

Wedding **PACKAGE**



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
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

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
Chef's Special Chilled Gazpacho

First course served with dinner rolls and butter

MAIN COURSE (select one)

Parmesan Crusted Chicken Breast with roasted tomatoes
Herb Roasted Chicken Breast au Jus
Roast Sliced Beef Sirloin with green peppercorn sauce
Grilled Maple-Glazed Filet of Salmon

Vegetarian options available
(Select a second entrée choice for additional \$5.00/p)

All entrées served with garlic mashed, roasted potatoes, or rice pilaf, and seasonal vegetable medley

DESSERT COURSE (select one)

Maple Crème Brulee
Cheesecake with blueberry sauce
Flourless Chocolate Torte
Seasonal Fruit Crumble with whipped cream
House-made Tiramisu

LATE NIGHT

Your cake and or cupcakes cut and displayed with our coffee service and assorted miniature pastries and tarts

Upgrade your late night with a food station in place of dessert station for additional \$5.00/p.:
Assorted Sliders and Fries (pulled pork, sausage shooters and mini burgers)
Tacos and Fajitas (chicken or beef)
Assorted Pizzas

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

\$119.00 / Person
Minimum of 90 People
Room rental charges apply.

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

September 2018. Menu prices subject to change.

Wedding **PACKAGE**



The Botanical

COCKTAIL HOUR

Beverage Service – open bar featuring premium brand liquors, premium wines, house champagne, domestic and imported beer, soft drinks and sparkling and still waters

Passed Hors d' Oeuvres

Please select any six 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 (2 bottles per table of eight) and champagne toast

APPETIZER COURSE (select one)

Lobster Bisque
Chilled Shrimp Cocktail
Chef's Special Gumbo
Seared Sea Scallops
Crab Cakes with red pepper coulis
Butternut Squash Soup with lobster cream
Chef's Special Chilled Gazpacho
Mushroom and Herb Mascarpone Cannelloni
Spinach and Pesto Cream

Appetizer served with dinner rolls and butter

SECOND COURSE (select one)

Spring Green Salad with house vinaigrette
Crisp Romaine Caesar Salad with parmesan croutons
Heirloom Cherry Tomato Medley on Arugula with lemon pepper vinaigrette and shaved parmesan

MAIN COURSE (select two predetermined)

Chicken Supreme with spinach, sundried tomatoes and goat cheese

Classic Beef Wellington, green peppercorn sauce

Breast of Chicken Stuffed with mushroom and herbed-mascarpone cheese with pesto sauce

Herb-Crusted Filet of Salmon with lemon dill cream

Roast Sliced Tenderloin with Béarnaise sauce

Pan-Seared Lake Erie Pickerel, lemon butter

Entrées served with herb-roasted potatoes, roasted garlic mashed potatoes or rice pilaf and chef's seasonal vegetable medley

DESSERT COURSE (select one)

Family style of assorted miniature Pastries
Panna Cotta with mixed berries
Cheesecake with blueberry sauce
Flourless Chocolate Torte with mixed berries
House-made Tiramisu
Raspberry Chocolate Pot de Crème

LATE NIGHT

Coffee service and your choice of one of the following stations:

Assorted Sliders and Fries (pulled pork, sausage shooters and mini burgers)

Tacos and Fajitas (Chicken or Beef)

Assorted Pizzas or Assorted Desserts

with your Wedding Cake

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)

\$139.00 / Person

Minimum of 90 People

Room rental charges apply.

Price subject to applicable tax and 15% service charge.

Some restrictions may apply. Ask your catering representative for details.

September 2018. Menu prices subject to change.