



Wedding COCKTAIL RECEPTIONS

LOVERS SNACKS



Our Cocktail receptions are based on 5 hot and 3 cold pieces total per person.
Minimum 15 people



RECEPTION 1

\$13 / person

- The Podollan Dipping Duo: Our own Classic Garlic Hummus and Seafood Spinach Dip served with a traditional Mediterranean-style flatbread
- Assorted Sushi Rolls offered with fresh Wasabi, Pickled Ginger and Soya
- Imported & Domestic Cheeses with a variety of Crackers
- Sliced Gourmets Deli Meats Platter: House Roast Beef, Smoked Maple Turkey, Black Forest Ham and Premium Italian Cold Cuts offered with fresh dinner rolls, Cranberry Mayo and Mustard
- Coffee and Tea

RECEPTION 2

\$16 / person

- Fresh seasonal Vegetables with Herb Dip
- The Podollan Dipping Duo: Our own Classic Garlic Hummus and Seafood Spinach Dip served with a traditional Mediterranean style flatbread
- Festive Mini Salmon Tortilla Pinwheel Bites: Smoked Salmon dressed with a light herb cream cheese spread rolled in a spinach tortilla wrap
- Display of domestic and international Cheeses served with Carr's crackers and slices of French bread with Dijon mustard
- Deep fried Shrimp
- Meatballs with marinara sauce
- Vegetable Spring Rolls
- Jax House Chicken wings
- A Platter of sinfully delicious Gourmet Squares & Mini Cookies
- Coffee and Tea

THE GRANDE RECEPTION 3

\$18 / person

- The Podollan Dipping Trio with our Classic Garlic Hummus, Seafood Spinach Dip and Olive Tapenade served with our traditional Mediterranean-style flatbread
- Assorted Sushi Rolls offered with fresh Wasabi, Pickled Ginger and Soya
- Imported & Domestic Cheeses with a variety of Crackers
- Sliced Gourmets Deli Meats Platter: House Roast Beef, Smoked Maple Turkey, Black Forest Ham and Premium Italian Cold Cuts offered with fresh dinner rolls, Cranberry Mayo and Mustard
- Coconut battered Shrimp
- Jax Grilled St Louis Ribs
- Bacon Wrapped Scallops
- Vegetable Spring Rolls
- Chilli Chicken Kabobs
- A Platter of sinfully delicious Gourmet Squares & Mini Cookies
- Our ever-popular Cotton Candy Machine
- Seasonal Fresh Fruit Platter
- Coffee and Tea





LOVERS RECEPTION ADDITIONS & LATE SNACKS



Add to any Buffet or Cocktail Reception Carving stations complete with chef.



WEDDING RECEPTIONS ADDITIONS

Add to any Wedding Buffet or Wedding Cocktail Reception
Carving stations complete with chef.

- Prime Rib of Beef \$ 9 / person
- Outside Beef flat \$ 6 / person
- Roasted Tom Turkey with Cranberry Dressing \$ 6 / person
- Steamed King Crab Legs Market Price
- Flamed Shrimp \$ 7 / person
- Ginger Crusted Atlantic Salmon with a peach and mango chutney \$ 9 / person
- Jax house Chicken wings \$35 / 3 dozen
- Meatballs with House made Marinara Sauce \$65 / 6 lbs.
- Chilli Chicken \$70 / 6 lbs.
- Coconut Shrimp \$22 / 1 dozen
- Vegetable Spring Rolls \$18
- Shrimp Cocktail Pyramid per dozen \$19 / Minimal - 20 dozen



LATE NIGHT SNACKS

Coffee and Tea is included

SLICED GOURMET DELI MEAT PLATTER

1.5 buns per person \$6.00 per person
House Roast Beef, Smoked Maple Turkey, Black Forest Ham
and Premium Italian Cold Cuts offered with fresh dinner rolls,
Cranberry Mayo and Mustard.

- Mixed Pizza's 2 slices, 4 wings per person \$6.50 per person
- Carved beef on a bun \$6.00 per person
- Butter Chicken Flat Bread \$4.50 per person





3 COURSE SIT DOWN DINNER

\$27.00 / person

INCLUDES: An Assortment of Freshly Baked Buns and Whole Wheat Rolls, with whipped flavoured butters.



Your Choice of One Soup or One Salad

SOUP OPTIONS

- Creamy Corn and Potato Chowder
- Roasted Tomato & Fresh Basil Bisque

SALAD OPTIONS

- Caesar Salad made with a Garlic Anchovy dressing, smoked bacon, topped with Garlic Croûtons and fresh Parmesan
- Mixed Baby Greens wrapped in a cucumber slice, cherry tomatoes, dried Cranberries, shredded carrots tossed in a Honey Raspberry Vinaigrette

Choose One Entree

ENTREE OPTIONS

- Herb marinated 6oz. Chicken Breast roasted with Cherry red wine sauce.
- Sirloin Roast Beef with hunter style sauce
- Bombay Butter Chicken simmered with curry, coconut milk, honey, and tomatoes, finished with cream sauce
- Vegetarian Lasagna mixed with a tomato Pomodoro sauce topped with mozzarella cheese
- Roasted Turkey Basted with Butter served with Savoury Sage Stuffing and Gravy

The Above Entree's are served with:

- A Medley of Steamed Market Vegetables Tossed in Herb Butter
- Your choice of one of the following starches, Baby roasted potato, Garlic Mashed Potatoes or Rice Pilaf

Choose a Dessert

DESSERT OPTIONS

- Chocolate Raspberry Gateau - A rich chocolate cake, layered with ganache and raspberry sauce, topped with fresh cream and berries.
- Trio of Cheesecake Cones - Chef's daily creation along with white chocolate and Piña colada cheesecake served in mini waffle cones.
- Crème Brûlée - Chef's featured baked custard, garnished with fresh fruit salsa and a mini cinnamon sugar dusted donut.
- Apple Crisp - Classic apple crisp baked in a coconut cinnamon strudel. Topped with caramel sauce and house-made vanilla champagne granita.
- Jax Carnival Platter for Two - Freshly house-made cotton candy, mini candy apples, mini cinnamon sugar dusted donuts, and Chef's daily cheesecake cones.

*Includes Coffee and a selection of Herbal Teas



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LOVERS FEAST 1

\$28.00 / person

INCLUDES: An Assortment of Freshly Baked Buns and Whole Wheat Rolls.
Also accompanied with Steamed Seasonal Root Vegetables.



SALADS INCLUDED

- Caesar Salad made with a Garlic Anchovy dressing, smoked bacon, topped with Garlic Croûtons and fresh Parmesan
- Mixed Winter Greens with assorted dressings
- Creamy Potato Salad
- Jax Quinoa Salad
- Roasted Vegetable and Artisan mix salad

STARCH OPTIONS (Choose Two Starches)

- Roasted Baby Potatoes
- Garlic Mashed Potatoes
- Mixed Wild Rice Pilaf

ENTREE OPTIONS (Choose Two Entrees)

- Italian Style Roast Chicken
- Bombay Butter Chicken simmered with curry, coconut milk, honey, tomatoes, finished with cream sauce
- Double Smoked Ham Glazed with Bourbon Mustard
- Sirloin Roast Beef with hunter style sauce
- Roasted Turkey Basted with Butter served with Savoury Sage Stuffing and Gravy
- Vegetarian Lasagna mixed with a tomato Pomodoro sauce topped with mozzarella cheese
- Herb crusted Basa fillet rubbed with a Caribbean Jerk Spice

ADD-ONS

- Ginger Crusted Atlantic Salmon with a peach and mango chutney \$3.00 per person

DESSERTS INCLUDED

- English Trifle
- Homemade Squares
- Assortment of Fresh Pastries

*Includes Coffee and a selection of Herbal Teas





LOVERS FEAST 2

\$33.00 / person

INCLUDES: An Assortment of Freshly Baked Buns and Whole Wheat Rolls.
Also accompanied with Steamed Seasonal Root Vegetables.



SALADS INCLUDED

- Caesar Salad made with a Garlic Anchovy dressing, smoked bacon, topped with Garlic Croûtons and fresh Parmesan
- Mixed Baby Greens, Roma tomatoes, cucumbers, shredded carrots served with a Honey Raspberry Vinaigrette
- Pear and Apple Slaw
- Potato Salad

STARCH OPTIONS (Choose Two Starches)

- Roasted Baby Potatoes
- Garlic Mashed Potatoes
- Mixed Wild Rice Pilaf

VEGETABLE OPTIONS (Choose One)

- Grilled Asparagus
- Tomatoes Provencal
- Steamed Broccoli

ENTREE OPTIONS (Choose Three Entrees)

- Italian Style Roast Chicken Breast
- Bombay Butter Chicken simmered with curry, coconut milk, honey, and tomatoes, finished with cream sauce
- Double Smoked Ham Glazed with Bourbon Mustard
- Roasted Turkey Basted with Butter served with Savoury Sage Stuffing
- Vegetarian Lasagna mixed with a tomato Pomodoro sauce topped with mozzarella cheese
- Ginger Crusted Atlantic Salmon with a peach and mango chutney
- Sliced roasted Porkloin with sauce Robert and accompanied with spiced apples

ADD ONS

- Carved Prime Rib served with Horseradish and Au Jus
\$6.00 / person

DESSERTS INCLUDED

- Assorted Pastries
- Mousses and Fresh Fruit

*Includes Coffee and a selection of Herbal Teas





BAR SERVICES

The Podollan Inn & Spa staff is required for all Bartending Services
(\$16/hour, minimum 4 hours)



BAR SERVICES

Corkage Fee \$9.00/ Person

Organizer supplies liquor, beer, wine, and permit from A.G.L.C. outlet.
(Absolutely no homemade products allowed on Hotel premises) Hotel
supplies glasses, ice, all mixes, condiments, stir sticks and napkins.

HOST BAR

Consumption charged to the function host on a per drink basis
Host bar prices exclusive of gratuity and G.S.T.

Type of Drink	Host Bar	Cash Bar
Liquor (Standard Brands)	\$ 6.00	\$ 6.50
Beer (Domestic)	\$ 6.00	\$ 6.50
Import Beer	\$ 6.75	\$ 7.00
Wine (House Wine)	\$ 6.50	\$ 6.75
Wine (House Wine by the Bottle)	\$28.00	\$29.00
Liqueurs (Per oz.) (Tia Maria, Bailey's, Kahlua)	\$ 6.75	\$ 7.00
Premium Liqueurs	\$ 7.75	\$ 8.00

PUNCHES

Fruit Punch	\$40.00/ Gallon
Wine Punch	\$65.00/ Gallon
Champagne Punch	\$65.00/ Gallon
Alcoholic Punch	\$75.00/ Gallon

