



A WEDDING FOR EVERY SEASON

Offered Sunday through Fridays, excluding long weekend Sundays
Menu Selections Subject to Change for 2022

PACKAGE INCLUDES...

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

FOLLOWING CEREMONY

Cheers to the Newlyweds
A Glass of Pelee Secco Bubbly
&

Hors d'oeuvres circulated to you and your guests (1 of each per person)

Vegetable Samosas with Curry Dip **VEG**
White Truffle Mac n Cheese Ball with Truffle Parm Aioli **VEG**
Vegetarian Spring Rolls with Sweet Chili Sauce **VEG**
Caramelized Onion & Fig Tart **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/DF**

OR

Artisan Soup VEG

Winter - Root Vegetable Purée garnished with Root Vegetable Chips, Beet Oil & Roasted Garlic & Chive Cream **GF**

Spring - Spring Green Pea, Onion and Potato garnished with Onion, Mint & Garlic Gremolata **GF**

Summer - Chilled Roasted Heirloom Tomato garnished with Cilantro Cream **GF**

Autumn - Wild Mushroom, Potato & Parm with Black Truffle & Parm Croutons & Sage Oil **GF no Crouton**

Entrée

Garden Chicken GF

Grain Fed Breast of Chicken, with Roasted Heirloom Tomato, Red Pepper,
Basil, White Wine & Parmesan Cream Sauce
Seasonal Vegetable & Potato **VEG/GF**
Freshly Baked Rolls & Creamery Butter

Dietary Substitution

VEG/GF/Vegan no Cheese

Autumn/Winter - Strathmere Risotto

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

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

2021 Price - \$108/Person In effect from April 1st, 2021 - March 31st, 2022

2022 Price - \$119/Person In effect from April 1st, 2022 - March 31st, 2023

Children 3-10 half price, under 3 no charge

LEGEND

VEG = Vegetarian

V = Vegan

GF = Gluten Free

DF = Dairy Free