



# A Wedding in Season- Autumn

Plated Version - Available September 6 to November 13, 2017

Includes Ivory Floor Length Tablecloths, Ivory Chair Covers  
and Your Choice of Coloured Classic Napkin



**\$104/PERSON**  
+ SERVICE CHARGE & TAXES  
AND  
REDUCED FACILITY FEE

## PACKAGE INCLUDES...

### CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

### HORS D'OEUVRES

(placed out allowing you and your guests to help themselves)

Charcuterie Board

Hot Sopressata and Italian Sausage, Cured Chorizo, Proscuitto and Pate  
with Toasted Crostini, Marinated Eggplant, Kalamata Olives, Sweet Gherkins and Grainy Mustard

Roasted Red Pepper, Eggplant and Caramelized Onion Dip served with Seasonal Crudité and Artisan Baguette

Vegetarian Samosas with Curry Dip

### PLATED DINNER MENU

#### Appetizer

Moroccan Roasted Carrot and Squash Soup with Toasted Pumpkin Seeds and Yogurt Crème Fraiche

#### The Palate Cleanser

Apple, Pear and Vanilla Spiced Champagne Ice

#### Entrée

(Choose One)

CHICKEN

with a Wild Mushroom and Parmesan White Wine Cream Sauce

FRESH ATLANTIC SALMON

Pan Seared with a Thai Basil Coconut Curry

PORK TENDERLOIN

with our Orchard Plum and Thyme Marmalade

Offer your guests a 2-Choice Entrée Selection, add \$6.00/person

(VEGETARIAN SUBSTITUTION)

Thyme Roasted Acorn Squash stuffed with Red & White Quinoa, Roasted Beets, Kale, Pumpkin Seeds,  
Sunflower Seeds, Dried Cranberries, Goat Cheese and Mustard Balsamic Vinaigrette

## BEEF TENDERLOIN

(to a medium doneness) marinated with Garlic Paste and Thyme, served with a Black Truffle au jus

**Upgrade to Beef Tenderloin Steak as your Entrée, add \$6/person**

**Offer a 2-Choice Entrée with Beef Tenderloin Steak, add \$10/person**

**All Entrées served with**  
Red Skinned Whipped Potatoes

Thyme Roasted Carrots (September 6 - October 10)  
or Roasted Acorn Squash (October 11 - November 13)

Freshly Baked Rolls and Creamery Butter

### Wine

Two glasses of house wine featuring Pelee Island VQA Vin Villa Vidal (white) and Baco Noir (red)  
or San Pellegrino Sparkling Water

Soft Drinks, Milk or Juice will be offered to the children

### Dessert

Pumpkin & Apple Spice Cake with Bourbon Dulce du Leche Salted Caramel Sauce  
garnished with Candied Pecan Brittle

Coffee and Tea

## LATE NIGHT OFFERINGS

Choose your Favourite Late Night Bar from below

Your Wedding Cake (placed out whole with knife and lifter allowing guests to help themselves)

Coffee and Tea

## LATE NIGHT BARS

### Poutine Bar

NY Style Fries, Montreal Smoked Meat with Homemade Gravy  
St Albert Cheese Curds, Chives, Bacon and Roasted Dijon Aioli

### Taco Bar

Warm Tortillas, BBQ Pulled Pork and Soy, Ginger & Lime Shrimp  
Served with Pickled Red Onions, Carrots and Jalapenos,  
Shredded Cabbage, Sliced Avocado and Mango, Queso Fresco, Onion,  
Cilantro & Lime Salsa, Fresh Limes, Sriracha Hot Sauce and Garlic Aioli

### Oktoberfest Bar

Mini Pretzels, Corn Dogs, Onion Rings  
Beer Cheese Fondue  
served with Yellow, Dijon & Grainy Mustards  
Homemade Chipotle Ketchup and Roasted Garlic Aioli

### Perogie Bar

Potato & Cheese Perogies and Bacon & Cheese Perogies  
served with Fried Onions, Sour Cream, Chives, Green Onions,  
Bacon and Sauerkraut

### Italian Bar

Double Smoked Bacon Mac & Cheese,  
Chorizo and Cheese Pizza & Mediterranean Vegetable and Feta Pizza  
served with Garlic Aioli, Ranch Dressing and Sriracha Hot Sauce

### Grilled Cheese Bar (3 varieties)

Aged Cheddar, Swiss and Double Smoked Bacon  
Pear, Brie and Balsamic Syrup  
Kids Cheese  
served with Homemade Chipotle Ketchup  
and Roasted Garlic Aioli

### Chinese Bar

Mini Eggrolls, Chicken Balls, Chicken Fried Rice,  
Vegetarian Chow Mein served with Plum, Sweet Chili, Cherry  
and Soy Sauces and Green Onions

### Salty Bar

Butter Popcorn  
Chili, Garlic & Lime Popcorn  
Sweet 'n Spicy Bacon Mixed Nuts  
Sweet Potato Chips  
served with Chopped Dill, French Onion Dip  
and Lime Wedges

### Sweet Bar

French Macarons, Salted Caramel Cookie,  
White and Dark Chocolate Covered Strawberries,  
Espresso Brownie with Peanut Butter Icing  
Warm S'mores Fondue with Graham Crackers