

Wedding Package

THE CASABLANCA HOTEL



IF YOU CAN DREAM IT, IT'S YOURS.

Mere minutes away from the sparkling shores of Lake Ontario, you'll find The Casablanca Hotel. Here warm customer service and elegant execution are timeless. We have beautiful spaces for your engagement party, bridal shower, rehearsal dinner, wedding reception, and farewell brunch the following morning. With our warm hospitality, attention to detail, and beautiful venue you will have the wedding of your dreams!



CEREMONIES

It's your ceremony, elegantly executed.

We offer two chapels on-site.



Reflections

For a larger ceremony, the Reflections Chapel, located on the mezzanine level of the Hotel, features beautiful stained-glass windows, rich wood, and tiered ceilings.

For up to 100 guests or in combination with Celebrations and/or Lakeside Ballroom, this Chapel can seat up to 220 guests. This Chapel is only available for weddings booked in the Grand Ballroom.

Rental \$900

Traditions

Located on the Main Level, this Chapel is perfect for a small intimate Ceremony with seating for up to 50 guests. The

Traditions Chapel features satin champagne chair covers, ivory marble floors, rich wood, and a cascade of chiffon draping.

Rental \$500



Your ceremony includes a complimentary rehearsal beforehand. Some restrictions apply. We are pleased to offer assistance in finding the perfect Officiant for your ceremony. Officiant not included in ceremony fee.

STEP 1

CHOOSE YOUR RECEPTION SPACE

Grand Ballroom

Located on Mezzanine Level
max of 250 Adults

Rental \$900

Panorama Room

Located on Top Floor with Lake Views
max of 60 Adults

Rental \$850

Vintages Room

Located on Main Level
max of 20 Adults

Rental \$500



ALL WEDDINGS INCLUDE

- Choice of Standard White or Ivory Tablecloths
- Private Menu Tasting for Two
- Head Table with Organza Skirting and Up-Lighting*
- Preferred Rate for Guest Accommodations
- Choice of Standard Napkins
- Use of Facility for Photos*
- Use of LCD Projector & Screen
- Use of In-house Music System*
- Microphone and Podium*
- Access to Reception Room to decorate
- Service of your Wedding Cake/Cupcake

STEP 2

SELECT YOUR DINNER MENU

3-Course Individually Plated Dinner

All Served with Fresh Rolls with Butter

Appetizer Course

Select one for all guests:

- Mixed green salad with julienne of fresh vegetables and red wine herb vinaigrette
- Classic Caesar salad with roasted garlic and parmesan dressing, croutons fresh squeeze of lemon and bacon twist
- Mixed crisp greens with cubed brie, Sliced apples, crushed walnuts, and dried cranberries under a maple apple cinnamon vinaigrette
- Roasted red pepper and tomato soup with basil crème fraiche
- Hearty corn chowder
- Potato and leek soup with stilton cheese

Main Entree

Select one for all guests:

- Pan-seared Boneless Chicken Breast with Maple Thyme Jus (6 oz)
- Roasted Striploin of Beef with Red Wine Jus and Yorkshire Pudding
- Grilled Salmon with Lemon Dill Butter Sauce (6 oz)

* Most Dietary Restrictions Can Be Accommodated with Advanced Notice

* Applicable Taxes and Gratuities Not Included

Potato or Rice

Select one for all guests:

- Steamed baby potatoes tossed with fresh herbs and garlic
- Garlic mashed potatoes
- Oven roasted potatoes with fine herbs
- Mixed grain rice (white rice or wild rice)

All Served with Fresh Seasonal Vegetables

Dessert Course

Select one for all guests:

- Vanilla Bean Crème Brulé
Accompanied by cookie
- Classic New York Style Cheesecake
Served with fresh berry compote
- Warm Apple Blossom
Sweet, caramelized apples in a rich puff pastry, served with caramel and cinnamon vanilla ice cream
- Sampler Plate (add on \$2/person)
Trio of desserts including lemon blueberry tartlet, chocolate cheesecake and ricotta cheese filled cannoli.

\$49/Adult

UPGRADE YOUR PLATED ENTREE

Duo Plate – Charbroiled Beef Tenderloin (4 oz)
and Pan-seared Boneless Breast of Chicken (4 oz)
with Maple Thyme Jus

\$58/Adult

Panko-crust Supreme of Chicken Stuffed
with Swiss Cheese and Black Forest Ham
\$55/Adult

STEP 3

SELECT YOUR BAR SERVICE

5 Hour Premium Open Bar

Domestic Beer, House Wine,
Premium Liquor: Rye, Rum, Gin, Vodka, Brandy and
Scotch. Variety of Assorted Liqueurs. Assorted Coolers,
Soft Drinks and Fruit Juice.
Bartender Fee Included

\$75/adult

\$8/teen/vendor/child

(Non-Alcoholic Drinks)

Extra Hours of Bar: \$16/Adult per hour
Complimentary for Teens, Vendors & Children

Cash Bar

Domestic Beer, House Wine,
Premium Liquor: Rye, Rum, Gin, Vodka, Brandy and
Scotch. Variety of Assorted Liqueurs. Assorted Coolers,
Soft Drinks and Fruit Juice.

\$35 per bartender/per hour

minimum of 3 hours

Hosted Bar

(Charged Based on Consumption)

Domestic Beer, House Wine,
Premium Liquor: Rye, Rum, Gin, Vodka, Brandy and
Scotch. Variety of Assorted Liqueurs. Assorted
Coolers, Soft Drinks and Fruit Juice.

Minimum of \$500 in sales
or \$35 per bartender/per hour

minimum of 3 hours

Wine Service with Dinner

House wine offered during dinner service - your choice of house white and red wine
\$15/ADULT

STEP 4

BUILD YOUR LATE-NIGHT BUFFET

Thin Crust Pizza \$14.95/person

Fresh Vegetables with Dip \$ 4.50/person

Fresh Fruit Display \$ 6.95/person

Coffee, Decaf and Tea Station \$ 3.95/person

Slider Bar \$16.95/person

Beef Burger | Grilled Breasts of Chicken | Fresh
Mini Buns | Cheddar Cheese | BBQ Sauce |
Chipotle Mayo | Mustard | Ketchup | Relish |
Caramelized Onions | Lettuce | Pickles | Tomatoes |
Sauteed Mushrooms

Ballpark \$13.95/person

Sausage | Hotdogs | Buns | Mayo | Ketchup |
Mustard | Relish | Caramelized Onions | Sauerkraut

Snack Table \$16.95/person

Focaccia Toast with roast Garlic Bruschetta |
Beef Skewers, Chicken Satays | bite size
Pizza Squares | Spanakopita | Vegetable
Spring Rolls with Dipping Sauce

Poutine Station \$ 9.95/person

Make your own Poutine with fresh House-cut
Fries | Cheese Curds | Hot Gravy | Sour Cream
Chives | Malt and White Vinegar | Ketchup

BEVERAGE PRICING

Spirits

	HOST BAR ON CONSUMPTION	CASH BAR (TAX INC.)
1 Oz Alcohol with soft drink & Garnish (Rye, Rum, Gin, Vodka, Scotch)	\$7.00	\$8.00
1 Oz Alcohol with Fruit Juice & Garnish	\$8.25	\$9.50

Beer

Domestic Beer	\$7.50	\$8.50
Imported Beer	\$8.50	\$9.00

Wine

House Wine – by the bottle	\$30.00	\$34.00
House Wine – by the glass	\$8.50	\$10.00

Liqueurs & Speciality Items

Variety of Liqueurs	\$7.50	\$8.50
Coolers	\$7.50	\$8.50
Sparkling Wine Toast	\$8.50	\$10.00

Non-alcoholic Beverages

Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea)	\$2.50	\$3.50
Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato, Tomato)	\$3.50	\$4.50
Spring Water	\$3.00	\$3.50
Perrier Bottle Mineral Water	\$3.50	\$4.00
Freshly Brewed Coffee/Tea	\$3.95	\$4.50

The above stated prices include mix and bar supplies. All liquor is served in one-ounce portions. Governed by Provincial Liquor Laws. Bar services conclude at 1:00am at the latest. Bartender fee of 35 per bartender per hour applies.

Thank You



FOR LETTING US SHARE
YOUR JOURNEY

THE
CASABLANCA
HOTEL