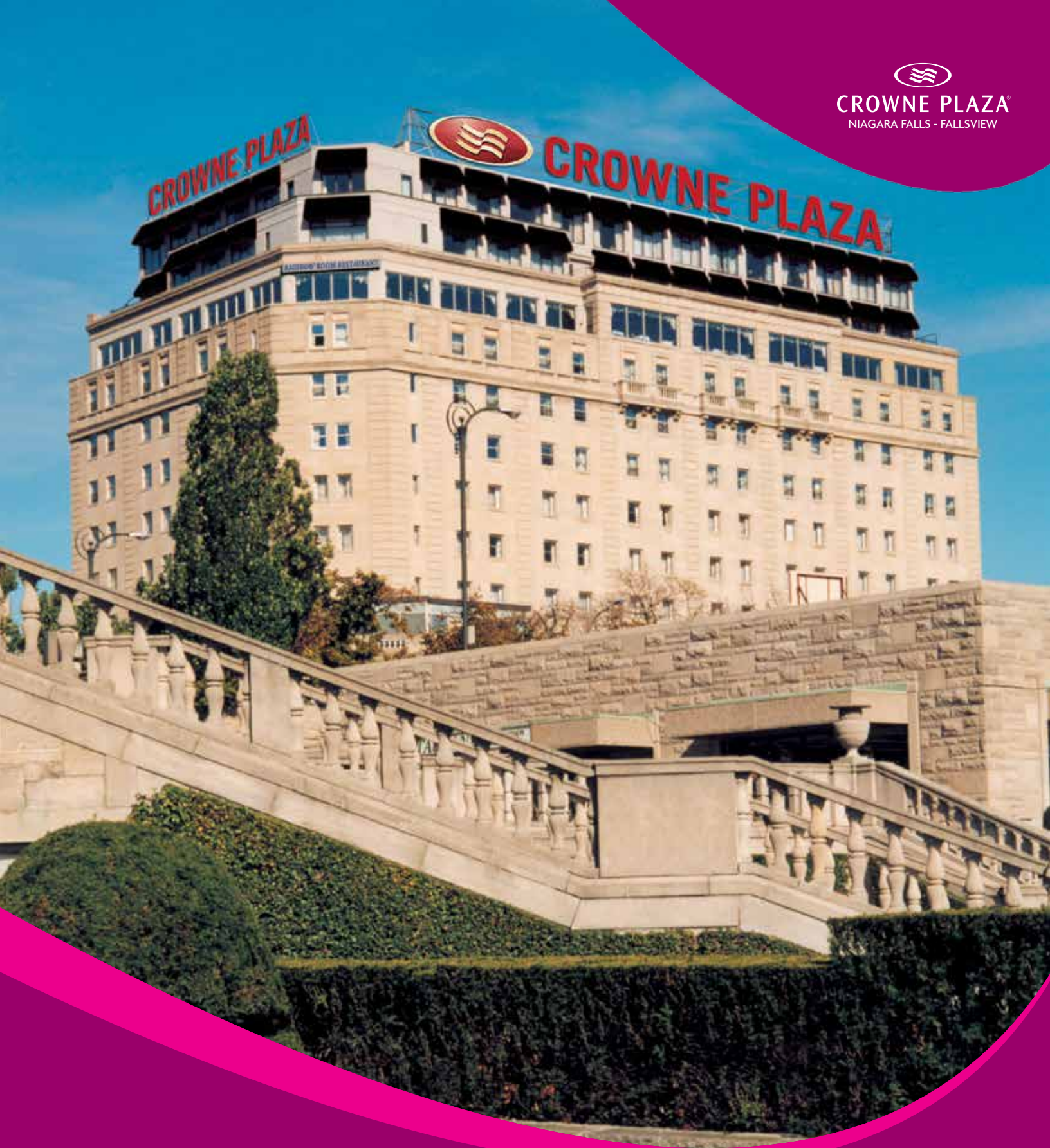




**CROWNE PLAZA**  
NIAGARA FALLS - FALLSVIEW



# WEDDING RECEPTION MENU 2017

# WELCOME TO THE CROWNE PLAZA NIAGARA FALLS-FALLSVIEW HOTEL!

The following are Hotel Guidelines to assist you while planning for the effective and smooth operation of your function. Please read and note any conditions, which apply to your group. Should you have any questions or concerns please contact your Catering professional.

Menus must be selected no later than 3 weeks prior to the function date.

Guests requiring special dietary considerations will be accommodated, with sufficient notice.

Food and beverage prices are not guaranteed outside 6 months of your event.

Final guaranteed numbers must be forwarded to the hotel 3 business days prior to the function. If your numbers fall below the catering menu for that item minimum, you will be charged for the minimum number of meals, unless the actual amount is higher. If a guarantee is not received the original contracted numbers will be the final billing amount, unless the actual amount is larger.

Billing for food functions will be based on the guaranteed attendance or the actual attendance, which ever is greater.

All provincial liquor laws and health and safety codes will be strictly adhered to.

Entertainment and Bars must be finished no later than 1:00am.

Any damage to function rooms will be charged to the master account.

Each group is responsible for the conduct of all their guests.

The Crowne Plaza Hotel will not be held responsible for loss or damage to goods left in the Hotel.

Nails, tacks etc. are not allowed to secure anything to walls and if used, will be considered damage to the room and charged for accordingly.

Signage and banners are not permitted in public areas without the express written permission of the Catering Department.

Please note that due to fire regulations, we are not able to lock the Ballroom. Should equipment be left in this room, the Convener may be required to arrange for security.

Direct billing is not permitted unless a completed credit application is received and approved by our credit department.

Deposits and payments are to be paid according to the contract conditions to maintain the definite status of the booking.

Delivery of exhibit material prior to the date of the function is allowed only with the written permission of the Catering Department.

Shipments going out of the Hotel are the responsibility of the sender. The sender must complete all paperwork, customs declarations and forms.

Items shipped to the Hotel will only be received during business hours. Please note deliveries are not permitted between 11:30am and 1:00pm.

The Hotel reserves the right to substitute an alternate room of suitable size for the contracted room.

Should music be played during a function a SOCAN (music royalties) fee will be charged to your bill.

All goods must be removed from function rooms by the contracted finish time unless the room is held on a 24-hour basis.

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# RECEPTION HORS D'OEUVRES

All hors d'oeuvres can be butler passed or displayed

## COLD HORS D'OEUVRES

### VEGETARIAN

Honey and Goat Cheese Mousse Tart with 15 yr old Balsamic  
Ripe Tomato and Basil Bruschetta, Extra Virgin Olive oil  
Brie Rounds on Toast points with Apricot Jam  
Mini Caprese on Garlic Crostini, Basil Puree

\$25.95 per dozen

### MEATS AND SEAFOOD OPTIONS

Smoked Salmon & Herb Cream Cheese Rounds  
Chilled Chilli Glazed Shrimp  
Jerk Chicken Tartlet, Fruit Chutney  
Five Spice Squash and Duck Tortilla Wrap  
Peppercorn and Citrus Crusted Seared Tuna on a Rice Cracker

\$32.95 per dozen

## HOT HORS D'OEUVRES

### VEGETARIAN OPTIONS

Brie and Leek Quiche  
Mushroom And Asiago Tartlet  
Thai Vegetable Spring Roll, Plum Dipping Sauce  
Chickpea Falafel, Mini pita, Tzatzki Sauce  
Spinach and Feta stuffed Filo Triangles

\$28.95 per dozen

### MEATS AND SEAFOOD OPTIONS

Chicken Satays with Honey Mango Glaze  
Crab and Cream Cheese Wonton, Sweet Chilli Sauce  
Sirloin Tip Skewers, Spicy BBQ Sauce  
Smoked Chicken Quesadilla with Cilantro Sour Cream  
Shrimp in Filo Pastry with Traditional Cocktail Sauce

\$32.95 per dozen

For menus served under the listed minimum, a surcharge of \$5.00 per person will apply. All Interactive Stations must be prepared by a Culinary Attendant at \$75. 1 per 75-100 guests is recommended. Prices subject to taxes and service charges. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\*Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.\*\*Menu created in May 2017.

# INTERACTIVE RECEPTION & DISPLAYED STATIONS

## CRUDITÉS

Crisp Garden Vegetables, Olives,  
Blue Cheese and Ranch Dips

\$6.95 per person

## CHEESE MARKET

Imported and Local Cheese, Freshly Sliced  
and Dried Fruit, Toasted Nuts and Crackers

\$12.95 per person

## MEDITERRANEAN TAPAS

Prosciutto, Genoa Salami,  
Marinated Olives and Eggplant  
Roasted Red Peppers  
Tomato and Artichoke Bruschetta  
Crusty Bread

\$12.95 per person

## FRESH FRUIT DISPLAY

Melon Trio, Strawberries,  
Pineapple, Seasonal Berries  
Mint Yogurt

\$7.95 per person

## ASSORTED FRENCH PASTRIES

House made selection of Miniature Pastries

\$5.95 per person (3pcs per person)

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# INTERACTIVE RECEPTION & DISPLAYED STATIONS

## SUSHI STATION

\$31.95 per person

A Selection of  
Sushi Maki and Sashimi,  
Salmon, Unagi,  
Shrimp and Tuna  
Gari, Wasabi, Soya Sauce  
4 pc. per person Sashimi  
6 pc. per person Sushi

## MEZZE

\$9.95 per person

Babaganoush  
Hummus  
Roasted Red Pepper Spread  
Tzatzki  
Marinated Olives and Pickled Vegetables  
Pita and Tortilla Crisp

## PACIFIC RIM

\$21.95 per person

Shrimp and Vegetable Tempura  
Lemon Grass Jasmine Rice  
Sweet and Sour Pork Ribs  
Cantonese Style Low Mein  
Vegetarian Spring Rolls  
Soya, Plum Dipping Sauce  
Chopsticks and Boxes

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# INTERACTIVE STATIONS

30 Guest Minimum

## RISOTTO

\$19.95 per person

Mushroom Risotto with Garlic, Clipped Herbs,  
Grano Padano and Sweet Pea Emulsion  
Braised Calamari, Rock Shrimp, Chorizo,  
Tomato Risotto  
(To be prepared by a uniformed Crowne Plaza Chef)

## THE CARVERY

\$18.95 per person

Sea Salt and Dijon Crusted Prime Rib of Beef  
Red Wine Demi Glace  
Horseradish  
Rolls and Butter  
(To be prepared by a uniformed Crowne Plaza Chef)

## MASH POTATO MARTINI BAR

\$14.95 per person

Mash Potato Bar  
with Cheddar, Chives, Sour Cream,  
Bacon, Charred Corn, Cajun Shrimp,  
Truffle oil  
Served in Martini Glasses

## PIZZA LA PASTA

\$19.95 per person

Penne Arabiatta with Grilled Vegetables  
Linguini, Arugula, Smoked Chicken  
White Wine Cream Sauce  
Gourmet Vegetarian Pizza  
(To be prepared by a uniformed Crowne Plaza Chef)

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# INTERACTIVE STATIONS

30 Guest Minimum

## OYSTERS ON THE HALF SHELL

Finest selection of Oysters  
Shucked to Order  
Lemon, Mignonettes  
Traditional Sauces

Market Price

## HONEY GLAZED HAM

Clove Studded and Pineapple Glazed  
Hot and Mild Mustards  
Rolls and Butter  
Serves aprox. 30 people

\$10.95 each

## WHOLE OVEN ROASTED TURKEY

Tom Turkey  
Apricot and Double Smoked Bacon Stuffing  
Cranberry Sauce and Turkey Gravy  
(Serves Approx. 25 People)  
(To be prepared by a uniformed Crowne Plaza Chef)

\$175.00 each

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# PLATED DINNERS

Prepared by the Crowne Plaza dedicated Culinary Team

## APPETIZERS

<b>INDIVIDUAL ANTIPASTO</b> Salami, Prosciutto, Bocconcini, Marinated Tomato, Red Pepper, Eggplant, Olives and Breadsticks	\$13.95 per person
<b>CRAB CAKE</b> Blue Crab Cake, Corn Salad, Fruit Salsa, Chipotle Mayo	\$12.95 per person
<b>SMOKED SALMON</b> Smoked Salmon Roulade Stuffed with Apple, Pear, Cucumber, Mustard Vinaigrette	\$12.95 per person
<b>CAPRESE STACK</b> Vine-Ripened Tomato and Mozzarella Stack, Marinated Onions, Basil Oil, 15-year-old Balsamic Vinegar	\$10.95 per person

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# PLATED DINNERS

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**SOUP** Choice of one selection per event \$5.95 per person  
Tuscan Chicken Vegetable  
Roasted Sweet Potato with Cranberry  
Corn and Shrimp Chowder with Beurre Noisette  
Carrot, Ginger and Tangerine  
Butternut Squash  
Leek and Potato  
Asparagus Bisque

**SALAD** Choice of one selection per event \$7.25 per person  
Romaine Lettuce with Caesar Vinaigrette  
Crisp Bacon, Parmesan, Garlic Croutons  
Young lettuce Bundle with Cucumber,  
Tomato, Peach Champagne Vinaigrette  
Spinach Salad with Pancetta, Red Onion,  
Feta Cheese, Roasted Pepper and Sun Dried  
Tomato Dressing  
Arugula and Endive Salad with Caramelized Pear,  
Blue Cheese, Spiced Walnuts and Honey White  
Balsamic Vinaigrette

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**SORBET** Choice of one selection per event \$4.95 per person  
Blood Orange Sorbet  
Champagne Sorbet  
Lemon and Thyme Sorbet  
Grapefruit Sorbet  
Mango Sorbet

**PASTA** Choice of one selection per event \$10.95 per person  
Cheese Cannelloni with Béchamel,  
Tomato Sauce and Basil Pesto  
Traditional Ricotta and Meat Lasagna  
Penne Pasta, Tomato Sauce, Chilli Flakes  
Parmesan and Grilled Chicken

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# PLATED DINNERS

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All entrée selections come with Chef choice of Seasonal Vegetables, fresh baked Rolls & Butter, Coffee, Decaf and Tea

## Entrees

Grilled Provisi Veal Chop, Mushroom Risotto, Niagara Gamay Noir Jus	\$42.95 per person
Herb Marinated Beef Tenderloin, Garlic Spun Potatoes Truffle Demi	\$39.95 per person
Prime Rib of Beef, Boursin Mashed Potatoes and a Red Wine Glace	\$36.95 per person
Grilled 8oz. NY Striploin, Yukon Gold Mashed Potato, Peppercorn Sauce	\$37.95 per person
Grilled 6oz. Beef Tenderloin and Butter Braised Lobster Tail	\$49.95 per person
Supreme of Chicken, Double Smoked Bacon, Onion Mash, Chardonnay Sauce	\$32.95 per person
Stuffed Supreme of Chicken with Goat Cheese, Sun Dried Tomato and Basil Garlic Cream Sauce	\$32.95 per person
Blue Crab Crusted Halibut Filet, Lemon Fondue, Fingerling Potato Ragout	\$36.95 per person
Seared Atlantic Salmon, Lobster Risotto, Chive Oil, Mango Butter	\$34.95 per person
Grilled Pacific Salmon, warm Potato Salad, Charred Tomato and Cilantro	\$32.95 per person
Caramelized Onion and Goat Cheese Cannelloni, Curry Carrot Jus	\$28.95 per person
Mediterranean Vegetable Filo Wrap with Roasted Garlic Tomato, Basil Puree	\$28.95 per person

## Shared Presentations

Herb Roasted Filet of Beef, Rosemary and Pancetta Wrapped Sea Scallop	\$49.95 per person
Herb Roasted Filet of Beef, Garlic Rubbed Shrimp Skewer	\$47.95 per person
Spiced Roasted Chicken Breast, Maple Glazed Salmon	\$42.95 per person
Grilled Beef Tenderloin, Atlantic Salmon, Citrus Butter	\$44.95 per person
Grilled Beef Tenderloin, Butter Poached Lobster Tail, Citrus Butter	\$49.95 per person

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# PLATED DINNERS

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## DESSERT Choice of one selection per event

\$7.95 per person

Vanilla Bean Crème Brulee served with Fresh Niagara Fruit  
Apple Crumble Tart served with Caramel and Apple Chip  
Praline and Cream Brittle Cheesecake served with a Raspberry Sauce  
Chocolate Gateaux with White Chocolate Sauce and a Crème Anglais  
White, Dark and Milk Chocolate Pate with Chantilly and Grand Marnier

# DINNER BUFFETS

50 Guest Minimum

## THE SIMCOE

Freshly Baked Breads, Rolls and Butter

\$42.95 per person

### SALADS

Romaine Lettuce with traditional Caesar Garnishes  
Pasta Salad with Salami, Sun Dried Tomatoes, Feta and Olives  
Marinated Mushroom, Eggplant and Vegetable Salad  
Vine Ripened Tomatoes with Mozzarella, Cucumber, Red Onion and fresh Basil

### COLD BUFFET ITEMS

Selection of Cold Cuts  
Domestic Cheese Platter with Dried Fruit and Crackers

### HOT BUFFET ITEMS

Grilled Chicken Breast, Tomatoes, Capers and Olive Ragout  
Steamed Sole Filets with "Alfredo Sauce"  
Roasted Pork Loin, Apricot, Toasted Almonds and Brown Butter  
Penne Pasta with Chili, Tomato Sauce and Parsley Oil  
Buttered steamed Seasonal Vegetables  
Thyme and Rosemary Roasted Jacket Potatoes

### DESSERTS

Selection of House Baked  
Cakes, Pies, Tartlets, Mouses and Pastries

Freshly Brewed Coffee, Decaffeinated and Tea

# DINNER BUFFETS

50 Guest Minimum

## THE ELIZABETH

\$46.95 per person

Freshly Baked Breads, Rolls and Butter

### SALADS

Baby Greens with Root Chips and assorted Dressings

Tomato, Artichoke, Cucumber and Red Onion with fresh Oregano and Extra Virgin Olive Oil

Spinach and Radicchio, Spiced Pecans, Bleu Cheese with a Niagara Peach Champagne Vinaigrette

Red and White Cabbage Slaw with a Dill Vinaigrette

### COLD BUFFET ITEMS

Selection of Cold Cuts

Domestic Cheese Platter with Dried Fruit and Crackers

### HOT BUFFET ITEMS

Grilled Chicken Breast with Roasted Garlic Cream Sauce

Pan Seared Snapper with Fruit Escovitch

Sea Salt Crusted NY Striploin, Double Smoked Bacon and Pearl Onions

Boursin and Parmesan Mashed Potatoes

Honey Roasted Vegetables

Cheese Tortellini with Tomato Sauce

### DESSERTS

Selection of House Baked

Cakes, Pies, Tartlets, Mouses and Pastries

Freshly Brewed Coffee, Decaffeinated and Tea

# DINNER BUFFETS

50 Guest Minimum

## THE EXECUTIVE

Freshly Baked Breads, Rolls and Butter

\$59.95 per person

### SALADS

Spring Mix with Niagara Cherry Balsamic Vinaigrette  
Tortellini with Smoked Salmon, Apple Cider Cream with Dill  
Jacket Potato and Rock Shrimp with Curried Mayonnaise  
Shaved Cabbage Slaw, Lemon Honey Dressing  
Arugula, Frissee Blonde, Crisp Bacon, Chicken Livers, Pecrino Cheese with Toasted Clove Dressing

### SELECTION OF COLD SEAFOOD

Chilled Gulf Shrimp with traditional Cocktail Sauce  
Chilled Steamed Mussels with Herb Vinaigrette  
Smoked Mackerel and Marlin  
Lemons, Limes and Condiments

### HOT BUFFET ITEMS

Baked Atlantic Salmon with Blue Crab Rundown  
Oven Roasted Striploin of Beef with a Cabernet Beef Demi Glace  
Lemon and Thyme Roasted Chicken  
Vegetarian Lasagna  
Seasonal Vegetables in Ginger Butter  
Yukon Gold Mash Potato with Truffle Oil  
Saffron and Ginger Rice

### DESSERTS

Selection of House Baked  
Cakes, Pies, Tartlets, Mouses and Pastries

Freshly Brewed Coffee, Decaffeinated and Tea



# AFTER THE WEDDING

## LATE NIGHT BUFFET

### PIZZA

Gourmet Assorted Pizza  
Meat Lovers and Vegetarian

\$6.95 per person

### GOURMET NACHO STATION

Tortilla Chips, Tomato Salsa, Sour Cream,  
Olives and Onion Salsa, Gaucamole

\$7.95 per person

### DELUXE NACHO STATION

Tortilla Chips, Tomato Salsa, Sour Cream,  
Olives and Onion Salsa, Gaucamole  
Cheese Sauce, Spiced Chili,  
Seasoned Beef and Jalapenos

\$9.95 per person

### COLD CUTS & MINI BUNS

Prosciutto, Salami, Black Forest Ham and Roast Beef  
Hot Mustard, Marinated Red Peppers and Horseradish

\$8.95 per person

### MEZZE

Babaganoush, Hummus, Tzatzki  
Roasted Red Pepper Spread, Marinated Olives  
Pickled Vegetables, Pita and Crisps

\$9.95 per person

### CHEESE FONDUE

Warm Emmenthal Cheese with  
French Baquette Bamboo Skewers

\$10.95 per person

### CHOCOLATE FONDUE

Warm Chocolate with fresh Fruit  
Pineapple, Banana and Strawberry  
Bamboo Skewers

\$12.95 per person

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# AFTER THE WEDDING

## BRUNCH

\$26.95 per person

Assorted Fruit Juices

Selection of Breakfast Pastries to include,  
Danishes, Muffins and Croissants  
Served with Fruit Preserves and Butter  
Individual Non-fat and Flavoured Yogurt

Seasonal Green Salad with choice of two Dressings  
Three Bean Salad with Hazelnut Vinaigrette

Smoked Fish to include Peppered Jack Mackerel,  
Atlantic Salmon and Lake Trout with Onion,  
Capers and Sour Cream

Selection of Cold Cuts  
Imported and Domestic Cheeses

Soft Scrambled Eggs with chopped Herbs  
Applewood Smoked Bacon and Breakfast Sausage Links  
Sautéed Potatoes with Onion and Peppers  
Roasted NY Striploin of Beef with Mushroom Peppercorn Sauce  
Seafood Medley with Lobster Veloute  
Lemongrass scented Jasmine Rice

Assorted Tortes, Cakes and Pies  
Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated and Tea

# HOST BAR SERVICES

If Consumption is less than \$500.00 before taxes per bar, the cost of each bartender when applicable will be \$25.00 per hour (minimum 3 hours).

## HOUSE WINE BY THE BOTTLE

Jackson Triggs, Chardonnay & Cabernet Franc \$33.75 per bottle

## HOUSE WINE BY THE GLASS

Jackson Triggs, White & Red \$6.75 per glass

## PREMIUM SELECTIONS

Rye, Rum, Scotch, Gin, Vodka \$5.95

## LIQUEURS

Peach & Peppermint Schnapps, Sambuca \$6.95  
Bailey's, Kahlua, Amaretto

## DELUXE SELECTIONS

Brandy, Courvoisier Cognac, Chivas Scotch \$8.95

## BEER

Domestic Beer \$5.45  
Imported Beer \$6.95

## PUNCH

Punch - Non Alcoholic (Services 50) \$70.00  
Punch - Alcoholic made with White Wine \$110.00  
Punch - Alcoholic made with Rum/Vodka \$150.00

## NON ALCOHOLIC

Soft Drinks \$2.95  
Fruit Juices \$4.50  
Mineral Water \$4.95  
Bottled Water \$2.95

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# CASH BAR SERVICES

If consumption is less than \$500.00 before taxes per bar, the cost of each bartender and cashier when applicable will be \$25.00 per hour (minimum 3 hours).

## HOUSE WINE BY THE BOTTLE

Jackson Triggs, Chardonnay & Cabernet Franc \$47.75 per bottle

## HOUSE WINE BY THE GLASS

Jackson Triggs, White & Red \$9.50 per glass

## PREMIUM SELECTIONS

Rye, Rum, Scotch, Gin, Vodka \$8.50

## LIQUEURS

Peach & Peppermint Schnapps, Sambuca \$9.75  
Bailey's, Kahlua, Amaretto

## DELUXE SELECTIONS

Brandy, Courvoisier Cognac, Chivas Scotch \$12.75

## BEER

Domestic Beer \$7.75

Imported Beer \$9.75

## Non Alcoholic

Soft Drinks \$4.25

Fruit Juices \$6.50

Mineral Water \$7.00

Bottled Water \$4.25

# WHITE WINE LIST

<b>INNISKILLIN ESTATE SELECT PINOT GRIGIO (ONTARIO)</b> Wonderful aromas of apple and lemon balanced with tropical notes and a crisp clean finish.	\$32.95
<b>JACKSON TRIGGS CHARDONNAY BLACK RESERVE (ONTARIO)</b> Aged in French oak to develop creaminess and vanilla notes balanced with citrus and tropical flavours.	\$33.75
<b>PELLER FAMILY SELECT CHARDONNAY 2013 (ONTARIO)</b> Smooth white wine with green apple, citrus and honeydew melon.	\$34.95
<b>INNISKILLIN “NIAGARA SELECT” REISLING VQA (ONTARIO)</b> A lovely aromatic wine with flavours of citrus, peach and apples.	\$38.95
<b>JACKSON TRIGGS SAUVIGNON BLANC (ONTARIO)</b> Invigorating aroma of lemon grass, lime zest and ripe tropical fruit. Elegant and crisp with impressive balance and fresh acidity.	\$38.95
<b>FORCHIR PINOT GRIGIO ‘LAMIS’ (ITALY)</b> Light straw-yellow colour with a light, pleasant peach pit aroma. Dry and lean, full-bodied with a distinct almond aftertaste.	\$52.95
<b>13TH STREET PINOT GRIS (ONTARIO)</b> Rich full and gently aromatic with pear, honey, yellow plum compote and butter notes.	\$59.95

# RED WINE LIST

<b>JACKSON TRIGGS CABERNET SAUVIGNON CABERNET FRANC (ONTARIO)</b> Intensely aromatic, exhibiting a core of ripe plum, anise, blackcurrant and bell pepper. Bold fruit flavours supported by firm leather tannins lead to a rich, extended finish.	\$33.95
<b>PELLER FAMILY SELECT CABERNET MERLOT 2013 (ONTARIO)</b> Fruit forward flavours of plum, cherry and blackberry are accented by notes of spice and oak with more juicy berries on the finish.	\$34.95
<b>INNISKILLIN ESTATE SELECT CABERNET MERLOT (ONTARIO)</b> Wonderful notes of plum, blackberries and spice on the nose with a lingering finish.	\$35.95
<b>ROBERT MONDAVI "PRIVATE SELECTION" (CALIFORNIA)</b> Medium deep ruby red colour, sweet cherry, hints of black pepper and spicy oak.	\$52.95
<b>FUMANELLI VALPOLICELLA CLASSICO (VENETO)</b> Ruby red with hints of violets, cherries and blackberries balanced off with a great balance between sweetness and acidity.	\$70.95

# SPARKLING AND ROSE

## SPARKLING

**PRESIDENT SEMI-DRY WHITE CUVEE, (ONTARIO)** \$39.95  
Intense floral aromas with hints of ripe apples and pears.

**JACKSON TRIGGS PROPRIETORS RESERVE  
METHODE CUVE CLOSE (ONTARIO) 2011** \$43.95  
Crispy dry with mouth-watering acidity and flavours of golden delicious apple.

**HENRY OF PELHAM CUVEE CATHARINE ROSE BRUT (ONTARIO)** \$89.95  
Bright acidity, floral and fruit aromas of apple, citrus and apricot.

## ROSE

**13TH STREET PINK PALETTE (ONTARIO)** \$49.95  
Aromas of pink grapefruit, cherry and blood orange with a hint of exotic spice.

# 5 HOUR HOST BAR PACKAGE

Also included is the Domestic House Wine Service with dinner.  
Bar closes during Dinner Service.

## HOST BAR PACKAGE

\$44.95 per person

### PREMIUM LIQUOR

Seagrams 5 Star Rye  
Captain Morgan Rum  
Smirnoff Vodka  
Gilbey's London Dry Gin  
Bells Finest Old Scotch

### DOMESTIC BEER

### HOUSE WINE

### LIQUERS

Peach Schnapps  
Peppermint Schnapps  
Sambuca

### NON ALCOHOLIC

Fruit Juice and Soft Drinks

For menus served under the listed minimum, a surcharge of \$5.00 per person will apply. All Interactive Stations must be prepared by a Culinary Attendant at \$75. 1 per 75-100 guests is recommended. Prices subject to taxes and service charges. Prices and items are not guaranteed outside of 6 months of your event. Our menus are priced based on best available selections therefore menu selections received less than 7 days prior to the 1st day of the group's arrival is subject to 25% surcharge. \*\*Any Dietary/Special Meal Requests are subject to a \$5.00 per person surcharge.\*\*Menu created in May 2017.



# WEDDING ENHANCEMENTS

Available with purchase of 5 Hour Host Bar Package.

## CAPUCCINO & ESPRESSO STATION

With Mini Biscotti

\$2.95 per cup

## SHOTS TO YOUR RECEIVING LINE

Peach Schnapps  
Peppermint Schnapps  
Sambuca  
Amaretto

\$2.95 per person

## CHAMPAGNE TOAST

\$5.50 per person

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