

PACKAGE

enhancements

menu enhancements

Prices are per person, plus 13% HST and 18% facility fee

Salad	choose from garden or caesar salad in bowls	+ \$2
Pasta	choose from penne with tomato or a la vodka sauce	+ \$4
Lasagna	choose from bolognese or spinach & ricotta	+ \$6
Sides	choose one of our premium starch options: potatoes dauphinoise / doubled baked potato (sour cream, garlic, chives) / sweet potato mash	+ \$5
Main Plated Entrée	beef wellington / herb crusted lamb rack / braised lamb shank / prime rib / Cornish game hen	+ MP
Main Plated Entrée Add-On	shrimp skewer / sautéed mushrooms / lobster tail	+ MP

late night enhancements

Prices are per person, plus 13% HST and 18% facility fee

Poutine Bar	build your own poutine with fries, gravy & cheese curds	+ \$4
Deluxe Poutine Bar	build your own poutine with fries, gravy, cheese curds & pulled pork	+ \$8
Beef Slider Bar	beef patties, fresh buns, traditional condiments	+ \$5
Taco Bar	build your own hard or soft tacos with chicken, beef, or fish	+ \$5
Seafood Bar	cold display of marinated seafood salad, baby lobster, crab legs / hot display of peel and eat pimento shrimp, mussels diavolo, baby clams, cod & crab cakes, breaded shrimp.	+ MP
Perogies	cheese perogies served with cheddar cheese, bacon, sour cream, green onion, caramelized onion	+ \$4
Sausage Slider	spicy Italian, honey garlic sausages with sautéed peppers and onions, & traditional garnish	+ \$6
Sushi	California, avocado, salmon rolls with soy sauce, pickled ginger & wasabi	+ MP
Crudité Platter	assortment of fresh and pickled vegetables with a creamy garlic dip	+ \$3
Fruit Platter	fresh seasonal fruit with vanilla yogurt dip	+ \$4
Cheese Board	imported and domestic cheeses served with grapes & assorted crackers	+ \$6

beverage enhancements

Prices are per person, plus 13% HST and 18% facility fee

Champagne Toast	+ \$4
Craft Beer	+ MP
Wine Upgrade	+ MP
Build Your Own Caesar Bar	+ \$3
Non-Alcoholic Host Bar	+ 4
Non-Alcoholic Sparkling Wine	+ \$1
Hot Chocolate Bar	+ \$2
Espresso	+ \$2

décor enhancements

Prices are per table, plus 13% HST

Table Runners	+ \$10
Overlays/Upgraded Linen	+ \$15
Chair Sash	+ \$2.50 per chair
Harvest Table	+ \$100

facility rental

Plus 13% HST

Cocktail Lounge	+ \$500
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