

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 \$1,250)
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
 \$153/guest

For Fridays & Saturdays (November & January through March)
 Minimum food and beverage spend* by couple: \$10,500
 \$132/guest

For Fridays & Saturdays (April & December) & NYE
 Minimum food and beverage spend* by couple: \$12,000
 \$132/guest

For Sundays (September through April, excluding long weekends)
 Minimum food and beverage spend* by couple: \$8,500
 \$132/guest

For Weekdays (excluding holidays)
 Flexible minimum food and beverage spend
 \$121/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

Mini Poke Bowl / Crispy Rice Paper / Raw Salmon / Avocado / Spicy Mango Slaw / Sesame Ginger Mayo

Tempura Shrimp / Louisiana Remoulade Dip

Shrimp Skewer / Cajun Spice

Ahi Tuna Wonton Chips / Truffle Soy / Avocado / Chili

Crab & Cream Cheese Eggrolls / Sweet Chili Sauce

Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Fresh Dill

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip

Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip

Korean Mozzarella Pogo / Spicy Ketchup

Summer Roll / Cucumber / Pickled Carrot / Sweet Chili Sauce / Rice Paper

Fried Halloumi Cheese Skewers / Honey / Pistachio Dukka

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

Phyllo Baked Pear & Brie Melts

Tempura Sweet Potato Tostada / Grilled Pineapple Chutney (Vegan)

Cucumber Cups / Hummus / Olive Tapenade

Tofu Bites / Spicy Ketchup

Mini Grilled Cheese & Tomato Soup / Cheddar / Mozzarella / Crostini

Tempura Cauliflower / Spicy Yogurt

POULTRY

Thai Chicken Skewer / Peanut Sauce

Chicken Wing Lollipop / BBQ Sauce / Honey Garlic Sauce

Mini BBQ Chicken Tacos / Hard Shell / Cilantro / Pico / Lettuce / Lime Crema / Chipotle

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

MEAT

Short Rib Gaufrette / Gorgonzola Mayo / Pickled Onion / Gaufrette Chip

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

Wagyu Beef 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

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

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 \$7 per person surcharge.

SALAD

Caesar Salad

Artisan Romaine Leaves, House Caesar Dressing, Fig & Olive Toast, Bacon, Crispy Capers, Fresh Parmesan

Arugula and Watermelon Salad

Fennel, Watermelon Salsa, Roasted Pumpkin Seeds, Whipped Feta, Champagne Grapefruit Vinaigrette

Greek Salad

Chiffonade Kale, Red Cabbage, Brussel Sprouts, Carrots, Cucumber, Cherry Tomatoes, Black Olives, Herb Feta, Basil Greek Dressing

Red Wine Poached Pear Salad

Romaine & Endive, Pear, Gorgonzola, Watermelon Radish, Toasted Walnuts, Dried Cranberries, White Balsamic Vinaigrette

Garden Salad (Vegan)

Field Greens, Garden Vegetables, Herbs, Sweet Green Goddess Dressing

Heirloom Tomato Salad

Balsamic Reduction, Labneh, Olive Oil, Crushed Salted Pistachio, Dried Fig Pesto, Everything Spice

Beetroot Salad

Roasted Heirloom Beets, Goat Cheese Ricotta, Maple Pecans, Apple, Pickled Mustard Seed, Maple & Dill Vinaigrette

SOUP

Baja Butternut Squash Soup

Sweet Squash, Robust Blend of Herbs and Spices, Pine Nut Pesto

Green Goddess Gazpacho

Cracked Pepper, Olive Oil, Pressed Yogurt, Harissa

Buttered Corn Bisque

Sweet Grilled Corn, Cucumber Salsa

Brie & Roasted Red Pepper Soup

Julienne Cut Green Apple, Crostini

Harira Soup

Grilled Tomato, Lentil, Farro, Chickpea, Fresh Herbs, Mediterranean Spice Blend

Smoked Potato & Cheddar Soup

Hickory Smoked Potato, Chive Crème Fraiche

Coconut Lime Sweet Potato Soup

(Vegan) Roasted Sweet Potato Puree, Coconut Milk, Crispy Chickpeas

Watermelon Tequila Gazpacho

Basil Oil

Roasted Carrot & Fennel Soup

Mushroom Toast

House Brioche Bread, Herb Roasted Mushrooms, Creamy White Wine Sauce, Fresh Ricotta

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, Mushroom Marsala Cream Sauce

Almond Crusted Chicken Supreme

7oz Wing-On Breast, Disaronno Cream Sauce

Bacon-Wrapped Stuffed Chicken Supreme

Prosciutto & White Cheddar Stuffed, Creamy White Wine Sauce

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

Skin-On Grilled Salmon

Lemon Parsley Sauce

Feta & Roasted Tomato Stuffed Salmon

Creamy Dill Mousse

Soy & Ginger Glazed Black Cod

Cucumber Slaw, Sesame

Seared Pickerel

Chilled Pineapple & Argula Salsa
(available for an additional \$5/person)

MEATS

Striploin Steak

AAA Angus Reserve Striploin, Demi-Glace

Tomahawk Pork Chop

Honey Saffron Compound Butter, Apple Chutney

Ribeye Steak

AAA Angus Reserve Bone-In 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

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

Parmesan & Garlic Fingerling

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

Zucchini Roulade

Grilled Fior Di Latte Zucchini Roulade, Tomato Coulis, Rich Cauliflower Purée, Crispy Parmesan

DESSERTS

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

White Chocolate Tart

Vanilla Galliano Liqueur, Custard, Mint & Berries

Limoncello Cake

Tangy Lemon Infused Whipped Cream, Curled Lemon Zest

Classic Italian Tiramisu

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

Madagascar Vanilla Bean Crème Brûlée

Flourless Black Forest Torte

Fudge Cake, Sour Cherry Compote, Whipped Cream

Lemon Meringue Tart

Graham Cracker Crust, Torched Meringue

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, Mortadella, & Capicola, Mixed Olives, Pickled & Marinated Vegetables

\$16 per guest

Risotto

Wild Mushrooms, Shaved Parmesan

\$17 per guest

Arancini

Loaded Cheese Arancini, Pot's Alley 24H Tomato Sauce, Roasted Allium Aioli

\$15 per guest

The Pasta Course

Spaghetti, Pot's Alley 24H Tomato Sauce, Fresh Padano, Basil

\$15 per guest

Dinner

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

Atlantic Salmon Fillets / Sun-dried Tomato Pesto

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 / Bocconcini Cheese / Chopped Vegetables / Basil &
Oregano Vinaigrette

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

Herb & Garlic Sweet Mini Yellow Potatoes

Cheese Ravioli / Rose Sauce / Fresh Herbs

Ratatouille / Eggplant / Tomato / Zucchini / Rich Tomato Sauce

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,
Chipotle Mayo, Hot Sauces

PRETZEL WALL

Sweet & Savoury Housemade Pretzels
Assortment of Mustards,
Queso Cheese, Variety of Sweet Sauces

NACHO STATION

Crispy Tortilla Chips
Cajun Chicken or Pulled Pork (choose one)
Hot Queso
Refried Beans
Pico de Gallo
Spicy Salsa
Sour Cream
Guacamole
Chipotle Mayo
Lime Crema

UMBRELLA ELEPHANT EARS

Hand Stretched Dough
Deep-Fried and Dusted with Cinnamon Sugar

MAC & CHEESE

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

PIZZA STATION

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

Late Night

WINE SELECTIONS

HOUSE RED (\$40/bottle)

Inniskillin Niagara Estate Pinot Noir

Inniskillin Niagra Estate Cabernet
Merlot

Santa Carolina Cabernet Sauvignon

Peller Family Merlot

Jackson Triggs Niagara Estate
Cabernet Franc/Cabernet Sauvignon

PREMIUM RED (\$47/bottle)

Ruffino Chianti DOCG

Trius Cabernet Sauvignon

ULTRA PREMIUM RED (\$57/bottle)

Bread & Butter Cabernet Sauvignon

HOUSE WHITE (\$40/bottle)

Inniskillin Niagara Estate Pinot Grigio

Inniskillin Niagara Estate Sauvignon
Blanc

Santa Carolina Sauvignon Blanc

Peller Family Reserve Chardonnay

Inniskillin Niagara Estate Riesling

PREMIUM WHITE (\$47/bottle)

Ruffino Lumina Pinot Grigio

Trius Sauvignon Blanc

ULTRA PREMIUM WHITE (\$57/bottle)

Bread & Butter Sauvignon Blanc

SPARKLING

A rotation of sparkling wines including

HOUSE SPARKLING (\$46/bottle)

Lola Sparkling Rose
Astoria Prosecco
Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING (\$56/bottle)

Ruffino Prosecco DOC

Wine