

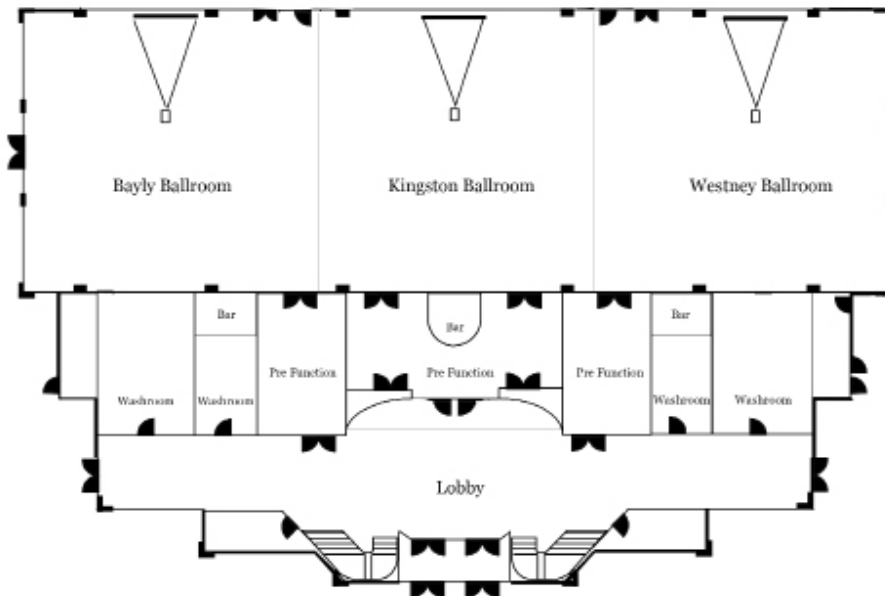


Ajax Convention Centre WEDDING PACKAGE

Welcome

Event Space & Floor Plans

Room Name	SQUARE FT	CAPACITY
GRAND BALLROOM	9,000	400-600
WESTNEY BALLROOM	3,000	80-180
BAYLY BALLROOM	3,000	80-180
WESTNEY/KINGSTON BALLROOM	6,000	200-350
BAYLY/KINGSTON BALLROOM	6,000	200-350
SALEM ROOM	1,000	25-50
HARWOOD ROOM	1,200	30-70



Location & Accommodations

THE AJAX CONVENTION CENTRE IS CONVENIENTLY LOCATED JUST EAST OF TORONTO AT HWY 401 & SALEM ROAD IN AJAX WITH ACCESS TO THE 407 VIA THE 412 JUST MINUTES AWAY.

THE HILTON GARDEN INN AND HOMEWOOD SUITES BY HILTON HOTELS ARE LOCATED DIRECTLY BESIDE THE AJAX CONVENTION CENTRE IN THE SAME PARKING LOT.

PREFERRED RATES ARE AVAILABLE TO AJAX CONVENTION CENTRE CLIENTS:

HILTON GARDEN INN 905-686-9400

HOMEWOOD SUITES BY HILTON 905-686-5969

Congratulations



Setting The Scene

STUNNING BANQUET FACILITY WITH ROOMS FOR WEDDINGS OF 40 TO 550
TWO GRAND STAIRCASES PERFECT FOR PHOTOS
LICENSED, PRIVATE PATIOS
PRIVATE & SECURE BRIDAL SUITE
FLOOR TO CEILING WINDOWS
STATE OF THE ART LASER PROJECTORS & TWELVE FOOT SCREENS
FREE PARKING ON SITE
SPECIAL ACCOMODATION RATES IN OUR TWO NEIGHBOURING HOTELS
PROFESSIONALLY UNIFORMED STAFF
MAITRE D' & EVENT COORDINATOR

In Every Wedding Package

FLOOR LENGTH PREMIUM, DAMASK TABLECLOTHS & NAPKINS IN ASSORTED COLOURS
PREMIUM CHAIR COVERS IN ASSORTED COLOURS
VOTIVE CANDLES ON EACH TABLE
MENU TASTING FOR TWO
CHOICE OF ENVELOPE BOX
USE OF CAKE SERVER & KNIFE SET
CAKE CUTTING
ROOM RENTAL (MINIMUM 40 GUESTS UPSTAIRS, 80 GUESTS MAIN LEVEL)

THE AJAX CONVENTION CENTRE WILL CREATE AN UNFORGETTABLE EXPERIENCE, PROVIDE EXCEPTIONAL SERVICE & PREPARE DELECTABLE CULINARY DELIGHTS TO BRING YOUR DREAM WEDDING TO LIFE, AS YOU ALWAYS IMAGINED IT.

YOUR WEDDING BOOKING ALSO COMES WITH SPECIAL PRICING FOR: ENGAGEMENT PARTIES, STAGS, BRIDAL SHOWERS & MORE. ASK YOUR COORDINATOR FOR MORE DETAILS.

Plated

EXPLORE OUR PRE-DESIGNED, ALL- INCLUSIVE PACKAGES OR ASK ABOUT CUSTOMIZATION OPTIONS

PRICES INCLUDE HST

EVENTS END AT 1AM (11PM SUNDAYS)

ROOM RENTAL INCLUDED WITH MINIMUM 80 GUESTS

LONG WEEKEND SUNDAYS COUNT AS SATURDAYS

PREMIUM CHARGES ON STATUATORY HOLIDAYS



Bliss

EXCLUSIVELY OFFERED JANUARY-APRIL
AND FRIDAYS & SUNDAYS YEAR ROUND

- 5 HOUR PREMIUM HOST BAR
- 1 HOUR OF PASSED HORS D'OEUVRES & PUNCH ON ARRIVAL
- PLATED 3 COURSE MEAL (BLISS SELECTIONS)
- DELUXE BREAD BASKET, APPETIZER, ENTRÉE & DESSERT, TEA & COFFEE
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- LATE NIGHT BUFFET OF ASSORTED SWEETS & FRESH FRUIT & FRESHLY BREWED COFFEE & TEA

FRIDAY - \$149
SATURDAY - \$159
SUNDAY - \$139



Cherish

- 8 HOUR PREMIUM HOST BAR (SUNDAYS 5PM-11PM)
- 1 HOUR OF PASSED HORS D'OEUVRES & PUNCH ON ARRIVAL
- PLATED 4 COURSE MEAL (CHERISH SELECTIONS)
- DELUXE BREAD BASKET, 2 APPS, ENTRÉE DESSERT, TEA & COFFEE
- CHOICE OF 2 PROTEINS FOR MAIN ENTRÉE (OPTIONAL) + VEGETARIAN
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- CHOICE OF 2 LATE NIGHT OPTIONS & FRESHLY BREWED COFFEE & TEA

FRIDAY - \$159
SATURDAY - \$169
SUNDAY - \$149



Eternity

- 8 HOUR PREMIUM HOST BAR (SUNDAYS 5PM-11PM)
- 1 HOUR OF PASSED HORS D'OEUVRES & PUNCH ON ARRIVAL
- ANTIPASTO BAR UPON OPENING THE BALLROOM DOORS (30 MINS)
- PLATED 4 COURSE MEAL (ETERNITY SELECTIONS)
- DELUXE BREAD BASKET, 2 APPS, ENTRÉE, DESSERT, TEA & COFFEE
- CHOICE OF 2 PROTEINS FOR MAIN ENTRÉE (OPTIONAL) + VEGETARIAN
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- CHOICE OF 3 LATE NIGHT OPTIONS & FRESHLY BREWED COFFEE & TEA

FRIDAY - \$179
SATURDAY - \$189
SUNDAY - \$169

Buffet

Timeless

FRIDAY - \$145
SATURDAY - \$155
SUNDAY - \$135
CHILDREN (12 & UNDER) - \$65

- EIGHT HOUR PREMIUM HOST BAR (SUNDAYS 5PM-11PM)
- HOUSE WINE SERVED WITH DINNER (2 BOTTLES PER TABLE)
- ONE HOUR OF PASSED HORS D'OEUVRES (CHOICE OF 6) & PASSED PUNCH ON ARRIVAL
- CHOICE OF 1 SOUP, 2 SALADS, 1 VEGETARIAN ENTREE, 2 ENTRÉES, 2 STARCH & 2 DESSERTS
- DELUXE BREAD BASKET, VEGETABLE MEDLEY, ALL NON-ALCOHOLIC BEVERAGES
- LATE NIGHT BUFFET OF BITE-SIZED SWEETS, FRESH FRUIT AND COFFEE & TEA STATION



Choose One Soup

ROASTED BUTTERNUT SQUASH
CARROT & GINGER
POTATO & LEEK
ROASTED RED PEPPER

Choose One Vegetarian Entrée

PENNE IN TOMATO BASIL
FARFALLE IN ROSÉ WITH SPINACH
EGGPLANT PARMESAN

Choose Two Salads

HOUSE SALAD
CAESAR SALAD
GREEK SALAD
CHIPOTLE POTATO SALAD
TOASTED ORZO SALAD

Choose One Starch

LEMON PEPPER STEAK-CUT POTATOES
RUSTIC GARLIC MASHED POTATOES
CREAMY SWEET POTATO MASH
SCALLOPED POTATOES
BASMATI RICE
WHITE & WILD RICE MEDLEY
CARIBBEAN-STYLE RICE & PEAS

Choose Two Entrées

CHICKEN DIJONNAISE
GRILLED CHICKEN SUPREME
MANHATTAN STRIPLOIN
JERK CHICKEN
BUTTER CHICKEN
TANDOORI CHICKEN
CAJUN-SPICED SALMON
BASA FILLETS

Choose Two Desserts

CLASSIC TIRAMISU
CHOCOLATE FUDGE CAKE
CHEESECAKE WITH ASSORTED FRUIT TOPPINGS
RED VELVET CAKE
BREAD PUDDING
WARM APPLE CRUMBLE
LEMON MOUSSE CAKE

Hors D'oeuvres

Served Cold

- ASSORTED CRUDITÉS SHOOTERS WITH DIP
- EGGPLANT & GRILLED PEPPER CROISTINI WITH FRESH, FETA CRUMBLE
- GOAT CHEESE CROISTINI WITH ROASTED RED PEPPERS & TAPENADE
- GRILLED VEGETABLES & GUACAMOLE CROISTINI GARNISHED WITH FRESH FETA CRUMBLE
- MARINATED SHRIMP WITH TROPICAL SALSA
- RASPBERRY & BRIE ON A CROISTINI WITH HONEY DRIZZLE
- SMOKED SALMON MOUSSE WITH CUCUMBER ON A PUMPERNICKEL ROUND
- TUNA TARTAR ON A CRISP, CUCUMBER SLICE WITH WASABI

Served Warm

- BACON BROCHETTE WITH PRUNES & JALAPENO HAVARTI
- CLASSIC ARANCINI WITH RISOTTO & SWISS
- CREAMY CHICKEN & LEEK BOUCHÉE
- BEEF EMPANADAS WITH TANGY CORN CHOWDER
- BEEF BROCHETTE WITH MANGO CHUTNEY
- BRAISED BEEF YORKIES WITH ROASTED ONIONS & PEPPERS
- BREADED SHRIMP WITH CLASSIC SEAFOOD SAUCE
- CHÈVRE CHEESE & SUNDRIED TOMATOES IN PHYLLO
- CHICKEN SATAY WITH SWEET CHILI SAUCE
- CRISPY GINGER SHRIMP WITH ORANGE GINGER SAUCE
- ITALIAN BRUCHETTA
- MINI QUICHE (HAM & CHEESE, ROASTED RED PEPPER & LEEK)
- SHRIMP CAKES WITH TARTAR SAUCE
- THAI CURRY SHRIMP ON A CHINESE SOUPSPoon
- VEGETABLE SAMOSAS WITH RAITA
- VEGETABLE SPRING ROLLS WITH PLUM SAUCE



ALL PACKAGES INCLUDE A CHOICE OF SIX HORS D'OEUVRES.

HORS D'OEUVRES ARE BUTLER-PASSED ALONG WITH NON-ALCOHOLIC PUNCH FOR ONE HOUR UPON ARRIVAL.

ANTIPASTO/CHARCUTERIE TABLES ARE STATIONARY DISPLAYS ON THE DANCE FLOOR FOR THIRTY MINUTES OF SERVICE

Antipasto Bar

\$8.50 PER PERSON (INCL. WITH ETERNITY)

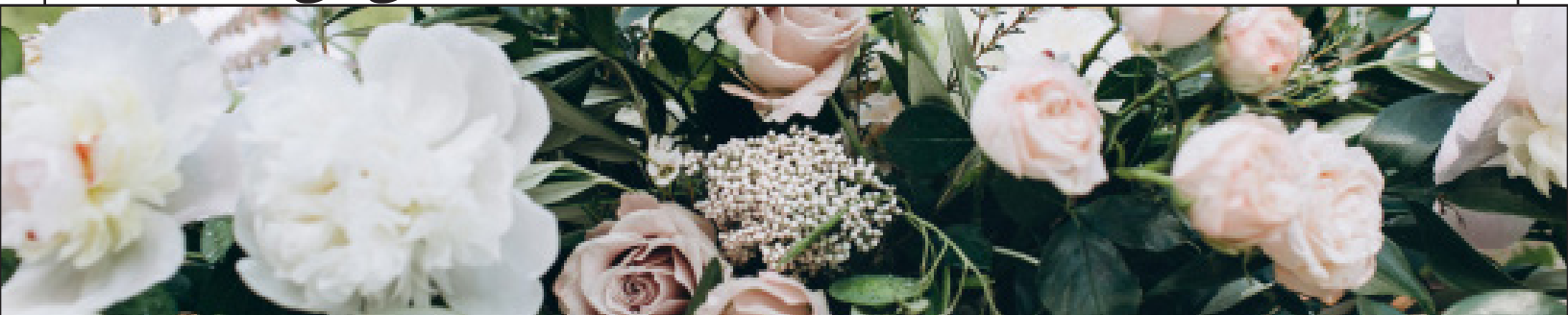
SHAVED PROSCIUTTO WITH CANTALOUPE, GRILLED EGGPLANT, PEPPERS, ZUCCHINI & RED ONIONS, BOCCONCINI & CHERRY TOMATOES WITH BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, ASSORTED DOMESTIC & IMPORTED CHEESES & MARINATED OLIVES

Charcuterie Antipasto Bar

\$15.00 PER PERSON (+\$5.50 FOR ETERNITY)

EVERYTHING AS LISTED ON THE ANTIPASTO BAR PLUS: A VARIETY OF HANDMADE, SOFT CHEESES, ASSORTED ARTISAN BREAD CRISPS & CRACKERS, DRIED FRUITS, ASSORTED NUTS, GAME PÂTÉ, SMOKED DUCK BREAST, PROCUITTO, SALAMI & PICKLED VEGETABLES

Bliss



Appetizers

Choose One

ROASTED BUTTERNUT SQUASH SOUP

GARNISHED WITH A DOLLOP OF CRÈME FRAÎCHE

CARROT & GINGER SOUP

POTATO & LEEK VELOUTÉ

GARNISHED WITH DELICATE, CHIVED POTATO ROSSETTES

THE AJAX SALAD

MIXED GREENS WITH CRISP CUCUMBER, TOMATO WEDGE & FRESH, THYME VINAIGRETTE

GOURMET CAESAR SALAD

HEART OF ROMAINE TOSSED IN A CREAMY, GARLIC DRESSING, WITH A PARMESAN CHEESE CRISP & PANCETTA

BABY KALE SALAD

WITH CRANBERRIES, SPICY TOASTED PECANS, GOAT CHEESE & POMEGRANATE DRESSING

Main Entree

Choose One

CHICKEN DIJONAISE

OVEN ROASTED CHICKEN BREAST BRUSHED WITH
DIJON, HERB-CRUSTED & SERVED WITH
ROSEMARY RED WINE SAUCE

GRILLED CHICKEN SUPREME

WITH A WHITE WINE & FRESH HERB PAN SAUCE

BASA FILLETS

PLUMP, WHITE FISH EGG-DIPPED, PAN-SAUTÉED
& DELICATELY SPICED WITH
DILL/TOMATO/CUCUMBER SALSA

Vegetarian Entree

Choose One

EGGPLANT PARMESAN

LAYERS OF BATTERED EGGPLANT & SWISS CHEESE,
IN A RUSTIC TOMATO SAUCE
WITH SAGE & BLACK PEPPER

STUFFED PEPPER (VEGAN)

OVEN-ROASTED PEPPER FILLED WITH
RICE & ROASTED VEGETABLE MEDLEY,
TOPPED WITH RUSTIC, TOMATO BASIL SAUCE

Sides

Choose One Starch & One Vegetable

LEMON PEPPER STEAK-CUT POTATOES • RUSTIC GARLIC MASH • PIPED DUCHESSE POTATOES
PIPED DUCHESSE SWEET POTATOES • SCALLOPED POTATOES • WHITE & WILD RICE MEDLEY
VEG: FRESH VEGETABLE MEDLEY • GARDEN GRILLED VEGETABLES • HARVEST ROOT VEGETABLES

Cherish

Appetizers

Choose two

ROASTED RED PEPPER VELOUTÉ

GARNISHED WITH CRÈME FRAÎCHE

CREAMY ROASTED CAULIFLOWER SOUP

GARNISHED WITH EGG & PARSLEY

SUMMER STRAWBERRY SALAD

MIXED GREENS, FRESH STRAWBERRIES AND RED & YELLOW PEPPERS DRESSED IN DIJON CIDER & FRESH THYME VINAIGRETTE, TOPPED WITH SWEET CHILI CROUTONS

HERBED GOAT CHEESE SALAD

MIXED GREENS WITH TOMATO, CUCUMBER, HERBED GOAT CHEESE & MANGO/PEPPER/CANTALOUPE SALSA DRESSED IN DIJON CIDER & FRESH THYME VINAIGRETTE

GREEK SALAD

MIXED GREENS WITH TOMATOES, RED ONION, BELL PEPPERS & FRESH CUCUMBERS TOPPED WITH BLACK OLIVES, CRUMBLLED FETA & GREEK DRESSING

PENNE AL POMODORO

SEMOLINA PASTA TOSSED IN A PLUM TOMATO BASIL SAUCE

FARFALLE A LA VODKA

FARFALLE PASTA TOSSED WITH VODKA-INFUSED ROSÉ CREAM SAUCE

Main Entrée

Choose One or Two

ALSATIAN CHICKEN

BREAST OF CHICKEN STUFFED WITH SWISS CHEESE & SMOKED TURKEY WITH THYME-RIESLING DEMI-GLACE

BEEF & CHICKEN DUO (COUNTS AS TWO)

MANHATTAN STRIPLOIN PAIRED WITH CHICKEN DIJONAISE WITH ROSEMARY RED WINE SAUCE

TUSCAN CHICKEN

SUPREME OF CHICKEN STUFFED WITH SUNDRIED TOMATOES, ARTICHOKE HEARTS, CHÈVRE CHEESE & BASIL, SERVED WITH A TARRAGON DEMI-GLACE & JULIENNE OF RED PEPPER

MANHATTAN STRIPLOIN

DRY-AGED, SLOW-ROASTED & HAND-SLICED WITH A YORKSHIRE PUDDING & A RICH, RED WINE REDUCTION

TROPICAL ROASTED SALMON

ROASTED WITH FRESH MANGO/CANTALOUPE/PEPPER SALSA

Vegetarian Entrée

Choose One

SPINACH & RICOTTA RAVIOLI

IN A WHITE WINE CREAM SAUCE, GARNISHED WITH FRESH PARSLEY

SICILIAN GNOCCHI

IN A SAVOURY SAGE & BUTTER SAUCE

SWEET & SOUR FRIED TOFU

WITH VEGETABLE MEDLEY



Sides

Choose Two

OVEN ROASTED, LEMON PEPPER STEAK-CUT POTATOES • RUSTIC GARLIC MASH • PIPED DUCHESSE POTATOES
CREAMY SWEET POTATO MASH • SCALLOPED POTATOES • WHITE & WILD RICE MEDLEY
FRESH VEGETABLE MEDLEY • GARDEN GRILLED VEGETABLES • HARVEST ROOT VEGETABLES

Eternity

Appetizers

Choose Two

FRENCH ONION SOUP

CHICKEN & BEEF BROTHS, CARAMELIZED ONIONS,
WITH THYME, GRUYÈRE & CROUTONS

RICH & CREAMY SHRIMP THAI BISQUE

CREAMY CHICKEN VELOUTÉ

WITH SPINACH PURÉE AND CRÈME FRAÎCHE

SPINACH & STRAWBERRY SALAD

BABY SPINACH, SLICED STRAWBERRIES & GOAT
CHEESE CRESCENT IN DIJON CIDER VINAIGRETTE

CAPRESE SALAD

FRESH, SLICED MOZZARELLA, TOMATOES &
BASIL WITH BALSAMIC VINAIGRETTE DRIZZLE

ROASTED PEAR SALAD

MIXED GREENS WITH ROASTED PEARS, SMOKED
GOUDA, CANDIED WALNUTS & SHALLOTS IN A
MUSTARD VINAIGRETTE

FIG, PROSCIUTTO & GOAT CHEESE BAULETTI

FINISHED IN A LEEK CREAM SAUCE

Vegetarian Entrée

Choose One

GRILLED PORTOBELLO MUSHROOM

FILLED WITH GOAT CHEESE

BUTTERNUT SQUASH AGNOLOTTI

FINISHED IN A LEEK CREAM SAUCE TOPPED WITH
PARSLEY OIL & TOASTED WALNUTS

CHEESE TORTELLINI

RICOTA-FILLED PASTA IN ALFREDO SAUCE WITH SUN-
DRIED TOMATOES, SHIITAKE
MUSHROOMS & GREEN ONIONS



Main Entrée

Choose One or Two

CHICKEN CAPRICE

BREAST OF CHICKEN STUFFED WITH MUSHROOM
DUXELLE & SPINACH, WITH AN HERBED
RED WINE SAUCE

BEEF TENDERLOIN

TWO TENDER MEDALLIONS WITH PORT WINE JUS,
TOPPED WITH CRISPY, JULIENNE OF LEEKS

FILET MIGNON

PREPARED WITH WILD MUSHROOMS & GLAZED
SHALLOTS IN A CABERNET WINE REDUCTION

SURF N' TURF (COUNTS AS TWO)

GRILLED NEW YORK STRIPLOIN PAIRED WITH
A SUCCULENT LOBSTER TAIL

TRIO ENTRÉE (COUNTS AS TWO)

ROASTED CHICKEN BREAST MARINATED IN ORANGE &
ROSEMARY, TENDER BEEF MEDALLION WITH PAN JUS
AND A MOUTH-WATERING GARLIC SHRIMP SKEWER

Sides

Choose Two

OVEN ROASTED, LEMON PEPPER STEAK-CUT POTATOES • RUSTIC GARLIC MASH • PIPED DUCHESSE POTATOES
CREAMY SWEET POTATO MASH • SCALLOPED POTATOES • WHITE & WILD RICE MEDLEY
FRESH VEGETABLE MEDLEY • GARDEN GRILLED VEGETABLES • HARVEST ROOT VEGETABLES

Nessent

Bliss - Cherish - Eternity

CHOOSE ONE OR TWO (SERVED ALTERNATING)

APPLE CARAMEL TART

A DELICATE SWEET DOUGH CRUST FILLED WITH FRESH APPLES AND BAKED CUSTARD, TOPPED WITH CRUMBLE AND A DRIZZLING OF CARAMEL

CHEESECAKE

CREAMY, SMOOTH CHEESECAKE TOPPED WITH STRAWBERRY, BLUEBERRY, CHERRY, RASPBERRY OR MANGO SAUCE

CHOCOLATE MOUSSE

DARK CHOCOLATE MOUSSE WITH WHIPPED CHANTILY CREAM & WAFFLE CIGARETTE GARNISH

CHOCOLATE PYRAMID

LAYERS OF WHITE & DARK CHOCOLATE MOUSSE WITH GANACHE DRIZZLE

CRÈME BRÛLÉE

THE CLASSIC, FRENCH DESSERT WITH RICH EGG YOLK & CREAM CUSTARD, LIGHTLY FLAVOURED WITH GRAND MARNIER, FINISHED WITH A CRISP, SUGAR CRACKLE

ICE CREAM CRÊPE

FRENCH VANILLA ICE CREAM GENTLY WRAPPED IN A LIGHT CRÊPE WITH A WARM FRUIT TOPPING

LAVA CAKE

DECADENT CHOCOLATE CAKE FILLED WITH A PREMIUM DARK CHOCOLATE CENTRE

RASPBERRY OR MANGO CHARLOTTE

ROULADE OF SPONGE & RASPBERRY OR MANGO MOUSSE LAYERS

PEACH MELBA

VANILLA ICE CREAM WITH POACHED PEACHES, WHIPPED CREAM, TOASTED ALMONDS & RASPBERRY COULIS

TARTUFO

A THICK LAYER OF DECADENT CHOCOLATE ICE CREAM, SURROUNDING A CREAMY, RASPBERRY SORBET CENTRE, COATED WITH COCOA

TIRAMISU

DELICATELY LAYERED, COFFEE-SOAKED LADY FINGERS, MASCARPONE CREAM FILLING & COCOA TOPPING



Special Pricing

Children

\$65 PER PERSON

CHILDREN 12 & YOUNGER, REQUIRING A MEAL

CHOOSE ONE STARTER

CAESAR SALAD
MARKET-FRESH CRUDITÉS & DIP

CHOOSE ONE ENTRÉE

CHICKEN FINGERS & FRIES
FARFALLE ALFREDO

CHOOSE ONE DESSERT

ICE CREAM SUNDAE
FRESH FRUIT PLATE

Teens

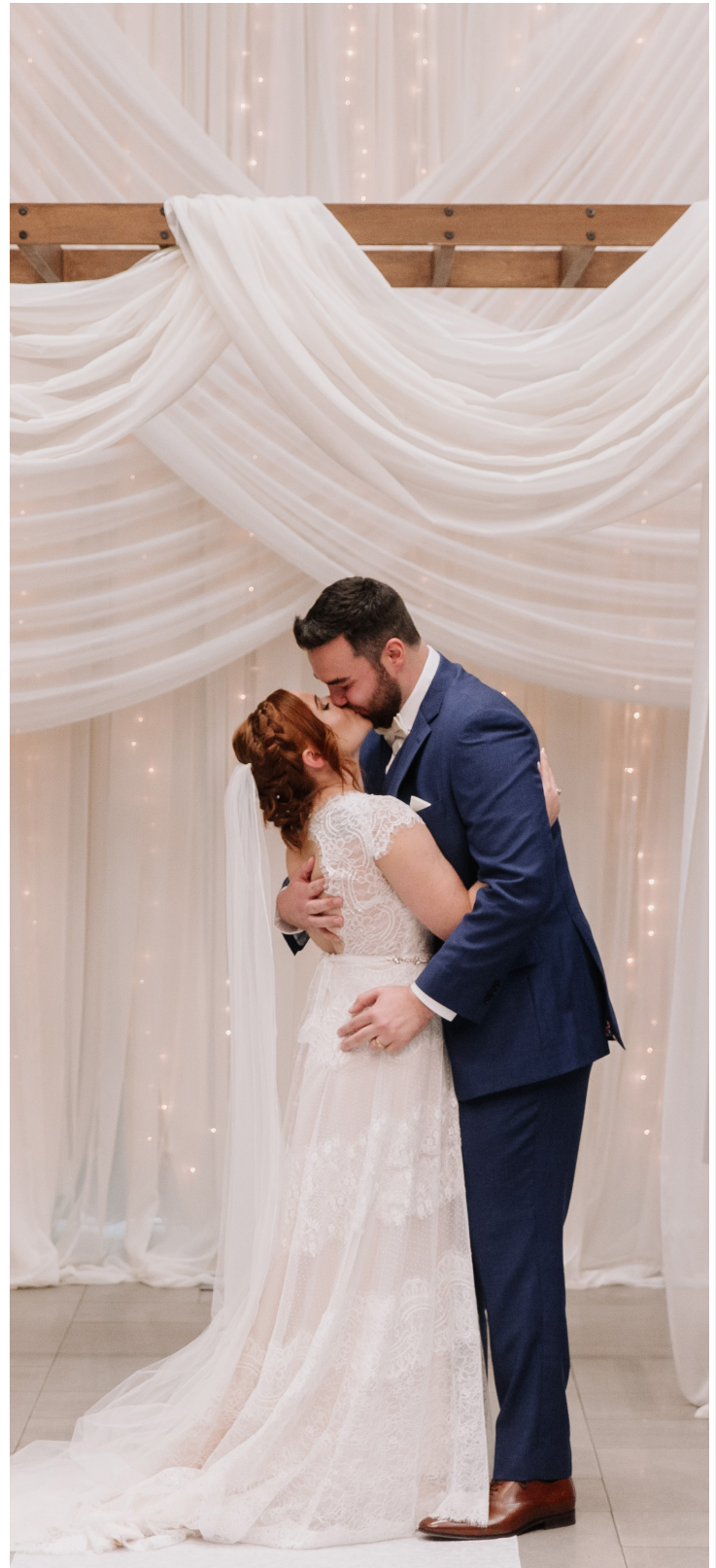
\$20 LESS PER PERSON
BASED ON ADULT PRICE

YOUNG ADULTS AGES 13-18
SAME MEAL AS ADULTS, NO BAR

Vendors

\$100 PER PERSON
ALL PACKAGES

HIRED, PROFESSIONAL VENDORS
WHO ARE PRESENT FOR DINNER
SAME MEAL AS GUESTS
NO ALCOHOLIC BEVERAGE CONSUMPTION
A VENDOR TABLE MAY BE REQUESTED OR
VENDORS MAY BE SEATED AMONGST GUESTS



Find Our Preferred
Wedding Vendors at
AjaxConventionCentre.ca/vendors

Late Night

Included in Your Package

Bliss

FRUIT

ASSORTMENT OF FRESH BERRIES,
MELONS & GRAPES

SWEETS

ASSORTED BITE-SIZED SWEETS
INCLUDING BROWNIES, BUTTER TARTS & SQUARES

Cherish

CHOOSE TWO

FRUIT

ASSORTMENT OF FRESH BERRIES, MELONS & GRAPES

PIZZA

HOMEMADE PIZZA FAVOURITES:
PEPPERONI AND VEGETARIAN

POUTINE

FRENCH FRIES, HOMEMADE GRAVY,
FRESH CHEESE CURDS & CONDIMENTS

SLIDERS & FRIES

BEEF BURGERS WITH SMOKED BACON, CHEDDAR,
TANGY BBQ SAUCE, & CONDIMENTS
SERVED WITH CRISPY, FRENCH FRIES

SWEETS

ASSORTED BITE-SIZED SWEETS INCLUDING
BROWNIES, BUTTER TARTS & SQUARES

Eternity

CHOOSE TWO CHERISH AND ONE ETERNITY

COOKIE BAR

FRESHLY BAKED COOKIES DISPLAYED IN DECORATIVE
VASES WITH LABELS, TONGS AND TAKE-HOME BAGS
ACCOMPANIED WITH WHITE & CHOCOLATE MILK

CHEESECAKE MARTINIS

NEW YORK STYLE CHEESECAKE SERVED IN A
MARTINI GLASS, TOPPED WITH ASSORTED FRUIT
TOPPINGS, CHOCOLATE GANACHE, CARAMEL SAUCE,
PECANS & WHIPPED CREAM

MASHED POTATO MARTINIS

CREAMY MASHED POTATOES WITH CARAMELIZED
ONIONS, GRAVY, GREEN ONIONS, SOUR CREAM,
SHREDDED CHEESE & BACON TOPPINGS

PUB FAVOURITES

CLASSIC PUB FARE FAVOURITES INCLUDING
CHICKEN WINGS, FRENCH FRIES, ONION RINGS,
JALAPENO POPPERS & MOZZARELLA STICKS
WITH ASSORTED DIPS & SAUCES

WAFFLES & CRÊPES

BELGIUM WAFFLES & CRÊPES WITH A FUN SELECTION
OF TOPPINGS INCLUDING WHIPPED CREAM,
MAPLE SYRUP, FRUIT TOPPINGS & CHOCOLATE SAUCE

ALL LATE NIGHT OPTIONS ARE ACCOMPANIED BY A FRESHLY BREWED COFFEE & TEA STATION
ALONG WITH GUESTS' OWN WEDDING CAKE/CUPCAKES.

THE LATE NIGHT BUFFET IS GENERALLY SERVED TWO HOURS FOLLOWING THE END OF DINNER SERVICE

More Treats

Add to Any Package



**CANDY BAR - \$10 PER PERSON
(MINIMUM 50 GUESTS)**

ASSORTED CANDY DISPLAYED IN DECORATIVE VASES WITH LABELS, SCOOPS & TAKE HOME BOXES

**CHOCOLATE FOUNTAIN - \$10 PER PERSON
(MINIMUM 75 GUESTS)**

SILKY-SMOOTH CHOCOLATE GANACHE TO ENJOY WITH FRESH FRUIT, RICE KRISPIE TREATS, MARSHMALLOWS & LADY FINGER COOKIES

CRUDITÉS & CHEESE DISPLAY - \$8 PER PERSON

A BLEND OF DOMESTIC & IMPORTED CHEESES WITH ASSORTED CRACKERS & CRISPS. SERVED ALONGSIDE A COLOURFUL DISPLAY OF MARKET FRESH VEGETABLES & DIPS

**ESPRESSO & CAPPUCCINO CAFÉ - \$15 PER PERSON
(MINIMUM 100 GUESTS)**

FORMALLY DRESSED BARISTA SERVING ESPRESSO & CAPPUCCINO WITH A VARIETY OF SYRUPS & TOPPINGS INCLUDING WHIPPED CREAM & CINNAMON

ICE CREAM BAR - \$8 PER PERSON

FRENCH VANILLA OR CHOCOLATE ICE CREAM WITH DELECTABLE TOPPINGS INCLUDING CHOCOLATE & CARAMEL SAUCES, CHOCOLATE CHIPS, RAINBOW SPRINKLES & WHIPPED CREAM

**POPCORN BAR - \$10 PER PERSON
(MINIMUM 50 GUESTS)**

ASSORTED POPCORN FLAVOURS SUCH AS CARAMEL, WHITE CHEDDAR, KETTLE CORN & MORE DISPLAYED IN DECORATIVE VASES WITH LABELS, SCOOPS & TAKE-HOME BAGS

SANDWICHES & WRAPS - \$10 PER PERSON

AN ASSORTMENT OF ARTISAN STYLE SPECIALTY BREADS WITH FRESH CUT DELI MEATS & CHEESES, TUNA & EGG SALAD

SEAFOOD DISPLAY - \$18 PER PERSON

GRAND DISPLAY OF SHRIMP COCKTAIL, BREADED CALAMARI, OYSTERS ROCKEFELLER, POACHED SCALLOPS, ROASTED WHITE FISH & LOBSTER WITH GARLIC BUTTER

**SUSHI - \$10 PER PERSON
(MINIMUM 50 GUESTS)**

A DECORATIVE ASSORTMENT OF SASHIMI, SUSHI & MAKI SERVED WITH SOY SAUCE, FRESH GINGER & WASABI

WESTERN ROUND UP - \$8 PER PERSON

CLASSIC COUNTRY WESTERN SPREAD OF HOMEMADE 4-CHEESE MAC & CHEESE, SWEET CORN BREAD & BAKED BEANS

Bar Options

Premium Host Bar Beverage Service

PREMIUM HOST BAR INCLUDED WITH ALL PACKAGES- BAR ITEMS SUBJECT TO CHANGE BASED ON AVAILABILITY

HOUSE WINE: LAKEVIEW WINE: THE LOCAL COLLECTIVE (VQA) VIDAL & BACO-GAMAY

LIQUOR: SMIRNOFF VODKA | CANADIAN CLUB RYE | BACARDI WHITE RUM | BOMBAY SAPPHIRE GIN
J&B SCOTCH | KAHLUA | PEACH SCHNAPPS | ST. REMY BRANDY | RASPBERRY SOURPUSS
BLUE CURACAO | MELON LIQUEUR | CRÈME DE CACAO | CRÈME DE MENTHE
ASSORTED VODKA SODA COOLERS

BEER: ALEXANDER KEITH'S | CANADIAN | COORS LIGHT | MILLER GENUINE DRAFT
RICKARD'S RED | SLEEMAN CLEAR 2.0

NON-ALCOHOLIC: ASSORTED POP | ASSORTED JUICE | NON ALCOHOLIC BEER

Deluxe Host Bar Beverage Service

UPGRADE TO DELUXE HOST BAR FOR \$12.50 PER PERSON (PLUS HST)

INCLUDES PREMIUM BAR ITEMS LISTED ABOVE - BAR ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

HOUSE WINE: LAKEVIEW WINE: THE LOCAL COLLECTIVE (VQA) VIDAL & BACO-GAMAY

LIQUOR: CAPTAIN MORGAN'S SPICED RUM | CROWN ROYAL | SOUTHERN COMFORT
GRAND MARNIER | JACK DANIEL'S | MALIBU RUM | TEQUILA | JAMESON IRISH WHISKEY
DISARONNO AMARETTO | BAILEYS | FIREBALL CINNAMON WHISKY

BEER: CORONA | HEINEKEN | GUINNESS | STELLA

Superior Host Bar Beverage Service

UPGRADE TO DELUXE HOST BAR FOR \$22.50 PER PERSON (PLUS HST)

INCLUDES PREMIUM & DELUXE BAR ITEMS LISTED ABOVE - SUBJECT TO CHANGE BASED ON AVAILABILITY

HOUSE WINE: LAKEVIEW WINE: THE LOCAL COLLECTIVE (VQA) VIDAL & BACO-GAMAY

LIQUOR: GREY GOOSE VODKA | JOHNNIE WALKER BLACK LABEL SCOTCH | EL DORADO 12 YR RUM
WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON
GLENFIDDICH 12 YR SINGLE MALT SCOTCH WHISKEY | HENNESSY COGNAC

Extras

ADDITIONAL BAR HOURS | \$10.00 PER PERSON PER HOUR (PLUS HST) | MAX 8 HOURS
SIGNATURE DRINK | \$0 IF INGREDIENTS ARE ON THE BAR RAIL | 1 OZ DRINKS
SPARKLING WINE CHAMPAGNE TOAST | \$6.00 PER PERSON (PLUS HST)

WINE LIST AVAILABLE UPON REQUEST

Ceremonies & Set Up

Ceremony Package

\$2,000 + HST

- CHOICE OF 4PM OR 4:30PM CEREMONY
- 30 MINUTE REHEARSAL SPACE PRIOR TO WEDDING DATE (COORDINATOR ASSISTANCE NOT INCLUDED)
- CHEVRON-STYLE ROWS OF CHAIRS
- SCUBA CHAIR COVERS IN CHOICE OF COLOUR
- SIGNING TABLE WITH COVERED CHAIR
- LAPEL MICROPHONE FOR YOUR OFFICIANT
- USE OF BRIDAL SUITE 30 MINS PRIOR TO CEREMONY

Ceremony & Reception Coordination

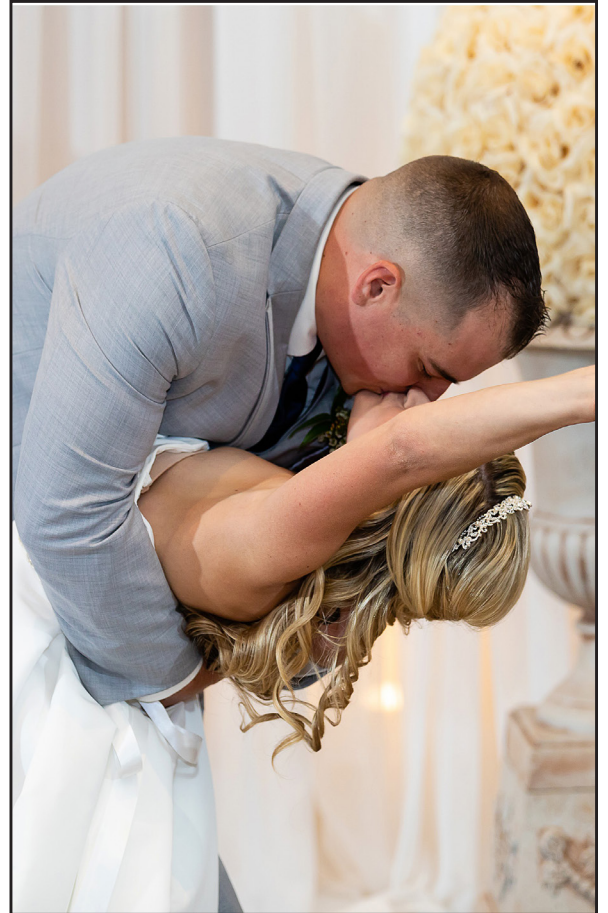
\$500 + HST

- COORDINATOR ON SITE TO ASSIST WITH REHEARSAL
- PLACEMENT OF ITEMS SUCH AS PROGRAMS, SIGNS ETC
- ORGANIZE & CUE WEDDING PARTY FOR PROCESSIONAL
- COORDINATE PROCESSIONAL WITH DJS/MUSICIANS
- RECEIVE & SET OUT PLACE CARDS, FAVOURS, SEATING CHART, GUEST BOOK, CENTREPIECES ETC

Ceremony Coordination

\$300 + HST

- COORDINATOR ON SITE TO ASSIST WITH REHEARSAL
- PLACEMENT OF ITEMS SUCH AS PROGRAMS, SIGNS ETC
- ORGANIZE & CUE WEDDING PARTY FOR PROCESSIONAL
- COORDINATE PROCESSIONAL WITH DJS/MUSICIANS



Ajax Convention Centre
WEDDING PACKAGE