



A Wedding in Season- Daylight

Plated 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



\$70/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)

Crudités and Dip

Seasonal Baked Brie with Artisan Baguette

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

PLATED LUNCHEON MENU

Appetizer

Our Own Homegrown Organic Country Field Greens
garnished with Tomato, Cucumber, Radish and Crispy Noodles drizzled with Balsamic Vinaigrette

Entrée

(Choose One)

CHICKEN

topped with Baby Spinach, Caramelized Onion and Brie Cheese with a Dried Cranberry Cream Sauce

FRESH ATLANTIC SALMON
with Soy, Ginger, Cilantro 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 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

Seasonal Potato and Vegetable

Freshly Baked Rolls and Creamery Butter

Wine

One glass of house wine per person, 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

Chocolate Obsession Cake garnished with Fresh Fruit Coulis

Coffee and Tea

Optional Bar Service

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