



Temple's Wedding Package

Inclusions and options

Price: C\$138.00

PACKAGE INCLUSIONS VENUE

- Exclusive use of Temple's Sugar Bush for the day of your event.
- A team of wedding experts to assist you prior to and on your wedding day.
- Choice of indoor fireside or outdoors in the maple forest or perennial garden ceremony sites.
- Option to host cocktail hour with appetizers in the outdoor gardens or patio. (Seasonal) - Tables, chairs, classic ivory linens, burlap runners, table numbers, wooden slabs, napkins, place settings, glass votive tea lights, lanterns, signs, vases.
- Outdoor fire pit and licensed patio and gardens (Seasonal). - Full service bar with smart serve certified bartenders.
- Wheelchair accessible and washrooms stocked with amenities.
- Endless photo opportunities around the property, in the sugar camp and on the nature trail.
- Assistance with set up and tear down of your wedding decor as well as personalized chalkboards for your menu, timeline, and bar details. Use of our current wedding decor items.
- Rehearsal with your coordinator included. - Recommend vendors list. - Free guest parking.
- ATM on site. - Bridal emergency kit.
- Socan & Re'Sound Charges included
- The opportunity to return and visit with family during maple season.

FOOD

- Choice of 4 appetizers chosen from our menu, served during cocktail hour. - A three course meal prepared fresh on site and served by our friendly staff. - Family style or plated dinner service. A late night snack from our menu. - Unlimited Coffee, Tea & Water.

Pricing Information for 2022:
Peak Season Saturdays & Stat Holidays (Minimum 100ppl) : \$138/per person

Temple's Sugar Bush

Fridays & Sundays & Off Peak Saturdays (Minimum 80): \$128/per person

Weekdays & Off Peak Fridays + Sundays (Minimum 50): \$118/per person

Prices are subject to 13% HST. No mandatory gratuity. No facility fee. No rental charges.

Welcome to Temple's Sugar Bush

1700 Ferguson Falls Road, Lanark, ON, K0G 1K0 Phone: 613-253-7000 Email: info@templessugarbush.ca

MENU

APPETIZERS (CHOOSE 4) • Roasted tomato bruschetta with pesto • Parmesan crostini with cranberry onion marmalade • Phyllo cup filled with caramelized onion and gorgonzola cheese • Miniature grilled cheese with prosciutto, Havarti cheese and dijonaise dip • Zucchini roll ups with herbed goat cheese and roasted red pepper • Greek salad skewers • Roasted butternut squash with feta cheese and maple syrup • Mini shrimp cakes with lemon caper tartar sauce and kettle chips • Miniature buttermilk pancake with Smoked Salmon and dill cre me fraiche • Sesame crusted chicken sate with Thai peanut sauce • Beef slider burger with cheddar cheese and homemade grape tomato ketchup • Teriyaki Glazed meatballs • Bacon wrapped dates

FIRST COURSE (SOUP OR SALAD – CHOOSE 1)

SOUPS • Butternut squash soup with maple sage cream • Cheddar Ale soup with roasted red pepper crostini • Maple Carrot soup with corriander • Potato & Leek soup garnished with crispy leeks

SALADS • House Caesar Salad • Mixed Greens with homemade Maple Balsamic Vinaigrette

Served with our famous homemade buttermilk biscuits

MAIN COURSE (CHOOSE 1) (SELECT A SECOND MEAT SELECTION FOR AN ADDITIONAL \$6/PERSON)

• Maple Bourbon glazed chicken with Cajun spice rub

• Prosciutto wrapped Chicken stuffed with pesto & ricotta cheese topped with white wine cream sauce

• Hot smoked Atlantic Salmon filet cured overnight in dark rum and maple syrup served with dill cre me fraiche

• Charcoal grilled strip loin with Argentinian chimichurri sauce

• Charcoal grilled beef tenderloin with mushroom ragout and truffle oil

All beef selections are cooked medium rare.

VEGETARIAN OPTIONS (CHOOSE 1 – IF NEEDED)

• Portobello mushroom and grilled vegetable stack

• Farfalle pasta, marinara sauce, grilled vegetables and feta cheese

• Eggplant parmigiana & garlic oil farfalle pasta

SIDES (CHOOSE 2) (SELECT AN ADDITIONAL SIDE FOR \$4/PERSON) • Yukon Gold mashed potatoes with buttermilk & roasted garlic • Garlic & rosemary roasted potatoes • Mini buttered potatoes and parsley • Maple glazed carrots • Cauliflower & Broccoli au gratin • Asparagus with sesame seeds • Buttered green & yellow beans with toasted almonds • House ceaser salad • Mixed Greens with maple balsamic vinaigrette • Broccoli and Apple salad with toasted almonds & cranberry •

All Mains are served with our seasonal harvest saute.

We are able to accommodate all allergies and dietary restrictions that are provided.

Temple's Sugar Bush

DESSERTS (CHOOSE 1) • Chocolate brownie terrine with maple raspberry sauce • Maple Mousse with caramel crackle • White chocolate shortbread tart with blueberries and pistachios • Fresh berries and vanilla custard • Maple or Raspberry cheesecake • Maple pudding Chomeur

LATE NIGHT BUFFET (CHOOSE 1) SELECT AN ADDITIONAL LATE NIGHT OPTION FOR \$10/PER PERSON • Thin Crust Pizzas (in House, handmade dough) Vegetarian: Alfredo sauce, roasted red pepper, zucchini and feta cheese P & B: Tomato sauce, pepperoni, bacon and mozzarella cheese • Taco Station: seasoned ground beef, grilled chicken, homemade salsa, lime sour cream, lettuce and grated cheddar cheese • Mac'N Cheese served with chopped bacon, green onion, diced tomato • Poutine Hand cut Yukon gold fries with St Albert's cheese curds and gluten free gravy

KIDS MEALS - (CHOOSE 1) (UNDER 12) \$50/ PER CHILD • Same meal as guests • Homemade Chicken fingers and hand cut fries • Chef made pepperoni and cheese pizza or pasta

ADDITIONAL AVAILABLE OPTIONS

The following options are available at an additional cost.

STATIONARY APPETIZER SELECTIONS • Local and International cheese board: A variety of cheeses from around the world served with crackers, baguette and grapes. • Mediterranean Anti- Pasto platter: Person Cured meats, marinated olives, grilled vegetables, pickles vegetables and broccconcini cheese. • Smoked Salmon Plank \$8/Person Smoked salmon with herbed goat cheese, pickled red onion and bagel chips. • Duo of Dips: House made salsa and hummus with vegetable sticks, corn tortillas chips and pita crisps. • Vegetable Platter: A variety of fresh and pickled vegetables with dill cream cheese dip. • Seasonal Fruit Platter: An assortment of sliced fresh fruits garnished with berries and mint.

MAPLE INSPIRED WEDDING FAVOURS • Leaf shaped maple syrup • Whisky shaped maple syrup • Maple sugar candy • Taffy on snow • Maple Granola