



A Wedding in Season- Spring

Available April 3 to May 31, 2018

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)

Spring Garden Crudités served with White Bean Roasted Garlic Dip and Toasted Pita Chips

Baked Brie wrapped in Puff Pastry topped with Warm Spiced Rhubarb Compote served with Artisan Baguette

Shrimp and Avocado Salsa with Lime Tarragon Aioli served with Endive Leaves and Toasted Crostini

PLATED DINNER MENU

Appetizer

Roasted Cauliflower Soup garnished with Chive Oil

The Palate Cleanser

Chamomile Tea and Wildflower Honey Sorbet

Entrée

(Choose One)

CHICKEN

Grilled Chicken Supreme with Harissa Spiced Yogurt
with Lemon, Parsley, Pumpkin Seed and Garlic Gremolata topped with pomegranate seeds

FRESH ATLANTIC SALMON
with a Soy, Ginger, Cilantro Glaze

DUCK LEG CONFIT
with a Maple Dried Cranberry 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 Dijon, Shallot and Thyme garnished with Café de Paris Butter

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

Sweet Potato and Spring Onion Mash

Fresh Asparagus with Lemon Zest

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

Caramelized Banana Upside Down Cake with Dark Rum, Coconut, Lime, Caramel Sauce

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