



All-Inclusive Wedding Package

Reception: Large tray of crudités

Dinner : One glass of wine per person served with dinner

Choose ONE appetizer:

Mixed baby greens, iceberg and romaine leaves tossed with cucumbers, tomato, fresh herbs and sweet thyme vinaigrette

Baked butternut squash and ginger soup

Choose ONE or TWO main courses:

Supreme of Chicken with a light sundried cranberry demi served with potato and vegetables

Herb crusted grilled Atlantic salmon drizzled with lemon cream sauce served with potato and vegetables

Maple glazed roast pork loin steak served with potato and vegetables

Roasted prime rib with Yorkshire pudding (extra \$5.00 per guest)

Dessert: **Choose ONE dessert:**

New York style cheesecake served with berry coulis

Lava cake

Beverages: Host bar after dinner (3 hour maximum, standard rail brands, draft beer, wine and soft drinks)

Coffee/Tea at dinner

(\$99.00 per person plus 15% gratuities and 13% HST)