



Friday/Sunday 2023 Wedding Package

Price: C\$123.00

SAMPLE MENU

OPEN "DELUXE BAR"

RYE: Wisers **BOURBON:** Jack Daniels

GIN: Beefeater **VODKA:** Absolut, Sobieski

BRANDY: Macieira Royal Old, Metaxa **RUM:** Havana Club, Bacardi Black

SCOTCH: Ballantines, Johnnie Walker Red

LIQUEURS:

Ouzo, Kahlua, Soho Lychee, Triple Sec, Cherry Brandy, Southern Comfort,

Crème de Menthe White, Crème de Cacao White, Crème de Banana, Peach Schnapps, Blue Curacao, Melon,
Butterscotch Schnapps, Sour Puss Green Apple Liquor, Sour Puss Raspberry Liquor

APERITIFS, VERMOUTH & BITTERS:

Jägermeister, Campari, Martini Dry, Dubonnet Red, Cinzano Red

DOMESTIC BEERS:

Coors Light, Molson Canadian, Sol, Miller Genuine Draft, Miller Lite

HOUSE RED & WHITE

SPARKLING WINE FOR TOASTING

NON-ALCOHOLIC BEVERAGES:

Non-Alcoholic Beer, Spring & Mineral Water, Pop, Juice, Coffee, Tea & Espresso

COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres

(Choice of 6 Selections, Quantity Based on 5-6 Pieces per Person)

DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table

“My Mother’s Olive Oil” Imported from Greece

1ST COURSE: APPETIZER

(Choice of One Appetizer)

Mixed Greens Cucumber Bouquet, Candied Pecans, Goat’s Cheese, Heirloom Tomatoes, Balsamic Vinaigrette

Mixed Greens, Roasted Tomatoes, Poached Pear, Slivered Almonds, Sherry Vinaigrette

Roasted Rainbow Beets, Arugula, Goat’s Cheese, Sunflower Seeds

Roasted Butternut Squash Soup, Crème Fraiche

Forest Mushroom Soup, Truffle Essence

Penne á la Vodka, Pancetta, Fresh Basil

Casarecce, Pomodoro, Fresh Basil

2ND COURSE: MAIN ENTRÉE

(Choice of One Main Course)

8 oz. Boneless Red Wine Braised Beef Short Ribs

6 oz. AAA Filet Mignon, Three Peppercorn Jus, Crispy Fried Onions

10 oz. French Cut Choice Veal Chop, Cabernet Reduction

4 oz. Veal Tenderloin, Port Wine Reduction & 4 oz. Grilled Atlantic Salmon Filet, Champagne Beurre Blanc

6 oz. Boneless Red Wine Braised Beef Short Ribs & ½ Lemon & Rosemary Roasted Cornish Hen **OR** 4 oz. Chicken Breast

3RD COURSE: DESSERT

(Choice of One Dessert)

Warm Apple Blossom, Butterscotch Drizzle, French Vanilla Ice Cream

Warm Sticky Toffee Pudding, Caramel Sauce, Brandy Whipped Cream

Belgium White & Dark Chocolate Mousse in a Martini Glass, Seasonal Berries

Duo of Sweet Confections:

(Client to pre-select 2 mini selections):

Espresso Tiramisu

Lemon Meringue Tart

Triple Berry Cheesecake

Vanilla Bean Crème Brûlée

Belgium Chocolate Mousse

Salted Caramel Cheesecake

Peach Bourbon Crème Brûlée

Bailey's Irish Cream Cheesecake

Coffee/Tea/Espresso Service

LATE-NIGHT SERVICE

Client to provide Cake, Manor to Cut and Serve to Guests from a Station