

THE WATERFRONT BOUTIQUE EVENT VENUE

Medding Packages

Wedding Package

THE DIAMOND

pre-dinner

MAROUIS ANTIPASTO & GRAZING BAR

Assorted Breads | Mediterranean Dips | European Deli Meats | Grilled & Marinated Vegetables | Domestic & Imported Cheeses | Seasonal Seafood Selections | Assorted Salads

first course CHOOSE 1 | INDIVIDUAL SERVICE

BUTTERNUT SQUASH BISQUE | Thyme | Pancetta Chip | Chive Crème Fraiche

ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth

VEGAN MUSHROOM BISQUE | Truffle Oil

APPETIZER

ROASTED VEGETABLE TERRINE Ontario "Chevre" | Pesto Oil | Baby Arugula | Balsamic Reduction

PASTA

BUTTERNUT SQUASH RAVIOLI | Oka Cheese | Pancetta | Sage-Cream | Tomato Fresca

ORECHIETTE & SAUSAGE RAGU | Oven Dried Tomatoes | Rapini | Shaved Asiago

CHEESE TORTELLINI AL FUNGHI | Forest Mushrooms | Boursin Cheese | Wilted Spinach

main course

CHOOSE 1 | INDIVIDUAL SERVICE

PRIME RIB ROAST Crispy Onions | Red Wine Jus

BEEF CHATEAUBRIAND FILLET Brandy Demi Glaze

GRILLED NEW YORK STEAK Brandy Peppercorn Reduction

CRISPY CHICKEN SUPREME Prosciutto | Boursin | Herbs | Basil Jus

Chef's Complimenting Potato & Seasonal Vegetables

BOWLS OF SALAD Caesar or Field Mix Greens

french served second course

CHICKEN PICCATA White Wine | Lemon Caper Reduction

CHICKEN OR VEAL MARSALA Marsala Mushroom Jus

ROSEMARY ROAST LAMB Rosemary-Mint Jus

GARLIC SHRIMP & SCALLOPS Parsley Butter Sauce

PANKO-CRUSTED TILAPIA **Tomato & Fennel Concasse**



dessert CHOOSE 1

MOLTEN LAVA CAKE | Ginger Crème Anglaise WHITE CHOCOLATE MOUSSE | Crepe Basket | Fresh Berries APPLE BLOSSOM | Vanilla Gelato | Bourbon Caramel Sauce

late night

SAVOURY ITALIAN PAN PIZZA & MUFFULETTA | Assorted Pizza | Sicilian-Style Sandwiches POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups TACO STATION | Hard & Soft Tacos | Fixings SLIDER BAR | Pulled Pork | Meatball | House Smoked Brisket | Mini Kielbasa

SWEET CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes BOMBOLINI & ZEPPOLE BAR | Assorted Sweet Sauces | Fruit Compotes WAFFLE & CHURRO STATION | Freshly Made | Toppings | Sweet Sauces | BYO

COFFEE | TEA | ESPRESSO | CAKE CUTTING SERVICE

DIAMOND BAR PACKAGE

8H HOST BAR

3 Choices of Selection of Domestic Beers + 2 Imported 2 Choices of Selection of House Wines (White & Red) Unlimited Bottles of Table Wine During Dinner Service Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch, Brandy) Includes 1 Ultra Premium Brand (Grey Goose, Johnny Walker Black, Crown Royal, Cognac VS) Includes a Signature Drink All Mixes, Juices & Pop Included



Wedding Package THE SIMPLY ELEGANT

grazing table Stationarv

canapes & hors d'aeuvres

CHOOSE 10 | HOT & COLD PASSED

MEAT

MINI YORKIES Shaved Prime Rib | Blue Cheese | Crispy Onions

SWEDISH MEATBALLS Onion Gravy

MOROCCAN LAMB SKEWERS Spiced Yogurt

MEATBALL SLIDERS Brioche | Tomato | Smoked Mozzarella

KIELBASA SLIDERS Warm Pretzel Buns | Ballpark Mustard

PULLED PORK POUTINE BBQ Sauce | Cheddar Curds | Caramelized Onion jus

MINI BEEF WELLINGTONS Puff Pastry | Tarragon Aioli

STEAMED BAO BUNS Korean Pulled Pork | Asian slaw

CHICKEN

CHICKEN SATAY Thai Glaze

SOUTHWEST CHICKEN SALAD Tortilla | Pico di Gallo | Guacamole

CHICKEN EMPANADAS Chimichurri

FRIED CHICKEN & WAFFLES Hot Honey | Chipotle Slaw

SEAFOOD

SHRIMP SATAY Thai Sweet & Spicy

SMOKED SALMON Herbed Cream Cheese | Chive

CRAB BITES Adobo Mayo

BACON-WRAPPED SCALLOPS Jalapeño Jam

COCONUT SHRIMP Pineapple Ginger

SHRIMP SHOOTERS Gazpacho Cocktail Sauce

VEGETARIAN

SPRING ROLLS Asian dip

WILD MUSHROOM RAGOUT Brie | Garlic Crostini | Thyme

FALAFEL SPOONS Tzatziki | Tabbouleh

SPANAKOPITA Cheese & Spinach | Tzatziki

TOMATO CROSTINI Bocconcini | Balsamic Reduction

VEGETABLE SAMOSAS Curried Yogurt



dinner stations INCLUDED | CHEF TENDER STATION

THE CARVERY

CHOICE OF

STRIPLOIN ROAST | BEEF TENDERLOIN | PORCHETTA | SALMON WELLINGTON Chef's Complimenting Potato & Seasonal Vegetables

CHOOSE 1

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings SLIDER BAR | Pulled Pork | Meatballs | Pulled Sirloin Beef | Mini Kielbasa | Fried Cod PIEROGI BAR | Savoury | Accompaniments

dessert station CHOOSE 1

CLASSIC SWEET TABLE | Assorted Pastries | Fruits | Cakes | Tortes DESSERT PARFAIT & CAKE POP STATION | Cake Pops | Assorted Sweet Jars | Toppings

COFFEE | TEA | ESPRESSO | CAKE CUTTING SERVICE

ELEGANT BAR PACKAGE

5.5H HOST BAR

4 Choices of Selection of Domestic Beers 2 Choices of Selection of House Wines (*White & Red*) Unlimited Bottles of Table Wine During Dinner Service Premium Brand Bar Rail (*Vodka, Rum, Gin, Rye, Brandy*) All Mixes, Juices & Pop Included





included

2 HR VENUE RENTAL Early Vendor Access | Ballroom Cocktail Set-Up | Maitre'd Service

PATIO CEREMONY Private Ceremony | Full Set-Up | Indoor Ceremony Backup Option

> PROSECCO TOAST Post Ceremony

1 HR HORS D'OEUVRES SERVICE Choice of 5 Passed

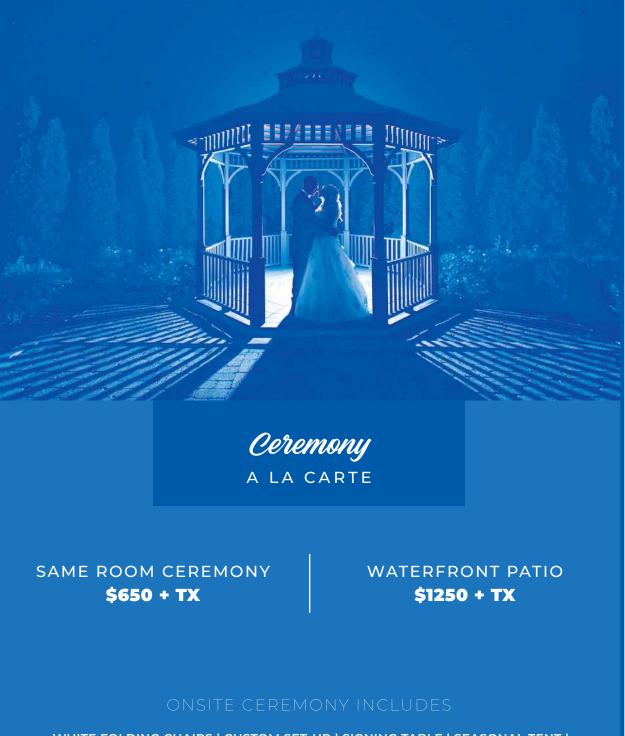


Selection of Domestic & Imported Beers Selection of House Wines (*White & Red*) Premium Brand Bar Rail (*Vodka, Rum, Gin, Rye, Scotch, Brandy*)

2 H CONSUMPTION BAR

25 PP MINIMUM





WHITE FOLDING CHAIRS | CUSTOM SET-UP | SIGNING TABLE | SEASONAL TENT | EARLY VENDOR ACCESS | MAÎTRE'D SERVICE