



THE WATERFRONT
BOUTIQUE EVENT VENUE

Showers & Social
PACKAGES

Shower & Social

PACKAGES

afternoon delight

BUFFET

DOMESTIC & IMPORTED CHEESE DISPLAY

FRESH CRUDITÉS | Ranch | Hummus

BAKERY ITEMS | Assorted Muffins | Buttery Croissants | Danishes | Scones | Assorted Breakfast Breads

FRUIT SKEWERS | Honey Yogurt Drizzle

SWEETS | Assorted Freshly Baked Cookies | Dessert Squares | European Pastries

TEA SANDWICHES | Chicken Salad | Egg Salad | Ham & Swiss | Smoked Salmon

SUMMER SWEET SALAD | Fresh Berries | Toasted Pecans | Crumbled Goats Cheese | Raspberry Champagne Vinaigrette

BELGIAN WAFFLE STATION | Seasonal Berries | Whipped Cream Canadian | Maple Syrup | Fruit Coulis

COFFEE & TEA STATION

\$44 / pp
+ tax

bubbles & brunch

BUFFET

BAKERY ITEMS | Assorted Muffins | Buttery Croissants | Danishes | Scones | Assorted Breakfast Breads

BELGIAN WAFFLE STATION | Seasonal Berries | Whipped Cream Canadian | Maple Syrup | Fruit Coulis

BREAKFAST ITEMS | Scrambled Eggs | Baked Spinach Frittata | Breakfast Potatoes | Turkey Breakfast Sausages or/ Pork Sausages | Strip Bacon or/ Canadian Peameal Bacon

MIMOSA SALAD | Organic Greens | Mandarin Oranges | Shaved Almonds | Orange Mimosa Vinaigrette

BAKED PENNE PASTA | Tomato Basil Coulis | Parmesan Cheese Gratin

CHICKEN CUTLETS MILANESE | Fresh Lemon

PAN-SEARED SALMON | Sauce Vierge

Choice of Rice Pilaf or/ Roasted Rosemary Potatoes

Chef's Seasonal Vegetable Offerings

DESSERT STATION | Carved Fruit Display | Dessert Squares | European Pastries

MIMOSA STATION | 1 Hour Host | Assorted Juices | Fresh Berries | Sparkling Wine

Upgrade to a Mimosa Station throughout the duration of the event \$8.00/PP+ Tx

\$50 / pp
+ tax

Shower & Social

PACKAGES

blushing bride

INDIVIDUAL SERVICE | 3 COURSE MENU OFFERING

FRESH-BAKED ROLLS & BUTTER

APPETIZER

CHOICE OF ONE

MARQUIS HOUSE SALAD | Baby Greens | Vie Ripened Tomatoes | Vegetable Julienne | White Balsamic Vinaigrette

MIMOSA SALAD | Organic Greens | Mandarin Oranges | Shaved Almonds | Orange Mimosa Vinaigrette

SUMMER SWEET SALAD | Fresh Berries | Toasted Pecans | Crumbled Goats Cheese | Raspberry Champagne Vinaigrette

BUTTERNUT SQUASH SOUP | Chive Cream | Roasted Garlic Croutons

POTATO LEEK | Pancetta Chip | Crème Fraiche

ITALIAN WEDDING SOUP | Meatballs | Orzo | Spinach | Fragrant Chicken Broth

TRADITIONAL ITALIAN ANTIPASTO | Prosciutto | Cantaloupe | Bocconcini | Marinated Vegetables | Balsamic Reduction

MAIN ENTRÉE

CHOICE OF ONE

CHICKEN LAURA SECORD | Mozzarella | Honey Ham | Cranberry Port Jus

TUSCAN CHICKEN | Goats Cheese | Roasted Red Pepper | Fresh Basil | Red Pepper & Artichoke Veloute

CHICKEN OR VEAL PARMIGIANA | Classic Perpetration

PAN-SEARED SALMON | Sauce Vierge

DESSERT

CHOICE OF ONE

FRENCH VANILLA CREPE BASKETS | Chocolate Mousse | Seasonal Berries

NEW YORK STYLE CHEESECAKE | Chef's Seasonal Offerings | Fruit Coulis

TIRAMISU | Classic

COFFEE & TEA SERVICE

\$54

/ PP + tax

Minimum Guest Count Required | Facility Fee Applicable | All Pricing is Per Person | HST is Extra
Pricing may change without notice

Shower & Social

PACKAGES

enhancements

HORS D'OEUVRES

Choice of 2 Stationary items

Choice of 5 Hot Passed

\$8.50 / pp
+ tax

host bar option

4 HR HOST BAR

3 Choices of Selection of Domestic Beers

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

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

Table Wine on Consumption

All Mixes, Juices & Pop Included

\$28 / pp
+ tax