

# Pine Knot Weddings

## 2021-2022 Package and Menus



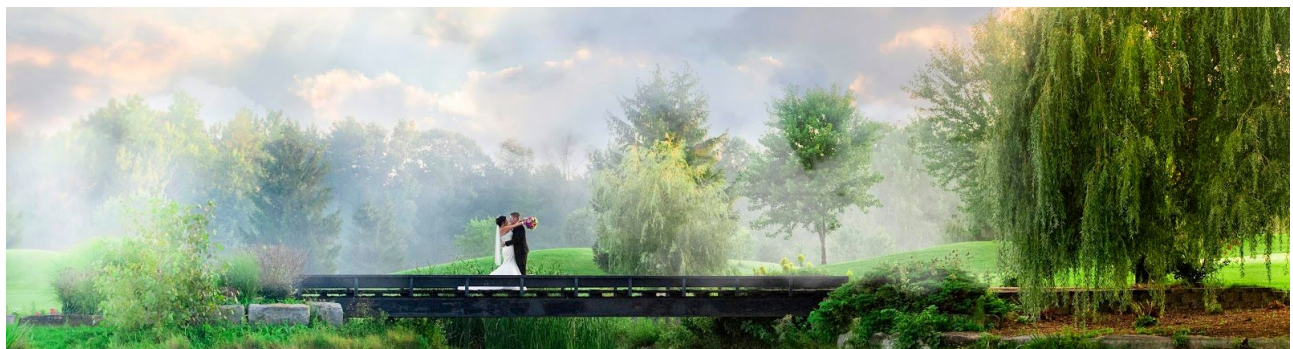
From the moment you take your first breathtaking view of the grounds and gardens of Pine Knot, you will know that you have found it! The perfect place for your wedding day, Pine Knot is the exceptional choice.



Pine Knot is for the bride and groom who love the idea of incorporating both nature and contemporary design into their wedding. Almost anything is possible here with our stone lined wedding gardens, landscaped ponds accented by pine trees, waterfall, fountain and multiple ceremony sites including a waterfront dock or beautiful wooden arbour in our gardens. Our raised covered banquet deck connected to our spacious banquet room allows you and your

guests a raised view of both our manicured golf course as well as a birds eye view of our wedding gardens as well as provides the best back up plan in case of rain for your ceremony.

Our dedicated, friendly and professional staff will ensure that all details are taken care of just as you have planned them with our personal event coordinator that you get to work with throughout the process. From outdoor ceremonies, indoor receptions, to pictures, professionally prepared meals and everything in between, we are dedicated to exceeding your expectations





The Dock (up to 190 ppl)



The Arbour (up to 190 ppl)



The Terrace (up to 150 ppl)

## Room/Ceremony

Pine Knot has a stellar reputation for our facilities, and offerings. We include an extensive list of offerings included into our room rental rate including the ceremony! Room rental is \$1495+hst and includes:

- Room Rental for the Entire Day
- Wedding Consultant
- Onsite Ceremony
- Onsite Rehearsal
- Covered Chairs and Tables
- Tablecloths, Chair Covers, and Napkins
- All day Access-Room, Deck and Gardens
- Bartenders and Service Staff
- Liquor/Music Licensing
- Room/Ceremony Set-up & Tear Down
- Bridal Suite/Ready Room
- Cake Cutting
- Flatware, Glassware and Table Layup
- Indoor Microphone and Podium
- Daily and Overnight Parking



## Additional Decor for Optional Rental

- Projector - \$50+hst
- Backdrop Rental - \$600+hst
- Backdrop Uplighting Package - \$150+hst

## Tariffs

- SoCan & ReSound- Music Licensing Fees total \$85.80 per event to be paid to both organizations (INCLUDED IN ROOM RENTAL PRICE!)

## Deposits and Payments

- Your Booking will not be confirmed until your \$1000 initial deposit and signed wedding contract are received by Pine Knot. There will be two additional \$1000 deposits due at the 6 month and 3 month prior mark.
- A final number of guests including any contractors that you have hired that will be eating is due 4 weeks prior to the event. At this time the final invoice will be created and is due at this point in time this will include all food and beverage charges, rental charges, gratuities, taxes and tariffs.
- If there is a portion of the bar that you are paying for it will be estimated and paid at the 4 week prior mark and any overpayment will be refunded the week following the event.
- Any damages by any guests of the event to any property owned or rented by Pine Knot will be added to a separate invoice and the wedding couple claims responsibility and reimbursement or replacement costs.

## Food Offering & Menus

Pine Knot has a long tradition of picture perfect weddings. We have a partnership that sets Pine Knot apart from all of the other venues and options that are in the London area when it comes to our food offerings. Pine Knot and North Moore Catering have brought both of our Best of London Awards together truly to form London's best team for putting on the perfect wedding anywhere in London. North Moore Catering offers the diversity, creativity, service and the undeniable quality that has made them a leader in the London Area for the last decade. We at Pine Knot have a decorated tradition of having the best in venue offerings, value, views and experience that have led to multiple London area awards. Pine Knot has always been one of the most sought after venues for the last 25 years and the proof is in the wedding. Our prices are competitive, and our offerings are expansive, we pride ourselves in bringing you the perfect wedding at a great value.

Our all inclusive package options leave you with peace of mind seeing all that is included for your day. If there is something that is not included or available, your wedding consultant at North Moore will be able to get you set up with a number of vendors that are familiar with Pine Knot and will be able to help transform your day into the picture perfect wedding you have always hoped for. We are excited for you to work with us at Pine Knot and North Moore Catering to create what your vision of your wedding looks like. Book your wedding today to start the planning!



## Menu Option 1- The “I Do” BBQ

### Cocktail Reception- Choice of 3

- Beer Battered Fish’n Chips
- Cheddar Cups with Tomato Relish
- Wild Mushroom and Goat Cheese Tartlette
- Crispy Pork Belly, Crostini, Onion Jam
- Vegan Samosas
- Baby Buttermilk Fried Chicken
- Mini Yorkies, Braised Beef Shortrib, au jus Infusion Skewer
- Tuna Poke Wonton
- Arancini Balls
- Pork Belly Tostada w/Burnt Cilantro Crema and Ranchero Sauce
- Smoked Salmon Gaufrettes Crisp with Creme Fraiche

### Plated Sit Down Dinner

- Jalapeno Corn Bread with Butter and Maldon

#### First Course

- Green Salad: Head Lettuce, Tomato, Cucumbers, Sweet Onion, Mint with Lemon Vinaigrette

#### Main Course

- House Brined and Smoked Brisket, Coleslaw, Crispy Fried Chicken Bites, Homemade Mac’n Cheese
- Vegan Option: Vegan Pulled “Pork”, Vegan Mac’n Cheese, Coleslaw, Crispy Fried “Chick-un” Bites

#### Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Doughnut Trio w/ Seasonal Dipping Sauces
- Vanilla Bean Creme Brulee
- Eton Mess w/ Seasonal Berries and Chantilly Cream

#### Late Night- Choice of 1

- Perogi Bar, Pizza Station, Pot Sticker Station, Poutine Station

## The “I Do” BBQ All Inclusive Pricing

Cash Bar Option \$105 pp plus gratuity and hst

Host Bar Option \$135 pp plus gratuity and hst

## Menu Option 2- The “SILVER” Package

### Cocktail Reception- Choice of 3

- Beer Battered Fish N Chips
- Cheddar Cups with Tomato Relish
- Wild Mushroom and Goat Cheese Tartlets
- Crispy Pork Belly, Crostini, Onion Jam
- Vegan Samosas
- Baby Buttermilk Fried Chicken
- Mini Yorkies, Braised Beef Short Rib, au jus Infusion Skewer
- Tuna Poke Wonton
- Arancini Balls
- Pork Belly Tostada w/Burnt Cilantro Crema and Ranchero Sauce
- Smoked Salmon Gaufrettes Crisp with Creme Fraiche

### Plated Sit Down Dinner

- Artisan Rolls w/Butter and Maldon

#### First Course- Choice of 1

- Seasonal Soup
- Spinach Salad: Crumbled Goat Cheese, Candied Pecans, Pears and Balsamic/Shallot Emulsion

#### Main Course- Choice of 1

- Breaded Stuffed Chicken Supreme with Pesto, Sundried Tomato, Goat Cheese, Seasonal Veg, and Roasted Potatoes
- Sliced Pork Tenderloin, White Wine & Herbed pan jus, Seasonal Veg, and Roasted Potatoes
- Vegan Curried Cauliflower & Cashew Stew over Basmati Rice w/ Homemade Vegan Croquettes
- Wild Mushroom Risotto w/Shaved Parmesan and Truffle Oil

#### Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Doughnut Trio w/ Seasonal Dipping Sauces
- Vanilla Bean Creme Brulee
- Eton Mess w/ Seasonal Berries and Chantilly Cream

#### Late Night- Choice of 1

- Pierogi Bar, Pizza Station, Pot Sticker Station, Poutine Station, Street Meat

### The “SILVER” All Inclusive Pricing

Cash Bar Option \$110 pp plus gratuity and hst

Host Bar Option \$140 pp plus gratuity and hst

## Menu Option 3- “GOLD” Package

### Cocktail Reception- Choice of 3

- Manchego Cheese Tempura Lollipop
- Pumpkin Ravioli w/ Chestnut Cream and Sage Brown Butter
- Dynamite Shrimp
- Tyropitas
- Crispy Pork Belly Tostadas
- Lamb Sliders w/Goat Cheese and Arugula Pesto
- Fried Chicken & Waffles w/Sriracha-Honey Drizzle
- Braised Beef Short Rib on au Jus Infused Mini Yorkies
- Cornmeal Crusted Fried Pickle Chips w/ Ranch Drizzle
- Sliced Tenderloin Crostini w/ Chimichurri Aioli
- Vegan Buffalo Fried Cauliflower
- Seared Sesame Tuna w/ Teriyaki Drizzle and Wasabi Mayo

### Plated Sit Down Dinner

- Artisan Rolls w/Butter and Maldon

#### First Course- Choice of 1

- Seasonal Soup
- Arugula Panzanella w/ Marinated Bocconcini, Tomatoes, Hand Torn Croutons, Drunken Shallots and Pesto Vinaigrette
- Spinach Salad w/Crumbled Goat Cheese, Candied Pecans, Sliced Pears, with Balsamic Shallot Emulsion
- Antipasto Plate- Duck Confit, Crostini, Prosciutto, Salami, Melon, Olives, Cheese, Fruit Garnish

#### Main Course- Choice of 3

- Crispy Skinned Spatchcock Hen, Pan Jus, and Garlic Mashed Potatoes
- Braised Beef Short Rib or 5oz AAA Beef Tenderloin w/Veal Bone Reduction, Seasonal Veg, and Garlic Mashed Potatoes
- Pan Roasted Salmon w/Pesto Cream, Charred Tomatoes, Basmati Rice and Seasonal Veg
- Pecan and Wild Mushroom Beef Wellington w/Mushroom Cream Sauce, Seasonal Veg and Roasted Potatoes
- Or Any Entrees Listed in Previous Packages

#### Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Doughnut Trio w/ Seasonal Dipping Sauces
- Vanilla Bean Creme Brulee
- Eton Mess w/ Seasonal Berries and Chantilly Cream

Late Night- Choice of 1

- Pierogi Bar, Pizza Station, Pot Sticker Station, Poutine Station, Street Meat

The “GOLD” All Inclusive Pricing

Cash Bar Option \$130 pp plus gratuity and hst

Host Bar Option \$160 pp plus gratuity and hst

Menu Option 4- “DIAMOND” PackageCocktail Reception- Choice of 4

- East Coast Lobster Roll Slider
- Pumpkin Ravioli w/Chestnut Cream and Sage Brown Butter
- Shrimp Shooters
- Dijon Crusted Lamb Lollipops
- Crispy Pork Belly Tostada
- Lamb Sliders w/Arugula Pesto
- Duck Confit Crostini w/Bing Cherry Compote
- Beef Tenderloin Tartar on Crostini
- Burrata Cheese Crostini w/Confit Tomato
- Mini Beef Wellington
- Vegan Buffalo Fried Cauliflower
- Seared Crab Stuffed Scallop Basil Infusion Skewer
- Oysters on the Half Shell w/Seasonal Accompaniments
- Or Any Previously Mentioned Canapes from Other Packages

Plated Sit Down Dinner

- Artisan Rolls w/Butter and Maldon

First Course

- Seasonal Soup w/Seasonal Accompaniments

Second Course- Choice of 1

- Arugula Panzanella w/ Marinated Bocconcini, Tomatoes, Hand Torn Croutons, Drunken Shallots and Pesto Vinaigrette
- Spinach Salad w/Crumbled Goat Cheese, Candied Pecans, Sliced Pears, with Balsamic Shallot Emulsion
- Antipasto Plate- Duck Confit, Crostini, Prosciutto, Salami, Melon, Olives, Cheese, Fruit Garnish
- Wild Mushroom & Goat Cheese Galette w/Greens



- Caprese Salad w/Tomato, Mozzarella, Balsamic Drizzle and Pesto

Pasta Course- Choice of 1

- Hand Rolled Gnocchi Tossed in Gorgonzola Cream
- Pan Roasted Hand Rolled Gnocchi w/Parmesan Cream, Brown Butter, Bacon Lardons, Local Mushrooms and Arugula
- Hand Rolled Gnocchi w/San Marzano Tomato, Shaved Parm and Micro Basil

Main Course- Choice of 3

- Crispy Skinned Spatchcock Hen, Pan Jus, and Garlic Mashed Potatoes
- Braised Beef Short Rib or 5oz AAA Beef Tenderloin w/Veal Bone Reduction, Seasonal Veg, and Garlic Mashed Potatoes
- Pan Roasted Salmon w/Pesto Cream, Charred Tomatoes, Basmati Rice and Seasonal Veg
- Pecan and Wild Mushroom Beef Wellington w/Mushroom Cream Sauce, Seasonal Veg and Roasted Potatoes
- Or Any Entrees Listed in Previous Packages

Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Seasonal Dessert Trio
- Baked Alaska
- Chocolate Bomb
- Or Any of the Previous Packages Desserts

Late Night- Choice of 1

- Pierogi Bar, Pizza Station, Taco Bar, Slider and Fry Bar, Poutine Station, Mac'n Cheese Bar

**The “DIAMOND” All Inclusive Pricing**

Cash Bar Option \$150 pp plus gratuity and hst

Host Bar Option \$180 pp plus gratuity and hst

## KIDS MEALS- Choice of 1

Kids Meals are for Children Under 10 Years of Age

- Mac N Cheese
- Chicken Fingers & Fries
- Chicken Fingers & Mac n Cheese
- Cheese Pizza
- Pasta and Butter
- Pasta and Red Sauce
- Sliders (2) and Fries

### Kids Meals All Inclusive Pricing

\$45 plus Gratuity and hst

### Pricing Adjustments:

- Friday and Sunday Weddings Subtract \$5 pp from Package of Choice
- Kids 11-18 Years and Under Subtract \$10 per Child from Host Bar Pricing
- Host Bar includes Domestic and Premium Bottled Beer, Coolers, House Rail Mixed Drinks, House Wines, Non-Alcoholic Bottled Products, Coffee and Tea
- Host Bar Does Not Include Shots, Shooters or Top Shelf Liquor ~Add to Package for \$5pp
- Gratuity is 18%, HST is 13%
- Pine Knot Employees are SmartServe Certified and Hold the Right to ID Guests or Cut Off Individuals Before Overconsumption or Due to Behavior
- Additional Decor, Custom Backdrops, Runners, Ceiling Drapery etc. Can All be Brought in by a Decorator, Pine Knot Does Not Offer These Services
- Bar Opens at Start of Cocktail Hour and Ends at 1am
- All Prices are Subject to Change Without Notice
- Menu Options May Change Seasonally