

# Brunch Package

## *INCLUDES:*

50% Discount of Venue Rental  
Set-up & Tear-down of Event Space  
Ceremony in Parkside Loft with a podium and signing table  
Standard Length Ivory Linens, Ivory Napkins, Centre Piece & Ivory Damask Chair Covers

## *PRE-RECEPTION*

Butler Passed Mimosas  
Scones, Baby Brioche, & Croissants

## *ENTRÉE*

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

## *DESSERT*

Michelle’s Sweet Table  
Coffee, Decaf and a selection of Herbal Teas

## *PRICING*

2022 - \$90.00

2023 - \$95.00

*per person + HST & Gratuity*

*60 Person Minimum*

*Available year-round 11am – 3 pm*

*Children under 12 accompanied by an adult - \$40.00*



# 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  
Fresh Baked Breads & Whipped Butter

## *STARTER*

Your Choice Of Soup Or Salad From Our Menu

## *ENTRÉE*

Your Choice of 2 Options from our Menu

## *DESSERT*

Your Choice Of:  
Plated choice of one Dessert from our Menu or Michelle's Sweet Table  
Coffee, Decaf & Selection of Teas

## *LATE NIGHT*

Your Choice Of  
Hardy Poutine with Balderson Curds smothered in JJ's Gravy  
or A Fajita Station with Beef & Chicken

## *Pricing 2022+2023 per person + HST & Gratuity*

### May through October

*\$155.00 pp minimum 120 guests  
Saturdays & long weekend Sundays*

*\$150.00 pp minimum 100 guests  
Fridays and Sundays*

*\$140.00 pp minimum 80 guests  
Monday through Thursdays*

### November through April

*\$145.00 pp minimum 120 guests  
Saturdays & long weekend Sundays*

*\$140.00 pp minimum 100 guests  
Fridays and Sundays*

*\$135.00 pp minimum 80 guests  
Monday through Thursdays*

# Classic Fare Package

## *INCLUDES:*

50% Discount of Venue Rental  
Ceremony in Parkside Loft with a podium and signing table.  
Standard Length Ivory Linens, Ivory Napkins & Ivory Damask Chair Covers  
Classic Glassware, Centre Piece  
Set-up & Tear-down of Event Space  
Fresh Baked Breads & Whipped Butter

## *PRE-RECEPTION*

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

## *STARTER*

Your Choice Of Soup Or Salad from our Menu

## *ENTRÉE*

Your Choice Of 1 Option from our Menu

## *DESSERT*

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

## *LATE NIGHT BUFFET*

Assorted Gourmet Pizza Platters

DJ to Dance the Night Away

*Pricing 2022+2023 per person + HST & Gratuity*

### May through October

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

*\$120.00 pp minimum 100 guests  
Fridays and Sundays*

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

### November through April

*\$120.00 pp minimum 100 guests  
Saturdays & long weekend Sundays*

*\$110.00 pp minimum 100 guests  
Fridays and Sundays*

*\$100.00 pp minimum 80 guests  
Monday through Thursdays*

# After-Dark Cocktail Packages

## *STAND-UP & MINGLE RECEPTION INCLUDES:*

50% Discount of Venue Rental October 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 Pumpernickel  
Whole Wheel of Warm Brie  
Fresh Fruit Tray  
Gourmet Pizza Wedges  
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  
Michelle's Sweet Table  
Coffee, Decaf & Selection of Teas

*Pricing 2022 - \$44.00      2023 - \$48.00*  
*per person + HST & Gratuity*

*Pricing 2022 - \$70.00      2023 - \$75.00*  
*per person + HST & Gratuity*

*80 Person Minimum*

*Not Available Saturdays or Sundays of long weekends*

*Children under 12 accompanied by an adult - \$20.00*

*\$500 Setup & Breakdown Fee*



# Menu Selection

*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



## **RECEPTION & PARTY TRAYS**

*Stuffed Pumpnickel Loaf* *\$75.00*  
 Everyone's favourite! Filled with Garlic and Spinach Dip, surrounded by Pumpnickel.

*Whole Wheel of Baked Brie* *\$120.00*  
 Wrapped in Puff Pastry served with a Chutney Accompaniment

*Poached Salmon Display* *\$205.00*  
 A Whole Poached Atlantic Salmon artistically decorated. Served with Medallions of Citrus Butter and Rosettes of Dill Cheese.

*Pizza Platter* *\$60.00*  
 A Variety of Scrumptious Pizza Selections

*Fresh Fruit Platter* *\$95.00*  
 A Selection of Seasonal Fruit

*Veggie & Dip Platter* *\$115.00*  
 Assortment of Fresh Vegetables accompanied with House Dip

*Artisan Cheese & Fruit Board* *\$175.00*  
 A Variety of Imported and Domestic Cheeses including Saint Honore, Triple Cream Brie, Bleu Benedictin, Cheddar, Havati, Served with an Assortment Crackers.

*Charcuterie Board* *\$210.00*  
 Prosciutto, Salami, Hot Soppressata, Chorizo,

Grilled Italian Sausage, Marinated Artichoke Hearts, Mushrooms, Onions, Vine-ripened Tomatoes, Olives.

*Deli Platter* *\$205.00*  
 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* *\$195.00*  
 Jumbo Shrimp Platter, with Lemon Wedges and Cocktail Sauce.

*Munchie Platter* *\$135.00*  
 Including Chicken Wings, Onion Rings, Mac & Cheese Bites, Zucchini Sticks, Chicken Fingers and Poppers.

*Poutine Stop or Fajita Station* *\$8.75pp*  
 Hardy Poutine with Balderson Curds smothered in JJ's Gravy or a Fajita Station with Beef and Chicken

*Sandwich Tray* *\$145.00*  
 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* *\$20.00/doz.*  
 Chocolate Chip, Oatmeal and Raisin, Peanut Butter, Gluten Free available on request.

## **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

*\$26.00/dozen*

*Suggested Quantities based on four - five per person*

*35 guests (12 dozen), 100 guests (35 dozen).*

*Minimum 5 dozen of each selection.*



## MEAL SELECTION

### 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 \$3.00

### 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 Courses

Artisan Cheese & Fruit  
 Smoked Salmon & Shrimp Cocktails

## DINNER ENTREES

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

### CHICKEN (CHOOSE FROM)

*Oven-Roasted Chicken Breast*  
 with sautéed Leek Ragout  
*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

### SPECIALTY

*Duck Leg Confit*  
 with Sweet Potato Galette & a Blueberry Gastrique.

### BEEF (CHOOSE FROM)

(All Beef Dishes are Cooked Medium Rare Unless Otherwise Specified)  
*Beef Wellington*  
 with Horseradish Mash, & Caramelized Onion, Sherry Jus  
*Prime Rib au Jus*  
 with Herbed Yorkshire Pudding, Confit of Onion and Garlic Mash.  
*Sliced Roasted Loin of Beef*  
 with red wine reduction, mashed potatoes, and seasonal vegetables.  
*Grilled Beef Tenderloin (6oz)*  
 with Brandy Peppercorn Sauce, Portabella  
*Surf and Turf* plus \$ 10.00  
 add Giant Prawn (2) to Grilled Beef Tenderloin.

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

**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 Albicore 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, Ricotta Cheese, Yellow Pepper Coulis and Balsamic Reduction

*Sweet Potato and Portobello Mushroom Tart*  
with Grilled Marinated Onion, Bell Pepper and Zucchini with Roasted Garlic and Smoked Tomato Coulis.

**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*

**DESSERTS continued...**

*NY Style Cheesecake*

with Berry Coulis

*Maple Bourbon Pecan Tart*

with Caramel & Whipped Cream

*Lemon Cream Pot*

with Berry Compote and Pistachio Biscotti

*Hazelnut Coffee Flan*

with Belgium Chocolate Truffle

Senator's Chocolate Pate

**MICHELLE'S SWEET TABLE**

A Delicious Assortment of Cheese Cakes, Pecan Tart, Chocolate Bunt Cake, Macaroons, Fruit Salad, Assorted Squares, including brownies, Nanaimo bars, lemon bars, rocky road, apple blossoms toppings, and ice cream.

**CARAMEL CROQUE EN BOUCHE CREMEUSE \$150.00**

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* \$5.00 pp

Cupcakes, Do-nuts (Client Provides)

Your Wedding Cake (Served As A Dessert)

*Coffee Full Urn (100 Cups)* \$125.00

Regular, Decaffeinated Coffee and Tea – Herbal Tea  
Served with Dessert add \$2.50pp



# OUR WINE LIST



## **WHITE WINES: PRICE PER BOTTLE**

Pelee Island Vidal	\$28.00
Pelee Island Pinot Grigio	\$29.00
Pelee Island Sauvignon Blanc	\$34.00
Pelee Island Lola Pinot Grigio	\$35.00
Pelee Island Lighthouse Riesling	\$33.50
France Hob Nob Chardonnay	\$37.00
California Zinfandel rose	\$40.00

## **RED WINES: PRICE PER BOTTLE**

Ontario Pelee Island Baco Noir	\$35.00
Ontario Pelee Island Merlot	\$37.00
Ontario Pelee Island Cabernet Franc.	\$37.00
Pelee Island Lola Cabernet Franc/Sauv.	\$37.00
Pelee Island Shiraz	\$37.00
France Hob Nob Pinot Noir	\$37.00
California Zinfandel	\$42.00



## **CHAMPAGNE & SPECIALTY**

Pelee Island Secco	\$39.00
Lola Vidal Sparkling	\$35.00
Lola Rose Sparkling	\$38.00
Australian Yellow Tail South Eastern Bubbles	\$39.00
France Grand Cuvee Cremant Blanc, Roussillion	\$42.00
Ontario Icewine- Vidal	\$80.00
Australian Yellow Tail Sangria	\$38.50
Italian Amarone DOC, Veneto	\$85.00

# BAR ON THE PARK

## ALCOHOLIC PUNCH 4 LITRE:

Cranberry, sassafras with fresh fruit (Vodka Based)	\$125.00
New England Tea (Rum Based)	\$125.00
Sangria (Red or White Wine) with fresh fruit	\$95.00
Mimosas (Champagne & Orange Juice)	\$125.00

## NON-ALCOHOLIC PUNCH 4 LITRE:

Tangy Cranberry and Ginger Beer	\$75.00
Warm Apple Cider with Cinnamon	\$72.00

## HOUSE SELECTION WINE. (6 OZ.)

Pelee Island Winery	\$7.50
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## DOMESTIC & PREMIUM BEER

Coors Light, Budweiser, Bud Light, Canadian, Alexander Keith's	\$7.00
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## IMPORTED BEER

Stella, Corona, Heineken	\$7.50
Draught Beer featuring Perth Brewery	\$7.00

## COOLERS

Smirnoff Ice	\$7.00
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## COCKTAILS (1 OZ.)

Bombay Sapphire Gin, Polar Ice Vodka, Bacardi White Rum, Wiser's Special Blend Rye, Ballantine's Scotch, Caesars, (1 oz.)	\$8.50
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## POP

Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Ice Tea	\$2.85
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## JUICE

Cranberry, Apple, Orange, Lemonade	\$2.00
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Non-Alcoholic Wine	by the bottle	\$28.00
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## 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 if you'd like.)
6. **\$65.00 PP. ALL INCLUSIVE HOST BAR**  
Open bar inclusive of all beer (draught, domestic and premium), liquor (bar rail and top shelf) and wine. Includes wine at dinner (1 bottle of red and 1 bottle of white per table)
7. **\$32.00 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 wine with dinner 1 bottle of red and 1 bottle of white per table

