

The Royal

Cocktail Hour

Beverage Service – Open Bar Featuring House Brand Liquors, House Niagara VQA Wines, Domestic Beer, Soft Drinks and Sparkling and Still Waters

Passed Hors d' Oeuvres – Please select four from the following;

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

Dinner

Beverage Service – House Niagara VQA Wine Service

Bar closed during dinner (two bottles of wine per table) Bar to re-open after dinner for a total of 5 hours

FIRST COURSE (select one)

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

Dinner Rolls and Butter

MAIN COURSE (select one)

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

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

\$125.00 ++ | Person
Minimum of 90 People

DESSERT COURSE (select one)

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

LATE NIGHT

Coffee Service and Assorted Miniature Pastries and Tarts
Your Cake and or Cupcakes cut and displayed with your late-night station for an additional \$2.50pp (Upgrade your late night with food station in place of dessert station for \$5.00pp additional.

*Tacos and Fajitas (chicken or beef)
*Assorted Pizzas
* Poutine Station

INCLUDED:

- Ivory or white linen
- Chair covers with choice of sash colour
- All tables, including head table are skirted (white lights for the head table)
- Four votives, mirror base, and table numbers
- Event duration of 7 Hours.
- Additional Time @ \$2.00 per person, per hour & Beverage on consumption

Price subject to applicable tax and 15% service charge. Some restrictions may apply. Ask your catering representative for details



The Botanical

Cocktail Hour

Beverage Service – Open Bar Featuring Premium Brand Liquors, Premium Wines, House Champagne, Domestic and Imported Beer, Soft Drinks, Sparkling and Still Waters

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

Dinner

Continued Open Bar and House Niagara VQA Wine Service with dinner & Champagne Toast

APPETIZER COURSE (select one)

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

Dinner Rolls and Butter

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)

Chicken Supreme, Spinach, Sundried Tomatoes and Goat Cheese
Classic Beef Wellington, Green Peppercorn Sauce
Roasted Ribeye with au jus
Herb Crusted Filet of Salmon with Lemon Dill Cream,

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

\$142.75 ++ | Person
Minimum of 90 People

DESSERT COURSE (select one)

Family Style Dessert of Assorted Miniature Pastries
Cheesecake with Blueberry Sauce
Flourless Chocolate Torte with Mixed Berries
House Made Tiramisu
Creme Brulee

LATE NIGHT

Coffee Service and your choice of one of the following stations: Tacos and Fajitas (Chicken or Beef), Assorted Pizzas, Poutine or Assorted Desserts
Your cake cut and displayed with your late-night station 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 with a matching overlay.
- All tables for your reception, including head table are skirted (white lights for the head table)
- Event Duration of 7 Hours
- Additional Time @ \$2.00 per person, per hour & Beverage on consumption



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