



## *Wedding Packages for Dinner Receptions*

Your wedding reception includes:

### **MENU**

4 hors d'oeuvres per person  
A three course plated dinner or buffet meal  
(All dietary restrictions accounted for)  
Coffee and tea service with dessert  
A late night station

### **DAY OF YOUR WEDDING**

Rectangular tables  
Dining chairs  
White table linens (wooden tables may be preferred)  
Choice of black or white napkins  
Modern dinnerware, stemware and flatware  
Access to our AV system (professional DJ is required)  
Wireless microphone  
Set up and take down of your décor  
Ongoing communication with event coordinator through the planning process  
Final meeting with our onsite event coordinators to review all elements of your big day  
Day of coordination assistance from our event team  
Ceremony on site (when availability permits, additional fee of \$1,000)  
Complimentary cake cutting & plating for late night service

*Weddings are hosted from September to April of each year.*



## PACKAGE PRICING

### For Fridays, Saturdays & Long Weekend Sundays (September & October)

Minimum food and beverage spend by couple: \$14,000  
\$148/guest

### For Fridays & Saturdays (November & January through March)

Minimum food and beverage spend by couple: \$10,000  
\$128/guest

### For Fridays & Saturdays (April & December) & NYE

Minimum food and beverage spend by couple: \$11,500  
\$128/guest

### For Sundays (September through April, excluding long weekends)

Minimum food and beverage spend by couple: \$8,000  
\$128/guest

### For Weekdays (excluding holidays)

Flexible minimum food and beverage spend  
\$118/guest

## VENUE PRICING

FRIDAYS, SATURDAYS & LONG WEEKEND SUNDAYS (SEPT & OCT)		FRIDAYS, SATURDAYS & NYE (NOVEMBER THROUGH APRIL)	
F&B spend by couple	Venue fee	F&B spend by couple	Venue fee
Less than \$14,000*	\$2,500	Less than \$12,000	\$1,500
\$14,000 to \$20,000	\$1,000	\$12,000 to \$20,000	\$1,000
More than \$20,000	Waived	More than \$20,000	Waived

SUNDAYS		WEEKDAYS (EXCLUDING HOLIDAYS)	
F&B spend by couple	Venue fee	F&B spend by couple	Venue fee
Less than \$12,000	\$1,500	Less than \$15,000	\$1,000
\$12,000 to \$20,000	\$1,000	More than \$15,000	Waived
More than \$20,000	Waived		

*Taxes of 13% and a gratuity of 18% are applied to all invoice items.*

*\*Not usually possible given minimum spend, but rare exceptions made for end of October events*

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## *Hors d'Oeuvres Selection*

Choose any combination of 4 hors d'oeuvres

### **SEAFOOD**

Crispy Rice "Sushi" / Raw Salmon / Avocado /  
Spicy Mango Slaw / Sesame Ginger Mayo

Tempura Shrimp / Remoulade Dip

Crab & Cream Cheese Eggrolls / Cucumber &  
Cilantro Vinegar

Mini Shrimp Cocktails / Cilantro-Lime Cocktail  
Sauce

Smoked Salmon Devilled Eggs / Pickled  
Mustard Seed / Bacon / Sweet Pickled  
Jalapeno / Dill

Ahi Tuna Wonton Chips / Truffle Soy / Avocado  
/ Chili

### **POULTRY**

Masala Chicken Skewers / Honey Yogurt /  
Sesame

Chicken Spring Roll / Chili Peanut Sauce

Nashville Hot Crispy Chicken Pops / Gherkin  
Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss

Duck Cuban Slider / Pulled Duck / Smoked  
Duck Ham / Grainy Dijon / Garlic Mayo / Swiss /  
Pickle

### **MEAT**

Beef Kofta Skewer / Spicy Tahini Dip

Nduja (Salami Spread) On Baguette / Pickled  
Mustard Seed

Meatball Sliders / Tomato Sauce / Havarti /  
Caramelized Onion / Roasted Garlic Mayo

Angus Beef Sliders / American Cheddar / Burger  
Sauce / Umbrella Relish / Lettuce / Tomato

Pork & Kimchi Dumplings / Truffle Soy / Sweet  
Ginger Sauce

### **VEGETARIAN**

Fried Halloumi Cheese Skewers / Honey /  
Pistacio Dukkah

Classic Spanokopita / Onion Dip

Korean Mozzarella Pogo

Vegetarian Spring Roll / Honey Garlic Dip

Fried Goat Cheese & Cranberry Bombs

Tomato & Bocconcini Skewers / Basil Pesto /  
Balsamic Reduction

Phyllo Baked Pear and Brie Melts

Shoestring Fry Cups / Rosemary-Truffle Spray /  
Parmesan / Malt Mayo

Tempura Sweet Potato Tostada (vegan)



## Three Course Dinner Selections

Three course plated dinners include choice of one appetizer, one entrée with chosen side and one dessert. (Limit of 3 entrée choices).  
Additional courses are available at an additional price.

### APPETIZERS

Choice of either one soup or one salad  
Choice of two appetizer options available at a \$5 per person surcharge.

#### Caesar Salad

Artisan romaine leaves, house Caesar dressing, fig & olive toast, crispy capers, fresh parmesan

#### Arugula and Watermelon Salad

Arugula, Shaved Fennel, Watermelon Salsa, Roasted Pumpkin Seeds, whipped feta, Champagne-Grapefruit Vinaigrette

#### Garden Salad

Field Greens, Garden Vegetables, Herbs  
Sweet Green Goddess Dressing

#### Heirloom Tomato Salad

Labneh, Olive Oil, Crushed Salted Pistachio, Dried Fig Pesto, Everything Spice, Cracked Pepper, Sea Salt

#### Mushroom Toast

House Brioche, Herb Roasted mushrooms, fresh ricotta

#### Beetroot

Roasted Heirloom Beets, Goat Cheese Ricotta, Maple Pecans, Pickled Mustard Seed, Dill & Maple Sauce

#### Baja Butternut Squash Soup

Sweet Squash, Pine Nut Pesto

#### Green Goddess Gaspacho

Cracked pepper, Olive oil, Yogurt, Harissa

#### Buttered Corn Bisque

Cucumber & Dill Salsa

#### Harira Soup

Grilled Tomato, Lentil, Farro, Chickpea, Mediterranean spice

#### 2x Smoked Potato & Cheddar Soup

Chive Crème Fraiche

#### Curried Cauliflower Soup (vegan)

Roasted Cauliflower Puree, Coconut Milk, Yellow Curry, Lime Cream

#### Truffled Parsnip & Apple Soup

Caramelized Apple Chutney



## ENTREES

With exception of the vegetarian options, all plated entrées come with your choice of starch and chef's choice of seasonal vegetables that best compliment the protein. All beef options are cooked to medium doneness. If offering a choice of entrées, exact numbers for each selection must be received 7 days before the event.

### POULTRY

#### **Chicken Supreme**

7oz Wing-On Breast, Rosemary/Thyme  
Butter Baste, Sauce Supreme

#### **Bacon Mushroom Chicken**

Bacon wrapped, Mushroom & Spinach  
Stuffed, Pecan & Sherry Butter

#### **Ontario Duck Leg Confit**

Massaman Curry

#### **Honey & Rosemary Duck Magret**

Crispy skinned duck breast A L'orange

### SEAFOOD

#### **Crispy Skinned Salt & Pepper Salmon Fillet**

Miso Bearnaise

#### **Maple Pistachio Crusted Salmon Fillet**

Cool Avocado & Herb Sauce

#### **Soy & Ginger Glazed Black Cod**

Grilled Cabbage & Mango Slaw

#### **Halibut**

Coconut & Lemongrass Poached Halibut  
Fillet, Pink Peppercorn Au Poivre Sauce,  
Basil

### MEATS

#### **Angus Reserve Striploin Steak**

Green Peppercorn Jus  
(available for an additional \$5/person)

#### **Angus Reserve Tenderloin Steak**

Horseradish cream / Caramelized Leek &  
Bone Barrow Butter  
(available for an additional \$10/person)

#### **Braised Beef Short Rib**

Sweet & Sour Glaze / Sesame / Crispy Onion

#### **Jerk Spiced Rack Of Lamb (mild)**

Brown Butter Almandine Sauce

### SIDES

Please choose one option per protein

Yukon Gold Whipped Mashed Potatoes  
Duck Fat Mash With Chives  
Crispy 100 Layer Potato Stack  
Herb & Garlic New Potatoes  
Squash & Maple Puree  
Lightly Seasoned Sticky Rice  
Israeli Couscous Tabouleh



## **VEGETARIAN/VEGAN**

### **General Tsao Tofu (Vegan)**

Tempura Tofu, Sweet and Spicy Tsao sauce, Sticky Rice, Crushed Candied Cashew, Sesame, Green Onion, Grilled Cabbage & Mango Slaw

### **King Eryngii Mushroom**

Roasted Mushrooms, Squash & Maple Puree, Deep Fried Brie, Farro, Grilled Asparagus, Pecan Sherry Butter

## **DESSERTS**

Select one. All dessert accompanied with coffee & tea service.

### **Praline Paris-Brest**

Choux Pastry, Pralene Mousseline, Nutella Ganache, Crème Anglaise

### **Lemon Meringue Tart**

Graham Cracker Crust

### **New York Style Cheesecake (gluten/nut free\*\*)**

Fresh Berries

### **Flourless Black Forest Torte**

Fudge Cake, Cherry Compote, Whipped Cream

### **Madagascar Vanilla Bean Crème Brulee**

Made in-house

The number of vegetarian and or vegan meals as well as dietary restriction such as allergies must be given no later than seven days prior to the event so the chef can properly prepare for the guests needs. If more than one appetizer, entrée or dessert option is chosen then the chef requires the exact number of each option no later than seven days prior to the event. Prices and availability of product may change at any given time due to seasonal market fluctuations. All prices are subject to applicable taxes and 18% gratuity.



### **OPTIONAL COURSES**

Risotto available as a vegetarian main course option

#### **Antipasto**

An Assortment of Prosciutto, Salami, and Mortadella, & Capicola, Mixed Olives, Pickled and Marinated Vegetables  
\$14 per guest

#### **Risotto**

Wild Mushrooms, shaved Parmesan  
\$14 per guest

#### **Arancini**

Loaded Cheese Arancini, Pot's Alley 24H Tomato Sauce, Roasted Allium Aioli  
\$12 per guest

#### **The Pasta Course**

Spaghetti, Pot's Alley 24H Tomato Sauce, Fresh Padano, Basil  
\$11 per guest



## *Buffet Service*

### **DELUXE BUFFET**

(available for an additional \$10/person)

Assortment of Warm Ciabatta Buns / Creamy Butter  
Tender Field Greens Topped With Seasonal Vegetables / Chef Selected Dressings  
Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /  
Roasted Garlic Buttermilk Dressing  
Broccoli Salad / Dried Cranberry / Quinoa / Almonds / Sunflower Seeds / Smoked Cheddar  
Dressing  
Local and International Cheeses with Crackers and Fruit Preserves  
Cured Sausage & Deli Platter / Mixed Olives / Pickled Vegetables / Other Traditional Antipasto  
Cold Poached Shrimp Cocktail Station with Classic Cocktail Sauce and Jalapeno Thousand  
Islands  
Allium Butter Braised French Green Beans  
Quebec Brie Cheese and Yukon Gold Mashed Potatoes  
Three Cheese Tortellini, Rose Sauce  
Herb Marinated Canadian Chicken Breast / Honey-Dijon Sauce  
Maple Brined Atlantic Salmon Fillets / Roasted Garlic & Lemon Beurre Blanc  
Canadian Angus Reserve Prime Rib / Merlot Pan Juices / Horseradish / Whole Grain Dijon  
Mustards (Chef on duty carving for 50+)  
An Assortment Of Patisserie Sweets Including a Variety of Cakes Pastries And Sliced Seasonal  
Fruit





### **THE SOUTHERN HOSPITALITY BUFFET**

Assortment of Artisan Breads with Creamy Butter  
Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /  
Roasted Garlic Buttermilk Dressing  
PEI Potato and Pickled Egg Salad / Apple / Celery / Grilled Onion / Mustard Dressing / Fresh  
Dill / Scallions  
Chili Lime Texas Caviar Salad  
Creamy Coleslaw  
Sweet Mexican Street Corn / Smoked Jalapeno Aioli / Cajun Corn Crisps / Feta / Hot Sauce /  
Lime Crema  
Mac n' Cheese / Smoked Cheddar Sauce / Stringy Mozzarella / Panko / Fresh Chives  
Beer Braised Pork Ribs / Smoked Mesquite BBQ Sauce  
Secret Recipe Lemon Brined Buttermilk Fried Chicken, Maple Syrup  
An Assortment Of Patisserie Sweets Including a Variety of Cakes, Pastries And Sliced  
Seasonal Fruit

### **PRESTON STREET BUFFET**

Rosemary Focaccia Breadbasket / Aged Balsamic Vinegar / Extra Virgin Olive Oil  
Top-it-Yourself Caesar Salad / Crisp Romaine / Bacon Bits / Grated Parmesan Cheese /  
Roasted Garlic Buttermilk Dressing  
Heirloom Tomato Salad / Chilled Four Cheese Tortellini / Bocconcini Cheese / Chopped  
Vegetables / Basil & Oregano Vinaigrette  
Cured Sausage & Deli Platter / Mixed Olives / Pickled Vegetables / Other Traditional  
Antipasto  
Herb & Garlic Sweet Mini Yellow Potatoes  
Mushroom Ravioli / Rose Sauce / Fresh Herbs  
Crispy Chicken Parmesan / Tomato Basil Marinara / Baked Mozzarella  
Grilled Italian Sausage / Sun Dried Tomatoes / Bell Peppers / Cipollini Onion  
Atlantic Salmon Fillets / Sweet Basil Pesto  
Cocoa Dusted Classic Style Tiramisu  
Cheesecake Topped With Amaretto Berry Coulis  
Seasonal Sliced Fruit



## *Late Night Stations*

Select one station

### **BUILD-A-POUTINE**

Crispy Yukon Gold Fries Sweet Potato Fries  
Gravy (gluten-free) Cheese Curds Bacon  
Montreal Smoked Meat Pulled Chicken Fried  
Onion Hot Sauces

### **FRY LOVE YOU**

Spiced Waffle Fries, Sweet Potato Fries, Fried  
Green Beans with Truffle Soy Vinaigrette, Deep  
Fried Pickles, Deep Fried Cheese Curds, Chefs  
Selection of Dips

### **SANDWICH ARTIST BAR**

An Assortment of fine cured meats and poultry  
served with: Baguettes / Rolls / Breads Sliced  
Tomatoes Pickles Onions Cheeses Antipasto  
Lettuces Variety of Sauces Etc.

### **BEAVERTAILS ON THE CANAL**

Canada's Famous Beavertails fried fresh at  
Lago!

### **HANDMADE TACO STATION**

Warm flour and corn tortillas Pulled beef,  
chicken, pulled pork, crispy spiced cauliflower  
options (choose 2). Topped with cheeses,  
fresh cilantro, tomatoes, pico de gallo,  
shredded cabbage, radishes, sour cream,  
guacamole, etc.

### **PIZZA STATION**

Chef's Selection of vegetarian and meat  
hand rolled pizza pies!  
Served with pizza dips.

### **FINGER LICKIN FRIED CHICKEN**

(available for an additional \$5/person)  
Buttermilk Breaded All White Chicken Fingers  
Crispy Breaded Chicken Wings Frank's Hot,  
Honey Garlic, BBQ, Smokey Mustard Sour  
Cream Blue Cheese Dip



## *Wine Selections*

### **HOUSE RED**

(\$34/bottle)

Inniskillin Niagara Estate Cabernet  
Shiraz

Jackson Triggs Niagara Estate Cabernet  
Franc/Cabernet Sauvignon

Cavallina Nero D'Avola Syrah

Lindemans Bin 40 Merlot

### **PREMIUM RED**

(\$41/bottle)

Woodbridge Cabernet Sauvignon  
Ruffino Chianti DOCG

### **ULTRA PREMIUM RED**

(\$53/bottle)

Robert Mondavi Cabernet Sauvignon

### **HOUSE WHITE**

(\$34/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon  
Blanc

Cavallina Pinot Grigio

Jackson Triggs Niagara Estate  
Chardonnay

### **PREMIUM WHITE**

(\$41/bottle)

Woodbridge Sauvignon Blanc  
Ruffino Lumina Pinot Grigio

### **ULTRA PREMIUM WHITE**

(\$53/bottle)

Robert Mondavi Sauvignon Blanc