

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)
- White napkins
- Modern dinnerware, stemware and flatware
- Access to our audio 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.

Receptions

PACKAGE PRICING

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

Minimum food and beverage spend* by couple: \$15,500
\$150/guest

For Fridays & Saturdays (November & January through March)

Minimum food and beverage spend* by couple: \$10,500
\$130/guest

For Fridays & Saturdays (April & December) & NYE

Minimum food and beverage spend* by couple: \$12,000
\$130/guest

For Sundays (September through April, excluding long weekends)

Minimum food and beverage spend* by couple: \$8,500
\$130/guest

For Weekdays (excluding holidays)

Flexible minimum food and beverage spend
\$118/guest

VENUE RENTAL PRICING

Venue rental pricing declines according to the amount spent on food and beverages (F&B spend*) by the couple

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	\$1,500	\$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		

Minimum food and beverage spends and F&B spend amounts used to calculate the venue fee & will be adjusted upwards in future years in accordance with the proportion of meal package price increases.

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

Reception

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

MEAT

Angus Beef Sliders / American Cheddar / Burger Sauce / Brioche Bun / Lettuce / Tomato

Braised Pork Belly Lettuce Wraps / Sesame Chili Sauce / Pickled Vegetables

Pork & Kimchi Dumplings / Truffle Soy / Sweet Ginger Sauce

Fig & Bacon Phyllo Tartlets / Smoked Bacon / Fig & Rosemary Jam / Whipped Goat Cheese / Phyllo Cups

Italian Pork Sausage Rolls / Sesame / Honey Mustard Dip

Marinated Beef Pastry Puffs / Pulled Beef / Creamy Boursin / Roasted Red Pepper / Puff Pastry

Peach & Prosciutto Skewers / House Pickled Peaches / Bocconcini Cheese / Balsamic Glaze

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

POULTRY

Masala Chicken Skewers / Honey Yogurt / Sesame

Nashville Hot Crispy Chicken Pops / Gherkin / Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss / Aioli

Chicken Spring Roll / Plum Sauce

Southern Fried Chicken & Waffles / Cajun Maple Butter

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

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip

Korean Mozzarella Pogo / Spicy Ketchup

Cardamom Roasted Pineapple / Pistachio Creme

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukkha

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

Fried Goat Cheese & Cranberry Bombs / Aioli

Phyllo Baked Pear and Brie Melts

Tempura Sweet Potato Tostada / Grilled Pineapple Salsa (Vegan)

Peach & Bocconcini Skewers / House Pickled Peaches / Bocconcini / Balsamic

Hors
D'
oeuvres

Three course plated dinners include choice of one appetizer, entrée with chosen side and one dessert.

(Limit of 3 entrée choices including vegetarian and/or vegan options).
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 \$6 per person surcharge.

SALAD

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

SOUP

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

Dinner

ENTREES

With the exception of the vegetarian/vegan 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 ten 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

Lemongrass Thai Curry Sauce

Honey & Rosemary Duck Magret

Crispy Skinned Duck Breast A L'Orange
(available for an additional \$5/person)

SEAFOOD

Crispy Skinned Salt & Pepper Salmon Fillet

Miso & Honey Béarnaise

Maple Pistachio Crusted Salmon Fillet

Maple & Dijon Glaze, Cool Avocado Mousse

Soy & Ginger Glazed Black Cod

Cucumber Slaw, Sesame

Halibut

Coconut & Lemongrass Poached Fillet, Pink Peppercorn Au Poivre Sauce, Basil
(available for an additional \$5/person)

MEATS

Striploin Steak

AAA Angus Reserve Striploin, Demi-Glace

Ribeye Steak

AAA Angus Reserve Boneless Ribeye, Chimichurri Sauce
(available for an additional \$10/person)

Tenderloin Steak

AAA Angus Reserve Tenderloin, Horseradish Cream Sauce, Caramelized Onion Smoked Bone Marrow Butter
(available for an additional \$11/person)

Braised Beef Short Rib

Tender AAA Short Rib, Sweet & Sour Glaze, Toasted Sesame, Crispy Onion
(available for an additional \$3/person)

Parmesan Crusted Rack of Lamb

Fresh Herb and Parmesan Crust, Dijon Mustard, Bordelaise Sauce

SIDES

Please choose one option per protein:

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

Dinner

VEGETARIAN & VEGAN ENTREES

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

Choice of one dessert (choice of two options available at a \$6 per person surcharge). All desserts accompanied with coffee & tea service.

Praline Paris-Brest

Choux Pastry, Praline Mousseline, Nutella Ganache, Crème Anglaise

Flourless Black Forest Torte

Fudge Cake, Sour Cherry Compote, Whipped Cream

Classic Italian Tiramisu

Mascarpone, Rich Espresso, Savoiardi Ladyfinger Cookies, Marsala Wine, Dark Chocolate

Lemon Meringue Tart

Graham Cracker Crust, Torched Meringue

Madagascar Vanilla Bean Crème Brûlée

New York Style Cheesecake

(gluten/nut free)
Berry Compote

Dinner



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

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

**Risotto available as a vegetarian main course option

Dimmer

BUFFETS

UMBRELLA DELUXE

(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 / Crackers / Fruit Preserves

Cured Sausage & Deli Platter / Mixed Olives / Pickled Vegetables / Other
Traditional Antipasto

Cold Poached Shrimp Cocktail Station / Classic Cocktail Sauce / 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

Dinner

SOUTHERN HOSPITALITY

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

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
Chicken Picatta / Creamy Lemon Butter Sauce / Brined Capers
Grilled Italian Sausage / Sun Dried Tomatoes / Bell Peppers / Cipollini Onion
Atlantic Salmon Fillets / Sweet Basil Pesto
Cocoa Dusted Classic Style Tiramisu
Cheesecake Topped / Amaretto Berry Coulis
Seasonal Sliced Fruit

Dinner

LATE NIGHT STATIONS

Choose one station

BUILD-A-POUTINE

Crispy Yukon Gold Fries, Sweet Potato Fries
Gravy (gluten free)
St-Albert Cheese Curds, Bacon,
Hot Peppers, Fried Onion, Fresh Herbs
Chipotle Mayo, Hot Sauces

LOADED FRIES

Spiced Curly Fries, Crinkle-Cut Sweet Potato Fries
Gravy (gluten free)
Vegetarian Chili
Popcorn Chicken, Pulled Beef, Bacon,
St-Albert Cheese Curds,
Tomatoes, Pickled Jalapeno, Green Onion
Truffle Aioli, Sour Cream
(available for an additional \$5/guest)

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Classic Spiced Beef, Braised Chicken,
Pulled Pork, Guinness-Battered Cod,
or Crispy Spiced Cauliflower
(choose 2)
Topped with:
Cheeses, Fresh Cilantro, Crispy Onions,
Pickled Cabbage, Pickled Jalapeno,
Radish, Sour Cream, Guacamole,
Mango Salsa, Mole Sauce

MAVERICK'S DONUT STATION

An Assortment of Ottawa's Famous
Maverick's Doughnuts
\$11 per guest

SANDWICH ARTIST BAR

An Assortment of Fine Cured Meats
and Poultry
Served with:
Baguettes, Rolls and Breads
Sliced Tomatoes, Pickles, Onions,
Cheeses, Lettuce
Variety of Sauce

FINGER LICKIN FRIED CHICKEN

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

FRY LOVE YOU

Spiced Waffle Fries, Sweet Potato Fries
Deep Fried Pickles
Deep Fried Cheese Curds
Kettle Chips
Chefs Selection of Dips

PIZZA STATION

Hand Rolled Pizza Pies!
A Variety of:
Classic Cheese, Vegetarian,
Pepperoni, Canadian, Hawaiian
Marinara Sauce, Garlic Dip

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions
(available for an additional \$3/guest)

WINE SELECTIONS

HOUSE RED (\$37/bottle)

Inniskillin Niagara Estate
Cabernet Merlot

Jackson Triggs Niagara Estate
Cabernet Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon

Lindemans Bin 40 Merlot

PREMIUM RED (\$45/bottle)

Woodbridge Cabernet Sauvignon

Ruffino Chianti DOCG

Six Rows Shiraz

ULTRA PREMIUM RED (\$55/bottle)

Robert Mondavi Cabernet Sauvignon

HOUSE WHITE (\$37/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate
Sauvignon Blanc

Santa Carolina Sauvignon Blanc

Jackson Triggs Niagara Estate
Chardonnay

PREMIUM WHITE (\$45/bottle)

Woodbridge Sauvignon Blanc

Ruffino Lumina Pinot Grigio

ULTRA PREMIUM WHITE (\$55/bottle)

Robert Mondavi Sauvignon Blanc

SPARKLING

A rotation of sparkling wines including

HOUSE SPARKLING (\$42/bottle)

Blu Giovello
Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING (\$55/bottle)

La Marca Prosecco DOC

Wine