



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.



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*



Hors d'Oeuvres Selection

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

POULTRY

Masala Chicken Skewers / Honey Yogurt /
Sesame

Chicken Spring Roll / Chili Peanut Sauce

Nashville Hot Crispy Chicken Pops / Gherkin
Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss

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

MEAT

Beef Kofta Skewer / Spicy Tahini Dip

Nduja (Salami Spread) On Baguette / Pickled
Mustard Seed

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

Angus Beef Sliders / American Cheddar / Burger
Sauce / Umbrella Relish / Lettuce / Tomato

Pork & Kimchi Dumplings / Truffle Soy / Sweet
Ginger Sauce

VEGETARIAN

Fried Halloumi Cheese Skewers / Honey /
Pistacio Dukkah

Classic Spanokopita / Onion Dip

Korean Mozzarella Pogo

Vegetarian Spring Roll / Honey Garlic Dip

Fried Goat Cheese & Cranberry Bombs

Tomato & Bocconcini Skewers / Basil Pesto /
Balsamic Reduction

Phyllo Baked Pear and Brie Melts

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

Tempura Sweet Potato Tostada (vegan)



Three Course Dinner Selections

Three course plated dinners include choice of one appetizer, one 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.

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

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



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 7 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

Massaman Curry

Honey & Rosemary Duck Magret

Crispy Skinned Duck Breast A L'orange

SEAFOOD

Crispy Skinned Salt & Pepper Salmon Fillet

Miso Bearnaise

Maple Pistachio Crusted Salmon Fillet

Cool Avocado & Herb Sauce

Soy & Ginger Glazed Black Cod

Grilled Cabbage & Mango Slaw

Halibut

Coconut & Lemongrass Poached Halibut
Fillet, Pink Peppercorn Au Poivre Sauce,
Basil

MEATS

Angus Reserve Striploin Steak

Green Peppercorn Jus
(available for an additional \$5/person)

Angus Reserve Tenderloin Steak

Horseradish Cream, Caramelized Leek &
Bone Marrow Butter
(available for an additional \$10/person)

Braised Beef Short Rib

Sweet & Sour Glaze, Sesame, Crispy Onion

Jerk Spiced Rack Of Lamb (mild)

Brown Butter Almandine Sauce

SIDES

Please choose one option per protein

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



VEGETARIAN/VEGAN

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, Pralene Mousseline, Nutella Ganache, Crème Anglaise

Lemon Meringue Tart

Graham Cracker Crust

New York Style Cheesecake (gluten/nut free)**

Fresh Berries

Flourless Black Forest Torte

Fudge Cake, Cherry Compote, Whipped Cream

Madagascar Vanilla Bean Crème Brulee

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.

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OPTIONAL COURSES

Risotto available as a vegetarian main course option

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



Buffet Service

DELUXE BUFFET

(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



THE SOUTHERN HOSPITALITY BUFFET

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 BUFFET

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
Crispy Chicken Parmesan / Tomato Basil Marinara / Baked Mozzarella
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



Late Night Stations

Select one station

BUILD-A-POUTINE

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

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,
Lettuce
Variety of Sauces

BEAVERTAILS ON THE CANAL

Canada's Famous Beavertails Fried Fresh at
Lago!

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Classic Spiced Beef, Braised Chicken, Pulled
Pork or Crispy Spiced Cauliflower (choose 2)
Topped with:
Cheeses, Salsa, Fresh Cilantro, Pico de Gallo,
Shredded Cabbage, Pickled Jalapeno,
Radish
Sour Cream, Guacamole

PIZZA STATION

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

FINGER LICKIN FRIED CHICKEN

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



Wine Selections

HOUSE RED

(\$35/bottle)

Inniskillin Niagara Estate Cabernet
Merlot

Jackson Triggs Niagara Estate Cabernet
Franc/Cabernet Sauvignon

Santa Carolina Cabernet Sauvignon

Lindemans Bin 40 Merlot

PREMIUM RED

(\$42/bottle)

Woodbridge Cabernet Sauvignon
Ruffino Chianti DOCG
Six Rows Shiraz

ULTRA PREMIUM RED

(\$53/bottle)

Robert Mondavi Cabernet Sauvignon

HOUSE WHITE

(\$35/bottle)

Inniskillin Niagara Estate Pinot Grigio

Jackson Triggs Niagara Estate Sauvignon
Blanc

Santa Carolina Sauvignon Blanc

Jackson Triggs Niagara Estate
Chardonnay

PREMIUM WHITE

(\$42/bottle)

Woodbridge Sauvignon Blanc
Ruffino Lumina Pinot Grigio

ULTRA PREMIUM WHITE

(\$53/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

(\$48/bottle)

La Marca Prosecco DOC