

your wedding RECEPTION INCLUDES:

menu

PASSED HORS D'OEUVRES RECEPTION
Twelve hors d'oeuvres per person (select 7 types)
A late night station
\$76/person

HORS D'OEUVRES & STATION RECEPTION
Five hors d'oeuvres per person
Two dinner stations
A late night station
\$95/person

day of your wedding

Round guest tables or banquet seating (where permissible)
Accent tables
Dining chairs
White table linens & white napkins
Modern dinnerware, stemware and flatware
Access to our AV system (professional DJ is required)
Wireless microphone
Set up and take down of your décor
Ongoing communication with event coordinator through the planning process
Final meeting with our onsite event coordinators to review all elements of your big day
Day of coordination assistance from our event team
Ceremony on site (when availability permits)
Complimentary cake cutting & plating for late night service

rooms

Vista Room
Ideal for up to 110 people for a seated dinner or 220 people for a cocktail style event

Main Room
Perfect for up to 250 guests for a plated dinner and hosts 440 people for a cocktail style reception

Both Rooms
If hosting your reception in the main room, the Vista Room can be booked for a ceremony or cocktail hour at an additional cost of \$2,500 for the day (availability permitting)



Reception

PACKAGE PRICING

For Fridays & Off Season** Saturdays

Vista Room: Minimum food spend of \$4,750
Main Restaurant: minimum food and beverage spend* by couple of \$12,000

For Saturdays & Long Weekend Sundays

Vista Room: Minimum food spend of \$8,000
Main Restaurant: Minimum guest count of 115 adults and minimum food and beverage spend* by couple of \$18,500

For Sundays (excluding long weekends)

Vista Room: Minimum food spend of \$4,000
Main Restaurant: minimum food and beverage spend* by couple of \$11,000

For Weekdays (excluding holidays)

Flexible minimums

**Off season is from January through April.

VENUE RENTAL PRICING

Venue rental pricing declines according to the amount spent on food and beverages (F&B spend*) by the couple

FRIDAYS & OFF SEASON SATURDAYS		SATURDAYS & LONG WEEKEND SUNDAYS	
F&B spend by couple*	Venue fee	F&B spend by couple*	Venue fee
Less than \$7,000	\$2,000	Less than \$11,500	\$2,000
\$7,000 to \$12,000	\$1,500	\$11,500 to \$22,500	\$1,500
\$12,000 to \$17,000	\$1,000	More than \$22,500	Waived
More than \$17,000	Waived		

SUNDAYS		WEEKDAYS (EXCLUDING HOLIDAYS)	
F&B spend by couple*	Venue fee	F&B spend by couple*	Venue fee
Less than \$7,000	\$1,500	Less than \$7,000	\$1,000
\$7,000 to \$17,000	\$1,000	\$7,000 to \$12,000	\$750
More than \$17,000	Waived	More than \$12,000	Waived

*Minimum food and beverage spends and F&B spend amounts used to calculate the venue fee & will be adjusted upwards in future years in accordance with the proportion of meal package price increases.

Taxes of 13% and a gratuity of 18% are applied to all invoice items.



Reception

SELECT SEVEN HORS D'OEUVRES FOR A COCKTAIL STYLE RECEPTION (12 PIECES PER GUEST WILL BE SERVED)
SELECT FIVE HORS D'OEUVRES FOR A COCKTAIL & STATION RECEPTION

MEAT

Short Rib Gaufrette / Gorgonzola Mayo / Pickled Onion / Gaufrette Chip
Braised Pork Belly Lettuce Wraps / Sesame Chili Sauce / Pickled Vegetables / Peanuts
Wagyu Beef Dumplings / Truffle Soy / Sweet Ginger Sauce
Fig & Bacon Phyllo Tartlets / Smoked Bacon / Fig & Rosemary Jam / Whipped Goat Cheese / Phyllo Cups
Italian Pork Sausage Rolls / Sesame / Honey Mustard Dip
Marinated Beef Pastry Puffs / Pulled Beef / Creamy Boursin / Roasted Red Pepper / Puff Pastry
Meatball Sliders / Tomato Sauce / Havarti / Caramelized Onion / Roasted Garlic Mayo

VEGETARIAN

Vegetarian Spring Roll / Honey Garlic Dip
Spanakopita / Spinach Stuffed Phyllo Pastry / Onion Dip
Korean Mozzarella Pogo / Spicy Ketchup
Summer Roll / Cucumber / Pickled Carrot / Sweet Chili Sauce / Rice Paper
Fried Halloumi Cheese Skewers / Honey / Pistachio Dukkha
Shoestring Fry Cups / Rosemary-Truffle Spray / Parmesan / Malt Mayo
Phyllo Baked Pear & Brie Melts
Tempura Sweet Potato Tostada / Grilled Pineapple Chutney (Vegan)
Cucumber Cups / Hummus / Olive Tapenade
Tofu Bites / Spicy Ketchup
Mini Grilled Cheese & Tomato Soup / Cheddar / Mozzarella / Crostini
Tempura Cauliflower / Spicy Yogurt

hors d'oeuvres



hours of courses

SEAFOOD

Mini Poke Bowl / Crispy Rice Paper / Raw Salmon / Avocado / Spicy Mango Slaw / Sesame Ginger Mayo

Tempura Shrimp / Louisiana Remoulade Dip

Shrimp Skewer / Cajun Spice

Ahi Tuna Wonton Chips / Truffle Soy / Avocado / Chili

Crab & Cream Cheese Eggrolls / Sweet Chili Sauce

Smoked Salmon Devilled Eggs / Pickled Mustard Seed / Bacon / Sweet Pickled Jalapeno / Fresh Dill

POULTRY

Thai Chicken Skewer / Peanut Sauce

Chicken Wing Lollipop / BBQ Sauce / Honey Garlic Sauce

Mini BBQ Chicken Tacos / Hard Shell / Cilantro / Pico / Lettuce / Lime Crema / Chipotle

Nashville Hot Crispy Chicken Pops / Gherkin / Comeback Sauce

Chicken & Bacon Croquettes / Torched Swiss / Aioli

Chicken Spring Roll / Plum Sauce

Southern Fried Chicken & Waffles / Slaw / Pickle / Cajun Maple Butter

Duck Cuban Slider / Pulled Duck / Smoked Duck Ham / Grainy Dijon / Garlic Mayo / Swiss / Pickle

INDULGENT PAIRINGS

Dark Chocolate Truffles paired with a Grand Marnier Shooter (+\$10/dz)

Hazelnut Creampuff paired with a Crème de Cassis Shooter (+\$10/dz)



DINNER STATIONS

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

HANDMADE TACO STATION

Warm Flour and Corn Tortillas
Classic Spiced Beef, Braised Chicken,
Pulled Pork, Guinness-Battered Cod, or
Crispy Spiced Cauliflower
(choose 2)
Cheeses, Fresh Cilantro, Refried Beans,
Shredded Cabbage, Pickled Jalapeno,
Radish, Feta, Hot Queso, Lime Crema,
Chipotle, Guacamole, Tomatillo Salsa,
Mango Salsa

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions

FINGER LICKIN FRIED CHICKEN

Buttermilk Breaded All White Chicken
Fingers
Crispy Breaded Chicken Wings
Frank's Red Hot, Honey Garlic,
Mississippi BBQ, Smokey Mustard
Sour Cream
Blue Cheese Dip
(available for an additional \$5/person)

LOADED FRIES

Spiced Curly Fries, Crinkle-Cut Sweet
Potato Fries
Gravy (gluten free)
Vegetarian Chili
Popcorn Chicken, Pulled Beef, Bacon
St-Albert Cheese Curds
Tomatoes, Pickled Jalapeno, Green
Onion
Truffle Aioli, Sour Cream

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
St-Albert Cheese Curds, Bacon
Hot Peppers
Fried Onion & Fresh Herbs
Chipotle Mayo, Hot Sauces

PIZZA STATION

Hand rolled pizza pies!
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
Marinara Sauce
Garlic Dip

Stations



DINNER STATIONS

SELECT TWO STATIONS FOR A COCKTAIL & STATION RECEPTION

GOURMET GRILLED CHEESE

Cheddar & Mozzarella
Smoked Cheddar & Caramelized Onion
Brie Cheese & Apple
Tomato Soup Shooters

BAO BUN STATION

Choice of Two Proteins: Teriyaki Mushroom,
Pulled Pork, Pulled Chicken
Pickled Vegetables
Cabbage
Cilantro
Green Onions
Peanuts
Hoisin
Chili Oil
Sriracha Aioli
Lime Crema

SALAD STATION

Build Your Own Caesar Salad Station With
Bacon Bits, Fresh Parmesan, and Roasted
Garlic Buttermilk Caesar Dressing

Mixed Green Crunch Salad With Green
Goddess Dressing

Cold Cheese Tortellini Pasta with Sundried
Tomato Vinaigrette

BREAKFAST STATION

English Muffins
Mini Bagels
Sausage
Bacon
Scrambled Eggs
Hashbrowns

SHAWARMA

Chicken & Beef
Flat Bread
Garlic Aioli
Tahini
Sriracha Aioli
Ranch
Pickled Turnip
Cucumber
Tomato
Lettuce
Onion
Honey Yogurt

SANDWICH ARTIST BAR

An Assortment of Fine Cured Meats and
Poultry Served with: Baguettes, Rolls &
Bread
Sliced Tomatoes, Pickles, Onions, Cheeses,
Lettuce
Variety of Sauces

Stations



DINNER STATIONS (Cont.)

THAI NOODLES

Rice Noodles
Chicken or tofu
Scallions
Baby Corn
Bean Sprouts
Chives
Peanuts
Pad Thai Sauce
Lime Wedges

FRY LOVE YOU

Spiced Waffle Fries
Sweet Potato Fries
Deep Fried Pickles
Deep Fried Cheese Curds
Kettle Chips
Chefs Selection of Dips

BEAVER PASTRIES LAGO-STYLE

Hand Stretched Dough
Deep-Fried and Dusted with Cinnamon
Sugar

CHARCUTERIE

An Assortment of Fine Cured Meats
Pickled Vegetables
Mixed Olives
Dijon Mustards
Basket of Fresh Bread

CHEESE PLEASE!

Quebec & Ontario Cheeses
Fresh Baguette & Crackers Fresh &
Dried Fruit
Jams & Marmalades
Nuts

THE ULTIMATE CRUDITÉ

A Beautiful Arrangement of Chefs
Selected Seasonal Raw Vegetables and
Dips

FRESH FRUIT

Pineapple
Watermelon
Honey Dew & Cantaloupe
Berries

MAVERICK'S DONUT STATION

An assortment of Ottawa's Famous
Maverick's Doughnuts

Stations



ENHANCED DINNER STATIONS

ENHANCED STATIONS CAN BE SELECTED AT AN ADDITIONAL COST AS A REPLACEMENT FOR ONE OF THE STATIONS OFFERED IN A COCKTAIL & STATION RECEPTION. THE COST OUTLINED UNDER THE STATION WILL BE ADDED TO THE COST OF THE PACKAGE.

LIVE CARVERY STATIONS

Roasts Are Carved To Order, Served With
Fresh Baked Bread, Au Jus, Horseradish,
And Mustards

AAA Garlic & Herb Angus Reserve
Tenderloin
+\$18 per guest

AAA Salt & Pepper Prime Rib
+\$10 per guest

Herb & Spice Rotisserie Chicken
+\$2 per guest

CARVERY ADD-ONS

ROASTED ROOTS

Honey Butter Carrots, Parsnips, Squash,
Mini Potatoes, etc.
+\$8.50 per guest

MASH

Brie Cheese Mashed Potatoes
+\$8.50 per guest

MASH

Maple Butter Sweet Potato Mash
+\$7.50 per guest

RAW BAR

Fresh Shucked Oysters With All The
Fixin's
Chilled Shrimp & Sushi
Smoked Salmon With Cream Cheese &
Bagels
+\$15 per guest

THE SUSHI PAVILION

Cucumber Maki, California Roll
Spicy Tuna Avocado Roll, Assorted
Nigiri,
Sashimi
Wasabi, Ginger, Soy Sauce
+\$9 per guest

INTERACTIVE PASTA STATION

Build Your Own Pasta With The Help Of
Our Experienced Chefs!
Penne and Cheese Tortellini Pastas
Grilled Chicken, Chorizo Sausage &
Bacon Bits
Sun-Dried Tomatoes, Mushrooms,
Onions, Bell Peppers & Zucchini
Alfredo and Marinara Sauces
Parmesan Cheese, Olives & Other
Toppings
+\$12 per guest

THE GRAZING TABLE

4 to 8 feet of epic snack food
(100 person minimum)

A show stopping centerpiece of your party, our Grazing Table is filled with gourmet cheeses, imported cured meats, fruits, jams, fresh baked breads, hand picked vegetables, skewers, artisan crackers, breads, nuts, sweet treats, spreads, chutneys, and so much more.

+\$13 per person

Stations



LATE NIGHT STATIONS

SELECT ONE STATION

BUILD-A-POUTINE

Crispy Yukon Gold Fries
Sweet Potato Fries
Gravy (gluten-free)
St-Albert Cheese Curds
Bacon
Hot Peppers
Chipotle Mayo
Hot Sauces

PRETZEL WALL

Sweet & Savoury Housemade
Pretzels
Assortment of Mustards,
Queso Cheese, Variety of Sweet
Sauces

MAC & CHEESE

Smoked Cheddar Sauce
Lemon Zest Panko
Pork Belly
Parmesan
Crispy Onions
(available for an additional
\$3/guest)

BEAVER PASTRIES LAGO-STYLE

Hand Stretched Dough
Deep-Fried and Dusted with Cinnamon
Sugar

PIZZA STATION

Hand Rolled Pizza Pies!
A Variety of:
Classic Cheese
Vegetarian
Pepperoni
Canadian
Hawaiian
Marinara Sauce
Garlic Dip

NACHO STATION

Crispy Tortilla Chips
Cajun Chicken or Pulled Pork (choose
one)
Hot Queso
Refried Beans
Pico de Gallo
Spicy Salsa
Sour Cream
Guacamole
Chipotle Mayo
Lime Crema

Late Night



WINE SELECTION

HOUSE RED

(\$39/bottle)

Inniskillin Niagara Estate Pinot Noir

Inniskillin Niagra Estate Cabernet Merlot

Santa Carolina Cabernet Sauvignon

Peller Family Merlot

Jackson Triggs Niagara Estate Cabernet Franc/Cabernet Sauvignon

HOUSE WHITE

(\$39/bottle)

Inniskillin Niagara Estate Pinot Grigio

Inniskillin Niagara Estate Sauvignon Blanc

Santa Carolina Sauvignon Blanc

Peller Family Reserve Chardonnay

Inniskillin Niagara Estate Riesling

PREMIUM RED

(\$46/bottle)

Ruffino Chianti DCG

Trius Cabernet Sauvignon

PREMIUM WHITE

(\$46/bottle)

Ruffino Lumina Pinot Grigio

Trius Sauvignon Blanc

ULTRA PREMIUM RED

(\$55/bottle)

Bread & Butter Cabernet Sauvignon

ULTRA PREMIUM WHITE

(\$55/bottle)

Bread & Butter Sauvignon Blanc

SPARKLING

A Rotation of Sparkling Wines Including:

HOUSE SPARKLING

(\$46/bottle)

Lola Sparkling Rose

Astoria Prosecco

Bottega Vino Dei Poeti Prosecco DOC

PREMIUM SPARKLING

(\$52/bottle)

Ruffino Prosecco DOC



Wine Selections