



A Wedding in Season – Winter



2022 Pricing

\$139/PERSON

+ gratuities & taxes

November 15 – March 31, 2023

2023 Pricing

\$149/PERSON

+ gratuities & taxes

November 21 – March 31, 2024

PACKAGE INCLUDES...

Linen & Decor

Ivory or White Floor Length Tablecloths
Your Choice of Coloured Classic Napkin
Easel, Table Stands, Table Numbers and Card Box

Cheers to the Newlyweds

A Glass of Red Wine Sangria
or Sparkling Cider (non-alcoholic)

Hors d'oeuvres Station

Seed to Sausage Charcuterie Board
Hunter's Salami, Farm to Seed Paté, Duck Breast, Jalapeno &
Blue Cheese Sausage, Calabrese Salami, served with House
Preserves, Chutneys & Toasted Crostini

Baked Brie in Puff Pastry topped with Cranberry, Apple &
Pecan Chutney, served with Artisan Baguette **VEG**
Coconut Shrimp with Citrus, Onion Marmalade **DF**

Wine & Beer Served with Dinner

Two Glasses of House Wine or Beer
Featuring Pelee Island VQA Vin Villa Vidal (white) & Baco
Noir (red), Mill Street Organic Lager or Sparkling Water
Soft Drinks, Milk or Juice offered to the Children
Add \$6/person for Unlimited. Upgraded Selections also available.

4-Course Dinner Menu

- 1st - Soup

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

- 2nd - Palate Cleanser

Red Wine, Raspberry, Hibiscus Sorbet **VEG/V/GF/DF**



- 3rd - Entrée

(Choose 1 or Add \$5/person to offer a 2-choice)

CHICKEN GF

Chicken Supreme, topped with Exotic Mushrooms and Marsala Wine Sauce

SALMON GF/DF

Pomegranate Glazed Atlantic Salmon with Citrus Salsa

PORK GF/DF

Lime and Adobo Glazed Frenched Pork Chop with Chimichurri

UPGRADE TO BEEF TENDERLOIN DF/GF

Add \$8/person as Entrée, or \$11 as a 2-choice

Herbed Beef Tenderloin, served to a medium doneness, with Shallot & Cognac Reduction

Above Entrées served with:

Roasted Garlic Whipped Potatoes VEG/GF

Thyme Roasted Heirloom Carrots VEG/GF

Freshly Baked Rolls and Butter

VEGETARIAN VEG/GF

Add \$3/person to offer as the 2nd Choice

Wild Mushroom, Parsnip and Chestnut Ragout resting on Parmesan Cheese Polenta

ENTRÉE SUBSTITUTION VEG/V/GF/DF

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

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

- 4th - Dessert

Salted Caramel, Passionfruit Curd Tart with Dark Chocolate Ganache
Coffee & Tea

Late Night

Served at 10:00pm

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

Your Favourite Food Bar - Choose 1 from below

Coffee and Tea

Food Bars

POUTINE

NY Style Fries, Montreal Smoked Meat, Homemade Gravy, St Albert Cheese Curds, Chives, Bacon and Roasted Garlic Dijon Aioli

Add \$50 for side of Homemade Mushroom Gravy VEG

ITALIAN

Double Smoked Bacon Mac & Cheese, Zucchini Sticks Strathmere Pizza Wedges:

- Marinara Sauce, Italian Sausage, Hot Pepper and Bocconcini Cheese

- Boursin Cheese, Roasted Rosemary Potatoes,

Caramelized Onion, Arugula and Truffle Oil

Garlic Aioli, House Ranch and Sriracha Hot Sauce

OKTOBERFEST

Mini Pretzels, Corn Dogs, Onion Rings Fried Pickles, Beer Cheese Fondue, served with Yellow, Dijon & Grainy Mustards, Homemade Chipotle Ketchup and Roasted Garlic Aioli

TACO

Warm Tortillas GF, BBQ Pulled Pork GF, Soy, Ginger & Lime Tempura Shrimp & Breaded Avocado, served with Pickled Red Onions, Carrots & Jalapeno, Pineapple Salsa, Queso Fresco, Fresh Limes, Sriracha Hot Sauce and Garlic Aioli

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.

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

