



A Wedding in Season- Winter

Available December 27 to April 2, 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)

Grainy Mustard, Dried Cranberry, Cheese Fondue with Apple and Pear Wedges, Seasonal Crudités and Artisan Baguette

Hot Italian Sausage and Roasted Red Pepper Crostini

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

PLATED DINNER MENU

Appetizer

Roasted Apple Butternut Squash Soup garnished with Crème Fraiche and Candied Ginger

The Palate Cleanser

Red Wine, Raspberry, Hibiscus Sorbet

Entrée

(Choose One)

CHICKEN

topped with Exotic Mushrooms and Marsala Wine Sauce

FRESH ATLANTIC SALMON

with Asian 5 Spice Sticky Glaze with Toasted Sesame Seeds

PORK TENDERLOIN

Sumac and Peppercorn Crusted with Red Wine Reduction

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) Espresso & Chili Crusted with Mushroom, Cocoa Nib Bordelaise 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

Roasted Garlic Whipped Potatoes

Thyme Roasted Carrots and Parsnips

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 Grand Marnier Cheesecake garnished with Salted Caramel and Minted Whipped Cream
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