

Thank you for considering The Aberfoyle Mill for your special function/event. The Aberfoyle Mill offers you an incredible and rustic setting for your function/event. Our high culinary and service standards ensure total guest satisfaction.

Whether you are planning a wedding, anniversary, meeting, or seminar The Aberfoyle Mill can meet all of your needs. We offer four signature rooms with capacity ranging from 10-90 people for your function/event. Our island gazebo and beautiful grounds are also available for outdoor ceremonies, dinners, receptions, and dancing. The maximum capacity for the outdoor tent is 200 people.

We have included some sample menus and some general pricing information. To book a function a five hundred dollar (\$500.00) deposit is required.

All prices quoted are subject to all sales tax.

You could view some of our facilities or find out more about us at
www.aberfoylemill.com, or
<http://banquethallsontario.com/GUELaberfoyle.htm>

For further information please call [519] 763-1070 or 1-888-858-4684.

MENU #1 \$90.00 PER PERSON

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- VEGETARIAN SPRING ROLLS
- MINI BRUSCHETTA
- HUMUS AND WARM PITA PLATTER

MAIN MENU

FRESH BAKED BREAD

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SALAD OF MIXED GREENS OR CAESAR SALAD

~

(SELECT ONE)

GRILLED CHICKEN BREAST

Or

ROAST LOIN OF PORK

Or

ATLANTIC SALMON

SEASONAL VEGETABLES & POTATOES

~

DESSERT (SELECT ONE)

CHEESECAKE/ VANILLA/ RASPBERRY/CHOCOLATE/CARAMEL

CHOCOLATE CAKE, CARROT CAKE

*ADDITIONAL SEASONAL SELECTIONS INCLUDING GLUTEN FREE AND VEGAN
AVAILABLE*

COFFEE OR TEA

MENU #2 \$95.00 PER PERSON

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- VEGETARIAN SPRING ROLLS
- MINI BRUSCHETTA
- HUMUS AND WARM PITA PLATTER

MAIN MENU

FRESH BAKED BREAD

~

SALAD OF MIXED GREENS

OR

CAESAR SALAD

~

STUFFED CHICKEN BREAST

SEASONAL VEGETABLES & POTATOES

~

DESSERT (SELECT ONE)

CHEESECAKE/VANILLA/RASPBERRY/CHOCOLATE/CARAMEL

CHOCOLATE CAKE, LEMO, CARROT CAKE

*ADDITIONAL SEASONAL SELECTIONS INCLUDING GLUTEN FREE AND VEGAN
AVAILABLE*

COFFEE OR TEA

MENU #3 \$100.00 PER PERSON

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- VEGETARIAN SPRING ROLLS
- MINI BRUSCHETTA
- HUMUS AND WARM PITA PLATTER

MAIN MENU

FRESH BAKED BREAD

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SALAD OF MIXED GREENS

OR

CAESAR SALAD

~

(SELECT ONE)

ROASTED STRIPLOIN OF BEEF

Or

ROASTED PRIME RIB OF BEEF

FRESH VEGETABLES & POTATOES

~

CHOICE OF DESSERT(SELECT ONE)

CHEESECAKE/RASPBERRY/VANILLA/CHOCOLATE/CARAMEL

CHOCOLATE CAKE, , CARROT CAKE

*ADDITIONAL SEASONAL SELECTIONS INCLUDING GLUTEN FREE AND VEGAN
AVAILABLE*

COFFEE OR TEA

Cocktail Receptions

Cold Canapés (Minimum 2 dozen per item)

<u>Pate on brioche</u>	<u>\$28.00/dozen</u>
<u>Curried chicken vol au vents</u>	<u>\$28.00/dozen</u>
<u>Tuna nicoise crostini</u>	<u>\$28.00/dozen</u>
<u>Prosciutto wrapped figs</u>	<u>\$30.00/dozen</u>
<u>Smoked salmon/wasabi cream cheese</u>	<u>\$30.00/dozen</u>

Hot Canapés (Minimum 2 dozen per item)

<u>Vegetable samosas</u>	<u>\$28.00/dozen</u>
<u>Pakoras/tamarind sauce</u>	<u>\$28.00/dozen</u>
<u>Vegetable spring rolls</u>	<u>\$28.00/dozen</u>
<u>Chicken or Beef Satays</u>	<u>\$28.00/dozen</u>
<u>Mini Bruschetta</u>	<u>\$28.00/dozen</u>
<u>Crab cakes</u>	<u>\$32.00/dozen</u>
<u>Spicy shrimp</u>	<u>\$32.00/dozen</u>

Platters

<u>Fresh vegetables with dips</u>	<u>\$60.00</u>
<u>Butternut squash humus/warm pita bread</u>	<u>\$60.00</u>
<u>Seasonal fresh fruit</u>	<u>\$70.00</u>
<u>Shrimp/cocktail sauce (40 pieces)</u>	<u>\$100.00</u>
<u>Spicy shrimp (hot) (40 pieces)</u>	<u>\$120.00</u>
<u>Side of smoked salmon with garnishes</u>	<u>\$100.00</u>
<u>Goat cheese, roasted vegetables & arugula flat bread (32 pieces)</u>	<u>\$70.00</u>
<u>Spicy sausage, bacon & mozzarella flatbread (32 pieces)</u>	<u>\$80.00</u>
<u>Selection of cheeses with crackers and chutney</u>	<u>\$100.00</u>
<u>Charcuterie boards (pate, cured meats, house pickles, chitney, bread)</u>	<u>\$120.00</u>

Bar Pricing

HOST BAR

We provide bartenders and all bar supplies. Host provides drinks for all guests.

<i>LIQUOR – 40 oz [MIX INCLUDED]</i>		<i>\$220.00</i>
<i>BEER</i>	<i>-DOMESTIC</i>	<i>\$6.00</i>
	<i>-PREMIUM</i>	<i>\$6.50</i>
	<i>-IMPORTS</i>	<i>\$7.00</i>
<i>WINE</i>	<i>-IMPORTED</i>	<i>\$35.00</i>
	<i>-DOMESTIC</i>	<i>\$35.00</i>

Please note that for host bar, charges for alcohol are based on consumption. All prices above are subject to applicable taxes.

CASH BAR

We provide bartenders and all bar supplies. Guests pay for their own drinks.

<i>LIQUOR [MIX INCLUDED]</i>		<i>\$6.50</i>
<i>REGULAR COCKTAILS</i>		<i>\$7.25</i>
<i>BEER</i>	<i>-DOMESTIC</i>	<i>\$6.50</i>
	<i>-PREMIUM</i>	<i>\$6.75</i>
	<i>-IMPORTS</i>	<i>\$7.50</i>
<i>GLASS OF WINE</i>		<i>\$8.75</i>
<i>POP</i>		<i>\$2.75</i>
<i>JUICE</i>		<i>\$2.75</i>

PUNCHES

[40 SERVINGS/BOWL]

<i>ALCOHOLIC PUNCH [WINE, GIN, RUM, VODKA]</i>	<i>\$120.00/BOWL</i>
<i>NON-ALCOHOLIC PUNCH</i>	<i>\$75.00/BOWL</i>

**A COMBINATION OF HOST BAR AND CASH BAR CAN BE ARRANGED*

RENTALS

TENTS

40 X 80 MAX 130 PEOPLE	\$2600.00
40 X 100 MAX 200 PEOPLE	\$3100.00
SMALLER SIZE TENTS AVAILABLE AS WELL FOR 50-100 GUESTS	
\$1300.00 - \$2000.00	

CHAIRS

BISTRO CHAIR	\$2.75/EACH
CHIVARI (SEVERAL COLOURS AVAILABLE	\$5.00EACH
BISTRO CHAIR COVERS	\$3.00/EACH
WHITE PADDED CHAIRS	\$4.50 EACH

DANCE FLOOR

15 X 15	18X 18	\$325.00 - \$450.00
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***PLEASE NOTE ALL RENTALS ARE SUBJECT TO A ONE TIME DELIVERY CHARGE OF \$60.00 PLUS APPLICABLE TAXES.**

RENTAL PRICES ARE SUBJECT TO CHANGE.