



2026 Wedding Package

2026 Evening Wedding Highlights

At the Glenerin Inn we offer a package that makes planning an elegant wedding simple

Your package includes:

Beautiful Reception Room

Manicured grounds for photography

Sample dinner for Bride and Groom

Open Bar Service Before & After Dinner

Canapés & Hors D'oeuvres served during reception

Floor Length White or Ivory Linen

Gourmet Four Course Dinner

Gourmet Three Course Dinner – Winter, Fridays, or Sundays

Unlimited Ontario VQA Wine served with dinner

Votive candles throughout reception areas

Complimentary Wedding Cake Cutting Service

Late Night ~Seasonal Sliced Fruit, Cheese and Crackers, Coffee & Tea

Closing at 1am

Hors D'oeuvres

During your cocktail reception, we will serve your guests a selection of hors d'oeuvres ~ this is based on 3 pieces of hors d'oeuvres per person

Please select from the following choices

Asparagus wrapped with Prosciutto (GF)

Garlic Jumbo Shrimp (GF)

Vegetable Spring Rolls (V)

Smoked Salmon with Cream Cheese (GF)

Chicken Wellington

Korean Short Rib Skewer

Barbequed Duck Wrap

Roasted Vegetables with Goat Cheese in Phyllo (V)

Mini Vegetables Samosas (V)

Spanikopita (V)

Wild Rice Mushroom Croquets (Vegan)

Thai Salad Bundle (Vegan,GF)

Caprese Skewer

Gourmet Wedding Dinner Menu

Choice of Soup

(please select ONE)

Medley Mushroom & Truffle oil (cream based)

Potato & Corn with Jalapeño & Olive Tapenade

Roasted Butternut Squash with Whipped Cream & Maple

Roasted Tomato & Basil with Croutons

Choice of Salad

(please select ONE)

Romaine Leaves served with Lemon Garlic Dressing, Seasoned Croutons & Freshly Grated Parmesan

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Baby Arugula & Spinach with Sundried Tomatoes,

Crumbled Goat Cheese, Herbed Balsamic Vinaigrette

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Greek Salad

Romaine Leaves, Cucumber, Green Peppers & Red Onion, Oregano Dressing

Entrée Sélections

Atlantic Roasted Salmon

Black & White Sesame Coated Salmon Filet

Julienne of Shitake Mushrooms & Leeks

Apricot Ginger Teriyaki

Chicken Supreme

Stuffed with Spinach & Feta Cheese

Sage Cream Sauce

Roast Beef Striploin

Shallot & Rosemary Sauce

Pork Tenderloin Wellington

Red Wine Demi Glaze

All Entrees are served with Fresh Seasonal Vegetables

Choice of ONE Starch:

Herb Roasted Potatoes, Garlic Mashed Yukon Gold Potatoes,

Or Aromatic Basmati Rice Pilaf

Vegetarian/Vegan Entrée~ Teriyaki Glazed Tofu with Garden Vegetable Fried Rice

Upgraded Entrees Selections

Veal Chop Rosemary Jus

*market price

Provincial Crumbed Beef Tenderloin

Brandy Five Peppercorn Sauce

*market price

Dessert Selections

(please select ONE)

Tiramisu Espresso Cream Sauce

Caramel Brownie Chocolate Cheesecake

Black and White Chocolate Mousse Cake

Raspberry Sorbet with Fresh Berries

Coffee & Tea Service

Additional Suggestions to help create you Elegant Affair

Late Night Service Enhancements

Gourmet Pizza squares ~ assorted toppings

primavera (veggies), americano (all pepperoni), butchers paradise (bacon, sausage, chicken, pepperoni),
pineapple and ham pizza, classic margarita

Poutine Station (min.40 guests)

Beef Sliders (min. 3 dozens)

BBQ Pulled Pork Sliders (min. 3 dozens)

Jumbo Cookies

Belgian Waffle Station (min. 40 guests)

Mexican 3C's Bruschetta (cheese, chilis and corn)

For further information contact our Wedding Team

Please call (905) 828-6103, or visit us on our website at www.glenerininn.com