

2010 All Inclusive Package Promotion - LIMITED TIME OFFER **69.99 pp** **89.99 pp**

Complimentary parking	•	•
Special children menu	•	•
Champagne service for the head table		•
Complimentary entrée for D.J and photographer		•
Choice of linen napkin colours		•

Cocktail Reception

1 hour standard bar service	•	•
Chef's selected hot hors d'oeuvres (based on three per person)	•	
Chef's assorted hot hors d'oeuvres & cold canapes (based on three per person)		•

Dinner - Includes a three course menu

Includes - Fresh baked dinner rolls & dairy butter, regular & decaffeinated coffee & tea • •

Appetizer (choice of one)

House salad - Fresh chopped romaine and iceberg lettuce with house dressing	•	•
Fresh salad greens - with choice of raspberry vinaigrette or creamy lemon honey dressing OR		•
Classic Minestrone		•

Entrée (choice of one)

Grilled chicken au jus, served with mixed vegetables and roasted potatoes	•	•
8 oz grain fed chicken breast with pommery herb sauce, medley of fresh vegetables & creamy mashed potatoes		•

Dessert (choice of one)

Apple blossom with whipped cream	•	•
New York style cheesecake topped with fresh berries and coulie OR		•
Bumbleberry blossom served with crème anglaise, fresh berries and whipped cream		•

Dinner Wine Service

1 glass of house wine during dinner service	•	•
Additional glass of house wine during dinner service		•

Post-Dinner Beverage Service

3 hours of standard bar service	•	•
Domestic beer, standard bar spirits, house red and white wine, assorted softdrinks and juices	•	•
Domestic & imported beer, standard bar spirits, house red and white wine, assorted softdrinks and juices		•

*Note: The bar will be closed during dinner service and will re-open when speeches are complete.

Late Night Service

Coffee and tea service	•	•
Wedding cake cutting and platter display (Supplied by guest)	•	•
Platter of fresh baked cookies		•

Additional Options

Add-on 1 hour standard bar service \$11.70 all inclusive price per person
 Add-on soup or salad as 4th course \$5.15 all inclusive price per person
 Add-on sorbet \$3.80 all inclusive price per person

**Now offered at these select Clubs. Price does NOT include SOCAN, facility or set-up fees. Minimum number of guests may apply.*



2010 All Inclusive Package Promotion - LIMITED TIME OFFER	105.00 pp	115.00 pp	125.00 pp
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Complimentary parking	•	•	•
Special children menu	•	•	•
Champagne service for the head table	•	•	•
Complimentary entrée for D.J and photographer	•	•	•
Choice of linen napkin colours	•	•	•
On site wedding ceremony	•	•	•
Floor length white tablecloths	•	•	•
Menu tasting for 2	•	•	•
Chair covers	•	•	•

Cocktail Reception

1 hour standard bar service	•	•	•
Chef's assorted hot hors d'oeuvres & cold canapes (based on three per person)	•	•	•
Platter of fresh cut crudites & dip	•	•	•
Platter of domestic and continental cheeses			•

Dinner - Includes a three course menu

Includes - Fresh baked dinner rolls & dairy butter, regular & decaffeinated coffee & tea

Appetizer (choice of one)

Fresh salad greens - with choice of raspberry vinaigrette or creamy lemon honey dressing OR	•	•	•
Classic Minestrone	•	•	•
Mediterranean style salad OR Roasted butternut squash soup OR Chilled raspberry & champagne soup		•	•
Organic spring greens wrapped in a cucumber ribbon dressed with cherry tomatoes & three berry dressing OR		•	•
Sliced vine ripe tomatoes & bocconcini around spring greens with basil balsamic vinaigrette OR		•	•
Classic lobster bisque OR Wild mushroom en croute			•

Entrée (choice of one)

Oven roasted 8 oz prime rib of beef, Yorkshire pudding, medley of fresh vegetables, herbed roasted potatoes OR	•	•	•
8 oz grain fed chicken breast with pommery herb sauce, medley of fresh vegetables & creamy mashed potatoes	•	•	•
Stuffed chicken breast filled with woodland mushrooms, sundried tomato, fresh herbs & chevre cheese, accompanied by garlic herb mash, medley of fresh vegetables with tarragon chicken reduction. OR		•	•
Pan-seared fresh Atlantic salmon fillet served with roasted mini red potatoes, medley of fresh vegetables - & lemon thyme beurre blanc sauce OR		•	•
Oven roasted 10oz prime rib of beef with Yorkshire pudding, roasted potatoes, medley of fresh vegetables & rich beef jus		•	•
5oz beef filet mignon & chicken breast combination plate with garlic herb mash potatoes, medley of fresh vegetables with caramelized shallot Merlot reduction. OR		•	•
Oven roasted chicken breast & pan-seared fresh Atlantic salmon combination plate, roasted mini red potatoes - medley of fresh vegetables with lemon & coriander beurre blanc OR		•	•
Classic beef Wellington served with duchesse potatoes, fresh vegetable bundles & Bearnaise sauce			•

Dessert (choice of one)

New York style cheesecake topped with fresh berries and coulie OR	•	•	•
Apple OR Bumbleberry blossom served with crème anglaise, fresh berries and whipped cream	•	•	•
Individual lemon blueberry cheesecake garnished with fresh berries & coulie OR Strawberry layer cake		•	•
Individual white & dark chocolate mousse garnished with fresh berries & coulie		•	•
Individual white chocolate crème brulee garnished with fresh berries OR		•	•
Tulip shell filled with fresh fruit & berries topped with chantilly cream			•

Dinner Wine Service

2 glasses of house wine during dinner service	•	•	•
2 glasses of deluxe wine selection during dinner service		•	•
2 glasses of premium wine selection during dinner service			•

Post-Dinner Beverage Service

3 hours of standard bar service	•	•	•
Domestic & imported beer, standard bar spirits, house red and white wine, assorted softdrinks and juices	•	•	•
Domestic & imported beer, premium bar spirits, deluxe red and white wine, assorted softdrinks and juices		•	•

Late Night Service

Coffee and tea service	•	•	•
Wedding cake cutting and platter display (Supplied by guest)	•	•	•
Platter of fresh baked cookies	•	•	•
Fresh Baked Cookies & Fine Dessert Squares Platter		•	•
Fresh Fruit Platter			•

Additional Options

Add-on 1 hour standard bar service \$11.70 all inclusive price per person
 Add-on 1 hour deluxe bar service \$15.70 all inclusive price per person
 Add-on soup or salad as 4th course \$5.15 all inclusive price per person
 Add-on sorbet \$3.80 all inclusive price per person

**Now offered at these select Clubs. Price does NOT include SOCAN, facility or set-up fees. Minimum number of guests may apply.*

