

Casablanca Winery Inn

Planning your special day can be easy and enjoyable!

Nestled in the picturesque town of Grimsby at the Gateway to Niagara's Wine Country, this charming Boutique Inn overlooks the shores of Lake Ontario and is proud to offer a variety of options to help celebrate your wedding festivities.

Imagine... your calendar is empty the month before your wedding. You've got time to relax, unwind and reflect on all that you've accomplished. No florist to call, no last minute accommodations to book – everything is done. Sound impossible? It's not when you choose the Casablanca Winery Inn, the venue that delivers "one-stop shopping" at its finest. We welcome the opportunity to provide a personal consultation and tour, discuss your requirements in detail and prepare a no obligation proposal.

Vintages, our elegant private dining room is the perfect location for a small intimate Wedding, Bridal Shower, Rehearsal Party or Farewell Brunch, accommodating up to 40 people. For larger groups, consider *Casablanca Steak & Seafood Restaurant* on the top floor of the Inn, offering a breathtaking panoramic view of Lake Ontario, or one of our many private function rooms.

Our *Grand Ballroom* is the perfect choice for your wedding reception. With its rich mahogany wood, wall sconces, dazzling chandeliers, large dance floor and view overlooking Lake Ontario and the Toronto skyline, the *Grand Ballroom* creates a spectacular backdrop for your reception. Many couples also choose to hold their ceremony on-site in *Reflections*, our *Chapel* with an elegantly recessed tiered ceiling and beautiful stained glass windows.

When dinner arrives, guests will enjoy a sumptuous feast of the finest quality. A menu can be customized to suit your specific requirements and a menu tasting is offered for the wedding couple in advance of the wedding day.

A complimentary Honeymoon Suite is provided to the Bride and Groom for the wedding night. Make it easy on your guests – not only can you have your ceremony and reception in the same location, but your guests can stay at the Casablanca Winery Inn as well. The Inn has 79 beautifully appointed guest rooms to choose from. Your guests can also take advantage of our fantastic amenities including an Indoor Pool and Jacuzzi, Fitness Centre, Lobby Bar, *Bogey's Grillhouse* with outdoor patio and *Casablanca Steak & Seafood*. And best of all, your guests will receive a preferred rate when booking rooms.

Magnolia House Spa at Casablanca Winery Inn offers a full range of Spa Services and Bridal Packages to help keep your special day in perfect harmony.

There's no need to stress over your centerpieces, bouquets, linens and chair covers. At Casablanca Winery Inn, we offer options to suit every idea and budget, from classical and sophisticated to whimsical and unique. Work with our in-house decorator, *Simply Beautiful Decor*, to turn your dreams into reality.

Everything you need all in one place.

Your Gateway to Gracious Hospitality

General Information

Accommodations:

We are happy to arrange accommodations for your guests with preferred rates.

Detailed Planning:

Our experienced consultants will assist with all of your planning details. Menu selections can be customized to suit your event and dietary concerns.

Deposits & Payments:

Our Sales Consultant will arrange a deposit and payment schedule based on your requirements. A deposit is required at the time of booking to guarantee your reservation. A Credit Card is required to be on file. Methods of payment are Cash, Debit, Certified Cheque or Credit Card (VISA, MasterCard, and American Express). All functions are to be paid in full on departure.

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 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.

Banquet and Conference Facilities

We have the ideal room for your corporate event, whatever your attendance numbers. Please see our capacity chart below to determine which room(s) and set up style best suits your needs.

Room	Sq. Footage	Board Room Set Up	Classroom Set Up	U-Shape Set Up	Theatre Set Up	Rounds Set Up
Grand Ballroom	4,644	—	170	—	400	270 w/dancing, 300 w/o dancing
Lakeside Ballroom	2,680	—	80	30	200	120 w/dancing, 150 w/o dancing
Celebrations Ballroom	733	20	20	20	40	40
Reflections Ballroom	1,231	20	40	30	100	70
Press Room	810	25	25	20	70	40
Committee Room	378	20	—	—	25	25
Press & Committee Room	1,188	25	25	20	70	60
Board Room	378	20	14	—	25	25
Cellar Room & Bar	1,188	25	30	25	60	50
Vintages	700	14	—	14	—	40 (Square Tables)

Bridal Shower Brunch

Menu

Fresh Assortment of Baked Goods
Rolls, Flatbreads & Dairy Butter

Three Assorted Salads
Eggs Benedict & Scrambled Eggs
Bacon & Sausage
French Toast with Syrups
Roasted Chicken with Fine Herb Jus
Pasta Primavera
Roast Beef au Jus
Oven Roasted Potatoes
Seasonal Vegetables
Fresh Fruit

Chef's Sweet Table
Coffee, Tea & Juice

\$24.95 per person

Pricing is subject to applicable taxes and gratuity.

Bridal Shower Tea

Set your event apart from all others with an elegant and sophisticated High Tea Service.

Served from 11:00 am – 4:00 pm

English Scones with Fresh Cream & Berries

Chocolate Covered Strawberries

Mini Pastries

Fruit Cake

Cookies

Finger Sandwiches: (Choice of Four)

Cream Cheese & Cucumber

Smoked Salmon & Dill

Cheddar & Mango Chutney

Watercress & Egg

Roast Beef with Horseradish

Black Forest Ham & Swiss

Goat Cheese & Tomato Pesto

Turkey, Cranberry Mayo & Brie

Coffee, Decaf and a Selection of Teas

\$20.00 per person

Pricing is subject to applicable taxes and gratuity.

Dinner

Select a la Carte

Every person is unique – so give your guests the freedom to choose their own entrées and dessert.

Served from 5:00 pm – 9:00 pm

Dinner Rolls, Flatbreads & Dairy Butter

Salad:

Baby Greens wrapped in a Cucumber Collar served with House Vinaigrette

Entrée:

Chicken Breast stuffed with Basil, Provolone & Sundried Tomatoes
served with Sweet Potato Mash & Fresh Seasonal Vegetables

Or

Grilled New York Steak with Peppercorn Sauce
served with Garlic Mash & Fresh Seasonal Vegetables

Or

Grilled Salmon with Lemon Dill Sauce
served with Rice Pilaf & Steamed Vegetables

Dessert:

Deep Dish Apple Pie

Or

Bourbon Street Pecan Pie

Or

Manhattan Style Cheesecake

Coffee, Decaf and a Selection of Teas

\$49.00 per person

Pricing is subject to applicable taxes and gratuity.

Dinner

Individually Plated Selections

For optimum aesthetic appeal, choose the Individually Plated Selections style dinner. Servers will present each guest's meal individually – making the anticipation palpable.

Served from 5:00 pm – 9:00 pm

	Per Person
10 oz New York Broiled Canadian AAA Striploin Steak with Caramelized Onions	\$38.95
Roasted Prime Rib, Tender Dry Aged Alberta Beef Served with Natural Jus	\$36.95
Beef Tenderloin and Grilled Salmon With Lemon & Dill	\$38.95
Roasted Atlantic Salmon and Roasted Breast of Chicken With Fine Herb Jus	\$35.95
Beef Tenderloin with Port Wine Reduction and Roasted Chicken Breast with Fine Herb Jus	\$37.95
Smokey Pork Loin and BBQ Chicken with Pear-Cranberry Compote	\$33.95
Grilled Vegetable Puff Pastry with Goat's Cheese In a Roasted Roma Tomato Drizzle	\$29.95
Tagliatelle Pasta tossed in Roasted Lemon and Chervil Pesto with Prawns, Baby Spinach and Sun Gold Tomatoes	\$29.95

Dinners are served with a choice of:

Chef's Soup of the Day **or** Garden Greens with Balsamic Vinaigrette **or** Caesar Salad

Garlic & Herb Mashed Potatoes, Baked Potato with Sour Cream & Chives, Sweet Potatoes, Lyonnaise Potato, Roasted Herb New Potatoes or Long Grain & Wild Rice Pilaf

Fresh Seasonal Vegetables

Dinner Rolls, Flat Breads & Dairy Butter

Dessert

Coffee, Decaf and a Selection of Teas

Pricing is subject to applicable taxes and gratuity.

Dinner

Platter Style

Nothing says *Family* like a Platter Style dinner, with your selection of Antipasto, Pasta, Salad, Entrées and Vegetables served on platters and passed around the table like a traditional sit-down family meal.

Served from 5:00 pm – 9:00 pm

Dinner Rolls, Flatbreads and Dairy Butter

Traditional or Classic Antipasto

Choice of Penne, Tortellini or Cannelloni

Mixed Greens with a House Vinaigrette

Choice of Two Entrées:

Slow Roasted Beef au Jus

Grilled Salmon

Herb Crusted Pork Loin

Chicken Supreme with Fine Herb Jus

Accompanied by:

Roasted Red Skinned Potatoes

Seasonal Vegetables

Dessert

Coffee, Decaf and a Selection of Teas

\$39.00 per person

Pricing is subject to applicable taxes and gratuity.

Dinner Buffet

Buffet service requires a minimum of 25 people

Give your guests the freedom to choose their own meals by setting up a dinner buffet with a vast assortment of fresh Breads, colourful Salads, savoury Entrées and delectable Sweets.

Served from 5:00 pm – 9:00 pm

Assorted Rolls and Loaves with Butter

Fresh Vegetables with Dip

Mixed Greens with Assorted Dressing Selections

Coleslaw

Caesar Salad

Tri-Colored Fusilli with Smoked Chicken

Chef's Carved Prime Rib with Natural Jus

Roasted Breast of Chicken with Fine Herb Jus

Baked Lasagna

Oven Roasted Potatoes

Medley of Seasonal Vegetables

Assortment of Cakes & French Pastries

Fresh Fruit Display

Coffee Decaf and a Selection of Teas

\$39.00 per person

Pricing is subject to applicable taxes and gratuity.

Dinner
Southwest Style Buffet

Buffet requires a minimum of 25 people

What better way to celebrate and throw a party than with a Southwest Style Buffet Dinner?

Served from 5:00 pm – 9:00 pm

Corn Chips with Spicy Salsa, Sour Cream & Guacamole

Caesar Salad

Roasted Corn Salad

Artichoke, Tomato & Cucumber Salad with Coriander, Citrus Vinaigrette

Seafood Ceviche

Assorted Grilled Vegetables

Grilled Marinated Beef, Pork & Chicken

Served with Flour Tortillas

Refried Beans, Salsa, Roasted Red Pepper & Garlic

Dessert:

Fresh Fruit Platter

Sweets Table

Coffee, Decaf and a Selection of Teas

\$37.00 per person

Pricing is subject to applicable taxes and gratuity.

Dinner

Barbeque Buffet

Buffet requires a minimum of 25 people

Shake up the ordinary with a fresh and festive barbeque dinner. Your guests will enjoy a variety of hot and cold items, plus the aroma of our selection of BBQ items will light up their faces.

Served from 5:00 pm – 9:00 pm

Dinner Rolls and Flatbreads with Butter

Served with a variety of Spreads (Vegetarian, Eggplant, Hummus)

Fresh Garden Salad with Feta Cheese

Coleslaw

Pasta Salad with Fire Roasted Red Peppers and Fresh Basil

Chef's Antipasto (Grilled Vegetables, Olives & Cheeses)

Corn on the Cob

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

Choice of Two Main Entrées:

Steak, BBQ Chicken, Marinated Pork Ribs, Teriyaki Glazed Salmon,
Fresh Country Sausage or Smokey Pork Chops

Dessert:

Sweet Temptations Table
Fresh Whole Seasonal Fruit

Coffee & Tea

\$38.00 per person

Pricing is subject to applicable taxes and gratuity.

Dinner
Marche Style Gourmet Buffet

Buffet requires a minimum of 25 people

Allow your guests to stroll through the many tantalizing food stations set up for your Marche Style Gourmet Buffet Dinner.

Served from 5:00 pm – 9:00 pm

Assorted Fresh Breads, Rolls, Flatbreads and Butter

Crudités Platter with Various Dips

Variety of Three Salads

Grilled Marinated Vegetables

Traditional or Classic Antipasto

Seafood Station with Peel & Eat Shrimp, Mussels, Sushi Rolls & Seafood Ceviche

Cooked to Order Pasta Station

Grilled Salmon with Lemon and Dill

Carved Roast Beef with Condiments

Teriyaki Pork Ribs with Sesame Seeds

Roasted Chateau Potatoes

Fresh Medley of Seasonal Vegetables

Assortment of Cakes & French Pastries

Cheese Platter with Fresh Fruit & Water Biscuits

Coffee, Decaf and a Selection of Teas

\$52.95 per person

Pricing is subject to applicable taxes and gratuity.

Dessert Selections

We offer a wide variety of delectable desserts to sweeten your occasion.

Chocolate Royal

Elegant Dark Chocolate Cake with a thick layer of Semi-Sweet Chocolate Mousse with Fresh Cream, covered in a rich Chocolate Ganache and White Chocolate Curls, served with Amaretto Cream Anglaise



Raspberry Swirl Cheesecake with Cappuccino Coulis

New York Style Cheesecake with fresh Raspberries on a Graham Crust and garnished with Whipped Cream



Tiramisu

Creamy Mascarpone Cheese Filling on Lady Finger Biscuits with Cappuccino Coffee Mousse, topped with Real Cream and Chocolate Shavings



Bumble Berry Melba

A scoop of Milanese Vanilla Ice Cream served in a Chocolate Tuille Cup with Seasonal Berries and Whipped Cream



Bourbon Street Pecan Pie

A Deep Dish Flan with Mounds of Caramel Filling and Pecans



Fresh Fruit Flan

A Light & Flaky Crust filled with Vanilla Custard and topped with Fresh Fruit



Mango Berry Cheesecake

Mango flavored Cheesecake swirled with Raspberries on a Coconut Shortbread Pastry topped with Mango Cream, White Chocolate Curls & Burgundy Chocolate Drizzle



Deep Apple Pie

A Layer of Custard, large Chunks of Apple, a Sprinkling of Raisin & Cinnamon on a Sweet Dough Pastry Crust, Topped with a Coconut Streusel



Tiers of Temptation

A delectable assortment of Chocolate Covered Strawberries, Petit Fours, French Pastries and Fresh Fruit served on a tiered platter in the centre of the table



Ice Cream Crepe

An Ice Cream filled Crepe topped with and Seasonal Berries and Fresh Whipped Cream



Ice Cream or Sorbet

An assortment of Ice Cream Flavours or a Cleansing Sorbet for a light finish to any meal

Cocktail Reception

Host an elegant and sophisticated cocktail reception at Casablanca Winery Inn. We have many delicious hot Hors d'Oeuvres to choose from, as well as a large selection of Assorted Cocktail Canapés.

Hot Hors d' Oeuvres

Curry Flavoured Moroccan Chicken in Phyllo Pastry

Spanakopita

Breaded Shrimp & Cocktail Salsa

Teriyaki-Ginger Glazed Beef Satays

Assorted Mini Quiches

Vegetarian Spring Rolls

Soya-Honey Glazed Chicken Satays

Zucchini Fritters with Dill Sour Cream

Grilled Vegetable Tarts

Bacon Wrapped Scallops

Pork Potstickers

Mini Hamburger with BBQ Sauce

Mini Hot Dogs on Fresh Baked Buns

\$19.95 per dozen



Assorted Cocktail Canapés

Herb Cream Cheese on Pumpernickel with Smoked Salmon

Sliced Peach with Savoury Goat Cheese and Balsamic Wine Glaze on a Crustini

Teriyaki-Ginger Marinated Beef on a Crisp Wonton

Crab Salad in a Mini Pastry Cup

Skewered Pear & Blue Cheese

California Rolls with Wasabi Caviar

Classic Bruschetta with Feta Crumble

Prosciutto Melon Balls

\$19.95 per dozen

Chef's Selection of the above

\$89.95 per 5 Dozen

Pricing is subject to applicable taxes and gratuity.

Menu Enhancements

Customize your meal with additional menu enhancements to raise the “wow” factor at your event.

	Per Person
Soup of the Day	\$3.00
Crudités Platter	\$4.00
Domestic Cheese Display	\$5.00
Domestic & Imported Cheese Display	\$7.00
Selection of Cold European & Domestic Meats	\$5.00
Gourmet Thin Crust Pizza	\$4.00
Seafood Ceviche	\$8.00
Chef’s Antipasto Platter (Grilled Vegetables, Olives & Cheeses)	\$4.00
Traditional Antipasto Platter (Cold Cuts, Cheeses, Shrimp, Olives, Grilled Vegetables)	\$9.00
Classic Antipasto (Prosciutto, Melon, Bocconcini, Olives, Grilled Vegetables)	\$9.00
Shrimp Tree	\$9.00
Traditional Shrimp Cocktail (6 Pieces)	\$8.00
Cannelloni (Meat & Cheese)	\$6.00
Penne Pasta	\$4.00
Deluxe Fruit Platter with Dip	\$5.00
Fruit Sorbet	\$3.00
Assorted Cookies	\$3.00
French Mini Pastries & Tarts	\$4.00
Shrimp	\$16.00/dozen
Assorted Sandwiches	\$25.00/dozen
Chocolate Covered Strawberries	\$24.00/dozen
Roasted Pig or Lamb	Market Price
Side of Smoked Salmon with Condiments	Market Price
Lobster Tail	Market Price

Pricing is subject to applicable taxes and gratuity.

Beverage Service

Our on-site event representatives 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 <small>(Includes Tax)</small>
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		
Aperitifs	\$4.70	\$5.50
Coolers	\$4.70	\$5.50
Soft Drinks	\$1.52	\$1.75
Fruit Juices	\$1.74	\$2.00
Spring Water	\$1.74	\$2.00
Perrier	\$2.13	\$2.45
Fruit Punch Bowl (Serves 50 People)	\$65.00	-----
Champagne Punch Bowl (Serves 50 People)	\$90.00	-----
Fruit Rum Punch Bowl (Serves 50 People)	\$130.00	-----
Freshly Brewed Coffee & Tea	\$1.52	\$1.75

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 Wine

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 Selection

Bottle

House White

Kittling Ridge Chardonnay (0)	\$25.00
Inniskillin Riesling (1)	\$25.00
Inniskillin Pinot Grigio	\$31.00
Vineland Estates Semi Dry Riesling	\$31.00
Cave Springs Dry Riesling	\$34.00
Peninsula Ridge Chardonnay	\$33.00
Creekside Sauvignon Blanc	\$32.00
Fielding Estate Unoaked Chardonnay	\$28.00

Imported Selection

Errazuriz Sauvignon Blanc	Chile	\$26.00
Black Opal Chardonnay	Australia	\$33.00
Fazi Battaglia Verdicchio	Italy	\$32.00
Louis Latour Chardonnay	France	\$38.00

Rose & Sparkling Wine

E&J Gallo Zinfandel	USA	\$29.00
Jackson Triggs Methode C.C.	Canada	\$50.00
Veuve Cliquot Brut	France	\$85.00
Kittling Ridge Icewine/Brandy (10)	Canada (2 oz Serving)	\$8.00

Pricing is subject to applicable taxes and gratuity

Banquets Wine List

Red Wine

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 Red

Kittling Ridge Merlot	\$25.00
Inniskillin Pinot Noir	\$25.00
Marynissen Cabernet Merlot	\$33.00
Cave Springs Gamay	\$32.00
Henry of Pelham Baco Noir	\$33.00
Konzelmann Merlot	\$30.00
Peninsula Ridge Cabernet	\$36.00

Imported Selections

Wolf Blass Yellow Label Cabernet Sauvignon	Australia	\$40.00
Nederburg Shiraz	South Africa	\$33.00
Fetzer Valley Oaks Cabernet Sauvignon	USA	\$41.00
Lindemans Bin 40 Merlot	Australia	\$33.00
Louis Latour Pinot Noir	France	\$48.00
Masi Amarone	Italy	\$75.00

Port

Fonseca Tawny	Portugal (3 oz Serving)	\$7.00
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Pricing is subject to applicable taxes and gratuity

Chardonnay Package

This package includes:

One Hour Standard Host Bar prior to Dinner and up to 4 hours following Dinner
One Bottle of Red Wine and One Bottle of White Wine on each table with Dinner

Your Choice of Meal:

Plated Service

Select Rolls & Flatbreads

Baby Greens wrapped in a
Cucumber Collar and served
with House Vinaigrette

Penne, Tortellini or Cannelloni

Slow Roasted Prime Rib of
Beef with Natural Jus
Or

Beef Tenderloin with Port Wine
Reduction and Roasted Chicken
Breast with Fine Herb Jus

OR

Roasted Atlantic Salmon and
Breast of Chicken with Fine
Herb Jus.

Served with Seasonal Vegetable
and Choice of Potato

Dessert
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Coffee, Tea and
Service of your Wedding Cake

Platter Service

Select Rolls & Flatbreads

Baby Greens served with House
Vinaigrette

Penne, Tortellini or Cannelloni

Choice of two Entrées:

Slow Roasted Beef au jus
Grilled Salmon with
Lemon Dill

Chicken Supreme with Fine
Herb Jus

Roasted Red-Skinned Potatoes
Seasonal Vegetables

Dessert
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Coffee, Tea and
Service of your Wedding Cake

Buffet Service

Select Rolls & Flatbreads

Fresh Vegetables with Dip

Caesar Salad
Tomato Bocconcini Salad
Baby Greens Salad
Coleslaw

Slow Roasted Prime Rib
Carved at the Buffet
Breast of Chicken with Fine
Herb Jus
Baked Lasagna

Oven Roasted Potatoes
Seasonal Vegetables

Sweet Temptations
Dessert Table
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Coffee, Tea and
Service of your Wedding Cake

\$99.00 per person

Chardonnay Package Also Includes:

Honeymoon Suite for the Bride & Groom
Chair Covers for the Reception
Preferred Room Rate for Guests
Banquet Room Rental

Pricing is subject to applicable taxes and gratuity.

Champagne Package

This package includes:

One Hour Premium Host Bar prior to Dinner and up to 5 hours following Dinner

Butler Served Hors d'Oeuvres during Cocktail Hour

3 Bottles of Dinner Wine on Each Table and a Champagne Toast

Your Choice of Meal:

Platter Service

Select Rolls & Flatbreads

Classic or Traditional Antipasto

Baby Greens served with House
Vinaigrette

Penne, Tortellini or Cannelloni

Choice of two Entrées:

Slow Roasted Beef au Jus

Grilled Salmon with
Lemon & Dill

Chicken Supreme with Fine
Herb Jus

Herb Crusted Roast Pork Loin
with a Pear Cranberry Sauce

Choice of Potato
Seasonal Vegetables

Dessert
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Coffee, Tea
Fresh Fruit and Service of your
Wedding Cake

\$129.00 per person

Champagne Package Also Includes:

Honeymoon Suite for the Bride & Groom

Chair Covers for the Reception

Preferred Room Rate for Guests

Banquet Room Rental

Plated Service

Select Rolls & Flatbreads

Classic or Traditional Antipasto

Baby Greens wrapped in a
Cucumber Collar and served
with House Vinaigrette

Penne, Tortellini or Cannelloni

Slow Roasted Prime Rib of
Beef with Natural Jus
Or

Beef Tenderloin with Port Wine
Reduction and Roasted Chicken
Breast with Fine Herb Jus

Or

Roasted Atlantic Salmon and
Breast of Chicken with Fine
Herb Jus

Served with Seasonal Vegetable
and Choice of Potato

Dessert
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Coffee, Tea
Fresh Fruit and Service of your
Wedding Cake

Buffet Service

Select Rolls & Flatbreads

Classic or Traditional Antipasto

Fresh Vegetables with Dips

Caesar Salad
Tomato Bocconcini
Baby Greens Salad
Coleslaw

Slow Roasted Prime Rib
Carved at Buffet
Breast of Chicken with Fine
Herb Jus
Baked Lasagna

Oven Roasted Potatoes
Seasonal Vegetables

Sweet Temptations
Dessert Table
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Coffee, Tea
Fresh Fruit and Service of your
Wedding Cake

Pricing is subject to applicable taxes and gratuity.

Ice Wine Package

This package includes:

Welcome Liqueurs at Receiving Line
Premium Host Bar for up to 8 hours
Ice Wine Brandy with Dessert
Butler Served Hors d'Oeuvres during Cocktail Hour
Unlimited Dinner Wine and a Champagne Toast

Plated Service

Select Rolls & Flatbreads
Classic or Traditional Antipasto
Baby Greens wrapped in a
Cucumber Collar and served
with House Vinaigrette
Penne, Tortellini or Cannelloni
Australian Rack of Lamb and
Maple Glazed Roasted Duck
with Shallot Compote
Or
Beef Wellington and Breast of
Grain Fed Chicken with
Shiitake Mushrooms
OR
Beef Tenderloin with Cuban
Lobster Tail and Lemon Butter
Served with Seasonal Vegetable
and Choice of Potato
Dessert
Coffee & Tea
Starlight Buffet
Gourmet Pizza, Fresh Rolls and
European Deli Meats with
Cheese Board, Coffee, Tea
Fresh Fruit and Service of your
Wedding Cake

Your Choice of Meal:

Platter Service

Select Rolls & Flatbreads
Classic or Traditional Antipasto
Baby Greens served with House
Vinaigrette
Caesar Salad
Penne, Tortellini or Cannelloni
Choice of three Entrées:
Slow Roasted Prime Rib
Grilled Salmon
Chicken Supreme
in a Fine Herb Jus
Herb Crusted Roast Pork Loin
with a Pear Cranberry Compote
Australian Rack of Lamb
Choice of Potato
Seasonal Vegetables
Dessert
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Fresh Rolls and
European Deli Meats with
Cheese Board, Coffee, Tea
Fresh Fruit and Service of your
Wedding Cake

\$159.00 per person

Ice Wine Package Also Includes:

Honeymoon Suite for the Bride & Groom
Chair Covers and Charger Plates for the Reception
Preferred Room Rate for Guests
Banquet Room Rental

Marche Service

Antipasto Corner: Variety of
Satays, Cheese Fondue, Grilled
& Chilled Vegetables, Olives,
Assorted Sushi Platter, Poached
Salmon, Seafood Ceviche,
Assorted Breads, Flatbreads &
Biscuits

Garden Walk: Crudités Platter
with Dip, Tomato Cucumber
Salad, Garden Greens,
Coleslaw, Caesar Salad, Pasta
Salad with Fire Roasted Red
Peppers & Fresh Basil

Main Station: Prime Rib of
Beef, Roasted Pork Loin (Carved
at Station) Breast of Chicken
Teriyaki, Grilled Salmon, Rice
Pilaf, Choice of Potato and a
Medley of Seasonal Vegetables

Sweet Temptations: Chocolate
Covered Strawberries, Assorted
Pastries & Cakes, Fresh Fruit
Coffee & Tea

Starlight Buffet

Gourmet Pizza, Fresh Rolls and
European Deli Meats with
Cheese Board, Coffee, Tea
Fresh Fruit and Service of your
Wedding Cake

Pricing is subject to applicable taxes and gratuity.