

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 fraîche, 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.)	\$7.50
Pelee Island Winery	

DOMESTIC & PREMIUM BEER	\$7.00
Coors Light, Budweiser, Bud Light, Canadian, Alexander Keith's	

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

COOLERS	\$7.00
Smirnoff Ice	

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

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

JUICE	\$2.00
Cranberry, Apple, Orange, Lemonade	

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

