



Daylight Romance

Plated Version – Menu selections subject to change for 2022

Available Sunday through Thursday in The Garden House (Excluding Long Weekend Sundays)

11am – 3pm, minimum 50 adults



2021 Pricing

\$84/PERSON

+ SERVICE CHARGE & TAXES

2022 Pricing

\$92/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

HORS D'OEUVRES

(placed out allowing you and your guests to help themselves)

Crudités & Dip **VEG/V/GF/DF**

Seasonal Baked Brie with Artisan Baguette **VEG**

Shrimp Ice Box – Cold Jumbo Shrimp garnished with Lemon Zest and served with Cocktail Sauce **DF/GF**

PLATED LUNCHEON MENU

Appetizer

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

Entrée

(Choose One)

CHICKEN

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

SALMON

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

DIETARY SUBSTITUTION

VEG/V - No Cheese/GF

Spring/Summer

BUDDHA BOWL

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

Autumn/Winter

RISOTTO

Harissa, Turmeric Cauliflower & Lentil Risotto with Kale and Pumpkin, Pomegranate Seed & Cilantro Gremolata
garnished with Grilled Halloumi and Pickled Carrot

All Entrées served with

Seasonal Potato and Vegetable *VEG/GF/DF*

Freshly Baked Rolls and Creamery Butter

Wine

One glass 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

Dessert

Chocolate Obsession Cake garnished with Fresh Fruit Coulis *GF*

Coffee and Tea

Optional Bar Service

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

Upgrade your Entrée to Beef Tenderloin Steak, add \$6/person

Marinated with Garlic Paste and Thyme served with Black Truffle au jus (to a medium doneness) *DF*

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

Offer a 2-Choice Entrée with Beef Tenderloin Steak, add \$10/person

LEGEND

VEG = Vegetarian

V = Vegan

GF = Gluten Free

DF = Dairy Free