



Weddings 2017

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 55 guests. For larger events, our *Reflections Chapel* is beautifully adorned with stained glass windows and a traditional altar.

Small to Medium Dinner Reception options include *Panorama Restaurant & Wine Bar* – 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 approximately 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 and dance floor 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 Consultant, 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 Elipsis Day 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 & Spa is always the perfect choice for life's celebrated moments.

Everything you need ~ all in one place.

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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. 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 your arrival at the Inn.

All bookings include Standard Linens, 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, 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 installments 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, total number of guests (adults, teen, vendor and children), seating plan, and any special meal requirements. Final payment is only accepted by Cash, Bank Draft, Debit or Certified Cheque.

SOCAN & RE:SOUND FEES

SOCAN and Re:Sound Music Fees are collected by Casablanca Winery Inn on behalf of the Society of Composers, Authors and Music Publishers of Canada. These fees are mandated under the copyright laws of Canada and cannot

be waived by any individual or company. SOCAN fee, if under 100 guests is \$41.13 with dancing and \$20.56

with-out dancing. SOCAN fee, if over 100 guests is \$59.17 with dancing and \$29.56 with-out dancing.

RE:Sound fee, if under 100 guests is \$18.51 with dancing and \$9.35 with-out dancing. Re:Sound fee if over

100 guests, is \$26.63 with dancing and \$13.30 with-out dancing.

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 apply in some rooms.

GRAND BALLROOM

This 4,644 square foot formal hall is appointed with rich wood, wall sconces, dazzling chandeliers, built in bar area and dance floor.

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, 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.

This formal room, at 2,680 square feet, can accommodate approximately 80 guest with the dance floor or 130 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 Celebrations Ballroom and can be 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 55 guests and features satin champagne chair covers, ivory marble floors, dark wood and a cascade of chiffon draping.

PANORAMA RESTAURANT & WINE BAR

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

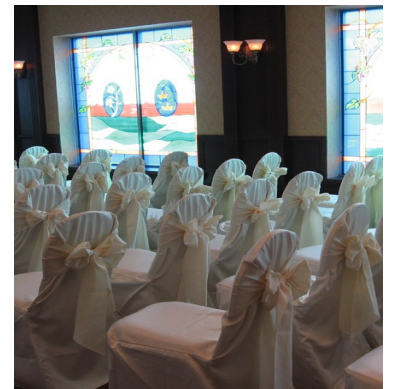
Casablanca Winery Inn & Spa is pleased to offer three unique choices for your on-site Wedding Ceremony.



TRADITIONS CHAPEL

Located on the Main Level, this room is perfect for a small, intimate Ceremony with seating for up to 55 guests. The Traditions Chapel features satin champagne chair covers, ivory marble floors, rich wood, a registry table and a cascade of chiffon draping. Rental \$500.00 + 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 \$1000.00 + 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 \$250.00 + 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), Soft Drinks and Fruit Juices. Also included is unlimited House Wine Service with Dinner.

Your Choice of Meal Service

PLATED SERVICE

Warm Rolls

SALAD

Your Choice of Salad (See page 10)

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

CHOICE OF ENTREE (Choose One)

Duo of Charbroiled Beef Tenderloin with Rosemary Shallot Glaze and Pan Seared Boneless Breast of Chicken

Or

Slow Roasted Prime Rib au Jus with Yorkshire Pudding

Or

Panko crusted Chicken Supreme stuffed with Swiss Cheese and Black Forest Ham

SERVED WITH

Fresh Vegetables and your Choice of Potato (See page 11)

CHOICE OF DESSERT (See Page 16)

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

SALAD

Your Choice of Salad (See page 10)

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

CHOICE OF ENTREES (Choose Two)

Roasted Strip Loin of Beef with Red Wine Reduction

Or

Pan Seared Boneless Breast of Chicken with Tarragon Cream Sauce

Or

Herb and Mustard crusted Pork Loin with Pear and Apple Chutney

Or

Grilled Salmon with Lemon Dill Butter Sauce

SERVED WITH

Fresh Vegetables and your Choice of Potato (See page 11)

CHOICE OF DESSERT (See Page 16)

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

SALADS

Caesar Salad
Mediterranean Pasta Salad
Mixed Green Salad with Julienne of fresh Vegetables and Fine Herb Vinaigrette

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

ENTREES

Slow Roasted Prime Rib, carved at the Buffet Table

And

Pan Seared Boneless Breast of Chicken with Tarragon Cream Sauce

SERVED WITH

Fresh 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, Upgraded Tablecloths, Table Runners, Chair Covers with Sashes and 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, gratuity and service charge. All subject to change.

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, 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

ANTIPASTO

Grilled Vegetables, Bocconcini, European Deli Meats and Olives

SALAD

Your Choice of Salad (See page 10)

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

CHOICE OF ENTREE (Choose One)

Duo of Charbroiled Beef Tenderloin with Rosemary Shallot Jus and Pan Seared Boneless Breast of Chicken

Or

Slow Roasted Prime Rib au Jus with Yorkshire Pudding

Or

Panko crusted Chicken Supreme stuffed with Swiss Cheese and Black Forest Ham

SERVED WITH

Fresh Vegetables and your Choice of Potato (See page 11)

CHOICE OF DESSERT (See Page 16)

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

ANTIPASTO

Grilled Vegetables, Bocconcini, European Deli Meats and Olives

SALAD

Your Choice of Salad (See page 10)

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

CHOICE OF ENTRÉES (Choose Two)

Roasted Strip Loin of Beef with Red Wine Reduction

Or

Pan Seared Boneless Breast of Chicken with Tarragon Cream Sauce

Or

Herb and Mustard crusted Pork Loin with Pear and Apple Chutney

Or

Grilled Salmon with Lemon Dill Butter Sauce

SERVED WITH

Fresh Vegetables and your Choice of Potato (See page 11)

CHOICE OF DESSERT (See Page 16)

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

ANTIPASTO

Grilled Vegetables, Bocconcini, European Deli Meats and Olives

SALADS

Caesar Salad
Mediterranean Pasta Salad
Garden Salad
Coleslaw
Pasta Salad

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

ENTREES

Slow Roasted Prime Rib, Carved at the Buffet Table

And

Pan Seared Boneless Breast of Chicken with Tarragon Cream Sauce

SERVED WITH

Fresh 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+)

CHAMPAGNE PACKAGE ALSO INCLUDES:

- Reception Room Rental, Upgraded Tablecloths, Table Runners, Chair Cc 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, gratuity and service charge. All subject to change.

ICE WINE 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, Soft Drinks and Fruit Juices. Also included is unlimited House Wine Service with Dinner, Ice Wine with Dessert and a Champagne Toast.

COCKTAIL HOUR

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

PLATED SERVICE

Warm Rolls with Dairy Butter

ANTIPASTO

Grilled Vegetables, Bocconcini, European Deli Meats and Olives

YOUR CHOICE OF SOUP OR SALAD (Choose One)

Roasted Red Pepper and Tomato Soup with Basil Puree

Or

Wild Mushroom Soup with Hazelnut Butter

Or

Potato and Leek Soup with Stilton Cheese

Or

Roasted Butternut Squash Soup with Maple Crème Fraiche

Or

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

Or

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

YOUR CHOICE OF PASTA (Choose One)

Cheese and Spinach stuffed Manicotti with Pomodoro Sauce

Or

Wild Mushroom stuffed Ravioli with Tarragon Cream Sauce

ENTREE

Beef Tenderloin (6 oz) with Rosemary Shallot Jus and 6 oz Lobster Tail with Drawn Garlic Butter.

Served with Fresh Vegetables and Choice of Potato. (See page 10)

CHOICE OF DESSERT (See page 16)

Served with Ice Wine, Coffee and Tea

STARLIGHT BUFFET

Calamari Ceviche, chilled Shrimp with Cocktail Sauce, Gourmet Pizza, Cheese Board, Chocolate Fountain with Fresh Fruit and Dipping Treats, Coffee, Tea and Service of your Wedding Cake

\$159/adult, \$109/teen (12–18 yrs), \$79/child (3–11 yrs)

CHAMPAGNE PACKAGE ALSO INCLUDES:

- Reception Room Rental, Upgraded Tablecloths, Table Runners, Chair Covers with Sashes and 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, gratuity and service charge. All subject to change.

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), Soft Drinks and Fruit Juices.

BUTLER SERVED HORS D'OEUVRES

Approximately 3-5 pieces per person

Focaccia Toast and Roast Garlic Bruschetta

Beef Skewers and Chicken Satays with Sesame Dipping Sauce

Bacon wrapped Scallops

Vegetable Spring Rolls with Dipping Sauce

Spanakopita

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 and Brie)

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 and Alfredo Sauce

HEATED HEARTH

Sweet Italian Sausage in Pastry

Bite Size Pizza Squares

Slow Roasted 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/adult, \$58/teen (12-18 yrs), \$38/child (3-11 yrs)

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

Minimum guest numbers may apply. Contact the Sales Department for details.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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

Warm Rolls and Dairy Butter

SALAD – Choose one in advance for all guests

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 Bacon Twist

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

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

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 for all guests

Pan Seared Boneless Chicken Breast with Maple Thyme Jus – \$34/**person**

Panko crusted Supreme of Chicken stuffed with Swiss Cheese and Black Forest Ham – \$36/**person**

Slow Roasted Prime Rib Au Jus with Yorkshire Pudding (8oz) – \$39/**person**

Charbroiled New York Steak with Onion Frites and Mushroom Marsala Jus (8oz) – \$39/**person**

Seared Beef Tenderloin with Red Wine Reduction (8oz) – \$44/**person**

Duo Plate – Charbroiled Beef Tenderloin (5oz) and Pan Seared Boneless Breast of Chicken (6oz) with Maple Thyme Jus – \$48/**person**

Herb and Mustard crusted Loin of Pork with Apple and Pear Chutney – \$34/**person**

Grilled Salmon with Lemon Dill Butter Sauce – \$34/**person**

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian) – \$34/**person**

DESSERT – Choose one in advance for all guests

Choose from a wide variety of Desserts available, as listed on Dessert Selections – page 16.

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 Vegetables
- Your Choice of the Following Potato or Rice: (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic

- Mashed Potatoes – Garlic or Rustic Smashed
- Oven Roasted Potatoes with Fine Herbs
- Mixed Grain Rice (White Rice and Wild Rice)
- Dessert (See Page 16)
- Coffee, Decaf and a Selection of Teas

UPGRADE YOUR DINNER WITH ADDITIONAL COURSES

SOUPS – Add \$4/person – Choose one in advance for all guests

Roasted Red Pepper and Tomato Soup with Basil Puree

Minestrone

Country Corn Chowder

Potato and Leek with Stilton Cheese

Wild Mushroom with Hazelnut Butter

Cream of Broccoli and Cheddar

Roasted Butternut Squash with Maple Crème Fraiche

PASTA – Add \$5/person – Choose one in advance for all guests

Pasta Pomodoro with snipped Chives with shredded Asiago Cheese

Creamy Garlic Alfredo Penne

STUFFED PASTA – Add \$6/person – Choose one in advance for all guests

Five Cheese Tortellini with Pomodoro or Alfredo Sauce

Spinach and Ricotta stuffed Cannelloni in Pomodoro Sauce, finished with Mozzarella

Meat Lasagna or Vegetable Lasagna

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

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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 – Choose one in advance for all guests

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 Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

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

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

GUEST'S CHOICE OF ENTREE

Crisp pan-seared Chicken Supreme served with Pear and Apple Chutney

Charbroiled Beef Tenderloin (8 oz) with Mushroom Marsala Jus

Oven Roasted Salmon with Lemon Dill Butter Sauce

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
- Your Choice of Potato or Rice (One selection chosen for all guests)
 - Steamed Baby Potatoes tossed with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Mixed Grain Rice (White Rice and Wild Rice)

GUEST'S CHOICE OF DESSERT

Chocolate Raspberry Mousse Cake

Vanilla Crème Brûlée with Lemon Blueberry Cookie

Served with Coffee, Decaf and a Selection of Teas

\$49.75/person

Pricing is subject to applicable tax, gratuity and service charge. All subject to change. Some guest number restrictions may apply. Contact the Sales Department 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.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

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 Pecans tossed in our House Made Honey Mustard Dressing

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

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

PASTA

Pasta Pomodoro with snipped Chives and a shredded Asiago Cheese

ENTREES – Choose Two in Advance

Roasted Strip Loin of Beef with Red Wine Reduction

Crisp pan-seared Chicken Breast with Tarragon Cream Sauce

Herb and Mustard crusted Pork Loin with Pear and Apple Chutney

Grilled Salmon with Lemon Dill Butter Sauce

DESSERT – Choose one in advance for all guests

Choose from a wide variety of Desserts available, as listed on Dessert Selections – page 16.

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 with fresh Herbs and Garlic
 - Mashed Potatoes – Garlic or Rustic Smashed
 - Oven Roasted Potatoes with Fine Herbs
 - Spiced Yukon Wedges
 - Mixed Grain Rice (White Rice and Wild Rice)
- Dessert – Served Individually Plated
- Coffee, Decaf and a Selection of Teas

\$46/**person** Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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

FOUR SALADS

Mixed Green Salad with trio of Dressings

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

Broccoli Salad with Bacon and Cheddar Cheese

Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

THREE ENTREES

Slow Roasted Beef au Jus (Hand carved at the Buffet Table with a minimum of 50 people)

Grilled Chicken tossed with Tarragon Cream Sauce

Baked Fillet of Atlantic Salmon with Lemon Dill Butter Sauce

PASTA

Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

VEGETABLES

Oven Roasted Potatoes with Fine Herbs or Steamed Baby Potatoes tossed with fresh Herbs and Garlic

Fresh Vegetables

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$46/**person**

Buffet service requires a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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

THREE SALADS

Mixed Green Salad with trio of Dressings

Classic Potato and Egg Salad

Creamy Coleslaw

ENTREES – Choose Two in Advance

Grilled Chicken tossed in a Lemon and Honey Glaze

Top Sirloin Steaks with Mushroom and Pepper Ragout

Grilled Sweet Italian Sausage

Cedar roasted Atlantic Salmon with Maple Bourbon Glaze

VEGETABLES

Corn on the Cob

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

DESSERTS

Fresh Sliced Fruit Display

Chef's Sweet Table

Coffee, Decaf and a Selection of Teas

\$39.95/**person**

Buffet service requires a minimum of 25 people.

Pricing is subject to applicable tax, gratuity and service charge. All subject to change.

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 LAVA CAKE

Warm and gooey Chocolate explosion. Served with Vanilla Ice Cream or fresh Fruit.

VANILLA BEAN CRÈME BRÛLÉE

Accompanied by your choice of Lemon Blueberry Shortbread, Chocolate Biscuit or Cherry White Chocolate Biscotti

TIRAMISU

Espresso dipped Lady Fingers with Mascarpone Cheese, Kahlua and fresh Cream

LEMON TRIFLE DELIGHT

Moist Vanilla Cake layered between tart Lemon Curd and fresh Whipped Cream served in a Martini Glass

CLASSIC NEW YORK STYLE CHEESECAKE

Served with fresh Berry Compote – the option to choose your own Cheesecake flavour is also available

WARM APPLE BLOSSOM

Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon Vanilla Ice Cream

CHOCOLATE RASPBERRY MOUSSE CAKE

Devil's Food Cake with a light, refreshing Raspberry Mousse

STRAWBERRY SHORTCAKE

Vanilla Shortbread Cake layered with fresh Strawberries and Whipped Cream

SAMPLER PLATE

House made trio of Desserts including Lemon Blueberry Tartlette, Chocolate Cheesecake and Custard filled Cannoli. For when you can't choose just one!

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.

ASSORTED COLD COCKTAIL CANAPÉS

Focaccia Toast and Roast Garlic Bruschetta
Smoked Salmon on Pumpernickel
Herbed Tomato and Bocconcini
Grilled Asparagus Wrapped in Prosciutto
Black Pepper crusted Beef Tenderloin
on Garlic Crouton
\$21/**dozen**

HOT HORS D' OEUVRES

Bacon wrapped Scallops
Brie and Cranberry Bundles
Beef Skewers
Vegetable Spring Rolls with Dipping Sauce
Grilled Shrimp and Pineapple Skewers
Chicken Satays with Sesame Dipping Sauce
Mini Quiches
Sweet Italian Sausage in Pastry
Pear and Stilton Cheese Tart
\$22/**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
Prosciutto wrapped Bread Sticks
Salami and Olive Horns
Sliced Melon

Add Seafood to Antipasto Bar – \$7/person

Citrus poached Shrimp with Cocktail Sauce
Mussels with Red Curry, Tomato and Red Onion
Calamari Ceviche

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 – \$8/**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**
Maple Glazed Ham – \$17/**person**
Carved Pork Loin stuffed with Savoury Cranberry Stuffing – \$13/**person**
Roasted Turkey with Stuffing & Cranberries – \$13/**person**
Leg of Ham – \$13/**person**
Roasted Pig – **Market Price**

Above are served with applicable condiments and Spiced Potato Wedges

Stations require a minimum of 25 people.

Pasta Cookery – \$11/person

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

Gourmet Snack Table – \$13/person

House Root Vegetable Chips and Dip
Focaccia Toast and Roast Garlic Bruschetta
Beef Skewers and Chicken Satays
Bite Size Pizza Squares
Spring Rolls with Dipping Sauce

Seafood Station – \$19/person (Min. of 50 people)

Citrus poached Shrimp with Cocktail Sauce
Calamari Ceviche
Bacon Wrapped Scallops
Crab in Phyllo Pastry
Chilled Lobster

Slider Bar – \$12.50/person

Beef Burgers and Grilled Breast of Chicken on fresh Mini Buns with the following Toppings: Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish, Caramelized Onions, Lettuce, Pickles, Tomatoes and Sautéed Mushrooms

Poutine Station – \$9.25/person

Fresh cut Fries, Cheese Curds, hot Gravy, Sour Cream, Green Onions, Malt & White Vinegar, Ketchup

Sweet Sensations Table – \$10.50/person

Assorted House made Pastries
Chocolate Dipped Strawberries
Assorted Cakes, Pies and Flans

MENU ENHANCEMENTS

Customize your Meal with additional Menu Enhancements.

	PER PERSON
Fresh Vegetables with Dip (Crudités)	\$3.00
Domestic Cheese Display with Crackers and Grapes (Cheddar, Canadian Swiss, Blue Cheese and Brie)	\$8.25
Domestic and Imported Cheese Display with Crackers and Grapes (Cheddar, Double Cream Brie, Stilton, Gouda and Havarti)	\$11.25
Gourmet Thin Crust Pizza	\$4.00
Classic Antipasto Platter (Prosciutto, Capicola, Calabrese, Spiced Olives, Melons, Bocconcini, Pepperoncinis, Bandarillos and Marinated Green Beans)	\$11.95
Shrimp Tree with Cocktail Sauce (Minimum of 25 people)	Market Price
Fresh Sliced Fruit Display	\$5.50
Assorted Freshly Baked Cookies	\$3.25
Mini Pastries and Tarts	\$5.25
Chocolate Fountain with Fresh Sliced Fruit & Dipping Treats	\$9.00
Chilled Shrimp with Cocktail Sauce	Market Price
Assorted Sandwiches and Wraps	\$36/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, gratuity and service charge. All subject to change.

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.

BAR	OPEN BAR	CASH
SPIRITS		
1 oz Alcohol with Soft Drink & Garnish (Rye, Rum, Gin, Vodka, Scotch & Brandy) \$6.00	(+ Tax & Gratuity)	(Includes Tax) \$5.31
1 oz Alcohol with Fruit Juice & Garnish (Caesar, Bloody Mary, Screwdriver, Cape Cod) \$7.00		\$6.19
BEER		
Domestic Beer (Canadian, Coors Light, Blue, Blue Light, Budweiser, Bud Light) \$5.50		\$4.87
Imported Beer (Stella, Heineken, Corona)	\$5.31	\$6.00
Draught Beer (20 oz) \$6.50		\$5.75
WINE		
House Wine – By the Bottle \$30.00		\$26.55
House Wine – By the Glass \$7.50		\$6.64
<i>See our Wine List for additional selections and prices.</i>		
LIQUEURS & SPECIALTY ITEMS		
Bailey's, Kahlua, Drambuie, Sambuca, Schnapps, Amaretto, Tequila Rose \$7.00		\$6.19
Martinis (Martini, Manhattan, Cosmopolitan) \$9.00		\$7.96
Coolers (Bacardi Breezer, Woody's Pink Grapefruit, Smirnoff Ice, \$6.00 Mike's Hard Cranberry & Lemonade)		\$5.31
Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada) \$7.00		\$6.19
Champagne Toast	\$4.87	\$5.50
NON-ALCOHOLIC BEVERAGES		
Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea) \$2.50		\$2.21
Virgin Frozen Cocktails (Strawberry Daiquiri, Lime Margarita, Pina Colada) \$5.00		\$4.43
Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato, Tomato) \$3.50		\$3.10
Spring Water \$2.50		\$2.21
Perrier Bottled Mineral Water \$3.00		\$2.66
Freshly Brewed Coffee & Tea \$2.50		\$2.21
PUNCH BOWLS		
Fruit Punch Bowl (Serves 30 People) -----		\$65.00

Champagne Punch Bowl (Serves 30 People)	\$95.00
Rum & Fruit Punch Bowl (Serves 30 People)	\$100.00
Mimosas (Champagne & Orange Juice)	\$3.95 glass

Open Bar prices are subject to applicable taxes and service charge. 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

The following 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.

SELECTIONS

BOTTLE

HOUSE WINES – WHITE (Included in Wedding Packages)

Hernder Estates Riesling (1)	\$26.55
Peller Estates Family Selection Chardonnay (0)	\$26.55
Jackson Triggs Black Reserve Sauvignon Blanc (0)	\$26.55
Open Select Smooth White	\$26.55
Inniskillin Estate Select Pinot Grigio (1)	\$26.55

HOUSE WINES – RED (Included in Wedding Packages)

Jackson Triggs Black Reserve Cabernet Franc/Cabernet Sauvignon	\$26.55
Peller Estates Family Series Cabernet Merlot	\$26.55
Hernder Estates Baco Noir	\$26.55
Open Select Smooth Red	\$26.55
Inniskillin Estate Select Cabernet Shiraz	\$26.55

DOMESTIC SELECTIONS – WHITE

Hernder Estates Gewürztraminer (1)	\$26.55
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DOMESTIC SELECTIONS – RED

EastDell Estates Black Cab Blend	\$35.00
Mike Weir Cabernet Merlot	\$42.00
Peninsula Ridge Shiraz	\$37.00

IMPORTED SELECTIONS – WHITE

Beringer White Zinfandel California	America	\$26.55
Robert Mondavi Pinot Grigio	America	\$30.00
Santa Carolina Chardonnay Reserva	Chile	\$30.00
Santa Margherita Pinot Grigio	Italy	\$45.00
Wolf Blass Yellow Label Sauvignon Blanc	Australia	\$37.00

IMPORTED SELECTIONS – RED

Woodbridge by Mondavi Cabernet/Sauvignon	America	\$32.00
Santa Carolina Cabernet/Sauvignon Reserva	Chile	\$30.00
Masi Modello Venezie Rosso	Italy	\$32.00
Wolf Blass Yellow Label Cabernet Sauvignon	Australia	\$42.00

ROSE AND SPARKLING WINES

Jackson Triggs Methode Cuve Close	Canada	\$45.00
Trius Brut	Canada	\$85.00
Henkel Trocken	Germany	\$45.00

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