



Everything you need ~ all in one place.

An invitation to your Ideal Wedding is now at your fingertips! Host your special day at Casablanca Winery Inn. Give yourself away to our professionals and relish in the planning process. Our property features several beautiful spaces for your Engagement Party, Bridal Shower, Rehearsal Dinner, Wedding Ceremony and Dinner or Cocktail Reception with options for a convenient and delicious Farewell Brunch the following morning.

For your Wedding Ceremony, consider our *Traditions Chapel* with a small, intimate setting. It is tastefully designed with seating for up to 50 guests. For larger events, our *Reflections Chapel* is beautifully adorned with stained glass windows and a traditional altar.

Dinner Reception choices include Casablanca's top floor Dining Room overlooking Lake Ontario. Each of your guests will have the best seat in the house with a panoramic view of the Lake as well as the Head Table! Our Chef has designed sophisticated menus from classic, plated dinners to a very fresh and modern "Marché" style meal with food stations to allow guests to mingle and dine at their leisure. *Vintages Private Dining Room* with a double sided fireplace can host smaller dinner receptions for up to 40 guests.

Planning on a larger scale? The *Grand Ballroom* accommodates up to 280 guests with dancing. The popular grand staircase and balcony, rich mahogany wood, tiered ceilings, large dance floor and view of the Lake make it simple to create a beautiful backdrop for your celebration. Our onsite decorator is available to assist you with all of your Wedding décor and floral needs. Enjoy the exclusivity of having the entire Ballroom dedicated to your Wedding. Private washrooms, bar and photo opportunities allow you to make yourselves at home on your special day.

By choosing to host your special day at our full service property, you can rest assured that you and your guests will be well looked after while enjoying all that our Inn has to offer. Your personal wedding coordinator, professional service staff and culinary team will work together to ensure that all goes as planned.

Having the convenience of 79 beautifully appointed Guest Rooms and Suites, those staying overnight can relax and freshen up throughout the day. Preferred accommodation rates will be arranged for your guests and a complimentary Honeymoon Suite is our gift to the Newlyweds on your Wedding night. At Casablanca, guests can turn your Wedding into a mini-getaway! Between our onsite Spa, Restaurants, Indoor Pool and Hot tub and close proximity to Niagara's best Wineries, your Wedding will be the perfect reason for everyone to take a break in Wine Country.

If you haven't contacted us already, we are happy to arrange a time to meet with you to start the imagination process with a tour and no obligation proposal. Visit www.casablancawineryinn.com for a preview and to read testimonials from our wonderful couples. We'd love to post yours!

Come and see why Casablanca Winery Inn is always the perfect choice for life's celebrated moments.

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For additional information regarding Engagement Parties, Guest Room Blocks, Bridal Showers, Rehearsal Dinners and Farewell Breakfasts, please contact our Sales Department or ask for our Celebrations Package. You can also download a copy from our website.

GENERAL INFORMATION

ACCOMMODATIONS

We are happy to reserve a block of rooms for your guests who may be seeking accommodations. These rooms are held, with no obligation to you, for a specified length of time at a preferred rate. Once the booking cut-off date is reached, any rooms that have not been reserved by your guests are released back into our General Inventory and are for sale to all guests at our daily rate. A 48 hour cancellation policy is applicable to all rooms reserved by your guests. Room blocks are offered based on the Inn's availability and are reserved on a first come, first served basis.

DETAILED PLANNING

Our experienced Wedding Consultants will assist you with all your planning requirements including Ceremony and Reception layout, menu, wine and bar selections, event timeline, linen choices and accommodation requirements. Menu choices can be customized to suit your needs and most dietary concerns can be met. A complimentary Menu Tasting will be scheduled in advance for the Bride and Groom. Our Chef will meet with you upon conclusion of your Menu Tasting to ensure complete satisfaction regarding your selected meal. Your Wedding Consultant will be onsite on your wedding day to assist all of your wedding partners and to welcome you upon arrival at the Inn.

DEPOSITS AND PAYMENTS

Your Wedding Consultant will arrange a deposit and payment schedule based on your booking criteria. A \$1,000.00 non-refundable deposit is required at the time of booking to guarantee your reservation. Event space cannot be held without a deposit. Methods of payment include cash, debit, certified Cheque or credit card (Visa, MasterCard and American Express). Full balance is due and payable 72 hours prior to event arrival. A valid credit card is required to be on file at all times.

GUARANTEED NUMBERS

The number of guests to be in attendance is required 72 hours prior to your function. You will be charged for your guaranteed number or actual guests in attendance, whichever is greater.

SOCAN FEE

A SOCAN Fee of \$59.17 will be applied to all functions with music and dancing. A fee of \$29.56 will be applied to all functions with music only. This fee is collected by Casablanca Winery Inn on behalf of the Society of Composers, Authors and Music Publishers of Canada. This fee is mandated under the copyright laws of Canada and cannot be waived by any individual or company.

WEDDING FACILITIES

We have the ideal venue for your Wedding, whatever your attendance numbers. Please note that the Grand Ballroom (Lakeside, Celebrations & Reflections) is dedicated to only one Wedding at any given time. The style of your event will determine how much of the Grand Ballroom you make use of.

GRAND BALLROOM

This 4,644 square foot formal hall is appointed with rich mahogany wood, wall sconces, dazzling chandeliers, and a large dance floor, and overlooks the Toronto skyline and Lake Ontario, creating a breathtaking backdrop for your reception.

Accommodating up to 300 guests without the dance floor and 280 guests with the dance floor, this hall incorporates three rooms - the Lakeside Ballroom, Celebrations and Reflections, to create the Grand Ballroom. A full scale bar is located to the right of the large scale windows overlooking the Lake, and the south portion of the hall (Reflections) features beautiful stained glass windows.

LAKESIDE BALLROOM

For a slightly smaller reception, consider the Lakeside Ballroom for your event. Again, you'll enjoy the rich mahogany wood, wall sconces, dazzling chandeliers, and a large dance floor, as well as large-scale windows overlooking the Toronto skyline and Lake Ontario.

This formal room, at 2,680 square feet, can accommodate 120 guest with the dance floor or 150 guests without the dance floor. The bar is located at the north end of the room for your enjoyment and convenience.

CELEBRATIONS BALLROOM

Celebrations is the middle third of the Grand Ballroom and can be used in conjunction with either the Lakeside Ballroom or Reflections Ballroom, adding extra space for your function. With the same beautiful mahogany wood and rich décor, you can entertain up to 50 guests in this 733 square foot room.

REFLECTIONS BALLROOM & CHAPEL

At 1,231 square feet, Reflections offers you the unique opportunity of having your Ceremony and Reception at the same venue. The Chapel area can be set up to accommodate your guests for the Ceremony and combined with the Lakeside Ballroom and rearranged for the Reception following afterwards. This room features beautiful stained glass windows and an intimate décor.

VINTAGES

Choose Vintages for a small and romantic Wedding Reception. Located on the ground floor and 700 square feet in size, it is decorated with the utmost sophistication. Vintages features a central fireplace and seating for up to approximately 40 guests.

TRADITIONS CHAPEL

Our newest addition to the Inn, this 920 square foot room is perfect for small, intimate Wedding Ceremonies of up to 50 guests and features gorgeous ivory marble floors and dark wood shelving.

CASABLANCA STEAK & SEAFOOD RESTAURANT

For a truly breathtaking and unique experience, book our top floor Restaurant for your Reception. Overlooking Lake Ontario through panoramic windows, this fabulous venue features two tiered seating, an open hearth kitchen, large bar and fireplace. Seating is available for up to approximately 80 guests.

COMPLETE WEDDING PACKAGES

Choose a complete Wedding Package and offer your guests the best of everything – all at one price.

CHARDONNAY PACKAGE

BAR & WINE SERVICE

This package includes 6 hours of Host Bar. Included in your Bar are Domestic Bottled and Draught Beer, House Wines, Liquor (Rye, Rum, Gin, Vodka, Brandy & Scotch), Frozen Blended Cocktails, Soft Drinks and Fruit Juices. Also included is unlimited House Wine Service with Dinner.

YOUR CHOICE OF MEAL SERVICE

PLATED SERVICE

Warm, Crisp Rolls

SALAD

Fresh Bouquet of Baby Lettuce with Tomato and Cucumber Under Matchstick Vegetables Tossed in Lemon Pepper Vinaigrette

PASTA

Penne in a Light Pomodoro Sauce with Snipped Chives and Peppers

CHOICE OF ENTREE (Choose One)

Slow Roasted Prime Rib au Jus with House Yorkshire Pudding

Or

Smoked Mozzarella Stuffed Chicken Breast Wrapped in Prosciutto, Drizzled with Aged Balsamic and Roasted Vine Ripened Tomato

Or

Duo of Charbroiled Beef Tenderloin and Pan Seared Chicken Supreme with Pinot Noir Reduction

SERVED WITH

Seasonal Vegetables and Choice of Potato

CHOICE OF DESSERT (See Page 15)

Coffee and Tea

STARLIGHT BUFFET

Gourmet Pizza, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

PLATTER SERVICE

Warm, Crisp Rolls

SALAD

Fresh Bouquet of Baby Lettuce with Tomato and Cucumber Under Matchstick Vegetables Tossed in Lemon Pepper Vinaigrette

PASTA

Penne in a Light Pomodoro Sauce with Snipped Chives and Peppers

CHOICE OF ENTREES (Choose Two)

Roasted Strip Loin of Beef with Shiraz Glaze

Or

Roasted Chicken Supreme with Gewurztraminer Shallot Jus

Or

Herb Crusted Pork Loin with Brandy Cream

Or

Thyme and Sea Salted Salmon with Lemon Sauce

SERVED WITH

Seasonal Vegetables and Choice of Potato

CHOICE OF DESSERT (See Page 15)

Coffee and Tea

STARLIGHT BUFFET

Gourmet Pizza, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

BUFFET SERVICE

Warm, Crisp Rolls and Artisan Breads

SALADS

Caesar Salad
Tomato Bocconcini Salad
Baby Greens Salad Tossed in Lemon Pepper Vinaigrette

PASTA

Penne with Tomato and Basil Sauce

ENTREES

Slow Roasted Prime Rib, Carved at the Buffet Table
And
Seared Chicken Breasts
Café au Lait Style

SERVED WITH

Seasonal Vegetables and Oven Roasted Potatoes

DESSERT

Sweet Temptations
Dessert Table
Coffee and Tea

STARLIGHT BUFFET

Gourmet Pizza, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

\$99/person

A la Carte service available by request.

CHARDONNAY PACKAGE ALSO INCLUDES:

- Reception Room Rental, Linens and Chair Covers
- Elegant Head Table Skirting and Head Table Charger Plates
- Honeymoon Suite for the Bride and Groom and Preferred Room Rate for Guests

Pricing is subject to applicable taxes and gratuity

CHAMPAGNE PACKAGE

BAR & WINE SERVICE

This package includes 8 hours of Premium Host Bar. Included in your Bar are Domestic and Imported Bottled and Draught Beer, House Wines, Liquor (Rye, Rum, Gin, Vodka, Brandy & Scotch), Liqueurs (Baileys, Kahlua, Grand Marnier, Peach Schnapps, Tequila Rose & Amaretto) Assorted Coolers, Frozen Blended Cocktails, Soft Drinks and Fruit Juices. Also included is unlimited House Wine Service with Dinner and a Champagne Toast.

COCKTAIL HOUR

An assortment of Hot Hors d'Oeuvres and Cold Cocktail Canapés are Butler served to your guests.

YOUR CHOICE OF MEAL SERVICE

PLATED SERVICE

Warm, Crisp Rolls

ANTIPASTO

Grilled Vegetables, Cheeses, Cold Cuts and Olives

SALAD

Fresh Bouquet of Baby Lettuce with Tomato & Cucumber Under Matchstick Vegetables Tossed in Lemon Pepper Vinaigrette

PASTA

Penne in a Light Pomodoro with Snipped Chives and Peppers

CHOICE OF ENTREE (Choose One)

Slow Roasted Prime Rib au Jus with House Yorkshire Pudding

Or

Smoked Mozzarella Stuffed Chicken Breast Wrapped in Prosciutto, Drizzled with Aged Balsamic and Roasted Vine Ripened Tomato

Or

Duo of Charbroiled Beef Tenderloin and Pan Seared Chicken Supreme with Pinot Noir Reduction

SERVED WITH

Seasonal Vegetables and Choice of Potato

CHOICE OF DESSERT (See Page 15)

Coffee and Tea

STARLIGHT BUFFET

Gourmet Pizza, Cheese Board, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

\$129/person

A la Carte service available by request

CHAMPAGNE PACKAGE ALSO INCLUDES:

- Reception Room Rental, Linens and Chair Covers
- Elegant Head Table Skirting and Head Table Charger Plates
- Honeymoon Suite for the Bride & Groom and Preferred Room Rate for Guests

Pricing is subject to applicable taxes and gratuity.

PLATTER SERVICE

Warm, Crisp Rolls

ANTIPASTO

Grilled Vegetables, Cheeses, Cold Cuts and Olives

SALAD

Fresh Bouquet of Baby Lettuce with Tomato & Cucumber Under matchstick Vegetables Tossed in Lemon Pepper Vinaigrette

PASTA

Penne in a Light Pomodoro with Snipped Chives and Peppers

CHOICE OF ENTRÉES (Choose Two)

Roasted Strip Loin of Beef Under Shiraz Glaze

Or

Roasted Chicken Supreme with Gewürztraminer Shallot Jus

Or

Herb Crusted Pork Loin with Brandy Cream

Or

Thyme and Sea Salted Salmon with Lemon Sauce

SERVED WITH

Seasonal Vegetables and Choice of Potato

CHOICE OF DESSERT (See Page 15)

Coffee and Tea

STARLIGHT BUFFET

Gourmet Pizza, Cheese Board, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

BUFFET SERVICE

Warm, Crisp Rolls and Artisan Breads

ANTIPASTO

Grilled Vegetables, Cheeses, Cold Cuts and Olives

SALADS

Caesar Salad
Tomato Bocconcini
Baby Greens Salad
Coleslaw
Pasta Salad

PASTA

Penne in a Light Pomodoro with Snipped Chives and Peppers

ENTREES

Slow Roasted Prime Rib, Carved at the Buffet Table

And

Seared Chicken Breasts Café au Lait Style

SERVED WITH

Seasonal Vegetables and Oven Roasted Potatoes

DESSERT

Sweet Temptations Dessert Table

Coffee and Tea

STARLIGHT BUFFET

Gourmet Pizza, Cheese Board, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

COCKTAIL RECEPTION PACKAGE

BAR SERVICE

This package includes up to 6 hours of Standard Host Bar. Included in your Bar are Domestic and Draught Beers, House Wines, Liquor (Rye, Rum, Gin, Vodka, Scotch and Brandy), Frozen Blended Cocktails, Soft Drinks and Fruit Juices.

BUTLER SERVED HORS D'OEUVRES

6-8 pieces per person

Focaccia Toast and Roast Garlic Bruschetta

Brie en Croute with Fruit

Imperial Rolls with Hoisin Plum Dip

Gorgonzola Tartlets

Plus Chef's selection of two additional, seasonal items

FRESH MARKET DISPLAY

Assortment of Breads, Crackers and Crostini with Spreads

Domestic Cheese Board

Fresh Vegetables with Dip

Locally Made European Style Deli Meats

Roasted Marinated Vegetables

Cured Olives

Pepperoncinis

PASTA COOKERY

An assortment of Pasta and Toppings prepared fresh to order with Tomato or Alfredo Sauce

HEATED HEARTH

Chicken Satays with Dipping Sauces

Bite Size Pizza Squares

LATE NIGHT CHOCOLATE FOUNTAIN

An array of Fresh Fruit, Wafers and Marshmallows for your Dipping Pleasure!

Coffee, Decaf and a Selection of Teas

\$79/person

COCKTAIL RECEPTION PACKAGE ALSO INCLUDES:

- Reception Room Rental
- Honeymoon Suite for the Bride and Groom
- Preferred Room Rate for Guests

Certain minimum guest numbers may apply. Contact the Sales Department for details.

Pricing is subject to applicable taxes and gratuity

A PASSION FOR DINING PACKAGE

This package is set on the 8th floor of the Inn – in *Casablanca Steak & Seafood*, and includes Bar and Wine Service, a Cocktail Reception and an Individually Plated Dinner with Dessert or Kensington Market Marche Style Dinner with Food Stations. A minimum number of adults is required to book the Restaurant for your private Wedding Reception.

BAR & WINE SERVICE

This package includes up to 4 hours of Premium Host Bar. Included in your Bar are Domestic, Draught and Imported Beers, House Wines, Liquor (Rye, Rum, Gin, Vodka, Brandy & Scotch), Liqueurs (Baileys, Kahlua, Grand Marnier, Peach Schnapps, Tequila Rose & Amaretto), Assorted Coolers, Soft Drinks and Fruit Juices. Also included is unlimited House Wine Service with Dinner.

COCKTAIL HOUR

An assortment of Hot Hors d'Oeuvres and Cold Cocktail Canapés are Butler served to your guests on arrival.

YOUR CHOICE OF MEAL

INDIVIDUALLY PLATED DINNER SERVICE

Artisan Breads and Spreads

Appetizer Course

Duck Confit and Niagara Stone Fruit Tart
Red Swiss Chard
Crown Bench Verjus Vinaigrette
Blueberry Granité

Salad Course

"Table-Smoked" St. Thomas Rainbow Trout
Frisée and Romaine Hearts in Roasted Garlic
and Parmesan Aioli
My Country Delicatessen Double Smoked Bacon
Herbed Crostini Chip

Pasta Course

Walnut Oil and Chèvre Pasta
Basil Cracker, Tomato Concasée, Snipped Chives

Sorbet

Berry and Apple Popsicle

Main Course

Duo of Beef Tenderloin au Poivre and Chicken
Supreme with Gruyere and Schinkenspök
Yukon Gold Potato
Peninsula Vegetables

Dessert Course

Cream Cheese Glazed Malted Beignets
Chocolate Dipped Tuille and Berry Crème Anglaise

Coffee, Espresso, Cappuccino
and a Selection of Teas

\$129/person

A PASSION FOR DINING PACKAGE ALSO INCLUDES:

- Casablanca Steak & Seafood Reception Room Rental
- Honeymoon Suite for the Bride & Groom and Preferred Room Rate for Guests

Pricing is subject to applicable taxes & gratuity

KENSINGTON MARKET MARCHE SERVICE

Augusta Avenue

Toasted Artisan Breads with Butter and
Flavoured Oils
Charbroiled Brandied Denver Cut Elk Steak
Herb Roasted Fingerlings
Charbroiled Sweet Red Onion and Roma Tomato

Kensington Avenue

House cured Arctic Char Lox en Croustillade
with Walnut Caper Aioli
Shrimp and Scallops Nicoise
Blackened Red Snapper with Pineapple Mango Salsa
Sesame Crusted Chicken Satay
with Black Bean and Sweet Chili Sauce

Baldwin Street

Imported and Domestic Cheese Board
with Crackers and Fresh Fruit
Made-to-order Grilled Vegetable Salads with choice of
Lemon Pepper Honey Vinaigrette, House Balsamic or
Buttermilk and Sour Cream Ranch Dressing

Nassau Street

Banana Brulée with 40 Creek Whiskey Caramel on
Chocolate Chip Cookie
Biscotti and Wafers
Chocolate and Iced Beignets

Coffee, Espresso, Cappuccino
and a Selection of Teas

This Menu is ideal for parties of approximately
50-60 guests.

CASABLANCA
STEAK & SEAFOOD

DINNERS

INDIVIDUALLY PLATED DINNER

Create the perfect Dinner Menu for your Wedding by choosing your favourite Salad, Entrée and Dessert for your guests. Pricing is based on your Entrée Selection. Upgrade your Dinner by adding Soup, Sorbet and Pasta courses. The choice is yours! Served from 5:00 pm – 9:00 pm

SALAD – Your Choice of One

Crisp Bouquet of Baby Lettuce with Tomato and Cucumber Under Matchstick Vegetables, Tossed in Lemon Pepper Vinaigrette

Hearts of Romaine Tossed in Roasted Garlic and Parmesan Dressing with Croutons, Cheese Shreds and a Fresh Squeeze of Lemon

Classic Iceberg Salad with Radishes, Shredded Cheddar, Carrots, Bacon Crumble and Blue Cheese Dressing

Hearts of Romaine with Cucumbers, Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Greek Dressing

ENTRÉE – Your Choice of One

Seared Supreme Breast of Chicken Served in Late Harvest Pan Jus with Spring Onion and Thyme - \$32

Smoked Mozzarella Stuffed Chicken Breast Wrapped in Prosciutto, Drizzled with Aged Balsamic and Roasted Vine Ripened Tomato (Low Carb) - \$34

Maple Glazed Cornish Game Hen Stuffed with White and Wild Rice Topped with Shallot Glace - \$35

Slow Roasted Prime Rib Au Jus with House Yorkshire Pudding (8oz) - \$37

California Cut Charbroiled Strip Loin with Straw Potato and Plum Tomato (7oz) - \$37

Seared Dry Aged Beef Tenderloin with Cracked Pepper and Meritage Demi-glaze - \$41

Duo of Charbroiled Beef Tenderloin and Pan Seared Chicken Supreme with Pinot Noir Reduction - \$46

Herbed Rack of Lamb Loin Rubbed with French Mustard and Sprinkled with Herb Confetti (13oz) - \$46

Charbroiled Atlantic Salmon with Lemon Herb Sauce - \$32

DESSERT – Your Choice of One

Choose from a wide variety of Desserts available, as listed on the Dessert Selections page (See Page 15) in this package.

Served with Coffee, Decaf and a Selection of Teas

ALL INDIVIDUALLY PLATED DINNERS INCLUDE:

- Rolls and Butter
- Your Choice of Salad
- Your Choice of Entrée
- An Order of Vegetables Prepared at the Peak of Freshness
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Yukon Gold Mashed Potatoes
 - Roasted Mini Red Potatoes
 - Scented Basmati Rice
- Your Choice of Dessert (See Page 15)
- Coffee, Decaf and a Selection of Teas

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$5

Beef Barley Soup with Vegetables

Tomato Coulis with Roasted Garlic and Basil Pesto

Tender Chicken and Garden Vegetable Soup

Potato and Leek Soup with crumbled
Blue Cheese

Truffled Mushroom with Port Wine Syrup

Asparagus Soup with Herbed Chantilly

SORBETS - Add \$1.50

Mango, Raspberry or Lemon Sorbet

PASTA AND RISOTTO – Add \$6

Penne in a Light Pomodoro with Snipped Chives and Peppers

Creamy Nutmeg Spiked Alfredo Pasta

Housemade Gnocchi in Marinara

Spinach and Ricotta Cannelloni in Tomato Sauce

Risotto Con Funghi - Arborio Rice with Forest Mushrooms and Parmesan shavings

Butternut Squash and Sweet Potato Risotto Finished with Chopped Fine Herbs and Ontario Double
Cream Brie

Pricing is subject to applicable taxes & gratuity

SELECT A LA CARTE DINNER

Every person is unique – so give your guests the freedom to choose their own Entrées at your Reception. A personalized Menu will be created and presented to your guests once seated for Dinner. Served from 5:00 pm – 9:00 pm.

Fresh Rolls and Dairy Butter

SALAD

Crisp Bouquet of Baby Lettuce with Tomato and Cucumber Under Matchstick Vegetables, Tossed in Lemon Pepper Vinaigrette

PASTA

Penne in a Light Pomodoro with Snipped Chives and Peppers

GUEST'S CHOICE OF ENTREE

Seared Supreme Breast of Chicken Served in Late Harvest Pan Jus with Spring Onion and Thyme

Charbroiled Dry Aged Beef Tenderloin, Cracked Pepper and Meritage Reduction

Thyme and Sea Salted Salmon with Lemon Sauce

SERVED WITH

Fresh Market Vegetables

Your Choice of Potato or Rice (One selection chosen for all guests)

- Steamed Baby Potatoes Tossed in Parsley Butter
- Yukon Gold Mashed Potatoes
- Roasted Mini Red Potatoes
- Scented Basmati Rice

DESSERT – Your Choice of One

Choose from a wide variety of Desserts available, as listed on the Dessert Selections page (See page 15) in this package. One Dessert will be selected for all guests to enjoy.

Served with Coffee, Decaf and a Selection of Teas

\$49/person

Pricing is subject to applicable taxes & gratuity

PLATTER STYLE DINNER

Nothing says “Family” like a Platter Style Dinner with your choice of Salad, Penne Pasta and your choice of Entrée accompanied by Potatoes and Vegetables served on platters and passed around the table like a traditional sit-down family Dinner. Finish with a delectable Dessert, served individually plated or on a tiered platter. Served from 5:00 pm – 9:00 pm.

YOUR CHOICE OF SALAD (Choose One)

Fresh Bouquet of Baby Lettuce with Tomato & Cucumber under Matchstick Vegetables and Drizzled with Lemon Pepper Vinaigrette

Hearts of Romaine Tossed in Roasted Garlic and Parmesan Dressing with Croutons, Cheese Shreds and a Fresh Squeeze of Lemon

PASTA

Penne in a Light Pomodoro sauce with Snipped Chives and Peppers

YOUR CHOICE OF ENTREES (Choose Two)

Roasted Strip Loin of Beef under Shiraz Glace

Seared Chicken Breasts Café au Lait Style

Roasted Chicken Supreme with Gewürztraminer Shallot Jus

Herb Crusted Pork Loin with Brandy Cream

Poached Sides of Atlantic Salmon Served with Cucumber Yogurt Drizzle

Thyme and Sea Salted Salmon and Lemon Sauce

YOUR CHOICE OF DESSERT – (Choose One)

Choose from a wide variety of Desserts available, as listed on the Dessert Selections page (See Page 15) in this package.

ALL PLATTER STYLE DINNERS INCLUDE:

- Rolls and Butter
- Your Choice of Salad
- Pasta
- An Order of Vegetables Prepared at the Peak of Freshness
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Yukon Gold Mashed Potatoes
 - Roasted Mini Red Potatoes
 - Scented Basmati Rice
- Your Choice of Dessert
- Coffee, Decaf and a Selection of Teas

\$42/person

Pricing is subject to applicable taxes & gratuity

40 MILE CREEK DINNER BUFFET

Give your guests the freedom to choose their own Meals by setting up a Dinner Buffet with a vast assortment of colourful Salads, savory Entrées and delectable Sweets. Served from 5:00 pm – 9:00 pm.

Artisan Dinner Rolls and Butters

SALADS

Crisp Baby Green Lettuce with Dressing Trio

Romaine Hearts with Classic Caesar Garnish

Golden Sultana Raisins and Mild Curry Spiced Cous Cous Salad

Potato Salad with Smokey Bacon

Tomato Bocconcini Salad tossed in Basil Chiffonade, Sea Salt and Olive Oil

ENTREES

Slow Roasted Beef au Jus Hand Carved at the Buffet Table

Seared Chicken Breasts in Fine Herb Natural Jus

Maple Glazed Salmon

PASTA

Penne and Charbroiled Summer Vegetables with Fire Roasted Tomato Sauce

VEGETABLES

Roasted Mini Red Potatoes

Market Selection of Fine Vegetables

DESSERTS

Island Fruits and Berries

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39/person

Buffet service requires a minimum of 25 people

Pricing is subject to applicable taxes & gratuity

LAKESIDE BARBEQUE BUFFET

For a more casual style Buffet, the Lakeside Barbeque offers traditional Summer favourites. Served from 5:00 pm – 9:00 pm.

STARTERS

Artisan Dinner Rolls and Butters

Fresh Vegetables and Dips

Quebec and Ontario's Finest Cheese Board

Crostini and Crackers

SALADS

Crisp Baby Green Lettuce with Dressing Trio

Greek Pasta Salad with Tomato, Cucumber, Olive and Feta Cheese

Lightly Spicy and Highly Sweet Kingston Coleslaw

ENTREES

Tangy Barbeque Roasted Chicken Quarters

Charbroiled Flat Iron Steak Napped in Sweetly Spiced Barbeque Gravy

Add Marinated Jumbo Shrimp for \$7/person

VEGETABLES

Corn on the Cob

Baked Potato Served with Sour Cream, Chives, Bacon Bits and Cheddar Cheese

DESSERTS

Island Fruit and Berries

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39/person

Buffet service requires a minimum of 25 people

Pricing is subject to applicable taxes and gratuity.

DESSERT SELECTIONS

We offer a wide variety of delectable Desserts to sweeten your occasion. If you don't see your favourite Dessert, please inquire and we will do our best to accommodate your request.

CHOCOLATE ROYAL

Rich, Hand Folded Chocolate Truffle and Sponge Cake Covered with a Smooth Chocolate Glaze

LEMON MOUSSE

Zesty Lemon Mousse and Real Whipped Cream Surrounding Two Layers of White Sponge Cake Topped with White Chocolate Shavings and Lemon Candy

BUMBLE BERRY MELBA

Vanilla Ice Cream in a Chocolate Lined Cookie Cup with a Trio of House Sweetened Strawberries, Blueberries and Blackberries

COFFEE LOVER'S CARAMEL LATTE CAKE

Caramel and Real Mascarpone Mousse Layered with Espresso Soaked Sponge Cake and Lined with an Edge of Ladyfingers and Swirled Caramel Topping

CLASSIC NEW YORK STYLE CHEESECAKE

Creamy Manhattan-style Cream Cheesecake Freshly Prepared and Topped with Rich Cherry Compote.

DOUBLE CHOCOLATE CHEESECAKE

Creamy Dark Chocolate Cheesecake on a Chocolate Cookie Crust with Milanese Vanilla Sauce.

BERRIES MARINATED IN ICE WINE BRANDY

Trio of Forest Berries Soaked in Ice Wine Brandy with Classic House Made Sabayon and Crushed Cookies

CASABLANCA STYLE APPLE PIE

Caramelized Sweet Red Apples Served Vol-Au-Vent Style in Flaky Puff Pastry with Cinnamon Dust and Berries.

TROPICAL FRUIT PLATE

Freshly Sliced Cantaloupe, Honeydew Melon, Watermelon and Pineapple Decorated with Fresh Berries.

TIERS OF TEMPTATION

A Delectable Assortment of Chocolate Covered Strawberries, French Pastries and Fresh Fruit Served on a Tiered Platter.

All Desserts in this Wedding Guide can be chosen from this page of Dessert Selections.

HORS D'OEUVRES & SPECIALTY STATIONS

Host an elegant and sophisticated Cocktail Reception. We have many delicious Hot Hors d'Oeuvres to choose from, as well as a large selection of assorted Cocktail Canapés which can be displayed on large platters or Butler-served to your guests. Customize your event by adding Specialty Food Stations, set up for your guests to explore and enjoy.

HOT HORS D' OEUVRES

Won Ton Crisps
Mini Crab Cakes with Plum and Pepper Slaw
Bacon Wrapped Shrimp
BBQ Beef Brochettes
Mini Pizza Margaritas
Brie en Croute with Fruit
Sage-dusted Maple Glazed Chicken
Crispy Spring Rolls with Hoisin Plum Dip
\$22/dozen

ASSORTED COCKTAIL CANAPÉS

5 Spiced Duck with Plum Sauce
Focaccia Toast and Roast Garlic Bruschetta
Mini Shrimps with Cocktail Sauce
Gravlox Salmon on Cucumber with Beets
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Mushroom and Gorgonzola Tartlette
\$21/dozen

CHEF'S SELECTION OF THE ABOVE HORS D'OEUVRES & CANAPES - \$18/dozen

SPECIALTY STATIONS

Antipasto Display - \$13/person

Domestic and Imported Cheeses
Artisan Breads, Crackers and Flatbreads
Oregano, Parmesan and Chilies
Basil and Tomato Bruschetta
Roasted Grilled and Chilled Vegetables
Peperoncinos, Black and Green Olives
Sliced Salami, Prosciutto and Deli Meats

Farmer's Market - \$8/person

Wheat and White Dinner Rolls
Batons of Crispy Vegetables
Sour Cream Chive Dip
Garden of Lettuces with Trio of Dressings
Potato and Bacon Salad
Charbroiled Vegetable Pasta Salad

Chef's Carving Table

Hip of Beef - **\$10/person**
(Minimum of 75 people required)
Roasted Strip Loin of Beef - **\$16/person**
Prime Rib of Beef - **\$16/person**
Leg of Lamb - **\$17/person**
Above are served with applicable condiments
and Spiced Potato Wedges

Pasta Cookery - \$10/person

An assortment of Pasta and Toppings
Prepared Fresh to Order with Tomato and
Alfredo Sauce

Gourmet Snack Table - \$12/person

House Root Vegetable Chips & Dip
Sage-dusted Maple Glazed Chicken Satays
Focaccia Toast and Roast Garlic Bruschetta
BBQ Beef Brochettes
Mini Pizza Margaritas

Seafood Station - \$18/person

Poached Salmon with Capers & Lemon
Chilled Shrimp with Cocktail Sauce
Grilled Calamari Salad
Ice Wine Brandy Scallop Ceviche

Sweet Sensations Table - \$10/person

Assorted French Pastries
Chocolate Covered Strawberries
Assorted Cakes, Pies and Flans
Add Fresh Fruit for \$2.00 per person

Stations require a minimum of 25 people.
Pricing is subject to applicable taxes and gratuities.

MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

	PER PERSON
Fresh Vegetables with Dip	\$4
Domestic Cheese Display with Crackers and Grapes	\$5
Domestic and Imported Cheese Display with Crackers and Grapes	\$7
Selection of Cold European and Domestic Meats	\$5
Gourmet Thin Crust Pizza	\$4
Seafood Ceviche	\$8
Chef's Antipasto Platter (Grilled Vegetables, Olives & Cheeses)	\$4
Traditional Antipasto Platter (Cold Cuts, Cheeses, Shrimp, Olives, Grilled Vegetables)	\$9
Classic Antipasto (Prosciutto, Melon, Bocconcini, Olives, Grilled Vegetables)	\$9
Shrimp Tree	\$8
Island Fruits and Berries	\$5
Assorted Cookies	\$3
French Mini Pastries and Tarts	\$4
Shrimp with Cocktail Sauce	\$16/dozen
Assorted Sandwiches and Wraps	\$25/dozen
Chocolate Covered Strawberries	\$24/dozen
Roasted Pig	Market Price
Lobster Tail	Market Price

Pricing is subject to applicable taxes and gratuity.

BEVERAGE SERVICE

Our on-site Wedding Consultants will work with you to select the Beverage Service that best suits the needs of you and your guests. We offer both Host Bar and Cash Bar options.

	HOST BAR	CASH BAR (Includes Tax)
PREMIUM SPIRITS		
1 oz with Mix & Garnish (Vodka, Rum, Gin, Scotch & Rye)	\$4.27	\$5.25
Specialty Spirits	\$4.70	\$5.50
Domestic Beer	\$3.85	\$4.50
Imported Beer	\$4.27	\$5.25
House Wine – By the Bottle	\$25.00	\$29.00
House Wine - By the Glass	\$5.13	\$6.00
PREMIUM LIQUORS		
Liqueurs	\$4.70	\$5.50
Coolers	\$4.70	\$5.50
Frozen Cocktails	\$6.00	\$6.90
NON-ALCOHOLIC BEVERAGES		
Soft Drinks	\$1.50	\$1.75
Virgin Frozen Cocktails	\$3.25	\$3.75
Fruit Juices	\$2.00	\$2.25
Spring Water	\$1.75	\$2.00
Perrier	\$2.25	\$2.50
Freshly Brewed Coffee & Tea	\$1.75	\$2.00
PUNCH BOWLS		
Fruit Punch Bowl (Serves 30 People)	\$65.00	-----
Champagne Punch Bowl (Serves 30 People)	\$90.00	-----
Fruit Rum Punch Bowl (Serves 30 People)	\$100.00	-----
Mimosas (Champagne & Orange Juice)	\$3.95/glass	

Host Bar prices are subject to applicable taxes and gratuity. The above stated prices include Mix, Bartender and Bar Supplies. All Liquor beverages are served in one-ounce portions. A bartender fee of \$100.00 will be applied if net sales are less than \$500.00. Governed by Provincial Liquor Laws.

BANQUETS WINE LIST

WHITE WINES

The following White Wines are available for your Reception. If you don't see your favourite Wine, please inquire and we will do our best to accommodate your request.

LOCAL SELECTIONS

BOTTLE

HOUSE WHITES

Stoney Ridge 'Q' White (0)	\$25.00
Hernder Estates Riesling (1)	\$25.00
20 Bees Sauvignon Blanc (0)	\$25.00
Peller Estates Chardonnay (0)	\$25.00
Lakeview Chardonnay (0)	\$25.00
Jackson Triggs Chardonnay (0)	\$25.00

DOMESTIC SELECTIONS

Kittling Ridge Chardonnay (0)	\$28.00
Inniskillin Pinot Grigio (0)	\$28.00
Inniskillin Riesling (1)	\$28.00
Peninsula Ridge Chardonnay (0)	\$33.00
Hillebrand Trius Riesling (1)	\$30.00
Hillebrand Trius Chardonnay (0)	\$40.00

IMPORTED SELECTIONS

Montalto Pinot Grigio	Italy	\$30.00
Yellow Tail Sauvignon Blanc	Australia	\$33.00
Wolf Blass Yellow Label Chardonnay	Australia	\$45.00
Louis Latour Chardonnay	France	\$50.00

ROSE AND SPARKLING WINES

Jackson Triggs White Merlot	Canada	\$29.00
Martini Rossi	Italy	\$35.00
Prosecco	Italy	\$45.00
Jackson Triggs Methode C.C.	Canada	\$45.00
Trius Brut	Canada	\$75.00
Veuve Cliquot Brut	France	\$85.00

ICEWINE & BRANDY

Kittling Ridge Icewine/Brandy (10)	Canada (2 oz Serving)	\$8.00
Inniskillin Vidal Ice Wine	Canada (1 oz Serving)	\$9.95
Inniskillin Vidal Ice Wine	Canada (200 ml Bottle)	\$45.00

Pricing is subject to applicable taxes and gratuity.

BANQUETS WINE LIST

RED WINES

The following Red Wines are available for your Reception. If you don't see your favourite Wine, please inquire and we will do our best to accommodate your request.

LOCAL SELECTIONS

BOTTLE

HOUSE REDS

Stoney Ridge 'Q' Red	\$25.00
Hernder Estates Baco Noir	\$25.00
20 Bees Cabernet Sauvignon	\$25.00
Peller Estates Cabernet Merlot	\$25.00
Lakeview Cabernet Merlot	\$25.00
Jackson Triggs Cabernet Franc/Cabernet Sauvignon	\$25.00

DOMESTIC SELECTIONS

Kittling Ridge Merlot	\$28.00
Inniskillin Pinot Noir	\$28.00
Peninsula Ridge Shiraz	\$30.00
Hillebrand Trius Cabernet Sauvignon	\$30.00
Hillebrand Trius Merlot	\$30.00
Hernder Estates Cabernet Franc	\$30.00

IMPORTED SELECTIONS

Montalto Nero d'Avola Cabernet	Italy	\$30.00
Yellow Tail Shiraz	Australia	\$33.00
Masi Modello delle Venezie Rosso	Italy	\$33.00
Wolf Blass Yellow Label Cabernet Sauvignon	Australia	\$45.00
Louis Latour Pinot Noir	France	\$50.00

PORTS

Fonseca Tawny	Portugal (2 oz Serving)	\$7.00
Graham's Late Bottled Vintage Port	Portugal (2 oz Serving)	\$7.00

Pricing is subject to applicable taxes and gratuity