



Venue information

The GRAND

Capacity – 300 guests

The PETIT

Capacity – 100 guests

Ceremony

Ceremony under 60 people, same hall, no setup

\$500 (30 minutes)

Ceremony under 60 people, same hall, with full set up

\$1000 (30-40 minutes)

Ceremony with full set up in a separate room - \$2500

Visual Enhancements

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

\$800

Hall Rental

For the Petit Hall and the Grand Hall Applies

\$2500





Traditional Menu

◆◆◆ **Salad** ◆◆◆

Baby Greens with Balsamic Dressing and Roasted Almonds

◆◆◆ **Pasta** ◆◆◆

Penne with Fresh Marinara Sauce

◆◆◆ **Main Course** ◆◆◆

Grilled & Oven Roasted Chicken Breast with Hollandaise Sauce
OR
Roast Beef with Beef Gravy

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

Dinner Rolls with Creamery Butter

◆◆◆ **Dessert** ◆◆◆

Cheesecake
served with freshly brewed coffee & tea

Saturday – \$79 per person
Friday & Sunday – \$75 per person
(service charge and hst apply)





Mediterranean Menu

◆◆◆ **Antipasto Platter** ◆◆◆

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

◆◆◆ **Salad** ◆◆◆

Classical Greek Salad

◆◆◆ **Pasta** ◆◆◆

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

◆◆◆ **Main Course (choice of one)** ◆◆◆

AAA Grilled Beef Strip Loin
Salmon Fillet
Top Beef Sirloin Medallion
Grilled Chicken

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

Dinner Rolls with Creamery Butter

◆◆◆ **Dessert** ◆◆◆

Black and White Mousse
served with freshly brewed coffee & tea

Saturday – \$90 per person
Friday & Sunday – \$85 per person

(service charge and hst apply)





Portuguese Menu

◆◆◆ Soup ◆◆◆

Caldo Verde Green Broth Soup with Potato and Sausages

◆◆◆ Salad ◆◆◆

Spring Mix with Baby Arugula & Balsamic 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

◆◆◆ Hot Seafood Table ◆◆◆

New Zealand Mussels, Cooked and Pealed Shrimps,
Calamari Rings

Saturday – \$100 per person
Friday & Sunday – \$95 per person

(service charge and hst apply)





Italian Menu

◆◆◆ **Luxury Antipasto Buffet** ◆◆◆

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

◆◆◆ **Soup** ◆◆◆

Statachela

◆◆◆ **Pasta (choice of one)** ◆◆◆

Fettuccine Alfredo
Penne a la Vodka in Fresh Tomato and Basil Sauce
& Roasted Bacon with Grated Parmesan
Cannelloni in Marinara Sauce
Tortellini with Fresh Tomato & 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 & Chocolate Sauce
served with freshly brewed coffee & tea

Saturday – \$110 per person
Friday & Sunday – \$105 per person
(service charge and hst apply)





Polish Menu

◆◆◆ **Soup (choice of one)** ◆◆◆

Chicken Noodle Soup
Borsch with Croquets

◆◆◆ **Salad** ◆◆◆

Garden Salad with Tomato, Cucumber, Red & Yellow Pepper

◆◆◆ **Main Courses (choice of two)** ◆◆◆

Roast Pork Loin with Plum 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

Saturday – \$115 per person
Friday & Sunday – \$110 per person
(service charge and hst apply)





Gourmet French Menu

◆◆◆ **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 Filet mignon 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

Saturday – \$145 per person

Friday & Sunday – \$125 per person

(service charge and hst apply)





Russian Menu

◆◆◆ Assortment of Starters ◆◆◆

Red Caviar with Bliny, Salmon Aspic,
Smoked Fish Platter, Shrimp Cocktail & Mussels,

Smoked Duck Breast, Chicken Liver Pate & Crepes Napoleon,
Assorted Meat Platter, Roasted Eggplant Rolls, Assorted Pickled Vegetables,
Pickled Medley Mushrooms, Herring Russian Style, Black & Green Olives

◆◆◆ Salad ◆◆◆

Garden Salad, Salad "Stolichnyi",
Chicken Meat & Mushroom Salad, Crab Salad

◆◆◆ Hot Entrées ◆◆◆

Chicken Julienne with Mushrooms and Cheese

◆◆◆ Main Courses (choice of three) ◆◆◆

Crystal Grand Chicken Kiev
Beef Oven Roasted
Salmon Oven Roasted
Frenched Lamp Chops
Oven Roasted Duck with Baked Apples
Chicken or Pork Shashlyk

Main courses are served with roasted potatoes
& assorted steamed vegetables

Freshly Baked Breads & Butter

\$120 per person
(service charge and hst apply)





Ukrainian Menu

◆◆◆ Assortment of Starters ◆◆◆

Assorted Meat Platter, Smoked Fish Platter, Shrimp Cocktail & Mussels, Herring with Lemon & Red Onion, Chicken Liver Pate & Crepes Napoleon, Red Caviar with Bliny, Black & Green Olives, Assorted Pickled Vegetables & Mushrooms

◆◆◆ Salad ◆◆◆

Garden Salad, Chicken Meat & Mushroom Salad, “Kievlianka” Salad, Crab Salad

◆◆◆ Soup ◆◆◆

Borsch served with “Pampushki”

◆◆◆ Hot Entrées ◆◆◆

Vareniki with Onion & Bacon, Cabbage Rolls (Golubtsy)

◆◆◆ Main Courses (choice of three) ◆◆◆

Crystal Grand Chicken Kiev
Oven Roasted Duck with Baked Apples
Roasted Beef
Oven Roasted Fillet of Basa
Oven Roasted Salmon
Traditional Pork Chops
Chicken or Pork Shashlyk

Main courses are served with
Roasted potatoes & steamed assorted vegetables
Freshly Baked Breads & Butter

\$120 per person
(service charge and hst apply)





Armenian Menu

◆◆◆ **Assortment of Starters** ◆◆◆

Cold Meat & Basturma Platter,
Eggplant Rolls, Chicken Roulette with Lavash,
Bliny with Red Caviar, Smoked Salmon Platter, Pickled Vegetables
Rejan (Armenian Style Yogurt), Baba ghanoush, Humus

◆◆◆ **Salad** ◆◆◆

Assorted Green Herb tomato, cucumber, pepper & Assorted Cheese,
Baba ghanoush Tabbouleh Salad

◆◆◆ **Main Courses (choice of three)** ◆◆◆

Tolma (stuffed with Beef and Rice)
Beef or Lamb Khashlama
(Slow cooked meat with vegetables)
Armenian Khorovatz BBQ
(Choice of Pork or Chicken), (Beef or Lamb + \$5)
Lula Kebab BBQ (Choice of Chicken, Beef or Lamb)
Trout (oven baked)
Kufta (beef)
Grilled Vegetables & Potato
Freshly Baked Breads & Butter

\$110 per person
(service charge and hst apply)





Host Bar Options

Bartender included

◆◆◆ Standard Bar ◆◆◆

Standard 6-hours bar – \$15 per person
Standard 7-hours bar – \$20 per person
Bar list: Rye – Canadian Club, Rum – Captain Morgan,
Gin – Beefeater, Vodka – Smirnoff,
Red and White House Wine, Mix and Ice
Domestic Beer

◆◆◆ Premium bar ◆◆◆

Includes all liquor options from the Standard bar
Premium 6-hours bar – \$20 per person
Premium 7-hours bar – \$25 per person
Bar list: Scotch – Red Label, Whiskey – 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)
Imported Beer

Red & White House Wine on the table during dinner - \$10 per person

Consumption Bar

Bartender-250\$ + pay per drink

Standard drink – \$7 per drink

Premium drink – \$9 per drink

(service charge and hst apply)





Enhance Your Bar Package

◆◆◆ **First Toast** ◆◆◆

\$4 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 (\$4 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 (\$3 per person)
- Signature drink upon request (\$2 per person)
- Custom beer selection (\$2 per person)

Hors d'oeuvres before dinner

\$5 per person

(service charge and hst apply)





Extra Selection

Can be added to any menu

◆◆◆ **Poutine Station** ◆◆◆

Golden French fries with cheese curds and home style gravy

\$10 per person

◆◆◆ **Slider Station** ◆◆◆

Mini Beef Sliders

\$10 per person

◆◆◆ **Premium Savory Station** ◆◆◆

Poutine, 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

\$15 per person





◆◆◆ **Premium Seafood Buffet** ◆◆◆

New Zealand Mussels, Cooked and Pealed Shrimps, Calamari Rings, Lobster, Crab Legs, Baked Atlantic Salmon Fillet Squares with Hollandaise Sauce

\$30 per person

◆◆◆ **Late Night Sweet Table** ◆◆◆

Assorted Signature Cakes

\$10 per person

Assorted Fruit Platter

\$5 per person

◆◆◆ **Premium Late-Night Sweet Table** ◆◆◆

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

\$15 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

◆◆◆ **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

◆◆◆ **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 Coulbiac Russian Style:

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

\$25 per person





◆◆◆ **Russian Treasure Caviar Station** ◆◆◆

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

\$25 per person

◆◆◆ **Treasure Sturgeon Station** ◆◆◆

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

\$20 per person

◆◆◆ **Sushi Station** ◆◆◆

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

\$10 per person

◆◆◆ **Antipasto Buffet** ◆◆◆

Prosciutto, salami, Olives, Marinated Artichokes, Roasted Asparagus, Peppers, Eggplant, Asiago, Mini Bocconcini and Focaccio Cheeses

\$20 per person

