



Inclusive Wedding Package In The Carriage Room

Reception

Host Bar (1 hour maximum, house wine and beer)

Vegetarian or Shrimp Spring Rolls

Smoked Salmon & Dill Cream Cheese on Cucumber or Toast Point

Mini Quiche

Chicken or Beef Satay with a Honey Dijon or Peanut Dipping Sauce

Dinner

Mixed Baby Greens, iceberg and romaine tossed with cucumbers, tomato, fresh herbs, in our popular Dijon vinaigrette

Or

Roasted Tomato Puree with garlic and basil

Or

Baked Butternut Squash and Ginger Soup

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Supreme of Chicken with a light Madera sun dried cranberry demi, served with herb roasted potatoes and seasonal vegetables

Or

Herb Crusted Grilled Atlantic Salmon served with seasonal vegetables, baby new potatoes, and finished with a lemon chardonnay sauce

Or

Rack of Pork Loin slow roasted with a maple glazed jus, served with seasonal vegetables and herb roasted potatoes

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Fresh from the oven, Seasonal Fruit Strudel with crème anglaise

Or

French crepes with French vanilla ice cream, topped with a mixed berry coulis

----- **Beverage Selection** -----

Host bar (4 hour maximum, regular brands of liquor, beer and wine)

1 glass of sparkling wine for toasting

2 glasses of red or white wine with dinner

Coffee, tea and non-alcoholic beverages

\$89.95 per person plus taxes and gratuities