



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
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



CODE'S MILL
ON THE PARK

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



CODE'S MILL
ON THE PARK

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



CODE'S MILL
ON THE PARK

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.



CODE'S MILL
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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

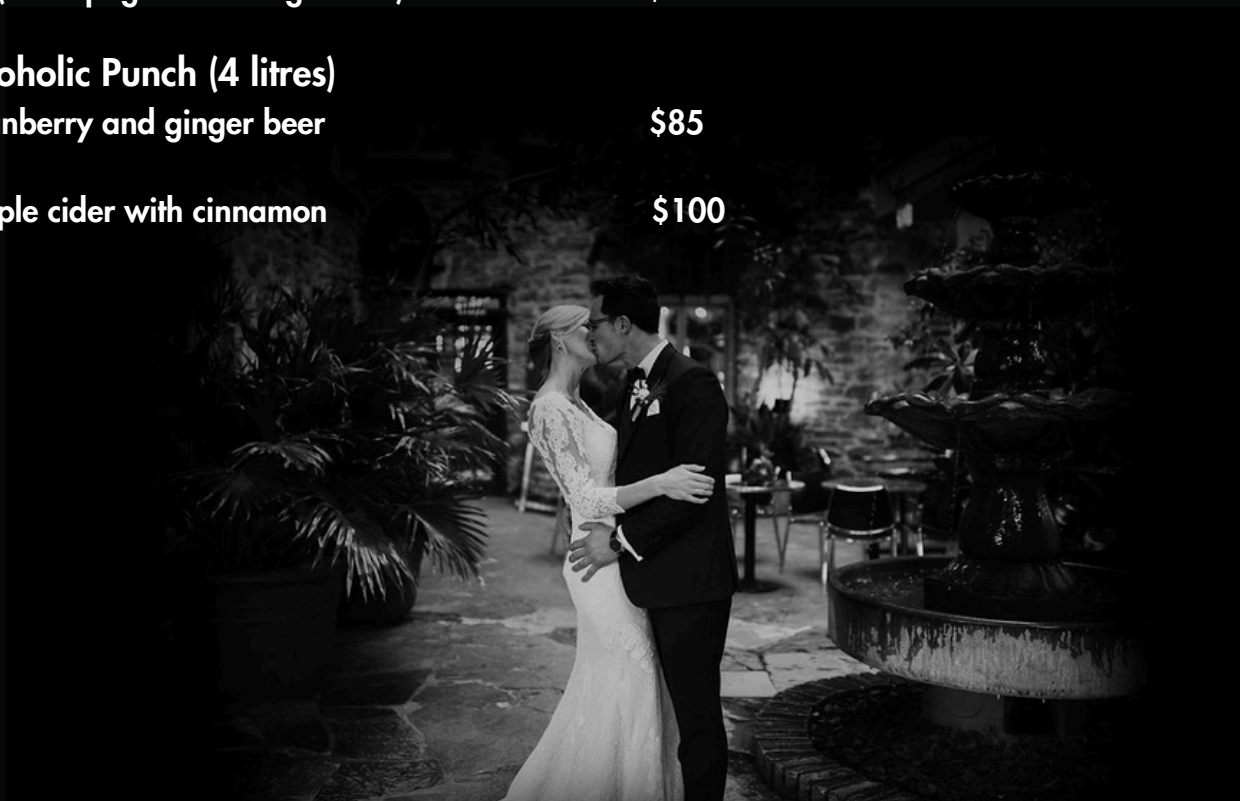
Sangria (Red or White Wine) \$130

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**