

Wedding Menu Package

Gourmet Menu Selection

Hors D'oeuvre (Chefs' Choice; 4 pc per person)

Vegetarian Option

Dinner Rolls with Creamery Butter

Red & White Wine with dinner

Unlimited Soft Drinks

Freshly brewed coffee & tea

White damask floor length tablecloth

White damask napkins

Stainless Steel Cutlery

White China

Round tables

Champagne Chiavari Chairs

For your comfort

High standard full-service on-site catering

Menu customization

Host Bar options

On-the-day Wedding Assistance

Linen upgrades

Late night service with client`s Wedding cake

Two completely separate halls – Grand and Petite with separate entrances

Spacious dance floors

Dimmable lighting

Complimentary ample parking

Mediterranean Wedding Menu

Antipasto Platter

Prosciutto & Salami, Marinated Mushrooms,
Grilled Red and Yellow Peppers,
Asparagus, Grilled Zucchini, Bocconcini and Herbed Olives

Salad

Classical Greek Salad

Pasta

Penne a la Vodka in Fresh Tomato and Basil Sauce with Grated Parmesan

Main Course (choice of one)

NY Grilled AAA Strip Loin

Salmon Fillet

Beef AAA Sirloin Medallion

Large Veal Chop

Grilled Chicken Supreme

Main Course is served with oven roasted Parisian Potato
& assorted steamed vegetables

Dinner Rolls with Creamery Butter

Dessert

Black and White Mousse (Pyramid)
served with freshly brewed coffee & tea

Saturday - \$85 per person; Friday & Sunday - \$80
(tax and service charge apply)

Portuguese Wedding Menu

Soup

Caldo Verde Green Broth Soup with Potato and Sausages

Salad

Spring Mix with Baby Arugula & French Dressing

Fish Course

Fillet of Sola served with Rice Pilaf

Main Course

Grilled & Baked Boneless Chicken Breast with White Wine Sauce,
Parisian Potatoes and Steamed Vegetables

Dinner Rolls with Creamery Butter

Dessert

Cheesecake served with freshly brewed coffee & tea

Seafood Buffet

New Zealand Mussels, Jumbo Tiger Cooked and Pealed Shrimps,
Calamari Rings

Saturday - \$90 per person; Friday & Sunday - \$85
(tax and service charge apply)

Italian Wedding Menu

Luxury Antipasto Buffet

Prosciutto & Salami, Marinated Mushrooms,
Grilled Red and Yellow Pepper,
Asparagus, Grilled Zucchini, Bocconcini and Herbed Olives

Soup

Statachela

Pasta (choice of one)

Fettuccine Alfredo

Penne a la Vodka in Fresh Tomato and Basil Sauce with Grated Parmesan

Cannelloni in Marinara Sauce

Tortellini with Fresh Tomato and Basil Sauce

Main Course (Duo Plate)

Grilled Veal Chop

OR

AAA Grilled Beef Strip Lion
with Red Wine Reduction Sauce

AND

Grilled & Baked Boneless Chicken Breast with Hollandaise Sauce

Main Course is served with oven roasted Parisian Potatoes
& assorted steamed vegetables

Dinner Rolls with Creamery Butter

Dessert

Chocolate Raspberry Tartufo Ice-Cream Glazed with Chocolate Sauce
served with freshly brewed coffee & tea

Saturday - \$95 per person; Friday & Sunday - \$90
(tax and service charge apply)

Polish Wedding Menu

Soup (choice of one)

Chicken Noodle Soup
Borsch with Crockets

Salad

Garden Salad with Tomato, Cucumber, Red & Yellow Pepper

Main Courses (choice of two)

Roast Pork Loin with Plump Sauce
Chicken Schnitzel with Mushroom Sauce
Fillet of Salmon or White Fish (Basa Fillet)
Oven Roasted Beef with Red Wine Sauce

Main courses are served with roasted potatoes & assorted steamed vegetables

Dinner Rolls with Creamery Butter

Dessert

Cheesecake served with freshly brewed coffee & tea

Premium Polish Late-Night Buffet

Perogies with Roasted Bacon & Caramelized Onion, Bigos, Assorted Meat Platter,
Smoked Salmon Platter, Assorted Pickled Vegetables,
Pickled Medley Mushrooms, Black and Green Olives, Traditional Potato Salad,
Baby Shrimp & Crab Meat Salad,
Beet Vinaigrette Salad, Shrimp Cocktail

Saturday - \$95 per person; Friday & Sunday - \$90
(tax and service charge apply)

Gourmet French Wedding

Soup

Arctic Char Consommé with a Squire of Arctic Char and
Finely Diced Vegetables garnished with Tarragon

Salad

Fresh Ripe Tomatoes, Mozzarella Cheese with Fresh Basil,
Olive Oil & Fresh Lemon Juice

Entrée

Chicken Medallion Stuffed with Chicken Liver Pate and Apricot

Main Course (choice of one)

Grilled AAA Beef Tenderloin served with Oyster Mushroom Ragout
Roasted Garlic Mashed Potatoes & Assorted Steamed Vegetables

OR

Chilean Sea Bass Fillet garnished with Mango Vinaigrette and served with
Steamed Asparagus, Mushroom Risotto & Hollandaise Sauce

Dinner Rolls with Creamery Butter

Dessert

Crème Brûlée served with freshly brewed coffee & tea

Premium Seafood Buffet

New Zealand Mussels, Jumbo Tiger Shrimps Cooked & Pealed, Calamari Rings,
Lobsters, Crab Legs, Baked Atlantic Salmon Fillet Squares
with Hollandaise Sauce

Premium Late-Night Sweet Table

Assorted European Fine Pasties, French Macaroons, Signature Cakes,
Large Fruit Platters

Saturday - \$125 per person; Friday & Sunday - \$120
(tax and service charge apply)

Traditional Wedding Menu

Salad

Baby Greens with Balsamic Dressing and Roasted Almonds

Pasta

Penne with Fresh Marinara Sauce

Main Course (choice of two)

Grilled & Oven Roasted Chicken Breast with Hollandaise Sauce

OR

Roast Beef with Beef Gravy

OR

Eggplant Parmigiana (vegetarian option)

Main Course is served with oven roasted Parisian Potatoes
& assorted steamed vegetables

Dinner Rolls with Creamery Butter

Dessert

Strawberry Cheesecake
served with freshly brewed coffee & tea

Saturday - \$79 per person; Friday & Sunday - \$74
(tax and service charge apply)

Host Open Bar Options

Bartender included

Wedding Standard Open Bar

Standard 6-hours open bar – \$10 per person

Standard 7-hours open bar – \$14 per person

Bar list: Scotch – Grant`s, Rye – Canadian Club, Rum – Captain Morgan,
Gin – Beefeater, Vodka – Smirnoff, Brandy – St Remy VSOP,
Domestic Beer (Canadian, Budweiser, Coors Light),
Red and White House Wine, Mix and Ice

Wedding Premium Open bar

Includes all liquor options from the Standard Open bar

Premium 6-hours open bar – \$15 per person

Premium 7-hours open bar – \$20 per person

Bar list: Scotch – Red Label, Rye – Crown Royal, Rum – Bacardi,
Gin – Bombay, Vodka – Stolichnaya, Brandy – St Remy VSOP,
Cocktail liquors (Meagher`s Triple Sec, Peach Schnapps,
Baileys, Cointreau, Kahlua, Amaretto, Grappa)

Wedding Consumption Bar

Pre-pay per drink

Bartender – \$250

Standard drink – \$6 per drink

Premium drink – \$8 per drink

(tax and service charge apply)

*Enhance Your
Bar Package*

First Toast
\$2 per person

Sparkling wine reception
\$5 per person

Receiving line shots
\$5 per person

Liquor Enhancements

- Whisky – Jameson (\$2 per person)
- Scotch – Jonny Walker Black (\$3 per person)
- Scotch – Glenfiddich 12-Year-Old (\$5 per person)
- Cognac – Courvoisier VS (\$3 per person)
- Cognac – Hennessy VS (\$4 per person)
- Tequila – Sauza Silver/Gold (\$2 per person)
- Signature drink upon request (\$2 per person)

(tax and service charge apply)

Extra Selection

Can be added to any menu

Poutine Station

Golden French fries served with cheese curds and home style gravy
\$5 per person

Slider Station

Mini Beef Sliders served with variety of toppings
\$10 per person

Premium Savory Station

Poutine, Assorted Finger Sandwiches, Egg Salad, Salami and Cheese,
Mini Slider Burger, and Mini Pizza
\$15 per person

Seafood Buffet

New Zealand Mussels, Jumbo Tiger Cooked and Pealed Shrimps,
Calamari Rings
\$12 per person

Premium Seafood Buffet

New Zealand Mussels, Jumbo Tiger Cooked and Pealed Shrimps,
Calamari Rings, Lobster, Crab Legs, Baked Atlantic Salmon Fillet Squares
with Hollandaise Sauce
\$22 per person

Late Night Sweet Table

Assorted Signature Cakes
OR
Assorted Fruit Platter
5\$ per person

(tax and service charge apply)

Premium Late-Night Sweet Table

Assorted European Fine Pasties, French Macaroons, Signature Cakes,
Fruit Platters

\$12 per person

Taco Station

Sautéed Beef, Chicken & Vegetables in Mexican Spices served on
Warm Tortillas with Shredded Lettuce, Diced Tomatoes,
Sautéed Peppers & Onions, Monterey Jack Cheese, Salsa,
Sour Cream & Guacamole.

\$10 per person

Sushi Station

A Selection of Sushi (Vegetable rolls and California rolls) served with Ginger,
Wasabi, Soya Sauce & Chop Sticks

\$10 per person

Polish Buffet

Perogies with Roasted Bacon and Caramelized Onions, *Bigos*,
Assorted Meat Platter, Smoked Salmon Platter, Shrimp Cocktail,
Assorted Pickled Vegetables and Mushrooms, Black and Green Olives,
Traditional Potato Salad, Baby Shrimps and Crab Meat Salad,
Beet Vinaigrette Salad

\$20 per person

Ukrainian Cossack Buffet

Whole Roasted Suckling decorated with Pig served with
Homemade Horseradish, Assortment of Smoked Delicatessen,
Meats, Sausages, and *Salo*, East Slavic Bacon, seasoned with garlic,
black pepper, dill and coriander and served with Artisan Rye Breads.

\$20 per person

(tax and service charge apply)

Salmon Station

Whole Oven Roasted Salmon topped with Dill and served with Hollandaise Sauce

Smoked Salmon served with Capers, Shallot and Red Onion, and Potato Blini
Salmon Coulibiac Russian Style:

Puff Pastry Pie stuffed with Salmon Fillet, Rice or Buckwheat, Boiled Eggs, Mushrooms, Onion and Dill

\$25 per person

Siberian Pelmeni Station

Our Homemade Meat filled Dumplings Russian style served with Sour-Cream, Butter and White Wine Vinegar

\$10 per person

Blini Station

Pancakes with Selection of Fillings, i.e. Cabbage and Mushroom, Chicken Liver Pate, Roasted Chicken Meat, Cottage Cheese and Blueberries

\$10 per person

Pierogi Station

Homemade Pierogi stuffed with Variety of Fillings, i.e. Cabbage and Mushroom, Chicken Meat, Cheddar Cheese and Potato served with Sour Cream, Crumble Bacon, Caramelized Onion and Fresh Chives

\$10 per person

Russian Treasure Caviar Station

Red Caviar served in Bowls on Ice and accompanied with Blini and Butter

\$25 per person

Russian Treasure Sturgeon Station

Whole Baked and Decorated Sturgeon served with Aspic, Horseradish and Beets Ice Cream, Parsley and Lemon

\$20 per person

(tax and service charge apply)

Venue information

GRAND HALL

Capacity – 300 guests
Minimum – 120 Adults

PETITE HALL

Capacity – 120 guests
Minimum – 60 Adults

Ceremony

Small ceremony under 60 people in the same hall as reception
\$500

Ceremony in the separate hall with full set up
\$1500

Audio Visual Enhancements

Podium and Microphone
\$250

Up-lighting and stage wash
\$200

Projector and Screen
\$250

Intelligent LED lighting
Including Bride & Groom entrance, First Dance spotlight, Dinner Ambiance,
Party LED lighting assistance
\$500

Hall Rental

Rental fee for the Petite Hall applies when
number of adult guests is less than 60
Price to be determined