



THE WATERFRONT
BOUTIQUE EVENT VENUE

Wedding Packages

Wedding Package

THE DIAMOND

pre-dinner

MARQUIS ANTIPASTO & GRAZING BAR

Assorted Breads | Mediterranean Dips | European Deli Meats | Grilled & Marinated Vegetables | Domestic & Imported Cheeses | Seasonal Seafood Selections | Assorted Salads

first course

CHOOSE 1 | INDIVIDUAL SERVICE

SOUP

BUTTERNUT SQUASH BISQUE | Thyme | Pancetta Chip | Chive Crème Fraiche

ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth

VEGAN MUSHROOM BISQUE | Truffle Oil

APPETIZER

ROASTED VEGETABLE TERRINE | Ontario "Chevre" | Pesto Oil | Baby Arugula | Balsamic Reduction

GREEK COMPOSITION | Feta | Hot House Tomato | Tapenade | Cucumber | Roasted Pepper | Herb Oil | Balsamic Reduction

main course

CHOOSE 1 | INDIVIDUAL SERVICE

PRIME RIB ROAST

Crispy Onions | Red Wine Jus

BEEF CHATEAUBRIAND FILLET

Brandy Peppercorn Reduction

BRAISED SHORT RIB

Crispy Shallots | Pan Juices | Demi

GRILLED NEW YORK STEAK

Cowboy Butter

CRISPY CHICKEN SUPREME

Prosciutto | Boursin | Herbs | Basil Jus

Chef's Complimenting Potato & Seasonal Vegetables

BOWLS OF SALAD

Caesar or Field Mix Greens

PASTA

BUTTERNUT SQUASH RAVIOLI | Oka Cheese | Pancetta | Sage-Cream | Tomato Fresca

ORECHIETTE & SAUSAGE RAGU | Oven Dried Tomatoes | Rapini | Shaved Asiago

CHEESE TORTELLINI AL FUNGHI | Forest Mushrooms | Boursin Cheese | Wilted Spinach

WILD & TAME MUSHROOM RISOTTO RANACINI

| Micro Greens | Tomato-Basil Coulis | Fonduta | Shaved Parmesan

french served second course

CHOOSE 1

CHICKEN PICCATA

White Wine | Lemon Caper Reduction

CHICKEN OR VEAL MARSALA

Marsala Mushroom Jus

ROSEMARY ROAST LAMB

Rosemary-Mint Jus

GARLIC SHRIMP & SCALLOPS

Parsley Butter Sauce

PANKO-CRUSTED TILAPIA

Tomato & Fennel Concasse

Wedding Package

THE DIAMOND

dessert

CHOOSE 1

MOLTEN LAVA CAKE | Ginger Crème Anglaise

WHITE CHOCOLATE MOUSSE | Crepe Basket | Fresh Berries

APPLE BLOSSOM | Vanilla Gelato | Bourbon Caramel Sauce

late night

CHOOSE 1

SAVOURY

ITALIAN PAN PIZZA & MUFFULETTA | Assorted Pizza | Sicilian-Style Sandwiches

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups

TACO STATION | Hard & Soft Tacos | Fixings

SLIDER BAR | Pulled Pork | Meatball | House Smoked Brisket | Mini Kielbasa

SWEET

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes

BOMBOLINI & ZEPPOLE BAR | Assorted Sweet Sauces | Fruit Compotes

WAFFLE & CHURRO STATION | Freshly Made | Toppings | Sweet Sauces | BYO

COFFEE | TEA | ESPRESSO | CAKE CUTTING SERVICE

DIAMOND BAR PACKAGE

8H HOST BAR

3 Choices of Selection of Domestic Beers + 2 Imported

2 Choices of Selection of House Wines (White & Red)

Unlimited Bottles of Table Wine During Dinner Service

Premium Brand Bar Rail (*Vodka, Rum, Gin, Rye, Scotch, Brandy*)

Includes 1 Ultra Premium Brand (*Grey Goose, Johnny Walker Black, Crown Royal, Cognac VS*)

3 Choices of Selection of Pre & Post Dinner Liqueurs

Includes a Signature Drink

All Mixes, Juices & Pop Included

\$155
pp/+ tax

Price Inclusive of Admin Fees & Room Rental Fee | Applicable Taxes Extra | Subject to Change Without Notice | Minimum Guarantees & Date Premiums May Apply | Seasonal Discounts Applicable

Wedding Package

THE SIMPLY ELEGANT

grazing table

Stationary

canapes & hors d'oeuvres

CHOOSE 10 | HOT & COLD PASSED

MEAT

PULLED PORK WONTONS

Hoisin BBQ

MINI YORKIES

Shaved Prime Rib | Blue Cheese | Crispy Onions

SWEDISH MEATBALLS

Onion Gravy

MOROCCAN LAMB SKEWERS

Spiced Yogurt

MEATBALL SLIDERS

Brioche | Tomato | Smoked Mozzarella

KIELBASA SLIDERS

Warm Pretzel Buns | Ballpark Mustard

PULLED PORK POUTINE

BBQ Sauce | Cheddar Curds | Caramelized Onion jus

MINI BEEF WELLINGTONS

Puff Pastry | Tarragon Aioli

STEAMED BAO BUNS

Korean Pulled Pork | Asian slaw

CHICKEN

CHICKEN SATAY

Thai Glaze

SOUTHWEST CHICKEN SALAD

Tortilla | Pico di Gallo | Guacamole

CHICKEN DRUMETTES

Buffalo Butter | Blue Cheese

CHICKEN EMPANADAS

Chimichurri

FRIED CHICKEN & WAFFLES

Hot Honey | Chipotle Slaw

SEAFOOD

SHRIMP SATAY

Thai Sweet & Spicy

SMOKED SALMON ROSTI

Herbed Cream Cheese | Chive

CRAB BITES

Adobo Mayo

BACON-WRAPPED SCALLOPS

Jalapeño Jam

COCONUT SHRIMP

Pineapple Ginger

SHRIMP SHOOTERS

Gazpacho Cocktail Sauce

VEGETARIAN

SPRING ROLLS

Asian dip

WILD MUSHROOM RAGOUT

Brie | Garlic Crostini | Thyme

FALAFEL SPOONS

Tzatziki | Tabbouleh

SPANAKOPITA

Cheese & Spinach | Tzatziki

TOMATO CROSTINI

Bocconcini | Balsamic Reduction

VEGETABLE SAMOSAS

Curried Yogurt

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Wedding Package
THE SIMPLY ELEGANT

dinner stations

INCLUDED | CHEF TENDER STATION

THE CARVERY

CHOICE OF

STRIPLOIN ROAST | BEEF TENDERLOIN | PORCHETTA | LEG OF LAMB | SMOKED BRISKET | SALMON WELLINGTON

Chef's Complimenting Potato & Seasonal Vegetables

CHOOSE 1

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings

SLIDER BAR | Pulled Pork | Meatballs | Smoked Brisket | Mini Kielbasa | Fried Cod

PIEROGI BAR | Savoury | Accompaniments

RISOTTO & PASTA BAR | Chef Tendered

dessert station

CHOOSE 1

CLASSIC SWEET TABLE | Assorted Pastries | Fruits | Cakes | Tortes

DESSERT PARFAIT & CAKE POP STATION | Cake Pops | Assorted Sweet Jars | Toppings

COFFEE | TEA | ESPRESSO | CAKE CUTTING SERVICE

**ELEGANT BAR
PACKAGE**

5.5H HOST BAR

4 Choices of Selection of Domestic Beers
2 Choices of Selection of House Wines (*White & Red*)
Unlimited Bottles of Table Wine During Dinner Service
Premium Brand Bar Rail (*Vodka, Rum, Gin, Rye, Brandy*)
All Mixes, Juices & Pop Included

\$130
pp/+ tax

*Price Inclusive of Admin Fees & Room Rental Fee | Applicable Taxes
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Wedding Package

THE FOREVERMORE ELOPMENT

included

2 HR VENUE RENTAL

Early Vendor Access | Ballroom Cocktail Set-Up | Maitre'd Service

PATIO CEREMONY

Private Ceremony | Full Set-Up | Indoor Ceremony Backup Option

PROSECCO TOAST

Post Ceremony

1 HR HORS D'OEUVRES SERVICE

Choice of 5 Passed + 2 Stationary

ELOPMENT BAR PACKAGE

2 H CONSUMPTION BAR

Selection of Domestic & Imported Beers

Selection of House Wines (*White & Red*)

Premium Brand Bar Rail (*Vodka, Rum, Gin, Rye, Scotch, Brandy*)

25 PP MINIMUM

\$2,200 + tax

\$25+TX / PP (EXTRA ABOVE 25 PP)

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Ceremony
A LA CARTE

SAME ROOM CEREMONY
\$650 + TX

WATERFRONT PATIO
\$1250 + TX

ONSITE CEREMONY INCLUDES

WHITE FOLDING CHAIRS | CUSTOM SET-UP | SIGNING TABLE | SEASONAL TENT |
EARLY VENDOR ACCESS | MAÎTRE'D SERVICE

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