

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.

Sample Dinner

MENU # 1

FRESH BREAD

SEASONAL SOUP

OR

CAESAR SALAD **OR** MIXED LEAF SALAD

With choice of

FRESH ATLANTIC SALMON

OR

STUFFED CHICKEN BREAST

SEASONAL VEGETABLES AND POTATOES

&

DESSERT with COFFEE **OR** TEA

\$55.00 PER PERSON

*For Dietary Restrictions or
Vegetarian Selections Please Ask Your Server*

MENU # 2

FRESH BREAD

SEASONAL SOUP

OR

CAESAR SALAD OR MIXED LEAF SALAD

With choice of

FRESH ATLANTIC SALMON

OR

STUFFED CHICKEN

OR

MAPLE ROAST LOIN OF PORK

SEASONAL VEGETABLES AND POTATOES

&

DESSERT with COFFEE OR TEA

\$60.00 PER PERSON

*For Dietary Restrictions or
Vegetarian Selections Please Ask Your Server*

Sample Dinner, cont...

MENU # 3

FRESH BREAD

SEASONAL SOUP

OR

CAESAR SALAD OR MIXED LEAF SALAD

WITH CHOICE OF

FRESH ATLANTIC SALMON

OR

STUFFED BREAST OF CHICKEN

OR

ROAST SIRLOIN OF BEEF

SEASONAL VEGETABLES AND POTATOES

&

DESSERT with COFFEE OR TEA

\$65.00 per person

*For Dietary Restrictions or
Vegetarian Selections Please Ask Your Server*

* Menus may vary depending on the size of the group.
We will be happy to design a special menu just for you upon request. Prices will vary.

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 brushetta</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, chutney, 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*