



Weddings, Corporate & Special Events
1100 Millwood Road
East York M4C 1A3
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Wedding Packages 2022/2023

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All Packages Include

- Room Captain available on your wedding day
- Bridal Room
- Easels for seating plan, photograph and/or welcome sign
- Lectern with microphone
- 120-inch round tables and banquet chairs
- Linen for tables and chair covers
- Presentation tables for receiving line, gifts, cake, and head table
- Stemware, cutlery, and dinnerware
- One breadbasket per table with butter
- Coffee (Regular and decaffeinated) and assorted tea's
- Cake cutting services
- Access to projectors and screen
- Coat room (no attendant)
- 3 Wait Staff & 1 Bartender
- Onsite free parking

Gold Package

Wedding Package Includes:

- Passed hors d'oeuvres (3 per guest)
- 3 course meal (soup or salad / entrée / one dessert)
- Standard open bar package

Sample Menu:

Hors D'oeuvres

Prosciutto melon, Antipasto Bits & Wild Mushroom Bruschetta w/ Melted Brie

First Course

Split Pea with Lemon Zest & Mint

Entrée

Roasted Lemon Chicken with Grilled Vegetables & Fingerling Potatoes

Dessert

Rich Layered Tiramisu

Enhancements:

- Pasta course in place of soup or salad course: \$6 per person
- Upgraded premium Hors D'oeuvres selection: \$1.50 per selection
- Artisan bread with hummus dip upgrade: \$4 per person
- Sparkling water on tables: \$9 per bottle
- Sparkling wine toast: \$5 per glass
- Upgrade to Deluxe Bar Package: \$10 per person
- Upgraded wine selection: Ask for details

\$125.00 Per Person

Diamond Package

Wedding Package Includes

- Passed hors d'oeuvres (4 per guest)
- 3 course meal (soup and salad / entrée / duo dessert)
- Standard bar package

Sample Menu:

Hors D'oeuvres

Caprese Salad Skewers, Popcorn Cauliflower Bits, Prosciutto melon, Kadaifi Shrimp

First Course

Split Pea with Lemon Zest & Mint
&
Chopped Kale Salad w/ Apple Cider Vinaigrette

Entrée

Pork Souvlaki with Seasoned Rice & Baked Potatoes

Dessert

Mini Cheesecake & Chocolate Lava Cake Duo

Enhancements:

- Pasta course in place of soup or salad course: \$6 per person
- Upgraded premium Hors D'oeuvres selection: \$1.50 per selection
- Artisan bread with hummus dip upgrade: \$4 per person
- Sparkling water on tables: \$9 per bottle
- Sparkling wine toast: \$5 per glass
- Upgrade to Deluxe Bar Package: \$10 per person
- Upgraded wine selection: Ask for details

\$137.00 Per Person

Platinum Package

Wedding Package Includes

- Passed hors d'oeuvres (5 per guest)
- 3 course meal (Soup or Salad / Pasta / entrée / trio dessert)
- Standard Bar Package

Sample Menu:

Hors D'oeuvres

Crispy Fried Calamari, Chicken Lollipop with BBQ sauce, Tomato Bruschetta, Popcorn Cauliflower Bits, Kadaifi Shrimp

First Course

Creamy Butternut Squash with Goat Cheese Topped w/ Chives
&
Greek Salad w/ Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta & Traditional Vinaigrette

Second Course

Fettuccine with Wild Mushrooms Pesto Cream Sauce

Entrée

Filet Mignon with Roasted Potatoes & Seasonal Vegetables

Dessert

Mini Tiramisu, Cheesecake & Chocolate Lava Cake Trio

Enhancements:

- Pasta course in place of soup course: \$6 per person
- Upgraded premium Hors D'oeuvres selection: \$1.50 per selection
- Artisan bread with hummus dip upgrade: \$4 per person
- Sparkling water on tables: \$9 per bottle
- Sparkling wine toast: \$5 per glass
- Upgrade to Deluxe Bar Package: \$10 per person
- Upgraded wine selection: Ask for details

\$148.00 Per Person

Menus

Hors D 'Oeuvres

Gold Package:	3 Hors D 'Oeuvres
Diamond Package:	4 Hors D 'Oeuvres
Platinum Package:	5 Hors D 'Oeuvres

Cold Hors D 'Oeuvres

- Prosciutto melon - DF/GF
- Tomato Bruschetta - Veg/DF
- Marinated Red Bell peppers & hot Green Peppers - V/DF/GF
- Salad Skewers (Greek or Caprese) - Veg/GF
- Antipasto Bits

Hot Hors D 'Oeuvres

- Italian Spring Roll with a Balsamic reduction
- Chicken Lollipop with a choice of sauce - DF
- Wild Mushroom Bruschetta w/ melted brie - Veg
- Beef Sliders paired with gourmet toppings
- Coconut Shrimp - DF
- Kadaifi Shrimp - DF
- Spanakopita - Veg
- Crispy Fried Calamari - DF
- Popcorn Cauliflower Bits - Veg/DF
- Dim Sum - selection of:
 - Steamed Shrimp, Pork, Soup or Vegetable Dumplings
 - Deep Fried Shrimp Dumplings
 - Pan Fried Chicken Dumpling

Premium Hors D 'Oeuvres

(additional charges - \$1.50 per selection below)

- Shucked Oysters (1) - DF/GF
- Shrimp Cocktails (2) - DF/GF
- Pulled Chicken or Pork Slider
- Southern Chicken Slider
- Grilled Mini Lamb Chop - DF/GF

Soups & Salads

Gold Package:	One Soup or One Salad
Diamond Package:	One Soup & One Salad
Platinum Package:	One Upgraded Soup & One Upgraded Salad

Soup Course

- Split Pea with Lemon Zest & Mint
- Minestrone with Beans, Onions, Celery, Carrots, Tomatoes & Pasta
- Traditional Pasta Fagioli White Bean Soup
- Cream of Carrot Soup
- Black Beans Soup with Black Beans, Onion, Carrot, Garlic, & Flavourful Spices
- Creamy Butternut Squash with Goat Cheese & Chives.

Salad Course

- Mixed Greens with Cherry Tomatoes, Cucumbers, Peppers & Carrots with Choice of Dressing: Balsamic, Strawberry Balsamic or House Vinaigrette
- Caesar Salad with Focaccia Crotons & Shaved Parmigiana
- Greek Salad with Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta & Traditional Vinaigrette
- Spinach, Kale, Pumpkin Seeds, Cranberries, Citrus Segments & Apple Cider Vinaigrette

Pasta

- Spaghetti & Meatballs
- Fettuccine with Wild Mushrooms Pesto Cream Sauce
- Penne Alla Vodka
- Pappardelle in Meat Sauce

Premium Pasta's

(additional charges - \$2.50 per selection below)

- Rigatoni with Chicken Pepper Tomato Sauce
- Spaghetti Seafood, White Wine Garlic Sauce
- Butternut Squash Ravioli in Sage Brown Butter Lemon Sauce

Stations

- Charcuterie Farmer Table - \$15.50
- Stationed Hors D'oeuvres, selection of (4) - \$13.50
- Pizza Station, selection of (3 Toppings) - \$15.50
- Poutine Station - \$15.50
- Slider Table - \$15.50
- Oyster Bar (3) - \$12.50

Entrées

Gold Package

(Select one entrée and one vegetarian option if needed)

- Chicken Supreme with Creamy Mushroom Sauce with Risotto.
- Chicken Souvlaki Dinner with Seasoned Rice & Baked Potatoes
- Roasted Lemon Chicken with Grilled Vegetables & Fingerling Potatoes
- Pork Souvlaki with Seasoned Rice & Baked Potatoes
- Lamb Shank with Risotto

Diamond Package

(Select one entree and one vegetarian option if needed)

- Chicken Parmigiana with Roasted Potato & Bell peppers.
- Rosemary Grilled Chicken with Mash Potatoes & Asparagus.
- Filet Mignon with Roasted Potatoes & Seasonal Vegetables.

Platinum Package

(Select one entree and one vegetarian option if needed)

- New York Striploin with Mashed Potatoes & Asparagus
- Prime Rib Yorkshire Pudding with Seasonal Vegetables
- Baked Salmon Fillet with Lemon, Garlic & Dill Served with Rice

Vegetarian

- Eggplant Lasagna
- Vegetarian Wellington
- Stuffed Bell Pepper with Quinoa (Vegan)
- Butter Squash Ravioli with your Choice of Sauce

Kids Menu (Ages 3-12)

(Select one entrée)

- Chicken Fingers & French Fries
- Pasta w/ Tomato Sauce
- Grilled Cheese & French Fries

Dessert: Vanilla Ice Cream

Dessert

Gold Package:	One Dessert
Diamond Package:	Dessert Duo
Platinum Package:	Dessert Trio

Dessert Options

- In-House Tiramisu
- In-House No Bake Cheesecake with A Selection of Toppings.
- Tartufo, Flavours are Based on Seasonal Selection
- Chocolate Lava Cake
- Bread Pudding
- Fruit Skewers

Dessert Duo & Trio Options

- Mini Cheesecake with raspberry or chocolate drizzle
- Mini Chocolate Lava Cake
- Mini Tiramisu
- Fruit Cup

Buffet

Buffet food service is approximately one and half hours. A buffet set-up will reduce the maximum seating capacity for the specific function room.

Special Requests

If we are missing anything from our menu that you wish to enjoy on your special day, please let us know and we can accommodate to our best ability

Bar Packages

Regular Bar Package Bar Service 7 Hour Maximum		
Hard Liquor	Regular Beer	
Crown Royal Rye	Budweiser	
Johnny Walker Red	Coors Light	
Tanqueray Gin	Molson Canadian	
Havana Club 3 White Rum	Alexander Keith's	
Absolute Vodka	Sleeman Original	
	Miller Draft	
Deluxe Bar Package Bar Service 7 Hour Maximum		
Hard Liquor	Regular Beer	Deluxe Beer
Gibson's	Budweiser	Heineken
Johnny Walker Black	Coors Light	Stella
Dillons Gin	Molson Canadian	Birra Moretti
Appleton Rum	Alexander Keith's	Corona
Ketel One Vodka	Sleeman Original	
Tromba Tequila	Miller Draft	

Soft Bar Package (Non-Alcoholic)

- Soft Drinks & Juice
- 7 hour unlimited | \$18 per person

Room Rentals

	Monday to Thursday		Friday		Saturday		Sunday	
	North Room	South Room	North Room	South Room	North Room	South Room	North Room	South Room
Morning Rates 7am to 5pm	\$1,000	\$750	1,200	\$850	\$1,500	\$1,080	\$1,300	\$900
Evening Rate 6pm to 1am	\$1,400	\$1,000	1,650	\$1,200	\$2,100	\$1,500	\$1,800	\$1,300
Morning Full Venue Buy Out	\$1,400		\$1,650		\$2,100		\$1,800	
Evening Full Venue Buy Out	\$1,950		\$2,300		\$2,880		\$2,500	
Full Venue Buy Outs	\$2,550		\$3,000		\$3,850		\$3,300	

Room Sizes

Banquet Rooms	Space	Ceiling	Size	Banquet	Cocktail
North Room	1925 sq. ft.	10.5'	55' x 35'	144	277
South Room	1500 sq. ft.	10.5'	30' x 50'	108	277
North & South	3425 sq. ft.	10.5'		252	277

*Please note room capacity will decrease with add ins such as dance floor, DJ, buffet, or late-night stations etc.



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All prices subject to applicable sales taxes and service charges. Prices are subject to change without notice. Final guarantee of attendance on all functions is required five business days prior to the event date excluding holidays.