

THE VALLEY

An elegant experience. 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 \$3.50 per oyster for 1 hour
~ tabasco, mignonette, lemon

ADD antipasto bar \$20 per person with seafood for 1 hour

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

DINNER SERVICE

bakery basket of warm artisan dinner rolls with salted butter

Soup or Salad (choice of one):

selection of soup or salad from the enclosed list

ADD both soup & salad \$6 per person

ADD Pasta \$8 per person (choice of one):

selection of pasta from the enclosed list

Entrée (choice of one):

~ chicken saltimbocca wrapped with sage and prosciutto, topped with a white wine butter base sauce

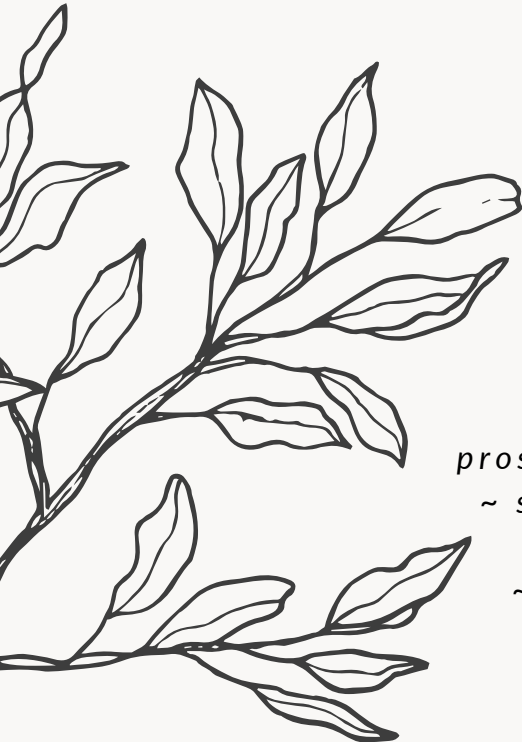
~ slow roasted beef striploin served with 36hour demi glaze, and a seasonal garnish

~ grilled salmon topped with a maple mustard glaze, lotus chip, and a seasonal garnish

served with a seasonal vegetable medley and herb roasted or mashed potatoes

UPGRADE scalloped potato \$2 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):

- ~ maple vanilla creme brule with maple syrup and vanilla base, topped with maple cookie crumble*
- ~ triple chocolate dream cake, topped with seasonal berries*
- ~ trio of sorbet, coconut whipped cream, fresh berries*

LATE NIGHT SERVICE

~ Gourmet Pizzas

- pepperoni:** *cup and char, mozzarella, house tomato sauce base*
- buffalo chicken:** *buffalo chicken, mixed cheese, shredded carrot, celery leaves, garlic dill sauce base*
- big mock:** *ground beef, mixed cheese, shredded pickle, diced onion, sesame seeds, shaved lettuce, house mock sauce*
- vegetarian:** *roasted peppers, onion, green olives, tomato, mozzarella, olive oil and pesto base*

HOST BAR

six hours

~ closed through dinner service

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

UPGRADE to eight hour bar \$20 per person

UPGRADE premium beer \$10 per person

UPGRADE premium wine \$10 per person

ADD prosecco toast \$7 per person

ADD espresso bar \$4.50 per person

ADD welcome liqueur package \$5 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, heightened 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 \$3.50 per oyster for 1 hour
~ tabasco, mignonette, lemon

ADD antipasto bar \$20 per person w/ seafood for 1 hour

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

DINNER SERVICE

basket of warm artisan dinner rolls with salted butter

Soup or Salad (choice of one):

selection of soup or salad from the enclosed list

ADD both soup & salad \$6 per person

ADD Pasta \$8 per person (choice of one):

selection of pasta from the enclosed list

Entrée (choice of one):

~ chicken supreme stuffed with sautéed leeks, ricotta and gruyere, topped with a creamy mushroom herb sauce, and a seasonal garnish

~ slow roasted beef striploin served with 36hour demi glace, and a seasonal garnish

~ surf and turf (3oz. beef tenderloin with 2 tiger tail shrimp) topped with a house peppercorn demi

~ grilled salmon topped with a maple mustard glaze, lotus chip, and a seasonal garnish

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

UPGRADE scalloped potato \$2 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):

- ~ maple vanilla creme brule with maple syrup and vanilla base, topped with maple cookie crumble*
- ~ triple chocolate dream cake, topped with seasonal berries*
- ~ mini cheesecake trio (vanilla, chocolate, and strawberry), topped with mint and berry garnish*
- ~ trio of sorbet, coconut whipped cream, fresh berries*

LATE NIGHT SERVICE

~ Gourmet Pizzas

pepperoni: *cup and char, mozzarella, house tomato sauce base*

buffalo chicken: *buffalo chicken, mixed cheese, shredded carrot, celery leaves, garlic dill sauce base*

big mock: *ground beef, mixed cheese, shredded pickle, diced onion, sesame seeds, shaved lettuce, house mock sauce*

vegetarian: *roasted peppers, onion, green olives, tomato, mozzarella, olive oil and pesto base*

PLUS *one additional choice from the enclosed late night cravings list*

HOST BAR

six hours

~ closed through dinner service

classic signature cocktail

red & white wine by vineland estates winery

domestic beer

cocktails

soft drinks & mocktails

UPGRADE *to eight hour bar \$20 per person*

UPGRADE *premium beer \$10 per person*

UPGRADE *premium wine \$10 per person*

ADD *prosecco toast \$7 per person*

ADD *espresso bar \$4.50 per person*

ADD *welcome liqueur package \$5 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 \$3.50 per oyster 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 \$6 per person

Pasta (choice of one):

selection of pasta from the enclosed list

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

- ~ chicken supreme stuffed with sautéed leeks, ricotta and gruyere, topped with a creamy mushroom herb sauce, and a seasonal garnish
- ~ chicken saltimbocca wrapped with sage and prosciutto, topped with a white wine butter base sauce
- ~ slow roasted beef striploin served with 36hour demi glace, and a seasonal garnish
- ~ surf and turf (3oz. beef tenderloin with 2 tiger tail shrimp) topped with a house peppercorn demi
- ~ grilled salmon topped with a maple mustard glaze, lotus chip, and a seasonal garnish
- ~ cod oscar, crab and panko crusted cod topped with a bearnaise sauce and a seasonal garnish

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

UPGRADE scalloped potato \$2 per person



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

Dessert (choice of one):

- ~ maple vanilla creme brule with maple syrup and vanilla base,
topped with maple cookie crumble
- ~ strawberry shortcake creme brule with strawberry jam on the
bottom, vanilla base, topped with lady finger crumble, sliced
strawberries, and whipped cream
- ~ triple chocolate dream cake, topped with seasonal berries
- ~ mini cheesecake trio (vanilla, chocolate, and strawberry),
topped with mint and berry garnish
- ~ trio of sorbet, coconut whipped cream, fresh berries

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

HOST BAR
eight hours

premium "his and hers" signature cocktails
premium upgraded classic bar rail
premium upgraded red & white wine
premium beers
cocktails
soft drinks & mocktails
prosecco toast

ADD espresso bar \$4.50 per person
ADD welcome liqueur package \$5 per person

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



FIRST COURSE SELECTIONS

SOUPS

~ Cream of Mushroom

truffle parmesan crouton, chive oil

~ Italian Wedding

*chicken broth with chicken and spinach meatballs, pasta,
parmesan cheese*

~ Cream of Broccoli and Cheddar

cheddar crisp

~ Butternut Squash

topped with sweet potato gnocchi and toasted pumpkin seeds

SALADS

~ Classic Caesar Salad

*romaine hearts, crispy prosciutto, parmesan crisp,
croutons, house made caesar dressing, lemon wedge*

~ BLT Salad

*iceberg lettuce, bacon, tomato, cucumber, peppers,
green onion, wontons, honey mustard dressing*

~ Mixed Greens Salad

*mixed greens, pepperoncini, red onion, black olives,
croutons, tomato, shaved parmesan, herbed vinaigrette*

~ Cranberry Kale Salad

*massaged kale, feta, dried cranberries, mandarin
oranges, pickled red onion, honey lemon vinaigrette*

PASTA OPTIONS

~ Cheese Cappelletti

rose sauce, basil, and reduced balsamic

~ Shells

sundried tomato and spinach cream sauce, herbed ricotta

~ Cacio e Pepe

*orecchiette, black pepper and parmesan cream sauce, hickory sticks,
scallion oil*

~ Penne

choice of alfredo or tomato sauce, topped with parmesan and parsley

add pasta course to Valley or Orchard Packages for \$8 per person

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

VEGETARIAN AND VEGAN OPTIONS

~ Char Siu Tofu

*green curry potato, seasonal vegetable medley, topped with apricot,
apple chutney and a curried microcress salad*

~ Grilled Vegetable Ratatouille

*eggplant, zucchini, squash, and peppers layered with tomato sauce,
served on a sweet potato puree and topped with seasonal greens,
tossed in a roasted garlic and parmesan vinaigrette*

~ Stuffed Acorn Squash

*wild grain and diced vegetable medley, topped with seasonal greens
and tossed in a honey chipotle dressing*

selection of one; included in all three packages

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

LATE NIGHT CRAVINGS

~ Gourmet Pizzas

pepperoni: cup and char, mozzarella, house tomato sauce base

buffalo chicken: buffalo chicken, mixed cheese, shredded carrot, celery leaves, garlic dill sauce base

big mock: ground beef, mixed cheese, shredded pickle, diced onion, sesame seeds, shaved lettuce, house mock sauce

vegetarian: roasted peppers, onion, green olives, tomato, mozzarella, olive oil and pesto base

~ Taco and Nacho Bar

seasoned ground beef, tempeh chorizo, shredded lettuce, pico de gallo, guacamole, shredded cheese, pickled red onion, sour cream, salsa, cheese sauce, flour tortillas, fried nacho chips

~ Bahn Mi

lemongrass marinated chicken / char sui tofu, pickled daikon, carrot, jalapeno and cucumber, french loaf, cilantro, mayo, sriracha

~ Chicken Tender Fry Bar

chicken tenders, boneless chicken bites, beyond meat chicken tenders, fries, buffalo sauce, plum sauce, garlic dill sauce, and house made ranch

~ Pierogi Bar

cheddar and potato dumplings, debreczeni sausages, bacon crumble, caramelized onion, shredded cheese, scallions, sour cream

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



PREMIUM ADD ONS

~ Fresh Shucked Oyster Bar
(\$3.50 per oyster)

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 - market price)

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

~ Carved Roasted Porchetta

(serves 75 people - market price)

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

~ Cheese Platter

(\$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

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

ORCHARD PRICING

Friday: \$170.00*
Saturday: \$180.00*
Sunday: \$160.00*

ESCARPMENT PRICING

Friday: \$210.00*
Saturday: \$215.00*
Sunday: \$205.00*

off-season pricing

between the months of December 1st and March 31st Sunday pricing and minimums will apply

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 18% Service 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, an additional room rental fee will apply.

All menu items are subject to change based on seasonality and availability.

All menu enhancement prices are based on per person.