



DISTILLERY **EVENTS**

Distillery Events

2015 Event Package



The Fermenting Cellar | Archeo | The Boiler House Loft
www.distilleryevents.com | inquiries@thedistillery.ca | 416-203-2363

passed hors d'oeuvres

\$34.00 per dozen

minimum order of 3 dozen per selection

hot

bbq duck steam bun with hoisin sauce and green onion
curried chicken and apricot pinchito, cranberry raita (GF)
crispy fried shanghai spring rolls, sweet chili plum sauce (VG)
baby tempura cod and "chips" (GF)
mini falafel, tomato relish, arugula, spiced tahini (VG)
chevre and house roasted red pepper quiche tartlet (V)
mini grilled cheese sandwich with aged cheddar, grilled pepper ketchup (V)
oven cured tomato and niçoise olive en croute with feta mousse (V)
braised lamb meatball, pumpkin seed gremolata
mini panini, cherry tomato confit, provolone and basil pesto (V)

cold

wasabi salmon and frisee salad in a sesame cone
tomato bruschetta crostini with shaved pecorino and basil seedling (V)
truffle oil brushed beef carpaccio crostini, tomato horseradish jam, shaved reggiano
fresh vegetable and avocado rice paper salad roll, maple soy dip (VG)(GF)
sweet potato latke, grilled vegetable relish, feta cheese (V)
caprese skewers, grape tomato, pearl bocconcini, pesto (V) (GF)
beet cured salmon lox on a mini yukon latke, dill crema fresca, flying fish caviar

passed hors d'oeuvres

\$38.00 per dozen

minimum order of 3 dozen per selection

hot

fig and stilton tartlet (V)

chipotle chicken quesadilla, pico de gallo

baby red potato filled with braised angus beef short rib, crispy onions

crispy buffalo chicken melt, ontario blue cheese, red cabbage slaw, sesame bun

mini all beef burgers, double smoked bacon, aged cheddar, mushroom aioli

grilled portobello mushroom and fontina slider with balsamic onion confit (V)

east coast crab cakes with chipotle aioli, coriander cress

rare black angus beef tenderloin, baby yorky, fresh horseradish, veal jus

stir fried ginger beef noodle in mini take-out box

turkey 'corn dog', poblano ketchup and ball park mustard

cold

chili spiked tuna ceviche, avocado aioli, sesame cone 

angus beef satay, black bean and toasted cashew

whipped riopelle brie on cashew shortbread, dried cranberry relish (V)

freshly shucked malpeque oyster with cucumber mignonette (GF)

smoked salmon and crab roulade with caperberry (GF)

chili charred prawn, sweet mango ginger salad, butter lettuce wrap (GF)

asparagus and vegetable maki, spiced sweet mirin (VG) (GF)

chilled clam on the half shell, pomegranate and fennel salad (GF) 

passed hors d'oeuvres

\$44.00 per dozen

minimum order of 3 dozen per selection

hot

smoked almond crusted lamb chop

coconut tempura black tiger shrimp, mango chili sauce (GF)


bison slider, gin-fennel jam, roquette salad

stout battered oyster po'boy slider, charred green apple slaw

cold

champagne poached black tiger shrimp shooter (GF)

mini lobster and apple sandwich, citrus dressing 

miso roasted scallop, yuzu spiked beet relish (GF) 

cold poached halibut salad, arugula pesto on a sourdough tuille 

peppercorn crusted thick cut bison carpaccio, blackcurrant jam, endive (GF)

short plate stations

served as a chef attended action station

minimum of 50 orders

seared scallop on a salad of arugula and toasted wheat berry, roaring forties blue cheese,

pomegranate molasses 

\$9.00

sautéed black tiger prawn, bell peppers, chimichurri, and a chorizo plantain hash (GF)

\$8.00

carved dry aged ontario beef tenderloin, truffled potato puree, shaved asparagus salad,

maple mustard jus (GF)

\$13.00

carved lamb rack, fingerling potato hash, port cherry jus (GF)

\$13.00

berkshire pork tenderloin, chipotle candied walnuts, kabocha squash puree, barolo reduction (GF)

\$10.00

chef's note...

"short plates are the perfect addition to a cocktail reception or casual party.

I have designed the short plate to be a 'mini meal'.

they are composed plates that can be eaten in three to four bites."

platters

minimum order of 20 per platter required

Chef's note: All platters may be ordered "family style" per table for a sit down wedding or event.

market garden \$5.50 per person

fresh vegetable assortment of cherry tomatoes, broccoli and cauliflower florets, asparagus spears, carrot, cucumber and zucchini batons, bell peppers, served with red pepper hummus dip (VG)(GF)

seasonal fruit platter \$7.00 per person

a selection of fruit sourced locally when possible, pineapple, cantaloupe, honeydew, kiwi fruit, grapes, assorted berries (VG)(GF) *fruit can vary due to seasonal availability*

house baked breads and spreads \$5.50 per person

a selection of baked local breads, flat breads and bread sticks served with hummus and churned creamy butter, olive tapenade, baba ghanoush (V)

leslie's tea sandwiches \$6.50 per person (5 pieces per person)

a selection of tuna salad, egg salad, roast chicken, and cucumber tea sandwiches

select canadian cheese board \$12.00 per person

local and national cheeses served with nuts, dried fruit, lavash and crackers (V)

mediterranean antipasti \$12.00 per person

prosciutto and salami with pesto marinated pearl bocconcini, olives, marinated and grilled vegetables, pickled mushrooms, parmigiano reggiano and lavash crackers

chilled smoked salmon and shrimp \$17.00 per person

smoked salmon, poached shrimp, rye crostinis, cream cheese, capers, remoulade, cocktail sauce, pickled onions and cucumbers

food stations

you may select 5 stations for our \$75 per person package, or may order stations individually *(for tenderloin carving station a \$4 per person surcharge will apply)*

food stations are open for a maximum of two consecutive hours

a minimum of 50 orders per station unless otherwise stated

japanese sushi bar (5 piece per person) \$20.00 per person

a variety of hand rolled nigiri sushi including salmon, tuna, bbq eel, shrimp and crab with traditional garnishes

a selection of vegetable maki rolls including cucumber, avocado, japanese squash and pickled radish

california, ahi tuna and salmon hand rolls served with traditional garnishes

chef attended at a minimum of 80 orders

asian nights station \$17.00 per person

julienne vegetable and tofu pad thai, stir fried crispy ginger beef, a selection of asian greens and vegetables, bamboo

steamed chicken pot stickers, shrimp har gow, beef sui mei, crispy shrimp and mango spring rolls, bbq pork steam buns,

vegetable firecracker, steamed coconut rice, ponzu and chili soy sauce

chef attended

pure spirits oyster bar (4 pieces per person) (GF) \$18.00 per person

freshly shucked east and west coast oysters with red wine mignonette, cucumber mignonette, cocktail sauce, pure spirits moonshine mango hot sauce, tabasco, freshly grated horseradish, lemons

one shucker included for every 100 orders or add a shucker at \$250

pei mussel station \$16.00 per person

mussels cooked to order in a french provençale sauce of garlic, herbs and white wine

house made spreads and fresh cluny boulangerie baguette

chef attended

the mediterranean \$18.00 per person

carved beef shwarma

chicken souvlaki skewers with lemon, garlic, thyme and tzatziki

selection of meze, tabouleh, hummus, matboucha, radish salad, carrot and citrus salad, pita and falafel, marinated olives, fattoush salad

chef attended

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

charhate's bollywood station \$16.00 per person

shami kabob – minced beef, rose water, chickpea flour and spices, served with mint chutney
lamb kadhi – yoghurt marinated and roasted lamb shoulder with curry leaves
a selection of chicken and vegetable pakoras
aloo ghobi – braised cauliflower, potato and onion
mutter paneer – fresh peas, cottage cheese, garlic and ginger
steamed basmati rice
raita, green mango pickle, tamarind chutney

salad bar - \$8.00 per person

build your own salad bar including:

caesar salad & a mixed organic spring salad

accompanied by

aged cheddar, marinated feta, roasted chevre

smoked salmon, grilled chicken, poached baby shrimp

buttermilk ranch dressing, balsamic and olive oil, citrus and honey vinaigrette

baby cucumber, heirloom cherry tomatoes, sliced red radish, grilled bell peppers, onion crisps,

dried cranberry and toasted pecans

stone house pasta bar \$16.00 per person

please select your choice of two pastas from the list below, served with an herb and garlic toast

wild mushroom orecchiette with white truffle cream

smoked salmon tortellini, caper vermouth sauce, crisp onion

potato gnocchi, pulled beef short rib, sweet port jus, sharp aged cheddar

chicken and sundried tomato agnolotti rosé

spelt penne with eggplant, olive, portobello and fire roasted tomato sauce

chef attended

the archeo antipasti display \$18.00 per person

a selection of charcuterie by pingue of niagara, pesto pearl bocconcini, grilled and marinated zucchini, portobello mushrooms, bermuda onion, bell peppers and asparagus topped off with marinated olives and pickled button mushrooms, crumbled parmigiano reggiano, freshly baked crusty breads, lavash, hummus and baba ghanoush

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

carving station

your choice of roast beef crusted in sea salt and herbs, served with crusty sourdough buns, red wine thyme jus, horseradish and dijon mustard, sides of buttermilk potato puree, asparagus and herb salad with a lemon caper vinaigrette

choose either

alberta farmed black angus striploin **\$20.00**

locally raised ontario beef tenderloin **\$28.00** (or \$4 per person upgrade to 5 station package)

new york deli \$16.00 per person

caplansky's corned beef brisket & house smoked turkey breast served on pretzel kaiser, marble rye loaf
grated potato salad, shredded slaw
pommery mustard, kosher dills, horseradish, caramelized onions, sauerkraut, emmental cheese
cheesecake bites

cluny bistro crêpèrie \$12.00 per person

rosemary roast ham, gruyère mornay and dijon mustard
confit tuna, chopped egg, tomato and black olive tapenade
fresh ricotta, roquette, lemon and salsa verde
chef attended

southern comfort \$18.00 per person

stone house dry rubbed pork back ribs
honey basted yorkshire valley chicken
louisiana baked mac n cheese casserole
jalepeño cornbread, potato radish salad, creamy coleslaw
chef attended

traditional porchetta \$16.00 per person

slow roasted, spice rubbed pork served with grilled balsamic red onions, spicy bell peppers, provolone cheese,
roasted garlic aioli, crusty ciabatta
chef attended

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

el catrin taqueria \$16.00 per person

guacamole – freshly prepared avocado with tomato, onion, fresh cilantro, serrano chili and lime

tacos sudados – corn tortilla filled with morita chilli beef stew, onion and cilantro

tacos con tinga – pulled chicken and chipotle, tomato, black bean puree, crema fresca on a flour tortilla

oaxaca quesadilla – filled with mexican style mozzarella and a fresh salsa verde

chef attended

late night additions

late night food stations are open for a maximum of 1 hour

a minimum of 30 orders per station unless otherwise stated

mini burgers and poutine \$15.00 per person

mini cheeseburgers served with pickles, ketchup and mustard

mini crispy buffalo chicken burgers, blue cheese ranch dressing

mini portobello mushroom 'burger' with sweet balsamic onions

yukon fries with québec cheese curds, dark chicken gravy and mushroom velouté

poutine station \$8.00 per person

yukon fries with québec cheese curds, dark chicken gravy and mushroom velouté

devilish delights \$16.00 per person

crispy truffled mac n cheese balls

house made popcorn chicken, honey glaze

beef short rib empanada

steamed mini hotdogs

ball park mustard, chimichurri, tomato jam, jalepeño ranch

chicago deep dish and wings stand \$12.00 per person

grilled peppers, sweet onions, mozzarella and cherry tomatoes

italian sausage, pepperoni and mushroom

quattro formaggi, mozzarella, parmesan, provolone, ottawa valley aged cheddar

spicy buffalo wings

crudité with dill ranch

late night additions

**late night food stations are open for a maximum of 1 hour
a minimum of 30 orders per station unless otherwise stated**

late night taco stand \$14.00 per person

topoto chips, guacamole, and salsa la catrina

el catrin's famous tacos sudados (pulled beef) and tacos con tinga (pulled chicken)

fresh warm corn and wheat tortillas

breakfast of champions \$14.00 per person

bacon, sausage, scrambled eggs, hash browns

chef's freshly made waffles with fruit jams and compotes

maple syrup and churned butter

chef attended

portuguese late night feast \$26.00 per person

a chilled seafood display of king crab legs, butter poached lobster tails, poached tiger shrimp, and chilled oysters and clams, crispy fried prawns

hot east coast mussels prepared to order by our chef with diced tomato, fennel, white wine and herbs

hand sliced sliced chourico, capicola, and salami wrapped grissini

selection of canadian artisanal cheeses with fresh breads and spreads

'pastel de nata' custard tarts

chef attended

dessert stations

**dessert stations are open for a maximum of 2 consecutive hours
a minimum of 30 orders per station unless otherwise stated**

pure ontario maple taffy station (GF)

minimum of 50 orders

chef attended

pure maple taffy on snow! sweeten your wedding or event with a canadian springtime tradition prepared in front of you and your guests. expertly made and elegantly presented, maple taffy on snow is a gastronomic experience - **\$13.00 per person**

or

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

pure maple taffy and artisan cheese. the sweetest embrace you'll ever taste! an exquisite pairing of sweet and savoury - **\$17.00 per person**

fresh seasonal fruit platter \$7.00 per person

a selection of fruit sourced locally when possible, pineapple, cantaloupe, honeydew, kiwi fruit, grapes, assorted berries (VG) (GF)

fruit can vary due to seasonal availability

baskin robins ice cream cart \$10.00 per person (V)

minimum of 75 orders

chocolate mousse, vanilla, strawberry, praline and cream, rainbow sherbet

toppings include hot fudge and hot caramel sauce, sprinkles, gummi bears, smarties, oreos, m&m's, almonds, cherries, whipped cream

chef attended

cluny bistro's sweet crêperie \$10.00 per person (V)

stewed seasonal fruit with toasted hazelnut and vanilla bean ice cream

"the classic" with fresh lemon and icing sugar

chef attended

gourmet doughnut stand \$34.00 per dozen

minimum order of 5 dozen

peanut butter jelly time – peanut butter icing, blueberry and raspberry jam

crème brûlée – cream filling, caramelized sugar

pucker up sucker – meyer lemon glaze, meyer lemon custard, baked meringue

salt 'n' pepa – caramel, Maldon salt, cracked black pepper, calebaut chocolate drizzle

wake me up – chocolate doughnut, mocha ganache dipped, hazelnut drizzle, toasted hazelnuts

served with mini chilled 'harmony' organic full cream milk and chocolate milk shooters (served in mini milk jugs over ice)

stonehouse dessert table \$13.00 per person (V)

3 pieces per person

belgian chocolate fudge cake, almond florentines, 100% canadian maple lollipops, salted caramel ganache tarts, french lemon tarts, caramel nut nougat bites

coffee & tea station included

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

passed dessert canapés \$34.00 per dozen

minimum order of 3 dozen per selection

coconut macaroon with candied black sour cherry dipped in chocolate
flourless chocolate cake with vanilla mascarpone and a grand marnier pipette
lemon cheesecake pops
valrhona chocolate dipped strawberries
red french macaron with vanilla yogurt filling
lemon french macaron
chocolate espresso lollipops

lavazza espresso bar \$8.00 per person

espresso and specialty coffees prepared by our distillery barista served with house made assorted biscotti

a la carte event menu options

a minimum of 3 courses is required

~soups and salads~

soup selections

\$9.00 each option

butternut squash and pear soup, chive crème fraîche (V)(GF)

parsnip puree with chestnut and arugula pesto (VG)(GF)

porcini mushroom soup, roasted pepper relish (V) GF)

distillery wedding soup – meatball, arugula, vegetable brunoise and pecorino (GF)

creamy potato and scallion, aged gouda, double smoked bacon

sweet corn chowder with a brie croquette (V)

roasted sweet potato with black bean salsa (VG)(GF)

salad selections

\$10.00 each option

organic garden leaves with cherry tomatoes, carrot and beet strands, balsamic vinaigrette (VG)(GF)

spinach and arugula salad, crumbled chevre, madeira poached pear and maple pecans (V)(GF)

compressed watermelon, mache, arugula, sunflower seeds, aged haloumi and

buttermilk dressing (V)(GF) *seasonal (may-sept)*

butter lettuce, cucumber ribbon, pickled daikon and beets, cherry tomato confit, chive dressing (VG)(GF)

tomato quinoa 'caprese' salad, buffalo mozzarella, rocket, charred scallion and basil oil (V)(GF)

distillery caesar – hearts of red and green romaine, parmesan crostini, peppered pancetta, roasted garlic Caesar
vinaigrette and crispy capers

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

~ appetizers ~

appetizers / mid course


miso marinated oceanwise albacore tuna, crusted in sesame and served with house kimchi

emulsion, bonito flakes, roasted squash puree, crispy fried peas  **\$18.00**

baked petit brie, foraged mushroom, ice wine onion jam, crisp ontario apple, peppered rye

tuille, garlic confit (V) **\$16.00**

east coast crab cakes, toasted peaches and cream corn salad, green pepper jam, corn shoots **\$17.00**

lobster and avocado 'salad', cheddar tuille, chili oil, frisée, roasted pumpkin seeds (GF)  **\$19.00**

canadian artisan cheese plate – thunderoak gouda, riopelle, pepperpot pecorino, rosewood

estates honeycomb, toasted walnuts, fig jam, sliced cluny boulangerie baguette, lavash crackers (V)

\$15.00

bourbon cured thick cut salmon gravlax, maple dill syrup, heirloom radish, fennel grapefruit relish (GF) **\$16.00**

duck trio – prosciutto, rillettes, devilled duck yolk and an onion tart with cumberland sauce **\$17.00**

~ pastas ~

pasta selection / mid course

wild mushroom orecchiette with white truffle cream (V) **\$13.00**

smoked salmon tortellini, caper vermouth sauce, crisp onion **\$14.00**

potato and ricotta gnocchi, pulled beef short rib, sweet port reduction, sharp aged cheddar **\$13.00**

chicken and sundried tomato agnolotti with rose sauce **\$13.00**

spelt penne with eggplant, olive, portobello and fire roasted tomato sauce (V) **\$13.00**

penne pomodoro (VG) **\$ 9.00**

duo of pasta – wild mushroom orecchiette with white truffle cream and penne pomodoro (V) **\$12.00**

~ intermezzo ~ *refreshing palate cleanser to accentuate the meal's flavours!*

flavours (VG)(GF) **\$5.00 per person**

lemon

prosecco

maple lime

raspberry shiraz






WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

~ entrées ~

you may offer your guests a choice of 2 entrée options to select from on the night of your event. entrées will be charged per person at the most expensive selections with your choice of starch and vegetables (see page 16) and house baked breads

fish selection

maple glazed oceanwise arctic char, heirloom tomato salad, salsa verde (GF) 	\$31.00
organic creative farms chinook salmon fillet, horseradish and dijon crust	\$32.00
roast halibut fillet, cured tomato relish and crispy capers (GF) 	\$36.00
oceanwise australian seabass, steamed with wild lime leaves and ginger, charred scallion, roasted red pepper salsa (GF) 	\$40.00
ontario pickerel, puffed wild rice, tarragon butter sauce (GF) 	\$32.00
wild mushroom crusted oceanwise black cod fillet, broiled black tiger shrimp, beurre blanc 	\$43.00

poultry selection

yorkshire valley certified organic chicken supreme, porcini croquette, natural jus	\$32.00
yorkshire valley certified organic chicken supreme, stuffed with chevre and sundried tomato, pesto crust and white wine and lemon jus (GF)	\$36.00
a whole butterflied Cornish hen with honey, lemon, thyme and summer savoury, sauce soubise (GF)	\$37.00
cornish hen stuffed with sourdough, fine herbs and apple stuffing, wrapped in crepinette, pan juices	\$33.00

beef selection *chef prepares medium

grilled black angus 8oz. striploin, red wine jus (GF)	\$37.00
alberta raised beef short rib, slow braised in red wine and thyme with a maple dijon reduction (GF)	\$33.00
grilled black angus 10oz. ribeye, mini woodland mushroom bread pudding, red wine jus	\$40.00
grilled alberta black angus 6oz. tenderloin, natural jus, café de paris butter (GF)	\$42.00
flame grilled bacon wrapped 6oz. bison tenderloin, cabernet shallot reduction (GF)	\$58.00

pork, veal & lamb selection

cider brined roasted pork chop, cider jus (GF)	\$30.00
grilled provimi veal loin, wild mushroom blanquette (GF)	\$36.00
seared veal tenderloin, tart cherry jam, cabernet reduction (GF)	\$38.00
dijon and herb crusted rack of lamb, port wine jus (GF)	\$42.00
braised lamb shank with a yellow curry sauce (GF)	\$32.00
trio of lamb – madeira glazed chop, honey grilled sirloin, pulled shank ragout (GF)	\$46.00

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

duo selections

chef's note: "I created the duo plate for those who do not wish to offer a choice of entrée to guests"

supreme of organic herb roasted chicken, braised beef short rib, mushroom port wine jus (GF)	\$37.00
supreme of organic chicken and organic chinook salmon fillet, citrus cranberry relish, riesling beurre blanc (GF)	\$40.00
alberta black angus beef tenderloin, charred chimichurri prawns, cabernet jus (GF)	\$49.00
alberta black angus beef striploin, atlantic lobster tail, sauce bordelaise (GF)	\$52.00

~ sides and starches~

choose one starch accompaniment for your main course

roasted garlic whipped potatoes (V)(GF)
pommes dauphinoise (V)(GF)
tri-colour herb roasted fingerling potatoes (VG)(GF)
root vegetable and apple pave (V)(GF)
roasted barley risotto with parmesan and fresh herbs (V)
twice baked russet potato, caramelized onion, aged cheddar and scallions (V)(GF)
roasted squash and quinoa fricassee (VG)(GF)

choose one vegetable accompaniment for your main course

steamed garlic brocolini, baby carrots (V)(GF)
fine french beans, crisp garlic and almonds (VG)(GF)
seasonal baby vegetables (VG)(GF)
grilled asparagus with lemon zest (VG)(GF)
citrus and ginger glazed heirloom baby carrots (VG)(GF)
thyme braised king oyster mushrooms (VG)(GF)
caramelized brussels sprouts, with vidalia onion (VG)(GF)

~ vegetarian entrée substitutions ~

final vegetarian counts are due five business days prior to event

grilled vegetable rotolo pasta, sweet pepper pesto, roasted chevre (V)
thai coconut vegetable curry, jasmine rice, grilled mango and crisp poppadum (VG)(GF)
portobello mushroom and leek terrine, quinoa root vegetable fricassee, cherry tomato ragout (VG)(GF)
tofu wellington, poblano, corn, black bean puree, wrapped in filo and golden baked, chayote slaw (V)
quinoa and lentil cassoulet with grilled squash, sweet pepper fondue (VG)(GF)

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

~kids three course meals ~ \$27.00

appetizer – choose one option

crudité with ranch dipping sauce (V)(GF)

grilled garlic cheese bread (V)

caesar salad with croutons and creamy dressing (V)

entrée – choose one option

tempura battered fish and chips (GF)

grilled cheese sandwich with fries (V)

chicken quesadilla, guacamole and corn chips

chicken fingers with plum sauce and fries

mini cheeseburger sliders with fries

dessert

vanilla ice cream sundae with chocolate sauce and sprinkles (V)(GF)

~ dessert selection ~ **includes coffee/ tea service*

dark chocolate cheesecake, baileys cream, caramel sauce

\$9.00

warm spiced bundt cake, balsamic blueberry confit, sour cream gelato

\$8.00

chocolate caramel bombe, hazelnut praline, dark chocolate sauce

\$10.00

strawberries and cream cheesecake, shortbread biscuit, black pepper strawberry reduction

\$9.00

vanilla bean flan, chambord royale berry compote, poppy biscotti

\$8.00

smores in a jar – graham cracker crumb, chocolate pudding cake, toasted marshmallow

\$9.00

warm maple apple crumble, vanilla ice cream, cheddar tuille

\$8.00

lemon curd meringue pie, raspberry sherbet

\$8.00

pistachio and hazelnut millefeuille with milk chocolate gelato

\$9.00

duo plates

\$12.00

choose from below or mix and match any two options

death by chocolate duo:

white chocolate pot au crème, chili dark chocolate ganache tart, crème fraîche

strawberries and cream:

baby strawberry shortcake, strawberry parfait crème

ontario harvest:

maple pecan flan, niagara cabernet poached pear, rosewood estates honey granola

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

consumption bar **pricing before taxes and gratuities*

~ full host bar ~

no limits or restrictions

includes premium, aged liquors and scotch
pre-selected wines (charged by the bottle)
non-alcoholic beverages

~ premium host bar ~

\$12 per drink and under

premium bar rail including:
crown royal, appleton estate 12 year old, belvedere,
hendricks, glenfiddich 12 year
all domestic and imported beer
pre-selected wines (charged by the bottle)
non-alcoholic beverages

~ basic host bar ~

\$7 per drink and under

basic bar rail including:
gibson's finest, appleton, luksusowa, beefeater, grants
all domestic and imported beer
pre-selected wines (charged by the bottle)
non-alcoholic beverages

~ liquors and spirits ~

basic bar rail	\$6.00
premium bar rail	\$9.00
martinis – basic rail	\$12.00 (2oz.)
martinis – premium rail	\$15.00 (2oz.)
signature welcome cocktail	\$10.00

~ scotch ~

johnnie walker red	\$8.00
glenfiddich 12 year	\$9.00
glenfiddich 15 year	\$10.00
lagavulin 16 year	\$14.00

~ beer ~

domestic bottled	\$5.50
imported bottled	\$7.00
domestic draught	\$6.00
imported draught	\$8.00

~ wines ~

wine list is provided seasonally as vintages and availability changes. pricing starts at \$35 per bottle

~ non-alcoholic beverages ~

pop or juice	\$3.00
large bottled water	\$6.75
coffee or tea (can be set as a station)	\$3.00
espresso	\$3.25
cappuccino or latte	\$3.75

**all wines are charged per bottle opened*

**all beverage charges are based on consumption*

**shots and shooters are not included unless specifically requested – charged per shot, based on consumption*

**please note that bar rail brand options are subject to change based on supplier availability*

WEDDING & EVENTS PACKAGE 2015

(V) vegetarian (VG) vegan (GF) gluten free

flat rate bar **packages are based on 7 consecutive hours of service*

~ basic bar ~

\$45 per person

welcome signature cocktail

served during cocktail hour with your choice of signature cocktail selected from the list on page 21

spirits

to upgrade any of the following to premium bar rail, please add \$4 per person per selection

rye – gibson's finest
rum – appleton
vodka – luksusowa
gin – beefeater
scotch – grants

beer

all domestic bottled and draught beer
sleeman and mill street products, sapporo, blanche de chambly

wine & sparkling

white – riesling, megalomaniac distillery label, niagara
red – cabernet merlot, megalomaniac distillery label, niagara
sparkling toast – sauvignon blanc brut, two oceans, south africa

~ premium bar ~

\$65 per person

welcome signature cocktail

served during cocktail hour with your choice of signature cocktail selected from the list on page 16

spirits

rye – crown royal
rum – appleton estate extra 12 year old
vodka – belvedere
gin – hendrick's
scotch – glenfiddich 12 year

beer

all domestic and imported bottled and draught beer
sleeman and mill street products, sapporo, blanche de chambly

wine & sparkling

please choose one red and one white from our wine list (\$45-\$55 per bottle price range)
sparkling toast – prosecco, cantina rionda extra dry, italy

martini selection

Belvedere martini, hendrick's gin martini, cosmopolitans

**packages include 1oz. mixed drinks*

**bottled water not included*

**shots and shooters are not included*

**welcome cocktails and sparkling wine are included at 1 glass per person*

**includes all cold non-alcoholic beverages*

**there are no modifications or substitutions to the packages*

**flat rate soft bar is available at \$10 per person for minors and vendors not consuming alcohol*

additions & upgrades for basic and premium bars:

shots & shooters	\$10 per person
basic martini	\$5 per person
johnnie walker black	\$2 per person
glenfiddich 15 year	\$4 per person
lagavulin 16 year	\$5 per person
bottled still & sparkling water	\$5 per person

welcome cocktail options **included for flat rate packages or \$10 each on consumption.*

red or white wine sangria

wine, triple sec, mango juice, pineapple juice, orange juice & grapefruit juice garnished with berries or orange wheel
(served in a wine glass)

spiked lemonade

your choice of: luksosowa vodka, appleton rum or beefeater gin mixed with **one flavour** of our fresh made lemonades;
classic, raspberry, watermelon, mango or cucumber (served in a rocks glass)

sparkling sweet tea

fresh brewed black tea, lime, whiskey, fresh mint and club soda (in a collins glass)

mixed berry margarita

milagro blanco tequila, mixed berries & fresh bar lime (served in a collins glass)

his & hers cocktails:

his: distillery maple old fashioned with maple syrup, rye whiskey, bitters, orange peel (in a rocks glass)

hers : white cosmo with vodka, triple sec, st. germain, lime and vodka (served in stemless martini glass)

saints alive

st. germaine elderflower liqueur, lychee puree & sparkling wine (served in a stemless martini glass)

hot toddy *winter cocktail

hot apple cider, goldschlager, drambuie and whiskey

blueberry tea *winter cocktail

grand marnier, amaretto, orange pekoe tea (served in a specialty mug)

mulled wine *winter cocktail

red wine, cloves, cinnamon, sugar, oranges (served in a specialty mug)