

DESIGN YOUR WEDDING

CEREMONY \$375

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We will need a private room held for an intimate ceremony at Culinaria! indoor and outdoor options are available. Wedding officiant to be hired and organized through Bride and Groom directly.

NO CEREMONY

We will be hosting our wedding ceremony elsewhere, followed by gathering with our family and friends at Culinaria!

COCKTAIL HOUR

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1hr additional room rental included with a minimum (\$10/person) of hors d'oeuvres selected (prices vary), for your guests to mingle and celebrate the new Mr. and Mrs. immediately following the ceremony and/or arrival

NO COCKTAIL HOUR

Your guests will be seated for dinner service immediately following the ceremony and/or arrival

DANCE RECEPTION \$175/HOUR

This is optional for you to extend the length of your wedding reception! You're welcome to stay and celebrate with your guests until the venue closes at 12am, the room rental fee will be applied to your bill according to the time parameters used.

YES - WITH DJ SERVICE

Bride and Groom will be responsible for hiring and scheduling a professional DJ service to manage the music for their wedding reception (recommended if you're planning grand entrances, first dances, etc.)

YES - WITHOUT DJ SERVICE

Culinaria will provide background music for your dinner service and can switch to a dance playlist afterwards (please note: we will not be able to accommodate song requests, standard playlists are generated through our built-in system)

NO THANKS!

We will be leaving with our guests immediately following dinner service, we only want a casual and formal meal with our family and friends!

LATE NIGHT MENU

Optional upgrade for dinner events. Time of service to be determined by our event coordinator based on your event details

Buttery Popcorn (\$3/person)

Fresh Fruit Display (\$4/person)

Mini Pork and Beef Sliders (\$5/person)

Mini Gourmet Pizzas (\$5/person)

Poutine Station (\$5/person) fresh cut fries, gravy, cheese, bacon, chives

APPETIZER (GUESTS CHOOSE FROM THE FOLLOWING)

KALE CAESAR

Cookstown greens, house smoked bacon, brioche croutons, black garlic and pecorino dressing

SPRING GREEN SALAD

Norwich farms boston bib, beets, ramson vinaigrette

ENTREE (GUESTS CHOOSE FROM THE FOLLOWING)

HOT SMOKED SALMON

Herb-cured Oceanwise salmon, champagne risotto, preserved vegetables, seasonal vegetables

BROWN BUTTER AGED STRIPLOIN

Seared and herb basted striploin, garlic and chive mashed potatoes, seasonal vegetable, brandy jus

CHICKEN PARMESAN

Crispy free-range chicken breast, sun dried tomato and mozzarella filling, parmesan gratin, creamy fettuccine alfredo

GREENHOUSE CABBAGE (V)

Roasted and herb basted cabbage wedge, barley risotto, caramelized whey sauce, toasted sesame puree, preserved vegetables

COAL ROASTED CELERIAC (VE)

Caramelized mushroom glaze, preserved vegetables, pearly barley, seasonal fresh vegetable salad

DESSERT (GUESTS CHOICE OF THE FOLLOWING)

RASPBERRY SORBET

Small batch raspberry sorbet, vanilla crunch, seasonal berries

APPLE FRITTER

Locally harvested spy apples, cardamon, cinnamon, espresso anglaise

APPETIZER (GUESTS CHOOSE FROM THE FOLLOWING)

KALE CAESAR

Cookstown greens, house smoked bacon, brioche croutons, black garlic and pecorino dressing

SPRING GREEN SALAD

Norwich farms boston bib, beets, ramson vinaigrette

ENTREE (GUESTS CHOOSE FROM THE FOLLOWING)

SEARED HALIBUT

Hand selected east coast halibut, champagne risotto, last seasons preserves, laurel and dill veloute, seasonal vegetables

CHICKEN BALLOTINE

Herb-stuffed and seared free range chicken breast, garlic and chive mashed potatoes, madeira jus

BEEF TENDERLOIN

Seared and garlic basted AAA beef tenderloin, garlic and chive mashed potatoes, seasonal vegetables, brandy jus

GREENHOUSE CABBAGE (V)

Roasted and herb basted cabbage wedge, barley risotto, caramelized whey sauce, toasted sesame puree, preserved vegetables

COAL ROASTED CELERIAC (VE)

Caramelized mushroom glaze, preserved vegetables, pearly barley, seasonal fresh vegetable salad

DESSERT (GUESTS CHOICE OF THE FOLLOWING)

RASPBERRY SORBET

Small batch raspberry sorbet, vanilla crunch, seasonal berries

CHOCOLATE CAKE

Rich chocolate ganache cake, crispy dark chocolate biscuit, preserved berries

APPLE FRITTER

Locally harvested spy apples, cardamon, cinnamon, espresso anglaise

CARAMEL CHEESECAKE

Whey taffy crumble, mascarpone, vanilla, salted caramel

DATE

Select the date and time for your event and provide an approximate number of guests that will be attending.

DEPOSIT

Secure your booking with a non-refundable deposit that can be paid online, in person or over the phone. This deposit will lock in a private dining room for your event, and the full amount will be deducted from your grand total. Any additional/remaining balances will be due upon event completion presented to you on (1) final bill.

MENUS

Build-your-own menu and we will print them for each place setting! On the day of your event, each guest will order (1) appetizer, (1) entree, (1) dessert from the custom selections you have chosen.

FINALIZE

Event details will be due and considered final 7 days prior to the event. At this time, we will confirm your assigned room, table arrangements, timeline for service etc.

ENJOY

On the day of your event, you and your guests will be greeted upon arrival and fully taken care of. This is your special day so please sit back, relax and enjoy!

OPTIONAL ADD-ONS

Cake cutting, plating and service fee [+ \$2 per person]

Featured beverage to welcome guests upon arrival + \$8 per person

- ◆ Champagne Toast \$8 per person
- ◆ Mimosa Bar \$12 per person

EVENT PACKAGES INCLUDE

- ◆ Access to the new and improved outdoor patio for taking photos, mingling and enjoying cocktails (season and weather permitting)
- ◆ Assistance of an experienced event coordinator to help you iron out all the details for your special day
- ◆ Private dining room fully set up with tables, chairs, white linens, white napkins, full place settings with custom printed menus
- ◆ Unlimited coffee and tea service included with dessert

All menus and event packages can be customized. We would be happy to accommodate your special requests and bring your visions to life with plenty of notice, prices would be adjusted accordingly. Welcome to Culinaria - let's start planning!



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905-890-7330 | events@culinaria.ca

Please Note: Non-alcohol events are required to add at least one beverage package (additional cost applicable). All prices are subject to the industry standard 13% sales tax and 18% gratuity. Any changes to your event must be confirmed in writing at least 7 days prior to the event in order to be honored.