# PACKAGE & MENU SELECTION 2024-2025

#### **SERVICES INCLUDE:**

Year-round Fully Catered Facility

Menu Based on your Preferences or Customized Menu on Request

Taste Testing Event held in March or Early April

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 OPTIONS

**STEP 4** CONFIRM EVERYTHING AT THE TASTING EVENT

### AN ELEGANT BRUNCH PACKAGE

#### **INCLUDES:**

50% Discounted Venue

Ceremony in Parkside Loft with a Podium and Signing Table

Set-up and Tear-down of Event Space

Standard Length Linens, Coloured Napkins, and Chair Covers

Elegant Table Centre Pieces

#### PRE-RECEPTION

Butler Passed 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 Hollandaise Sauce and Fried Shallots

#### **DESSERT**

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

#### **PRICING**

2024 - \$99.00

2025 - \$105.00

per person + HST and Gratuity
60 Person Minimum
Available year-round 11am – 3 pm
Children under 12 accompanied by an adult - \$45.00

## CARDING FARE All Inclusive Package

#### **INCLUDES**

Complimentary Venue Rental
Ceremony in Parkside Loft with a Podium and Signing Table
Floor Length Linens, Coloured Napkins, and Chair Covers
Set-up and Tear-down of Event Space
3-Tier Wedding Cake, or, 2-Tier Wedding Cake with Cupcakes
Floral Package
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 Vegetables 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 Selection

#### DESSERT Your Choice Of:

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

#### LATE NIGHT Your Choice Of

Hardy Poutine with Curds smothered in JJ's Gravy or A Fajita Station with Beef and Chicken or Assorted Gourmet Pizza Platters

Pricing 2024/2025 per person + HST and Gratuity

#### May through October

\$169.00 pp minimum 100 guests Saturdays & long weekend Sundays \$159.00 pp minimum 90 guests Fridays and Sundays \$149.00 pp minimum 80 guests Monday though Thursdays

\$159.00 pp minimum 100 guests Saturdays & long weekend Sundays November through April \$149.00 pp minimum 90 guests Fridays and Sundays

\$145.00 pp minimum 80 guests Monday though Thursdays

### CLASSIC FARE PACKAGE

#### **INCLUDES:**

50% Discount of Venue Rental
Standard Length Linens, Coloured Napkins, and Chair Covers
Ceremony in Parkside Loft with a Podium and Signing Table
Elegant Glass Candle Centre Pieces
Set-up & Tear-down of Event Space

#### PRE-RECEPTION

Non-Alcoholic Punch served following the ceremony Selection of Assorted Hot and Cold Hors d'oeuvres

#### **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 Your Choice Of

Hardy Poutine with Curds smothered in JJ's Gravy

or

A Fajita Station with Beef and Chicken

or

Assorted Gourmet Pizza Platters

Pricing 2024/2025 per person + HST and Gratuity

#### May through October

\$135.00 pp minimum 100 guests \$129.00 pp minimum 90 guests
Saturdays & long weekend Sundays Monday though Friday and Sundays

#### November through April

128.00 pp minimum 100 guests \$119.00 pp minimum 90 guests
Saturdays & long weekend Sundays Monday through Friday and Sundays

### 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 and Elegant Centre Pieces

#### MENU 1

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

#### MENU 2

Pricing 2024 - \$49.00 2025 - \$54.00 per person + HST and Gratuity

Pricing 2024 - \$79.00 2025 - \$84.00 per person + HST and Gratuity

85 Person Minimum

Not Available Saturdays or Sundays of long weekends

Children under 12 accompanied by an adult - \$25.00

\$500 Setup & Breakdown Fee



### LITTLE TAY COMPLET

#### **INCLUDES:**

50% off the Venue Rental
Standard Length Linens, Coloured Napkins, and Chair Covers
Parkside Ceremony with a Podium and Signing Table
Elegant Glass Candle Centre Pieces
Set-up & Tear-down of Event Space

#### PRE-RECEPTION

Non-Alcoholic Punch served following the ceremony Selection of Assorted Hot and Cold Hors d'oeuvres

#### **STARTER**

Fresh Baked Breads & Whipped Butter
Your Choice of Salad from our Menu

#### ENTRÉE

Your Choice Of 1 Option from our Menu Selection

#### **DESSERT**

New York Style Cheesecake 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 and Chicken

or

Assorted Gourmet Pizza Platters

Pricing 2024/2025 per person + HST and Gratuity

Available
Sunday though Friday

Fixed price of \$7,500 + Gratuity and HST for up to 50 Guests \$250 savings if the ceremony is off-site