



Daylight Romance

Buffet Version – Menu selections subject to change for 2022

Available Sunday through Thursday (Excluding Long Weekend Sundays)

The Garden House 11am – 3pm



2021 Pricing

\$90/PERSON

+ SERVICE CHARGE & TAXES

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\$99/PERSON

+ SERVICE CHARGE & TAXES

PLUS EXCLUSIVE FACILITY FEE

PACKAGE INCLUDES...

**IVORY FLOOR LENGTH TABLECLOTHS AND
YOUR CHOICE OF COLOURED CLASSIC NAPKIN**

CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

BUFFET BRUNCH MENU

Featuring

Mixed Greens with Citrus Segments & Avocado with Citrus Vinaigrette **VEG/V/GF/DF**

Heirloom Tomato Salad with Balsamic Syrup **VEG/V/GF**

Warm Cheddar & Chive Scone with Jalapeno Jelly **VEG**

Breakfast Cheeseboard

Ricotta with Lemon Zest, Whipped Herb Cream Cheese and Brie
served with Cucumber, Smoked Salmon, Seasonal Fruit and Toasted Crostini

Spinach & Kale Eggs Benedict with Hollandaise **VEG/GF**

Belgian Waffles garnished with Seasonal Berries, Fresh Mint with Warm Maple Syrup and Whipped Cream **VEG**

Crispy Bacon & Sausage

Herb Roasted Fingerling Potatoes **VEG/V/GF**

CHICKEN

Grain Fed Breast of Chicken topped with Baby Spinach, Caramelized Onion and Brie Cheese
with Dried Cranberry Cream Sauce **GF**

SALMON

Fresh Atlantic Salmon, with Soy, Ginger, Cilantro Glaze **DF/GF**

Wine

One glass 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

Carrot Cake with Cream Cheese Icing *GF*

Assorted Squares

Fresh Fruit *V/GF*

Your Wedding Cake

(placed out whole with lifter and knife allowing you and your guests to help themselves)

Coffee and Tea

Optional Bar Service

Please add an additional \$150 for bar service (offering the option of cash or host bar).

LEGEND

VEG = Vegetarian

V = Vegan

GF = Gluten Free

DF = Dairy Free