

Special Occasion Package

Elegantly Decorated Banquet Facility with 6-hour room rental.

Climate Controlled for your comfort and complimentary Wi-Fi

The decor package includes a selection of chair covers, a choice of floor-length table linens, and a selection of napkin colors to coordinate with your decor and color theme

*A dressed head table to include skirting and trim with candle decor and charger plates
Upgraded linen for receiving/gift table, and cake table complete with cake knife and server.*

*Antique cast iron locked mailbox for your card presentation
and an easel to display your seating chart or welcome sign.*

Pre-set tables with cutlery and glassware.

Customized printed dinner menu for each of your guest tables.

*A selection of centerpieces to choose from - one per guest table of 8-10pl (valued @ \$25 each)
6 hours of full service provided by our professional uniformed staff and smart serve bartender.*

Complete with onsite event coordinator.

Cocktail hour to include Non-Alcoholic Punch passed, and unlimited soft drinks with

Chef's choice of passed hot & cold hors d'oeuvres upon guest's arrival.

Customized three-course plated dinner with accommodations for vegetarian/vegan upon requests.

Plated dinner service includes a bottle of red and white house wine per table.

Secure Bridal Suite for your personal belongings and ample parking for your guests on-site.

DINNER MENU SELECTION

Freshly baked European rolls with butter

Appetizer

Choose ONE of the following;

Seasonal Baby Greens Salad garnished with tomato and cucumber and drizzled with balsamic vinaigrette

Classic Caesar Salad served with roasted garlic croutons and shaved Parmesan

A Selection of our Chef's Soups (butternut squash, potato leek, cream of mushroom)

OR Upgrade to an Antipasto plate for \$3.95 pp,

AND Add a Pasta course (penne, bowtie, tortellini, rigatoni) with a choice of our Chef's signature sauce for \$7.45 pp

Choice of 1 Menu Entrée

Choose ONE of the following with a selection of sauces:

Chicken Parmigiana, Stuffed Roasted Pork Loin, or Slow Roasted Roast Beef au jus

All entrees are served with Chef's choice of potato and fresh seasonal vegetables.

OR Upgrade to Guest Choice starting at \$3.25pp

Dessert

Choose ONE of the following;

Ice Cream Crepe, Apple Blossom, or Tiramisu

Served with fresh coffee and tea



start at \$ 79.95 per person

Regular price of \$89.95 per person based on the room rental minimums

Plus 18% Service Fee and 13% HST

Available for events all year round, Sunday through Friday

Saturdays are available Off Season from November 30 through March 31 of each year

MINIMUM 30 PEOPLE