



# A Wedding for Every Season

Offered Year-Round



## 2022 Pricing

**\$119/PERSON**

+ gratuities & taxes

April 1/22 - March 31/23

**SPRING:** April 1 - May 31, 2022

**SUMMER:** June 1 - September 5, 2022

**FALL:** September 6 - November 14, 2022

**WINTER:** Nov. 15, 2022 - March 31, 2023

## 2023 Pricing

**\$129/PERSON**

+ gratuities & taxes

April 1/23 - March 31/24

**SPRING:** April 1 - June 1, 2023

**SUMMER:** June 2 - September 4, 2023

**FALL:** September 5 - November 13, 2023

**WINTER:** Nov. 14, 2022 - March 31, 2024

## PACKAGE INCLUDES...

### Linen and Decor

Ivory Lap-Length Tablecloths and Ivory Napkins  
Easel, Table Stands, Table Numbers and Card Box

### Cheers to the Newlyweds

A Glass of Bubbly - Pelee Secco

### Passed Hors D'oeuvres

Vegetable Samosa with Curry Aioli **VEG**

White Truffle Mac & Cheese Ball with Truffle Parm Aioli **VEG**

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

Coconut Shrimp with Citrus, Onion Marmalade **DF**



## Wine Served with Dinner

Two Glasses of House Wine

Featuring Pelee Island VQA Vin Villa Vidal (white) & Baco Noir (red), or Sparkling Water

Soft Drinks, Milk or Juice offered to the Children

## Plated Dinner Menu

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### - 1st - Appetizer

#### SPRING/SUMMER - SALAD

Homegrown Country Field Greens, Radish and Cucumber, garnished with Cherry Tomatoes, Pickled Red Onion and Crispy Taro Root, drizzled with Strathmere Wildflower Honey, Dijon & Lime Dressing **VEG/GF/DF**

#### FALL - SOUP

Coconut Tomato Bisque with Cilantro Creme Fraiche **VEG/GF/DF & V (no cream)**

#### WINTER - SOUP

Root Vegetable Purée Soup, garnished with Root Vegetable Chips, Beet Oil, Roasted Garlic & Chive Cream **VEG/GF/DF & V (no cream)**

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### - 2nd - Entrée

#### GARDEN CHICKEN **GF**

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

#### ENTREE SUBSTITUTION - **VEG/V/GF/DF**

Free for up to 12 guests (add \$20 for each add'l)

#### SPRING/SUMMER - BUDDHA BOWL

Homegrown Arugula, Radish, Black & Edamame Beans, Quinoa, Avocado, Pickled Red Onion & Carrot, Cilantro, Crispy Taro Root and Lime Tahini Dressing

#### AUTUMN/WINTER - HARVEST BOWL

Harvest Bowl, with Quinoa, Brown Rice, Roasted Beets & Squash, Black Beans, Pickled Carrots & Onions drizzled with Aji Verde

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### - 3rd - Dessert

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

## Late Night

Served at 10:00pm

**Wedding Cake Service** (Your wedding cake or cupcakes, placed out for guests to help themselves.)

#### Coffee and Tea Station

#### Poutine Bar

NY Style Fries, with Homemade Gravy and Cheese Curds

Add \$50 for side of Homemade Mushroom Gravy **VEG**

**VEG = Vegetarian**

**V = Vegan**

**GF = Gluten Free**

**DF = Dairy Free**

Menu selections subject to change until February of your wedding year  
Individual items may be substituted at any time due to market fluctuations.

