



## A WEDDING FOR EVERY SEASON

### INCLUDES...

Standard Ivory Linen Cloths and Napkins, Wooden Cross-back Chairs,  
and Lanterns with LED Candles

### FOLLOWING CEREMONY

Seasonal Wine Sangria garnished with Fresh Fruit  
and

Hors d'oeuvres circulated to you and your guests (4/person)

Vegetable Samosas with Curry Dip **VEG**

Mushroom Tartlet **VEG**

Vegetarian Spring Rolls with Sweet Chili Sauce **VEG**

and

Seasonal Crostini - one of the following:

**Summer/Autumn** - White Bean Puree with Heirloom Tomato, drizzled with Balsamic Syrup **VEG**

**Winter/Spring** Honey Roasted Fig with Goat Cheese, drizzled with Tomato Butter **VEG**

### PLATED "FIELD TO PLATE" DINNER

**Our Own Homegrown Country Field Greens throughout the Growing Season**  
garnished with Cucumber, Cherry Tomato, Radish, Pickled Red Onion and Crispy Taro Root  
drizzled with Wildflower Honey, Dijon, Lime Dressing **VEG/GF**

OR

**Artisan Soup** **VEG**

**Winter** (Nov 13 - Apr 1) Roasted Apple Butternut Squash garnished with Crème Fraiche &  
Candied Ginger

**Spring** (Apr 2 - May 30) Roasted Cauliflower garnished with Chive Oil

**Summer** (May 31 - Sept 3) Chilled Roasted Heirloom Tomato garnished with Cilantro Cream

**Fall** (Sept 4 - Nov 12) Moroccan Roasted Carrot & Squash with Toasted Pumpkin Seeds &  
Crème Fraiche



Cont'd...

### Entrée

#### Garden Chicken **GF**

Grain Fed Breast of Chicken, with Roasted Heirloom Tomato, Red Pepper & Basil  
White Wine & Parm Cream Sauce

Seasonal Vegetable & Potato **VEG/GF**

Freshly Baked Rolls & Creamery Butter

#### Vegetarian Substitution **VEG/V/GF**

**Autumn/Winter - Thyme Roasted Acorn Squash** stuffed with Red & White Quinoa  
Roasted Beets, Kale, Pumpkin & Sunflower Seeds, Dried Cranberries, Goat Cheese  
Mustard Balsamic Vinaigrette

#### Spring/Summer - Strathmere Buddha Bowl

Homegrown Arugula, Heirloom Tomatoes, Quinoa, Grilled Corn, Black & Edamame Beans  
Avocado, Pickled Red Onion & Carrot, Grilled Haloumi, Cilantro  
Crispy Taro Root and Lime Tahini Dressing

### Two Glasses of House Wine served with dinner

featuring Pelee Island Winery Vin Villa Vidal VQA (white) and Baco Noir VQA (red)

### Handcrafted Dessert

Chocolate Obsession Cake garnished with Seasonal Fresh Fruit Coulis **GF**  
Coffee & Tea

## LATE NIGHT

### Poutine Bar

NY Style Fries, with Homemade Gravy and Cheese Curds

### Wedding Cake Service

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves,  
including side plates, cutlery and napkins

### Coffee and Tea Station

**2019 ALL-INCLUSIVE PRICE/PERSON - \$95**

plus gratuity and taxes

(Children 3-10 half price, under 3 no charge)