

## Wedding Package (C)

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### COCKTAIL RECEPTION

- With Seasonal Hot and Cold Hors D'oeuvres and Crudités

### 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

### DINNER WINE SERVICE

- Unlimited pour of Premium Niagara VQA Inniskillin Red and White Wines

### DINNER MENU

- Freshly Baked Organic Breads

#### Choice of One Appetizer

- Seasonal Soup of the Day
- Organic Greens with House Vinaigrette
- Caesar Salad with Parmesan, Bacon and Croutons
- Baby Spinach and Arugula Salad with Goat Cheese, Caramelized Onions with House Vinaigrette
- Fresh Pasta Course of Rigatoni, Penne or Farfalle (with Housemade tomato or cream sauce)
- Traditional Antipasto including Prosciutto and melon, Bocconcini and tomatoes, grilled vegetables, green and black Kalamata olives (available in either platter or individual servings)

#### Choice of Three Main Entrées

\*All entrées are accompanied with roast potatoes and seasonal vegetables

- Roast Prime Rib of Angus Beef with creamy fresh Horseradish and Natural Jus
- Baked Chicken Breast stuffed with Goat Cheese and fresh Herbs with Wild Mushroom Jus
- Pan Seared Trout with Salsa Verde
- Mixed Seafood Grill – Trout and Scallop on Saffron Rice with Salsa Verde
- Portobello Mushroom stuffed with Goat Cheese wrapped in Puff Pastry

#### Choice of One Dessert

- Classic French Apple Tart with Organic Ice Cream and Caramel Sauce
- Chocolate Torte with Cappuccino Ice Cream and Chocolate Sauce
- Baked Cheesecake with Strawberry Compote, fresh Mint and a Chocolate Chard
- Trio of Sorbet with fresh Berries

### LATE NIGHT SERVICE

- Fresh Fruit Display
- Gourmet Cheese Board with assorted Organic Breads
- A variety of Finger Sweets and Gourmet Cookies prepared by our Patisserie
- Presentation of your Wedding Cake
- Freshly Brewed Coffee and Tea Service