

THE VALLEY

Elegant & tasteful. Our Valley Package includes a cocktail reception with passed hors d'oeuvres, three course menu, late night service, full beverage service, in-house wedding planning & stunning ballroom décor.

COCKTAIL RECEPTION

hot and cold passed hors d'oeuvres

ADD oyster bar \$6 per person for 1 hour

~ tabasco, mignonette, lemon

ADD antipasto bar \$19 per person with seafood for 1 hour

ADD antipasto bar \$14 per person without seafood for 1 hour

ADD cheese cart \$15 per person for 1 hour

DINNER SERVICE

bakery basket of warm artisan breads with salted butter

Soup or Salad (choice of one):

selection of soup or salad from the enclosed list

ADD both soup & salad \$5 per person

ADD Pasta \$7 per person (choice of one):

selection of pasta from the enclosed list

Entrée (choice of one):

~ 7oz. roasted chicken, rustic mushroom, truffle jus

~ A.A.A. oven-roasted striploin, horseradish, demi glaze

served with seasonal vegetable medley and oven roasted or mashed potatoes

ADD skewer of shrimp \$8 per person

ADD skewer of shrimp and sea scallop \$10 per person

ADD guest's choice entrée \$5 per person (choice of two)





Vegetarian Option (Vegan/Gluten-Free)
selection from the enclosed list

Dessert (choice of one):
~ madagascar vanilla crème brulee
~ new york cheesecake
~ apple crumble
~ flavour sorbet selection

LATE NIGHT SERVICE
~ **Gourmet Pizzas**

classic napoli (fiore di latte, basil, and our rich tomato sauce),
marconi (tomato sauce, mozzarella, pepperoni, and mushroom),
mediterranean (feta, roasted pepper, olive, and artichokes)

Wedding Cake
cutting of client's wedding cake

HOST BAR
six hours
~ closed through dinner service

classic signature cocktail
red & white wine by vineland estates winery
domestic beer
cocktails & martinis
soft drinks & mocktails

UPGRADE to eight hour bar \$10 per person
UPGRADE premium beer or wine \$5 per person

ADD champagne toast \$3 per person
ADD espresso bar \$3 per person
ADD welcome liqueur package \$3 per person

***all menu items subject to change and based on seasonal availability**

THE ORCHARD

An elevated experience. Our Orchard Package includes a cocktail reception with passed hors d'oeuvres, three course menu complete with duo entrée, premium late night service, full beverage service, in-house wedding planning & stunning ballroom décor.

COCKTAIL RECEPTION

hot and cold passed hors d'oeuvres

ADD oyster bar \$6 per person for 1 hour
~ tabasco, mignonette, lemon

ADD antipasto bar \$19 per person w/ seafood for 1 hour

ADD antipasto bar \$14 per person w/out seafood for 1 hour

ADD cheese cart \$15 per person for 1 hour

DINNER SERVICE

bakery basket of warm artisan breads with salted butter

Soup or Salad (choice of one):

selection of soup or salad from the enclosed list

ADD both soup & salad \$5 per person

ADD Pasta \$7 per person (choice of one):

selection of pasta from the enclosed list

Entrée (choice of one):

~ duo of a 3 oz. petit filet mignon and 7 oz. roasted chicken, honey mushrooms, and café au lait sauce

~ A.A.A. striploin, horseradish, rosemary jus

*~ 6 oz. salmon with lemon and chives beurre blanc or
sorel cream sauce*

**served with seasonal vegetable medley and oven
roasted or mashed potatoes*

ADD skewer of shrimp \$8 per person

ADD skewer of shrimp and sea scallop \$10 per person

ADD guest's choice entrée \$5 per person (choice of two)





Vegetarian Option (Vegan/Gluten-Free)
selection from the enclosed list

Dessert (choice of one):
~ madagascar vanilla crème brulee
~ new york cheesecake
~ apple crumble
~ flavour sorbet selection

LATE NIGHT SERVICE (choice of two):
~ **Gourmet Pizzas**
classic napoli (fiore di latte, basil, and our rich tomato sauce), marconi (tomato sauce, mozzarella, pepperoni, and mushroom), mediterranean (feta, roasted pepper, olive, and artichokes)
PLUS one additional choice from the enclosed late night cravings list

Wedding Cake
cutting of client's wedding cake

HOST BAR
six hours
~ closed through dinner service

classic signature cocktail
red & white wine by vineland estates winery
domestic beer
cocktails & martinis
soft drinks & mocktails

UPGRADE to eight hour bar \$10 per person
UPGRADE premium beer or wine \$5 per person

ADD champagne toast \$3 per person
ADD espresso bar \$3 per person
ADD welcome liqueur package \$3 per person

***all menu items subject to change and based on seasonal availability**



THE ESCARPMENT

An extraordinary experience. Our Escarpment Package includes a cocktail reception with antipasto bar, first class four course menu, premium late night service, full beverage service, in-house wedding planning & stunning ballroom décor.

COCKTAIL RECEPTION

Antipasto Bar

grilled and marinated vegetables, and olives, cured meats, assorted domestic cheeses and crackers

ADD seafood \$12 per person
and;

Passed Hors D'oeuvres

hot and cold passed hors d'oeuvres

ADD oyster bar \$9 per person for one hour
~ tabasco, mignonette, lemon

DINNER SERVICE

bakery basket of warm artisan breads with salted butter

Soup or Salad (choice of one):

selection of soup or salad from the enclosed list

ADD both soup & salad \$5 per person

Pasta (choice of one):

selection of pasta from the enclosed list

Entrée - Guest's Choice (choice of two):

~ supreme chicken stuffed with wild mushroom and truffle
mousse, café au lait

~ A.A.A. oven-roasted prime rib, horseradish, rosemary jus

~ 8 oz. filet mignon, with port wine jus, and mushrooms

~ halibut filet with shrimp chervil beurre blanc

**selection of two accompaniments from the enclosed list*

ADD skewer of shrimp \$8 per person

ADD skewer of shrimp and sea scallop \$10 per person





Vegetarian Option (Vegan/Gluten-Free)
selection from the enclosed list

Dessert (choice of one):
~ french lemon tart
~ classic tiramisu
~ madagascar vanilla crème brulee
~ new york cheesecake
~ apple crumble
~ flavour sorbet selection

LATE NIGHT SERVICE (choice of three from the
enclosed late night cravings list)

Wedding Cake
cutting of client's wedding cake

HOST BAR
eight hours

premium "his and hers" signature cocktails
expanded classic bar rail (includes tequila, cognac
or brandy, liqueurs)
premium upgraded vineland estates red & white wine
premium beers
local craft beers
cocktails & martinis
soft drinks & mocktails
champagne toast

ADD espresso bar \$3 per person
ADD welcome liqueur package \$3 per person

***all menu items subject to change and based on
seasonal availability**



FIRST COURSE SELECTIONS

VALLEY AND ORCHARD SOUPS

~ Roasted Pepper and Tomato Soup

charred red peppers, plum tomatoes, basil, and cream

~ Wild Mushroom Bisque

fresh mushrooms with cream, brandy, and chives

~ Cream of Tomato Soup

fresh roasted plum tomatoes, basil, carrots, and cream

~ Butternut Squash, and Ginger Soup

oven roasted butternut squash, fresh ginger, cream, and nutmeg

ESCARPMENT SOUPS

~ Charred Tomato Veloute

with poached pacific shrimp and chive cream

~ Seafood Chowder

with shrimp, scallop, and clam

~ Thai Blue Crab and Lobster Bisque

with lobster and shrimp, kaffir lime, and ginger crème

~ Quebecoise Onion Soup

yellow onions topped with a french baguette, parmesan & gruyere crisp

VALLEY, ORCHARD, ESCARPMENT SALADS

~ Heritage Greens

*frisee, pecan, goat cheese, strawberry, puff quinoa,
champagne balsamic dressing*

~ Caesar Salad

*double smoked bacon, aged parmesan, chives,
sourdough crouton*

~ Radicchio Salad

*radicchio greens, stone fruit, grilled feta cheese,
herbs, pistachio, basil vinaigrette*

~ Gourmet Greens

*blend of fresh lettuces, sundried cranberries, crumbled
stilton cheese, walnuts, aged cherry balsamic
vinaigrette*



PASTA OPTIONS

Penne Arrabiata
with spicy tomato sauce

Tri-Coloured Cheese Tortellini
with sundried tomato and rosé sauce

Penne Primavera
fresh garden vegetables in roasted infused olive oil

Cheese Ravioli
with pesto cream sauce

Wild Mushroom Agnolotti
with demi cream sauce and fresh herbs

add pasta course to Valley or Orchard Packages for \$7 ++ per person

****all menu items subject to change and based on seasonal availability***



ACCOMPANIMENT OPTIONS

POTATO/RICE

Valley and Orchard Packages:

- ~ buttermilk mashed potatoes
- ~ roasted garlic mashed potatoes
- ~ roasted potatoes, and fresh herbs

Escarpment Package:

- ~ classic potato gratin
- ~ wild rice pilaf with sundried cranberries

VEGETABLES

Valley and Orchard Packages:

- ~ seasonal vegetables

Escarpment Package:

- ~ fresh french green beans with maple and baby carrots
- ~ grilled asparagus with orange zest and E.V.O.O.

**all menu items subject to change and based on seasonal availability*



VEGETARIAN AND VEGAN OPTIONS

Thai Vegetable Curry

thai red curry, coconut milk, broccoli florets, cauliflower florets, bell pepper, brown rice

Moroccan Tajin

chickpeas, harissa pasta, turmeric, dried apricot, sweet potatoes, couscous

Wild Mushroom Risotto

brown rice, wild rice, fresh rustic mushrooms, pecorino romano cheese

Braised Chickpea and Green Pea Curry

coconut and lavender rice, naan bread, cilantro

Eggplant Parmesan

marinara, aged mozzarella, E.V.O.O., ramp pesto

****all menu items subject to change and based on seasonal availability***



LATE NIGHT CRAVINGS

~ Poutine

fresh golden fries and sweet potato fries, quebec cheese curds and gravy, accompanied with truffle aioli, ketchup, double smoked bacon, scallion, pulled pork, and habanero sauce

~ Mac and Cheese

creamy three cheese macaroni with gourmet toppings including jerk chicken, double smoked bacon, pulled pork, chives, crème fraiche, beer cheese sauce

~ Beef Sliders

mini brioche bun, double smoked cheddar cheese, swiss cheese, 40 creek bbq sauce, truffle aioli, habanero aioli, gherkins, baby onions

~ Popcorn Bar

variety of flavour shakers

~ Fresh Fruit Platters

assortment of exotic and local fresh cut fruit and berries

~ Assorted Pastries

assortment of french pastries, tartelettes, mini cakes

~ Doughnut Bar

assorted doughnuts and fillings

****all menu items subject to change and based on seasonal availability***



PREMIUM ADD ONS

**~ Fresh Shucked Oyster Bar
(\$6 per person)**

oysters, fresh horseradish, lemon, mignonette

~ Sushi

(60 pieces \$350)

*assorted sushi, california rolls, assorted sashimi,
pickled ginger, wasabi, and soy sauce*

~ Chilled Seafood Platter

(serves 75 people \$750)

*selection of chilled king crab legs, jumbo shrimp,
fresh oyster, cocktail sauce, lemon garlic,
mignonette, fresh lemon*

~ Carved Roasted Porchetta

(serves 75 people \$560)

*slow roasted italian seasoned porchetta, grilled
fresh vegetables, truffle mayonnaise, grainy
dijon mustard, served with ciabatta bread*

~ Taco Bar

(\$16 per person)

*mexican pulled pork, slaw, corn, and black bean
salad, guacamole, sour cream, pickled red onion,
hot sauces, small flour tortillas*

~ Cheese Cart

(\$15 per person)

*imported cheeses with flavoured butters and
jams, preserved fruit, assorted breads and
crackers*

***all menu items subject to change and based on
seasonal availability**





VALLEY PRICING

NOVEMBER - MARCH

Friday: \$120.00*
Saturday: \$130.00*
Sunday: \$110.00*

APRIL - OCTOBER

Friday: \$130.00*
Saturday: \$140.00*
Sunday: \$120.00*

ORCHARD PRICING

NOVEMBER - MARCH

Friday: \$135.00*
Saturday: \$145.00*
Sunday: \$125.00*

APRIL - OCTOBER

Friday: \$145.00*
Saturday: \$155.00*
Sunday: \$135.00*

ESCARPMENT PRICING

NOVEMBER - MARCH

Friday: \$175.00*
Saturday: \$185.00*
Sunday: \$165.00*

APRIL - OCTOBER

Friday: \$185.00*
Saturday: \$195.00*
Sunday: \$175.00*

WHAT'S INCLUDED

passed hors d'oeuvres, three or four course a la carte menu, premium late night service, classic or premium host bar, in-house wedding planner, dedicated maître d' on wedding day, bridal suite

DECOR

centerpieces, glass charger plates, chiavari chairs, table lines, linen napkins, card box, easels

PRICING NOTES

**Plus 15% Gratuity, 3% Facility Fee and 13% HST. Prices are based on: Minimum Spend of \$14,000 on Fridays / \$17,000 on Saturdays / \$12,000 on Sundays - on Food & Beverage package before Service Fee & HST. Saturday minimum applies for long weekend Sundays and Holidays,*

All prices are subject to change without notice. All prices are for new bookings only. Youths between the ages of 11-18 years of age are less \$20 each. Children 10 & under occupying a chair will be charged at half price of the youth price. Children under 2 years of age, not occupying a chair, are complimentary. If minimum numbers are not met, a room rental fee or additional service fee may apply.

All menu enhancement prices are based on per person.