



Luxurious Wedding Package

Price: C\$137.00

Full Decor Package & Premium Linen Upgrade

Assorted Standard and Premium Passed Hors D'oeuvres & Canapes (3 per person)
Deluxe Cheese & Charcuterie Board with a variety of Domestic & Imported Cheeses, Artisanal Cured Meats & Salamis, Pickles, Olives, Jellies & Assorted Crostini, Flatbreads, Crisps & Crackers
Two bottles of wine per table

Three Course Dinner

Warm Rolls with Salted Butter

First Course

Choice of Salad or Soup (Choose One):

Caprese Salad with Seasonal Tomatoes, Bocconcini, Arugula, Basil Oil & Balsamic Reduction
Roasted Beets with Beetroot Puree, Sprouts, Whipped Goat Cheese, Toasted Almonds & Bee Pollen
Crab & Bacon Corn Chowder

Second Course

Up to Two Options Included:

Prime Rib with Pomme Puree, Seasonal Vegetables, Red Wine Jus & Yorkshire Pudding
Lemon & Herb Grilled Salmon with Dill Yogurt, Wild Rice, Seasonal Vegetables & Charred Tomato Coulis
Stuffed Chicken Breast with Pomme Puree, Seasonal Vegetables, Stone Ground Mustard & Tarragon Cream Sauce

Stuffed with your choice of:

Sun Dried Tomato Pesto, Artichoke & Goat Cheese
Rosemary Garlic Mushrooms & Parmesan
Prosciutto & Smoked Mozzarella

Third Course

Choice of One:

Triple Chocolate Mousse Cake
Sticky Toffee Pudding
Creme Brulee
Peach & Bourbon Crumble
Salted Caramel & Apple Espresso Crumble
New York Cheesecake
Flourless Chocolate Torte

Served with Coffee & Tea

Late Night

Barrie Country Club

Coffee & Tea Station, Cake Cutting Service & Choice of One:

Poutine Bar

Hand Stretched Pizza Station

BCC Slider Station

Gourmet Grilled Cheese

Bite Sized Dessert Station

\$187 per Guest with Domestic Host Bar (5hrs)