



Your Dream Wedding in 5 Easy Steps

Your Dream Wedding in 5 Easy Steps



Step 1: Pre-Reception

Select 2 cold & 2 hot canapé options from our selection | \$16 per guest



Step 2: Wedding Dinner

Select a Dinner offering:

Classic Dinner Buffet \$45 per guest	1 Entrée choice
Deluxe Dinner Buffet \$54 per guest	2 Entree choices
Executive Dinner Buffet \$63 per guest	3 Entree choices
Plated Wedding Dinner \$57 per guest	1 Entrée choice



Step 3: Beverage Service

Choose a service that is right for you:

Open Bar - The host pays for all liquor consumption

Cash Bar - Guests purchase tickets from a cashier

Ticketed Bar - The host pays for a selected number of tickets per guest



Step 4: Late Night Snacks

Select one of our amazing themed stations to close your wedding night in style:

Poutine Station | \$15 per guest

American Pub Experience Station | \$18 per guest

Taco Station | \$23 per guest



Step 5: Hotel Accommodations

Take advantage of accommodation perks:

Complimentary bridal suite based on 10 paying rooms

Dedicated sales manager to assist with all hotel needs

Up to 35% off standard rates

Complimentary upgrade for bride and groom (based on availability)

Early check-in and late checkout privileges (based on availability)

Room Rental is \$200-\$2500 based on your venue and catering package.

All packages include a dedicated Banquet Manager to assist with your event needs as well as, complimentary linens and tableware.

Prices exclude taxes and service charges.

Pre-Reception

Select 2 cold & 2 hot canapé options from our selection | \$16 per guest

Cold Appetizers (Select two options from the below)

Smoked salmon and cream cheese canapés

Tuna tataki on crisps

Tomato, basil, bocconcini skewers with balsamic drizzle

Hot Appetizers (Select two options from the below)

Greek style meatballs with tzatziki

Beef satay with peanut sauce

Chicken souvlaki with tzatziki

Tandoori chicken skewers with mango chutney

Tequila prawns

Vegetarian spring rolls with plum sauce

Spanakopita with tzatziki

Additional Cold or Hot appetizer option | \$4 per guest

Coffee & Tea

100% Arabica coffee, regular and herbal teas | \$4 per guest

Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

Wedding Dinner (minimum 25 guests*, pricing per guest)

Dinner buffets are served with freshly baked rolls, butter, 100% Arabica coffee, and regular and herbal teas.

Classic Dinner Buffet | \$45

Classic Salad (choice of 1)
Gourmet Salad (choice of 1)
Seasonal Vegetable Medley
Side (choice of 1)
Main Entrée (choice of 1)
Sliced Seasonal Fresh Fruit
Selection of Dessert Squares

Deluxe Dinner Buffet | \$54

Classic Salad (choice of 1)
Gourmet Salads (choice of 2)
Seasonal Vegetable Medley
Sides (choice of 2)
Main Entrées (choice of 2)
Sliced Seasonal Fresh Fruit
Selection of Dessert Squares

Executive Dinner Buffet | \$63

Classic Salad (choice of 1)
Gourmet Salads (choice of 2)
Vegetable Crudités with Ranch Dressing
Seasonal Vegetable Medley
Sides (choice of 2)
Main Entrées (choice of 3)
Domestic and Imported Cheese Platter
Sliced Seasonal Fresh Fruit
Selection of Dessert Squares

Classic Salads

Caesar salad
Mixed greens with house vinaigrette

Gourmet Salads

Mediterranean pasta salad
Marinated vegetable salad
Country potato salad
Kale and quinoa salad
Greek salad
Spinach salad

Sides

Herb roasted potatoes
Jasmine rice
Mashed potatoes
Wild rice medley

Main Entrées

Baked salmon fillet
Roast baron of beef with mini Yorkshire pudding, au jus
Grilled chicken breast in wild mushroom cream sauce
Grilled chicken breast in lemon sun-dried tomato herb sauce
Ricotta stuffed ravioli

Additions

- Main Entrée | \$8
- Salad | \$5
- Side | \$5

Upgrade Main Entrée

Herb crusted prime rib with Yorkshire pudding, red wine reduction | \$6

*May be served to smaller groups; however, minimum charge is for 25 guests or ask about our group menu.
Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

Plated Dinners (minimum 25 guests*) - \$57 per guest

All plated dinners are served with freshly baked rolls, butter, 100% Arabica coffee, regular and herbal teas and Chef's choice of dessert.

Starter Options (choose one)

Chef's soup of the day

Mixed greens with house vinaigrette

Caesar salad

Main Entrées (choose one)

Pan Roasted Salmon; seasonal vegetables, fingerling potatoes, garlic parmesan butter, citrus beurre blanc

Roast Beef; mini Yorkshire pudding, au jus, mashed potatoes, seasonal vegetables

Ricotta Stuffed Ravioli; arugula pesto, marinara sauce

Oven Roasted Chicken; sweet potato and cheddar gratin, seasonal vegetables

New York Steak; mashed potatoes, seasonal vegetables
(may not be available in all locations – Maximum 100 guests)

*Ricotta Stuffed Ravioli will be offered to any vegetarian guests.

*May be served to smaller groups; however, minimum charge is for 25 guests or ask about our group menu.
Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

Late Night Themed Stations (minimum 25 guests*, pricing per guest)

American Pub Experience | \$18

Thinly sliced beef with au jus
Fresh sliced pretzel buns
Sliced tomatoes
Red onions
Dill pickles
Caramelized onions
Dijon mustard
Mayonnaise
Horseradish
Barbecue sauce

Poutine Station | \$15

Seasoned French fries
Cheese curds
Bacon bits
Green onions
Beef gravy

Taco Station | \$23

Seasoned lean ground beef
Fajita chicken
Taco chips
Soft corn tortillas & lettuce cups
Chopped tomatoes, lettuce, cilantro
Shredded cheddar
Fresh cut jalapeños
Sour cream, salsa, guacamole

*May be served to smaller groups; however, minimum charge is for 25 guests or ask about our group menu.
Pricing does not include applicable taxes or service charge. Please note that not all ingredients are listed. If there are any allergies or dietary concerns, please speak with the Banquet Manager.

Beverage Service

Host Bar | when the host pays for all liquor consumption

House liquor - 1oz	\$7
Premium liquor - 1oz	by selection
House wine	\$7
Premium wines	by selection
Domestic beer	\$7
Craft/Premium beer	\$8
Import beer	\$8
Cider	\$8
Soft drinks/juices	\$4
Bottled water	\$4

*Host bar prices do not include taxes.

Champagne toast (per guest)	\$5.00
Non-alcoholic punch (serves 30)	\$60.00
Adult punch (serves 30) (where applicable)	\$150.00

Cash Bar | when guests purchase tickets from a cashier

Ticketed Bar | when the host pays for a selected number of tickets per guest

House liquor - 1oz	\$8
Premium liquor - 1oz	by selection
House wine	\$8
Premium wine	by selection
Domestic bottled beer	\$8
Craft/Premium beer	\$8
Import beer	\$8
Cider	\$8
Soft drinks/juices	\$4
Bottled water	\$4

*Cash bar prices include taxes.

All bars include the following standard items: rye, gin, white rum, dark rum, vodka, scotch, domestic beer, and house wine. Bar mixes include: orange juice, clamato juice, lime juice, cranberry juice, regular and diet soft drinks, and water. Please ask for pricing on premium products.

Note: The bartender charge of \$30 per hour (minimum of four (4) hours) will be waived if sales meet or exceed \$400 per bar. In addition, a ticket seller charge of \$20 per hour (minimum of four (4) hours) will apply to cash bars.

Alcohol Service Policy

It is our policy to serve alcoholic beverages in a responsible and professional manner at all times. We shall adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or intoxicated persons.