

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 though 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 though 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. **\$67.00 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.)	\$8.50	Top Shelf Gin, Rum, Scotch, Rye, Vodka	\$9.25
Pelee Island Winery		POP	\$3.50
Non-Alcoholic Wine white or red bottle	\$28.00	Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Ice Tea	
		JUICE	\$3.00
DOMESTIC BEER	\$7.25	Cranberry, Apple, Orange, Lemonade	
Coors Light, Budweiser, Bud Light, Canadian, Alexander Keith's		Water	\$1.00
IMPORTED & PREMIUM BEER	\$7.75	ALCOHOLIC PUNCH 4 LITRE:	
Stella, Corona, Heineken		Cranberry, sassafras	\$125.00
Draught Beer featuring Perth Brewery	\$7.75	with fresh fruit (Vodka Based)	\$125.00
		New England Tea (Rum Based)	\$105.00
COOLERS	\$7.50	Sangria (Red or White Wine)	\$125.00
Smirnoff Ice, Cranberry Apple cider		with fresh fruit	
COCKTAILS (1 OZ.)	\$9.25	Mimosas (Champagne & Orange Juice)	\$125.00
Bombay Sapphire Gin, Polar Ice Vodka,		NON-ALCOHOLIC PUNCH 4 LITRE:	
Bacardi White Rum, Wisers' Special Blend Rye,		Tangy Cranberry and Ginger Beer	\$80.00
Ballantine's Scotch, Caesars, (1 oz.)		Warm Apple Cider with Cinnamon	\$75.00

WINE

PRICE/BOTTLE

WHITE WINES:

Pelee Island Vidal	\$29.00
Pelee Island Pinot Grigio	\$30.00
Pelee Island Sauvignon Blanc	\$34.00
Pelee Island Pinot Grigio	\$35.00
Pelee Island Late Harvest Riesling	\$38.00
Pelee Island JS Hamilton Red	\$43.00
French Hob Nob Chardonnay	\$39.00
California Menage a Trois Chardonnay	\$42.00
New Zealand Oyster Bay	\$45.00

RED WINES:

Pelee Island Baco Noir	\$29.00
Pelee Island Merlot	\$34.00
Pelee Island Cabernet Merlot	\$36.00
Pelee Island Lola Cabernet	\$33.00
Pelee Island Shiraz	\$38.00
Pelee Island Pinot Noir	\$32.00
French Hob Nob Pinot Noir	\$39.00
California Menage a Trois	\$42.00

CHAMPAGNE & SPECIALTY

Pelee Island Secco	\$39.00
Lola Nero Sparkling	\$40.00
Secco Sparkling	\$35.00
Australian Yellow Tail South Eastern	\$38.00
French Grand Cuvee Cremant Blanc,	\$42.00
Ontario Icewine- Vidal 375m	\$80.00
Australian Yellow Tail Sangria	\$38.00
Italian Amarone DOC, Veneto	\$85.00



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