



ALL INCLUSIVE WEDDING BUFFET

DINNER PACKAGE @ \$135/PP

Price: C\$135.00

Cocktail Hour

- Garden fresh crudités with house dips
 - Imported and domestic cheese presentation
 - A selection of hot and cold hors d'oeuvres
- Chefs standard choice, 4pcs per person

Salads

Served with a selection of fresh baked breads

- Traditional caesar salad, parmesan, crispy pancetta, herbed croutons
- Mixed greens with roasted pear, radish, almond and balsamic vinaigrette
- Roasted beet with arugula, spinach, candied walnuts, goat cheese and orange ginger vinaigrette
- Traditional greek salad, kalamato olives, feta, fresh herbs

Entrées

All entrées are served with chef's complimenting starch and seasonal vegetables

- Carved oven roasted striploin, pan jus
- Roasted chicken with bacon, mushroom and garlic ragout
- Fresh penne rigate, baby spinach, classic tomato sauce, fresh basil

Bar Offering

- 5 hour host bar service
- 2 bottles of wine per table during dinner service (house wine)
- Bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic selection of beer
- House wine by the glass
- Water, pop and juices

Desserts

- Fresh fruit platter
- Assorted cakes, cheesecakes and flans
- Freshly brewed coffee and tea

Late Night Buffet & Sweet Table

- Cutting of your wedding cake
- Fresh fruit platter
- Freshly brewed coffee and tea

Other Inclusions:

Carlisle Golf Club

- Microphone and podium
- Complimentary parking
 - Bridal suite
 - Kids menu and pricing, vendor pricing
- Floor length white or ivory table linens and napkins(upgraded linen available on request)
 - Head table / staging risers
 - Projector and screen