Wedding Menu
Royal Package

All menus include bread and butter with your meal and coffee and tea service

COCKTAIL HOUR
BEVERAGES SERVICE

PASSED HORS D’OEUVRES
Please select four from the following;
Fresh Bruschetta on Crostini
Smoked Cheddar Arancini with Tomato Jam
Chicken Satay with Fresh Mint Vinaigrette
Vegetable Spring Rolls
Spanakopita
Coconut Shrimp, Tangy Marmalade
Potato Samosa
Melon, Prosciutto and Gorgonzola

DINNER
BEVERAGES SERVICE
House Niagara VQA Wine Service
Bar closed during dinner - 2 bottles per table of 8
Bar to re-open after dinner for a total of 5 hours.
Still water at all guest tables.

Dinner Rolls and Butter

FIRST COURSE (SELECT ONE)
Spring Green Salad with House Vinaigrette
Crisp Romaine Caesar Salad with Garlic Croutons
Roasted Red Pepper and Red Lentil Soup

MAIN COURSE (SELECT ONE)
Herb Roasted Chicken Breast au Jus
Roast Ribeye Beef with au jus
Grilled Maple Glazed Salmon
(Select a second entrée choice for additional $5.00pp)

All entrées served with Garlic Mashed, or Roasted Potatoes, and Seasonal Vegetable Medley

DESSERT COURSE (SELECT ONE)
Cheesecake with Seasonal Fruit Coulis
Flourless Chocolate Torte
Seasonal Fruit Crumble with Whipped Cream

LATE NIGHT (SELECT ONE)
Coffee Station and Assorted Miniature Pastries and Tarts

Upgrade your late night with food station in place of dessert station for an additional $5.00 per person

Tacos (Chicken or Beef), Assorted Pizzas, Poutine.

Cut, plate and service your Wedding Cake for an additional $2.50 per person

INCLUDED
• Chair covers with choice of sash colour are provided
• Your choice of floor length table linens, white or ivory
• All tables for your reception have linens and white lights for the head table

Event duration of 7 hours, for additional time past 7 hours please consult your sales coordinator

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge

$125.00++ | Person
Minimum of 90 Adults
Botanical Package

All menus include bread and butter with your meal and coffee and tea service

COCKTAIL HOUR
BEVERAGES SERVICE
Open Bar Featuring Premium Brand Liquors, Premium VQA Wines, House Champagne, Domestic and Imported Beers, Soft Drinks and Juices

PASSED HORS D’ŒUVRES
Please select any four of the butler passed hors d’oeuvres from our hors d'oeuvres list

DINNER
BEVERAGES SERVICE
Continued Open Bar and Unlimited Premium VQA Wine with Dinner & Champagne Toast.
Still water at all guest tables.
Dinner Rolls and Butter

APPETIZER COURSE (SELECT ONE)
Crab Cakes with Red Pepper Coulis
Butternut Squash Soup
Gnocchi – Marinara or Garlic Herbed Mushroom and Spinach Cannelloni with Pesto cream sauce

SECOND COURSE (SELECT ONE)
Spring Green Salad with House Vinaigrette
Baby Kale Caesar Salad with Parmesan Croutons
Heirloom Cherry Tomato Medley on Arugula with croutons and Shaved Parmesan

MAIN COURSE
SELECT TWO PREDETERMINED GUESTS TO PRESELECT
Chicken Supreme, stuffed with Spinach, Sundried Tomatoes and Goat Cheese
Herb Crusted Salmon with Lemon Dill Cream Sauce
Roasted Ribeye with au jus
Classic Beef Wellington, Green Peppercorn Sauce
(Beef Wellington is not available for weddings held in the Camilla and Peter Dalglish Atrium)

Entrées Served with Herb Roasted Potatoes, or Roasted Garlic Mashed Potatoes and Chef’s Seasonal Vegetable Medley

DESSERT COURSE (SELECT ONE)
Cheesecake with Blueberry Sauce
Flourless Chocolate Torte with Mixed Berries
House Made Tiramisu
Creme Brulee

LATE NIGHT (SELECT ONE)
Coffee station and your choice of one of the following stations: Tacos (Chicken or Beef), Assorted Pizzas, Poutine or Assorted Desserts
Cut, plate and service your Wedding Cake for an additional $2.50 per person

INCLUDED
• Chair covers with choice of sash colour are provided
• Your choice of floor length table linens, white or ivory
• All tables for your reception have linens and white lights for the head table

Event duration of 7 hours, for additional time past 7 hours please consult your sales coordinator

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge

$142.75 ++ | Person
Minimum of 90 Adults
Marche Package

All menus include bread and butter with your meal and coffee and tea service

**COCKTAIL HOUR**
BEVERAGES SERVICE

**PASSED HORS D’OEUVRES**
Please select four from the following;
Fresh Bruschetta on Crostini
Smoked Cheddar Arancini with Tomato Jam
Chicken Satay with Fresh Mint Vinaigrette
Vegetable Spring Rolls
Roasted Apples with Gorgonzola in Phyllo Cup
Sundried Tomato Tapenade with Goat Cheese
Hand Dipped Mini Chorizo Corn Dogs
Mini Grilled Cheese with Bacon Jam
Potato Samosa
Melon, Prosciutto and Gorgonzola

**DINNER**
BEVERAGES SERVICE
House Niagara VQA Wine, 2 bottles per table of 8
Bar to re-open after dinner for a total of 3 hours
Food Stations are open for a total of 2 hours

**SALAD STATION**
Spring Greens and Caesar Salads
Pasta and Greek Salads
Assorted Toppings, Garnishes and Dressings
Rolls & Butter

**POUTINE STATION**
Fresh Cut French Fries
Assorted Cheese Toppings
Vegetarian and Beef Gravies
Crispy Bacon and Cut Scallions
Diced Chicken or Ground Beef

**ROAST BEEF CARVING STATION**
Roast Beef
Roasted Vegetables
Beef Gravy and Horseradish Cream
Assorted Breads and Dinner Rolls

**PASTA STATION**
Penne Pasta
Fresh Cut Vegetables, Garlic and Herbs
Grilled Chicken and Shrimp
Marinara and Alfredo Sauces

**COFFEE & TEA STATION**

**INCLUDED**
- Ivory or white linen
- Chair covers with choice of sash colour
- All tables for your reception have linens and white lights for the head table

*Event duration of 6 hours, for additional time past 6 hours please consult your sales coordinator*

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge

$105.00++ | Person
Minimum of 60 Adults
**Marche Stations**

These stations are available for substitution to the Marche Wedding Package. They are not intended to be added to other wedding packages. There is a minimum of $40.00 per person to be spent when customizing a package with stations. 
Minimum 50 Guests | Based on two hours of continuous service

### MASHED POTATO BAR
Roasted Garlic Mashed and Sweet Potato Mashed  
Crispy Bacon Pieces and Cut Scallions  
Grated Cheddar Cheese and Sour Cream  
Beef or Vegetarian Gravy  
$9.00 | Person

### TACO AND FAJITA STATION
Ground Beef and Chimichurri Chicken  
Sautéed Onions and Peppers  
Salsa, Shredded Lettuce, Shredded Cheddar and Sour Cream  
Flour Tortillas  
Refried Beans  
$14.50 | Person

### POUTINE STATION
Fresh Cut French Fries  
Assorted Cheese Toppings  
Vegetarian and Beef Gravies  
Crispy Bacon and Cut Scallions  
Diced Chicken or Ground Beef  
$13.50 | Person

### PIZZA STATION
Crudités and Dip  
Cheese and Garlic Bread Sticks  
Assorted Meat and Vegetarian Pizzas  
$9.50 | Person

### ROAST BEEF CARVING STATION
Roast Beef  
Roasted Vegetables  
Beef Gravy and Horseradish  
Assorted Breads and Dinner Rolls  
$18.00 | Person

### PASTA STATION
Penne Pasta  
Fresh Cut Vegetables, Garlic and Herbs  
Grilled Chicken and Shrimp  
Marinara and Alfredo Sauces  
$14.50 | Person

### SEAFOOD STATION
Jumbo Shrimp with Cocktail Sauce  
Smoked Salmon  
Crab Cakes  
Seafood Salad  
Condiments, Breads and Sauces  
$20.50 | Person

### BARBECUE STATION
Sautéed Sausages with Peppers and Onions  
Mini Fried Chicken  
Potato Salad  
House Slaw  
Fresh Baked Buns and Condiments  
$14.00 | Person

### SALAD STATION
Spring Greens and Caesar Salads  
Pasta and Greek Salads  
Assorted Toppings, Garnishes and Dressings  
Rolls & Butter  
$10.00 | Person

### HIGH TEA STATION
Traditional Tea Sandwiches  
House Baked Scones with Butter and Preserves  
Fresh Sliced Fruits  
Assorted Herbal Teas  
$11.50 | Person

### CREPE STATION
Chef preparing crepes to order  
“The Sweet” - Apple pie crepes with Mascarpone Cheese and Fresh Berries  
“The Savory” – Mushroom, Spinach and Ricotta Crepes  
$14.50 | Person

### DESSERT STATION
Fresh Sliced Fruit Tray  
Assorted Cakes  
or Assortment of Miniature Pastries and Tarts  
$13.25 | Person

### COFFEE STATION
Coffee, Tea and Decaf  
$4.50 | Person

Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge
FOUR COURSE PLATED DINNER MENU

CHOICE OF ONE
Seasonal Soup
Penne Pasta tossed in a Marinara Sauce

CHOICE OF ONE
Spring Greens Salad
Crisp Romaine Caesar Salad with Garlic Croutons

CHOICE OF ONE PROTEIN
Roasted Chicken, with Mushroom Marsala Cream Sauce
Herb Roasted Chicken Breast au Jus
Oven Roasted Maple Glazed Salmon
Ribeye with Peppercorn Sauce

Served with:
Herb Roasted Potatoes
Seasonal Vegetable Medley

CHOICE OF ONE DESSERT
Seasonal Fruit Tart with Whipped Cream
Flourless Chocolate Torte
Cheesecake with Seasonal Berry Sauce

INCLUDED
• Ivory or white linen
• Chair covers with choice of sash colour
• All tables for your reception have linens and white lights for the head table

Event duration of 6 hours, for additional time past 6 hours please consult your sales coordinator

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge

$72.00 ++ | Person
Minimum of 50 Adults
Lunch Buffet

All menus include bread and butter with your meal and coffee and tea service

LUNCH BUFFET MENU
Chef’s Soup of the Day

CHOICE OF TWO (2) SALADS
Mixed Greens with Balsamic Dressing
Crisp Romaine Caesar Salad with Garlic Croutons
Grilled Vegetable and Pasta Salad
Greek Salad

CHOICE OF ONE PROTEIN:
Maple Glazed Salmon
Breast of Chicken Marsala
Roast Beef with au Jus

Served with:
Herb Roasted Potatoes
Seasonal Vegetable Medley

BEVERAGE SERVICE
Chilled Orange, Cranberry and Apple Juices
Coffee and Tea

DESSERTS AND PASTRIES
Fresh Sliced Fruits
Assorted Miniature Desserts

INCLUDED
• Ivory or white linen
• Chair covers with choice of sash colour
• All tables for your reception have linens and white lights for the head table

Event duration of 4 hours, for additional time past 4 hours please consult your sales coordinator
Food service is for 1.5 hours.
Start time for your event is 12:00pm.

$59.50 ++ | Person
Minimum of 50 Adults

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge
Brunch Buffet

All menus include bread and butter with your meal and coffee and tea service

BRUNCH BUFFET MENU
(Food service is for 1.5 hours)
Mini Yogurt Parfaits with Fresh Fruit and Granola
Cinnamon French Toast with Maple Syrup
Crispy Bacon and Country Link Sausages
Country Style Home Fried Potatoes

LIVE STATIONS
Chef Carved Roast Beef Station
Chef’s Omelet Station Featuring Eggs Made to Order with Fresh Spinach, Sliced Mushrooms, Peppers, Diced Ham, Grated Cheese

BRUNCH SALADS
CHOOSE TWO (2)
Grilled Vegetable and Pasta Salad
Bean Salad
Mixed Green Salad, Balsamic Vinaigrette
Crisp Romaine Caesar Salad with Garlic Croutons
Greek Salad with Fresh Feta
Grilled Leek and Potato Salad
Coleslaw

BEVERAGE SERVICE
Mimosa’s or Caesar’s (1 per person)
Chilled Orange, Cranberry and Apple Juices
Coffee and Tea

DESSERTS AND PASTRIES
Assorted Breakfast Pastries, Breads, Muffins and Scones
Creamery Butter and Preserves

INCLUDED
• Ivory or white linen
• Chair covers with choice of sash colour
• All tables for your reception have linens and white lights for the head table

Event duration of 4 hours, for additional time past 4 hours please consult your sales coordinator

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge

$57.50 ++ 1 Person
Minimum of 60 Adults
Bbq Menu

All menus include bread and butter with your meal and coffee and tea service.

COCKTAIL HOUR
BEVERAGES SERVICE
Still water for your guest tables.

PASSED HORS D’OEUVRES – 3 pieces per person
Fresh Tomato Bruschetta with Shaved Parmesan
Melon wrapped Prosciutto with blue cheese.

MEAT OPTIONS
(1 ½ pieces of protein per person)
Grilled Salmon (4oz)
Grilled Wellington County AAA Strip Steaks (4oz)

Served with:
Roasted Potatoes
Roasted Seasonal Vegetable Medley
Dinner Rolls and Butter
Condiments and Sauces

DESSERTS AND PASTRIES
Assorted Cheesecakes and Chocolate Torte

LATE NIGHT
Coffee Service and Fresh Seasonal Sliced Fruit

Upgrade your late night with food station for an additional $7.00 per person

Poutine Station
Tacos (chicken or beef)
Assorted Pizzas

INCLUDED
• Ivory or white linen
• All tables for your reception have linens and white lights for the head table

Event duration of 6 hours, for additional time past 6 hours please consult your sales coordinator

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge

$101.00 ++ | Person
Minimum of 60 Adults
Garden Package

All menus include bread and butter with your meal and coffee and tea service

COCKTAIL HOUR
PASSED HORS D’OEUVRES
Please select two from the following;
Vegetable Spring Rolls
Spanakopita
Coconut Shrimp, Tangy Marmalade
Potato Samosa

DINNER
BEVERAGES SERVICE
2 Bottles of wine with Dinner
(House VQA 1 Red and 1 White per table of 8)

FIRST COURSE (SELECT ONE)
Bean Salad
Grilled Vegetable Pasta Salad
Mixed Green Salad, Balsamic Vinaigrette

MAIN COURSE (SELECT ONE)
Herb Roasted Chicken Breast au Jus
Roast Ribeye Beef with au jus
Vegetarian Options Available

All entrées served with Garlic Mashed, or
Roasted Potatoes, and Seasonal
Vegetable Medley

DESSERTS COURSE (SELECT ONE)
Cheesecake with Seasonal Fruit Coulis
Seasonal Fruit Crumble with Whipped Cream

Coffee and Tea Station

SUBSTITUTIONS AND MENU ADDITIONS
Cocktail Hour Hors d’ Oeuvres 2 pieces $4.00pp
Additional Choice of Entrée $5.00pp
Substitute Coffee and Tea Station
for table Service $2.00pp

Late Night Dessert Station $7.00pp
Coffee, Tea and Assorted Miniature Pastries
and Tarts

Your Cake and or Cupcakes cut and displayed with
your late-night station for an additional $2.50pp
Late-night Station Options $10.00pp
• Tacos (chicken or beef)
• Assorted Pizzas
• Poutine Station

Bar Packages available upon request

INCLUDED
• Ivory or white linen
• All tables for your reception have linens
  and white lights for the head table

Event duration of 6 hours, for additional
time past 6 hours please consult your sales
coordinator

$75.00 ++ | Person
Minimum of 75 Adults

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge
Cocktail Receptions

We have the perfect reception menu to compliment any celebration. Choose a package or a selection of our available canapes. Duration of these events is 4 hours. For additional time passed 4 hours, please consult your sales coordinator.

RBG FAVORITES-PACKAGE
Caprese Skewers with Pesto Vinaigrette
Sundried Tomato Tapenade with Goat Cheese Tarts
Smoked Cheddar Arancini with Tomato Jam
Chicken Satay with Fresh Mint Vinaigrette
Mini Grilled Cheese with Bacon Jam
Seared Sea Scallops, Orange Butter Sauce
Rare Beef, Crispy Shallots and Horseradish Cream
Based on selection of 6 items
10 Pieces | Person
$30.00 ++ | Person

Minimum 40 people, 1.5 hour cocktail reception

EVENING RECEPTION
Fresh Cut Crudités, Hummus
Assorted Domestic and Imported Cheeses
Assortment of Sliced Breads, Crackers & Crostini
Selection of 6 canapes from RBG Favorites Package
Based on 8 Pieces | Person
$40.00 ++ | Person

Minimum 40 people

THE ULTIMATE RECEPTION
Selection of 6 canapes from RBG Favourites Package
Based on 6 Pieces | Person

Assorted Domestic and Imported Cheeses
Served with Assorted Crackers, Breads and Crostini
Pasta Station: Penne Pasta
Seasonal Vegetables
Marinara and Pesto sauces
Rolls and Butter
Chef Carvings:
Roast Beef with au jus
Roasted Vegetable Medley
Sliced Breads & Rolls
Seasonal Fruit Platters
Chef’s Assortment of Miniature Pastries
$65.50 ++ | Person

Minimum 40 people, 3 Hour cocktail reception

DINNER CANAPES PACKAGE ADD-ON
Select any 4 canapes from our RBG Favorites Package as an add-on to your Dinner Selections. 4 pieces per person
$10.00 ++ | Person

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge
### VEGETABLE CANAPES

<table>
<thead>
<tr>
<th>Canape</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caprese Skewers with Pesto Vinaigrette</td>
<td>$36.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Tomato Bruschetta with Shaved Parmesan</td>
<td>$36.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Sundried Tomato Tapenade with Goat Cheese Tart</td>
<td>$36.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Vegetable Spring Rolls</td>
<td>$36.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Potato Samosa</td>
<td>$36.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Smoked Cheddar Arancini with Tomato Jam</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Sundried Tomato Tapenade with Goat Cheese Tart</td>
<td>$36.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Roasted Apple with Gorgonzola in Phyllo Cup</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Stuffed Mushroom Caps</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
</tbody>
</table>

### CLASSIC CANAPES

<table>
<thead>
<tr>
<th>Canape</th>
<th>Price</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Satay with Fresh Mint Vinaigrette</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Coconut Shrimp with Tangy Marmalade</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Mini Grilled Cheese with Bacon Jam</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Ginger Steak Skewer</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Lemongrass Shrimp Skewer</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Melon, Prosciutto and Gorgonzola</td>
<td>$42.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Asiago Stuffed Dates Wrapped in Bacon</td>
<td>$54.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Rare Beef, Crispy Shallots and Horseradish Cream</td>
<td>$54.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Seared Sea Scallops with Orange Butter Sauce</td>
<td>$54.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Moroccan Lamb Lollipop with Date Chutney</td>
<td>$54.00</td>
<td>Dozen</td>
</tr>
<tr>
<td>Mini Yorkshire Pudding with Beef Stuffing</td>
<td>$54.00</td>
<td>Dozen</td>
</tr>
</tbody>
</table>

**Gluten Free/Vegetarian/Vegan options available upon request**

++ subject to HST and 15% service charge
### Beverages

**BAR ITEMS**

<table>
<thead>
<tr>
<th>MIXED DRINKS (House, 1oz, Pour)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$5.50</td>
</tr>
</tbody>
</table>

**HOUSE LIQUORS**
- Captain Morgan Rum (White)
- Gordon’s London Dry Gin
- J&B Rare Scotch
- Sid Handcrafted Vodka
- Seagram’s V.O Canadian Whiskey

**MIXED DRINKS (Premium, 1oz, Pour)**

<table>
<thead>
<tr>
<th><strong>PREMIUM LIQUORS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$7.00</td>
</tr>
</tbody>
</table>

- Appleton Estates Reserve Rum
- Dillon’s 22 Unfiltered Gin
- Crown Royal Canadian Whiskey
- Te Bheag Blended Scotch Whiskey
- NÜTRL Vodka

**Cognac and Assorted Liqueurs (Domestic, 1 oz. Pour)**

<table>
<thead>
<tr>
<th><strong>BEER (341ml)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$5.50</td>
</tr>
</tbody>
</table>

- Coors Light
- Canadian

**PREMIUM, IMPORTED**

<table>
<thead>
<tr>
<th><strong>Corona</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
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<tr>
<td>$6.50</td>
</tr>
</tbody>
</table>

- Heineken

**Local Micro Brews (473ml Cans)**

<table>
<thead>
<tr>
<th><strong>Non-Alcohol Beer</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$8.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Local Alcohol Based Cider (473 ml Cans)</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$8.00</td>
</tr>
</tbody>
</table>

**HOUSE WINE**

<table>
<thead>
<tr>
<th>Ontario VQA House Wine (6 oz. pour)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$6.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ontario VQA House Wine (750 ml Bottle)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$32.00</td>
</tr>
</tbody>
</table>

Complete wine list available on request

<table>
<thead>
<tr>
<th>Sparkling Ontario VQA House Wine (750 ml Btl) XOXO</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$33.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sparkling Ontario VQA Wine for Mimosas (750 ml Btl)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HOSTED BAR</strong></td>
</tr>
<tr>
<td>$43.00</td>
</tr>
</tbody>
</table>

Gluten Free/Vegetarian/Vegan options available upon request

++ subject to HST and 15% service charge
FROZEN DRINKS
Blended Strawberry, Mango and Banana Daiquiris and Pina Coladas

BAR PACKAGES        HOUSE       PREMIUM
3 hours              $30.00      $35.00
4 hours              $35.00      $40.00
5 Hours              $40.00      $45.00
6 Hours              $45.00      $50.00
7 Hours              $50.00      $55.00

Host and Cash bars carry a minimum of $350.00 in sales before tax and service charge
If minimum is not met a $150 set up fee per bar will be applied

SIGNATURE COCKTAILS
Only one type of signature cocktail is available per event. Add a Signature Cocktail to a Host Bar, or Open Bar Package. Not available on Cash Bars

PEACH ORANGINI
Peach schnapps, vodka, Orange juice and
Orange peel for garnish
Served in a Martini glass
$7.95 per person

THE KNOTTIE MARTINI
Rum, blue curaçao, pineapple juice,
pineapple slice for garnish
Served in a Martini Glass
$7.95 per person

ROYAL WEDDING PUNCH
Dry Gin, Dubonnet, pomegranate juice,
lemonade, Angostura bitters
Served in low ball glasses or alternatively
as a punch after your ceremony
$9.95 per person

FLORA SANGRIA
Sauvignon Blanc, peach snaps, fresh peaches,
fresh strawberries, fresh raspberries,
topped off with Soda
Served in wine glasses or alternatively as a punch
after your ceremony
$9.95 per person

MANGO MOJITO
Silver rum, Dash of mango liqueur (Malibu), Fresh
Mint leaves, fresh mango, Dash of simple syrup,
Squeeze of fresh lime, Mint sprig and mango slice,
for garnish
Served in low ball glasses or alternatively
as a punch after your ceremony
$8.95 per person

POMTINI
Citrus vodka, orange liqueur (Cointreau),
pomegranate juice, fresh squeezed lemon juice,
simple syrup
Served in a Martini glass
$9.95 per person

SOMETHING BLUETINI
Vodka, Blue Curacao, white cranberry juice,
Lime wedge, for garnish
Served in a Martini glass
$7.95 per person

PINK LEMONADE
Lemonade, lemon-flavored vodka (citrus), fresh
raspberries and grenadine for garnish
Served in low ball glasses or alternatively as a
punch after your ceremony
$7.95 per person

CARIBBEAN BREEZE
Caribbean rum, grenadine, Cointreau, fresh
squeezed lime juice, Fresh Ginger Slices and
topped with Soda
Served in low ball glasses or alternatively as a
punch after your ceremony
$7.95 per person

Gluten Free/Vegetarian/Vegan options available upon request
++ subject to HST and 15% service charge