



# A Wedding in Season- Christmas

Available November 14 to December 23, 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  
served with Marinated Eggplant, Kalamata Olives, Sweet Gherkins, Grainy Mustard and Toasted Crostini

Warm Baked Brie wrapped with Puff Pastry and topped with Pear, Pecans and Caramelized Onion

Shrimp Ice Box - Cold Jumbo Shrimp garnished with Lemon Zest and served with Cocktail Sauce

### PLATED DINNER MENU

#### Appetizer

Roasted Apple and Butternut Squash Soup garnished with Spiced Crème Fraiche and Candied Ginger

#### The Palate Cleanser

Red Wine, Raspberry, Hibiscus Sorbet

#### Entrée

(Choose One)

TURKEY

Oven Roast Stuffed Breast of Turkey with Sausage, Sage and Thyme Bread Stuffing topped with Homemade Gravy  
Cranberry Sauce placed at each dinner table

FRESH ATLANTIC SALMON

with Pomegranate and Fig Balsamic Glaze

**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

Roasted Garlic Whipped Potatoes

Caramelized Roasted Acorn Squash

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

Spiced Eggnog Cheesecake garnished with Salted Caramel and Baileys Whipped Cream

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