



Everything you need ~ all in one place.

Nestled in the picturesque town of Grimsby, Ontario, this charming Boutique Inn overlooks the sparkling shores of Lake Ontario and the beautiful Niagara Escarpment. Our property features several beautiful spaces for your Engagement Party, Bridal Shower, Rehearsal Dinner, Wedding Ceremony and Reception, Cocktail Reception or Farewell Breakfast or Brunch the following morning.

For your Wedding Ceremony, consider the *Traditions Chapel* with a small, intimate setting. It is tastefully designed with seating for up to 54 guests. For larger events, our *Reflections Chapel* is beautifully adorned with stained glass windows and a traditional altar.

Small Dinner Reception options include *Casablanca Steak & Seafood* – our top floor Restaurant overlooking Lake Ontario with seating for up to 80 guests and *Vintages Private Dining Room* with a double sided fireplace, hosting smaller dinner receptions for up to 40 guests.

Planning on a larger scale? The *Grand Ballroom* accommodates up to 260 guests with dancing or can be custom sized to meet your needs. The popular grand staircase and balcony, rich wood, tiered ceilings, dance floor and view of the Lake make it simple to create a beautiful backdrop for your celebration. 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 would be 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 some of our previous clients.

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 or Brunches, 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, at no obligation to you, until 30 days before your Wedding, 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 Wedding Couple. Our Chef will meet with you upon conclusion of your Menu Tasting to ensure complete satisfaction regarding your selected meal. A Wedding Consultant or Banquet Manager will be onsite on your Wedding day to assist all of your Wedding partners and to welcome you upon arrival at the Inn.

All bookings include Tablecloths and Napkins, Plateware, Flatware, Glassware and Staffing. Please note that a Rental Fee for a private room may apply.

DEPOSITS AND PAYMENTS

A \$1,000.00 non-refundable deposit is required at the time of booking to guarantee your event space.

Event space cannot be held without a deposit. Methods of payment include Cash, Debit, Certified Cheque, Bank Draft or Credit Card (Visa, MasterCard and American Express). A valid Credit Card is also required to be on file at all times.

Your Wedding Consultant will arrange a payment schedule based on your booking criteria. Fifty percent (50%) of your estimated total will be taken in installment payments leading up to your event date. The remaining balance will be due ten (10) days prior to arrival, based on your guaranteed numbers. Please note that you will be charged for your guaranteed number or actual guests in attendance, whichever is greater. Final payment is only accepted by Cash, Bank Draft, Debit or Certified Cheque.

GUARANTEED NUMBERS

Ten (10) days prior to your function, you will have a final details meeting with your Wedding Consultant. You will be required to provide your final payment, number of adult guests, teen and child guest numbers with associated ages, seating plan, and any special meal requirements. Final payment is only accepted by Cash, Bank Draft, Debit or Certified Cheque.

SOCAN FEE

A SOCAN Fee will be applied to all functions with music and dancing. With 1-100 guests, the fee is \$41.13. For 101-300 guests, the fee is \$59.17. 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 guest numbers. Please note that the Grand Ballroom (Lakeside, Celebrations & Reflections) is dedicated to only one Wedding at any given time and can be sized accordingly. Minimum guest numbers may apply in some rooms.

GRAND BALLROOM

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

Accommodating up to approximately 300 guests without the dance floor and 260 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 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 wood, wall sconces, dazzling chandeliers, and a dance floor, as well as large windows overlooking the Toronto skyline and Lake Ontario.

This formal room, at 2,680 square feet, can accommodate approximately 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 dark wood and rich décor, you can entertain up to an additional 40 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 altar.

VINTAGES

Choose Vintages for a small and romantic Wedding Ceremony or 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

This 920 square foot room is perfect for small, intimate Wedding Ceremonies of up to 54 guests and features satin champagne chair covers, ivory marble floors, dark wood and a cascade of chiffon draping.

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. An additional rental fee applies to this venue.

CEREMONIES

Casablanca Winery Inn is pleased to offer three unique choices for your on-site Wedding Ceremony.



TRADITIONS CHAPEL

Located on the Main Level, this room is perfect for a small, intimate Ceremony with seating for up to 54 guests. The Chapel features satin champagne chair covers, ivory marble floors, rich wood, a registry table and a cascade of chiffon draping. Rental \$350.00 + HST

REFLECTIONS CHAPEL



For a larger Ceremony, the Reflections Chapel, located on the second floor of the Inn, features beautiful stained glass windows, rich wood, tiered ceilings, a traditional altar and registry table. Used on its own for up to 100 guests or in combination with the Celebrations and/or Lakeside Ballroom, this Chapel can seat up to 220 guests.

Rental \$500.00 + HST



VINTAGES

This quaint room with soft, classic décor is the perfect location for a small Ceremony of up to approximately 20 guests. Located on the Main Level, the room features a double sided marble fireplace, rich wood, wall sconces and iron works throughout. Rental \$200.00 + HST

You are required to provide your own Officiant for the on-site Ceremony. A list of preferred officiants is available in our Wedding Presentation Folder if you require assistance in finding the right person.

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 Open 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 Rolls and Breads

SALAD

Mixed Green Salad with Julienne of fresh Vegetables and fine Herb Vinaigrette

PASTA

Fusilli Pomodoro with snipped Chives and a Trio of Peppers

CHOICE OF ENTREE (Choose One)

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

Or

Slow Roasted Prime Rib au Jus with Yorkshire Pudding

Or

Herb and Panko crusted Chicken Supreme stuffed with roasted Red Peppers, Spinach and Havarti

SERVED WITH

Seasonal Vegetables and Choice of Potato (See page 10)

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 Rolls and Breads

SALAD

Mixed Green Salad with Julienne of fresh Vegetables and fine Herb Vinaigrette

PASTA

Fusilli Pomodoro with snipped Chives and a Trio of Peppers

CHOICE OF ENTREES (Choose Two)

Roasted Strip Loin of Beef with Shiraz Glaze

Or

Pan Seared Boneless Breast of Chicken with Rosemary and Caramelized Onion Jus

Or

Herb Crusted Pork Loin with Apple Brandy Cream

Or

Grilled Salmon with Lemon Dill Cream Sauce

SERVED WITH

Seasonal Vegetables and Choice of Potato (See page 10)

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 Rolls and Breads

SALADS

Caesar Salad

Tomato Bocconcini Salad

Mixed Green Salad with Julienne of fresh Vegetables and fine Herb Vinaigrette

PASTA

Fusilli Pomodoro with snipped Chives and a Trio of Peppers

ENTREES

Slow Roasted Prime Rib, Carved at the Buffet Table

And

Pan Seared Boneless Breast of Chicken with Rosemary and Caramelized Onion Jus

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/adult, \$64/teen (12-18 yrs), \$39/child (3-11 yrs)

CHARDONNAY PACKAGE ALSO INCLUDES:

- Reception Room Rental, Floor Length Satin Tablecloths, Chair Covers with Satin Sashes and matching Satin Napkins in a variety of Colours, Flatware, Plateware and Glassware
- Elegant Head Table Skirting and Lighting, Display Table Skirting, Head Table Charger Plates
- Honeymoon Suite for the Wedding Couple and Preferred Room Rate for Guests

Pricing is subject to applicable tax and gratuity

CHAMPAGNE PACKAGE

BAR & WINE SERVICE

This package includes 8 hours of Premium Open 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 Rolls and Breads

ANTIPASTO

Grilled Vegetables, Cheeses,
European Deli Meats and Olives

SALAD

Mixed Green Salad with Julienne of
fresh Vegetables and fine Herb
Vinaigrette

PASTA

Fusilli Pomodoro with snipped
Chives and a Trio of Peppers

CHOICE OF ENTREE (Choose One)

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

Or

Slow Roasted Prime Rib au Jus with
Yorkshire Pudding

Or

Herb and Panko crusted Chicken
Supreme stuffed with roasted Red
Peppers, Spinach and Havarti

SERVED WITH

Seasonal Vegetables and
Choice of Potato (See page 10)

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

PLATTER SERVICE

Warm Rolls and Breads

ANTIPASTO

Grilled Vegetables, Cheeses,
European Deli Meats and Olives

SALAD

Mixed Green Salad with Julienne of fresh
Vegetables and fine Herb Vinaigrette

PASTA

Fusilli Pomodoro with snipped Chives
and a Trio of Peppers

CHOICE OF ENTRÉES (Choose Two)

Roasted Strip Loin of Beef
under Shiraz Glaze

Or

Pan Seared Boneless Breast of Chicken
with Rosemary and Caramelized Onion
Jus

Or

Herb Crusted Pork Loin with Apple
Brandy Cream

Or

Grilled Salmon with Lemon Dill Cream
Sauce

SERVED WITH

Seasonal Vegetables and
Choice of Potato (See page 10)

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 Rolls and Breads

ANTIPASTO

Grilled Vegetables, Cheeses,
European Deli Meats and Olives

SALADS

Caesar Salad
Tomato Bocconcini Salad
Baby Greens Salad
Coleslaw
Pasta Salad

PASTA

Fusilli Pomodoro with snipped
Chives and a Trio of Peppers

ENTREES

Slow Roasted Prime Rib, Carved
at the Buffet Table

And

Pan Seared Boneless Breast of
Chicken with Rosemary and
Caramelized Onion Jus

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

\$129/adult, \$84/teen (12-18 yrs), \$59/child (3-11 yrs)

CHAMPAGNE PACKAGE ALSO INCLUDES:

- Reception Room Rental, Floor Length Satin Tablecloths, Chair Covers with Satin Sashes and matching Satin Napkins in a variety of Colours, Flatware, Plateware and Glassware
- Elegant Head Table Skirting and Lighting, Display Table Skirting, Head Table Charger Plates
- Honeymoon Suite for the Wedding Couple and Preferred Room Rate for Guests

Pricing is subject to applicable tax and gratuity.

COCKTAIL RECEPTION PACKAGE

BAR SERVICE

This package includes up to 6 hours of Standard Open 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

Bacon Wrapped Shrimp

Spring Rolls with Hoisin Plum Dip

Mushroom and Gorgonzola Tartlettes

Plus Chef's selection of two additional types of Hors d'Oeuvres

FRESH MARKET DISPLAY

Assortment of Breads, Crackers and Crostini with Spreads

Domestic Cheese Board (Cheddar, Canadian Swiss, Blue Cheese, Brie and Havarti)

Fresh Vegetables with Dip

European Style Deli Meats (Prosciutto, Capicola, Calabrese, Genoa Salami and Mortadella)

Roasted Marinated Vegetables

Cured Olives

Pepperoncinis

PASTA COOKERY

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

HEATED HEARTH

Chicken Satays with Dipping Sauces

Bite Size Pizza Squares

Hand Carved Roast Beef with Natural Jus, Horseradish and Mustard

Spiced Potato Wedges

LATE NIGHT CHOCOLATE FOUNTAIN

Served with an array of Fresh Fruit and Dipping Treats

Coffee, Decaf and a Selection of Teas

\$89/person

COCKTAIL RECEPTION PACKAGE ALSO INCLUDES:

- Reception Room Rental, Standard Tablecloths and Napkins, Flatware, Plateware and Glassware
- Honeymoon Suite for the Wedding Couple and a Preferred Room Rate for Guests

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

Pricing is subject to applicable tax and gratuity

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 and Pasta courses. The choice is yours! Served from 5:00 pm – 9:00 pm

SALAD – Choose One in Advance

Mixed Green Salad with Julienne of fresh Vegetables and fine Herb Vinaigrette

Classic Caesar Salad with roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Pancetta Crisp

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

Mandarin Almond Salad with Romaine, Purple Onion, Oranges, Almond Vinaigrette and shaved toasted Almonds

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

ENTRÉE - Choose One in Advance

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

Herb and Panko crusted Chicken Supreme stuffed with roasted Red Peppers, Spinach and Havarti - \$34

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

Charbroiled Strip Loin with Onion and Leek Frites (7oz) - \$37

Seared Beef Tenderloin with cracked Pepper and Meritage Demi-glaze - \$41

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

Beef Wellington with seared Tenderloin of Beef and a Duxelle of Wine reduced Mushrooms wrapped in a light Puff Pastry, served with Sherry Mushroom Sauce. - \$41

Substitute for Chicken Wellington - \$38 or Salmon Wellington - \$43

Grilled Salmon with Lemon Dill Cream Sauce - \$32

DESSERT - Choose One in Advance

Choose from a wide variety of Desserts available, as listed on Dessert Selections - page 15.

Served with Coffee, Decaf and a Selection of Teas

Continued on Next Page...

ALL INDIVIDUALLY PLATED DINNERS INCLUDE:

- Warm Rolls and Breads
- Salad
- Entrée
- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf
- Dessert (See Page 15)
- Coffee, Decaf and a Selection of Teas

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$4 Choose One in Advance

Roasted Red Pepper and Tomato Basil

Tuscan Chowder

Minestrone

Home Style Chicken Noodle

Potato and Leek with Leek Frites

Wild Mushroom and Sherry

Cream of Broccoli and Cheddar

Butternut Squash

Chilled Strawberry and Champagne with a Hint of Mint

PASTA – Add \$5 Choose One in Advance

Fusilli Pomodoro with snipped Chives and a Trio of Peppers

Creamy Garlic Alfredo Fusilli

STUFFED PASTA – Add \$6 Choose One in Advance

Five Cheese Tortellini with Pomodoro or Alfredo Sauce

Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce

Meat Lasagna or White Vegetable Lasagna

Pricing is subject to applicable tax and gratuity

***Vegetarian, Gluten and Lactose Free Entrees available by request.**

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.

Warm Rolls and Breads

SALAD

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

PASTA

Fusilli Pomodoro with snipped Chives and a trio of Peppers

GUEST'S CHOICE OF ENTREE

Pan seared Chicken Supreme served in Late Harvest Pan Jus with Spring Onion and Thyme

Charbroiled Beef Tenderloin, Cracked Pepper and Meritage Reduction

Grilled Salmon with Lemon Dill Cream Sauce

SERVED WITH

Fresh Seasonal Vegetables

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

- Steamed Baby Potatoes Tossed in Parsley Butter
- Mashed Potatoes – Garlic, Home Style or Rustic Smashed
- Roasted Mini Red Potatoes
- Rice Pilaf

DESSERT - Choose One in Advance

Choose from a wide variety of Desserts available, as listed on Dessert Selections - page 15. 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 tax and gratuity

Some guest number restrictions may apply. Ask your Wedding Consultant for details.

PLATTER STYLE DINNER

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

SALAD - Choose One in Advance

Mixed Green Salad with Julienne of fresh Vegetables and fine Herb Vinaigrette

Classic Caesar Salad with roasted Garlic and Parmesan Dressing, Croutons, fresh squeeze of Lemon and Pancetta Crisp

Baby Spinach, fresh Strawberries and Candied Pecans tossed in our House Made Honey Mustard Dressing

Mandarin Almond Salad with Romaine, Purple Onion, Oranges, Almond Vinaigrette and shaved toasted Almonds

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

PASTA

Fusilli Pomodoro with snipped Chives and a trio of Peppers

ENTREES - Choose Two in Advance

Roasted Strip Loin of Beef under Shiraz Glace

Pan Seared Boneless Breast of Chicken with Rosemary and caramelized Onion Jus

Herb Crusted Pork Loin with Apple Brandy Cream

Shrimp and Scallop Brochette on Rice Pilaf

Grilled Salmon with Lemon Dill Cream Sauce

DESSERT - Choose One in Advance

Choose from a wide variety of Desserts available, as listed on Dessert Selections - page 15.

ALL PLATTER STYLE DINNERS INCLUDE:

- Warm Rolls and Breads
- Salad
- Pasta
- Two Entrees
- Fresh Seasonal Vegetables
- Your Choice of the Following Potato or Rice:
 - Steamed Baby Potatoes Tossed in Parsley Butter
 - Mashed Potatoes – Garlic, Home Style or Rustic Smashed
 - Roasted Mini Red Potatoes
 - Rice Pilaf
- Dessert
- Coffee, Decaf and a Selection of Teas

\$42/person Pricing is subject to applicable tax and gratuity

40 MILE CREEK DINNER BUFFET

Give your guests the freedom to choose their own Meals and portions 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.

Warm Rolls and Breads

FIVE SALADS

Mixed Green Salad with trio of Dressings

Classic Caesar Salad with Bacon, Parmesan and Croutons on the side

Mediterranean Cous Cous Salad with Olives, Peppers, Purple Onions and Feta Cheese

Caprese Salad with Tomato and Bocconcini

Marinated Fusilli with grilled Vegetables in a light Vinaigrette

THREE ENTREES

Slow Roasted Beef au Jus Hand Carved at the Buffet Table

Seared Chicken Breasts in Fine Herb Natural Jus

Grilled Salmon with Lemon Dill Cream Sauce

PASTA

Fusilli Pomodoro with snipped Chives and a trio of Peppers

VEGETABLES

Roasted Mini Red Potatoes

Fresh Seasonal Vegetables

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$42/person

Buffet service requires a minimum of 25 people

Pricing is subject to applicable tax and 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

Warm Rolls and Breads

Fresh Vegetables and Dips

Crostini, Crackers and Spreads

FOUR SALADS

Mixed Green Salad with trio of Dressings

Greek Pasta Salad with Tomatoes, Cucumbers, Olives and Feta Cheese

Classic Potato and Egg Salad

Creamy Coleslaw

ENTREES - Choose Two in Advance

Barbeque Chicken Breast

Eye of Round Steaks with Sautéed Mushrooms and Peppers

Pulled Pork in a Zesty Barbeque Sauce

Maple Glazed Grilled Salmon

VEGETABLES

Corn on the Cob

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

DESSERTS

Fresh Sliced Fruit Display

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 tax and gratuity

DESSERT SELECTIONS

We offer a wide variety of delectable House made 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

Chocolate Sponge Cake, light Chocolate Mousse and Chocolate Ganache.

LEMON TART

Lemon Curd with Blueberry Coulis Swirl in a sweet Pastry Crust.

CHOCOLATE RASPBERRY SOUFFLE

Layered frozen Soufflé with Shortbread, Raspberry Coulis, whipped Crème Anglaise, Raspberry Chambord and Meringue, topped with Chocolate Shavings.

TIRAMISU

Espresso dipped Lady Fingers, Mascarpone Cheese, fresh Cream and Marsala Wine with Chocolate Curls and Cocoa Powder.

CLASSIC NEW YORK STYLE CHEESECAKE

Freshly prepared and topped with your choice of Chocolate, Caramel, Strawberry, Cherry or Blueberry.

HOMESTYLE PECAN TART

Individually prepared Maple Pecan Tart served with French Vanilla Ice Cream.

APPLE PIE GALETTE

Caramelized Sweet Red Apples wrapped in a Puff Pastry Bundle with Red Wine Caramel and French Vanilla Ice Cream.

DESSERT DUO

Your choice of Mousse (Chocolate, French Vanilla, Passion Fruit, Mango, Raspberry, Chocolate Grand Marnier or Raspberry and White Chocolate), served in a Martini Glass and accompanied by a Puff Pastry Napoleon – layers of Puff Pastry filled with flavoured Crème Anglaise and topped with a rich, Cream Cheese Frosting.

CRÈME BRULEE

Vanilla Bean Crème Brulee with cracked Sugar and a Shortbread Cookie.

TIERS OF TEMPTATION – ADD \$3/PERSON

A delectable assortment of Chocolate Éclairs, French Macaroons, Lemon Meringue Tarts, Cheesecake Bites, assorted Squares, Chocolate Dipped Strawberries and fresh Sliced Fruit served on a two-tiered Platter.

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.

HOT HORS D' OEUVRES

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

\$22/dozen

ASSORTED COCKTAIL CANAPÉS

5 Spiced Duck with Plum Sauce
Focaccia Toast and Roast Garlic Bruschetta
Mini Shrimps with Cocktail Sauce
Smoked Salmon on Pumpernickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Mushroom and Gorgonzola Tartlette
Melon Ball and Prosciutto Horn
Salami and Olive Horn

\$21/dozen

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

SPECIALTY STATIONS

Antipasto Bar - \$13/person

Black and Green Olives
Grilled Vegetables, Artichokes
Marinated Bocconcini, Parmigiano Reggiano
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Genoa Salami

Add Seafood to Antipasto Bar - \$5/person

Shrimp, Mussels and Calamari

Farmer's Market - \$8/person

Wheat and White Dinner Rolls
Crispy Vegetable Sticks
Sour Cream Chive Dip
Mixed Green Salad 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)
Carved Top Sirloin of Beef - **\$13/person**
Roasted Strip Loin of Beef - **\$16/person**
Prime Rib of Beef - **\$16/person**
Leg of Lamb - **\$17/person**
Carved Pork Loin stuffed with Savoury
Cranberry Stuffing - **\$13/person**
Roasted Turkey with Stuffing
& Cranberries - **\$13/person**
Leg of Ham - **\$13/person**
*Above are served with applicable condiments
and Spiced Potato Wedges*

Stations require a minimum of 25 people.

Pricing is subject to applicable tax and gratuity.

Pasta Cookery - \$10/person

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

Gourmet Snack Table - \$12/person

House Root Vegetable Chips and Dip
Sage-dusted Maple Glazed Chicken Satays
Focaccia Toast and Roast Garlic Bruschetta
BBQ Beef Brochettes
Mini Pizza Margheritas
Breaded Mushrooms
Cheese Balls, Spring Rolls

Seafood Station - \$18/person

(Minimum of 50 people)
Chilled Shrimp with Cocktail Sauce
Cold Mussels tossed with Tomato Garlic Vinaigrette
Breaded Calamari with Aioli Dip
Bacon Wrapped Scallops
Hot Shrimp and Crab Dip served in Pumpernickel Loaf

Sweet Sensations Table - \$10/person

Assorted House made Pastries
Chocolate Dipped Strawberries
Assorted Cakes, Pies and Flans
Add Fresh Fruit for \$2.00 per person

MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

	PER PERSON
Fresh Vegetables with Dip	\$4
Domestic Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese, Brie and Havarti)	\$8
Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese, Brie, Havarti, Smoked Provolone, Danish Blue, Gouda and Goat Cheese)	\$11
Selection of Cold European and Domestic Meats (Prosciutto, Capicola, Calabrese, Genoa Salami, Mortadella, Ham, Turkey, Summer Sausage, and Roast Beef)	\$10
Gourmet Thin Crust Pizza	\$4
Chef's Antipasto Platter (Grilled Vegetables, Olives, Cheddar and Canadian Swiss Cheese)	\$6
Traditional Antipasto Platter (Domestic Meats and Cheeses, Olives, Grilled Vegetables)	\$11
Classic Antipasto Platter (Prosciutto, Melons, Bocconcini, Olives and Grilled Vegetables)	\$11
Shrimp Tree with Cocktail Sauce (Minimum of 25 people)	\$10
Fresh Sliced Fruit Display	\$7.50
Assorted Freshly Baked Cookies	\$3
Mini Pastries and Tarts	\$4
Chocolate Fountain with Fresh Sliced Fruit & Dipping Treats	\$10
Chilled Shrimp with Cocktail Sauce	\$16/dozen
Assorted Sandwiches and Wraps	\$25/dozen
Chocolate Dipped Strawberries	\$24/dozen
Roasted Pig with Traditional Chutney, Spiced Applesauce and fresh Rolls	Market Price
Lobster Tail with Drawn Butter	Market Price

Pricing is subject to applicable tax 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 Open Bar and Cash Bar options, as well as flat rates built into our Wedding Packages. We can also customize additional options for your event.

	OPEN BAR	CASH BAR
SPIRITS	(+ Tax & Gratuity)	(Includes Tax)
1 oz with Mix & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy)	\$4.95	\$5.75
Specialty Spirits (Martini, Manhattan, Cosmopolitan)	\$6.95	\$7.75

BEER

Domestic Beer (Canadian, Coors Light, Blue, Blue Light, Budweiser, Bud Light)	\$4.50	\$5.00
Imported Beer (Stella, Heineken, Corona)	\$5.10	\$5.75
Draught Beer (Alexander Keith's) - May not be available in all Banquet areas	\$4.35	\$4.75

WINE

House Wine - By the Bottle	\$25.00	\$28.25
House Wine - By the Glass	\$5.53	\$6.25

See our Wine List for additional selections and prices.

LIQUEURS & SPECIALTY ITEMS

Bailey's, Kahlua, Drambuie, Sambuca, Schnapps, Amaretto, Tequila Rose	\$4.95	\$5.75
Courvoisier, Glenfiddich, Glenlivet, Johnny Walker Red	\$5.65	\$6.50
Coolers (Bacardi Breezer, Woody's Pink Grapefruit, Smirnoff Ice, Mike's Hard Cranberry & Lemonade)	\$4.95	\$5.75
Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada)	\$6.95	\$7.75
Champagne Toast	\$4.85	\$5.50

NON-ALCOHOLIC BEVERAGES

Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea)	\$2.00	\$2.25
Virgin Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada)	\$2.95	\$3.50
Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato, Tomato)	\$2.95	\$3.50
Spring Water	\$2.00	\$2.25
Perrier Bottled Mineral Water	\$2.50	\$3.00
Freshly Brewed Coffee & Tea	\$2.25	\$2.50

PUNCH BOWLS

Fruit Punch Bowl (Serves 30 People)	\$65.00	-----
Champagne Punch Bowl (Serves 30 People)	\$95.00	-----
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. Bar service concludes at 1:00 am at the latest.

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

Hernder Estates Riesling (1)	\$25.00
Hernder Estates Vidal (2)	\$25.00
20 Bees Sauvignon Blanc (0)	\$25.00
Peller Estates 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
Kittling Ridge Zinfandel	Canada	\$25.00
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	\$130.00

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 tax 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

Hernder Estates Baco Noir	\$25.00
20 Bees Cabernet Sauvignon	\$25.00
Peller Estates Cabernet Merlot	\$25.00
Peninsula Ridge Cabernet	\$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

Taylor Fladgate LVB	Portugal (2 oz Serving)	\$7.00
Graham's Late Bottled Vintage Port	Portugal (2 oz Serving)	\$7.00

Pricing is subject to applicable tax and gratuity