



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

Pine Lodge

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

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.