

Wedding Packages for Cocktail Receptions

Your wedding reception includes:

MENU

PASSED HORS D'OEUVRES RECEPTION

Twelve hors d'oeuvres per person (select 7 types) & a late night station
\$85/person

HORS D'OEUVRES & STATION RECEPTION

Five hors d'oeuvres per person & two dinner stations
A late night station
\$100/person

DAY OF YOUR WEDDING

A mix of traditional and cocktail style tables & seating
Accent tables
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

For Fridays & Saturdays (November & January through March)
Minimum food and beverage spend* by couple: \$10,500

For Fridays & Saturdays (April & December) & NYE
Minimum food and beverage spend* by couple: \$12,000

For Sundays (September through April, excluding long weekends)
Minimum food and beverage spend* by couple: \$8,500

For Weekdays (excluding holidays)
Flexible minimum food and beverage spend

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	\$2,000
\$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

SELECT SEVEN HORS D'OEUVRES FOR A COCKTAIL STYLE RECEPTION (12 PER GUEST WILL BE SERVED)

SELECT FIVE HORS D'OEUVRES FOR A COCKTAIL & STATION RECEPTION

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 / Peanuts

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

Prosciutto Wrapped Cantaloupe Skewers / Pesto / 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 / Slaw / Pickle / 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 Dukha

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)

Cantaloupe & Bocconcini Skewers / Pesto / Bocconcini Cheese / Balsamic Glaze

*Hors
D'oeuvres*

FOOD STATIONS

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

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

MAC & CHEESE

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

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White Chicken
Fingers
Crispy Breaded Chicken Wings
Frank's Hot, Honey Garlic, BBQ, Smokey
Mustard
Sour Cream
Blue Cheese Dip

BUILD-A-POUTINE

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

PIZZA STATION

Hand rolled pizza pies!
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
Marinara Sauce, Garlic Dip

THAI NOODLE BOX

Rice Noodles
Chicken or tofu
Scallions
Baby Corn
Bean Sprouts
Chives
Peanuts
Pad Thai Sauce
Lime Wedges

Pinmer

FOOD STATIONS (CONT.)

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
Lettuces
Variety of Sauces

SALAD STATION

Build Your Own Caesar Salad Station
With Bacon Bits, Fresh Parmesan, and
Roasted Garlic Buttermilk Caesar
Dressing

Mixed Green Crunch Salad With Green
Goddess Dressing

Cold Cheese Tortellini Pasta with
Sundried Tomato Vinaigrette

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette & Crackers
Fresh & Dried Fruit
Jams & Marmalades
Nuts

CHARCUTERIE

An Assortment Of Fine Cured Meats
Pickled Vegetables
Mixed Olives
Dijon Mustards
Basket Of Fresh Bread

FRESH FRUIT

Pineapple
Watermelon
Honey Dew & Cantaloupe
Berries

THE ULTIMATE CRUDITÉ

An Beautiful Arrangement Of Chefs
Selected Seasonal Raw Vegetables And
Dips

MAVERICK'S DONUT STATION

An Assortment of Ottawa's Famous
Maverick's Doughnuts

Dinner

ENHANCED STATIONS

ENHANCED STATIONS CAN BE SELECTED AT AN ADDITIONAL COST AS A SUBSTITUTION FOR ONE OF THE STATIONS FOR A COCKTAIL & STATION RECEPTION.

THE COST OUTLINED UNDER THE STATION WILL BE ADDED TO THE COST OF THE PACKAGE.

LIVE CARVERY STATIONS

Roasts are carved to order, served with fresh baked bread, au jus, horseradish, and mustards

AAA Garlic & Herb Angus Reserve
Tenderloin
+\$20 per guest

AAA Salt & Pepper Prime Rib
+\$11 per guest

Herb & Spice Rotisserie Chicken
+\$5 per guest

CARVERY ADD-ONS

ROASTED ROOTS

Honey Butter Carrots, Parsnips, Squash,
Mini Potatoes, etc.
+\$8.50 per guest

MASH

Brie Cheese Mashed Potatoes
+\$8.50 per guest

Maple Butter Sweet Potato Mash
+\$7.50 per guest

RAW BAR

Fresh Shucked Oysters With All The
Fixin's
Chilled Shrimp & Sushi
Smoked Salmon With Cream Cheese &
Bagels
+\$15 per guest

THE SUSHI PAVILION

Cucumber Maki, California Roll, Spicy
Tuna Avocado Roll, Assorted Nigiri,
Sashimi, Wasabi, Ginger, Soy Sauce
+\$9 per guest

INTERACTIVE PASTA STATION

Build your own pasta with the help of our
experienced chefs!

Penne and Cheese Tortellini Pastas
Grilled Chicken, Chorizo Sausage &
Bacon Bits

Sun-Dried Tomatoes, Mushrooms,
Onions, Bell Peppers & Zucchini
Alfredo and Marinara Sauces

Parmesan Cheese, Olives & Other
Toppings
+\$13 per guest

THE GRAZING TABLE

4 to 8 feet of epic snack food
(100 person minimum)

A show stopping centerpiece of your party, our Grazing Table is filled with gourmet cheeses, imported cured meats, fruits, jams, fresh baked breads, hand picked vegetables, skewers, artisan crackers, breads, nuts, sweet treats, spreads, chutneys, and so much more.

+\$12 per person

CHARCUTERIE CONES

A display of individual charcuterie filled cones with cured meats, cheeses, fruits, etc!
+\$9 per guest

Dinner

LATE NIGHT STATIONS

SELECT 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

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)

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

MAC & CHEESE

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

FRY LOVE YOU

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

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

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 \$7/guest)

PIZZA STATION

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

MAVERICK'S DONUT STATION

An Assortment of Ottawa's Famous
Maverick's Doughnuts

Late Night

WINE SELECTIONS

HOUSE RED (\$38/bottle)

Inniskillin Niagara Estate
Cabernet Merlot

Jackson Triggs Niagara Estate Cabernet
Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon

Lindemans Bin 40 Merlot

PREMIUM RED (\$46/bottle)

Woodbridge Cabernet Sauvignon

Ruffino Chianti DOCG

Six Rows Shiraz

ULTRA PREMIUM RED (\$56/bottle)

Robert Mondavi Cabernet Sauvignon

HOUSE WHITE (\$38/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon
Blanc

Santa Carolina Sauvignon Blanc

Jackson Triggs Niagara Estate
Chardonnay

PREMIUM WHITE (\$46/bottle)

Woodbridge Sauvignon Blanc

Ruffino Lumina Pinot Grigio

ULTRA PREMIUM WHITE (\$56/bottle)

Robert Mondavi Sauvignon Blanc

SPARKLING

A Rotation of Sparkling Wines Including

HOUSE SPARKLING (\$43/bottle)

Blu Giovello
Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING (\$56/bottle)

La Marca Prosecco DOC



Wine