

GRAND HALL RENTAL

Reception \$1,300

*On Site Wedding Ceremony
with Reception* \$1,600

(CEREMONY SUBJECT TO TIME AND SPACE AVAILABILITY)

Grand Hall Events

MINIMUM OF 100 PEOPLE FRIDAY & SATURDAY EVENINGS FROM APRIL TO DECEMBER

We include:

- ◆ Personal onsite Wedding Co-ordinator
- ◆ Choice of indoor or outdoor location for your ceremony
- ◆ Complimentary parking
- ◆ Climate controlled dining and dancing area
- ◆ Dining capacity of up to 120 guests for a sit down meal or 150 for a cocktail reception
- ◆ Customized menus to suit all tastes
- ◆ Experienced and continuous catering assistance
- ◆ Host or Cash Bar available
- ◆ Wheelchair accessible
- ◆ Picturesque location for your photographs
- ◆ Onsite Hotel accommodation
- ◆ Executive Chef and culinary team onsite
- ◆ Printed hotel reservation invitation insert
- ◆ Complimentary King suite for your wedding night with welcome gift and breakfast for two the following morning
- ◆ Complimentary one year anniversary overnight stay with dinner
- ◆ Preferred wedding rate for overnight guests
- ◆ Choice of complimentary linen and napkins
- ◆ Wedding planning guide and recommended services upon booking

Your entree selection includes:

Dinner rolls

Appetizer

Sorbet

Entrée

Dessert

Starbucks Coffee, Tazo Tea

Selection of Truffles & Chocolate Dipped Strawberries

First Course

(Select one)

Butternut Squash and Pear Soup

Creamy Butternut Squash tempered with savory herbs and confetti of Pear

Cream of Wild Mushroom, Pearl Onion and Brie Soup

A medley of Mushrooms and, Cipollini Onion, finished with creamy Brie

Roasted Red Pepper and Spinach Soup

A Tomato base with puree of sweet roasted Bell Peppers and tender baby Spinach and Oregano

Spire of Crisp Salad Greens served in a Cucumber Ring

Served with fresh Sprouts and Grape Tomato

Spring Medley of Lettuces with Oranges, Kiwi and Mixed Nuts

Served with a vinaigrette dressing

Hearts of Romaine Caesar Salad

Served with angel hair Parmesan, garlic Croutons and herbs

Lola Rosa and Boston Bibb Salad

Julienned Sweet Yellow Bell Peppers with Honey and Ginger Vinaigrette

Prices subject to applicable taxes and 15% gratuity

Sorbet

(Select one)

A refreshing sorbet is the ideal palate cleanser between courses; our flavorful sorbet adds a touch of class to your wedding meal

Mango

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Raspberry

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Lemon

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Champagne & White Grape

Sorbets are served in a sugar rimmed Martini glass topped with a fresh mint leaf

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Tailored to your special day

Our Executive Chef will compile the perfect menu for your special day. We have an exciting selection of vegetarian dishes available as well as children's meal options.

Our Executive Chef will also compile menus taking great care of any dietary or allergy restrictions your guests may have.

Please call our on-site wedding specialist to discuss how we can compile the perfect menu for your enjoyment.

Entrees

(We are pleased to offer your guests up to two Entrée choices on your wedding menu)

Roast Prime Rib of Canadian Beef

Served with Yorkshire pudding and pan gravy

\$40

Herb Crusted Roast Striploin of Beef

Herb crusted and served with a Spiced Tomato and Bell Pepper relish

\$42

Grilled 8oz Tenderloin Steak

Served with a Burgundy wine sauce and grilled Button Mushrooms

\$46

Roast Stuffed Chicken Supreme

Served with your choice of filling and sauce:

Ricotta cheese and Spinach

Parmesan and Asparagus

Bocconcini, Roma tomatoes and Basil

Brie and Broccoli

Mushroom and wild rice

~

Pernod scented mushroom and shallot cream sauce

Red pepper and Basil coulis

Sun dried Tomato and Cashew Pesto

Mushroom, Tomato and Red Wine sauce

\$36

Roasted Pork Tenderloin

Rum and Raisin reduction with a Maple walnut butter

\$36

Poached Atlantic Salmon Fillet

White pepper dusted, with a Lemon Dill Beurre Blanc

\$37

Rack of Ontario Lamb

Herb crusted Lamb rack served with jus lie and grilled Tomato

\$44

All Entrées are served with a selection of seasonal vegetables and potatoes or rice.

Prices valid until April 30, 2011

Prices subject to applicable taxes and 15% gratuity

A Splendid Ending

(Choice of one)

Seasonal Berry Cheesecake

A light plain or chocolate cheesecake topped with custard and adorned with fresh seasonal fruit

Decadent Dark and White Chocolate Mousse

Dark and white chocolate mousse served layered in a Brandy snap topped with coulis

Lemon Blueberry Crème Brulee

Creamy custard with fresh blueberries and a touch of lemon topped with caramel

Seasonal Fresh Fruit Flan

Served with vanilla cream and seasonal berries

Death by Chocolate

Moist Chocolate cake, robed in dark chocolate ganache and topped with mild chocolate truffle, crushed almonds and shaved white chocolate

Windermere's Dessert Table

*Fresh Sliced Fruit Platters & Seasonal Berries
Display of Decadent Cakes Pastries and Cheesecakes
Assorted Cheeses served with Crackers and Grapes*

additional \$5 per person

(with Dinner instead of a plated dessert)

Prices subject to applicable taxes and 15% gratuity

Deluxe Dinner Buffet

(minimum 60 people)

Homemade Soup

Choose one of the following

Cream of Cauliflower with cracked Pepper and Parmesan and Cheddar

Potato, Cheddar and Chive

Carrot, Orange and Dill

Pasta Fagioli-Tomato with Beans and mini pasta

Tomato Bisque

Wild Mushroom and Spinach

Variety of Whole and Multigrain Breads

Seasonal Greens served with Tomatoes, Cucumbers & assorted Dressings

Caesar Salad, Pasta Salad, Feta, Tomato & Olive Salad

Spinach, Strawberry and Red Onion Salad, served with a Raspberry Vinaigrette

Selection of Cheese served with Crackers and Grapes

Bean Salad, Marinated Mushrooms

Cottage Cheese with Fruit

Please choose two of the following

Canadian Prime Rib Carvery

Grilled Chicken Breast with a White Wine, Lemon Butter sauce

Poached Salmon Fillet with a Lemon, Dill Beurre Blanc

Pork loin roasted with spiced Apple and Sultana Raisin chutney with a Tamarind jus

Boneless Coq au Vin

Accompanied with

Oven Roasted New Skin Potatoes

Roasted Vegetable Pasta served with a chunky marinara sauce

Medley of Seasonal Vegetables

Fresh Fruit Tray & Seasonal Berries

Selection of Decadent Cakes, Cheesecakes and Pastries

Truffles & Chocolate Dipped Strawberries

Chocolate Fountain with pretzels, marshmallows and lady fingers

Freshly brewed Starbucks Coffee & Tazo Teas

\$38 per person

Prices subject to applicable taxes and 15% gratuity

Pre-Dinner Reception Fare

<i>Baked Brie in Phyllo Pastry with Raspberry and Peach Dipping Sauce (Three pound wheel)</i>	<i>\$80</i>
<i>California Rolls per tray (15-20 ppl)</i>	<i>\$40</i>
<i>Garden Crudities & Dip per tray (15-20 ppl)</i>	<i>\$60</i>
<i>International Cheeses and crackers per tray (15-20 ppl)</i>	<i>\$73</i>
<i>Fresh Sliced Fruit per tray (15-20 ppl)</i>	<i>\$65</i>
<i>Chocolate Fountain Served with assorted fruits, pretzels, lady fingers, marshmallows and berries for dipping (minimum 25 ppl)</i>	<i>\$80</i>
<i>Shrimp Platters per tray (60 pieces)</i>	<i>\$85</i>
<i>Windermere's Hickory Smoked Atlantic Salmon-3lbs per tray (15-20ppl)</i>	<i>\$75</i>
<i>Antipasto Platter and Cured Meats Olives, Cold Cuts, Sundried Tomatoes, Bocconcini Cheese, Served with Aioli and Pestos Per tray (15-20ppl)</i>	<i>\$60</i>

Prices subject to applicable taxes and 15% gratuity

Hors D'oeuvres Selection

\$50 per 25 Hors D'oeuvres

(Minimum 25 of each selection)

Cold

Cherry Tomato stuffed with Chevre and Tarragon
Stuffed Mushroom Caps with Red Pepper Hummus
Savory Pate on Toast Rounds
Capicola and Fresh Melon
Asparagus wrapped in Prosciutto
Mini Pita with Curried Chicken
Smoked Salmon on Pumpernickel Rounds
English Cucumber with Pecans and Blue Cheese
California Rolls

Hot

Spanakopita (Phyllo Pastry with Feta Cheese and Spinach)
Boston Blue Crab in Garlic Mushroom Caps
Chicken Satay with Thai Peanut Sauce
Beef Satay with Szechwan Glaze
Shrimp with Pineapple and Roasted Garlic Sauce
Sausage in Puff Pastry
Savory Vegetarian Quiche
Tender Scallops wrapped in Bacon
Roasted Garlic and Brie on Focaccia
Spicy Glazed Meatballs
Butterflied Coconut Shrimp
Vegetarian Spring Rolls
Deep Fried Camembert
Potato and Cheddar wrapped in Bacon

Prices subject to applicable taxes and 15% gratuity

Stand-up Cocktail Receptions

Gala I

(minimum of 60 persons)

Domestic & Imported Cheese Display

Sliced Fresh Fruit

Hot & Cold Hors d'oeuvres (6pp)

Garden Fresh Crudities & Dip

Selection of Finger Sandwiches with Assorted Relishes or Assorted Canapé Platter

Shrimp Display

Assorted French Pastries

\$30

Gala II

(minimum of 60 persons)

Domestic & Imported Cheese Display

Sliced Fresh Fruit

Hot & Cold Hors d'oeuvres (6pp)

Garden Fresh Crudities & Dip

Selection of Finger Sandwiches with Assorted Relishes or Assorted Canapé Platter

Shrimp Display

Antipasto Platter,

Bruschetta, Brie & Garlic on Focaccia

California Rolls Baked Brie & Phyllo

Assorted French Pastries

\$35

Gala III

(minimum of 75 persons)

Domestic & Imported Cheese Display

Sliced Fresh Fruit

Hot & Cold Hors d'oeuvres (6pp)

Garden Fresh Crudities & Dip

Carved Beef with Mini Rolls with appropriate condiments and a Potini Bar

Smoked Salmon Platter, served with lemons, onions, capers and horseradish

Antipasto Platter

Satay Station (Chicken, Beef, Shrimp), Shrimp & Mussel Station

Bruschetta, Brie & Garlic on Focaccia

California Rolls Baked Brie & Phyllo

Assorted French Pastries

\$40

Prices subject to applicable taxes and 15% gratuities

Evening Reception Fare

<i>Open-faced Sandwich Trays Tuna Salad, Ham, Roast Beef, Turkey, Egg Salad (Per person)</i>	<i>\$6</i>
<i>Baked Nacho Chips with Cheese, Vegetables and Salsa Per tray (15-20 ppl)</i>	<i>\$20</i>
<i>Mini Pizzas (Deluxe, Vegetarian, Meat) (Per pizza)</i>	<i>\$6</i>
<i>Peanuts / Kettle Chips/ Pretzels (Per bowl)</i>	<i>\$6</i>
<i>Mixed Nuts (Per bowl)</i>	<i>\$15</i>
<i>Late Night Dessert Table served with Starbucks Coffee and Tazo Teas Fresh Fruit Tray & Seasonal Berries Selection of Decadent Cakes, Cheesecakes and Pastries Truffles & Chocolate Dipped Strawberries Chocolate Fountain with pretzels, marshmallows and lady fingers (Per person)</i>	<i>\$10</i>
<i>Individual French Fry boxes, served with Tomato Ketchup (Per person)</i>	<i>\$3</i>
<i>Perogies, served with Bacon, Peppers, Onions and Sour cream Per tray (15-20 ppl)</i>	<i>\$40</i>
<i>Mini Beef Sliders served with appropriate condiments (3 Burgers)</i>	<i>\$9</i>
<i>Chicken Wings or Chicken Fingers Mild, Medium, Hot and Honey Garlic (Per dozen)</i>	<i>\$20</i>
<i>Pad Thai added to Gala Menu Assorted Vegetables, Noodles, Sauces and Seasonings Prepared to order with Chef</i>	<i>\$10</i>
<i>Pasta Bar added to Gala Menu Tomato and Alfredo Sauce 3 Choices of Pasta, Vegetables, Spices and Herbs Prepared to order with Chef</i>	<i>\$10</i>

Prices subject to applicable taxes and 15% gratuity