



CODE'S MILL  
ON THE PARK

2026-27 Menu and Packages

# Elegant Brunch

50% discounted venue rental

Ceremony in parkside loft with podium and signing table

Set-up and tear-down of event space

Floor length linens, coloured napkins and chair covers

## **Pre-reception**

Served Mimosas

Scones and croissants

## **Entrée**

French toast with berry romanoff, crème fraiche, maple syrup, crispy bacon, gluten free sausage and home fries

OR

Steak & eggs- "AAA" Black angus strip loin medallions topped with soft poached egg, pepper corn hollandase sauce and fried shallots

## **Dessert**

Decadent New York style cheesecake with berry coulis

OR

Apple blossom with caramel sauce

## **Coffee and selection of teas**

## **Pricing**

\$114

Per person + HST & Gratuity

60 person minimum

Available year round 11am-3pm



# Carding Fare

All inclusive package

## **Includes**

Complimentary Venue Rental  
Ceremony in Parkside Loft with podium and signing table  
Floor length linens, coloured napkins, chair covers or chair rental  
Set-up and tear-down of event space  
Floral package with Fox Florals  
DJ to dance the night away

## **Pre-reception**

Champagne toast  
Bottomless non-alcoholic punch  
Selection of assorted hot and cold Hors d'oeuvres  
Fruit and cheese platter  
Fresh Vegetable and dip platter

## **Starter**

Fresh baked breads and whipped butter  
Your choice of soup or salad from our menu

## **Entrée**

Your choice of 2 options from our Menu  
& a vegetarian option

## **Dessert**

Your choice of plated desserts from our menu  
Coffee & selection of teas

## **Late Night**

Hardy poutine with curds smothered in JJ's gravy

OR

Fajita station with beef and chicken

OR

Assorted gourmet pizza platters



# Carding Fare

All inclusive package

Pricing per person + HST & Gratuity

## **May through October**

\$174pp minimum 100 guests  
Saturdays & long weekend Sundays

\$169pp minimum 90 guests  
Fridays and Sundays

\$159pp minimum 80 guests  
Monday through Thursday

## **November through April**

\$169pp minimum 100 guests  
Saturdays & long weekend Sundays

\$159pp minimum 90 guests  
Fridays and Sundays

\$154pp minimum 80 guests  
Monday through Thursday



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# Classic Fare

## Includes

50% discounted venue rental  
Ceremony in parkside loft with podium and signing table  
Set-up and tear-down of event space  
Floor length linens, coloured napkins and chair covers

## Pre-reception

Non-alcoholic punch  
Selection of assorted hot and cold Hors d'oeuvres

## Starter

Fresh baked breads and whipped butter  
Your choice of soup or salad from our menu

## Entrée

Your choice of 1 options from our Menu  
& a vegetarian option

## Dessert

Your choice of plated desserts from our menu  
Coffee & selection of teas

## Late Night

Hardy poutine with curds smothered in JJ's gravy

OR

Fajita station with beef and chicken

OR

Assorted gourmet pizza platters



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# Classic Fare

Pricing per person + HST & Gratuity

## **May through October**

\$145pp minimum 100 guests  
Saturdays & long weekend Sundays

\$139pp minimum 90 guests  
Fridays and Sundays

\$129pp minimum 80 guests  
Monday through Thursday

## **November through April**

\$139pp minimum 100 guests  
Saturdays & long weekend Sundays

\$129pp minimum 90 guests  
Fridays and Sundays

\$124pp minimum 80 guests  
Monday through Thursday



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# Little Tay Complet

## **Includes**

50% discounted venue rental  
Ceremony in parkside loft with podium and signing table  
Set-up and tear-down of event space  
Floor length linens, coloured napkins and chair covers  
DJ to dance the night away

## **Pre-reception**

Non-alcoholic punch  
Selection of assorted hot and cold Hors d'oeuvres

## **Starter**

Fresh baked breads and whipped butter  
Your choice of soup or salad from our menu

## **Entrée**

Your choice of 1 options from our Menu  
& a vegetarian option

## **Dessert**

Decadent New York style cheesecake with berry coulis  
OR  
Apple blossom with caramel sauce  
Coffee and selection of teas

## **Late Night**

Hardy poutine with curds smothered in JJ's gravy  
OR  
Fajita station with beef and chicken  
OR  
Assorted gourmet pizza platters

Available Sunday through Friday  
Fixed price of \$7725 + HST & Gratuity  
For up to 50 guests



# Sunday Service

Micro Wedding

## Includes

Ceremony in parkside loft with podium and signing table  
Set-up and tear-down of event space  
Floor length linens, coloured napkins and chair covers

## Starter

Mixed Field Greens w/House Vinaigrette

## Entrée

(Choose one)

Baked Spinach Cannelloni with Herbed Goat Cheese, Roma Tomatoes, Ricotta Cheese, Yellow Coulis & Balsamic Reduction.

OR

Chicken Breast Stuffed with Spinach & Ricotta, Natural Jus and Seasonal Vegetable Medley.

OR

Grilled Beef Tenderloin (6oz.) with brandy peppercorn sauce, Portabella Mushroom and Bell Pepper Brunoise, Garlic Mash, Seasonal Vegetable Medley.

add \$5

OR

Grilled Salmon Fillet with Wine Saffron Reduction & Creamy Citrus Risotto.

## Desserts

Apple Blossom with Caramel Sauce

OR

New York Style Cheesecake with Berry Coulis

Freshly Brewed Coffee and Tea

\$147 per person + HST & Gratuity  
Available Sunday through Thursday



# After-Dance Cocktail

Stand-up and mingle reception

## Includes

50% discount on venue rental November through April  
Guest and cruiser tables  
Floor length linens, coloured napkins and chair covers

## Menu 1

Assortment of Hors d'oeuvres  
Stuffed pumpernickle  
Wheel of warm brie  
Fresh fruit tray  
Gourmet pizza platter  
Vegetables & dip  
Deli platter  
New York style cheese cake  
Coffee & tea selection



## Menu 2

Assortment of Hors d'oeuvres  
Hungry man's station  
(carved hip of beef & kaiser rolls)  
Artisan cheese and fruit board  
Shrimp platter  
Charcuterio board  
Vegetables & dip  
Gourmet pizza platter  
New York style cheese cake  
Coffee & tea selection

Pricing per person \$64  
+ HST & Gratuity

Pricing per person \$94  
+ HST & Gratuity

85 Person minimum

\$250 ceremony in Parkside Loft with podium and signing table

\$500 set-up and breakdown fee

Not available Saturdays or Sundays of long weekends



# Menu at the Mill

## Hor D'Oeuvres

### Cold Canapes

- Mini pita stuffed with sesame hummus
- Goat cheese ratatouille crostini
- Brie & apple brandy mousse
- Melon & prosciutto
- Shrimp & scallop firecrackers

### Hot Canapes

- Sweet potato cheddar cheese poppers
- Spicy vegetarian spring rolls
- Maple bourbon meatballs
- Sesame sriracha satays
- Lime cilantro beef satays
- Pork belly & scallop egg rolls

## Starters

### Stockpot Soups

- Cream of mushroom
- Tomato florentine with cheese tortellini
- Basil tomato cream
- Ginger carrot with curried walnut
- Minestrone
- Maple butternut squash cream
- Lobster bisque \*add \$4.25pp\*

### Seasonal Salads

- Mixed field greens with house vinaigrette
- Caesar salad with bacon, croutons and creamy garlic dressing
- Spinach and bacon salad with caramelized onion and red wine honey vinaigrette
- Grilled vegetable with feta, drizzled with balsamic and herb infused olive oil

### Accent and Add-ons

- Artisan Cheese and fruit \$9.50
- Smoked salmon and Shrimp platter \$17.50



# Menu at the Mill

## Dinner Entrées

All entrées are served with herb roasted potatoes and season vegetable medley unless otherwise indicated (for other potato or rice selections please ask).

### BEEF:

All cooked medium rare unless otherwise specified

#### Prime Rib au Jus

with herb yorkshire pudding, confit of onions and garlic mash

#### Grilled Beef Tenderloin (6oz)

with Brandy peppercorn sauce, portabella Bell Pepper Brunoise, Garlic Mash, Seasonal Vegetable Medley.

### CHICKEN:

#### Rosemary and Sage Marinated Chicken Breast

grilled with smoked tomato jus.

#### Chicken Breast

stuffed with spinach and ricotta, natural jus.

### PORK:

#### Maple Shallot Marinated Grilled Pork Loin

with port reduction.

#### Roast Pork Loin

with wild mushroom and scallion ragout. Mushroom and bell pepper brunoise.

### FISH:

#### Grilled Salmon Fillet

with creamy citrus risotto and seasonal vegetables.

#### Pesto Crusted Halibut

with steamed spinach and caper butter, rilled fennel and tomatoes.

#### Seared Albacore Tuna Steak

with crispy wontons, mango wasasbi aioli and honey roasted beets.

## Desserts

#### Dark Chocolate Mousse

Kissed with Grand Marnier

#### Apple Blossom

with caramel sauce

#### NY Style Cheesecake

with berry coulis

#### Maple Bourbon Pecan Tart

with caramel and whipped cream

### VEGETARIAN:

#### Baked Spinach Cannelloni

with herbed goat cheese, roasted roma tomatoes.

#### Grilled Fennel Risotto

with baked leek, peppered anisette reduction and bell pepper tapenade.

#### Sweet Potato and Portobello Mushroom Tart

with grilled marinated onion, bell pepper and zucchini with roasted garlic and smoked tomato coulis.

### SPECIALTY:

#### Duck Leg Confit

with sweet potato galette and blueberry gastrique.

#### Turkey Dinner

Turkey dinner with sausage pan stuffing, seasonal vegetable medley, butter whipped potatoes, cranberries and gravy.

### KIDS MENU:

**Chicken fingers** with french fries

**Hamburger** with french fries

**Kids Noodles** with butter, marinara or meat sauce

**Pepperoni Pizza**

#### Maple Tiramisu

with whipped cream

# Reception & Party Trays

## **Stuffed Pumpernickle Loaf**

Everyone's favourite! Filled with garlic and spinach dip, surrounded by pumpernickle.

## **Whole Wheel of Baked Brie**

Wrapped in puff pastry served with a chutney accompaniment.

## **Gourmet Pizza Platter**

Variety of scrumptious pizza selection

## **Veggies & Dip Platter**

Assortment of fresh vegetables accompanied with house dip.

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## **Artisan Cheese & Fruit Board**

A variety of imported and domestic cheeses including Saint Honoré, Triple Cream Brie, Bleu Benedictine, Cheddar, Havarti, served with an assortment of crackers.

## **Charcuterie Board**

Prosciutto, Salami, Hot Soppressata, Chorizo, Grilled Italian Sausage, Marinated Artichoke Hearts, Mushrooms, Onions, Wine-ripened Tomatoes, Olives.

## **Deli Platter**

Allow your guests to create their favourite sandwich with an assortment of deli meats, including: roast beef, virginia ham, breast of roast turkey, hungarian salami, mortadella and capicola. Served with an assortment of rolls, butter, and all the fixings.

## **Platter of Jumbo Shrimp**

Jumbo shrimp platter, with lemon wedges and cocktail sauce.

## **Poutine Stop**

A local tradition, hardy poutine with curds. Smothered in JJ's gravy.

## **Fajita Station**

Fajita station with beef and chicken.

## **Sandwich Tray**

Assorted fillings including turkey, ham, roast beef, egg salad, salmon and tuna salad, featuring a variety of breads and wraps. (serves 35 guests)

## **Cookie Store**

Chocolate chip, oatmeal and raisin, peanut butter, gluten free available on request.



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# Bar on the Park

## Bar Options:

1. Cash Bar
2. Drink tickets (billed based on consumption)
3. A monetary cap (you set the monetary limit and once the bar reaches the cap it switches to cash)
4. A time cap (cocktail hour only for host bar)
5. A host bar based on consumption only.
6. \$77.00 per person all inclusive hot bar. Open bar inclusive of all beer, liquor (bar rail) and wine. Including house wine at dinner (1 bottle of red and 1 bottle of white per table).
7. \$44.00 per person 1 hour of open bar inclusive of all beer, liquor (bar rail) and wine. Including house wine at dinner (1 bottle of red and 1 bottle of white per table).

## Alcoholic Punch (4 litres)

Cranberry, sassafras (Vodka based) with fresh fruit \$130

New England Tea (Rum based) \$130

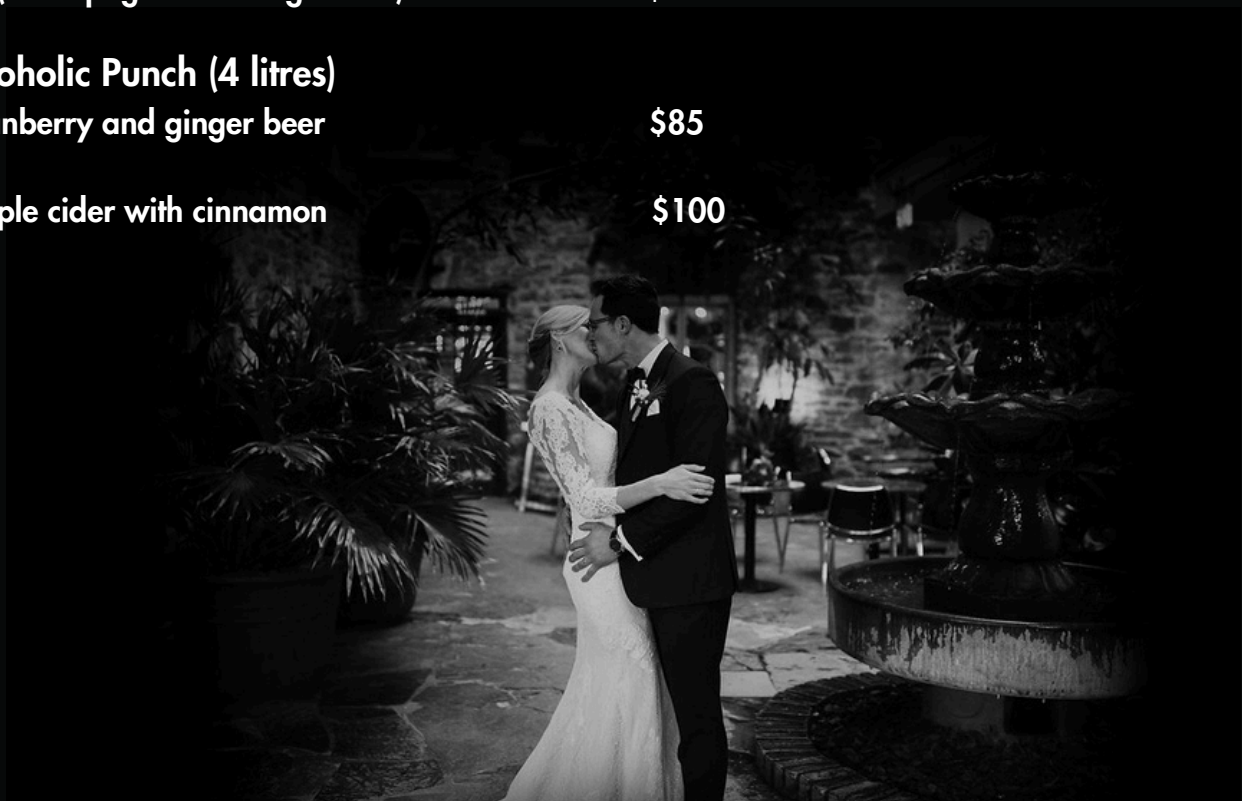
Sangria (Red or White Wine) \$130

Mimosas (Champagne & Orange Juice) \$130

## Non-Alcoholic Punch (4 litres)

Tangy cranberry and ginger beer \$85

Warm apple cider with cinnamon \$100



# Wine Cellar

## White wine

- Good Company White **\$30**
- Season by Lakeview Wine Co. Pinot Grigio **\$30**
- Season by Lakeview Wine Co. Sauvignon Blanc **\$34**
- Eastdell Riesling **\$38**
- Fresh Moscato **\$34**
- South Africa, Franschhoek Chenin Blanc **\$45**
- Lakeview Chardonnay (Unoaked) **\$39**
- New Zealand, Kono Sauvignon Blanc **\$54**

## Red wine

- Good Company Red **\$30**
- Local Collectibe by Lakeview Cabernet Sauvignon **\$36**
- Season by Lakeview Wine Co. Merlot **\$38**
- Season by Lakeview Wine Co. Cabernet Merlot **\$34**
- Lakeview Black Cabernet **\$36**
- Creekside Shiraz **\$38**
- Lakeview Pinot Noir **\$45**
- Portugal, Intimista Vinho Tinto **\$39**

## Champagne & Specialty

- Fresh Sparkling Secco **\$40**
- Fresh Sparkling Rosé **\$40**
- Italy, La Delizia Prosecco **\$50**
- Italy, Cielo e Terra Prosecco **\$45**
- Lakeview VQA Icewine **\$65**
- Italy, Talamonti, Abruzzo Il Lupo Sangiovese Terre di Chieti IGP **\$50**