



# Glenerin Inn Evening Wedding Package 2024

## Highlights

At the glenerin inn & spa, our wedding package is  
Designed to ensure a simple and elegant planning experience.

Your package includes:

Beautiful reception room  
Manicured grounds for photography  
Sample dinner for bride and groom  
Open bar service before & after dinner (maximum of 5 hours\*)  
Canapés & hors d'oeuvres served during reception  
Floor length white or ivory linen

**Gourmet four course dinner Saturdays (May through December)**

**Gourmet three course dinner (Winter, Friday or Saturday)**

Ontario vqa wine served with dinner  
Votive candles throughout reception areas  
Complimentary wedding cake cutting service  
Late night service ~ seasonal sliced fruit display, coffee and tea

## 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:

Prosciutto & melon (gf)  
Jumbo shrimp with garlic & pernod (gf)  
Vegetable spring rolls (v)  
Smoked salmon with cream cheese (gf)  
Tandoori beef satays  
Lemongrass chicken satay  
Roasted vegetables with goat cheese in phyllo (v)  
Mini vegetable samosas (v)  
Spanikopita (v)

## Gourmet wedding dinner menu

### Choice of Soup

(please select ONE)

Medley Mushroom & Truffle oil (cream based)

Country Leek & Potato

Roasted Butternut Squash with Whipped Cream & Maple

Roasted Tomato & Fennel with Tortilla Chips

### Choice of Salad

(please select ONE)

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

Baby Arugula & Spinach with Sundried Tomatoes, Crumbled Goat Cheese, Herbed Balsamic Vinaigrette

Mixed Greens, Carrot & Cucumber, finished with Golden Italian dressing

### Entrée Sélections

Atlantic Roasted Salmon

Black & White sesame seeds covered Salmon Filet

Julienne of Shitake Mushrooms & Leeks, Apricot Ginger Teriyaki

Chicken Supreme Stuffed with Spinach & Feta Cheese, Mushroom Sauce  
Roast Beef Striploin, Pink Peppercorn 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

Upgraded Entrees Selections

Veal Chop Rosemary Jus~ Market price

Provincial Crumbed Beef Tenderloin, Brandy Five Peppercorn Sauce~Market price

# The Glenerin Inn & Spa

---

## 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 your elegant affair**

Dual Entrees

Salmon Filet & Grilled Chicken Breast with Citrus Salsa

Duo of Grilled Beef Tenderloin (8oz) with Red Wine Reduction and Grilled Chicken Breast(4oz)

## **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)