



Food & Beverage Options

Food and Beverage:

Our all inclusive package includes a cash bar and 3 different passed canape offerings that will last throughout the event. We do of course offer upgrades as many couples would like an open bar, additional food stations etc.

all dietary restrictions and allergies will be accommodated.

YOUR WEDDING CAKE IS INCLUDED

Our basic cash bar offerings are red and white wine, one beer option and one cocktail. We can upgrade to premium beverage selections when couples choose to switch to an open bar package, at which point we would bill you based on consumption at the end of your event. We also offer premium coffee service and non alcoholic options like Nitro Cold Brew Coffee and Cascara Sparkling Iced Tea on tap from Station Cold Brew Coffee - these are great for mixing with specialty cocktails also.

All flatware, silverware and glassware, etc is included in our packages.

Your servers and bartenders are also included, we do charge 18% gratuity to your beverage (not food) bill if you offer an open bar.

For weddings 40 guests or less we can also accommodate a sit down dinner reception with Chef Jon Williams Executive Chef of Toronto's Vintage Conservatory.

Raised in the GTA, with a culinary management degree from Niagara College, has had experience in some of Toronto's great restaurants as well as global experience. He was part of the opening team and sous chef at top chef Canada Carl Heinrich's Richmond Station. Then he gained Michelin star experience in London, England. Working in restaurants that include The Clove Club, Dinner by Heston Blumenthal and as Chef de Cuisine of Hedone, all of which have Michelin stars and are rated on San Pellegrino's World's 50 Best restaurants. Upon returning to Toronto, he has had formal wine training at The Sommelier Factory and taken helm as executive Chef of Mascot Brewery, LBS and Cru before returning to Richmond Station as Head Pastry Chef. He is now the executive Chef of Vintage Conservatory creating menus for the lounge, private events, or personalised multi-course menus designed and paired with selected wines.

As our menus change seasonally please inquire to see current offerings