop served Au Jus

Veal Piccata

Sautéed in a Lemon Butter Sauce topped with Capers

Veal Florentine

Sautéed in a Lemon Butter Sauce with Fresh Spinach & Fontina

Sicilian Veal

Topped with grilled Eggplant & Mozzarella in Pomodoro

Late Night Buffet: European Deli Meats, Domestic Cheese Platter, Fresh Vegetables & Dip, Pickle & Olive Tray, and Fresh Fruit

Gold Package

\$95 inclusive of all taxes

Five-Course Dinner (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 4 pcs PP)

Antipasto

Insalata Caprese *GF Veg*

Layered Tomatoes & Mozzarella finished with seasoned Extra Virgin Olive Oil
Della Casa

Prosciutto, Capicola, Genoa Salami, Calabrese, and house-marinated
Jardinière with Cherry Tomato and Bocconcini skewer

Prosciutto Melone

Wedge of Cantaloupe on Arugula with two Prosciutto-wrapped Bread Sticks

Salad

European Blend Salad *GF Veg V*

Pear and Mandarin Orange Salad *GF Veg V*

Classic Caesar Salad *Veg*

Wrapped Centurion Salad *GF Veg V*

California Greens, Tomato, Red Cabbage, and Carrots, wrapped in a
thinly-sliced Cucumber and accompanied by your choice of Dressing

Pasta

Rigatoni* *Veg*

Baked Penne* *Veg*

Cheese Tortellini tossed with a Pine Nut-Free Pesto Oil *Veg*

Fusilli* *Veg*

*Served with your choice of sauce: Tomato, Pesto, or Rosé Sauce

Veal Entrée Options

Upgrade to a Veal Entrée for an Additional \$6pp

Pan Seared Veal Chop served Au Jus

Veal Piccata

Sautéed in a Lemon Butter Sauce topped with Capers

Veal Florentine

Sautéed in a Lemon Butter Sauce with Fresh Spinach & Fontina

Sicilian Veal

Topped with grilled Eggplant & Mozzarella in Pomodoro

Entrée

Chicken Cordon Blue

Thin slice of Chicken wrapped around a slice of Ham and Cheese, breaded and
pan fried

Deconstructed Chicken Kiev

Stuffed with creamy Butter, fresh Garlic, and Herbs

Roast Beef Strip Loin (8oz) *GF*

Herb Crusted Fresh Atlantic Salmon *Veg*

Stuffed Grilled Portobello OR Bell Peppers *Veg*

Dessert

Tiramisu

Strawberry Shortcake

Tuxedo Truffle Mousse

Sticky Toffee Pudding Cake

With Raspberry Coulis, Chocolate Sauce or a bed of Crème Anglais

Late Night Buffet: Pizza, Bruschetta, Fresh Fruit

Silver Package

\$80 inclusive of all taxes

Four-Course Dinner (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 3 pcs PP)

Salad

Pear and Mandarin Orange Salad *GF Veg V*

The Boston Bibb *GF Veg V*

Wrapped Centurion Salad *GF Veg V*

California Greens, Tomato, Red Cabbage, and Carrots, wrapped in a thinly-sliced Cucumber and accompanied by your choice of Dressing

Soup

Carrot and Cheddar *GF Veg*

Cream of Leek and Potato *GF Veg*

Cream of Wild Mushroom Bisque *GF Veg*

Butternut Squash Soup *GF Veg V*

Entrée

Oven Roasted Beef Strip Loin *GF*

With Madeira Wine Sauce

Stuffed Breast of Chicken

With Spinach, Ricotta, and Porcini Mushrooms

Stuffed Grilled Portobello OR Bell Peppers *Veg*

Seafood Entrée Option

Upgrade to a Seafood Entrée for an Additional \$3pp

Herb Crusted Fresh Atlantic Salmon

Your choice of Canadian Maple, Mediterranean, Ginger & Lemon Pepper, Fresh Mango, Tomato, or Cilantro Relish Sauce

Dessert

Tiramisu

Lemon Shortcake

Tuxedo Truffle Mousse

Raspberry Coconut Pie Mousse Cake

Late Night Buffet: Mini Wrap Sandwiches, Tortilla Chips with Dip

Bronze Package

\$65 inclusive of all taxes

Three-Course Dinner (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 3 pcs PP)

Soup OR Salad

Carrot and Cheddar *GF Veg*

Cream of Leek and Potato *GF Veg*

Cream of Wild Mushroom Bisque *GF Veg*

Butternut Squash Soup *GF Veg*

Pear and Mandarin Orange Salad *GF Veg V*

The Boston Bibb *GF Veg V*

Entrée

Stuffed Breast of Chicken *GF*

With Sundried Tomato Basil Cream Sauce

Black Angus Roasted Top Sirloin of Beef *GF*

Served with Bordelaise Sauce

Stuffed Grilled Portobello OR Bell Peppers *Veg*

Seafood Entrée Option

Upgrade to a Seafood Entrée for an Additional \$3pp

Steamed Filet of Fresh Atlantic Salmon

With fresh Ginger and Lemongrass

Dessert

Tiramisu Cake

Silk Chocolate Truffle Cake

Late Night Buffet: Kettle Chips and Tortilla Chips with Dips

Children's Menu Options

\$25 inclusive of all taxes and fees

Choose One Option per Course.

All meals include Juice, Soft Drinks or Milk, and Rolls and Butter.

Appetizer: Fresh Vegetables & Dip *Veg*, Baby Greens Mixed Salad *Veg*, or Garden Tomato Soup *Veg*

Entrée: Chicken Fingers and Fries, Chef's Pasta in Tomato Sauce, or Pepperoni Pizza Slices

Dessert: Sliced Fresh Fruit or Home-Baked Chocolate Chip Cookies with Ice Cream

Wedding Buffets

All Buffet prices are Inclusive of Taxes. Add a surcharge of \$3.00 per person if there are less than 40 guests.
All Buffets include Rolls and Butterballs, Coffee, Tea, and Soft Drinks during dinner.

The Sapphire

\$75

Salads

Traditional Caesar Salad *Veg*

Rosemary Potato Salad in a Honey Peppercorn Glaze *GF Veg*

Baby Spinach Salad *GF Veg*

With Dried Cranberries and crumbled Canadian Feta Cheese

Cauliflower, Broccoli and Carrot in a Thai Vinaigrette *GF Veg*

Mediterranean Style Bean Salad *GF Veg*

Main Entrées

Carved Strip Loin *GF*

Carver included

Butter Chicken on a Bed of Basmati Rice

Stuffed Pasta *Veg*

Your choice of Rosé Sauce or a Gorgonzola Cream Sauce

Roasted Potatoes **or** Rice Pilaf *Veg*

Seasonal Vegetables *Veg*

Cold Platters

Smoked Salmon Platter *GF Veg*

Shrimp Pyramid *GF Veg*

Assorted Domestic & Imported Cheese *GF Veg*

With Fruit garnish

Crudité Platter with Fresh Dip *GF Veg*

Dessert

Assorted Squares and Bars

Assorted Italian and French Pastries

Sliced Fresh Fruit

Hors D'Ouevres Option

Upgrade to add Chef's Selection of 3 Hot and Cold Hors D'Ouevres per person for an additional \$10

The Emerald

\$65

Salads

Centurion Salad *GF Veg V*

Rice Noodles with Mango and Sweet Chili Sauce *GF Veg V*

Rotini Pasta Salad *Veg*

Main Entrées

Sliced Angus Top Sirloin of Beef with Herb au Jus *GF*

Baked Boneless Breast of Chicken *GF*

Covered in Grainy Mustard Brandy Cream Sauce

Stuffed Pasta *Veg*

Your choice of Rosé Sauce or a Gorgonzola Cream Sauce

Roasted Potatoes **or** Basmati Rice Pilaf *Veg*

Seasonal Vegetables *Veg*

Cold Platters

Fresh Mixed Vegetables with Creamy Dip *GF Veg*

Savoury Dips with Flatbreads and Crostini *Veg*

Pickle and Olive Tray *GF Veg V*

Dessert

Assorted Italian and French Pastries

Sliced Fresh Fruit

Hors D'Ouevres Option

Upgrade to add Chef's Selection of 3 Hot and Cold Hors D'Ouevres per person for an additional \$10