



# WEDDING PACKAGE

FOR A MEMORABLE  
FOOD EXPERIENCE

Premium service with bespoke menus  
and beverages, crafted to make your  
wedding celebration unforgettable.

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Wedding Package:

# WEDDING MENUS

 <b>Price Range:</b> \$165-250 pp	 <b>Style:</b> Plated Service
 <b>Minimum Guest:</b> 50	 <b>Portions:</b> Based on the number of guaranteed guests.
 <b>Duration:</b> Up to 7 hours	 <b>Included:</b> Labor & Service

Available Customization Options



DF

NF

V

GF

DF: Dairy-Free | NF: Nut-Free | V: Vegetarian | Vg: Vegan | GF: Gluten-Free | SF: Sugar-Free

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## CONTINENTAL

\$165

- 5 Passed Hors D'oeuvres
- 1 Plated Starter
- 1 Entrée Selection
- 1 Side Selection
- 1 Dessert
- 7-hour Open Standard Bar

## SEMPLICE

\$180

- 6 Passed Hors D'oeuvres
- 1 Plated Starter
- 1 Pasta or Risotto Selection
- 1 Entrée Selection
- 1 Side Selection
- 1 Dessert
- 7-hour Open Standard Bar

## ITALIA

\$200

- Grazing Table Upon Arrival
- 1 Pasta or Risotto Selection
- 1 Entrée Selection
- 1 Side Selection
- Dessert Buffet
- 7-hour Open Standard Bar

## TRADIZIONE

\$250

- Aperol Spritz Upon Arrival
- Appetizer-Style Grazing Table
- 1 Antipasto Bar
- 1 Pasta And 1 Risotto
- 2 Entrée Selections
- 2 Side Selections
- 1 Dessert
- 7-hour Open Deluxe Bar
- 1 Late-Night Station

II

III

IV

# CLASSIC HORS D'OUVRES

Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

## Black Rice, Scamorza & Prawns

Black rice with scamorza cheese and tender white prawns.

GF

02.

## Gorgonzola Fig Bites

Crispy bites with rich Gorgonzola and roasted figs, balancing savory and sweet flavors.

GF - V

03.

## Smoked Salmon Delight

Delicate smoked salmon drizzled with a zesty citronette dressing.

NF

04.

## Shrimp Cocktail

Ocean-caught shrimp served with a classic cocktail sauce shooter for a refreshing bite.

GF

05.

## Pulled Beef Puffs

Flaky puff pastry filled with tender pulled beef, served with a zesty horseradish sauce.

NF

06.

## Braised Mini Meatballs

Juicy mini meatballs braised in a rich, savory sauce, delivering deep flavor in every bite.

NF

07.

## Raspberry Baked Brie Puffs

Puff pastry filled with rich brie and raspberry, baked to golden perfection.

V

08.

## Eggplant Caponata Tartlets

Tartlets filled with Sicilian eggplant caponata, balancing sweet, savory, and tangy flavors.

VEGAN - V

09.

## Caprese Skewer

Fresh mozzarella, cherry tomatoes, and basil drizzled with balsamic glaze.

GF - V

10.

## Mini Arancini

Crispy mini arancini filled with creamy risotto, cheese, and a hint of herbs.

V

11.

## Prosciutto & Melon

Thinly shaved prosciutto served with sweet, refreshing melon for a classic pairing.

GF

12.

## Chicken & Pineapple Skewers

Grilled chicken skewers paired with sweet, charred pineapple for a smoky-sweet flavor.

GF





# PREMIUM HORS D'OUVRES

## Add-On Option

**Lamb Lollipops:** Tender, grilled lamb chops (+\$5 pp).

## Oyster Bar Upgrade

Fresh oysters, perfect with hors d'oeuvres. (+\$21.99 pp).

01.

### Seared Scallops & Mango Chutney

Perfectly seared sea scallops served with sweet and tangy mango chutney.

GF

04.

### Goat Cheese Tartlet

Golden tartlet filled with creamy goat cheese and fresh arugula for a savory bite.

V

07.

### Shrimp & Strawberry Tartare

Fresh shrimp tartare paired with sweet strawberry for a light and refreshing bite.

GF

02.

### Lamb Lollipops +\$5

Juicy lamb chop lollipops, cooked to perfection, drizzled with balsamic glaze for a rich finish.

GF

05.

### Salmon Crostino

Crispy crostino topped with smoked salmon, cream cheese, and fresh herbs.

NF

08.

### Tuna Cannoli

Crispy cannoli shells filled with a flavorful tuna mousse, complemented by fresh herbs and a hint of citrus.

NF

03.

### Shrimp & Peach

Grilled black tiger shrimp paired with sweet, juicy peach for a delightful contrast.

GF

06.

### Saffron & Shrimp Crostino

Crispy crostino topped with tender white shrimp and a rich, flavorful saffron cream for an elegant bite.

NF

09.

### Truffle Bigné

Light and airy bigné filled with rich, whipped truffle cream for an indulgent bite.

V



# STARTERS

## Add-On Option

Fried Calamari Platter – Lemon & Parsley (Family Style, +\$7 pp)

## Upgrade

Small Bottle of Extra Virgin Olive Oil +\$1.50 pp  
*(1 bottle per table)*

01.

### Caesar Salad

Baby romaine salad with focaccia croutons, parmesan, and creamy garlic dressing.

V

02.

### Caprese Salad

Buffalo mozzarella and tomato salad with fresh basil, finished with balsamic glaze.

V - GF

03.

### Arugula Salad with Pecorino

Organic baby arugula tossed in lemon olive oil, topped with shaved pecorino.

V - GF

04.

### Antipasto Classico

Prosciutto, cantaloupe, mozzarella, tomato, smoked salmon, shaved fennel, and artichokes.

GF

05.

### Beets & Gorgonzola Salad

Roasted beet salad with creamy gorgonzola, drizzled with tangy pomegranate vinaigrette.

V - GF

06.

### Charred Tomato Bisque

Smoky charred tomato and red pepper bisque, finished with fresh basil for a vibrant flavor.

V - GF - VEGAN

07.

### Truffle Mushroom Soup

Velvety wild mushroom potage finished with a drizzle of aromatic truffle oil.

V - GF

08.

### Butternut Squash Soup

Roasted butternut squash, caramelized to bring out its natural sweetness and savory notes.

V - GF

09.

### Seafood Chowder

Rich and creamy seafood chowder with a blend of fresh shellfish and hearty vegetables.

GF



# PREMIUM STARTERS

## Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

### Grand Antipasto +\$7pp

Prosciutto on cantaloupe, shrimp salad, bocconcini, olives, bacon-wrapped asparagus.

GF

04.

### Dauphinoise +\$7pp

A golden, crispy little potato cake with a soft, fluffy center, served in a luxurious saffron cream sauce.

V

02.

### Potato & Leek Soup +\$6PP

Sautéed leeks and shallots, blended with garlic butter and Yukon gold potatoes, for a rich and creamy soup.

V - GF

05.

### Octopus & Fennel Salad +\$9pp

Fennel salad, arugula, octopus, and smoked salmon salad with potatoes and olives.

GF

03.

### Panzanella Salad +\$7pp

Cherry tomatoes, crisp cucumber, golden croutons, and creamy buffalo mozzarella.

V

06.

### Sicilian +\$9pp

Smoked salmon in blood orange, spinach, and zucchini salad, tossed with oregano and mint.

GF





# PASTA OPTIONS

## Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

### Zucchini Tomato Cavatelli

Handmade pasta tossed with zucchini, cherry tomatoes, fresh herbs, and a hint of garlic.

V - VEGAN

04.

### Shrimp & Lemon Cavatelli

Fresh cavatelli with mini shrimp, diced tomatoes, and a bright lemon finish.

NF

07.

### Pesto Swordfish Cavatelli

Basil pesto cavatelli complemented by tender swordfish, a light tomato sauce, and aromatic garlic.

NF

02.

### Ricotta & Spinach Agnolotti

Delicate pasta pockets filled with ricotta and spinach, served in creamy basil pesto sauce.

V

05.

### Lobster & Zucchini Pennette

Pennette pasta with zucchini, lobster, and fragrant pumpkin flowers for a delicate flavor.

NF

08.

### Porcini & Sausage Trofie

Twisted pasta with earthy porcini mushrooms, savory sausages, and fresh herbs.

NF

03.

### Red Sauce Paccheri

Paccheri pasta in a rich tomato sauce, finished with fresh basil and Parmigiano.

V

06.

### Rose Cream Ravioli

Ricotta-stuffed ravioli in a rich rose cream sauce, finished with fresh herbs.

V

09.

### Zucchini Pesto Cavatelli

Vibrant zucchini pesto with cherry tomatoes, topped with grated Pecorino.

V



# RISOTTO OPTIONS

## Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

### Asparagus

Creamy risotto infused with fresh asparagus, finished with a rich Parmigiano fondue for added

V - GF

04.

### Saffron Porcini

Golden saffron risotto with earthy porcini mushrooms, finished with a sprinkle of Parmigiano.

V - GF

07.

### Squash Scamorza

Golden butternut squash risotto with smoky scamorza cheese and fresh herbs for a savory twist.

V - GF

02.

### Pesto Shrimp

Creamy basil pesto risotto with plump mini shrimp, offering a fresh and vibrant flavor.

NF - GF

05.

### Cacio e Pepe

Classic Italian risotto with creamy pecorino cheese and freshly cracked black pepper for bold flavor.

NF - GF

08.

### Mushroom Gorgonzola

Creamy risotto with earthy wild mushrooms, rich gorgonzola cheese, and a touch of fresh herbs.

V - GF

03.

### Goat Cheese

Smooth risotto with fresh zucchini and tangy, creamy goat cheese for a balanced flavor.

V - GF

06.

### Martini Truffle

Silky risotto infused with dry martini, enhanced by the rich aroma of truffle and a hint of creaminess.

V - GF

09.

### Lobster Saffron

Velvety saffron risotto topped with tender lobster and a hint of cream for a luxurious flavor.

NF - GF





# MEAT ENTRÉES

## Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

### Bread-Crusted Beef Sirloin

Juicy sirloin in a golden bread crust, topped with rosemary mushroom sauce for a savory finish.

NF

04.

### Braised Short Rib

Slow-cooked short ribs braised to tenderness, served with a flavorful glaze for an irresistible dish.

GF

07.

### Rosemary Lamb Chops

Herb-crusted lamb chops, seared to perfection and served with a savory rosemary demi-glaze.

GF

02.

### Stuffed Pork Loin

Juicy and expertly rolled, filled with rich flavors to create a perfectly balanced and satisfying dish.

GF

05.

### Chicken Supreme

Succulent Frenched chicken breast served with a delicate champagne reduction.

GF

03.

### AAA Beef Tenderloin

Premium tenderloin cooked to perfection, finished with a bold red wine reduction.

GF

06.

### Roast Beef

Slow-roasted to perfection, delivering a tender texture and deep, savory flavor in every bite.

GF



# FISH ENTRÉES

## Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

### Herb-Crusted Salmon

Salmon fillet baked to perfection with Mediterranean herbs and a zesty Amalfi lemon sauce.

GF

04.

### Rolled Sea Bass

Mediterranean-style sea bass rolled with lemon and Italian herbs for a burst of fresh flavors.

GF

02.

### Amalfi Salmon

Pan-seared salmon cooked until tender, served in a rich, velvety lemon butter sauce.

GF

05.

### Lobster Tail

Tender, butter-basted, and delicately seasoned, cooked to perfection for a rich, sweet flavor.

GF

03.

### Mediterranean Halibut

Halibut served with sweet candied cherry tomatoes and a hint of fresh thyme.

GF

06.

### Sea Bream

Delicately flaky and moist, expertly cooked to enhance its mild, sweet flavor with a hint of the sea.

GF





# ACCOMPANIMENTS

## Additional Side Options

Want more? Add a Family-Style Mixed Green Salad for +\$2.50 per person.



### Carrots

01.

A light, creamy blend of fresh carrots and aromatic spices, offering a refreshing burst of natural flavor.

NF - GF - V - VEGAN

### Roasted Vegetables

04.

Perfectly roasted seasonal vegetables tossed with thyme and olive oil, bringing out their rich flavors.

NF - GF - V - VEGAN

### Red Skin Mashed Potatoes

07.

Creamy and buttery with a rustic texture, made from tender red-skinned potatoes for rich flavor.

NF - GF - V

### Wild Rice Pilaf

02.

Aromatic wild rice simmered in vegetable stock and topped with fresh herbs for a bold flavor.

NF - GF - V - VEGAN

### Broccoli with Garlic Oil

05.

Tender broccoli sautéed in garlic-infused olive oil, offering a delightful blend of crunch and flavor.

NF - GF - V - VEGAN

### Sweet Balsamic Brussels

08.

Roasted Brussels sprouts caramelized to perfection and tossed in a tangy balsamic glaze.

NF - GF - V - VEGAN

### Rosemary-Roasted Potatoes

03.

Golden roasted mini potatoes with rosemary and olive oil, delivering a perfectly crispy texture.

NF - GF - V - VEGAN

### Italian Style Green Beans

06.

Fresh green beans gently sautéed with garlic and olive oil, finished with a hint of lemon zest.

NF - GF - V - VEGAN

### Polenta

09.

Smooth polenta made from stone-ground cornmeal, slow-cooked and finished with butter.

NF - GF - V





# VEGAN ENTRÉES

## Select Your Menu Options:

\*Please make your selections according to the specific package you have chosen.



01.

### Brussels & Polenta

Roasted Brussels sprouts served over creamy polenta, finished with a tangy balsamic glaze.

NF - GF - VEGAN

04.

### Cauliflower Steak

Thick-cut and perfectly roasted, with a golden crust and tender, flavorful center.

GF - NF - VEGAN

02.

### Ratatouille & Orzo

A rustic blend of slow-cooked vegetables served alongside tender, flavorful orzo.

NF - VEGAN

03.

### Squash & Spinach Gnocchi

Handmade potato gnocchi tossed with roasted squash and wilted spinach for a warm, comforting dish.

NF - VEGAN



# DESSERTS

## Sweet Table (+\$15 PP)

Bavarian Custards, Assorted Cakes, Seasonal Fruits, Mini Pastries, Amaretti Cookies, Cannoli.



### Chocolate Cake

01.

Rich chocolate sponge layered with ganache and topped with shavings for a decadent finish.

V

### Creme Brulee

04.

A silky custard topped with a crisp caramelized sugar crust, offering a classic indulgence.

V

### Chocolate Raspberry Mousse

07.

Layers of chocolate mousse and raspberry puree, garnished with fresh berries.

V - GF

### Traditional Tiramisu

02.

Layers of espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa.

V

### Warm Apple Crumble

05.

Baked spiced apples topped with crumble and served with vanilla ice cream.

V

### Blueberry Custard Tart

08.

A buttery tart shell filled with smooth custard, topped with fresh blueberries and a glossy glaze.

V

### Mini Black & White Mousse

03.

Creamy vanilla mousse paired with dark chocolate, served in elegant portions.

V

### Chocolate Mousse Dome

06.

Smooth chocolate mousse dome glazed with chocolate for a stunning look.

V

### Vanilla Lemon Bombette

09.

Light choux pastry filled with hazelnut cream and topped with chocolate glaze.

V - GF













Wedding Package:

## SPECIAL MEALS & VENDORS

 <b>Price Range:</b> \$50-\$75 pp	 <b>Style:</b> Plated Service
 <b>Minimum Guest:</b> N/A	 <b>Portions:</b> Kid-sized portions
 <b>Duration:</b> N/A	 <b>Included:</b> 3-course meal & complimentary pasta for infants.

Available Customization Options



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## KIDS MENU

*This offer is specifically applicable to children between the ages of 3 and 10 years old.*

### 1st Course:

*Penne in a Fresh Tomato Sauce*

### 2nd Course:

*3 Chicken Fingers with French Fries  
or 1 Beef Slider with Roasted Potato*

### 3rd Course:

*Vanilla Ice Cream Scoop*

*\*Infants under the age of 3 can enjoy a pasta dish for \$10.00 as part of their dining experience.*

## VENDOR MEALS







*Vendor meals are \$75 each, plus the Chef's choice of salad, chicken with potatoes and vegetables, and a dessert. Vendors may also opt for the guest meal at the package price. Dietary restrictions can be accommodated—please discuss with your wedding specialist.*





Wedding Package:

# AFTER CEREMONY

 <b>Price:</b> \$95 pp	 <b>Style:</b> Buffet-style
 <b>Minimum Guest:</b> ∞	 <b>Portions:</b> Buffet portions, self-serve
 <b>Duration:</b> 1.5 hours	 <b>Included:</b> Appetizers, bread, charcuterie, seafood, vegetables, and beverages.

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## BUFFET STYLE APPETIZERS

- Polenta Fries with Truffle Dip
- Chicken Drumettes in Ranch Pineapple Yogurt Sauce
- Bacon Wrapped Corn on the Cob
- Beef "Tagliata" with Chimichurri

## FRESH BREAD & CHARCUTERIE

- Fresh Baked Bread and Focaccia
- Our Signature Charcuterie & Cheese Board:  
*(Prosciutto Crudo di Parma, Soppressata, Smoked Speck, Capocollo, Grana Padano paired with Organic Honey and Grapes, Pecorino Crotonese paired with Fig Jam, Gorgonzola (Sweet and Creamy Blue Cheese), Primolase (Fresh Cheese) and Fresh Bocconcini Mozzarella)*

## SEAFOOD & VEGETABLES

- Sautéed Shrimps in Tomato Sauce
- Arugula, Blood Oranges, Shaved Fennel, Tomato, and Chickpea Salad
- Mediterranean Cod Salad
- Fried Calamari Platter
- Fruit Skewers
- Grilled Vegetables drizzled with Mint Oil

## BEVERAGES

### Alcoholic Options

- Prosecco
- Our Sommelier Selection of White & Red Wine
- Campari Orange Spritz







### Non-Alcoholic Options

- Pineapple and Ginger Juice Fizz
- Orange, Grapefruit, & Apple Juices
- Natural and Sparkling Water



Wedding Package:

# ENHANCEMENTS

 <b>Price Range:</b> \$9-\$37	 <b>Style:</b> Interactive Food Stations
 <b>Minimum Guest:</b> 50	 <b>Portions:</b> Per-person portions for each station
 <b>Duration:</b> 1 hour	 <b>Included:</b> Variety of interactive food stations offering appetizers, mains, and desserts.

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## PENTOLO STATION

- Zuppa di Pesce – \$18 pp
- Sauteed Shrimp (Red or White Sauce) – \$11 pp
- Mini Arancini – \$8 pp
- Zucchini Fritters – \$8 pp
- Cavatelli, Zucchini & Tomato – \$8 pp
- Saffron & Rosemary Risotto – \$10 pp
- Mushroom Risotto – \$10 pp
- Squash Risotto – \$10 pp
- Trofie, Porcini & Sausages – \$9 pp

## LIVE STATIONS

- **Mashed Potato Bar – \$11 pp**  
Chives, mushrooms, cheddar, bacon, crispy onion, sundried tomato
- **Soft Polenta Bar – \$15 pp**  
Cacio & Pepe, Wild Boar Ragout, Mushroom Tomato Sauce
- **Fried Calamari Station – \$13.50 pp**  
Chives, mushrooms, cheddar, bacon, crispy onion, sundried tomato

## MOZZARELLA STATION \$11.50 pp

The master works the pasta filata and “cuts” the morsels offering guests a tasting that allows you to savor the flavor of freshly made hot mozzarella.

## GRAZING TABLE \$37 pp

Mortadella, Parmigiano Reggiano, pecorino, caciocavallo, sliced tomato and mozzarella, olives, marinated artichokes, marinated mushrooms, focaccia, grape, dried apricots, crackers, artichoke spread, mini arancini, focaccia, assorted breads.

## ITALIAN ESPRESSO BAR \$10 pp

A classic 1 hour Italian-style coffee experience with freshly brewed espresso, your favorite latte, and cappuccino—served with biscotti by a barista at a dedicated station.

## GELATO BAR \$15 pp

Indulge in homemade artisan gelato with 3 flavors of your choice. Perfectly designed for events of 100 guests or more, offering a creamy, authentic Italian treat.

## OYSTER BAR \$21.99 pp







Enhance your Cocktail Reception with freshly shucked oysters and classic accompaniments.





Wedding Package:

# LATE NIGHT STATIONS

 <b>Price Range:</b> \$9-13 pp	 <b>Style:</b> Buffet-style stations with live preparation
 <b>Minimum Guest:</b> 50	 <b>Portions:</b> Per-person servings
 <b>Duration:</b> 1 hour	 <b>Note:</b> Available only as an addition to any wedding package.

Available Customization Options



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## LIVE PIZZA STATION

\$12 per person

Indulge in our late night Neapolitan pizza station, featuring perfectly blistered pies topped with fresh mozzarella, San Marzano tomatoes, and your choice of mouthwatering toppings. A delicious addition to any wedding celebration.

## SLIDERS

\$9 per person

Indulge in delicious late night treats with our beef slider station. Perfectly grilled mini burgers with a variety of toppings to satisfy your midnight cravings. A must-have addition to our wedding menu.

## PASSED PIZZA SQUARE

\$7 per person

Freshly baked, crispy, and topped with classic Italian flavors. A perfect late-night bite, served hot for your guests to enjoy.

## PORCHETTA BAR

\$13 per person







Our late-night station features signature slow-roasted Porchetta, carved to order, with crispy skin and a variety of accompaniments –a perfect way to end your celebration.





Wedding Package:

# BAR SERVICE

 <b>Price Range:</b> \$11-20 pp	 <b>Style:</b> Open Bar Service
 <b>Minimum Guest:</b> 50	 <b>Servings:</b> Per-person servings
 <b>Duration:</b> 1 hour	 <b>Included:</b> Full bar setup, glassware, mixers, ice, and non-alcoholic drinks.



**Legal Disclaimer for Bar Service:** Our bar service strictly adheres to all applicable alcohol laws. We reserve the right to refuse service to intoxicated or underage individuals.

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## STANDARD BAR

*(Pre-selected as part of your chosen pre-set menu.)*

Includes gin, vodka, rum, rye, whiskey, sweet and dry vermouth, and our sommelier's selection of red & white wines. Comes with Coca Cola, Sprite, ginger ale, club soda, orange juice, cranberry juice, and tomato juice. Domestic beers: Sleeman, Labatt Blue. Also includes ice water, sparkling mineral water, coffee, tea, and espresso.

## DELUXE BAR

**+\$11 per person**

Everything in the Standard Bar Package, plus tequila, Campari, Aperol, Prosecco, and Triple Sec. Premium beers: Corona, Moretti, Peroni Nastro Azzurro.

## AFTER DINNER LIQUEURS

**\$15 per person**

Choose 5: Bailey's Irish Cream, Cointreau, Amaretto Disaronno, Grand Marnier, Kahlua, Limoncello, Sambuca, Grappa, and Cognac Vecchie Romagne.

## AMARO BAR

**\$20 per person**

A curated selection of exclusive Amari, imported from Italy and not available at LCBO.



**CLS** LUCIANO SCHIPANO  
HOSPITALITY GROUP



culinarium



PARTNER COMPANIES AND NOTABLE CLIENTS WE SERVE:



© 2025 CLS Hospitality Group. All Rights Reserved. At CLS Hospitality Group, we are committed to delivering unparalleled catering services through our expansive network of trusted partners and distinguished brands. Our collaborative approach ensures that every event is executed with the highest standards of quality, creativity, and attention to detail. Whether it's an intimate gathering or a large-scale celebration, our dedication to excellence shines through in every dish we prepare and every service we provide. By combining innovation with tradition, we create culinary experiences that are as unique as they are unforgettable, tailored specifically to meet the diverse needs and tastes of our clients.