



GLENERIN
INN & SPA

2024 Evening Wedding Highlights

At the Glenerin Inn we offer a package
that makes planning an elegant wedding simple

Your package includes:

Beautiful Reception Room

Manicured grounds for photography

Sample dinner for Bride and Groom

Open Bar Service Before & After Dinner

Canapés & Hors D'oeuvres served during reception

Floor Length White or Ivory Linen

Gourmet Four Course Dinner – Saturday (May through December)

Gourmet Three Course Dinner – Winter, Fridays, or Sundays

Unlimited Ontario VQA Wine served with dinner

Votive candles throughout reception areas

Complimentary Wedding Cake Cutting Service

Late Night ~Seasonal Sliced Fruit, Cheese and Crackers, Coffee & Tea

Closing at 1am

For further information contact our Wedding Team at

Please call (905) 828-6103, or visit us on our website at www.glenerininn.com



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Hors D'oeuvres

During your cocktail reception, we will serve your guests a selection of hors d'oeuvres~this is based on 3 pieces of hors d'oeuvres per person

Please select from the following choices

Asparagus wrapped with Prosciutto (GF)

Chili Garlic Jumbo Shrimp (GF)

Vegetable Spring Rolls (V)

Smoked Salmon with Cream Cheese (GF)

Tandoori Beef Satays

Sweet & Spicy Chicken Bites

Barbequed Duck Wrap

Roasted Vegetables with Goat Cheese in Phyllo (V)

Mini Vegetables Samosas (V)

Spanikopita (V)

Lentil & Corn Croquette (Vegan)

Balsamic Mushroom (Vegan,GF)

Caprese Skewer

Barbequed Duck Wrap



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Gourmet Wedding Dinner Menu

Choice of Soup

(please select ONE)

Medley Mushroom & Truffle oil (cream based)

Country Leek & Potato

Roasted Butternut Squash with Whipped Cream & Maple

Roasted Tomato & Fennel with Tortilla Chips

Choice of Salad

(please select ONE)

Romaine Leaves served with Lemon Garlic Dressing, Seasoned Croutons & Freshly Grated Parmesan

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Baby Arugula & Spinach with Sundried Tomatoes,
Crumbled Goat Cheese, Herbed Balsamic Vinaigrette

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Mixed Greens, Carrot & Cucumber, finished with
Golden Italian dressing

Entrée Sélections

Atlantic Roasted Salmon

Black & White sesame seeds covered Salmon Filet
Julienne of Shitake Mushrooms & Leeks
Apricot Ginger Teriyaki

Chicken Supreme

Stuffed with Spinach & Feta Cheese
Mushroom Sauce

Roast Beef Striploin

Pink Peppercorn Sauce

Pork Tenderloin Wellington

Red Wine Demi Glaze

All Entrees are served with Fresh Seasonal Vegetables

Choice of ONE Starch:

Herb Roasted Potatoes, Garlic Mashed Yukon Gold Potatoes,
Or Aromatic Basmati Rice Pilaf

Upgraded Entrees Selections

Veal Chop Rosemary Jus

Market price

Provincial Crumbed Beef Tenderloin

Brandy Five Peppercorn Sauce
Market price

Dessert Selections

(please select ONE)

Tiramisu Espresso Cream Sauce
Caramel Brownie Chocolate Cheesecake
Black and White Chocolate Mousse Cake
Raspberry Sorbet with Fresh Berries
Coffee & Tea Service



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Additional Suggestions to help create you Elegant Affair

Dual Entrees

Salmon Filet & Grilled Chicken Breast with Citrus Salsa

Duo of Grilled Beef Tenderloin (8oz) with Red Wine Reduction and Grilled Chicken Breast(4oz)

Late Night Service Enhancements

Gourmet Pizza squares ~ assorted toppings

primavera (veggies), americano (all pepperoni), butchers paradise (bacon, sausage, chicken, pepperoni),
pineapple and ham pizza, classic margarita

Poutine Station (min.40 guests)

Beef Sliders (min. 3 dozens)

BBQ Pulled Pork Sliders (min. 3 dozens)

Jumbo Cookies

Belgian Waffle Station (min. 40 guests)

Mexican 3C's Bruschetta (cheese, chilis and corn)



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Preferred Vendor List of Services

Bridal Hair & Make-Up

The Spa at Glenerin

Contact: Lisa Falkins
Phone: 905 828-7449
lisa@thespaatglenerin.com

Photographers

The Art of Weddings

Contact: Mike Day
Phone: 416-573-0434
www.theartofweddings.com

Lamphouse Photography

Contact: Frank
Phone: (416) 629-1619
www.lamphousephotography.com

Officiants

Timothy Jones

Phone: 416 829-4161

Alex Rajak

Phone: 647 785-0979

The Marry Men

Revs Jason & Michael
(416) 662-1387
themarrymen.ca

Chair Covers

The Guinness Collection

Contact: CarolAnn Guinard
Phone: 416 721-5322
theguinnycollection@gmail.com

Entertainment

Maximum Music DJ Service

Contact: Rod McMahon
Phone: 416 255-2910
www.maximumDJ.com

MacMillian Entertainment

Contact: Josh Brynaert
Phone: 1 877 331-4619
www.macmilliangroup.com

Florists/Décor

Plush Flowers

Contact: Indra Tan
Phone: 647 294-7739
plushflowers@rogers.com
www.plushflowers.ca

The Big Letter Company

Contact: Jamaal Kossy
Phone: 647 470-6700
www.instagram.com/biglettercompany/

Cake/Sweets

La Casa Dolce Bakery

Phone: (905) 896-2253
www.lacasadolce.ca