

Wedding Package



INCLUDES :

- ♡ Banquet Room appropriate to accommodate all guests
 - ♡ All glassware, plates, cutlery, tables required.
 - ♡ Beige tablecloths, white napkins and chair covers
 - ♡ Votive candles on table
 - ♡ Raised head table, microphone and podium
 - ♡ Stained hardwood dance floor
 - ♡ Personalized menu cards
 - ♡ Customized reservation link for overnight guests
 - ♡ Complimentary banquet room for rehearsal, bridal shower or brunch

 - ♡ Luxurious Executive Suite for night of wedding
 - ♡ Cocktail Reception **featuring mimosa bar** and passed hors d'oeuvres (45 minutes)
 - ♡ 3 Course Plated Dinner with glass of house wine per person
 - ♡ Late night theme reception(choice of 1: Poutine, Taco or Pizza Bar)
- \$128 per person plus HST and Gratuities**



TO PLAN YOUR SPECIAL DAY

CONTACT: DARIA ZHEZHERUN at 416-597-6370



Wedding Package Additional Information



ADDITIONAL INFORMATION :

- This package is based on a minimum of 50 people.
- Dates and specific banquet rooms are based on availability.
- All pricing is subject to tax and gratuities.
- Socan and Resound fee will be applied to final invoice.
- Wine included in package is house wine, preferred wine can be requested (may be additional costs)
- Buffet dinner is also available if preferred.
- Host and Cash bar options available
- Menu tasting is available once contract is signed.
- Additional Charges if the function goes beyond 12 midnight.

UPGRADES :

Extra Course for Dinner: From \$10 Onwards

Premium Upgrade for Appetizer or Dessert: From \$10 Onwards

Premium Upgrade for Entree: From \$12 Onwards

Live Station available for Cocktail Reception or Evening Reception
Ask for details if interested.



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Wedding Package Menu



APPETIZER:

Choice of One:

Caprese Salad- Tomato, Bocconcini, Fresh Basil

Wild Mushroom Bisque- with Truffle Oil and Chives

Caesar Sald- Romaine, Shaved Parmesan, Herb Crouton

Antipasto Salad- Roasted Vegetable and Figs with Balsamic Glaze

ENTREE:

Choice of One:

Lemon Herb Crusted Chicken Breast-Natural Jus

Atlantic Salmon- with Gremolata Crust

Alberta Beef AAA 8 oz Striploin- Port Wine Jus

Mushroom Ravioli- Arugula Pesto, Shaved Parmesan

DESSERT:

Choice of One:

Classic Vanilla New York Cheesecake - Strawberry Compote

Volcano Chocolate Cake - Caramel Sauce

Tiramisu -with Lemon Cream Sauce

Assortment of Desserts- Mini Cakes, Tarts and French Pastries.

Prices and selections are subject to change.



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