

HESSENLAND INN & SCHATZ WINERY

2025 Wedding Package



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A couple in wedding attire holding hands, with a large 'H' and 'S' logo above them. The background is a soft-focus outdoor scene with greenery and a bright sky. The text is overlaid on the image.

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Congratulations on your Engagement!

Planning a wedding is such an exciting time in your life! Here at Hessenland, we understand that all this excitement can be a little overwhelming.

We've put together this information package to make it easier for you to get started. As a full service venue, our goal is to make planning your day stress free, so you can focus on what really matters. Choose from one of our carefully curated packages and let us guide you through the rest!

We look forward to working with you!

-The Hessenland Team-



H S

Before We Dive In

Every package at Hessenland Inn includes:

- Select in house wedding planning services
 - Day of coordination
- Sixty Minute rehearsal with onsite Wedding Planner
- Use of award-winning gardens, more than 40 acres of grounds and vineyard for ceremony & photography
 - Ceremony Set Up (white chairs & signing table)
 - Venue Rental
 - (table set up, glassware & tableware)
- Sparkling Wine Toast & Hors d' oeuvres post ceremony
 - Three Course Plated Meal
 - Two bottles of wine per table of eight- ten people
 - Bar Service to suit your budget
- Couple receives a Complimentary Suite night of the wedding & Breakfast for two in the Dining Room the next morning (minimum of 80 dinner guests required)
 - Complimentary Parking

THE PREMIER



What's Included

- Complimentary menu tasting
- Select in-house wedding planning services
 - *See additional Information for details*
 - Day of coordination
- Use of award-winning gardens, more than 40 acres of grounds and vineyard for ceremony & photography
- Ceremony set up (white chairs & registry table)
 - Venue rental
(table set up, glassware & tableware)
- Passed Hors D' Oeuvres & Sparkling Wine Post Ceremony
 - Three Course Plated Meal
 - Two bottles of wine per table of eight- ten people
 - Two hour cocktail bar service
 - Bar service to suit your budget after cocktail hour
 - Late night meal options
- Couple receives a complimentary Suite on the night of the wedding & Breakfast for two in the dining room the next morning (minimum of eighty dinner guests required)
 - Complimentary parking
- Sixty minute rehearsal with onsite wedding planner

		Including Taxes & Gratuities
Menu A	\$127.95	\$170.61
Menu B	\$130.20	\$173.61
Buffet pricing available upon request		

THE SIGNATURE

'MOST POPULAR PACKAGE'



What's Included

- Complimentary menu tasting
- Select in-house wedding planning services
 - *See additional information for details**
 - Day of coordination
 - Sixty minute rehearsal with onsite wedding planner
- Use of award-winning gardens, more than 40 acres of grounds and vineyard for ceremony & photography
- Ceremony set up (white chairs & registry table)
- Venue rental
(table set up, glassware & tableware)
- Three course Plated Meal
- Passed Hors D' Oeuvres & Sparkling Wine Post Ceremony
 - Two bottles of wine per table of eight to ten people
 - Six hours of bar service (2 hour cocktails, 4 after dinner)
 - Late night Meal Options
- Couple receives a Complimentary Suite on the night of the wedding & Breakfast for two in the dining room the next morning (minimum of eighty dinner guests required)
- Complimentary Parking

Rehearsal Dinner Food & Beverage available for an additional cost

		Including Taxes & Gratuities
Menu A	\$155.95	\$207.94
Menu B	\$157.95	\$210.61
Buffet pricing available upon request		

THE WINTER WEDDING



What's Included

- Complimentary menu tasting
- Select in-house wedding planning services
 - *See additional information for details**
 - Day of coordination
- Sixty minute rehearsal with onsite wedding planner
 - Use of terrace or winery for ceremony
 - Ceremony set up (white chairs & registry table)
 - Venue rental
(table set up, glassware & tableware)
 - Three course Plated Meal
- Passed Hors D' Oeuvres & Sparkling Wine Post Ceremony
 - Two bottles of wine per table of eight to ten people
 - Six hours of bar service (2 hour cocktails, 4 after dinner)
 - Late night Meal Options
- Couple receives a Complimentary Suite for two nights & Breakfast for two in the dining room the next morning (minimum of eighty dinner guests required)
- Complimentary Parking

Rehearsal Dinner Food & Beverage available for an additional cost

		Including Taxes & Gratuities
Menu A	\$147.00	\$196.00
Menu B	\$151.95	\$202.61
Buffet pricing available upon request		

2025 Dinner Menu



Let's get planning!
events@hessenland.com
www.hessenland.com
519.236.7707

2025 Hors D'oeuvres

The Culinary team at Hessenland Inn have carefully curated the following selections for the banquet menu. Please note that the team would be happy to personalize any items and accommodate any dietary requirements.

If a wedding package is chosen, please choose four of the below selections.

Cold

*Black Tiger Shrimp with roasted garlic, cilantro, & tomato Tapenade
Bruschetta with Blyth Farm cheese
Glazed Beet Segments & Peppered Chevre
Bocconcini, cherry tomato & pecan pesto
Phyllo cup filled with roasted garlic & white bean hummus
Prosciutto & Schatz red wine braised pears
Masse sweetcorn salsa on crostini (Seasonal)
Smoked Salmon with herb cream cheese on crostini*

Hot

*Phyllo cups filled with field mushrooms & smoked bacon
Vegetarian spring rolls & sweet chilli sauce
Curry scented chicken satays
Deep fried Arancini
Housemade meatballs with Masse Farm tomato Marinara
Ginger & garlic scented turkey satays
Vegetable or beef potstickers with soy & chilli glaze
Chinese 5 spice & balsamic glazed beef satays
Pan seared scallops with onion & cauliflower mousse (Surcharge of \$3.00pp)
Grilled flank steak & Chimichurri on crostini (Surcharge of \$3.00pp)*



2025 Appetizers

The Culinary team at Hessenland Inn have carefully curated the following selections for the banquet menu. Please note that the team would be happy to personalize any items and accommodate any dietary requirements.

If a wedding package is chosen, please choose one of the below selections.

Salad

Garden Greens

Choice of citrus sesame, apple cider Dijon & maple, or balsamic dressing

Summer Greens (+\$3.95pp)

Mesculin mix, garden vegetables topped with strawberries, blueberries, & slivered almonds.

Choice of citrus sesame, apple cider Dijon & maple, or balsamic dressing

Fall Greens (+\$3.95pp)

Assorted greens, garden vegetables topped with black pepper infused goat cheese, roasted pecans, & pear garnish

Choice of citrus sesame, apple cider Dijon & maple, or balsamic dressing

Caesar Salad (+\$3.95pp)

Fresh Romaine tossed with house made dressing, double smoked bacon Lardons, croutons, & Parmesan

Soup

Yukon Gold Potato & Leeks

Puree of Vegetables

Field Mushrooms & Chorizo

Puree of Cauliflower & Scallions

Butternut Squash & Carrot Bisque

Roasted Tomato & Coriander Bisque

Ontario's West Coast "Lakefood" Chowder (surcharge of \$6.50pp)



2025 Entree Selections



Menu A

Cordon Bleu of Chicken

Breaded & stuffed with Havarti & Black Forest ham, served with herb jus

Multi Grain Chicken

Chicken Supreme crusted with organic grains & served with herb jus

Huron County Chicken

Stuffed with mushrooms, leeks, & Chorizo, served with herb scented reduction

Slow Roast Beef

Locally sourced beef served with Merlot sauce

Vegetarian Rice Noodles

Tossed with stir fried vegetables, Hoisin sauce, soya glaze, & coriander

Baked Phyllo

Stuffed with curry-scented vegetables, served with onion fondue

Vegan Risotto

Served with assorted seasonal vegetables, roasted garlic & house-made "parmesan"

Curry Rice

House made curry sauce, assorted vegetables, & Basmati rice

Hayter's Turkey Roast

Whole sliced Hayter's turkey roast, combination of dark and light meat with a herb scented reduction

Grilled Pork Loin Steak

With a ginger, garlic, & soy glaze

Children's Menu Options

Hessenland Mac & Cheese

Linguine & Tomato Sauce

Chicken Fingers & Potatoes

Please note that we would be happy to provide you and your guests a choice of two meat options, with a surcharge of \$2.75 per person to do so.

*All entrees include one choice of 1. Roasted Fingerling Potatoes 2. Root Vegetable Mash 3. Yukon Gold & Garlic Mash 4. Pommies Anna 5. Rice Pilaf
And Seasonal Glazed Vegetables*

2025 Entree Selections



Menu B

Chicken Breast & Black Tiger Shrimp

Served with a light Gamay reduction

Prime Rib of Beef

Prime rib of beef, slow roasted & finished with a Schatz Winery red wine jus

Beef Rouladen

Thin slices of beef rolled & stuffed with carrots, onion, & bacon. Served with a Schatz Winery red wine jus

Atlantic Salmon

Grilled Atlantic salmon finished with a citrus garlic Coulis

Pork Schnitzel

Tenderized slices of pork breaded & sauteed, served with herb jus

Local Fish

Please inquire about availability & pricing

Hayter's Turkey Tenderloin

Hayter's turkey tenderloin stuffed with mushrooms, leeks, Chorizo sausage, & herb scented reduction

Confit of Duck Leg

Served with a Schatz red wine & balsamic reduction

Grilled 8oz Beef Tenderloin

With a Schatz "Rusty" red wine reduction. Market Price

Please note that we would be happy to provide you and your guests a choice of two meat options, with a surcharge of \$2.75 per person to do so.

*All entrees include one choice of 1. Roasted Fingerling Potatoes 2. Root Vegetable Mash 3. Yukon Gold & Garlic Mash 4. Pommies Anna 5. Rice Pilaf
And Seasonal Glazed Vegetables*

2025 Buffet



Buffet Selections

The Hessenland Buffet

Includes a choice of one served appetizer, and one served dessert

Choose Three

Slow Roasted Beef

Huron County Pork Roast

Pork Schnitzel

Garlic Sausage

Oven Roasted Chicken

Prime Rib of Beef (+\$5.50pp)

Choose Three

Roasted Fingerling Potatoes

Garlic Smashed Potatoes

Vegetable Curry with Rice Pilaf

Vegan Root Vegetable Risotto

Vegetarian Pasta

Assorted Glazed Vegetables

All buffet selections: Minimum 50 guests up to a maximum of 150 guests

2025 Buffet



Buffet Selections

The Beef & Seafood Buffet

Includes a choice of one served appetizer, one served dessert, & Chef attended carving station with Prime Rib of Beef

Choose Three

Lyonnais Potatoes (Roasted with sauteed onions & parsley)

Garlic Smashed Potatoes

Vegetable Curry with Rice Pilaf

Vegan Root Vegetable Risotto

Vegetarian Pasta

Assorted Seasonal Vegetables

Choose Three

Braised Atlantic Salmon with Citrus Tarragon

Butter, Tomato, & Garlic Steamed Mussels

Pan Seared Scallops topped with petite Shrimp

Chilled Shrimp with Lemon Segments & Traditional Cocktail Sauce

All buffet selections: Minimum 50 guests up to a maximum of 150 guests

2025 Dessert Selections

If a wedding Package is chosen please choose one of the following

Forest Berry Cheesecake

Black Forest Cake

Decadent Chocolate Mousse Cake with Berry Coulis

Creme Brulee

Individual Apple or Blueberry Pie

(A La Mode \$4.50)

Mousse au Chocolate

Citrus Mousse with Fresh Fruit Garnish

Strawberry Panna Cotta (Seasonal)

Chocolate Panna Cotta

Genois Sponge Cake filled with Bailey's Cream

Genois Sponge Cake filled with Citrus Cream



2025 Rehearsal Dinner

The Culinary team at Hessenland Inn have carefully curated the following selections for the rehearsal menu. Please note that the team would be happy to personalize any items and accommodate any dietary requirements. Numbers will be required at least 7 days in advance. Maximum 2 selections, plus one vegetarian/vegan option.

Two Course Plated Meal \$35.95

Hessenland Burger & Frites

BBQ Brisket on a Ciabatta, served with Coleslaw & Frites

Pork Schnitzel Meister Sandwich on a Pretzel Bun & Frites

Grilled wrap (chicken/veg) with side salad or frites

Grilled Boneless Chicken Thigh Caesar salad

Potato Gnocchi, Mushrooms, Garlic, Seasonal Vegetables

Stir-fried Shrimp & Vegetables tossed with Rice Noodles

Dessert

Mini Apple Tarts

Mini Blueberry Tarts

Lemon Panna Cotta

Strawberry Sorbet

Decadent Chocolate Brownie & Vanilla Ice Cream

Frank's Carrot Cake

Peanut Butter & Jam "Sandwich"

Coastal Coffee & Tea

Shareables (2-4 people)

Charcuterie Board \$36.95

Cheese Board \$25.95

Flatbread \$20.95

Pancetta, Tomatoes, Basil, Blyth Farm Cheese

Hessenfrites \$12.95

Additions

Wine Pairing with Dinner

2 wines paired with each course

\$10 per person

Bar Packages

Cash or Consumption

