



# A Wedding in Season- Daylight

**Buffet Version** - Available Sunday to Thursday (Excluding Long Weekend Sundays)

From 10am - 2pm or 11am - 3pm

Minimum 50 Adult Guests

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



**\$76/PERSON**  
+ SERVICE CHARGE & TAXES  
AND  
REDUCED FACILITY FEE

## PACKAGE INCLUDES...

### CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

### BUFFET BRUNCH MENU

Featuring

Mixed Greens with Citrus Segments & Avocado with Citrus Vinaigrette

Heirloom Tomato Salad with Balsamic Syrup

Warm Cheddar & Chive Scone with Jalapeno Jelly

Breakfast Cheeseboard

Ricotta with Lemon Zest, Whipped Herb Cream Cheese and Brie  
served with Cucumber, Smoked Salmon, Seasonal Fruit and Toasted Crostini

Spinach & Kale Eggs Benedict with Hollandaise

Belgian Waffles garnished with Seasonal Berries, Fresh Mint with Warm Maple Syrup and Whipped Cream

Crispy Bacon & Sausage

Herb Roasted Fingerling Potatoes

### CHICKEN

Grain Fed Breast of Chicken topped with Baby Spinach, Caramelized Onion and Brie Cheese  
with Dried Cranberry Cream Sauce

### FRESH ATLANTIC SALMON

With Soy, Ginger, Cilantro Glaze

### Wine

One glass 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

Carrot Cake with Cream Cheese Icing

Assorted Squares

Fresh Fruit

Your Wedding Cake

(placed out whole with lifter and knife allowing you and your guests to help themselves)

Coffee and Tea

### Optional Bar Service

Please add an additional \$125 for bar service (offering the option of cash or host bar).