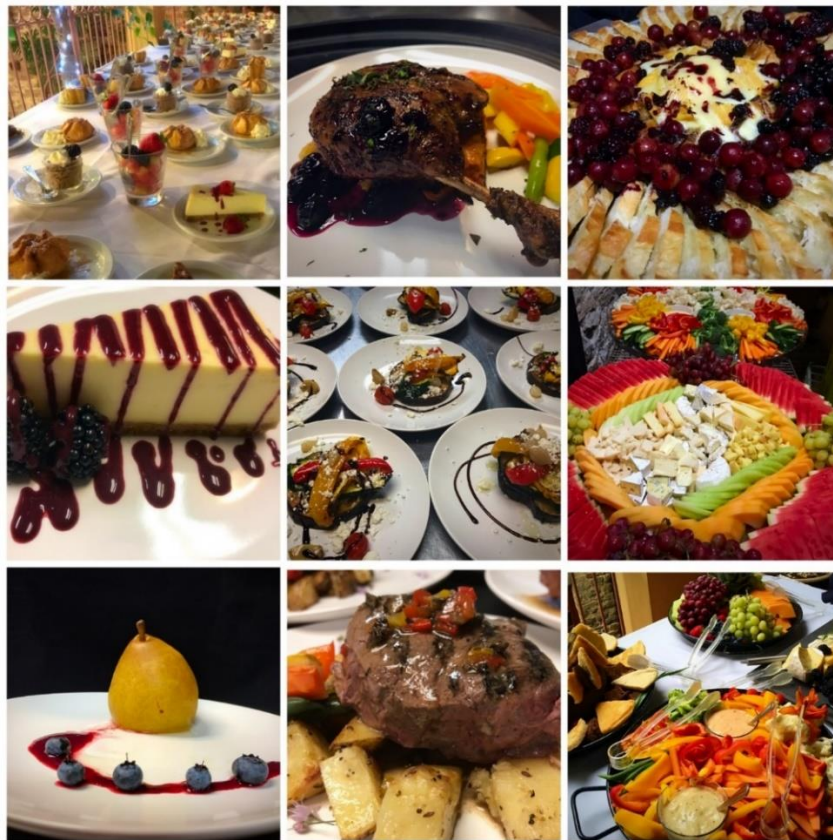


# PACKAGE & MENU SELECTION 2023-24

*SERVICES INCLUDE:*

- Year-round fully Catered Facility
- Menu Based on your Preferences or Customized Menu on Request.
- Taste Testing Event held in March
- Final menu submitted twenty one (21) days in advance
- Special dietary substitutes



*Once you have booked your day our Packages make planning your event as easy as 1,2,3 snap!*

- STEP 1.** SELECT YOUR PACKAGE
- STEP 2.** CHOOSE YOUR MENU
- STEP 3.** SELECT YOUR BAR OPTION
- STEP 4** CONFIRM EVERYTHING AT THE TASTING EVENT

## STEP 1: CHOOSE YOUR PACKAGE FROM THE FOLLOWING

# AN ELEGANT BRUNCH PACKAGE

### *INCLUDES:*

50% Discounted venue  
Ceremony in Parkside Loft with a Podium & Signing Table  
Set-up & Tear-down of Event Space  
Standard Length Ivory Linens, Ivory Napkins, Centre Piece & Ivory Damask Chair Covers

### *PRE-RECEPTION*

Butler Passed Mimosas  
Scones & Croissants

### *ENTRÉE*

French Toast with Berry Romanoff, Crème Fraiche, Maple Syrup  
Crispy Bacon, Gluten Free Sausage & Home Fries  
or  
Steak & Eggs – “AAA” Black Angus Strip Loin Medallions  
Topped with Soft Poached Egg, Pepper Corn Hollandaise Sauce  
& Fried Shallots

### *DESSERT*

Decadent New York Cheesecake  
Coffee, Decaf, and a selection of Herbal Teas

### *PRICING*

*2023 - \$95.00*

*2024 - \$99.00*

*per person + HST & Gratuity*

*60 Person Minimum*

*Available year-round 11am – 3 pm*

*Children under 12 accompanied by an adult - \$42.00*

# CARDING FARE ALL INCLUSIVE PACKAGE

### INCLUDES

- Complimentary Venue Rental
- Ceremony in Parkside Loft with a Podium & Signing Table
- Floor Length Linens, Coloured Napkins & Chair Covers
- Set-up & Tear-down of Event Space
- 3-Tier Wedding Cake
- Floral Package
- DJ to Dance the Night Away

### PRE-RECEPTION

- Champagne Toast
- Bottomless Non-Alcoholic Punch
- Chef's Selection of Assorted Hot & Cold Canapes
- Fruit & Cheese Platter + Fresh Vegetables & Dip

### STARTER

- Fresh Baked Breads & Whipped Butter
- Your Choice Of Soup Or Salad From Our Menu

### ENTRÉE

- Your Choice of 2 Options from our Menu Selection

### DESSERT Your Choice Of:

- Plated choice of one Dessert from our Menu
- Coffee, Decaf & Selection of Teas

### LATE NIGHT Your Choice Of

- Hardy Poutine with Curds smothered in JJ's Gravy  
or A Fajita Station with Beef or Chicken

*Pricing 2023/2024 per person + HST & Gratuity*

#### May through October

*\$162.00 pp minimum 120 guests  
Saturdays & long weekend Sundays*

*\$157.00 pp minimum 100 guests  
Fridays and Sundays*

*\$147.00 pp minimum 80 guests  
Monday though Thursdays*

#### November through April

*\$152.00 pp minimum 100 guests  
Saturdays & long weekend Sundays*

*\$147.00 pp minimum 90 guests  
Fridays and Sundays*

*\$142.00 pp minimum 80 guests  
Monday though Thursdays*

# CLASSIC FARE PACKAGE

## *INCLUDES:*

50% Discount of Venue Rental  
Standard Length Ivory Linens, Ivory Napkins & Ivory Damask Chair Covers  
Ceremony in Parkside Loft with a Podium & Signing Table  
Classic Glass Centre Piece with floating candle  
Set-up & Tear-down of Event Space  
DJ to Dance the Night Away

## *PRE-RECEPTION*

Non-Alcoholic Punch served following the ceremony  
Chef's selection of hot & cold canapés

## *STARTER*

Fresh Baked Breads & Whipped Butter  
Your Choice Of Soup Or Salad from our Menu

## *ENTRÉE*

Your Choice Of 1 Option from our Menu Selection

## *DESSERT*

Plated Dessert from our Menu  
Coffee, Decaf & Selection of Teas

## *LATE NIGHT BUFFET*

Assorted Gourmet Pizza Platters

*Pricing 2023/2024 per person + HST & Gratuity*

### May through October

*\$131.00 pp minimum 100 guests  
Saturdays & long weekend Sundays*

*\$126.00 pp minimum 100 guests  
Fridays and Sundays*

*\$115.00 pp minimum 80 guests  
Monday through Thursdays*

### November through April

*\$125.00 pp minimum 100 guests  
Saturdays & long weekend Sundays*

*\$115.00 pp minimum 90 guests  
Fridays and Sundays*

*\$110.00pp minimum 80 guests  
Monday through Thursdays*

# AFTER-DARK COCKTAIL PACKAGES

*STAND-UP & MINGLE RECEPTION INCLUDES:*

50% Discount of Venue Rental November through April  
Cruiser Tables and Seating Areas  
Tables Dressed with linens & Centre Piece

*MENU 1*

Assortment of Hors D'oeuvres  
(choice of 5 from the menu, 3 pieces per person)  
Stuffed Pumpkinnickel  
Whole Wheel of Warm Brie  
Fresh Fruit Tray  
Gourmet Pizza Platter  
Munchie Platter  
Veggies & Dip  
Deli Platter  
Coffee, Decaf & Selection of Teas

*MENU 2*

Assortment of Hors D'oeuvres  
(choice of 5 from the menu, 3 pieces per person)  
Hungry Man's Station  
(Carved Hip of Beef & Kaiser Rolls)  
Artisan Cheese and Fruit Board  
Shrimp Platter  
Charcuterie Board  
Veggies & Dip  
Pizza Platter  
New York Cheese cake  
Coffee, Decaf & Selection of Teas

Pricing 2023 - \$46.00      2024 - \$50.00  
per person + HST & Gratuity

Pricing 2023 - \$74.00      2024 - \$79.00  
per person + HST & Gratuity

*85 Person Minimum*

*Not Available Saturdays or Sundays of long weekends*

*Children under 12 accompanied by an adult - \$21.00*

*\$500 Setup & Breakdown Fee*



## STEP 2: SELECT YOUR MENU FROM THE FOLLOWING

### *HORS D'OEUVRES BY THE DOZEN*

#### *COLD CANOPES*

Mini Pita Stuffed with Sesame Hummus  
Goat Cheese Ratatouille Crostini  
Crab Stuffed Cucumber Rolls  
Brie & Apple Brandy Mousse  
Melon & Prosciutto  
Shrimp & Scallop Fire Crackers

#### *HOT CANOPES*

Sweet Potato Cheddar Cheese Poppers  
Spicy Vegetarian Spring Rolls  
Maple Bourbon Meatballs  
Sesame Sriracha Chicken Satays  
Lime Cilantro Beef Satays  
Pork Belly & Scallop Egg Rolls

*Suggested Quantities based on four per person  
35 guests (12 dozen), 100 guests (35 dozen).  
Minimum 5 dozen of each selection.*

### *STARTERS*

#### *STOCKPOT*

##### *Soups*

Cream of Mushroom  
Tomato Florentine with Cheese Tortellini  
Basil Tomato Cream  
Ginger Carrot with Curried Walnut  
Minestrone  
Maple Butter Nut Squash Cream  
Lobster Bisque add \$4.00

#### *SEASONAL SALADS*

##### *Salads*

Mixed Field Greens with house vinaigrette  
Caesar Salad with Bacon, Croutons and Creamy Garlic Parmesan 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 & Fruit \$8.50  
Smoked Salmon & Shrimp platter \$12.00



## STEP 2. CONT'D

### **BEEF (CHOOSE FROM)**

(All Beef Dishes are Cooked Medium Rare Unless Otherwise Specified)

**Beef Wellington** *add \$2.50*

with Horseradish Mash, & Caramelized Onion, Sherry Jus

**Prime Rib au Jus**

with Herbed Yorkshire Pudding, Confit of Onion and Garlic Mash.

**Grilled Beef Tenderloin (6oz)**

with Brandy Peppercorn Sauce, Portabella

**Surf and Turf** *add \$ 8.00*

add Prawn (2) to Grilled Beef Tenderloin.

### **CHICKEN (CHOOSE FROM)**

**Rosemary and Sage Marinated Chicken Breast**

grilled with Smoked Tomato Jus.

**Chicken Breast**

Stuffed with Spinach and Ricotta Natural Jus.

### **PORK (CHOOSE FROM)**

**Maple Shallot Marinated Grilled Pork Loin**

with Port Reduction.

**Roast Pork Loin**

with Wild Mushroom and Scallion Ragout.

Mushroom and Bell Pepper Brunoise

### **FISH (CHOOSE FROM)**

**Grilled Salmon Fillet**

with Creamy Citrus Risotto and Seasonal Vegetables.

**Pesto Crusted Halibut**

with Steamed Spinach and Caper Butter, Grilled Fennel and Tomatoes.

**Seared Albacore Tuna Steak**

with Crispy Wontons, Mango Wasabi Aioli and Honey Roasted Beets.

### **VEGETARIAN (CHOOSE FROM)**

**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.

## **DINNER ENTREES**

### **SPECIALTY**

**Duck Leg Confit**

with Sweet Potato Galette & a Blueberry Gastrique.

**Turkey Dinner**

with Sausage Pan Stuffing, Seasonal Vegetable Medley, Butter Whipped Potatoes, Cranberries & Gravy

### **CHILDREN'S MENU (12 & under)**

*Chicken Fingers* with French Fries

*Hamburger* with French Fries

*Kids Noodles* with Butter, Marinara or Meat Sauce

*Pepperoni Pizza*

### **DESSERTS**

**Dark Chocolate Mousse Kissed**

with Grand Marnier

**Apple Blossom**

with Caramel Sauce

**Maple Tiramisu**

with Whipped Cream

**NY Style Cheesecake**

with Berry Coulis

**Maple Bourbon Pecan Tart**

with Caramel & Whipped Cream

**Trifecta Dessert – A Trio of Squares**

with Whipped Cream

**Senator's Chocolate Pate**

with Raspberry Coulis

### **CARAMEL CROQUE EN BOUCHE CREMEUSE \$165.00**

A Tower of Rich Cream filled Puff Pastry coated in Grand Marnier Caramel. This is a wonderfully decadent alternative to a wedding cake.

### **OTHER**

**Cake Cutting, Plating Fee \$4.00 per person**

Cupcakes, Do-nuts (Client Provides)

Your Wedding Cake (Served As A Dessert)

**Coffee Full Urn (100 Cups)**

Regular, Decaffeinated Coffee and Tea – Herbal Tea

Served with Dessert add \$2.50pp

## STEP 2. CONT'D

### RECEPTION & PARTY TRAYS

#### ***Stuffed Pumpernickel Loaf***

Everyone's favourite! Filled with Garlic and Spinach Dip, surrounded by Pumpernickel.

#### ***Whole Wheel of Baked Brie***

Wrapped in Puff Pastry served with a Chutney Accompaniment

#### ***Poached Salmon Display***

A Whole Poached Atlantic Salmon artistically decorated. Served with Medallions of Citrus Butter and Rosettes of Dill Cheese.

#### ***Gourmet Pizza Platter***

A Variety of Scrumptious Pizza Selections

#### ***Fresh Fruit Platter***

A Selection of Seasonal Fruit

#### ***Veggie & Dip Platter***

Assortment of Fresh Vegetables accompanied with House Dip

#### ***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 Crackers.

#### ***Charcuterie Board***

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

#### ***Deli Platter***

Allow your guest 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.

#### ***Munchie Platter***

Including Chicken Wings, Onion Rings, Mac & Cheese Bites, Zucchini Sticks, Chicken Fingers, and Poppers.

#### ***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.



## STEP 3: CHOOSE YOUR BAR OPTIONS FROM THE FOLLOWING:

# BAR ON THE PARK

### BAR OPTIONS

1. A 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 (you only pay for what is consumed. Select various options such as wine and beer only; domestic beer, wine and bar rail.)
6. **\$66.00 PP. ALL INCLUSIVE HOST BAR**  
Open bar inclusive of all beer (draught, domestic and premium), liquor (bar rail and top shelf) and wine, includes house wine at dinner (1 bottle of red and 1 bottle of white per table.)
7. **\$35.00 PP. COCKTAIL HOUR HOST BAR**  
1 hour prior to dinner open bar inclusive of all beer (draught, domestic and premium), liquor (bar rail and top shelf) and wine, includes house wine with dinner (1 bottle of red and 1 bottle of white per table.)

### BAR SELECTION AND PRICES

#### HOUSE SELECTION WINE. (6 OZ.)

Pelee Island Winery

Non-Alcoholic Wine white or red bottle

#### DOMESTIC BEER

Coors Light, Budweiser, Bud Light, Canadian, Alexander Keith's

#### IMPORTED & PREMIUM BEER

Stella, Corona, Heineken

Draught Beer featuring Perth Brewery

#### COOLERS

Smirnoff Ice, Cranberry Apple cider

\$8.50

\$28.00

\$7.25

\$7.75

\$7.75

\$7.50

### WINES

#### WHITE WINES:

Pelee Island Vidal

Pelee Island Pinot Grigio

Pelee Island Sauvignon Blanc

Pelee Island Pinot Grigio

Pelee Island Late Harvest Riesling

Pelee Island JS Hamilton Red

French Hob Nob Chardonnay

California Menage a Trois Chardonnay

New Zealand Oyster Bay

#### RED WINES:

Pelee Island Baco Noir

Pelee Island Merlot

Pelee Island Cabernet Merlot

### PRICE/BOTTLE

\$29.00

\$30.00

\$32.00

\$33.00

\$38.00

\$43.00

\$39.00

\$42.00

\$45.00

\$28.00

\$33.00

\$36.00

<b>COCKTAILS (1 OZ.)</b>	\$9.25	Pelee Island Lola Cabernet	\$33.00
Bombay Sapphire Gin, Polar Ice Vodka,		Pelee Island Shiraz	\$38.00
Bacardi White Rum, Wisers Special Blend Rye,		Pelee Island Pinot Noir	\$32.00
Ballantine's Scotch, Caesars, (1 oz.)		French Hob Nob Pinot Noir	\$39.00
		California Menage a Trois	\$42.00
Top Shelf Gin, Rum, Scotch, Rye, Vodka	\$9.25		
<b>POP</b>	\$3.50	<b>CHAMPAGNE &amp; SPECIALTY</b>	
Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Ice Tea		Pelee Island Secco	\$36.00
		Lola Nero Sparkling	\$40.00
		Secco Sparkling	\$35.00
<b>JUICE</b>	\$3.00	Australian Yellow Tail South Eastern	\$38.00
Cranberry, Apple, Orange, Lemonade		French Grand Cuvee Cremant Blanc,	\$37.50
Water	\$1.00	Ontario Icewine- Vidal 375m	\$80.00
<b>ALCOHOLIC PUNCH 4 LITRE:</b>		Australian Yellow Tail Sangria	\$38.00
Cranberry, sassafras	\$125.00	Italian Amarone DOC, Veneto	\$80.00
with fresh fruit (Vodka Based)			
New England Tea (Rum Based)	\$125.00		
Sangria (Red or White Wine)	\$105.00		
with fresh fruit			
Mimosas (Champagne & Orange Juice)	\$125.00		
<b>NON-ALCOHOLIC PUNCH 4 LITRE:</b>			
Tangy Cranberry and Ginger Beer	\$80.00		
Warm Apple Cider with Cinnamon	\$75.00		

## STEP 4: CONFIRM YOUR CHOICES AT OUR TASTING EVENT

*We'll keep you posted WITH AN INVITATION EMAIL for the time and date of our tasting event*