

\$175 per person (Inclusive of taxes and gratuity)

Access to the venue for up to 10 hours The Following items are included in your rental

- Menu tasting for two
- House chairs
- White table linen
- Table numbers
- Candle holders & Lanterns
- Crystal stemware
- White China
- Stainless steel cutlery
- Printed menus

Ceremony set up (Ceremony chairs are an additional rental)

Catering

3 chef selection canapes per person 3 course plated dinner with coffee & Tea Service Please choose one item per course:

Salad

Beet salad: whipped goat cheese, organic arugula, candied walnuts

or

Pear & Arugula salad: Organic arugula, shaved parmesan, toasted pumpkin seeds

Entrée

Roasted herb pesto chicken, roasted vegetables and garlic mashed potatoes

or

Quinoa crusted salmon, roasted vegetables and garlic mashed potatoes

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Striploin steak, roasted vegetables and garlic mashed potatoes

Dessert

Flourless chocolate torte: Strawberry cream

or

House-made butter tart

Open Bar for one hour reception, and fours hours after dinner, wine service throughout

- Includes choice of 2 Beer from our house list, House red and House white and basic bar rail

Food and Beverage upgrades are available A la Carte for an additional cost

Optional Add-ons (Inclisive of taxes and gratuity)

Sparkling Toast Late Night Station: Poutine or sliders or grilled cheese \$6 per person \$15 per person