



# WINTER PACKAGES

## Winter Special Package 1

*Appetizer:*

Roasted potato and leek soup with clams and chive oil

*Entrée:*

Roasted chicken supreme with goat cheese, mash potatoes and a wild mushroom red wine jus

*Dessert:*

Maple creme brûlée

**\$65**

PER PERSON

## Winter Special Package 2

*Appetizer:*

Roasted beets with shaved apple, baby greens and a crumbled roaring forties blue cheese with a Spanish sherry vinaigrette

*Soup Course:*

Wild mushroom with roasted garlic croutons

*Choice Entrée (confirmed 2 weeks prior):*

Grilled Canadian prime striploin with winter braised vegetables, apple wood smoked bacon fingerling potatoes and a zinfandel wine sauce

**OR**

Roasted tilapia with winter bruschetta of vegetables and a clam reduction

*Dessert:*

Bread pudding with Jack Daniels caramel sauce

**\$80**

PER PERSON

## Winter Special Package 3

*Reception:*

Chef's selection of Hors D'oeuvres and Canapes to be circulated Butler Style to guests (based on 3 pieces per person)

*Appetizer:*

Winter salad of baby greens, cranberry and crumbled goat cheese with a shallot vinaigrette

*Pasta Course:*

Orecchietti with a roasted butternut squash and tyme roasted garlic in an extra virgin olive oil sauce

*Choice Entrée (confirmed 2 weeks prior):*

New style beef wellington wrapped in prosciutto and served with a wild mushroom and red wine jus

**OR**

Roasted halibut with wild mushroom, melted leeks and a red wine sauce

*Dessert:*

Molten chocolate lava cake with vanilla creme anglais

**\$95**

PER PERSON

**Additional Costs**

7 Hour Open Bar Packages: Silver \$38 per person

Or Platinum \$45 per person

Security..... \$225

Cake Cutting Fee.....\$250

Ceremony Booking Fee.....\$500

Sound and Lighting.....\$750

Promo is valid from January – April

Friday/Sunday Weddings receive a 10% discount

Room rental may apply to groups less than 175 ppl

Prices are subject to applicable taxes & gratuities

