



A la Carte Options

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With our a la carte pricing the venue fee, linens, and bar service are additional fees separate from the prices shown for meals, appetizers and late-night options. On all food and beverage, a gratuity of 15% will be applied.

Rustic Barn

As of August 2017, we restored a barn built in the early 20th century. The massive wood beams, traditional post and beam structure with impressively high ceilings make for a one of a kind event venue. Our barn is surrounded by towering pines and hemlocks that offer a magical feel at night. The barn rental fee includes an on-site ceremony with bench seating for up to 200 guests, in the barn we include chairs, tables, lighting, an outdoor fireplace and portable toilets.

\$5000

Main Hall

The main hall in the Lodge can cater up to 100 guests. With newly refinished interior the charm and tradition of the 1930's will impress your guest's. You will find memorabilia, piano's and a nostalgic charming feel that is quickly becoming harder to find and easier to appreciate. The main hall rental includes, an on-site ceremony with bench seating, tables, chairs and private washrooms.

\$1800

Hors D'oeuvres

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

Choose any three of the following items - \$15.00 per person

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

Entrée

The 3-course menu option can be offered as a banquet, served or family style service. The cost per guest is \$49.99 and you can choose any two of the following options.

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

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 for \$12.99 per person

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 added \$5 per guest.