



# A Wedding in Season- Summer

Plated Version - Available June 1 to September 5, 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)

Roasted Sweet Potato Hummus topped with Heirloom Tomato Salsa served with Assorted Crudité and Toasted Pita Chips

Warm Soy, Ginger, Garlic, Cilantro and Lime Edamame Beans with Toasted Black and White Sesame Seeds

Artisan Cheese Board featuring Herbed Chèvre Cheese, Aged Cheddar, Jalapeno Havarti and Brie  
with Toasted Crostini, Seasonal Jelly and Fresh Fruit

### PLATED DINNER MENU

#### Appetizer

Watermelon, Honeydew, Feta, Arugula and Mint Salad  
with Pickled Red Onion, Mango and Chili Vinaigrette with Chili and Peppercorn Dust

#### The Palate Cleanser

Cucumber, Basil, Mint, Lime and Rum Ice

#### Entrée

(Choose One)

#### CHICKEN

with a Balsamic, Tomato & Onion Relish topped with Goat Cheese and Basil Oil

#### FRESH ATLANTIC SALMON

with Balsamic Macerated Strawberries and Chiffonade of Basil drizzled with Balsamic Syrup

#### PORK TENDERLOIN

Chili & Brown Sugar Rubbed with Bourbon, Peach and Chili Chutney

**Offer your guests a 2-Choice Entrée Selection, add \$6/person**

(VEGETARIAN SUBSTITUTION)

Roasted Bell Pepper 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) with Garlic, Lime & Fresh Herb Chimichurri Sauce

**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**

Steamed Red Skinned Potatoes dusted with Fresh Chives

Fresh Asparagus with Lemon Zest (from June 1 - June 30)

or Wildflower Honey and Roasted Carrot and Parsley Puree (from July 1 - September 5)

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**

Chocolate Obsession Cake garnished with Fresh Fruit Coulis

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