

Cocktail Party Package

HOST BAR SERVICE

- Premium Rye, Rum, Vodka, Gin, Scotch, Brandy and Peach Schnapps
- Mixed Cocktails such as: Bloody Caesars, Cosmopolitans and Seabreeze
- An Assortment of Popular Canadian and Imported Beers such as: Alexander Keith's, Stella Artois, Labatt's Blue, Bud Light and Nickel Brook
- Premium Inniskillin VQA Wines
- Non-alcoholic refreshments such as: Soft Drinks, Iced Tea, Cranberry, Orange and Clamato Juices, Mineral Water and Non-alcoholic Sparkling Grape Juice

FIRST HOUR

- Seasonal Hot and Cold Hors D'oeuvres tray served to your guests

TO FOLLOW

- (2 hours)

COLD DISPLAY

- Crudit  and Dips
- Imported and Domestic Cheeses served with fresh Grapes, assorted Crackers and Homemade Chutney
- Selection of Smoked Beef, Salami, Mortadella and cured Ham served with assorted condiments and our Housemade Organic Breads
- Traditional Dipping Sauces of Hummus, White Bean Pur e and Aioli Served with Rosemary Focaccia and Assorted Raw Vegetables
- Bar Snacks – Spiced, Mixed Nuts and Parmesan Cheese Straws

HOT DISPLAY

- Beef Satay with Barbecue Sauce
- Chicken Satay with Cucumber Yogurt Riatia
- Pizza Slivers with Various Toppings
- Breaded Calamari with Fresh Lemon and Cocktail Sauce
- Wild Mushroom Strudel
- Meatballs with Chipotle Barbecue Sauce

LATE NIGHT SERVICE

- Presentation of your Wedding Cake
- Petit Fours and Gourmet Cookies
- Fresh Fruit Display
- Freshly brewed Tea and Coffee Service