



# Daylight Romance

**Plated Version** – Menu selections subject to change for 2023

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

11am – 3pm, minimum 50 adults



**2022 Pricing**

**\$92/PERSON**

+ service charge & taxes

**2023 Pricing**

**\$101/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**

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

**Plated Luncheon Menu**

**Appetizer**

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/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/GF/DF**

**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**

Quinoa, Brown Rice, Roasted Beets & Squash, Black Beans, Pickled Red Onion & Carrot, drizzled with Aji Verde

**All Entrées served with**

Seasonal Potato and Vegetable **VEG/GF/DF**

Freshly Baked Rolls and Butter

**Wine**

One glass of house wine per person,  
featuring Pelee Island VQA Vin Villa Vidal (white) and Baco Noir (red) or 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 \$8/person**

Herbed Beef Tenderloin, served to a medium doneness, with Shallot & Cognac Reduction **DF/GF**

**Offer your guests a 2-Choice Entrée Selection, add \$5/person**

**Offer a 2-Choice Entrée with Beef Tenderloin Steak, add \$11/person**

**LEGEND**

**VEG** = Vegetarian

**V** = Vegan

**GF** = Gluten Free

**DF** = Dairy Free

Two choice orders must be provided no later than 14 days prior to the wedding.  
During final details, we will supply you with symbols to label your place cards.