

Wedding Package (A)

JANUARY | FEBRUARY | MARCH

COCKTAIL RECEPTION

- With Seasonal Cold Hors D'oeuvres and Crudités and Non-Alcoholic Bar Service

DINNER WINE SERVICE

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

DINNER MENU

- Freshly Baked Organic Breads

Appetizer

- Organic Greens with House Vinaigrette

Choice of One Main Entrée

*All entrées are accompanied with roast potatoes and seasonal vegetables

- Roast Sirloin of Angus Beef with creamy fresh Horseradish and Natural Jus
- Baked Chicken Breast stuffed with Goat Cheese and fresh Herbs with Wild Mushroom Jus
- Vegetarian Pasta in a Basil Tomato Sauce with Parmesan

Choice of One Dessert

- Classic French Apple Tart with Organic Ice Cream and Caramel Sauce
- Chocolate Torte with Cappuccino Ice Cream and Chocolate Sauce
- Trio of Sorbet with fresh Berries

BAR SERVICE

- Host Bar Service commencing with dinner
- 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

LATE NIGHT SERVICE

- Presentation of your Wedding Cake
- Freshly Brewed Coffee and Tea Service