



All Inclusive Wedding Packages

*You've picked the date ~ now let us help you plan
your special day!*



*Prices Starting at \$109 per person
including HST & gratuities*

*Our Direct Catering Line:
(416) 299-0562 ext. 6094*



***All Inclusive
Wedding Packages***
(Minimum of 50 Guests)

For the Bride and Groom

*Complimentary Menu Tasting for Two
Use of the Atrium for your Wedding Photos
Complimentary Guestroom on your Wedding Night,
Sparkling Wine & Chocolate-Dipped Strawberries (in your guestroom)
Breakfast Buffet for Two the Next Morning in Whitesides Terrace Grille*

For Your Guests

*Hotel information inserts, including a map with directions
Complimentary parking,
Preferred guestroom rate*

For the Tables

*Elegant White Chair Covers, Crisp White Tablecloths & White Napkins
Votive Candles & Printed Menu*

The Reception

*Wine Punch and Fruit Punch
Butlered Hors d'Oeuvres*

The Dinner

*Four Course Gourmet Dinner
Two Bottles of Wine at Each Table
(one red, one white)
Sparkling Wine for Toasting*

After Dinner

*Four-Hour Host Bar
Coffee Station with Freshly Brewed Coffee &
A Selection of Black and Herbal Teas
Chocolate Truffles*



Wedding Packages Menus- Main Courses

Package 1

*Herb Crusted Breast of Free Range Chicken
with Four Mushroom Ragout
\$109 per person*

Package 2

*Roast Prime Rib of Alberta Beef with Port Wine Jus (8oz)
\$125 per person*

Package 3

*Filet Mignon with a Green Peppercorn Sauce (7oz)
\$131 per person*

Package 4

*Medallion of Beef Tenderloin (4oz) & Pan Seared Breast of Chicken
with Shallot Reduction and Peppercorn Glaze
(Meat can be substituted for Atlantic Salmon)
\$139 per person*

*All Entrées served with the Chef's selection of potato and an array of fresh market vegetables.
Based on a minimum of 50 guests.*

*Quantities required three business days prior to reception date.
Please consult our full Catering Menu Package for additional selections & pricing.
Prices valid for Weddings before December 30, 2012.*



Menu Selections

Served Hors d'Oeuvres

*Chef's Selection of Hot Hors d'Oeuvres
3 pieces per person*

Choice of One From Each Category:

Soup

*Potato and Leek Chowder
Vegetable Broth with Fresh Herbs
Roasted Red Pepper & Tomato Bisque
Cream of Wild Mushroom with Whipped Cream & Rosemary
Carrot and Orange Soup with Fresh Cream and Chives
Tuscany Style Minestrone with Basil Oil*

Salad

*Traditional Caesar Salad with Creamy Garlic Dressing & Parmesan Raspings
Baby Mixed Greens with Crumbled Feta and Sweet Baby Tomatoes with Herb Vinaigrette
Cookstown Baby Greens, Beet & Carrot Curls drizzled with Raspberry Vinaigrette*

Dessert

*Hazelnut & Frangelico Chocolate Dome with Fresh Strawberry Coulis
White Chocolate and Raspberry Charlotte with Vanilla Sauce
Dark Chocolate Molten Cake with Raspberry & Ginger Compote
Swiss Chocolate Mousse Tower with Mixed Berry Compote
Caramel Crunch Cake with Caramel Sauce*



The Extra Touch...

Bar Service

*Each Additional Hour of Bar Service
\$15 per person*

Children's Menu 3-12 years old

*Fresh Vegetable Sticks with Dip
Chicken Fingers and Fries
Ice Cream and Unlimited Soft Drinks
\$50 per child*

A Light Evening Snack

*Selection of Finger Sandwiches & Wraps
Selection of Domestic & International Cheeses
with a variety of Crackers
\$18 per person*

Sweet Table

(Minimum 50 Guests)

*Cheesecakes, Trifle, Tortes, Cakes and Mousses
Assorted Cheese, Fresh Fruit
and Mini French Pastries
\$15 per person*

Whitesides Terrace Grille Restaurant
***The Ideal Place to Gather with Family and Friends for
your Rehearsal Dinner or Sunday Brunch***