



WEDDING PACKAGE

\$119 Per Person Saturday

\$110 Per Person Sunday - Friday

Chef's Selection of Hors D'oeuvres (3 pieces per person) To Be Served Before Dinner Service

APPETIZERS (CHOOSE ONE FOR THE ENTIRE GROUP TO ENJOY)

Sweet Corn Chowder with Smoked Paprika Croutons

Baked Potato Soup, with Mill Street Organic Lager, and Gunn's Hill Handeck Cheese

Wild Mushroom and Leek Bisque

Creamy Tomato and Dill Bisque

Baby Spinach w/Gunn's Hill Handeck Cheese, Pickled Beets, Pistachios and Merlot Vinaigrette

Classic Caesar Salad with House Made Dressing

Parlour Greens Salad with Crisp Vegetable Julienne, Maple Mustard Vinaigrette

Greens Salad with Lemon Vinaigrette, Roasted Pepitas, Goat Cheese and Poppy Seed Truffles

ENTREES (CHOICE OF ONE FOR THE ENTIRE GROUP TO ENJOY)

\$ 6/person surcharge for additional entrée selections below to a maximum of three. A vegetarian alternative can be selected at no extra cost. Chef's choice Seasonal Vegetables and Potatoes Served with Each Main Course

Grilled AAA Striploin Steak Basted with Smoked Onion and Garlic Butter

Roast AAA Striploin with Caramelized Onions and Red Wine Demi-Glace

Grilled Chicken Supreme with Porcini Mushroom Ragù

Baked Chicken Supreme with Herb and Lemon Gratin

Roasted Salmon Filet with Maple Peppercorn Glaze

Pan Roasted Pork Tenderloin with Apple Butter Thyme Au Jus

ELEVATED ENTREES

(substitute an entrée for a per person increase based on full number of wedding attendees)

Pricing Valid Until December 31st, 2020

Menu Items Subject To Change Without Notice

All Pricing Subject to Additional Applicable Taxes and Gratuities

\$7/person 7 oz. Prime Rib with Red Wine Demi Glace
\$7/person Grilled Beef Tenderloin
\$8/person Grilled Chicken Breast and Prime Rib Duo Plate

VEGETARIAN / VEGAN OPTIONS

Potato Gnocchi with Grilled Sweet Corn, Roasted Peppers, in a Parmesan Cream Sauce and Herb Infused Olive Oil (Vegetarian)

Grilled Summer Vegetables, With Linguine Pasta, in Roasted Tomato Sauce, with Shaved Parmesan, and Herb Infused Olive Oil (Vegetarian)

Root Vegetable Curry, with Toasted Coconut, Toasted Almonds, Served Over Steamed Basmati Rice (Vegan)

DESSERTS (CHOOSE ONE FOR THE ENTIRE GROUP TO ENJOY)

Our Famous Pavlova with Lemon Crème Anglaise, Raspberry Coulis, Toasted Almonds, and Whipped Cream

Crème Brulee Cheesecake with Fresh Berry Compote

Dark Chocolate Mousse with Home Made Sponge Toffee Crumble

Sticky Toffee Pudding with Home Made Salted Caramel

LATE NIGHT TABLE

Gunn's Hill Cheese and Cracker Selection with Local Preserves (Serves 25 People)

Complimentary Coffee, Decaf, and Tea Station

Cake Cutting Service Charge of \$2.50 Per Person

BEVERAGE SERVICE

Wedding Inclusive Bar Package (4 Hours)

1 Hour Cocktail Reception, and 3 Hours after Dinner (up to 12am)

Wine Service with Dinner (2 Bottles Per 8 Adults)

Red and White Wine Valued at \$39 Per Bottle

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