

**COCKTAIL HOUR**

**SIGNATURE DRINK**

Your choice of a signature martini or aperitif circulated butler style during reception.

**HORS D'OEUVRES**

Selection of hot and cold canapés selected by our chef, served butler style

**BRUSCHETTA BAR**

Toasted Italian bread, topped with fresh seasonal ingredients: olive tapenade, artichoke paté, herbed diced tomatoes, grilled zucchini and caprese made with fresh mozzarella and tomato

**STARTER**

**ARTISAN BREAD BASKET**

Grissini, flat bread, whole wheat and Italian style buns

**SPRING SALAD**

Local micro greens wrapped in sliced cucumber drizzled with EVOO and aged balsamic of modena

**SECOND COURSE**

**RISOTTO BRUNOISE**

Arborio rice prepared with a brunoise of garden vegetables and pesto oil

**MAIN ENTRÉE**

**STUFFED CHICKEN SUPREME**

Roasted chicken, stuffed with mushroom duxelle and sundried tomato cream

**ROASTED VEGETABLE BUNDLE AND FINGERLING POTATOES**

Drizzled in rosemary olive oil, slowly roasted

**DESSERT**

**SORBETTO**

Passion fruit sorbet in a martini glass, garnished with fresh mint

**AFTER DINNER**

**SWEET BOUTIQUE**

Decadent treats made in-house featuring full assorted cakes, French and Italian pastries, beautiful fruit creations and modern bites like cake pops, macarons and cupcakes.

**OR**

**SLIDER BOARD AND POUTINERIE**

Mini homemade burgers made with 100% beef, accompanied by hand cut Yukon gold potatoes, served with traditional "crottes de fromage", smothered in our homemade gravy

**IN HOUSE WEDDING CAKE - 50% OFF**

**BAR**

**OPEN LOADED**

Open and loaded, this bar selection satisfies all. Beer (Domestic and Imported) Red and White Wine, Bar rail items, Liqueurs and a Champagne Toast to ring in the occasion.

**\$73**

\*price is plus HST and applicable to new booking only  
\*promotion not applicable on long weekend Sundays

**AVAILABLE: FRIDAYS OR SUNDAYS**