



A WEDDING IN SEASON

# Winter Wonderland

AVAILABLE DECEMBER 27, 2016 TO APRIL 2, 2017

## THE WINTER WONDERLAND PACKAGE INCLUDES:

- ✓ SPECIALTY PUNCH FOLLOWING THE CEREMONY
- ✓ SEASONAL HORS D'OEUVRES
- ✓ A STYLIZED FULL SERVICE MENU SHOWCASING THE FINEST FOODS AND FLAVOURS OF THE WINTER 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 FRESH CRANBERRIES

**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.

WINTER WONDERLAND

# menu

## Snowball Punch

Warm Mulled Apple Cider Punch  
garnished with Cinnamon Sticks

&

Hot Chocolate Spiked with Peppermint Schnapps  
and served with Whipped Cream

## 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

## 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

Thyme and Rosemary Crusted Pan Seared  
Chicken Supreme with White Wine Pan Gravy

or

#### Fresh Atlantic Salmon

with Asian 5 Spice Sticky Glaze with Toasted Sesame Seeds

or

#### Pork Tenderloin

with Cranberry Brandy Cream Sauce

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

Served with  
Garlic Whipped Potatoes  
and Seasonal Roasted Vegetable  
Freshly Baked Rolls and Creamery Butter

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

### BEEF TENDERLOIN STEAK

(to a medium doneness) Espresso & Chili Crusted  
with Mushroom, Cocoa Nib Bordelaise Sauce

### (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  
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.

## A Sweetheart Toast to the Newlyweds

Pelee Secco Sparkling Wine

## Dessert

Chocolate Grand Marnier Cheesecake garnished with  
Salted Caramel and Minted Whipped Cream  
Coffee and Tea

## Late Night Offerings

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