

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

PLATED 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