



ROYAL  
BOTANICAL  
GARDENS

# Wedding Menu

# Royal Package

All menus include bread and butter with your meal and coffee and tea service

\$125.00++ | Person  
Minimum of 90 Adults

## COCKTAIL HOUR

### BEVERAGES SERVICE

Open Bar Featuring House Brand Liquors, House Niagara VQA Wines, Domestic Beer, Soft Drinks and Juices.

### PASSED HORS D'OEUVRES

Please select four from the following;  
Fresh Bruschetta on Crostini  
Smoked Cheddar Arancini with Tomato Jam  
Chicken Satay with Fresh Mint Vinaigrette  
Vegetable Spring Rolls  
Spanakopita  
Coconut Shrimp, Tangy Marmalade  
Potato Samosa  
Melon, Prosciutto and Gorgonzola

## DINNER

### BEVERAGES SERVICE

House Niagara VQA Wine Service  
Bar closed during dinner - 2 bottles per table of 8  
Bar to re-open after dinner for a total of 5 hours.  
Still water at all guest tables.

Dinner Rolls and Butter

## FIRST COURSE (SELECT ONE)

Spring Green Salad with House Vinaigrette  
Crisp Romaine Caesar Salad  
with Garlic Croutons  
Roasted Red Pepper and Red Lentil Soup

## MAIN COURSE (SELECT ONE)

Herb Roasted Chicken Breast au Jus  
Roast Ribeye Beef with au jus  
Grilled Maple Glazed Salmon  
(Select a second entrée choice for additional \$5.00pp)

All entrées served with Garlic Mashed, or Roasted Potatoes, and Seasonal Vegetable Medley

## DESSERT COURSE (SELECT ONE)

Cheesecake with Seasonal Fruit Coulis  
Flourless Chocolate Torte  
Seasonal Fruit Crumble with Whipped Cream

## LATE NIGHT (SELECT ONE)

Coffee Station and Assorted Miniature Pastries and Tarts

Upgrade your late night with food station in place of dessert station for an additional \$5.00 per person

Tacos (Chicken or Beef), Assorted Pizzas, Poutine.

Cut, plate and service your Wedding Cake for an additional \$2.50 per person

## INCLUDED

- Chair covers with choice of sash colour are provided
- Your choice of floor length table linens, white or ivory
- All tables for your reception have linens and white lights for the head table

Event duration of 7 hours, for additional time past 7 hours please consult your sales coordinator

# Botanical Package

\$142.75 ++ | Person  
Minimum of 90 Adults

All menus include bread and butter with your meal and coffee and tea service

## COCKTAIL HOUR

### BEVERAGES SERVICE

Open Bar Featuring Premium Brand Liquors, Premium VQA Wines, House Champagne, Domestic and Imported Beers, Soft Drinks and Juices

## PASSED HORS D'OEUVRES

Please select any four of the butler passed hors d'oeuvres from our hors d'oeuvres list

## DINNER

### BEVERAGES SERVICE

Continued Open Bar and Unlimited Premium VQA Wine with Dinner & Champagne Toast.  
Still water at all guest tables.

Dinner Rolls and Butter

## APPETIZER COURSE (SELECT ONE)

Crab Cakes with Red Pepper Coulis  
Butternut Squash Soup  
Gnocchi – Marinara or Garlic Herbed  
Mushroom and Spinach Cannelloni with Pesto cream sauce

## SECOND COURSE (SELECT ONE)

Spring Green Salad with House Vinaigrette  
Baby Kale Caesar Salad with Parmesan Croutons  
Heirloom Cherry Tomato Medley on Arugula with croutons and Shaved Parmesan

## MAIN COURSE

SELECT TWO PREDETERMINED GUESTS TO PRESELECT

Chicken Supreme, stuffed with Spinach, Sundried Tomatoes and Goat Cheese  
Herb Crusted Salmon with Lemon Dill Cream Sauce  
Roasted Ribeye with au jus  
Classic Beef Wellington, Green Peppercorn Sauce  
*(Beef Wellington is not available for weddings held in the Camilla and Peter Dalglish Atrium)*

Entrées Served with Herb Roasted Potatoes, or Roasted Garlic Mashed Potatoes and Chef's Seasonal Vegetable Medley

## DESSERT COURSE (SELECT ONE)

Cheesecake with Blueberry Sauce  
Flourless Chocolate Torte with Mixed Berries  
House Made Tiramisu  
Creme Brulee

## LATE NIGHT (SELECT ONE)

Coffee station and your choice of one of the following stations: Tacos (Chicken or Beef), Assorted Pizzas, Poutine or Assorted Desserts

Cut, plate and service your Wedding Cake for an additional \$2.50 per person

## INCLUDED

- Chair covers with choice of sash colour are provided
- Your choice of floor length table linens, white or ivory
- All tables for your reception have linens and white lights for the head table

*Event duration of 7 hours, for additional time past 7 hours please consult your sales coordinator*

# Marche Package

All menus include bread and butter with your meal and coffee and tea service

\$105.00++ | Person  
Minimum of 60 Adults

## COCKTAIL HOUR

### BEVERAGES SERVICE

Open Bar Featuring House Brand Liquors, House Niagara VQA Wines, Domestic Beer, Soft Drinks and Juices.

## PASSED HORS D'OEUVRES

Please select four from the following;

Fresh Bruschetta on Crostini

Smoked Cheddar Arancini with Tomato Jam

Chicken Satay with Fresh Mint Vinaigrette

Vegetable Spring Rolls

Roasted Apples with Gorgonzola in Phyllo Cup

Sundried Tomato Tapenade with Goat Cheese

Hand Dipped Mini Chorizo Corn Dogs

Mini Grilled Cheese with Bacon Jam

Potato Samosa

Melon, Prosciutto and Gorgonzola

## DINNER

### BEVERAGES SERVICE

House Niagara VQA Wine, 2 bottles per table of 8

Bar to re-open after dinner for a total of 3 hours

Food Stations are open for a total of 2 hours

## SALAD STATION

Spring Greens and Caesar Salads

Pasta and Greek Salads

Assorted Toppings, Garnishes and Dressings

Rolls & Butter

## POUTINE STATION

Fresh Cut French Fries

Assorted Cheese Toppings

Vegetarian and Beef Gravies

Crispy Bacon and Cut Scallions

Diced Chicken or Ground Beef

## ROAST BEEF CARVING STATION

Roast Beef

Roasted Vegetables

Beef Gravy and Horseradish Cream

Assorted Breads and Dinner Rolls

## PASTA STATION

Penne Pasta

Fresh Cut Vegetables, Garlic and Herbs

Grilled Chicken and Shrimp

Marinara and Alfredo Sauces

## COFFEE & TEA STATION

## INCLUDED

- Ivory or white linen
- Chair covers with choice of sash colour
- All tables for your reception have linens and white lights for the head table

Event duration of 6 hours, for additional time past 6 hours please consult your sales coordinator

# Marche Stations

These stations are available for substitution to the Marche Wedding Package. They are not intended to be added to other wedding packages. There is a minimum of \$40.00 per person to be spent when customizing a package with stations.  
Minimum 50 Guests | Based on two hours of continuous service

## MASHED POTATO BAR

Roasted Garlic Mashed and Sweet Potato Mashed  
Crispy Bacon Pieces and Cut Scallions  
Grated Cheddar Cheese and Sour Cream  
Beef or Vegetarian Gravy  
\$9.00 | Person

## TACO AND FAJITA STATION

Ground Beef and Chimichurri Chicken  
Sautéed Onions and Peppers  
Salsa, Shredded Lettuce,  
Shredded Cheddar and Sour Cream  
Flour Tortillas  
Refried Beans  
\$14.50 | Person

## POUTINE STATION

Fresh Cut French Fries  
Assorted Cheese Toppings  
Vegetarian and Beef Gravies  
Crispy Bacon and Cut Scallions  
Diced Chicken or Ground Beef  
\$13.50 | Person

## PIZZA STATION

Crudités and Dip  
Cheese and Garlic Bread Sticks  
Assorted Meat and Vegetarian Pizzas  
\$9.50 | Person

## ROAST BEEF CARVING STATION

Roast Beef  
Roasted Vegetables  
Beef Gravy and Horseradish  
Assorted Breads and Dinner Rolls  
\$18.00 | Person

## PASTA STATION

Penne Pasta  
Fresh Cut Vegetables, Garlic and Herbs  
Grilled Chicken and Shrimp  
Marinara and Alfredo Sauces  
\$14.50 | Person

## SEAFOOD STATION

Jumbo Shrimp with Cocktail Sauce  
Smoked Salmon  
Crab Cakes  
Seafood Salad  
Condiments, Breads and Sauces  
\$20.50 | Person

## BARBECUE STATION

Sautéed Sausages with Peppers and Onions  
Mini Fried Chicken  
Potato Salad  
House Slaw  
Fresh Baked Buns and Condiments  
\$14.00 | Person

## SALAD STATION

Spring Greens and Caesar Salads  
Pasta and Greek Salads  
Assorted Toppings, Garnishes and Dressings  
Rolls & Butter  
\$10.00 | Person

## HIGH TEA STATION

Traditional Tea Sandwiches  
House Baked Scones with Butter and Preserves  
Fresh Sliced Fruits  
Assorted Herbal Teas  
\$11.50 | Person

## CREPE STATION

Chef preparing crepes to order  
"The Sweet" - Apple pie crepes with  
Mascarpone Cheese and Fresh Berries  
"The Savory" - Mushroom, Spinach and  
Ricotta Crepes  
\$14.50 | Person

## DESSERT STATION

Fresh Sliced Fruit Tray  
Assorted Cakes  
or Assortment of Miniature Pastries and Tarts  
\$13.25 | Person

## COFFEE STATION

Coffee, Tea and Decaf  
\$4.50 | Person

Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge

# Plated Dinner

\$72.00 ++ | Person  
Minimum of 50 Adults

All menus include bread and butter with your meal and coffee and tea service

## FOUR COURSE PLATED DINNER MENU

### CHOICE OF ONE

Seasonal Soup  
Penne Pasta tossed in a Marinara Sauce

### CHOICE OF ONE

Spring Greens Salad  
Crisp Romaine Caesar Salad with Garlic Croutons

### CHOICE OF ONE PROTEIN

Roasted Chicken, with Mushroom Marsala Cream Sauce  
Herb Roasted Chicken Breast au Jus  
Oven Roasted Maple Glazed Salmon  
Ribeye with Peppercorn Sauce

Served with:

Herb Roasted Potatoes  
Seasonal Vegetable Medley

### CHOICE OF ONE DESSERT

Seasonal Fruit Tart with Whipped Cream  
Flourless Chocolate Torte  
Cheesecake with Seasonal Berry Sauce

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### INCLUDED

- Ivory or white linen
- Chair covers with choice of sash colour
- All tables for your reception have linens and white lights for the head table

Event duration of 6 hours, for additional time past 6 hours please consult your sales coordinator

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Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge





# Lunch Buffet

All menus include bread and butter with your meal and coffee and tea service

## LUNCH BUFFET MENU

Chef's Soup of the Day

## CHOICE OF TWO (2) SALADS

Mixed Greens with Balsamic Dressing

Crisp Romaine Caesar Salad with Garlic Croutons

Grilled Vegetable and Pasta Salad

Greek Salad

## CHOICE OF ONE PROTEIN:

Maple Glazed Salmon

Breast of Chicken Marsala

Roast Beef with au Jus

## Served with:

Herb Roasted Potatoes

Seasonal Vegetable Medley

## BEVERAGE SERVICE

Chilled Orange, Cranberry and Apple Juices

Coffee and Tea

## DESSERTS AND PASTRIES

Fresh Sliced Fruits

Assorted Miniature Desserts

\$59.50 ++ | Person  
Minimum of 50 Adults

## INCLUDED

- Ivory or white linen
- Chair covers with choice of sash colour
- All tables for your reception have linens and white lights for the head table

Event duration of 4 hours, for additional time past 4 hours please consult your sales coordinator

Food service is for 1.5 hours.

Start time for your event is 12:00pm.

Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge

# Brunch Buffet

All menus include bread and butter with your meal and coffee and tea service

## BRUNCH BUFFET MENU

(Food service is for 1.5 hours)

Mini Yogurt Parfaits with Fresh Fruit and Granola  
Cinnamon French Toast with Maple Syrup  
Crispy Bacon and Country Link Sausages  
Country Style Home Fried Potatoes

## LIVE STATIONS

Chef Carved Roast Beef Station

Chef's Omelet Station Featuring Eggs Made to Order with Fresh Spinach, Sliced Mushrooms, Peppers, Diced Ham, Grated Cheese

## BRUNCH SALADS

CHOOSE TWO (2)

Grilled Vegetable and Pasta Salad  
Bean Salad  
Mixed Green Salad, Balsamic Vinaigrette  
Crisp Romaine Caesar Salad with Garlic Croutons  
Greek Salad with Fresh Feta  
Grilled Leek and Potato Salad  
Coleslaw

## INCLUDED

- Ivory or white linen
- Chair covers with choice of sash colour
- All tables for your reception have linens and white lights for the head table

Event duration of 4 hours, for additional time past 4 hours please consult your sales coordinator

\$57.50 ++ | Person  
Minimum of 60 Adults

## BEVERAGE SERVICE

Mimosa's or Caesar's (1 per person)  
Chilled Orange, Cranberry and Apple Juices  
Coffee and Tea

## DESSERTS AND PASTRIES

Assorted Breakfast Pastries, Breads,  
Muffins and Scones  
Creamery Butter and Preserves





# Bbq Menu

\$101.00 ++ | Person  
Minimum of 60 Adults

All menus include bread and butter with your meal and coffee and tea service

## COCKTAIL HOUR

### BEVERAGES SERVICE

Open Bar Featuring House Brand Liquors,  
House Niagara VQA Wines, Domestic Beer,  
Soft Drinks and Juices.

Still water for your guest tables.

PASSED HORS D'OEUVRES – 3 pieces per person

Fresh Tomato Bruschetta with Shaved Parmesan  
Melon wrapped Prosciutto with blue cheese.

## DINNER

### BEVERAGES SERVICE

House Niagara VQA Wine with Dinner  
(two bottles of wine per table of 8)

Bar closed during dinner

Bar to re-open after dinner for a total of 3 hours

## SALAD STATION

Bean Salad

Grilled Vegetable Pasta Salad

Mixed Green Salad, Balsamic Vinaigrette

## MEAT OPTIONS

(1 ½ pieces of protein per person)

Grilled Salmon (4oz)

Grilled Wellington County AAA Strip Steaks (4oz)

### Served with:

Roasted Potatoes

Roasted Seasonal Vegetable Medley

Dinner Rolls and Butter

Condiments and Sauces

## DESSERTS AND PASTRIES

Assorted Cheesecakes and Chocolate Torte

## LATE NIGHT

Coffee Service and Fresh Seasonal Sliced Fruit

Upgrade your late night with food station  
for an additional \$7.00 per person

Poutine Station

Tacos (chicken or beef)

Assorted Pizzas

## INCLUDED

- Ivory or white linen
- All tables for your reception have linens and white lights for the head table

*Event duration of 6 hours, for additional  
time past 6 hours please consult your sales  
coordinator*

Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge



# Garden Package

All menus include bread and butter with your meal and coffee and tea service

\$75.00 ++ | Person  
Minimum of 75 Adults

## COCKTAIL HOUR

### PASSED HORS D'OEUVRES

Please select two from the following;

Vegetable Spring Rolls

Spanakopita

Coconut Shrimp, Tangy Marmalade

Potato Samosa

## DINNER

### BEVERAGES SERVICE

2 Bottles of wine with Dinner

(House VQA 1 Red and 1 White per table of 8)

Dinner Rolls and Butter

### FIRST COURSE (SELECT ONE)

Bean Salad

Grilled Vegetable Pasta Salad

Mixed Green Salad, Balsamic Vinaigrette

### MAIN COURSE (SELECT ONE)

Herb Roasted Chicken Breast au Jus

Roast Ribeye Beef with au Jus

Vegetarian Options Available

All entrées served with Garlic Mashed, or

Roasted Potatoes, and Seasonal

Vegetable Medley

### DESSERTS COURSE (SELECT ONE)

Cheesecake with Seasonal Fruit Coulis

Seasonal Fruit Crumble with Whipped

Cream

Coffee and Tea Station

## SUBSTITUTIONS AND MENU ADDITIONS

Cocktail Hour Hors d' Oeuvres 2 pieces \$4.00pp

Additional Choice of Entrée \$5.00pp

Substitute Coffee and Tea Station

for table Service \$2.00pp

Late Night Dessert Station \$7.00pp

Coffee, Tea and Assorted Miniature Pastries

and Tarts

Your Cake and or Cupcakes cut and displayed with

your late-night station for an additional \$2.50pp

Late-night Station Options \$10.00pp

- Tacos (chicken or beef)
- Assorted Pizzas
- Poutine Station

Bar Packages available upon request

## INCLUDED

- Ivory or white linen
- All tables for your reception have linens and white lights for the head table

Event duration of 6 hours, for additional time past 6 hours please consult your sales coordinator



# Cocktail Receptions

We have the perfect reception menu to compliment any celebration  
Choose a package or a selection of our available canapes  
Duration of these events is 4 hours. For additional time passed 4 hours  
please consult your sales coordinator

## RBG FAVORITES-PACKAGE

Caprese Skewers with Pesto Vinaigrette  
Sundried Tomato Tapenade with Goat Cheese Tarts  
Smoked Cheddar Arancini with Tomato Jam  
Chicken Satay with Fresh Mint Vinaigrette  
Mini Grilled Cheese with Bacon Jam  
Seared Sea Scallops, Orange Butter Sauce  
Rare Beef, Crispy Shallots and Horseradish Cream  
Based on selection of 6 items  
10 Pieces | Person  
\$30.00 ++ | Person

Minimum 40 people, 1.5 hour cocktail reception

## EVENING RECEPTION

Fresh Cut Crudités, Hummus  
Assorted Domestic and Imported Cheeses  
Assortment of Sliced Breads, Crackers & Crostini  
Selection of 6 canapes from RBG Favorites Package  
Based on 8 Pieces | Person  
\$40.00 ++ | Person

Minimum 40 people

## THE ULTIMATE RECEPTION

Selection of 6 canapes from RBG Favourites  
Package  
Based on 6 Pieces | Person

Assorted Domestic and Imported Cheeses  
Served with Assorted Crackers, Breads and Crostini

Pasta Station: Penne Pasta  
Seasonal Vegetables  
Marinara and Pesto sauces  
Rolls and Butter

Chef Carvings:  
Roast Beef with au jus  
Roasted Vegetable Medley  
Sliced Breads & Rolls

Seasonal Fruit Platters

Chef's Assortment of Miniature Pastries  
\$65.50 ++ | Person

Minimum 40 people, 3 Hour cocktail reception

## DINNER CANAPES PACKAGE ADD-ON

Select any 4 canapes from our  
RBG Favorites Package as an add-on to your Dinner  
Selections. 4 pieces per person  
\$10.00 ++ | Person

Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge



# Hors d'Oeuvres Selection

## VEGETABLE CANAPES

Caprese Skewers with Pesto Vinaigrette	\$36.00   Dozen
Tomato Bruschetta with Shaved Parmesan	\$36.00   Dozen
Sundried Tomato Tapenade with Goat Cheese Tart	\$36.00   Dozen
Vegetable Spring Rolls	\$36.00   Dozen
Potato Samosa	\$36.00   Dozen
Smoked Cheddar Arancini with Tomato Jam	\$42.00   Dozen
Spanakopita with Tomato Chutney	\$42.00   Dozen
Lemon Tartlets with Blueberries	\$42.00   Dozen
Roasted Apple with Gorgonzola in Phyllo Cup	\$42.00   Dozen
Stuffed Mushroom Caps	\$42.00   Dozen

## CLASSIC CANAPES

Chicken Satay with Fresh Mint Vinaigrette	\$42.00   Dozen
Coconut Shrimp with Tangy Marmalade	\$42.00   Dozen
Mini Grilled Cheese with Bacon Jam	\$42.00   Dozen
Ginger Steak Skewer	\$42.00   Dozen
Lemongrass Shrimp Skewer	\$42.00   Dozen
Melon, Prosciutto and Gorgonzola	\$42.00   Dozen
Asiago Stuffed Dates Wrapped in Bacon	\$54.00   Dozen
Rare Beef, Crispy Shallots and Horseradish Cream	\$54.00   Dozen
Seared Sea Scallops with Orange Butter Sauce	\$54.00   Dozen
Moroccan Lamb Lollipop with Date Chutney	\$54.00   Dozen
Mini Yorkshire Pudding with Beef Stuffing	\$54.00   Dozen



# Beverages

## BAR ITEMS

MIXED DRINKS (House, 1oz, Pour)

### HOUSE LIQUORS

Captain Morgan Rum (White)

Gordon's London Dry Gin

J&B Rare Scotch

Sid Handcrafted Vodka

Seagram's V.O Canadian Whiskey

MIXED DRINKS (Premium, 1oz, Pour)

### PREMIUM LIQUORS

Appleton Estates Reserve Rum

Dillon's 22 Unfiltered Gin

Crown Royal Canadian Whiskey

Te Bheag Blended Scotch Whiskey

NÜTRL Vodka

Cognac and Assorted Liqueurs (Domestic, 1 oz. Pour)

BEER (341ml)

Coors Light

Canadian

PREMIUM, IMPORTED

Corona

Heineken

Local Micro Brews (473ml Cans)

Non-Alcohol Beer

Local Alcohol Based Cider (473 ml Cans)

HOUSE WINE

Ontario VQA House Wine (6 oz. pour)

Ontario VQA House Wine (750 ml Bottle)

Complete wine list available on request

Sparkling Ontario VQA House Wine (750 ml Btl) XOXO

Sparkling Ontario VQA Wine for Mimosa's (750 ml Btl)

## HOSTED BAR

\$5.50

## CASH BAR

\$7.00

\$7.00

\$9.00

\$9.00

\$13.00

\$5.50

\$7.00

\$6.50

\$8.50

\$8.00

\$9.00

\$6.50

\$8.50

\$8.00

\$9.00

\$6.50

\$8.50

\$32.00 | Bottle

\$33.00 | Bottle

\$45.00 | Bottle

\$43.00 | Bottle

Gluten Free/Vegetarian/Vegan options available upon request  
++ subject to HST and 15% service charge



# Beverages

## FROZEN DRINKS

Blended Strawberry, Mango and Banana Daiquiris and Pina Coladas

BAR PACKAGES	HOUSE	PREMIUM
3 hours	\$30.00	\$35.00
4 hours	\$35.00	\$40.00
5 Hours	\$40.00	\$45.00
6 Hours	\$45.00	\$50.00
7 Hours	\$50.00	\$55.00

Host and Cash bars carry a minimum of \$350.00 in sales before tax and service charge

If minimum is not met a \$150 set up fee per bar will be applied

## SIGNATURE COCKTAILS

*Only one type of signature cocktail is available per event. Add a Signature Cocktail to a Host Bar, or Open Bar Package. Not available on Cash Bars*

### PEACH ORANGINI

Peach schnapps, vodka, Orange juice and Orange peel for garnish

Served in a Martini glass

\$7.95 per person

### THE KNOTTIE MARTINI

Rum, blue curacao, pineapple juice, pineapple slice for garnish

Served in a Martini Glass

\$7.95 per person

### ROYAL WEDDING PUNCH

Dry Gin, Dubonnet, pomegranate juice, lemonade, Angostura bitters

Served in low ball glasses or alternatively as a punch after your ceremony

\$9.95 per person

### FLORA SANGRIA

Sauvignon Blanc, peach snaps, fresh peaches, fresh strawberries, fresh raspberries, topped off with Soda

Served in wine glasses or alternatively as a punch after your ceremony

\$9.95 per person

### MANGO MOJITO

Silver rum, Dash of mango liqueur (Malibu), Fresh Mint leaves, fresh mango, Dash of simple syrup, Squeeze of fresh lime, Mint sprig and mango slice, for garnish

Served in low ball glasses or alternatively as a punch after your ceremony

\$8.95 per person

### POMTINI

Citrus vodka, orange liqueur (Cointreau), pomegranate juice, fresh squeezed lemon juice, simple syrup

Served in a Martini glass

\$9.95 per person

### SOMETHING BLUETINI

Vodka, Blue Curacao, white cranberry juice, Lime wedge, for garnish

Served in a Martini glass

\$7.95 per person

### PINK LEMONADE

Lemonade, lemon-flavored vodka (citrus), fresh raspberries and grenadine for garnish

Served in low ball glasses or alternatively as a punch after your ceremony

\$7.95 per person

### CARIBBEAN BREEZE

Caribbean rum, grenadine, Cointreau, fresh squeezed lime juice, Fresh Ginger Slices and topped with Soda

Served in low ball glasses or alternatively as a punch after your ceremony

\$7.95 per person