



A WEDDING IN SEASON

Spring Blossom

AVAILABLE APRIL 3 TO MAY 31, 2017

THE SPRING BLOSSOM PACKAGE INCLUDES:

- ✓ SPECIALTY PUNCH FOLLOWING THE CEREMONY
- ✓ SEASONAL HORS D'OEUVRES
- ✓ A STYLIZED FULL SERVICE MENU SHOWCASING THE FINEST FOODS AND FLAVOURS OF THE SEASON
- ✓ TWO GLASSES OF HOUSE WINE OR SAN PELLEGRINO WITH DINNER
- ✓ A TOAST TO THE NEWLYWEDS
- ✓ LATE NIGHT SNACKS WITH TEA AND COFFEE
- ✓ YOUR DINNER TABLES DRESSED WITH IVORY FLOOR LENGTH LINEN CLOTHS AND CHOOSE YOUR FAVOURITE CLASSIC NAPKIN FROM THIS SEASON'S HOTTEST COLOURS
- ✓ IVORY SASH BACK CHAIR COVERS
- ✓ DINNER TABLES SPRINKLED WITH ROSE PETALS, AND SCATTERED ON THE CEREMONY AISLE
- ✓ OIL LANTERNS TO LIGHT YOUR TABLES, FILLED WITH IVORY FLOWER PETALS
- ✓ FIRST DANCE AL FRESCO UNDER VINTAGE STRING LIGHTING

ROOM RENTAL REDUCED

(Minimums must be met)

2017 PRICING

\$96 PER PERSON

PLUS TAX AND FEES

SEE OVER FOR MENU DETAILS

Menu and beverage selections are subject to change based on availability. Please refer to our Wedding Price List for room rental fees, guest minimums and other booking information. Prices are subject to change without notice.

Citrus Pucker Punch

Vodka kissed with Fresh Orange Juice and a hint of Amaretto, garnished with Orange Wheels

Sunkist Cranberry (non-alcoholic)

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 Filled Endive Leaves with Lime Tarragon Aioli

Dinner Menu

APPETIZER

Roasted Cauliflower Soup garnished with Chive Oil

"THE PALATE CLEANSER"

Camomile Tea and Honey Sorbet

ENTRÉE (Choose One)

CHICKEN

Grain Fed Breast of Chicken with a Tarragon Infused Cream Sauce and garnished with Caramelized Onion

or

PORK TENDERLOIN

with a Cranberry Maple Pan Jus

or

FRESH ATLANTIC SALMON

with a Soy, Ginger, Cilantro Glaze

All entrées served with Sweet Potato and Spring Onion Mash
Fresh Asparagus with Lemon Zest
Freshly Baked Rolls and Creamery Butter

Offer a 2-Choice Entrée Selection from above, add \$5.00/person

Upgrade to Beef as your Entrée Choice, add an additional \$6.00 per person

BEEF TENDERLOIN STEAK

(to a medium doneness) marinated with Dijon, Shallot and Thyme garnished with Café de Paris Butter

(VEGETARIAN SUBSTITUTION)

Thyme Roasted Acorn Squash

stuffed with Red & White Quinoa, Roasted Beets, Kale, Pumpkin Seeds, Sunflower Seeds, Leeks, Mustard Balsamic Vinaigrette and Goat Cheese

Wine

Two glasses of House Wine per person featuring Pelee Island Vin Villa Vidal (white) and Baco Noir (red) or San Pellegrino Sparkling Water.
Soft Drinks, Milk or Juice will be offered to the children.

A Sweetheart Toast to the Newlyweds

Pelee Secco Sparkling Wine

Dessert

Lemon Poppyseed Cheesecake garnished with Fresh Fruit Coulis
Coffee and Tea

Late Night Offerings

- White and Dark Chocolate covered Strawberries
- Artisan Cheese Board garnished with Seasonal Fruit and Fresh Herbs with Baguette and Crackers
- Your Wedding Cake (whole cake placed out with knife and lifter allowing guests to help themselves)
- Coffee and Tea Station