

# 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  
\$83/person

### **HORS D'OEUVRES & STATION RECEPTION**

Five hors d'oeuvres per person & two dinner stations  
A late night station  
\$98/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

Receptions

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

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 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)

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

## 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  
+\$19 per guest

AAA Salt & Pepper Prime Rib  
+\$10 per guest

Herb & Spice Rotisserie Chicken  
+\$4 per guest

### CARVERY ADD-ONS

#### ROASTED ROOTS

Honey Butter Carrots, Parsnips, Squash,  
Mini Potatoes, etc.  
+\$8 per guest

#### MASH

Brie Cheese Mashed Potatoes  
+\$8 per guest

Maple Butter Sweet Potato Mash  
+\$7 per guest

### RAW BAR

Fresh Shucked Oysters With All The  
Fixin's  
Chilled Shrimp & Sushi  
Smoked Salmon With Cream Cheese &  
Bagels  
+\$14 per guest

### THE SUSHI PAVILION

Cucumber Maki, California Roll, Spicy  
Tuna Avocado Roll, Assorted Nigiri,  
Sashimi, Wasabi, Ginger, Soy Sauce  
+\$8 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  
+\$12 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.

+\$11 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 (\$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*