



## Package Price

Price: C\$115.00

Our inclusive package includes:

### Venue

Access to venue over 3 days  
Variety of ceremony locations  
Indoor or Outdoor Cocktail Hour  
Setup and venue tear down

### Setting

Classic table linens and cloth napkins  
Dinnerware  
Flatware and glassware

### Wedding Meal

Cocktail Hour Hors d'oeuvres  
3 Course Meal  
One late night station

### Décor and Design

Ceremony  
Bench seating  
Signature table  
Antique wooden chairs

\$115 per guest

Pricing based on 100 guest minimum. Discounts are applied for each additional 25 guests.

Hors D'oeuvres

Our Hors D'oeuvres are prepared fresh in house with as many locally sourced ingredients as possible. Many items can easily be altered for food or dietary restrictions.

Choose any three of the following items:

Mushroom Turnovers  
Mini Quiche  
Bacon Wrapped Water Chestnuts  
Baked Three Cheese Ravioli  
Spanakopita  
Herbed Chicken Bites  
Cranberry Brie Bites  
Garden Fresh Bruschetta  
Sausage Rolls  
Assorted Cheese & Cracker Tray  
Fresh Vegetable Platter  
Fresh Fruit Platter  
Cold Sandwich Triangle Platter

Upgrade to any of the following for an additional \$3 each (per person)

Chicken, Beef or Pork Satay  
Lettuce Wraps  
Chicken Wings  
Teriyaki Salmon Bites  
Cajun Shrimp Guacamole Bites  
Mini Beef Wellington  
Charcuterie boards

Entree

Chicken Marsala

A pan seared, hand breaded Chicken breast baked in a mushroom, garlic and white wine reduction. Served with basmati rice pilaf and seasonal roasted vegetables

Roast Beef

Slow roasted top cut AAA beef coated in herb butter served with au jus, mashed potatoes and seasonal roasted vegetables

¼ BBQ Chicken

# Pine Lodge

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Fresh ¼ chicken smoked in house and finished with our homemade BBQ sauce, served with mashed potatoes and seasonal vegetables

## Pork Tenderloin

6 oz of tender pork loin served in an herbed cream sauce served with roasted potatoes and seasonal vegetables

## Chicken Supreme

An 6 oz Chicken prepared in a sun-dried tomato cream sauce and served on a bed of rice pilaf and seasonal vegetables

## 3 Cheese Ravioli in a Vodka Sauce

Homemade three cheese ravioli in a Vodka sauce. This is a vegetarian option served with garlic bread.

## Roasted Vegetable Curry

Seasonal roasted vegetables prepared in a delicious homemade curry and served on a bed of basmati rice.

## Beef Brisket

Smoked in house and served with homemade BBQ sauce baked potato and seasonal vegetables

Choose any of the following Entrees for an additional \$20 per person.

## Filet mignon

6 ounces of the best cut of beef available, pan seared and basted with herbed butter. Served with a baked potato with sour cream and seasonal roasted vegetables

## Maple Glazed Salmon

Salmon steak glazed with a sweet and savory maple mustard sauce served with basmati rice pilaf and seasonal roasted vegetables

## Prime Rib

8 ounces of premium AAA prime rib, slow roasted and basted with herbed butter served with baked potato, seasonal vegetables and Yorkshire pudding

## French Style Pork Chop

An 8 oz bone-in French style pork chop served with an apple chutney served with roasted potatoes and seasonal vegetables

Customizable menus are possible upon request

## Late Night Food

All of our late night meal choices are made from scratch in our kitchen.

Choose one of the following items to be served to your guests as a late-night food option

Savoury Options

Poutine Bar  
Pizza Table  
Grilled Cheese bar  
Mini Taco Bar  
Mac and Cheese bar  
Nacho Buffet

Upgrade to any of the following for an additional \$5 each (per person)

Slider Bar  
Eggroll/ spring roll table  
Saytay Station

Sweet Options

Beaver Tail Bar  
Cookie & Brownie Bar  
Donut Bar  
S 'More Bar with homemade hot chocolate  
Mini Cheesecake buffet

Each additional choice is an additional \$5 per guest.