



Mariposa Inn & Conference Centre

Wedding Packages

It's 'YOUR' Special Day!

Allow us to look after the details for you.
We Provide Everything to Create
Your Perfect Wedding Celebration

THE BANQUET FACILITIES

The HERMITAGE Ballroom
For Dinner & Bar
Minimum Number of Guests - 130
Maximum Reception Capacity - 190

The MARIPOSA East
No Minimum Required
Maximum Reception Capacity - 85

The MARIPOSA Grande Ballroom
For Dinner & Bar
Minimum Number of Guests - 80
Maximum Reception Capacity - 130

The MARIPOSA Centre
No Minimum Required
Maximum Reception Capacity - 30

Outdoor GAZEBO
Maximum Capacity - 200

WEDDING PACKAGES INCLUDE

GOURMET FOOD SERVICE

Executive Chef Marcel Taillefer has designed several options to help you decide the reception that best suites your unique taste & style.

Book a consultation to assist you in personalizing your Menu,
and your Wedding Cake.

Arrange your complimentary dinner tasting for two!

Reception Options:

Extensive Hors D'oeuvres Selection for your pre-reception
And your choice of an Intriguing 3 or 4 Course Plated Dinner or Elaborate Buffet Meal
Cake Cutting Set-up and Service (with Specialty Knife & Lifter)
Late Night Chocolate Fountain or Buffet included with our Exquisite Packages

BEVERAGE & ALCOHOL SERVICE

Pre- Reception Punch

Alcohol & non-alcohol punch is provided

Complete Service of Wine throughout the course of your dinner

Enquire about our Domestic & Imported Wine Choices

A complete set-up for a standard cash bar to include:

wine, beer, coolers, rye, rum, vodka, gin & scotch.

Premium Brands are available at your request.

*Champagne Toast (with Exquisite & Aficianado Packages)

Late Night Coffee & Tea Service

YOUR RECEPTION SETTING

Incorporate all the elements that give your function room that personal touch.

The table settings will be beautifully decorated with:

- Flowing White Damask Floor Length Linens & Linen Napkins
in the colour of your choice
- Gold or Silver Charger Plates
- White, Ivory or Black Chair Covers with Organza Bows to go with your theme.

Your choice of Centrepieces:

- Elegant Gold or Silver Candelabras
- 14" Round Glass Mirrors
- 24" Fluted Glass Vases
- Glass Hurricane Lamps
- Graduated Trio of vases (7.5", 9", 10")

Table Skirting with White Lighting for the Head Table

Table Skirting & Decor for the Cake Table, Registration Table
and Gift Table (including Money Box)

Access to your function space a minimum of four hours prior to your event
(earlier access will be given when possible at no extra charge)

Complimentary Audio and Visual Equipment (subject to availability)

- Includes SOCAN fees

Bathroom Amenities for your Guests

Best Western Mariposa Inn & Conference Centre

400 Memorial Ave, Orillia, Ontario L3V 6J3

Phone: 705-325-9511 ~ Fax: 705-325-3682 ~ Toll: 800-461-0283

www.bwmariposainn.com

REHEARSAL DINNER OPTIONS

Enjoy one of several unique options
to kick off your Special Event

Try:

- A BBQ on our pool side patio
- Be Entertained by Chef Marcel
at our State-of-the-Art Open Kitchen & Enjoy our Interactive Chef's Grille
- Have an Evening of fun
with your Bridal Party at a cooking class
- Try a casual evening
with light fare in the Grapevine
- Enjoy dinner from our extensive menu in
'the Grape & Olive Wine and Martini Bistro'

THE MORNING AFTER

- Book the upper deck in the Grape & Olive
- Invite your friends and family, celebrate your gift opening ceremony

We feature an Extensive Buffet offering:

- an omelette station
- a carve station
- gigantic succulent black tiger shrimp
- all your breakfast favourites
- an extensive selection of hot, cold and salad items
- an array of tempting desserts from our in-house bakery
and the chocolate fountain

A perfect way to finish off your Wedding Weekend

RECEIVING LINE COCKTAILS

Choose from one of our suggestions

Additional Charge of \$6.50 Per Person

Sparkling Shiraz with Chambord
Sparkling White Wine with Passion Fruit Cognac
Side Cars - Brandy Lime Mix and Orange Liqueur
Cosmopolitans
Mojitos
Fuzzy Navels - vodka, Peach Schnapps and Orange Juice
Long Island Ice Tea
Rum Swizzle - a variety of rums
with assorted fruit juice and grenadine
Hurricanes

HORS D'OEUVRES

HOT

Coconut Shrimp with Pina Colada Dip
*Smoked Cheese Fritters
Honey Dijon Dressing
Tempura Chicken Pogos with Ginger Aioli
Sesame Pork Satay - Soy Sour Cream
Mini Burgers with Jalapeno Havarti Cheese
Meatballs in Crown Royal BBQ Sauce
*Wild Mushroom Fritters - Roast Garlic Dip
*Smoked Gouda Quesadilla with Guacamole
*Mini Roast Vegetable Pizzas
*Bite Size Perogies filled with Potato and
Cheddar Cheese Served with Honey Dip
Pork Pot Stickers

COLD

Jumbo Shrimp Mojito Shots
Shrimp and Avocado Spoons
Smoked Salmon Canape with Citrus Aioli
Peppercorn Crusted Seared Rare Beef on
Rosemary Croutons with Parmesan Shavings
*Tempura Asparagus Maki
*Goat Cheese Mousse with Roasted Red Peppers
in Flavoured Pastry Cups

* Denotes Vegetarian Selections

GUEST ROOMS

With Our Compliments:

- King Bridal Suite for your Wedding Night
 - Chilled Sparkling Wine in your room
 - Sunday Brunch for Two
 - Discounted Accommodations for Your Guests
- Room Information & Map Inserts for your Invitations

A GAZEBO CEREMONY

Our Gazebo is the Perfect Place to have Your Wedding Ceremony!

- White Garden Chairs set-up Chapel Style
- Registration Table with Chairs for Certificate Signing
- Built-in Music System for Background Music
- Beautifully Landscaped Gardens for Picture Taking

\$495.00 Plus H.S.T

In the event of rain the reception space will be used. (No refund will apply)

WEDDING CAKES

Chef Marcel is pleased to design and create your dream cake

Choose from a variety of flavours and designs

THE SKY IS THE LIMIT!

Choices include anything from velvety vanilla sponge
to the Elegant croquembouche

PRICING

Starts at \$3.95/pp

Add .75/pp for assorted flavoured tiers

\$5.50/pp for individual cakes

\$6.00/pp for assorted flavours of individual cakes

Our cakes are prepared using the highest quality products and ingredients.

Send your guests home with our very own

Mouth Watering Handmade Truffles

\$1.50/pc (minimum 2 pieces/pp)

Applicable taxes & gratuities not included

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AFICIONADO SELECTIONS

Picture your idea of a perfect wedding
Start by creating your own concept
It is all about the two of you
Let us make your dreams a reality!

DESIGN A PACKAGE

Great Beginnings

Start with a Premium *Hors D'oeuvres* Selection and a *Receiving Line Cocktail*
Then choose from our *Hot or Cold Appetizer Selections*
Select a *Soup or Salad* course from our extensive options
Next cleanse the palate with a *Sorbet or Granite*
and for the *Pièce de Résistance* a *Customized Main Course*;
Base it on a *Theme*, or *Your Favourite Choice of Foods*,
Share *Your Dreams* and let us create something *Special* for you
For the *Grande Finalé*
Enjoy one of our *Specialty Desserts* (consider a *Flambé*)
The '*icing on the cake*'
could be a *Late Night Treat* for your *Guests*.
Perhaps a *Sweet Table*, or a *Small Savoury Buffet*.
Then send your guests off with our fabulous *Handmade Truffles*

EXQUISITE PACKAGE

Four Course Plated Dinner

\$93.00/Per Person

(Including Taxes and Gratuities)

GREAT BEGINNINGS

Your Choice from the Chef's Selection of Premium Hors D'oeuvres

A Variety of Artesian Breads with Flavoured Butter

APPETIZERS

Choice of One:

Wild Mushroom Tart with Truffle Cream

Crab Cakes with Mango Chipolte Mayo

Pan Seared Jumbo Sea Scallops with Green Peppercorn Cream

Italian Sausage Ragout with Savoury Croutons

Jerk Chicken Eggrolls

SOUP & SALAD

Choose one soup or salad:

SOUPS

Creamy Suisse Onion Soup

Shrimp or Seafood Bisque

Lobster Cappuccino

Wild Mushroom Soup

Butternut Squash Soup

Boston or Manhattan Clam Chowder

Seafood Hot & Sour Soup

Roast Garlic & Red Pepper Soup

SALADS

Mélange of Baby Garden Greens

With your choice of:

Toasted Pistachio and Blueberry Goat Cheese
Dried Cranberries and Candied Pumpkin Seeds
Fresh Berries and Toasted Almonds
Blue Cheese with Spiced Walnuts
Poached Pear and Brie Croutons
Roast Peppers and Garlic Chips
Heirloom Tomatoes with Dill Cucumbers

Vinaigrettes & Dressings

Cranberry Pomegranate Dressing
Blood Orange Vinaigrette
Chanterelle Mushroom Vinaigrette
Caramelized Onion and Garlic Dressing
Red Wine Vinaigrette

or

Premium Caesar Salad

with Julienne of Back Bacon and Roast Garlic Croutons
and Parmesan Shavings and Our Creamy Caesar Dressing

Radicchio and Endive Caesar Salad

served with Sauteed Beef, Pumpernickel Croutons
and Asiago Cheese and Our Creamy Caesar Dressing

Thai Salad

Sweet Potato, Daikon Radish, Beets, Onions, Ginger,
Sesame Seeds and a Spicy Asian Dressing
(add Jumbo Tiger Shrimp \$3./pp)

Marinated Roast Vegetable Stack

with Roast Garlic Dressing

ENTRÉES

Seared Muscovy Duck Breast
with Cherry Glaze

Seared Pork Tenderloin
With Morel Mushrooms

Wild Mushroom Crusted
Sterling Silver "AAA" Beef Tenderloin
with Roast Garlic Rosemary Sauce

Cornish Hen
with Game Sausage Stuffing
& Pomegranate Coulis

Blackened Fillet of Jail House Island Salmon
with a Saffron Cream

Peppercorn Crusted
Sterling Silver "AAA" New York Striploin
with Roast Shallot Sauce

Add Lobster Tail or Shrimp for an Extra \$16.

VEGETABLE SELECTIONS

Choice of One:

French Green Beans with Lemon Butter
& Toasted Almonds

Grilled Asparagus with Parmesan Shavings

Medley of In Season Vegetables

Onions & Mushrooms

Maple Glazed French Top Carrots

Baby Bok Choy & King Mushrooms

POTATOES & STARCHES

Choice of One:

Rosemary Roast Potatoes

Roast Garlic Mashed Potatoes

Duchesse Potatoes

Scalloped Potatoes

Scalloped Sweet and Yukon Gold Potatoes

Wild Mushroom Basmati Risotto

Penne Amore - Peas and Pomeal Bacon
in Tomato Cream Sauce

Cheddar and Potato filled Perogies

with Smoked Bacon, Onion & Honey Cream Sauce

ADD \$2./pp for Additional Vegetable Selection
Or FRENCH SERVICE of
Bouquetiere of Vegetables & Potatoes

DESSERTS

Choice of One:

Individual Mudslide Cheesecake
Crown Royal Chocolate Gâteau
White Chocolate Mint Crème Brûlée
Individual Croquembouche

'SEATTLE'S BEST' Gourmet Coffee and 'TAZO' Fine Teas

LATE NIGHT CHOCOLATE FOUNTAIN

Served with Fresh Strawberries, Marshmallows, and Lady Fingers

DELUXE PACKAGE

Three Course Plated Dinner

\$81.00/Per Person

(Including Taxes and Gratuities)

A Variety of Artesian Breads and Flavoured Butter

Choice of one from our Gourmet Appetizers, Soups, and Salads

APPETIZERS

Smoked Trout with Caperberries
and Goat Cheese Mousse

Classic Jumbo Shrimp Cocktail
with Jalapeno Cocktail Sauce

Grilled Asparagus, Oven Dried Tomato
and Goat Cheese with Balsamic Glaze

Italian Sausage Ragout with Savoury Croutons

SOUPS

Wild Mushroom Soup
Boston or Manhattan Clam Chowder
Classic French Onion Soup
Creamy Leek & Potato Soup
Seafood Hot & Sour Soup

SALAD SELECTION

Mélange of Baby Garden Lettuces
With your choice of:

Toasted Pistachios and Blueberry Goat Cheese
Fresh Berries and Spiced Pecans
Dried Cranberries and Seasoned Pumpkin Seeds
Roasted Red Peppers and Garlic Chips

Vinaigrettes & Dressings

Cranberry Pomegranate Dressing
Blood Orange Vinaigrette
Caramelized Onion and Roast Garlic Dressing
Chanterelle Mushroom Vinaigrette
Red Wine Vinaigrette

Or

Traditional Caesar Salad

with Our House Dressing, Smoked Bacon Bits,
Garlic Seasoned Croutons and Grated Fresh Parmesan
Cheese

Baby Spinach Greens

with a Warm Bacon, Roast Pepper, Mushroom,
and Onion Vinaigrette

ENTRÉES

Choice of One:

*Medallions of Free Range Butter Chicken
with Roma Tomatoes & Balsamic Goat Cheese Quenelles*

*Chicken Mushroom Melt
with Spiced Havarti*

*Blackened Fillet of Atlantic Salmon
with Saffron Cream*

*Seared Herb Crusted Pork Loin
with Wild Mushroom Sauce*

*Lightly Breaded Veal Cutlet
with Marinated Tomato and Parmesan Cheese*

*Sterling Silver "AAA" English Cut Prime Rib of Beef au Jus
Seasoned with Rosemary and Roast Garlic & served with Yorkshire Pudding*

VEGETABLE SELECTIONS

Choice of One:

*French Green Beans with Lemon Butter
& Toasted Almonds*

*Grilled Asparagus with Parmesan Shavings
Medley of In Season Vegetables
Onions & Mushrooms*

*Maple Glazed French Top Carrots
Baby Bok Choy & King Mushrooms*

*ADD \$2./pp for Additional Vegetable Selection
OR FRENCH SERVICE of
Bouquetiere of Vegetables & Potatoes*

POTATOES & STARCHES

Choice of One:

*Rosemary Roast Potatoes
Roast Garlic Mashed Potatoes*

*Duchesse Potatoes
Scalloped Potatoes*

Scalloped Sweet and Yukon Gold Potatoes

Wild Mushroom Basmati Risotto

*Penne Amore - Peas and Pemeal Bacon
in Tomato Cream Sauce*

*Cheddar and Potato filled Perogies
with Smoked Bacon, Onion & Honey Cream Sauce*

DESSERTS

Choice of One:

Individual Mudslide Cheesecake
Crown Royal Chocolate Gâteau
White Chocolate Mint Crème Brûlée
Individual Croquembouche

'SEATTLE'S BEST' Gourmet Coffee and 'TAZO' Fine Teas

LATE NIGHT CHOCOLATE FOUNTAIN

Served with Fresh Strawberries, Marshmallows, and Lady Fingers

Up to 125 People \$250

Over 125 People \$450

THE EXQUISITE BUFFET

\$95.00/pp

(Including Taxes and Gratuities)

A Variety of Artesian Breads with Flavoured Butter

APPETIZERS

Choice of Two:

Classic Jumbo Shrimp Cocktail with Jalapeno Cocktail Sauce
Smoked Trout with Caperberries and Goat Cheese Mousse
Thinly Sliced, Peppercorn Crusted Rare Beef Tenderloin Platter
Pork Pot Stickers with Soya and Ginger Sauce
Smoked Salmon and Goat Cheese Roulades with Saffron Glaze
Italian Sausage Ragout with Savoury Croutons
Wild Mushroom Tart with Truffle Cream

SALAD SELECTIONS

Choice of Two:

Mélange of Baby Garden Greens
with a Choice of Toppings
and Chef's Suggested Dressings

Classic Caesar Salad

with Our Classic Caesar Dressing, Smoked Bacon Bits,
Garlic Seasoned Croutons and Grated Fresh Parmesan

Premium Caesar Salad

with Julienne Pomeal Bacon, Roast Garlic Croutons, and Parmesan Shavings

Heirloom Cherry Tomato and Bocconcini Pearls

with Fresh Basil in Fresh Pesto Vinaigrette

Traditional Greek Salad

with Tomatoes, Cucumbers, Peppers,
Onions, Olives, and Feta Cheese

Baby Spinach Greens

with a Warm Bacon, Roast Pepper,
Mushroom, Onion Vinaigrette

ENTRÉES

Choice of Two with One Carved Item:

Medallions of Free Range Butter Chicken
with Roma Tomatoes & Balsamic Goat Cheese Quenelles

Chicken Mushroom Melt
with Spiced Havarti

Blackened Fillet of Atlantic Salmon
with Saffron Cream

*Seared Herb Crusted Pork Loin
with Dijon Brandy Sauce

Lightly Breaded veal Cutlet
with Marinated Tomato and Parmesan Cheese

*Sterling Silver "AAA" English Cut Prime Rib of Beef au Jus
Seasoned with Rosemary and Roast Garlic & served with Yorkshire Pudding

*Denotes carve items

VEGETABLE SELECTIONS

Choice of One:

French Green Beans with Lemon Butter
& Toasted Almonds
Grilled Asparagus with Parmesan Shavings
Medley of In Season Vegetables
Onions & Mushrooms
Maple Glazed French Top Carrots
Baby Bok Choy & King Mushrooms

ADD \$2./pp for Additional Vegetable Selection

POTATOES & STARCHES

Choice of One:

Rosemary Roast Potatoes
Roast Garlic Mashed Potatoes
Duchesse Potatoes
Scalloped Potatoes
Scalloped Sweet and Yukon Gold Potatoes
Wild Mushroom Basmati Risotto
Penne Amore - Peas and Pomeal Bacon
in Tomato Cream Sauce
Cheddar and Potato filled Perogies
with Smoked Bacon, Onion & Honey Cream Sauce

DESSERTS

*An assortment of Cakes, Pastries Tarts & Pies prepared by Our Pastry Chef
Accompanied by a Canadian Cheese Platter with an assortment of Bread and Crackers & Fresh & Dried Fruit*

'SEATTLE'S BEST' Gourmet Coffee and 'TAZO' Fine Teas

LATE NIGHT CHOCOLATE FOUNTAIN

Served with Fresh Strawberries, Marshmallows, and Lady Fingers

THE DELUXE BUFFET

\$84.00/pp

(Including Taxes and Gratuities)

A Variety of Artesian Breads with Flavoured Butter

APPETIZERS

Choice of One:

Classic Jumbo Shrimp Cocktail with Jalapeno Cocktail Sauce
Smoked Trout with Caperberries and Goat Cheese Mousse
Thinly Sliced, Peppercorn Crusted Rare Beef Tenderloin Platter
Pork Pot Stickers with Soya and Ginger Sauce
Smoked Salmon and Goat Cheese Roulades with Saffron Glaze
Italian Sausage Ragout with Savoury Croutons
Wild Mushroom Tart with Truffle Cream

SALAD SELECTIONS

Choice of Two:

Mélange of Baby Garden Greens
with a Choice of Toppings
and Chef's Suggested Dressings

Classic Caesar Salad

with Our Classic Caesar Dressing, Smoked Bacon Bits,
Garlic Seasoned Croutons and Grated Fresh Parmesan

Premium Caesar Salad

with Julienne Pomeal Bacon, Roast Garlic Croutons, and Parmesan Shavings

Heirloom Cherry Tomato and Bocconcini Pearls

with Fresh Basil in Fresh Pesto Vinaigrette

Traditional Greek Salad

with Tomatoes, Cucumbers, Peppers,
Onions, Olives, and Feta Cheese

Baby Spinach Greens

with a Warm Bacon, Roast Pepper,
Mushroom, Onion Vinaigrette

ENTRÉES

Choice of Two with One Carved Item:

Medallions of Free Range Butter Chicken
with Roma Tomatoes & Balsamic Goat Cheese Quenelles

Chicken Mushroom Melt
With Spiced Havarti

Blackened Fillet of Atlantic Salmon
with Saffron Cream

*Seared Herb Crusted Pork Loin
with Dijon Brandy Sauce

Lightly Breaded veal Cutlet
with Marinated Tomato and Parmesan Cheese

*Sterling Silver "AAA" English Cut Prime Rib of Beef au Jus
Seasoned with Rosemary and Roast Garlic & served with Yorkshire Pudding

*Denotes carve items

VEGETABLE SELECTIONS

Choice of One:

French Green Beans with Lemon Butter
& Toasted Almonds
Grilled Asparagus with Parmesan Shavings
Medley of In Season Vegetables
Onions & Mushrooms
Maple Glazed French Top Carrots
Baby Bok Choy & King Mushrooms

ADD \$2./pp for Additional Vegetable Selection

POTATOES & STARCHES

Choice of One:

Rosemary Roast Potatoes
Roast Garlic Mashed Potatoes
Duchesse Potatoes
Scalloped Potatoes
Scalloped Sweet and Yukon Gold Potatoes
Wild Mushroom Basmati Risotto
Penne Amore - Peas and Pomeal Bacon
in Tomato Cream Sauce
Cheddar and Potato filled Perogies
with Smoked Bacon, Onion & Honey Cream Sauce

DESSERTS

An assortment of Cakes, Pastries Tarts & Pies prepared by Our Pastry Chef
Accompanied by a Canadian Cheese Platter with an assortment of Bread and Crackers & Fresh & Dried Fruit

'SEATTLE'S BEST' Gourmet Coffee and 'TAZO' Fine Teas

LATE NIGHT CHOCOLATE FOUNTAIN

Served with Fresh Strawberries, Marshmallows, and Lady Fingers

Up to 125 people - \$250.00

Over 125 people - \$450.00

BAR OPTIONS

Best Western Mariposa Inn Will Provide Five Hours of Bar Service
 Including: House Brands of Rye, Rum, Vodka, Gin & Scotch
 Standard Beer Brands: Molson Canadian, Export, Coors Light, Labatt's Blue & Blue Light
 Budweiser & Bud Light
 Premium & Imported Beer: Sleeman's, Keith's, Corona & Heineken, Bud Light Lime
 Regular & Premium Coolers
 \$34./pp
 (Includes tax and gratuities)

HOST BAR

CASH BAR

| | | |
|----------------|--------------------------------------|---------------|
| \$4.75/ounce | 1oz. Liquor | \$5.25/ounce |
| \$4.75/bottle | Domestic Beer | \$5.25/bottle |
| \$6.00/bottle | Premium & Imported Beer | \$6.50/bottle |
| \$1.00/glass | Soft Drinks | \$1.25/glass |
| \$2.50/glass | Juice | \$2.50/glass |
| \$5.75/glass | 6oz. Glass House Red or White Wine | \$6.25/glass |
| \$7.25/glass | 6oz. Premium House Red or White Wine | \$7.75/glass |
| \$5.50 /bottle | Coolers | \$6.00/bottle |
| \$6.50/bottle | Premium Coolers | \$7.00/bottle |
| \$6.00/ounce | 1 ounce Liqueurs | \$6.50/ounce |
| \$35.00/bowl | Non-Alcoholic Fruit Punch | w/a |
| \$70.00/bowl | Alcohol Punch | w/a |
| \$70.00/bowl | Champagne Punch | w/a |

Host Bar Pricing Includes:
All Applicable Taxes

Host Bars will Be Charged:
A 15% Service Charge

All Bars will be charged \$25./hr
Per Bartender if Sales
do Not exceed \$300 net

Cash Bar Prices Include:
All Applicable Taxes

Cash Bars Do Not Include:
Gratuities

Alcohol Prices are Subject to Change Without
Notice

The Creative Selection

All- Stations Reception

(minimum of 4 stations - Priced According to selections)

Champagne/Receiving Line Cocktail

Receive your Guests in Style
Our Elegant Champagne & Beverage Fountain
is just the thing!
Choose from:
Sparkling Shiraz with Chambord
Sparkling White Wine with Passion Fruit Cognac
Side Cars - an Old Classic
Cosmopolitans
Mojitos
Fuzzy Navels
Long Island Ice Tea
Rum Swizzle
\$6./pp

Jumbo Shrimp Cocktail & Flambé

An elaborate display
Of Succulent Black Tiger Shrimp on ice
With our Jalapeno Cocktail Sauce
Blackened Jumbo Tiger Shrimp
or Gigantic Sea Scallop
Flambéed with Brandy
\$12./pp Based on 4 Pieces Per Person

Raw and Baked Oyster Bar

Oysters on the Half Shell Served with Spiced Vodka Shots
And Your Choice of:
Oysters Rockefeller
Oysters Hunter
Oysters Creole
Oysters Bienville
Market Price - Estimate \$12./pp based on 4 pieces per person

Sushi Bar

Various types and styles of sushi
Negiri, Maki, Sashimi, Hand rolls
Salmon, Tuna, Scallop, Smoked Eel, Shrimp.
Crab, Tempura Soft Shell Crab or vegetables to name a few!
\$2.50/per piece

Specialty Salads

Select Three:
Baby Greens
Classic Caesar Salad
Traditional Greek
Thai Salad
Roast Vegetable Salad
\$8./pp

Saganaki OOPA!

A Spectacular Greek Tradition
Special Greek Cheese Lightly Breaded and Fried
Then Flambéed with Ouzo Liqueur
\$6./pp

The Grill Station

Beef Or Chicken Brochettes
& Grilled vegetable Skewers
\$6./pp
Add as a Dessert - Grilled Fruit Skewers
Add \$2.

A Carving Situation

Prime Rib of Beef on a Bun \$12./pp
Maple Glazed Ham on a Bun \$10./pp
Turkey Breast on a Bun \$10./pp
Accompanied by all the condiments

International Cheese Board

& Cured Meat Platter
With Gourmet Breads
Fresh & Dried Fruits
Sweet & Salty Nuts
\$12./pp

Exquisite Dessert Table

Rich Swiss Chocolate in our Fabulous Fountain
Served with Strawberries, Marshmallows
And Lady Fingers
An Elegant Selection of Individual Cheesecakes, Tortes,
Pastries, Tarts and Squares
\$10/pp

Rehearsal Night BBQ'S

Served on the Pool side patio (weather permitting)
in the case of inclement weather in an available banquet room.

The Burger BBQ

Gourmet Triple 'A' Sterling Silver Canadian All Beef Hamburger
and BBQ Breast of Free Range Chicken on a Bun
With all the garnishes and fixins`
Summer Baby Greens with Fresh Berries & Toasted Almonds
Pomegranate Dressing & Blood Orange Vinaigrette
European Style Potato Salad with Goat Cheese, Roast Garlic,
Sundried Tomatoes and Roast Pine Nuts
Assorted Mini Tarts, Cakes, Pastries and Squares

\$22.95/pp

The Brochette BBQ

Marinated Beef, Chicken, Shrimp and Vegetable Kabobs
Heirloom Tomatoes and Baby Bocconcini Pearls with Fresh Basil and Pesto Vinaigrette
Summer Baby Greens with Poached Pear and Brie Croutons
Cranberry Pomegranate Dressing & Chanterelle Mushroom Vinaigrette
Asian Rice Salad with Wild Mushroom, Coriander, Green Onions, and Mild Curry
Assorted Mini Tarts, Cakes, Pastries and Squares

Fresh Fruit Tray

\$25.95/pp

The Steak & Seafood BBQ

8 oz.. Triple 'A' Sterling Silver New York Striploin
With Blackened Jumbo Tiger Shrimp
Corn on the Cob with Melted Butter
Classic Caesar Salad with Smoked Bacon, Roast Garlic Croutons,
Grated Parmesan And Our Creamy Caesar Dressing
Grilled vegetable Salad
Tri-Coloured Potato Salad with Caramelized Onions, Roast Garlic and Roast Peppers
In a Porcini Mushroom Dressing
A Variety of Mini Cakes, Tarts, Pastries and Squares
Fresh Berries and Cream

\$34.95

(Substitute lobster for shrimp add \$5.00)

The Family Gathering BBQ

Mini Hamburgers, all Beef Hot Dogs & Sausage on a Bun
with all the condiments
Summer Green or Caesar Salad
Traditional Potato or Pasta Salad
Ice Cream Sundae Bar with Chocolate Sauce, Skor Pieces, Oreo Cookie Crumble,
Smarties, Gummy Bears and Whip Cream

\$18.95

Children under 12 years of age \$9.

Subject to Applicable Taxes and Gratuity

VEGETARIAN SELECTIONS

Appetizers

Mélange of Baby Garden Greens with choice of:

Toasted Pistachio and Blueberry Goat Cheese
Fresh Berries and Toasted Almonds
Dried Cranberries and Pumpkin Seeds
Blue Cheese with Spiced Walnuts
Poached Pear Brie Croutons
Roast Peppers with Garlic Chips
Heirloom Tomatoes and Dill Cucumbers

Dressing Selection:

Cranberry Pomegranate Dressing
Blood Orange Vinaigrette
Chanterelle Mushroom Vinaigrette
Caramelized Onion and Roast Garlic Dressing

or

Traditional Caesar Salad - with Garlic Croutons and Parmesan Cheese
Radicchio and Endive Salad - served with Pumpnickel Croutons, Asiago Cheese
and Our Special Caramelized Onion and Roast Garlic Dressing
Thai Salad - Sweet Potato, Daikon Radish, Golden Beets, Peppers, Zucchini, Onions,
Bean Sprouts, Ginger, Sesame Seeds and a Spicy Asian Dressing
Marinated Roast Vegetable Stack - with Roast Garlic Dressing

or

Wild Mushroom Soup
Roast Garlic and Red Pepper Soup

Entrées

Perogies - with a Honey, Onion, Mushroom Cream Sauce
Udon Noodles - with Julienne of Vegetables in a Sesame - Ginger Soya Sauce
Angel Hair Noodles - with Roast Vegetables in Balsamic Cream

Wild Mushroom Risotto

Vegetable Moussaka with Bechamel Sauce

CHILDREN'S MENU

\$10.00

Main Courses

Mini Cheeseburgers with Fries

Chicken Fingers & Fries

Cheese or Pepperoni Pizza

Spaghetti and Meatballs

Nachos with Cheese

(Substitute fries for Caesar or Garden Salad)

Beverages

Soft Drinks

Shirley Temple

Milk

Chocolate Milk

Desserts

Ice Cream Sundae

with Smarties and Skittle Pieces Chocolate Sauce and Whipped Cream

Worms in Dirt

Gummy Worms in Chocolate Pudding and Oreo Cookie Crumbs