

A romantic wedding scene featuring a bride and groom in a white lace gown and a dark blue suit, respectively, sharing a kiss. They are positioned under a white fabric archway that is illuminated with warm, glowing string lights. The background is a soft, out-of-focus white curtain. The overall atmosphere is elegant and intimate.

weddings

The logo for Ajax Convention Centre, featuring a stylized, abstract graphic element resembling a leaf or a flame to the left of the text.

AJAX
CONVENTION
CENTRE

this is it!

Hey! Congratulations!

If you're reading this right now, chances are you just got ENGAGED! And now you've started the quest to find the perfect venue...

We know how important this decision is to you. It's your WEDDING DAY!

Well, look no further because this is it!

Trust in a venue who has been doing what we do for more than 17 years. We know weddings! We know great wedding vendors! And most importantly, we know how to turn your dreams and expectations into real life!

WHAT WE OFFER

- Stunning Banquet Facility for 40 to 550
- Two Grand Staircases For Photos
- Licensed & Private Patios
- Private & Secure Bridal Suite
- Floor to Ceiling Windows
- Projector, 12ft Screen, Wireless Mic & Podium
- Complimentary Parking
- Promo Codes for Two Neighboring Hotels
- Floor Length Table Cloths in Choice of Colour
- Linen Napkins in Choice of Colour
- Scuba Chair Covers in Choice of Colour
- Real Votive Candles on Each Table
- Menu Tasting for Two
- Use of Envelope Box, Cake Knife & Cake Server
- Complimentary Cake Cutting
- No Facility Fee
- No Plug-In Fee



You've found the one you want to marry. And now you've found your venue! Our only goal is to make sure your day is more than you ever thought it could be. This is your first step to happily ever after and we can't wait to start you on your way!

packages

bliss

FRIDAY \$159 | SATURDAY \$169 | SUNDAY \$149 *HST INCLUDED*

EXCLUSIVELY OFFERED FROM JANUARY TO APRIL AND FRIDAYS & SUNDAYS YEAR ROUND
TEENS \$20 LESS (SAME MEAL, NO BAR) | VENDORS \$100 (SAME MEAL, NO BAR)

- ❖ 5 HOUR PREMIUM HOST BAR
- ❖ 1 HOUR OF PASSED HORS D'OEUVRES (6 CHOICES) & WELCOME PUNCH ON ARRIVAL
- ❖ PLATED 3 COURSE MEAL (BLISS SELECTIONS)
- ❖ DELUXE BREAD BASKET, APPETIZER, ENTRÉE & DESSERT, TEA & COFFEE
- ❖ 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- ❖ LATE NIGHT BUFFET OF ASSORTED SWEETS & FRESH FRUIT & FRESHLY BREWED COFFEE & TEA

cherish

FRIDAY \$169 | SATURDAY \$179 | SUNDAY \$159 *HST INCLUDED*

TEENS \$20 LESS (SAME MEAL, NO BAR) | VENDORS \$100 (SAME MEAL, NO BAR)

- ❖ 8 HOUR PREMIUM HOST BAR (6 HOURS ON SUNDAY 5PM- 11PM)
- ❖ 1 HOUR OF PASSED HORS D'OEUVRES (6 CHOICES) & WELCOME PUNCH ON ARRIVAL
- ❖ PLATED 4 COURSE MEAL (CHERISH SELECTIONS)
- ❖ DELUXE BREAD BASKET, 2 APPETIZERS, CHOICE OF UP TO 3 ENTRÉES (2 MEAT, 1 VEG) & DESSERT
- ❖ 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- ❖ CHOICE OF TWO LATE NIGHT BUFFET OPTIONS ALONGSIDE FRESHLY BREWED COFFEE & TEA

eternity

FRIDAY \$179 | SATURDAY \$189 | SUNDAY \$169 *HST INCLUDED*

TEENS \$20 LESS (SAME MEAL, NO BAR) | VENDORS \$100 (SAME MEAL, NO BAR)

- ❖ 8 HOUR PREMIUM HOST BAR (6 HOURS ON SUNDAY 5PM- 11PM)
- ❖ 1 HOUR OF PASSED HORS D'OEUVRES (6 CHOICES) & WELCOME PUNCH ON ARRIVAL
- ❖ ANTIPASTO BAR UPON OPENING BALLROOM DOORS (30 MINS)
- ❖ PLATED 4 COURSE MEAL (ETERNITY SELECTIONS)
- ❖ DELUXE BREAD BASKET, 2 APPETIZERS, CHOICE OF UP TO 3 ENTRÉES (2 MEAT, 1 VEG) & DESSERT
- ❖ 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- ❖ CHOICE OF 3 LATE NIGHT BUFFET OPTIONS & FRESHLY BREWED COFFEE & TEA

timeless

FRIDAY \$165 | SATURDAY \$175 | SUNDAY \$155 *HST INCLUDED*

TEENS \$20 LESS (SAME MEAL, NO BAR) | VENDORS \$100 (SAME MEAL, NO BAR)

- ❖ 8 HOUR PREMIUM HOST BAR (6 HOURS ON SUNDAY 5PM- 11PM)
- ❖ 1 HOUR OF PASSED HORS D'OEUVRES & PUNCH ON ARRIVAL
- ❖ BUFFET MEAL (TIMELESS SELECTIONS)
- ❖ 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- ❖ CHOICE OF TWO LATE NIGHT BUFFET OPTIONS ALONGSIDE FRESHLY BREWED COFFEE & TEA

HST IS INCLUDED IN ABOVE PACKAGE PRICING | ROOM RENTAL INCLUDED WITH MIN 80 GUEST BALLROOM OR 40 UPSTAIRS
RECEPTION TIMES ARE 5:00PM – 1:00AM (5:00PM-11:00PM SUNDAYS) | LONG WEEKEND SUNDAYS COUNT AS SATURDAYS
PREMIUM CHARGES ON STATUATORY HOLIDAYS | SOCAN & RESOUND ARE EXTRA AND DEPEND ON ROOM CAPACITY



ceremonies



The Simplicity of Not Having to Travel Between Venues!

Onsite Ceremony Package

\$2,000 + HST

CHOICE OF 4PM OR 4:30PM CEREMONY
30 MINUTE REHEARSAL SPACE PRIOR TO WEDDING DATE*
CHEVRON-STYLE ROWS OF CHAIRS
SCUBA CHAIR COVERS IN CHOICE OF COLOUR
SIGNING TABLE WITH COVERED CHAIR
LAPEL MICROPHONE FOR YOUR OFFICIANT
USE OF BRIDAL SUITE 30 MINS PRIOR TO CEREMONY

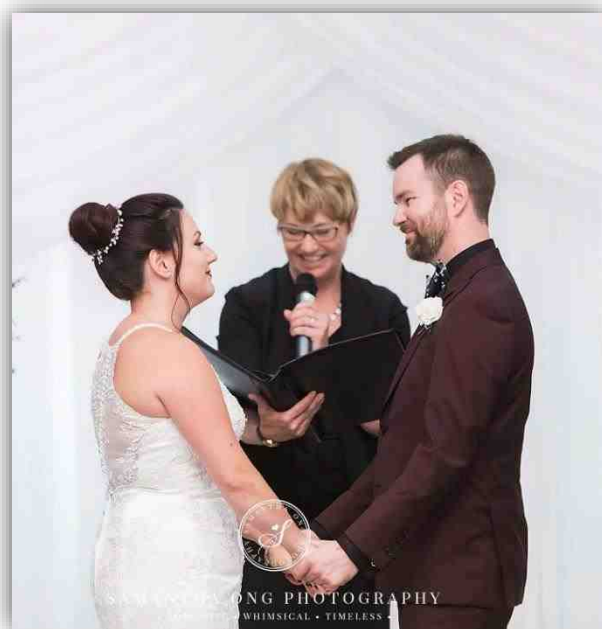
Need Assistance?

Ceremony & Reception Coordination

\$500 + HST

AJAX CONVENTION CENTRE COORDINATOR TO ASSIST WITH:

RUNNING THE CEREMONY REHEARSAL
PLACEMENT OF CEREMONY ITEMS - PROGRAMS, SIGNS ETC
ENSURE GUESTS ARE SEATED AND PEOPLE KNOW THEIR PLACES
COORDINATE PROCESSIONAL WITH DJS/MUSICIANS
ESCORT THE WEDDING PARTY FROM THE BRIDAL SUITE TO THE CEREMONY
ORGANIZE/CUE WEDDING PARTY FOR PROCESSIONAL DOWN THE AISLE
RECEIVE/SET OUT PLACE CARDS, FAVOURS, SEATING CHART, RECEIVING TABLE, MEMORIAL TABLE ITEMS, CENTREPIECES
& SIGNAGE FOR THE RECEPTION



Ceremony Only Coordination

\$300 + HST

AJAX CONVENTION CENTRE COORDINATOR TO ASSIST WITH:

- COORDINATION OF THE CEREMONY REHEARSAL
- PLACEMENT OF ITEMS SUCH AS PROGRAMS, SIGNS ETC
- ORGANIZE/CUE WEDDING PARTY FOR PROCESSIONAL
- COORDINATE PROCESSIONAL WITH DJ/MUSICIANS
- ESCORT THE WEDDING PARTY FROM THE BRIDAL SUITE TO THE CEREMONY
- ORGANIZE & CUE WEDDING PARTY FOR PROCESSIONAL DOWN THE AISLE

Reception Only Coordination

\$300 + HST

AJAX CONVENTION CENTRE COORDINATOR TO ASSIST WITH:

- RECEIVE & SET OUT PLACE CARDS, FAVOURS, SEATING CHART, CENTREPIECES, RECEIVING TABLE ITEMS, MEMORIAL ITEMS & SIGNAGE FOR THE RECEPTION

hors d'oeuvres

Served Cold

ASSORTED CRUDITÉS SHOOTERS WITH DIP
EGGPLANT & GRILLED PEPPER CROISTINI WITH FRESH, FETA CRUMBLE
GOAT CHEESE CROISTINI WITH ROASTED RED PEPPERS & TAPENADE
GRILLED VEGETABLES & GUACAMOLE CROISTINI GARNISHED WITH FRESH FETA CRUMBLE
MARINATED SHRIMP WITH TROPICAL SALSA
RASPBERRY & BRIE ON A CROISTINI WITH HONEY DRIZZLE
SMOKED SALMON MOUSSE WITH CUCUMBER ON A PUMPERNICKEL ROUND
TUNA TARTAR ON A CRISP, CUCUMBER SLICE WITH WASABI

Served Warm

BACON BROCHETTE WITH PRUNES & JALAPENO HAVARTI
CLASSIC ARANCINI WITH RISOTTO & SWISS

CREAMY CHICKEN & LEEK BOUCHÉE
BEEF EMPANADAS WITH TANGY CORN CHOWDER
BEEF BROCHETTE WITH MANGO CHUTNEY
BRAISED BEEF YORKIES WITH ROASTED ONIONS & PEPPERS
BREADED SHRIMP WITH CLASSIC SEAFOOD SAUCE
CHÈVRE CHEESE & SUNDRIED TOMATOES IN PHYLLO
CHICKEN SATAY WITH SWEET CHILI SAUCE
CRISPY GINGER SHRIMP WITH ORANGE GINGER SAUCE
ITALIAN BRUCHETTA
MINI QUICHE (HAM & CHEESE, ROASTED RED PEPPER & LEEK)
SHRIMP CAKES WITH TARTAR SAUCE
THAI CURRY SHRIMP ON A CHINESE SOUPOON
VEGETABLE SAMOSAS WITH RAITA
VEGETABLE SPRING ROLLS WITH PLUM SAUCE



*ALL PACKAGES INCLUDE A CHOICE OF SIX HORS D'OEUVRES, ANY COMBINATION OF COLD OR WARM.
HORS D'OEUVRES ARE PASSED ALONG WITH NON-ALCOHOLIC PUNCH FOR ONE HOUR UPON ARRIVAL.*

ANTIPASTO/CHARCUTERIE BARS ARE STATIONARY AND SERVED FOR 30 MINUTES PRIOR TO DINNER.

Antipasto Bar

\$10.50 PER PERSON (INCL. WITH ETERNITY)

SHAVED PROSCIUTTO WITH CANTALOUPE,
GRILLED EGGPLANT, PEPPERS, ZUCCHINI & RED
ONIONS, BOCCONCINI & CHERRY TOMATOES WITH
BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL,
ASSORTED DOMESTIC & IMPORTED CHEESES &
MARINATED OLIVES

Charcuterie Antipasto Bar

\$18.00 PER PERSON (+\$8.50 FOR ETERNITY)

EVERYTHING AS LISTED ON THE ANTIPASTO BAR PLUS:
A VARIETY OF HANDMADE, SOFT CHEESES,
ASSORTED ARTISAN BREAD CRISPS & CRACKERS, DRIED
FRUITS, ASSORTED NUTS, GAME PÂTÉ,
SMOKED DUCK BREAST. PROCUITTO, SALAMI &
PICKLED VEGETABLES

bliss

Plated 3 Course Meal

Appetizers (Choose One)

ROASTED BUTTERNUT SQUASH SOUP

CARROT & GINGER SOUP

POTATO & LEEK VELOUTE

BABY KALE SALAD – FRESH KALE, CRANBERRIES, SPICY TOASTED PECANS, GOAT CHEESE & POMEGRANATE DRESSING

THE AJAX SALAD - MIXED GREENS, CUCUMBER, TOMATO & DIJON CIDER & FRESH THYME HOUSE DRESSING

GOURMET CAESAR SALAD – HEART OF ROMAINE, CREAMY GARLIC DRESSING, GRANA PADANO CHEESE CRISP & PROSCIUTTO CHIP

Mains (Choose One Entrée)

CHICKEN DIJONAISE – BRUSHED WITH DIJON, HERB-CRUSTED & SERVED WITH ROSEMARY RED WINE SAUCE

GRILLED CHICKEN SUPREME – WITH WHITE WINE & FRESH HERB PAN SAUCE

BASA FILLET – EGG-DIPPED, PAN-SAUTEED & DELICATELY SPICED, SERVED WITH A SALSA OF DILL TOMATO & CUCUMBER

Vegetarian (Choose One Entrée)

EGGPLANT PARMESAN – BATTERED EGGPLANT, SWISS CHEESE & RUSTIC TOMATO SAUCE WITH SAGE & BLACK PEPPER

SWEET & SOUR FRIED TOFU - WITH VEGETABLE MEDLEY

STUFFED PEPPER – OVEN ROASTED BELL PEPPER, FILLED WITH RICE & VEGETABLES & TOMATO BASIL SAUCE

Accompaniments

(Choose one starch)

LEMON PEPPER STEAK-CUT POTATOES

RUSTIC GARLIC MASHED POTATOES

SCALLOPED POTATOES

PIPED DUCHESSE POTATOES

PIPED DUCHESSE SWEET POTATOES

WHITE & WILD RICE MEDLEY

(Choose one vegetable)

FRESH VEGETABLE MEDLEY (CARROTS, BELL PEPPERS, GREEN BEANS & CAULIFLOWER)

GARDEN GRILLED VEGETABLE MEDLEY (BELL PEPPERS, EGGPLANT, CARROTS & ZUCCHINI)

HARVEST ROOT VEGETABLE MEDLEY (RUTABEGA, CELERIAC, CARROTS & TURNIP)

kids' menu

\$65 PER PERSON

Choose One Option Per Course

First Course

Caesar Salad or Crudité & Dip

Main Entrée

Chicken Fingers & Fries or
Farfalle Pasta in Alfredo Sauce

Dessert

Ice Cream Sundae or Fruit Cup

cherish

Plated 4 Course Meal

Appetizers (Choose first course & second course)

ROASTED BUTTERNUT SQUASH SOUP - FINISHED WITH CRISPY BREAD CRUMBS
ROASTED RED PEPPER VELOUTÉ - FINISHED WITH CRISPY BREAD CRUMBS
CREAMY ROASTED CAULIFLOWER SOUP - FINISHED WITH CRISPY BREAD CRUMBS
SUMMER STRAWBERRY SALAD - MIXED GREENS, STRAWBERRY, PINEAPPLE, BLUEberries, FETA CHEESE, HOUSE DRESSING & SWEET CHILI CROUTONS
HERBED GOAT CHEESE SALAD - MIXED GREENS, TOMATO, CUCUMBER, GOAT CHEESE, SALSA & HOUSE DRESSING
GREEK SALAD – MIXED GREENS, TOMATO, RED ONION, BELL PEPPER, CUCUMBER, OLIVES, FETA & GREEK DRESSING
PENNE AL POMODORO PASTA & SPINACH - IN PLUM TOMATO BASIL SAUCE
FARFALLE PASTA A LA VODKA SAUCE



Mains (Choose one entrée, two entrees or a duo plate of any two)

CHICKEN DIJONAISE – BRUSHED WITH DIJON, HERB-CRUSTED & SERVED WITH ROSEMARY RED WINE SAUCE
ALSATIAN CHICKEN - STUFFED WITH SWISS CHEESE & SMOKED TURKEY WITH THYME-RIESLING DEMI-GLACE
TUSCAN CHICKEN - STUFFED WITH SUNDRIED TOMATOES, ARTICHOKE HEARTS, GOAT CHEESE & BASIL
MANHATTAN BEEF STRIPLOIN - SLOW-ROASTED, HAND-SLICED, RICH, RED WINE REDUCTION & A YORKSHIRE PUDDING
TROPICAL ROASTED SALMON - WITH FRESH MANGO/CANTALOUPE/PEPPER SALSA

Vegetarian (Choose one vegetarian entrée)

SICILIAN GNOCCHI – POTATO GNOCCHI IN A SAVOURY SAGE & BUTTER SAUCE
SPINACH & RICOTTA RAVIOLI IN A WHITE WINE CREAM SAUCE - GARNISHED WITH FRESH PARSLEY
STUFFED PEPPER – OVEN ROASTED, FILLED WITH RICE & VEGETABLE MEDLEY, TOPPED WITH TOMATO BASIL SAUCE
SWEET & SOUR FRIED TOFU - WITH VEGETABLE MEDLEY

Accompaniments

(Choose one starch)

LEMON PEPPER STEAK-CUT POTATOES
RUSTIC GARLIC MASHED POTATOES
SCALLOPED POTATOES
PIPED DUCHESSE POTATOES
PIPED DUCHESSE SWEET POTATOES
WHITE & WILD RICE MEDLEY

(Choose one vegetable)

FRESH VEGETABLE MEDLEY (CARROTS, BELL PEPPERS, GREEN BEANS & CAULIFLOWER)
GARDEN GRILLED VEGETABLE MEDLEY (BELL PEPPERS, EGGPLANT, CARROTS & ZUCCHINI)
HARVEST ROOT VEGETABLE MEDLEY (RUTABEGA, CELERIAC, CARROTS & TURNIP)



eternity

Plated 4 Course Meal

Antipasto

SHAVED PROSCIUTTO WITH CANTALOUPE, GRILLED EGGPLANT, PEPPERS, ZUCCHINI & RED ONIONS, BOCCONCINI & CHERRY TOMATOES WITH BASIL DRIZZLED WITH EXTRA VIRGIN OLIVE OIL, ASSORTED DOMESTIC & IMPORTED CHEESE & MARINATED OLIVES

Appetizers (Choose first course & second course)

FRENCH ONION SOUP - CHICKEN & BEEF BROTH, CARAMELIZED ONIONS, THYME, GRUYÈRE & CROUTONS
RICH & CREAMY SHRIMP THAI BISQUE

CREAMY CHICKEN VELOUTÉ - WITH SPINACH PURÉE AND CRÈME FRAÎCHE

SPINACH & STRAWBERRY SALAD - BABY SPINACH, STRAWBERRIES & GOAT CHEESE IN DIJON CIDER VINAIGRETTE

CAPRESE SALAD - FRESH, SLICED MOZZARELLA, TOMATOES & BASIL WITH BALSAMIC VINAIGRETTE DRIZZLE

ROASTED PEAR SALAD - MIXED GREENS, ROASTED PEARS, SMOKED GOUDA, CANDIED WALNUTS & SHALLOTS IN A LIGHT MUSTARD VINAIGRETTE

FIG, PROSCIUTTO & GOAT CHEESE BAULETTI - FINISHED IN A LEEK CREAM SAUCE

Mains (Choose one entrée, two entrees or a duo plate of any two)

CHICKEN CAPRICE - STUFFED WITH MUSHROOM DUXELLE & SPINACH, WITH AN HERBED RED WINE SAUCE

BEEF TENDERLOIN - TWO TENDER MEDALLIONS WITH PORT WINE JUS, TOPPED WITH CRISPY, JULIENNE OF LEEKS

FILET MIGNON - PREPARED WITH WILD MUSHROOMS & GLAZED SHALLOTS IN A CABERNET WINE REDUCTION

SURF N' TURF (COUNTS AS TWO ENTREES) GRILLED NEW YORK STRIPLOIN PAIRED WITH A SUCCULENT LOBSTER TAIL

TRIO ENTRÉE (COUNTS AS TWO ENTREES) - ROASTED CHICKEN BREAST MARINATED IN ORANGE & ROSEMARY,

TENDER BEEF MEDALLION WITH PAN JUS AND A GARLIC SHRIMP SKEWER

Vegetarian (Choose one vegetarian entrée)

GRILLED PORTOBELLO MUSHROOM WITH GOAT CHEESE

BUTTERNUT SQUASH AGNOLOTTI - IN A LEEK CREAM SAUCE TOPPED WITH PARSLEY OIL & TOASTED WALNUTS

CHEESE TORTELLINI - RICOTA-FILLED PASTA IN ALFREDO SAUCE WITH SUNDRIED TOMATOES, SHIITAKE MUSHROOMS & CHOPPED GREEN ONIONS



Accompaniments

(Choose one starch)

LEMON PEPPER STEAK-CUT POTATOES | RUSTIC GARLIC MASHED POTATOES

SCALLOPED POTATOES | PIPED DUCHESSE

PIPED DUCHESSE SWEET POTATOES | WHITE & WILD RICE MEDLEY

(Choose one vegetable)

FRESH VEGETABLE MEDLEY (CARROTS, BELL PEPPERS, GREEN BEANS & CAULIFLOWER)

GARDEN GRILLED VEGETABLE MEDLEY (BELL PEPPERS, EGGPLANT, CARROTS & ZUCCHINI)

HARVEST ROOT VEGETABLE MEDLEY

(RUTABEGA, CELERIAC, CARROTS & TURNIP)

desserts

Choose One For Everyone or Choose Two, Served Alternating to Each Guest

APPLE CARAMEL TART

A DELICATE SWEET DOUGH CRUST FILLED WITH FRESH APPLES AND BAKED CUSTARD, TOPPED WITH CRUMBLE AND A DRIZZLING OF CARAMEL

CHEESECAKE

CREAMY, SMOOTH CHEESECAKE TOPPED WITH STRAWBERRY, BLUEBERRY, CHERRY, RASPBERRY OR MANGO SAUCE

CHOCOLATE MOUSSE

DARK CHOCOLATE MOUSSE WITH WHIPPED CHANTILY CREAM & WAFFLE CIGARETTE GARNISH

CHOCOLATE PYRAMID

LAYERS OF WHITE & DARK CHOCOLATE MOUSSE WITH GANACHE DRIZZLE

CRÈME BRÛLÉE

THE CLASSIC, FRENCH DESSERT WITH RICH EGG YOLK & CREAM CUSTARD, LIGHTLY FLAVOURED WITH GRAND MARNIER, FINISHED WITH A CRISP, SUGAR CRACKLE

ICE CREAM CRÊPE

FRENCH VANILLA ICE CREAM GENTLY WRAPPED IN A LIGHT CRÊPE WITH A WARM FRUIT TOPPING

LAVA CAKE

DECADENT CHOCOLATE CAKE FILLED WITH A PREMIUM DARK CHOCOLATE CENTRE

RASPBERRY OR MANGO CHARLOTTE

ROULADE OF SPONGE & RASPBERRY OR MANGO MOUSSE LAYERS

PEACH MELBA

VANILLA ICE CREAM WITH POACHED PEACHES, WHIPPED CREAM, TOASTED ALMONDS & RASPBERRY COULIS

TARTUFO

A THICK LAYER OF DECADENT CHOCOLATE ICE CREAM, SURROUNDING A CREAMY, RASPBERRY SORBET CENTRE, COATED WITH COCOA

TIRAMISU

DELICATELY LAYERED, COFFEE-SOAKED LADY FINGERS, MASCARPONE CREAM FILLING & COCOA TOPPING



Timeless Buffet

The Timeless Buffet Includes a Deluxe Bread Basket & Vegetable Medley

Choose One Soup

ROASTED BUTTERNUT SQUASH
CARROT & GINGER
POTATO & LEEK
ROASTED RED PEPPER

Choose One Veg Entree

PENNE PASTA IN TOMATO BASIL
CHEESE TORTELLINI IN ROSÉ WITH VEGETABLES
EGGPLANT PARMESAN
VEGETABLE LASAGNA

Choose Two Salads

HOUSE SALAD WITH TOMATOS & CUCUMBERS
CAESAR SALAD WITH PROCUITTO & PARMESAN
GREEK SALAD WITH FETA & OLIVES
KALE SALAD WITH CRANBERRES, GOAT CHEESE & PECANS
CHIPOTLE POTATO SALAD
TOASTED ORZO SALAD

Choose One Starch

LEMON PEPPER STEAK-CUT POTATOES
RUSTIC GARLIC MASHED POTATOES
CREAMY SWEET POTATO MASH
SCALLOPED POTATOES
BASMATI RICE
WHITE & WILD RICE MEDLEY
CARIBBEAN-STYLE RICE & PEAS

Choose Two Entrees

CHICKEN DIJONAISE
GRILLED CHICKEN SUPREME
CHICKEN PICATA (LEMON, BUTTER, CAPERS)
JERK CHICKEN
BUTTER CHICKEN
MANHATTAN STRIPLOIN
TANDOORI CHICKEN
CAJUN-SPICED SALMON

Choose Two Desserts

CLASSIC TIRAMISU
CHOCOLATE FUDGE CAKE
CHEESECAKE WITH ASSORTED FRUIT SAUCES
RED VELVET CAKE
BREAD PUDDING
WARM APPLE CRUMBLE
LEMON MOUSSE CAKE





late night

Freshly Brewed Coffee & Tea Station & Your Wedding Cake/Cupcakes

Bliss

FRESH FRUIT - ASSORTMENT OF FRESH BERRIES, MELONS & GRAPES

ASSORTED SWEETS - ASSORTED BITE-SIZED SWEETS INCLUDING BROWNIES, BUTTER TARTS & SQUARES

Cherish & Timeless

CHOOSE ANY TWO

FRESH FRUIT - ASSORTMENT OF FRESH BERRIES, MELONS & GRAPES

HOMEMADE PIZZA - HOMEMADE PIZZA FAVOURITES: PEPPERONI AND VEGETARIAN

CLASSIC POUTINE - FRENCH FRIES, HOMEMADE GRAVY, FRESH CHEESE CURDS & CONDIMENTS

SLIDERS & FRIES - BEEF BURGERS WITH SMOKED BACON, CHEDDAR CHEESE, TANGY BBQ SAUCE & CONDIMENTS, SERVED WITH CRISPY, FRENCH FRIES

ASSORTED SWEETS - ASSORTED BITE-SIZED SWEETS INCLUDING BROWNIES, BUTTER TARTS & SQUARES



Eternity

CHOOSE ANY TWO CHERISH AND ONE ETERNITY

COOKIE BAR - AN ASSORTMENT OF FRESHLY BAKED COOKIES IN DECORATIVE VASES

WITH LABELS, TONGS AND TAKE-HOME BAGS ACCOMPANIED WITH WHITE & CHOCOLATE MILK

CHEESECAKE MARTINIS - NEW YORK STYLE CHEESECAKE SERVED IN A MARTINI GLASS, TOPPED WITH YOUR CHOICE OF ASSORTED FRUIT SAUCES, CHOCOLATE SAUCE, CARAMEL SAUCE, FRESH FRUIT PECANS & WHIPPED CREAM

MASHED POTATO MARTINIS - START WITH CREAMY MASHED POTATOES IN A COSMO GLASS THEN TOP IT ANYWAY YOU LIKE WITH CARAMELIZED ONIONS, GRAVY, GREEN ONIONS, SOUR CREAM, SHREDDED CHEESE & BACON

PUB FAVOURITES - PUB FARE FAVOURITES INCLUDING CHICKEN WINGS, FRENCH FRIES, ONION RINGS, JALAPENO POPPERS & MOZZARELLA STICKS WITH AN ARRAY OF DIPS

WAFFLES & CRÊPES - BELGIUM WAFFLES & CRÊPES WITH A FUN SELECTION OF TOPPINGS INCLUDING WHIPPED CREAM, MAPLE SYRUP, FRUIT TOPPINGS & CHOCOLATE SAUCE

more treats

CANDY BAR - \$10 PER PERSON (MINIMUM 50 GUESTS)

AN ASSORTMENT OF CANDY DISPLAYED IN DECORATIVE VASES WITH LABELS, SCOOPS & TAKE-HOME BAGS

CHOCOLATE FOUNTAIN - \$10 PER PERSON (MINIMUM 75 GUESTS)

CHOCOLATE GANACHE WITH FRESH FRUIT, RICE KRISPIE TREATS, MARSHMALLOWS & LADY FINGER COOKIES

CRUDITÉS & CHEESE DISPLAY - \$8 PER PERSON

A BLEND OF DOMESTIC & IMPORTED CHEESES WITH ASSORTED CRACKERS & CRISPS. SERVED ALONGSIDE A COLOURFUL DISPLAY OF MARKET FRESH VEGETABLES & DIPS

ESPRESSO & CAPPUCINO CAFÉ - \$15 PER PERSON (MINIMUM 100 GUESTS)

FORMALLY DRESSED BARISTA SERVING ESPRESSO & CAPPUCINO WITH A VARIETY OF SYRUPS & TOPPINGS

INCLUDING WHIPPED CREAM & CINNAMON



ICE CREAM BAR - \$8 PER PERSON

FRENCH VANILLA OR CHOCOLATE ICE CREAM WITH TOPPINGS INCLUDING CHOCOLATE & CARAMEL SAUCES, CHOCOLATE CHIPS, RAINBOW SPRINKLES & WHIPPED CREAM

POPCORN BAR - \$10 PER PERSON (MINIMUM 50 GUESTS)

ASSORTED POPCORN FLAVOURS SUCH AS CARAMEL, BUTTER WHITE CHEDDAR, KETTLE CORN & MORE WITH LABELS, SCOOPS & TAKE-HOME BAGS

SANDWICHES & WRAPS - \$10 PER PERSON

AN ASSORTMENT OF ARTISAN STYLE SPECIALTY BREADS WITH FRESH CUT DELI MEATS & CHEESES, TUNA, ROASTED VEGETABLES & EGG SALAD

SEAFOOD DISPLAY – MARKET PRICE

SHRIMP COCKTAIL, CALAMARI, OYSTERS ROCKEFELLER, POACHED SCALLOPS, ROASTED WHITE FISH & LOBSTER & GARLIC BUTTER

SUSHI - \$12 PER PERSON (MINIMUM 50 GUESTS)

A DECORATIVE ASSORTMENT OF SASHIMI, SUSHI & MAKI WITH SOY SAUCE, FRESH GINGER & WASABI

WESTERN ROUND UP - \$15 PER PERSON

CLASSIC COUNTRY WESTERN SPREAD OF HOMEMADE 4-CHEESE MAC & CHEESE, PULLED PORK SLIDERS WITH COLESLAW & CHICKEN WINGS



bar options



Premium Host Bar Beverage Service

PREMIUM HOST BAR INCLUDED WITH ALL WEDDING PACKAGES- BAR ITEMS SUBJECT TO CHANGE

HOUSE WINE: PELLER FAMILY RESERVE: SAUVIGNON BLANC & MERLOT

LIQUOR: SMIRNOFF VODKA | CANADIAN CLUB RYE | BACARDI WHITE RUM
J&B SCOTCH | KAHLUA | PEACH SCHNAPPS | ST. REMY BRANDY | RASPBERRY SOURPUSS BLUE
CURACAO | MELON LIQUEUR | CRÈME DE CACAO | CRÈME DE MENTHE
ASSORTED VODKA SODA COOLERS

BEER: ALEXANDER KEITH'S | CANADIAN | COORS LIGHT | MILLER GENUINE DRAFT
RICKARD'S RED | SLEEMAN CLEAR 2.0

NON-ALCOHOLIC: NON-ALCOHOLIC BEER | ORANGE | CRANBERRY | PINEAPPLE CLAMATO | MARGARITA LIME MIX
COKE | DIET COKE | SPRITE | ICED TEA | GINGERALE | SODA WATER | TONIC WATER

Deluxe Host Bar Beverage Service

UPGRADE TO DELUXE HOST BAR FOR \$12.50 PER PERSON (PLUS HST)

INCLUDES PREMIUM BAR ITEMS LISTED ABOVE - BAR ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

WINE: WAYNE GRETZKY PINOT GRIGIO & CABERNET-MERLOT

LIQUOR: CAPTAIN MORGAN'S SPICED RUM | CROWN ROYAL | SOUTHERN COMFORT
GRAND MARNIER | JACK DANIEL'S | MALIBU RUM | TEQUILA | JAMESON IRISH WHISKEY
DISARONNO | BAILEYS | FIREBALL CINNAMON WHISKY

BEER: CORONA | HEINEKEN | GUINNESS | STELLA

Superior Host Bar Beverage Service

UPGRADE TO SUPERIOR HOST BAR FOR \$18.50 PER PERSON (PLUS HST)

INCLUDES PREMIUM & DELUXE BAR ITEMS LISTED ABOVE - SUBJECT TO CHANGE BASED ON AVAILABILITY

WINE: TRIUS SAUVIGNON BLANC & CABERNET SAUVIGNON | PROSECCO

LIQUOR: GREY GOOSE VODKA | JOHNNIE WALKER BLACK LABEL SCOTCH | EL DORADO 12 YR RUM
WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON | GLENFIDDICH 12 YR | HENNESSY

Extras

ADDITIONAL BAR HOURS | \$10.00 PER PERSON PER HOUR (PLUS HST) | MAX 8 HOURS

SPARKLING WINE TOAST | \$4.50 PER PERSON (PLUS HST)

ROSE SPARKLING WINE TOAST | \$4.50 PER PERSON (PLUS HST)

PROSECCO TOAST | \$6.00 PER PERSON (PLUS HST)

event spaces

Westney Ballroom or Bayly Ballroom

IDENTICAL BALLROOMS THAT MIRROR EACH OTHER

- ❖ 3,000 SQUARE FEET EACH
- ❖ MINIMUM 80 GUESTS, MAXIMUM 160 GUESTS
- ❖ ROUNDS OF 10, HEAD TABLE OF 12)
- ❖ PRIVATE & LICENSED PATIO
- ❖ PRIVATE COCKTAIL AREA & BAR
- ❖ SHOWSTOPPING CRYSTAL CHANDELIER



PHOTO: BAYLY & KINGSTON BALLROOMS

Westney & Kingston or Bayly & Kingston

COMBINATION OF TWO OUT OF THREE BALLROOMS

- ❖ 6,000 SQUARE FEET
- ❖ MINIMUM 180 GUESTS, MAXIMUM 350 GUESTS
- ❖ ROUNDS OF 10, HEAD TABLE OF 12
- ❖ PRIVATE & LICENSED PATIO
- ❖ 4 INTERIOR BALCONIES OVERLOOKING THE BALLROOM
- ❖ PRIVATE COCKTAIL AREA WITH 2 BARS
- ❖ 2 SHOWSTOPPING CRYSTAL CHANDELIERS

Grand Ballroom

COMBINATION OF ALL THREE BALLROOMS

- ❖ 9,000 SQUARE FEET, NO PILLARS
- ❖ MINIMUM 400 GUESTS, MAXIMUM 550
- ❖ ROUNDS OF 10, HEAD TABLE OF 12
- ❖ 2 PRIVATE & LICENSED PATIOS
- ❖ 4 INTERIOR BALCONIES
- ❖ PRIVATE COCKTAIL AREA WITH 3 BARS
- ❖ 3 SHOWSTOPPING CRYSTAL CHANDELIERS

event spaces

Salem Room

INTIMATE WEDDINGS ON THE 2ND LEVEL

- ❖ 1,000 SQUARE FEET
- ❖ MINIMUM 40 GUESTS, MAXIMUM 50
- ❖ ROUNDS OF 12 PLUS HEAD TABLE OF 2
- ❖ TWO WALLS OF WINDOW
- ❖ PRIVATE BAR
- ❖ ELEVATOR ACCESS
- ❖ BUFFETS ONLY



Harwood Room

INTIMATE WEDDINGS ON THE 2ND LEVEL

- ❖ 1,200 SQUARE FEET
- ❖ CRYSTAL CHANDELIER
- ❖ MINIMUM 40 GUESTS, MAXIMUM 64 GUESTS
- ❖ 6 ROUNDS OF 10 PLUS HEAD TABLE OF 4)
- ❖ PRIVATE BAR
- ❖ ELEVATOR ACCESS
- ❖ BUFFETS ONLY

