

2025 Evening Wedding Highlights

At the Glenerin Inn we offer a package that makes planning an elegant wedding simple

Your package includes:

Beautiful Reception Room

Manicured grounds for photography
Sample dinner for Bride and Groom
Open Bar Service Before & After Dinner
Canapés & Hors D'oeuvres served during reception
Floor Length White or Ivory Linen

Gourmet Four Course Dinner — Saturday (May through December)
Gourmet Three Course Dinner — Winter, Fridays, or Sundays

Unlimited Ontario VQA Wine served with dinner

Votive candles throughout reception areas

Complimentary Wedding Cake Cutting Service

Late Night ~Seasonal Sliced Fruit, Cheese and Crackers, Coffee & Tea

Closing at 1am

For further information contact our Wedding Team at

Please call (905) 828-6103, or visit us on our website at www.glenerininn.com



Hors D'oeuvres

During your cocktail reception, we will serve your guests a selection of hors d'oeuvres ~ this is based on 3 pieces of hors d'oeuvres per person

Please select from the following choices

Asparagus wrapped with Prosciutto (GF)

Garlic Jumbo Shrimp (GF)

Vegetable Spring Rolls (V)

Smoked Salmon with Cream Cheese (GF)

Chicken Wellington

Korean Short Rib Skewer

Barbequed Duck Wrap

Roasted Vegetables with Goat Cheese in Phyllo (V)

Mini Vegetables Samosas (V)

Spanikopita (V)

Wild Rice Mushroom Croquets (Vegan)

Thai Salad Bundle (Vegan, GF)

Caprese Skewer



Gourmet Wedding Dinner Menu

Choice of Soup

(please select ONE)

Medley Mushroom & Truffle oil (cream based)
Country Leek & Potato
Roasted Butternut Squash with Whipped Cream & Maple
Roasted Tomato & Basil with Croutons

Choice of Salad

(please select ONE)

Romaine Leaves served with Lemon Garlic Dressing, Seasoned Croutons & Freshly Grated Parmesan

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Baby Arugula & Spinach with Sundried Tomatoes, Crumbled Goat Cheese, Herbed Balsamic Vinaigrette

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Mixed Greens, Carrot & Cucumber, finished with Golden Italian dressing

Entrée Sélections

Atlantic Roasted Salmon

Black & White sesame seeds covered Salmon Filet
Julienne of Shitake Mushrooms & Leeks
Apricot Ginger Teriyaki

Chicken Supreme

Stuffed with Spinach & Feta Cheese
Mushroom Sauce

Roast Beef Striploin

Pink Peppercorn Sauce

Pork Tenderloin

Red Wine Demi Glaze

All Entrees are served with Fresh Seasonal Vegetables

Choice of ONE Starch:

Herb Roasted Potatoes, Garlic Mashed Yukon Gold Potatoes, Or Aromatic Basmati Rice Pilaf

Upgraded Entrees Selections

Veal Chop Rosemary Jus

*market price

Provincial Crumbed Beef Tenderloin

Brandy Five Peppercorn Sauce *market price

Dessert Selections

(please select ONE)

Tiramisu Espresso Cream Sauce Caramel Brownie Chocolate Cheesecake Black and White Chocolate Mousse Cake Alphonso Mango Sorbet with Fresh Berries Coffee & Tea Service



Additional Suggestions to help create you Elegant Affair

Late Night Service Enhancements

Gourmet Pizza squares ~ assorted toppings

primavera (veggies), americano (all pepperoni), butchers paradise (bacon, sausage, chicken, pepperoni), pineapple and

ham pizza, classic margarita

Poutine Station (min.40 guests)

Beef Sliders (min. 3 dozens)

BBQ Pulled Pork Sliders (min. 3 dozens)

Jumbo Cookies

Belgian Waffle Station (min. 40 guests)

Mexican 3C's Bruschetta (cheese, chilis and corn)



Preferred Vendor List of Services

Bridal Hair & Make-Up

The Spa at Glenerin

Contact: Lisa Falkins Phone: 905 828-7449 lisa@thespaatglenerin.com

Photographers

The Art of Weddings

Contact: Mike Day Phone: 416-573-0434 www.theartofweddings.com

Lamphouse Photography

Contact: Frank Phone: (416) 629-1619 www.lamphousephotography.com

Officiants

Timothy Jones

Phone: 416 829-4161

Alex Rajak

Phone: 647 785-0979

The Marry Men

Revs Jason & Michael (416) 662-1387 themarrymen.ca

Chair Covers

The Guinny Collection

Contact: CarolAnn Guinchard Phone: 416 721-5322

theguinnycollection@gmail.com

Entertainment

Maximum Music DJ Service

Contact: Rod McMahon Phone: 416 255-2910 www.maximumDJ.com

MacMillian Entertainment

Contact: Josh Brynaert Phone: 1 877 331-4619 www.macmilliangroup.com

Florists/Décor

Plush Flowers

Contact: Indra Tan Phone: 647 294-7739 plushflowers@rogers.com www.plushflowers.ca

The Big Letter Company

Contact: Jamaal Kossy Phone: 647 470-6700 www.instagram.com/biglettercompany/

Cake/Sweets

La Casa Dolce Bakery

Phone: (905) 896-2253 www.lacasadolce.ca