

Manderley ON THE GREEN



“Manderley - The Perfect Place for Your Special Day!”

Manderley is situated in a quiet country setting overlooking 200 acres of beautiful floral gardens and a 27-hole golf course. The surroundings provide a friendly and relaxing atmosphere for any occasion.

The picturesque gardens are an excellent background for wedding photographs. Manderley also has plenty of easily accessible, free parking for you and your guests.

“We found Manderley to be the perfect setting for our wedding”

Our banquet rooms are equipped with large dance floors, are air-conditioned, and can accommodate from 25 to 250 people. In addition, Manderley’s facilities include a lounge complete with a fireplace, and a patio deck that are available to all of your guests.

Manderley’s Catering Managers will help you plan every detail and will be with you throughout your event to ensure that everything runs smoothly and that your day is worry free and memorable.

Manderley offers a variety of meal selection from which you may choose. We specialize in large, sumptuous meals that are appealing to the eye.

“The food was excellent, the service great. We enjoyed ourselves thoroughly”

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Banquet Dinners

Our Banquet Dinners are guaranteed to satisfy the appetites of all your guests.

Selections Include:

Breads & Butter, a Chef Salad

Seasonal Vegetables, Wild Rice Pilaf or Choice of Potato: Red Skin Mashed, Baked Potato or Oven Roasted, Choice of dessert; Mousse or Cake. Coffee & Tea.

Entrée Menu:

Chicken Supreme

(roasted 8oz boneless breast of Chicken)

\$31.95

Quarter Chicken

(quarter chicken breast or leg, with a BBQ sauce)

\$29.95

Roast Beef

(sliced and served with au Jus)

\$32.99

BBQ New York Striploin Steak

(8 oz steak marinated in a BBQ sauce)

\$33.95

Prime Rib

(prime rib served with au Jus)

\$41.95 *subject to availability*

Sliced Turkey with Dressing

(served with cranberries and gravy)

\$32.95

Salmon Steak

(seared with lemon and dill)

\$34.95

Three Cheese Stuffed Cannelloni

(with fresh tomato or rosé sauce)

\$32.95

Vegetarian and Gluten Free Options Available

*~Substitute for Premium Salad: \$1.95 p.p~ **Stawberry Goat Cheese Salad or Caesar Salad***

*~Substitute for Premium Vegetable: \$ TBD p.p~ **Roasted Asparagus or Rainbow Carrots***

*~Substitute for Premium Dessert: \$2.95 p.p~ **Cheesecake with Coulis***

Prices DO NOT include HST.

**Prices effective January 1, 2019 and are subject to change without notice.
Some items may be substituted or not available.**

Manderley's Wedding Buffet

The choices below indicate our Regular Buffet for \$39.95

Trays (Choose 1)

Fresh Vegetable Tray
Spring Mix Salad
Market Garden Salad

Premiums

Strawberry Goat Cheese Spring Mix Salad
Cranberry Kale Salad with poppyseed dressing.

~Substitute for Premium: \$1.95 p.p~

~Additional Side: \$2.95 p.p~

***Salad Dressings**

Raspberry Vinaigrette, Balsamic Vinaigrette, Lime Vinaigrette, Ranch Dressing, Greek Feta Dressing,

Salad Bar (Choose 2)

Caesar Salad served with Bacon, Parmesan, and Caesar dressing
Thai Fusilli Salad
Red Skin Potato Salad
Greek Salad with Olives and Feta Cheese
Three Bean Salad
Rotini Salad with Bacon, Tomato and Cheese
Waldorf Salad
Couscous Salad
South West Bowtie Salad

Premiums

Caprese Salad
Mixed Vegetable Quinoa Salad

~Substitute for Premium: \$1.95 p.p~

~Additional Side: \$2.95 p.p~

Sides (Choose 2)

Red Skin Mashed Potatoes
Wild Rice and Long Grain Rice Pilaf
Vegetable Rice Pilaf
Hot Buttered Egg Noodles

Premiums

Crispy Herb Roasted Potatoes

~Substitute for Premium: \$1.95 p.p~

~Additional Side: \$2.95 p.p~

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Vegetables (Choose 1)

PEI Mixed Vegetables (whole green, yellow string beans and carrots)
California Mixed Vegetables (broccoli, cauliflower and carrots)
Broccoli and Cauliflower Combination (broccoli and cauliflower heads)

Premiums

Corn on the Cob

~Substitute for Premium: \$1.95 p.p~

~Additional Side: \$2.95 p.p~

Hot Entrée Choices (Choose 2)

Lasagna Primavera

Lasagna Bolognese

Homemade Italian Meatballs

Chicken Cacciatore

Butter Chicken

Penne Pasta in Marinara

in Bolognese Sauce or Basil Pesto

Premiums

Teriyaki Chicken Breast

Chicken Parmesan

Hickory Smoked BBQ Pulled Pork

Tempura Battered Cod

~Substitute for Premium: \$2.95 p.p~

~Additional Choice \$3.95 p.p~

Carving Choices (Choose 1)

Country Virginia Ham

Roasted Pork Loin Marinated in Garlic and Rosemary

Hip of Beef served au Jus

Premium Carving Station

Roast Prime Rib of Beef

~Premium Choice: \$6.95 p.p~

Dessert Buffet Includes:

Assorted Pies, Cookie Trays, Mixed Sweets Tray; Nanaimo Bars, Butter Tarts, Fudge Brownies.

May Include a Variety of:

Carrot Cake, Chocolate Maple Cake, Vanilla Swirl Cake, Red Velvet Cake

Premiums for Plated

Assorted Cheese Cakes,

Hot Apple Crisp

Hot Cherry Cobbler or Peach Cobbler

~Premium Choice \$4.95 p.p~

Reception Packages

Package A

\$ 41.95 per person

Includes: Assorted Breads and Butter

Choice of Appetizer:

Mixed Green Salad, Caesar Salad, or Strawberry Goat Cheese Salad

*Includes Refreshment **Option 2** (next page)*

Choice of Potato:

Red Skin Mashed or Oven Roasted

Choice of:

Two Seasonal Vegetables

Choice of one Entrée:

Sliced Turkey with Dressing, Hip of Beef or Chicken Supreme

Choice of Dessert:

Raspberry Drizzle Cheesecake, or Double Chocolate Supreme Cake

Served with Tea & Coffee

Package B

\$54.95 per person

Includes Hors D'oeuvres: Vegetable OR Fruit Tray
Assorted Breads and Butter.

Choice of Appetizer:

Mixed Garden Salad, Caesar Salad, or Strawberry Goat Cheese Salad

*Includes Refreshment **Option 2** (next page)*

Choice of Potato:

Red Skin Mashed or Oven Roasted

Choice of:

Two Seasonal Vegetables

Choice of Entrée:

Prime Rib au Jus

Choice of Dessert:

Chocolate/ Raspberry Drizzle Cheesecake, or Chocolate Supreme Cake or Mousse.

Served with Tea & Coffee

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Hot & Cold Hors D'oeuvres

Hot Items (12-15 pieces each)

Mozzarella Cheese Bites.....	\$25.95
Breaded Shrimp.....	\$28.95
Bite Size Chicken Tenders.....	\$25.95
Mini Quiche.....	\$25.95
Spring Rolls.....	\$25.95

Cold Items (12-15 pieces each)

Caprese Skewer with Balsamic Glaze (<i>boconcini cheese, cherry tomato with a balsamic drizzle.....</i>)	\$29.95
Muffuletta Skewer (<i>black olive, feta cheese and kolbassa</i>).....	\$29.95
Bruschetta Crostini	\$29.95

Mini Sliders

*Each tray serves approximately 15 sliders.
Sliders are served on a variety of pumpernickel, white and whole wheat buns.*

BBQ Pulled Pork	\$39.95
Marinara Meatball	\$39.95
Meatball & Gravy.....	\$39.95
Smoked Meat	\$45.95
Pastrami.....	\$39.95

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Party Trays

Each tray serves approx. 20 people

Assorted Cheese, Pâté (1lb) and Cracker Tray	\$ 95.95
Cheese, Meat & Cracker Tray	\$ 95.95
Assorted Sandwich Tray	\$ 85.95
Assorted Hummus Tray	\$ 85.95
Hot Spinach & Artichoke Dip Tray	\$ 79.95
Pizza Square Tray	\$ 79.95
Assorted Sweets and Cakes Tray	\$ 79.95
Fresh Fruit Tray	\$ 79.95
Vegetable Tray with Ranch Dip	\$ 75.95
Assorted Nacho Chips & Salsa Tray	\$ 68.95

Add Hot Queso Cheese Dip..... \$39.95

Late Night Snacks



Popcorn Bar (regular popcorn & white cheddar) \$5.95 per guest

Cookie Bar (variety of baked cookies) \$5.95 per guest

Poutine Bar (fries, cheese curds and beef gravy) \$7.95 per guest

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Refreshments

Option 1 - \$7.95 p.p

Non-Alcoholic Option
Fruit punch before dinner.
White & Red grape juice with dinner.

Option 2 - \$11.95 p.p

Fruit and wine punches before dinner.
Two glasses of our House Red or House White Wine with dinner.

Option 3 - \$14.95 p.p

Fruit and wine punches before dinner.
Two glasses of our House Red or House White Wine with dinner.
A glass of Champagne for each guest for toasts.

Cocktail Hour Beverages

Fruit Punch (3 gallons)	\$ 69.99
Liquor Punch (3 gallons)	\$ 109.99
Red or White Sangria (3 gallons)	\$ 124.99

Wine

Wine is available for purchase by the bottle.

Champagne or Sparkling Wine

Champagne or Sparkling Wine is available for purchase by the bottle for toasting.

Coffee and Tea

Coffee, Decaf, and Tea per pot (8 servings)	\$12.95
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