



THE  
*chanterelle*  
ON PARK

THE CHANTERELLE ON PARK

# WEDDING GUIDE

# THE CHANTERELLE



**BALLROOM CAPACITY** 200 cocktail style | 180 seated

The Ballroom at The Chanterelle has been curated to compliment the history of the building by adding elegant lighting and soft elements of the custom made bar. Every aspect of the space has been carefully and thoughtfully designed. The Ballroom can provide everything from a memorable space for weddings to a comfortable, unique space for corporate events.

**LOUNGE CAPACITY** 50 cocktail style | 48 seated

The Lounge at The Chanterelle is a warm and elegant space with a full service, custom designed tufted leather bar and a beautifully designed wall feature. The room has been designed in coordination with an acoustical engineer to achieve a superior sound quality and to compliment the custom made HD screen. The Lounge can provide an array of events such as an intimate dinner setting, cocktail party or a comfortable atmosphere for sporting events or photo shoots. The options are endless in this highly versatile space.

# PRICING

ROOM RENTAL PRICING ACCOUNTS FOR USE OF THE SPACE, AND INCLUDES SERVICE STAFF, CHAIRS, TABLES, LOUNGE FURNITURE, FLATWARE, GLASSWARE, LINENS AND NAPKINS. BARTENDERS, AV + SELECTED RENTALS CHARGED SEPARATELY.

## THE BALLROOM

### SUNDAY - THURSDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$650 +HST

Full Day | 8AM - 1AM | \$1,000 +HST

### FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$1,500 +HST

Full Day | 8AM - 1AM | \$2,500 +HST

*HALF-DAY BOOKINGS NOT PERMITTED ON SATURDAYS*

*LONG WEEKEND SUNDAYS CHARGED AT SATURDAY RATES*

## THE BALLROOM HIGH SEASON RATES

MAY 1ST - OCT 31ST + NEW YEAR'S EVE

Half Day | 8AM - 4PM or 5PM - 1AM | \$2,500 +HST

Full Day | 8AM - 1AM | \$3,500 +HST

*HALF-DAY BOOKINGS NOT PERMITTED ON SATURDAYS*

*LONG WEEKEND SUNDAYS CHARGED AT SATURDAY RATES*

**\$5,000 +HST** MINIMUM FOOD SPEND REQUIRED FOR FRIDAY/SATURDAY BALLROOM EVENTS IN HIGH SEASON

## THE LOUNGE

### SUNDAY - THURSDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$395 +HST

Full Day | 8AM - 1AM | \$650 +HST

### FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$600 +HST

Full Day | 8AM - 1AM | \$1,500+HST

*ADD THE LOUNGE TO YOUR FULL-DAY BALLROOM BOOKING FOR **\$500 +HST** FLAT RATE*

*BALLROOM + LOUNGE REQUIRED FOR EVENTS OF **130+** GUESTS*



## **INCLUDED IN YOUR BOOKING:**

- \*Curated Menu Estimate
- \*Custom Floor Plan
- \*Venue Manager on Site
- \*Draft Food Service Timeline
- \*Ceremony Flip Fee \$150 +HST

UPGRADE TO OUR IN-HOUSE PLANNER PACKAGE FOR **\$750-\$900 +HST** FOR A STRESS-FREE DAY, AND MAKE YOUR EVENT EVEN MORE EXCEPTIONAL.



P L A N N I N G

S E R V I C E S



## **UPGRADE WITH PLANNER PACKAGE:**

Includes all details listed above plus...

- \*Wedding Manager on Site
- \*Ceremony Flip Fee is Included in price
- \*Assist with Limited Decor
- \*Provide Comprehensive Timeline
- \*Queue Flow of Ceremony + Bridal Party
- \*Facilitate Flow of Timeline + Vendors
- Evening-of

# REHEARSAL

# WALKTHROUGHS

**IF BOOKING OUR PLANNER PACKAGE, REHEARSAL WALKTHROUGHS ARE NOT NECESSARY, AS WE'LL BE WITH YOU DAY-OF TO FACILITATE A SEAMLESS FLOW OF CEREMONY.**

IF YOU WOULD PREFER A REHEARSAL (ESPECIALLY IF YOU HAVE A LARGE BRIDAL PARTY), HERE ARE THE PARAMETERS FOR BOOKING:

- Rehearsals can be booked for a 1-hour time-slot pending our availability
- Walkthroughs are hosted at 3PM or 4PM on weekdays so as to not conflict with our booking times for other events
- Rehearsals are booked for a flat rate of \$250 +HST for venue rental

If you have booked into our Planner Package, your coordinator will be on site to facilitate the flow of the rehearsal. These parameters are flexible if booking a full rehearsal dinner or cocktail-party on-site afterwards.



# TOMLIN CATERING

THE TALENTED TEAM OF CHEFS AND SERVICE STAFF FROM TOMLIN CATERING, EXCLUSIVELY CATER TO THE CHANTERELLE'S GUESTS IN A STATE OF THE ART, ON-SITE KITCHEN.

TOMLIN HAS CREATED DINNER AND DRINK MENUS THAT ARE COMPLETELY UNIQUE TO THE CITY OF THUNDER BAY. IF YOU ARE LOOKING TO CUSTOMIZE THE MENU, THE CHANTERELLE TEAM WILL WORK WITH TOMLIN'S CHEFS AND MIXOLOGISTS TO MAKE YOUR DAY EVEN MORE EXCEPTIONAL.

ALL PRICING IS PRESENTED TO THE CHANTERELLE FROM THE TOMLIN CATERING CREW, AND IS SIMPLY PARLAYED TO YOU THROUGH THIS CATERING BOOKLET. WITH THAT, PLEASE NOTE:

***THE FOLLOWING MENU IS SUBJECT TO SEASONAL CHANGE and PRICING UPDATES.***



# TOMLIN DAYTIME CATERING

## DAYTIME MENUS

**MINIMUM** 25 Guests / \$600 +HST Required Food Spend

### RECEPTION BRUNCH \$26/GUEST

Mini Scones, Profiteroles,  
Assorted Finger Sandwiches  
Fruit Tart, Assorted Squares  
Coffee and Tea

### RECEPTION LUNCH \$20/GUEST

Assorted Wraps and Sandwiches  
Veg and Dip  
Assorted Squares  
Fruit Tart  
Coffee and Tea

### SCANDINAVIAN BRUNCH \$26/GUEST

Assorted Open Faced Sandwiches  
Gravadlax - Peashoots, Lemon, Dill  
Scones - Butter, Lingonberry Jam  
House Smoked Ham - Shallots, Parsley  
Almond Torte - Whipped Cream, Berries  
Coffee and Tea



## ADD-ONS

Grilled Tomato + Roasted Mushrooms \$3.50 / person  
Side Homefries \$3.50 / person  
Side Bacon \$4.50 / person  
Side Country Sausage \$ 4.50 / person  
Chilled Shrimp - \$9 / person  
Smoked Salmon - \$9 / person  
Non-Alcoholic Punch - \$4.5 / person  
Alcoholic Sparkling Punch - \$10 / person

# TOMLIN DAYTIME CATERING

## DAYTIME MENUS

**MINIMUM** 25 Guests / \$600 +HST Required Food Spend per Event

### FULL CONTINENTAL BREAKFAST \$15.75

Muffins, Scones, Oatmeal Bars, Yogurt Parfaits,  
Fruit, Coffee, Tea, Juice

### PASTRY BREAKFAST \$12

Muffins, Fruit, Coffee and Tea

### PARFAIT BREAKFAST \$10

Yogurt Parfait, Coffee, Tea, Juice

### MUESLI BREAKFAST \$12.50

House Muesli, Slate River Milk, Diced Fruit, Coffee and Tea

### TOMLIN BREAKFAST SANDWICH \$9.50

Biscuit, Country Sausage, Cheddar, Sunny Egg, Brown Butter Hollandaise

### BAGEL AND LOX \$16

Cured Salmon, Cream Cheese, Caper, Pepperoncini, Dill, Lemon



## AVAILABLE ADD-ONS

Grilled Tomato + Roasted Mushrooms - \$3.50 / person

Side Homefries - \$3.50 / person

Side Bacon - \$4.50 / person

Side Country Sausage - \$4.50 / person

Assorted Fruit Tray - \$6.50 / person

Add-on Yogurt Parfait - \$8.50 / person

Add-on Assorted Muffins - \$4.50 / person

Add-on Scones - \$6.50 / person

Add-on Cookies - \$3.50 / person

Charcuterie Platter - \$10 / person

Cheese Platter - \$10 / person

Chilled Shrimp - \$9 / person

Smoked Salmon - \$9 / person

Roasted Mixed Nuts \$7

House-made Potato Chips with  
Onion Dip \$7

Hummus, Tzatziki, Pita, Grilled Focaccia \$7

Juice Station - \$3.50 / person

Coffee/Tea Station - \$3.50 / person

Non-Alcoholic Punch - \$4.5 / person





# MENU STYLE

## COCKTAIL-STYLE EVENTS

- \*Service includes stationary platters and/or passed canapés for cocktail-style weddings and events
- \*These are best suited to events where guests will be mingling, and there will be standing room with casual seating throughout, for more of a 'lounge' feel
- \*Cocktail-style menus may also be added during a cocktail-hour
- \*These menus are *not* suitable for fully seated events

## FAMILY-STYLE DINNERS

- \*Service includes share platters per table for guests to self-serve and share in a family-style feast
- \*Includes one protein option for all, plus vegetarian/vegan accommodation
- \*Additional protein available for add-on
- \*Name cards per place setting must be provided with indication of vegan, vegetarian guests, and kid's meals

## PLATED DINNERS

- \*Service includes individual plates per guest
- \*Includes one protein option for all, plus vegetarian/vegan accommodation
- \*Choice of two protein options available, with same accompaniment/sides for all
- \*Name cards per place setting must be provided with indication of guest protein selection (if choice of two proteins is given), plus all vegan, vegetarian guests, and kid's meals

## ALLERGIES + DIETARY RESTRICTIONS

- \*We can accommodate all known allergies and dietary restrictions that are presented to us in advance
- \*Vegetarian/Vegan accommodations will always be made for guests with advance request on their RSVP
- \*Kid's Meals are offered for guests 12 years old and under

# EVENING MENU

## CANAPÉ MENU

**Choose 4** - \$13 / person (4-5 pieces per person)

*only available as add-on to seated lunch or dinner receptions*

**Choose 6** - \$17 / person (6-8 pieces per person)

*must be ordered alongside at least one stationary platter or stationary buffet if spanning dinner hours*

**Choose 8** - \$23 / person (8-10 pieces per person)

## STATIONARY PLATTERS

**OYSTERS** – Cucumber Mignonette, Hot Sauce, Lemon, Horseradish - \$36 / per dozen

**CHEESE OPTIONS** - Chef's Selection - \$10 / per person

**TOMLIN CHARCUTERIE** - Bread, Pickles, Mustard, In-House Meats - \$10 / per person

**SHRIMP AND AVOCADO DIP W CILANTRO AND LIME** – Served with In-house Tortilla Chips - \$6.50 / per person

**WARM MIXED OLIVES** – Garlic, Orange, Fennel - \$4 / per person

**WARM MIXED BAR NUTS** – \$8.50 / per person

**VEG AND DIP** - \$7 / per person

**HUMMUS AND TZATZIKI** - with Fried Pita and Focaccia - \$7 / per person

## COCKTAIL-HOUR STATIONARY BUFFETS

**STATIONARY BUFFET #1** - Charcuterie, Hummus and Pita, Veg and Dip, Warm Olives - \$16/person as Canapé Add-On

**STATIONARY BUFFET #2** - Charcuterie, Hummus and Pita, Veg and Dip, Warm Olives, Mixed Nuts - Fruits and Cheeses. \$26/person Stand-Alone or \$19/ person as Canapé Add-On

**STATIONARY BUFFET #3** - Charcuterie, Hummus and Pita, Veg and Dip, Warm Olives, Mixed Nuts - Fruits and Cheeses. Smoked Salmon Crostini, Poached Shrimp, Beef Tartare Crostini, Oysters on the Half Shell  
Minimum 50 guests  
-\$37 per person

# PASSED CANAPES

## VEGETARIAN

**MUSHROOM AND GOAT CHEESE CROSTINI** - Goat Cheese, Brown Butter Hollandaise, Thyme

**STUFFED ARANCINI** - Provolone, Tomato Sauce, Basil, Grana Padano

**FRIED SWEET POTATO** - Guacamole, Pico de Gallo, Cotija  
(gf + df without cheese)

**FARRO FALAFEL** - Baba ganoush, Tzatziki, Pickled Cucumber

**\*GRILLED SHISHITO PEPPERS** - Lime, Maldon Salt (gf/df)

**ROASTED TOMATO FOCACCIA** - Whipped Ricotta, Basil, Feta, Garlic

**DEVILLED EGGS** - Avocado Mousse, Heartbeat Hot Sauce, Scallions (gf)

**\*FRIED KING OYSTER MUSHROOMS** - Ssam Sauce, Scallions, Pickled Red Cabbage (df)

**MIXED VEGETABLE PAKORAS** - Mint Yogurt, Pickled Red Cabbage, Peashoots (gf)

**POLENTA FRIES** - Tomato, Pecorino, Basil, Olive Oil (gf)

**HOUSEMADE PRETZELS** - Beer Cheese, Tomlin Mustard, Sesame Seeds

## SEAFOOD

**SALMON CROSTINI** - Cream Cheese, Dill, Shallot

**LEMON SHRIMP** - Puff Pastry, Tzatziki, Feta, Dill

**SALMON TARTARE** - Phyllo Pastry, Cream Cheese, Everything Bagel Seasoning, Cucumber, Dill

**SCALLOP DUMPLINGS** - Sesame Oil, Soy sauce, Scallions

**POACHED SHRIMP** - Raw Bar Style - Fresh Horseradish, Lemon, Cocktail Sauce, Heartbeat Hot Sauce (gf/df)

**SMOKED TROUT AND SALMON CAKE** - Remoulade, Cornichons, Old Bay (df)

**DEVILLED EGGS** - Caviar, Crème Fraîche, Chives (gf)

**CRAB VOL AU VONDE** - Snow Crab, Jalapeño, Avocado Mousse, Lime



# PASSED CANAPES

## MEAT

**PUMPKIN AND RICOTTA PHYLLO** - Brown Butter, House Pancetta  
*(can be made vegetarian)*

**SWEET POTATO LATKE** - Corn Chutney, Maple Cream, Bacon  
*(can be made vegetarian)*

**PORK BELLY** - Smoked Jalapeño Yogurt,  
Apple Relish, Radish, Mint *(gf)*

**FRIED PORK BELLY** - Fish Sauce, Cucumber,  
Compressed Watermelon, Cilantro, Sesame Seeds

**KOREAN BULGOGI BEEF SKEWER** -  
Crushed Peanuts, Chilies, Scallions

**THAI RED CURRY CHICKEN SKEWER** -  
Coconut Yogurt, Lime, Cilantro, Mint *(gf)*

**CHICKEN AJI VERDE SKEWER** - Feta, Lime,  
Grilled Bell Peppers, Avocado *(gf)*

**KARAAGE** - Japanese Fried Chicken, Honey Miso,  
Kale, Pickled Mushrooms

**LAMB CROQUETTES** - Garlic Aioli, Chicken Jus,  
Parmesan, Mint Oil

**FRIED CHICKEN** - Dill Pickle, Hot Sauce, Honey

**PORK + CHARRED POBLANO QUESADILLAS** -  
Roasted Corn, Pico de Gallo, Guacamole, Micro Radish

**CHICKEN LIVER MOUSSE** - Bricolage, Fig Jam, Vincotto

**CORN FRITTERS** - Smoked Chicken, Chipotle Mayo,  
Black Bean, Corn Relish *(can be made vegetarian)*

**PORK EMPANADA** - Feta, Chili Sauce, Lime Crema, Cotija



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*\*requires two weeks lead time for ordering*

*\*meat items that are requested vegetarian must all be vegetarian*

*\*gf = gluten-free*

*\*df = dairy-free*

# COCKTAIL-STYLE EVENT MENU

## COCKTAIL-STYLE EVENTS + CANAPÉ DINNER PARTIES

COCKTAIL-STYLE EVENTS HOSTING **60 GUESTS OR MORE**, MUST SELECT ONE OF THE FOLLOWING CANAPÉ DINNER PARTY MENUS

COCKTAIL-STYLE EVENTS HOSTING **59 GUESTS OR LESS** MAY SELECT FROM THE CANAPÉ PACKAGES AND STATIONARY PLATTERS LISTED ABOVE FOR A LIGHTER OFFERING

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### **BO SSAM - CANAPÉ DINNER PARTY \$65 / per person**

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

### **ROASTED PORK SHOULDER + PORK BELLY LETTUCE WRAPS**

Sticky Coconut Rice, Kimchi, Pickled Cucumbers, Cilantro, Spicy Mayo, Ssam Sauce, Pickled Red Onion

\*Tofu or Mushroom options for Vegan/Vegetarian guests

**ADD KOREAN FRIED CHICKEN** - \$8 / per person

**ADD CRISPY FRIED SHRIMP** – \$10 / per person

**ADD WHOLE SUCKLING PIG** – \$750 +HST Flat Rate (great showpiece!)



# COCKTAIL-STYLE EVENT MENU

## **HOWE ST. BBQ - CANAPÉ DINNER PARTY \$50 / per person**

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

## **PULLED PORK SANDWICHES + HOUSEMADE BBQ SAUCE**

Smoked Pulled Pork, Choice of BBQ Sauce, Milk Buns, Pickles, Grainy Mustard, Potato Wedges

\*Smoked Spaghetti Squash options for Vegan/Vegetarian guests

BBQ Sauce Choices (select one): Carolina Sauce, Dr. Pepper BBQ Sauce or Mustard BBQ Sauce

**ADD MAC N' CHEESE** - \$8 / per person

**ADD HUSHPUPIES** – \$6 / per person

**ADD WHOLE SUCKLING PIG** – \$750 +HST Flat Rate (great showpiece!)

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## **TOMLIN MINI BURGER + POUTINE - CANAPÉ DINNER PARTY \$55 / per person**

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

## **TOMLIN MINI BURGERS + POUTINE**

Milk Buns, Special Sauce, Shredded Lettuce, Pickles

\*Falafel Burger options for Vegan/Vegetarian guests

**ADD CHICKEN TENDERS** - \$8 / per person

**ADD CHICKEN WINGS** – \$8 / per person

**ADD SWEET POTATO FRIES WITH AIOLI** – \$5 / per person

**ADD MINI CONEY DOGS** - \$6 / per person



# COCKTAIL-STYLE EVENT MENU

## **PRIME RIB CARVERY - CANAPÉ DINNER PARTY \$70 / per person**

\*MINIMUM ORDER REQUIREMENT OF 75 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

## **SHAVED PRIME RIB**

Bread Rolls, Horseradish, Dijon, Jus, Arugula + Shallot Salad

\*Seasonal Roasted Vegetables for Vegan/Vegetarian guests

**ADD POACHED SHRIMP** - \$10 / per person

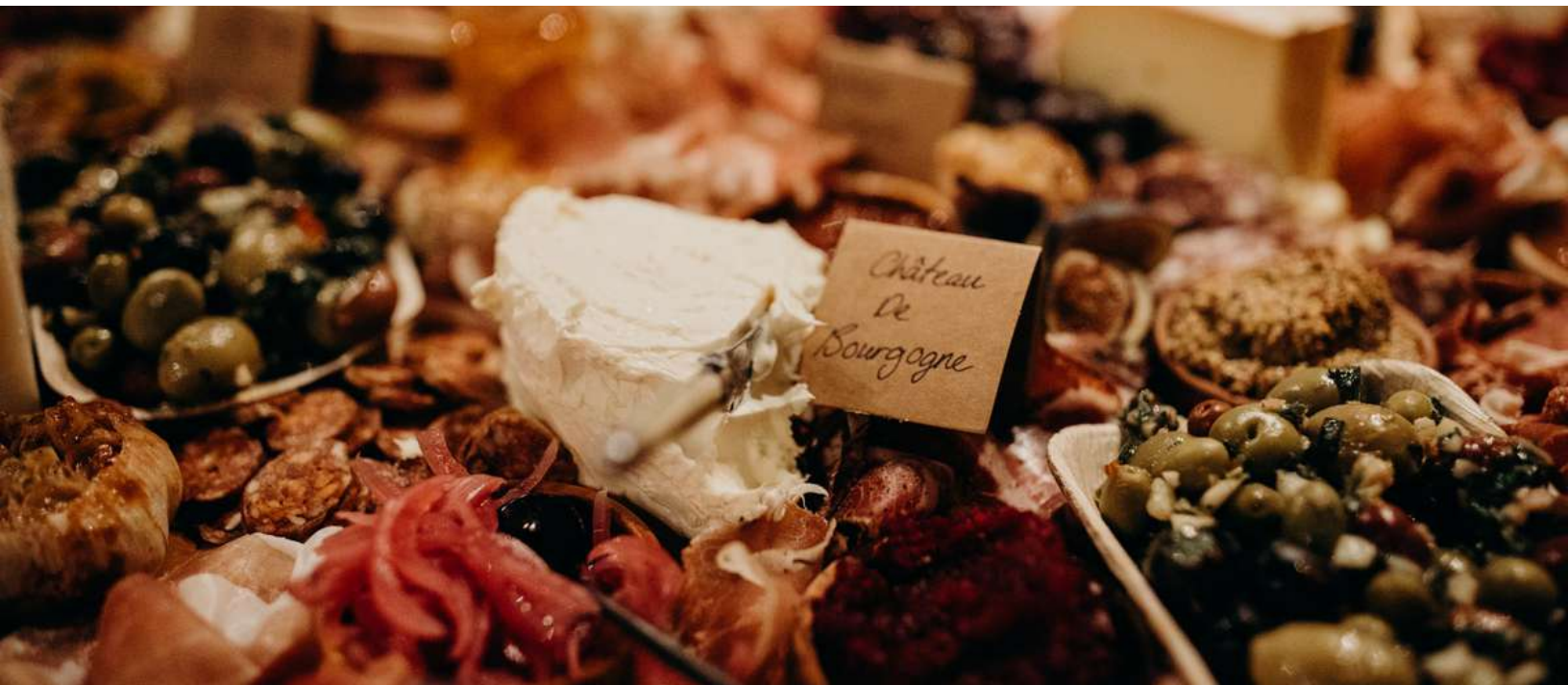
**ADD WARM GORGONZOLA CHEESE SAUCE** – \$3 / per person

**ADD CRAB CAKES** – \$10 / per person

**ADD HOUSE CHIPS + ONION DIP** - \$7 / per person

**ADD BEEF TARTARE + GRILLED BAGUETTE** – \$10 / per person

**ADD BREADED SHRIMP** – \$12 / per person



# COCKTAIL-STYLE EVENT MENU

## **THE RAW BAR - CANAPE DINNER PARTY \$95 / per person**

\*MINIMUM ORDER REQUIREMENT OF 75 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

## **CHILLED SEAFOOD TOWERS + CURED SALMON or HOT-SMOKED SALMON**

Oysters on the Half Shell, Mignonette, Lemon + Hot Sauce

Poached Shrimp, Cocktail Sauce + Lemon Aioli

Cured Raw Salmon or Hot Smoked Salmon with Crostini, Caper, Dill, Lemon, Whipped Feta

Marinated Mussels

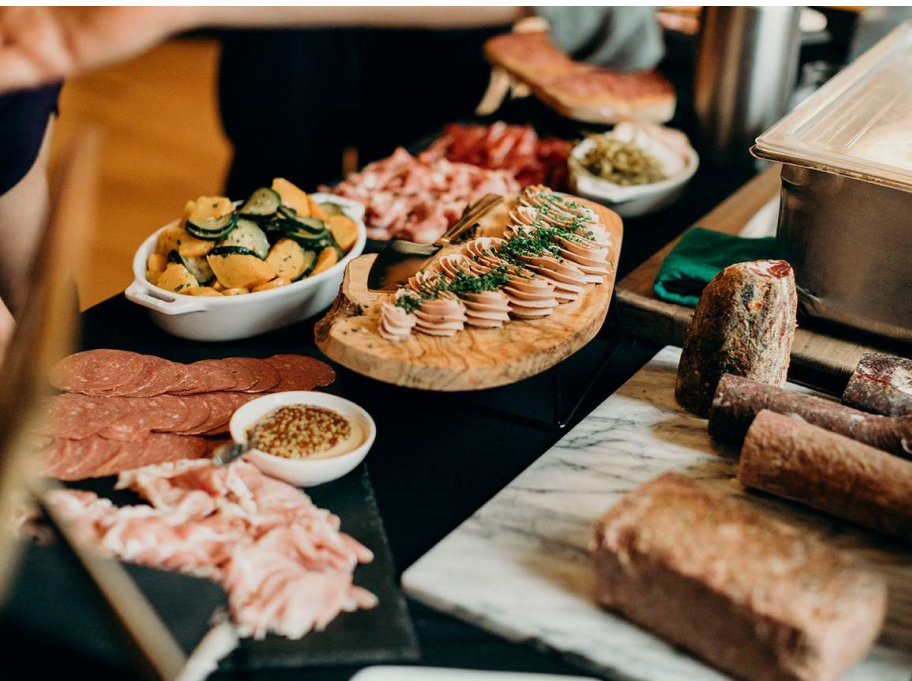
Scallop Ceviche + Warm Tortillas

**ADD CRAB CAKES** - \$10 / per person

**ADD SEAFOOD PASTA** – \$12 / per person

**ADD CLASSIC BEEF TARTARE + GRILLED BAGUETTE** – \$10 / per person

**ADD CHILLED LOBSTER TAILS** - \$30 / per person (5 oz. each)





# DINNER MENU

## COURSE OPTIONS

Available Family-Style or Individually Served

All Entrées include your choice of Soup **or** Salad, Dessert, Coffee + Tea  
**Add** an additional course for \$4 per person, or listed pricing

### SALAD OPTIONS:

Please Choose 1 Option for all Guests

Soup **OR** Salad is included / Add \$4 per person for both

**BEET SALAD** – Goat Cheese, Arugula, Candied Pecans,  
Sherry Vinaigrette

**KALE + APPLE SALAD** – Roasted Grapes, Almond,  
Lemon + Tahini Vinaigrette, Aged Cheddar

**CALABRIA GARDEN SALAD** – Mixed Greens, Pickled  
Onion, Pepperoncini, Tomato, Cucumber, Croutons, Feta

**TOMATO SALAD** – Goat Cheese, Cucumber, Chillies,  
Brioche Crouton, Greens - \$1 per person add-on

**WEDGE SALAD** – Blue Cheese Dressing, Scallion, Tomato,  
Bacon, Gorgonzola, Brioche Crouton  
\$2 per person add-on (plated only)

**CAESAR SALAD** – Smoked Bacon, Grana Padano, Grilled Lemon  
\$1 per person add-on

### SOUP OPTIONS:

Please Choose 1 Option for all Guests

Soup **OR** Salad is included / Add \$4 per person for both

**TOMATO AND RICOTTA SOUP** – Basil, Oregano,  
Parmesan + Garlic Twist, Roasted Garlic, Olive Oil

**SWEET POTATO SOUP** – Maple, Crème Fraîche, Bacon

**CORN + BLACK BEAN CHOWDER** – Tomato + Chili Broth,  
Grilled Corn, Bell Peppers, Fried Tortilla

**ROASTED CAULIFLOWER SOUP** – Dukkah, Cumin,  
Tahini Yogurt

**LEMON + ORZO SOUP** - Spinach, Chillies, Fennel Sausage,  
Potato

Served Plated Dinners  
will require a name card  
per place setting, with  
indication of guest meal  
selection per card.



# DINNER MENU

## ADDITIONAL COURSES

### ADDITIONAL OPTIONS:

Please Choose 1 Option for all Guests

#### BREAD SERVICE

House-Made Focaccia with Olive Oil - \$2.75 / per person

House-Made Sourdough with Butter - \$3.25 / per person

**MUSHROOMS ON TOAST** - Grilled Focaccia, Goat Cheese, Arugula, Salted Ricotta \$7 / per person

**BEEF CARPACCIO** - Caper, Pepperoncini, Cured Olive, Grilled Bread - \$7 / per person

**TORTIGLIONI** - Pancetta, Tomato, Spinach, Chili Ricotta, Herbs, Spinach, Pangratatto - \$8 / per person

**CONCHIGLIE (SHELLS)** - Lamb Sausage, Sundried Tomato, Dandelion Greens, Pecorino - \$9 / per person

**RICOTTA GNOCCHI** - Roasted Tomato, Olive Oil, Romano Beans, Peas, Braised Veal - \$10 / per person

**RICOTTA + SPINACH RAVIOLI** - Mushroom Ragout, Crème Fraîche, Pistachio - \$10 / per per person

**CANDIED SALMON** - Horseradish Cream, Roasted Beets, Hazelnuts. - \$7 / per person



# DINNER MENU

## MAIN COURSES

All Entrées include your choice of Soup **OR** Salad, Coffee + Tea and Dessert

### FAMILY-STYLE OR PLATED MEALS

Please select **One** Protein Option and **One** Side dish for ALL Guests  
Additional family-style protein selections available for add-on for ALL Guests

### PLATED MEALS ONLY

If you'd prefer to offer **Two** Protein Options for **Plated Service Only** please select **One** Side dish for ALL Guests

Vegetarian Accommodations are available in addition to the above selections

### PROTEIN SELECTION:

**Chili & Basil 1/2 Roasted Chicken** - Pea Shoots, Pickled Onion, Grilled Lemon  
\$42 Family-Style / \$44 Served Plated

**Roasted Chicken Supreme** - Roasted Garlic Aioli, Chicken Jus, Parsley + Shallot Salad - \$42 Family-Style / \$44 Served Plated

**Piri Piri Chicken + Sausage** - Piri Piri Sauce, Avocado Crema  
\$45 Family-Style / \$47 Served Plated

**Roasted Salmon** - Zucchini + Sun-dried Tomato Relish, Lemon, Olive Oil  
\$46.50 Family-Style / \$48.50 Served Plated

**Smoked Pork Loin Al Pastor** - Gastrique, Cilantro + Lime Crema  
\$46.50 Family-Style / \$48.50 Served Plated

**Marinated Lamb Chops** - Roasted Garlic Yogurt, Herb Marinade  
\$48.50 Family-Style / \$51 Served Plated

**Grilled Beef Tenderloin** - Tomlin Steak Butter, Arugula + Radish Salad  
\$56.50 Family-Style / \$58.50 Served Plated

**Whole Roasted Ribeye** - Jus, Parsley + Crispy Onions  
\$56.50 Family-Style / \$58.50 Served Plated



# DINNER MENU

## MAIN COURSES

### **SIDE SELECTION (Choose ONE):**

**Soffrito + Cheddar Mash, Grilled Broccolini + Roasted Grape Tomatoes**

*Pairs well with:*

Beef Tenderloin, Roasted Ribeye, Chicken Supreme, Salmon & Lamb Chops

**New Potatoes with Grilled Peppers, Avocado, Lime + Baby Kale**

*Pairs well with:*

Piri Piri Chicken + Sausage, Smoked Pork Loin, Beef Tenderloin & Chili & Basil Roasted Chicken

**Fried Sweet Potato + Brussels Sprouts, Roasted Corn & Grilled Peppers**

*Pairs well with:*

Chili & Basil Roasted Chicken, Piri Piri Chicken + Sausage, Pork Loin & Beef Tenderloin

**Crushed Fried New Potato, Calabrian Chili Butter, Grilled Cucumber, Tomato & Fried Halloumi (\$4 per person upgrade)**

*Pairs well with:*

Beef Tenderloin, Chicken Supreme, Salmon & Lamb Chops

**Fregola "Risotto," Roasted Mushrooms, Grilled Asparagus + Tomatoes (\$4 per person upgrade)**

*Pairs well with:*

Beef Tenderloin, Roasted Ribeye, Chicken Supreme, Salmon & Lamb Chops

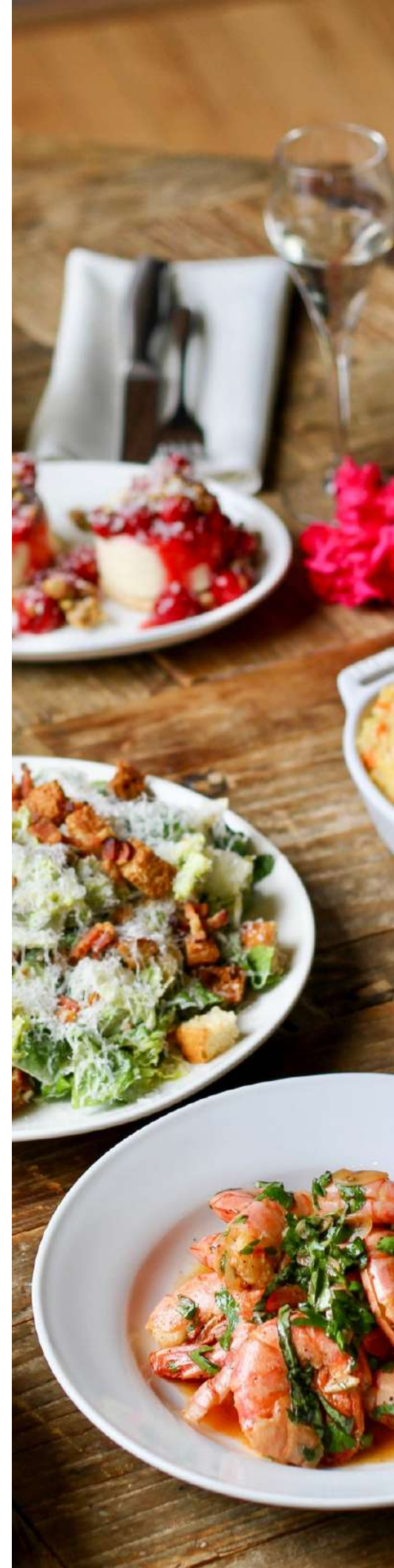
### **OPTIONAL ADD-ONS:**

**Garlic Shrimp** (small - 4 pieces per person) - \$12 per person

**Garlic Shrimp** (large - 6 pieces per person) - \$16 per person

**Shrimp with Vodka Sauce** (small - 4 pieces per person) - \$12 per person

**Shrimp with Vodka Sauce** (large - 6 pieces per person) - \$16 per person



# DINNER MENU

## MAIN COURSES

### VEGAN/VEGETARIAN OPTIONS

All Courses will be made Vegan/Vegetarian as required  
Please select **One** Option for ALL required guests

#### **Mushroom Risotto** - White Truffle Oil

*\$44 Served Plated*

#### **Lasagna** - Roasted Eggplant, Shaved Zucchini, Grilled Peppers, Spinach

*\$44 Served Plated*

#### **Roasted Mushroom** - Pea Shoots, Pistachio Butter, Lemon Roasted Potatoes

*\$44 Served Plated*

#### **Cauliflower Al Pastor** - Corn Succotash, Fried Sweet Potato + Brussels Sprouts, Gastrique, Lime, Cilantro Crema

*\$44 Served Plated*

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### KID'S MEALS

Available for Kids 12 and Under -  
Includes Greens or Caesar Salad and Ice Cream for Dessert  
Please select **One** Option for ALL kids

#### **Mac and Cheese** - Cheddar, Thunder Oak Gouda, Smoked Bacon, Charred Broccoli *\$24.50 / person*

#### **Fried Chicken Strops OR Roasted 1/4 Chicken** - Fries + House Plum and Ginger Sauce *\$27.50/ person*

#### **Spaghetti and Meatballs** - House Made Pasta, Garlic Focaccia, Salted Ricotta *\$24 / person*

#### **Tomlin Cheese Burger** - House Patty, Milk Bun, Fries, Pastrami Pickles *\$27.50 / person*



# DINNER MENU

## DESSERTS

### DESSERT SELECTIONS

Please select **One** Option for ALL guests

**HONEY + THYME GOAT CHEESE CHEESECAKE** - Rosemary Pistachio Shortbread, Honey, Lemon + Mango Curd, Toasted Pistachio

**CHAI TEA CRÈME BRÛLÉE** – Orange Sesame Cookie, Mandarin, Mint, Whipped Cream

**ST. PAUL ROASTERY COFFEE POT DE CRÈME** – Vanilla Cream, Candied Hazelnut

**ALMOND + CARAMELIZED HONEY PANNA COTTA** – Almond Tuile, Honeycomb, Ginger + Pear Compote, Shaved Caramelized White Chocolate

**BERRY TEA INFUSED CAKE** – Earl Grey + Lemon Buttercream, Berry Tea Crumb, Raspberries

**CHOCOLATE GANACHE TART** – Salted Caramel, Stout Mousse, Chocolate Cookie Crumbs, Sea Salt

**TASTING BOARD** - Assorted Seasonal Sweets, Chef's Selection of 3 items - \$5 / per person upgrade

**SWEETS STATION** - Assorted Seasonal Sweets, Chef's Selection of 3 items \$12 / per person

**Cake Cutting + Plating Fee of \$1.75 per person**



# LATE-NIGHT MENU

## LATE-NIGHT

Select **One** Option for ALL guests @ 75% Guest Count

or

Select **Two** Options for ALL guests, each @ 50% Guest Count

AVAILABLE AS ADD-ON TO DINNER OR CANAPÉ PARTIES ONLY

## SOMETHING SAVOURY...

**HOUSE-MADE CHICKEN TENDERS** - Honey Dill Aioli \$8.50

**MINI MEATBALL SUBS** - \$8.50

**MINI TOMLIN BURGERS** - Cheese, Lettuce + Special Sauce \$8.50

*\*prepared medium\**

**CONEY DOGS** - Mustard, Onions, Steamed Buns \$6.50

Add Small Bag of Fries - \$4.50

**MINI POUTINE** - Gravy + Cheese Curds - \$6.50

**MINI PHILLY CHEESE STEAKS** - Shaved Steak, Cheese Sauce, Provolone \$8.50

## SOMETHING SWEET....

**ICE CREAM SANDWICHES** - \$7.50

**HOUSE-MADE MINI DONUTS** - Cinnamon Sugar, Icing Sugar, Glazed - \$7.50



**BUILD YOUR OWN TACO BAR** - \$13 / person

**GRILLED CHICKEN THIGHS + ROASTED PORK SHOULDER** - Grilled Peppers and Onions, Pico de Gallo, Lime Crema, Shaved Iceberg

## ADD-ONS

House Guacamole - \$2.75 / person // Cheese - \$2.25 / person

Dirty Rice and Beans - \$2.25 / person



# TOMLIN BAR MENU

## ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

Tomlin Bartenders are hired at \$15.75 per bartender / per hour

### BAR SCENARIOS

**CASH BAR** - Guests purchase their own beverages

**STANDARD BAR** - Host covers all drinks except top-shelf, top-shelf available for guests to purchase on request.

**FULL HOST PREMIUM** - Host covers all drinks including top shelf options, no restrictions.

*Let your coordinator know if you'd like to add or limit shots, cocktails or any bar offerings to your bar scenario.*

### BAR RAIL LIQUOR

**CASH BAR** - \$6.80 per drink

**STANDARD BAR** - \$6.30 per drink

**FULL HOST PREMIUM** - \$8.00 average per drink

**Bar Rail:** Tanqueray Gin, Stolli Vodka, Wiser's Rye, Lamb's Rum, Jose Cuervo Tequila

### BEER AND CIDER

Rotating Selection of Local Craft Beer, Domestic + Premium Options

Average \$7.50 per beer

\*Custom requests welcome (stocking fees apply)

### SPECIAL NON-ALCOHOLIC

Juice - \$4 / per drink

Virgin Punch/Mocktail

(Pricing Available on Request)



### SIGNATURE COCKTAILS - \$12 +HST

available with host bar only

**ROYAL PEACH** | whisky, maple, peach tea, cinnamon

**RASPBERRY JEWEL** | gin, lemon, raspberry, bitters, soda

**CARIBBEAN RUM PUNCH** | rum, pineapple, lime, grenadine, fresh fruit

**MOSCOW MULE** | rotation of seasonal flavours and ingredients



# WINE MENU

## **All BAR PRICING IS SUBJECT TO TAX + GRATUITY**

additional bartender required for table-service

special requests can be made, subject to standard markups

### **SPARKLING WINE**

**XOXO** - Pinot Grigio (Ontario) \$34.50

**Segura Viudas** - Brut Reserva, Cava\* (Spain) \$51

### **ROSÉ + SPARKLING ROSÉ**

**Malivoire** - Rose (Ontario) \$51

**Segura Viudas-Brut** - Sparkling Rosé Cava (Spain) \$51

### **RED WINE**

**Cara Sur 2014** - Syrah/Malbec/Viognier/Merlot (Chile) \$34.50

**Beringer Main & Vine** - / Cabernet Sauvignon  
(California) \$36

**Bersano Costalunga** - Barbera D'asti\* (Italy) \$45

**Gabbiano** - Chianti\* (Italy) \$46

**Kaiken** - Malbec\* (Argentina) \$57

**Wakefield** - Shiraz\* (Australia) \$60

**Josh Cellars** - Cabernet Sauvignon (California) \$60

### **WHITE WINE**

**Barone Montalto** - Pinot Grigio (Italy) \$34.50

**Quinta da Aveleda** - Vinho Verde\* (Portugal) \$42

**Laurent Miquel Pere Et Fils** - Chardonnay\* (France) \$45

**Casas Del Bosque Reserva** - Sauvignon Blanc\* (Chile) \$51

**Josh Cellars** - Pinot Grigio\* (California) \$60

*\*requires 6 weeks lead time for ordering*



# AUDIO & VISUAL

A photograph of two men in black tuxedos with white shirts and black bowties. They are standing close together, smiling and embracing. The man on the right has his arm around the man on the left. They are both wearing white floral boutonnieres. The background is softly blurred, showing what appears to be an indoor event space with greenery and lights.

**BACKGROUND MUSIC LOUNGE** - includes Socan fee \$30

**BACKGROUND MUSIC BALLROOM** - includes Socan fee \$50

**100" BALLROOM HD PROJECTOR** - includes Screen and Apple TV/HDMI, Portable PA \$150

**ELECTRIC FULL SIZE YAMAHA PIANO** - (Yamaha 635) \$200

**STAND-UP FLOOR MICROPHONE** - \$65

**WIRELESS HANDHELD MICROPHONE INCLUDES HOUSE AUDIO SYSTEM** - \$70

**PODIUM WITH WIRELESS MICROPHONE/HOUSE SYSTEM** - \$100

**PODIUM** - \$40

**MAC MINI** (includes wireless keyboard/mouse) - \$100

**MIXER 2 CHANNEL** - \$45

**MIXER 12 CHANNEL** - \$75

**GOLD EASEL** - \$20

**STAGE/RISER** - (8'x8', skirting included) \$200

**EVENT SECURITY** - \$300 +HST arranged by The Chanterelle through Apex Security Services

**HIGH-SPEED FIBRE  
INTERNET INCLUDED**

DEDICATED WIRELESS NETWORKS  
AND HARDWIRED LINE AVAILABLE

**BE YOUR OWN DJ | \$250**

2 X MACKIE 450 PORTABLE PA  
SPEAKERS/CORDS

(OPTIONAL) LIGHTBAR

\*BUILD YOUR OWN PLAYLIST

or PICK FROM PLAYLISTS ON SPOTIFY

# TEAR-DOWN

# & LOAD-OUT



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**ALL ITEMS THAT YOU WISH TO KEEP,  
MUST BE REMOVED FROM THE VENUE  
AFTER YOUR EVENT.**

Most Floral + Decor Vendors will include set-up/tear-down services in their offerings.

### **THE CHANTERELLE SET-UP SERVICES:**

For additional assistance with decor set-up beyond the Wedding Planner Package, you can hire additional set-up staff for **\$250 +HST**

### **THE CHANTERELLE TEAR-DOWN SERVICES:**

Our Chanterelle Staff will tear-down and store decor safely for pickup at an arranged time the following week.

Sentimental items must be taken with you after the event and cannot be stored on site.

**\$225, \$375 or \$525 +HST**

*price pending items brought in and tear-down required. Pricing to be discussed with your event coordinator in advance, and subject to change based on volume of work, at the discretion of the tear-down crew.*

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# DECOR RENTALS

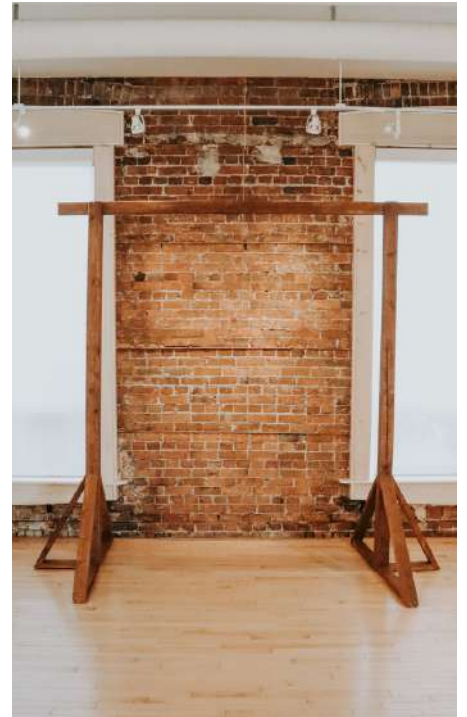
Backdrops for Ceremonies, Head Tables or Photobooths!



**HOOP BACKDROP**  
\$75 INCLUDES GREENERY



**MACRAME BACKDROP**  
\$150 NOT INCLUDING FLORAL



**WOOD FRAME ARCHWAY**  
\$100 ADD YOUR OWN FLORAL



**GOLDEN ARCHES**  
\$100 WITHOUT PAMPAS VASES  
\$150 WITH PAMPAS VASES



**GOLDEN ARCHES**  
\$175 WITH PAMPAS VASES  
+ AREA RUG



**WOOD FRAME ARCHWAY**  
\$175 WITH PAMPAS VASES  
+ AREA RUG

# DECOR RENTALS

## TABLE NUMBERS

\$25 FOR 10 TABLES OR LESS

\$50 FOR 11 TABLES OR MORE



## ASSORTED VASES + FLOATING CANDLES

\$3 PER PIECE



## GOLD VOTIVES + TEALIGHTS

\$25 FOR GROUPS OF 50 OR LES

\$50 FOR 51-100 GUESTS

\$75 FOR 100+ GUESTS



## CUPCAKE/SWEETS STAND

\$10 EACH



## GOLD FRAME + GLASS CARDBOX

\$50





# PREFERRED VENDORS

## **FLORAL / DÉCOR**

Thuja Floral, All in Bloom,  
Switzer Floral, Urban Farmchick

## **DÉCOR RENTALS**

Tents & Events, Heirloom Vintage Rentals,  
Bay Balloons

## **CAKE/CUPCAKES**

Sugar Cakes, Milk & Water Baking Co.,  
Baked in the Bay, The Countryside Cakery

## **LIVE MUSIC**

Viva Undercover, Martin Blanchet Trio

## **DJ**

2Tone, IDJ, Thunder & Light Entertainment,  
Wurlwind Productions

## **OFFICIANT**

Suzanne Quirion, Bethanie Kramer,  
Trish McGowen, Diana Hannaford-Wilcox

## **PHOTOGRAPHY**

Jame Dawn Photography, Flashback Photo,  
Ilo Photo, Cascades Photo, Life as She Knows It,  
Dreamheart Creative (Videography as well)

## **VIDEOGRAPHY**

Apple Wagon Films, Dallon Lamarche,  
Torrin Gunnell Digital, White Fern Films

## **HAIR + MAKE-UP**

Artistry by Bianca, WINK Beauty Studio,  
Gracie Meyers Beauty, Tori Ahola (Hair)

## **WEDDING PLANNING**

State & Co., Superior Weddings

## **PHOTO-BOOTH/PROP SET-UP**

InstaBooth TBay, Photo Monkey Photobooth

# V E N U E P O L I C I E S

## **Venue Policies**

- The Chanterelle requires a minimum food spend of \$600 +HST for all bookings, and a minimum food spend of \$5,000 +HST for weekend Ballroom events during High Season
- All items brought in for your event must be removed evening-of, or our Chanterelle staff can be hired for Event Tear-Down Services starting at \$225 +HST.
- The Chanterelle is not responsible for lost, stolen or damaged items.
- Street Parking or Parkade options are best for attending guests. Alternate transportation or shuttle options can be made at the discretion of the organizing party.

## **Food + Beverage Policies**

- No outside food or beverage is allowed on-site (without prior consent from management). Items brought in without consent are subject to a penalty in the amount of comparable menu items at current menu price + HST and gratuity.
- Absolutely no outside alcohol is permitted to be brought in and will result in an automatic \$1,000 surcharge if this policy is violated by any attending guests.
- Food + Beverage prices are subject to increase year-over-year up to a maximum 5% annual increase.
- If clients do not confirm menu selections one week prior to the event date, we will defer to Chef's Selection for your menu options, honouring vegetarian requirements + dietary restrictions.
- If guest lists decrease the week of the event, those meals will be charged as the product has been purchased/prepped by our staff. The meals will be cancelled with the kitchen, and therefore will not be made evening-of. We do not provide take-out options for cancelled meals.
- If guests arrive late to the event, they are welcome to join at the course that is currently being served, we are unable to back-track on courses for late arrivals.

# WEDDING PLANNING CHECKLIST

## YOU'RE ENGAGED! YOU'VE BOOKED! NOW WHAT?

OUR BEST ADVICE IS TO DO IT YOUR WAY, BUT HERE'S A GUIDELINE TO KEEP THINGS MOVING SMOOTHLY. START OFF BY DETERMINING YOUR PREFERRED BUDGET, NARROW DOWN YOUR PREFERRED DATE AND GUEST COUNT, AND THEN REACH OUT TO YOUR FAVOURITE VENDORS TO GET THE PLANS IN MOTION!

### FIRST STEPS:

- Hire a photographer/videographer (as desired)
- Book your transportation
- Begin dress/suit shopping
- Select your bridal party (if applicable)
- Finalize date and Venue Details/Down-Payment
- Book your officiant
- Send out Save the Dates
- Book Hotel blocks for out of town guests (if applicable)

### NEXT STEPS:

- Start planning ceremony + reception decor Hire florist/stylist
- Hire DJ/Band or consider curating your own playlists for the ceremony + the reception
- Hire Hair + Make-up artists if required
- Reach out to your favourite baker to plan details for cake/cupcake/additional sweets

### 8-9 MONTHS TO GO:

- Order wedding dress + make necessary alterations Order rings or jewellery you need

### 3-6 MONTHS TO GO:

- Send out your wedding invitations
- Schedule Hair + Make-up trial if required
- Make arrangements for any additional rentals or sound equipment you may need
- Purchase accessories by way of shoes, lingerie, etc.



### TWO MONTHS TO GO:

- Have your wedding rings sized
- Arrange final fitting and alterations for suits and dresses
- Have your final planning meeting at the wedding venue
- Final music and playlists as needed
- Obtain marriage license

### 4 WEEKS TO GO:

- Finish any DIY projects
- Finish writing your vows and speeches
- Finalize menu and Guest Count for wedding venue
- Finalize seating plan and guest meal chart (with name cards per place-setting if required)

### 2 WEEKS TO GO:

- Confirm timing for delivery and tear-down with all suppliers
- Host a rehearsal dinner/ceremony walk-through (if desired)





# CHANTERELLE LAYOUT

