



2021

*Wedding & Banquet
Information Package*

**1800 North Service Road
Windsor ON N8W 1Y3
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Revised July 2021

Fogolar Furlan Windsor

WEDDING & BANQUET RENTAL & DEPOSIT SCHEDULE

Rates apply to weddings or banquet events with food service. Rental fees include white skirting, black white or ivory tablecloths, staging for a head table/band/DJ, 1 microphone and podium. Prices are subject to applicable tax and may be changed without notice. This schedule does not apply to corporate events .

SPACE Revised April 2021	GUEST COUNT	RENTAL FEE	DEPOSIT (required)	RENTAL FEE NOTES
MAIN HALL (CANADA/FRIULI together) Capacity 600 total guests Minimum 300 adult guests ***	Over 500 adult guests	\$ 200.00	\$1500.00	WEEKDAY-Minimum Fee
	400-499 adult guests	\$ 500.00		
	350-399 adult guests	\$ 725.00		
	300-349 adult guests	\$ 1000.00		
CANADA HALL Capacity 300 total guests Minimum 170 adult guests ***	Over 250 adult guests	\$ 150.00	\$1000.00	WEEKDAY-Minimum Fee
	200-249 adult guests	\$ 350.00		
	170-199 adult guests	\$ 425.00		
FRIULI HALL Capacity 250 total guests Minimum 150 adult guests ***	Over 200 adult guests	\$ 150.00	\$1000.00	WEEKDAY-Minimum Fee
	180-200 adult guests	\$ 300.00		
	150-179 adult guests	\$ 395.00		
FOGOLAR ROOM (formerly Dante Costa) Capacity 120 total guests Minimum 50 adult guests ***	Over 100 adult guests	\$ 150.00	\$500.00	WEEKDAY-Minimum Fee
	80-99 adult guests	\$ 175.00		
	50-79 adult guests	\$ 250.00		
WINDSOR HALL (with adjacent licenced patio) Capacity 250 total guests Minimum 120 adult guests ***	Over 200 adult guests	\$ 250.00	\$1000.00	WEEKDAY-Minimum Fee
	180-199 adult guests	\$ 300.00		
	150-179 adult guests	\$ 400.00		
	120-149 adult guests	\$ 600.00		
WINDSOR HALL SOUTH Capacity 120 total guests Minimum 50 adult guests *** Minimum 50 adult guests	Over 100 adult guests	\$ 200.00	\$500.00	WEEKDAY-Minimum Fee
	80-99 adult guests	\$ 275.00		
	50-79 adult guests	\$ 325.00		
		\$ 375.00		
WINDSOR HALL NORTH Capacity 80 total guests Minimum 30 adult guests ***	Over 60 adult guests	\$ 200.00	\$500.00	WEEKDAY-Minimum Fee
	40-59 adult guests	\$ 250.00		
	Up to 39 adult guests	\$ 300.00		
UDINE HALL (second level) Capacity 180 total guests Minimum 75 adult guests ***	Over 160 adult guests	\$ 150.00	\$500.00	WEEKDAY-Minimum Fee
	100-149 adult guests	\$ 275.00		
	75-99 adult guests	\$ 325.00		
PORDENONE ROOM Capacity 48 total guests Minimum 20 adult guests ***	Up to 48 Total Guests	\$ 100.00	\$100.00	Same rental fee any day
MEMBERS' BAR Capacity 70 total guests Minimum 30 adult guests ***	Up to 70 adult guests *subject to availability	\$ 500.00	\$500.00	Same rental fee any day
FOYER (for Main Hall events only)	Up to 70 guests	\$ 375.00	\$375.00	Same rental fee any day
GAZEBO & PATIO – power outlets available (Roofed with adjacent patio area) Capacity 60 total guests Gazebo Capacity 200 total guests Patio Minimum 50 adult guests ***	Up to 60 guests Gazebo; 200 guests Patio *venues rented together	\$ 375.00	\$375.00	Same rental fee any day
PAVILION - power outlets available (Roofed, licenced area) Capacity 200 total guests inside Minimum 40 adult guests ***	Up to 200 guests inside with add'l picnic tables outside	\$ 500.00	\$ 500.00	Same rental fee any day

Fogolar Furlan Windsor

GENERAL INFORMATION

DEPOSITS, PAYMENT POLICY AND GUARANTEES

To secure any date, a deposit as noted on the hall rental schedule, is required within two weeks of holding the venue. All deposits are **non-refundable** but shall be credited to your account and deducted in full from the final invoice. For weddings, contracts should be completed in full, two (2) months prior to the event date. A final payment of the expected final invoice shall be due, without exception, 10 days prior to the event date based on the established guarantee. Should the number of guests attending your event, exceed your guarantee, you will be billed for the additional guests. Clients may make advance deposits at any time prior to the event if so desired. We accept cash, debit, Visa or Mastercard.

BILLING

A rate of 2% per month or 24% per annum will be charged on all overdue accounts. The Fogolar Furlan Club does not charge gratuity for any event, it continues to be voluntary. However, you may indicate your preference for how you wish gratuities, if given, to be distributed between the staff departments.

All events shall be invoiced as per your completed contract, plus revisions, for the guaranteed or planned guest count plus any additional meals. If you have guests that do not attend, the Club will pack up food for the number of guests missing as you will be invoiced for those missing guests. Fogolar Furlan reserves the right to change prices without notice. All prices are subject to 13% tax.

CONTRACT COMPLETION

At the time of your appointment with your Fogolar Furlan representative, the following information will be discussed and/or required:

- * Menu selection, late night food, sweets/fruit
- * All pertinent details such as arrival time, end time, serving time, service style, bar service, linen, set up requirements.
- * Advance deposit calculation
- * Fogolar Furlan Club reserves the right to ask for identification verification at the time of contract completion.

CANCELLATIONS

Must be submitted in writing. All deposits on record become part of the cancellation fee. Cancellations for functions with completed event contracts will be subject to the originally anticipated rental fee plus 25% of the value of the contract based on the planned attendance.

DELIVERIES AND MISCELLANEOUS

All deliveries must be reported to the office during business hours. All alcohol should be delivered a minimum of 24 hours prior to the event. Access to the event venue is 9 a.m. or later the day of the event. All damages incurred by subcontractors of the contracted party or parties shall be invoiced to the contracted party or parties. No items can be hung or affixed to any wall or ceiling in any venue. All decor, all alcohol, all items brought in by the contracted party or parties must be removed from the Fogolar Furlan premises directly following the event. No items can be stored overnight in our facility. We are not responsible for any articles left in any part of our facility. No confetti or fireworks or open flames are allowed in our building or on the grounds. Subcontractors such as bands or DJ must supply own sound equipment, cables, electric cords, etc. The Fogolar Furlan reserves the right to set reasonable music volume levels in all venues. No smoke or haze or fog machines are allowed.

ROOM RENTAL

Rental fees include white skirting, black, white or ivory tablecloths, staging for a head table/band/DJ, 1 microphone and podium. Prices are subject to applicable tax and may be changed without notice. This schedule does not apply to corporate events

EMPTY SEAT CHARGES

A fee of \$20.00 per open seat will be charged based on not attaining the minimum capacity per room.

CEREMONIES

All Ceremonies will incur a fee of \$375.00 for setup and teardown. Setup includes 50 white chair covers. Additional chair covering will be billed at \$2.50 per chair. If a ceremony is to take place in an alternate room, a room rental will apply, as per the Room Rental Schedule. Rehearsals can be accommodated at no additional cost, dependant on other Fogolar Furlan Club business and must be booked in advance

OUTSIDE FOOD

We are a full service catering facility and do not allow outside food or food vendors due to possible third party food handling transportation and storage issues. The only food items allowed in the facility to compliment your Fogolar Furlan Club meal are desserts, pastries, snacks, chocolates and candy. The client assumes responsibility for the quality of these items and required to be shown on the event contract. Failure to comply will not allow these items to enter the facility.

PASTRY TABLES AND CAKE CUTTING

As a compliment to your Fogolar Fogolar Club menu, you may bring in homemade plattered pastries to be served buffet style. Fogolar Furlan will provide, china, eating and serving utensils, and paper napkins for the pastry buffet. The client is responsible to platter and label all pastries and provide any takeout containers. In addition, we will also be pleased to provide the service of cutting your wedding cake for your guests to enjoy. This service begins at \$2.00 per guest, dependent on anything above and beyond what is listed above. The Fogolar Furlan Club is not responsible for any platters and other items that may be left behind.

BARTENDERS

We offer one Bartender per 75-100 guests and based on your guaranteed count. Should you require an additional bartender, it must be requested in advance of the event and a fee of \$125.00 will apply.

SOCAN AND RESOUND FEES

Under Canadian Federal law, license fees must be collected for use of live and/or recorded music during events. These fees must be collected and remitted to SOCAN and RESOUND as prescribed by the law. Applicable tariffs range from \$31.31 to \$266.21 based on the maximum capacity of the rented space.

Fogolar Furlan Windsor

BAR SERVICE

CASH BAR INFORMATION

No permit required. Smart Serve certified Staff provided. All spirits provided. Guests pay bartender for all beverages.

BAR FEE: \$125 plus tax (if less than \$500 bar sales before tax)

CONSUMPTION BAR

No permit required. Smart Serve certified staff provided. All spirits provided. An inventory will be kept of all drinks consumed which will then be added to the customer's invoice for the event. Spirits can be limited according to the preference of the customer (e.g., wine and beer only, full bar, premium or no premium, etc.)

BAR FEE: \$125 plus tax (if less than \$500 bar sales before tax)

PRICING FOR CASH AND CONSUMPTION BARS

Super premium spirits available upon request and are subject to increased pricing and availability

Mixed Drink, standard	\$6.25
Mixed Drink, premium	\$7.25
Beer, standard	\$6.25
Beer, premium	\$7.25
Coolers	\$7.25
Wine, glass, standard	\$6.25
Wine, glass premium	\$7.25
Wine, 750 ml Bottle, standard	\$28.00 (Pele Island or Sprucewood)
Wine, 750 ml Bottle, Folonari	\$35.00 (Imported from Italy)
Wine, 1L Bottle, Donini	\$32.00 (Imported from Italy)
Pop, glass	\$3.00
Pop, pitcher	\$14.00
Juice, glass	\$3.50
Juice, pitcher	\$16.00
Water, spring bottle	\$3.00
Water, mineral bottle, lg	\$6.00
Coffee or Tea	\$2.50
Espresso	\$3.25

PERMIT BAR INFORMATION

Customer will obtain a Special Occasion Permit online through LCBO. Customer will purchase all spirits according to their taste and limits set by the permit. Club will provide Smart Serve certified staff for bar service. Club will open all wine, chill products appropriately, provide a starting and ending inventory, provide soft drinks, standard juices (orange, cranberry, clamato), bar condiments (limes, lemons, Tabasco, Worcestershire), all glassware. All empties and unused spirits shall be returned to the Customer at the end of the event.

BAR FEE: \$12.25 per person plus tax

CORKAGE FEE: (for a wine only permit) - \$6.00/bottle opened (includes service, staff & wine glasses)

GRATUITY IS VOLUNTARY AND IS NOT INCLUDED IN THE ABOVE PRICING

Revised July 2021

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PARTY PLATTERS & APPETIZER SELECTIONS

PARTY PLATTERS (each platter serves 20-25 guests)

Antipasto di Mare, total 4kg (8 lbs) - Cold, Marinated Seafood Salad
\$230.00 plus tax

Antipasto Primavera - Roasted Red Peppers, Grilled Eggplant, Grilled Zucchini, Artichokes
\$120.00 plus tax

Assorted Olives - Black Olives, Green Olives, Pimento Stuffed Olives, Garlic Stuffed Olives
\$95.00 plus tax

Prosciutto with Breadsticks, 100 pcs
\$160.00 plus tax

Fresh Garden Vegetables with Ranch Dip
\$75 plus tax

Sliced Tomatoes & Bocconcini Cheese
\$70 plus tax

Assorted Italian Deli Meats - Salami, Capicola, Mortadella
\$80 plus tax

Premium Assorted Italian Deli Meats - Prosciutto, Porchetta, Sopressata
\$120 plus tax

Assorted Cheeses with Crackers - Friulano, Cheddar, Marble
\$100 plus tax

Premium Assorted Cheeses with Crackers - Asiago, Fontina, Parmigiano
\$130 plus tax

Fresh Fruit Platter
\$80 plus tax

****Fresh baked rolls can be added for \$4 per dozen plus tax****

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PARTY PLATTERS & APPETIZER SELECTIONS

Hors D'oeures

Cold Items: Priced Per Piece

Jumbo Shrimp Cocktail	\$3.50
Proscuitto & Melon	\$2.00
Stuffed Mini Peppers	\$2.50
Fruilano & Olive Skewers	\$2.00
Stuffed Cucumber	\$2.00
Tapenade Crostini	\$2.00
Smoked Salmon Presentation	\$5.00

Hot Items: Priced Per Piece

Pesto Sauteed Shrimp	\$3.50
Coconut Sambal Shrimp	\$3.50
Shrimp Purses	\$3.50
Bacon Wrapped Scallops	\$5.00
Blackened Scallops	\$5.00
Mini Quiche Lorraine	\$2.00
Herb Crusted Lamb Chop Lolli Pops	\$6.00
Chicken Satay brushed with sweet Chili Sauce	\$3.50
Mini Chicken Wellingtons	\$3.50
Arancini	\$3.00
Blackened Beef Tips	\$5.00
Pork & Chicken Pot Stickers	\$2.50
Mini Vegetable Spring Roll with our chili Sauce	\$2.50
Pizza Triangles	\$2.00
Brie & Raspberry En Croute	\$3.00

We welcome your suggestions and preferences. We would be happy to customize any menu's for you

Fogolar Furlan Windsor

THE FOGOLAR – FAMILY STYLE

ANTIPASTI (choose 1)

Antipasto Fogolar

Prosciutto, Salami, Friulano Cheese, Olives, Pickled Vegetables, Stuffed Marinated Cherry Peppers

Antipasto Primavera

Cherry Tomatoes, Bocconcini Cheese, Artichokes, Grilled Eggplant, Grilled Zucchini

PASTAS AND SAUCES (choose one pasta & one sauce)

Pastas

Penne, Farfalle, or Rigatoni

Sauces

Tomato, Meat Bolognese or
Furlan Blush Sauce

(with pancetta & mushrooms)

SALADS (choose 1)

Garden Salad

Romaine and Radicchio Salad

MAIN COURSES (choose 2)

Chicken Parmigiana (*tomato sauce & mozzarella cheese*)

Oven Roasted Chicken

Chicken in Mushroom Marsala Sauce

Chicken Triestina in Creamy Mushroom Sauce

Slow Roasted Beef in Au Jus

Breaded Pork Cutlets

Slow Roasted Veal Served in Au Jus

Basa in Lemon Dill Butter Sauce

VEGETABLES (choose 2)

Roasted Potatoes

Mashed Potatoes

Baby Carrots

Roasted Garlic Mashed

Green Beans with Butter and Garlic

Mushrooms, Whole or Sliced

Seasonal Mixed Vegetable

DESSERTS (choose 1)

Assorted Mini Pastries

Tartufo

Dinner Includes Rolls and Butter along with Coffee and Tea Table Service

\$49 per person

\$43 per person – 1 Main

Fogolar Furlan Windsor

THE FOGOLAR - FAMILY STYLE ENHANCEMENTS

ANTIPASTI

Antipasto di Mare \$8

PASTA

Gemelli \$2

Fettucine \$2

Cheese Tortellini \$3

Ravioli \$3

SOUPS

Pastina \$2

Italian Wedding Soup \$3

Minestrone \$3

Roasted Red Pepper \$4

SALADS

Caesar Salad \$3

Spring Mix Salad \$3

VEGETABLES/ POTATOES

Dauphinoise Potato \$4

Asparagus Bundle \$4

Rapini \$3

Parisienne Potatoes \$4

Grilled Vegetables \$4

Green Beans Almandine \$3

MAIN COURSE

Tuscan Chicken Breast (stuffed with Spinach, Asiago Cheese, Roasted Red Peppers) \$6

Chicken Saltimbocca-Breast topped with Fontina Cheese & Prosciutto in a White Sauce \$5

Chicken Supreme-Chicken Breast Stuffed with Gouda Cheese & wrapped in Prosciutto \$5

Pork Tenderloin-Seasoned and Topped with Peppercorn Au Jus or Brandy Sauce \$5

Stuffed Beef Tenderloin-Filled with Prosciutto, Friulano Cheese, & Roasted Red Pepper and Topped with Peppercorn Au Jus \$9

Veal Birds-Thinly Sliced Veal Stuffed with Seasoned Ground & Beef, in a Light Gravy \$4

Chateau Briand-Centre Cut Beef Tenderloin, Slow Roasted Topped with Peppercorn Au Jus \$9

Broiled Salmon-Filet Topped with a Pesto Sauce \$6

Frittura Mista-Shrimp, Scallops, & Calamari Fried or Sautéed in White Wine Garlic Sauce \$9

DESSERTS

Chocolate Mousse Tower \$5

Tiramisu \$4

Ice Cream Pear \$4

NY Style Cheesecake \$5

Fogolar Furlan Windsor

THE FOGOLAR – PLATED OR INDIVIDUAL (Max 75 ppl)

ANTIPASTI (choose 1)

Antipasto Fogolar

Prosciutto, Salami, Friulano Cheese, Olives, Pickled Vegetables, Stuffed Marinated Cherry Peppers

Antipasto Primavera

Cherry Tomatoes, Bocconcini Cheese, Artichokes, Grilled Eggplant, Grilled Zucchini

PASTAS AND SAUCES (choose one pasta & one sauce)

Pastas

Penne, Farfalle, or Rigatoni

Sauces

Tomato, Meat Bolognese or
Furlan Blush Sauce
(with pancetta & mushrooms)

SALADS (choose 1)

Garden Salad

Romaine and Radicchio Salad

MAIN COURSES

Tuscan Stuffed Chicken Breast \$48

Stuffed with Roasted Red Pepper, Spinach, & Asiago Cheese kissed with a Basil Cream Sauce

Pork Tenderloin Medallion \$44

Pork tenderloin Medallions pan seared with Sun dried Cranberry Port Sauce

Beef Tenderloin \$65

Alberta Beef Tenderloin Seared (Cooked Medium) with a Robust Red Wine Sauce with White Truffle Essence

Salmon Fillet \$57

Lightly Seasoned, then oven baked finished with a

Veal Scallopini Forestier \$47

Tender Pieces of Veal pan seared and finished with a wild Mushroom Red Wine Sauce

Prime Rib of Beef \$58

Slow roasted Prime Rib of Beef served with a Roasted Garlic Jus

VEGETABLES/ Potatoes (choose 2)

Roasted Potatoes

Roasted Garlic mashed Potatoes

Baby Carrots Stem on

Dauphinoise Potato

Green Beans with Butter and Garlic

Wax beans with Sautéed Red Pepper

Fresh Medley of Vegetable

DESSERTS (choose 1)

Tira Misu

Tartufo

Dinner Includes Rolls and Butter along with Coffee and Tea Table Service

Fogolar Furlan Windsor

SWEET ENDINGS

SWEET & FRUIT TABLE

Our food stylist will design an elegant presentation of fresh fruit, beautifully detailed fruit carvings and freshly made pastries to tempt all your guests to indulge in a little treat. Includes design service, fruit, pastries, table skirting, china plates, cutlery, napkins. (minimum 50 guests)

\$12 per person

FRUIT TABLE

A fruit table that is highly stylized, complete with elaborate fruit carvings is a marvel to behold and will certainly impress your guests. includes design service, fruit, table skirting, china plates, cutlery, napkins. (minimum 50 guests)

\$10 per person

FRUIT PLATTERS

A fresh fruit platter on every guest table is a lovely addition to any menu. Includes a colorful selection of fruits such as watermelon, cantaloupe, honeydew, pineapple, strawberries, grapes and/or other seasonal items and is presented nicely on silver trays.

\$5 per person

SWEET TABLE

Your guests will be delighted with our pastries made to order especially for Fogolar Furlan by our local bakeries. Cannoli, cheesecake, chocolate mousse, fruit tarts, cream puffs and eclairs, oh my.... includes a delicious assortment of pastries presented on silver trays.

\$9.00 per person

\$7.00 per person includes an assortment of squares (carrot cake, brownies, date squares, baklava, Nanaimo butter tart squares).

CAKE INFORMATION

Fogolar Furlan Club offers cake cutting service if you choose to bring in a cake for your special occasion. We will happily slice your cake (after any pictures!) and offer it to your guests for self-serve along with complimentary china plates and cutlery service.

\$2 per person

OTHER SELECTIONS AND DESSERT OPTIONS

Tiramisu

Served with Chocolate Sauce
\$6

Tartufo

Chocolate/ raspberry
\$6

New York Style Cheesecake

Raspberry coulis
\$7

Ice Cream Pear

Dark chocolate & French vanilla Ice Cream
With raspberry Coulis
\$6

Ice Cream Crepe

Vanilla Ice Cream French crepe served
with a Berry Sauce
\$6

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LATE NIGHT

PIZZA

KING size, 32 slices, Cheese plus Two Toppings from the following: Pepperoni, mushrooms, green pepper, hot pepper rings, pineapple, ham, Italian sausage, bacon, diced tomato, diced onion, black olives, green olives.
\$45 each plus tax

NACHO BAR *minimum 25 people*

Nacho Chips with Tex Mex Seasoned Beef, Shredded Cheese, Sour Cream, Salsa, Shredded Lettuce
\$5 per person

SLIDERS - *minimum 50 pieces*

Mini burgers on little buns! Served with condiments on the side (diced onion, shredded cheese, ketchup, mustard, relish).
\$3.50 each

POUTINE, EH?? - *minimum 50 people*

Freshly made fries served the French-Canadian way with cheese curds and gravy.
\$6 per person

PANINI STATION - *minimum 50 people*

Sub sandwiches built in the Italian style, layered with capicollo, mortadella, salami, Friulano cheese, hot pepper rings and lettuce.
\$5.00 each

***If you are having Bar Service past 11:00 pm, you are required to have
Late Night food***

All items are subject to change & applicable tax.

Fogolar Furlan Windsor

SOCAN – RESOUND TARIFF

SOCAN & RESOUND TARIFFS – Under Canadian Federal Law, license fees must be collected for use of live and/or recorded music during events.

These fees must be charged by the Fogolar Furlan Club and remitted to SOCAN and RESOUND as prescribed by Law. For more information: www.cb-cda.gc.ca

These applicable tariffs will be added to your final invoice.

SALON	WITH DANCING	WITHOUT DANCING
MAIN HALL (CANADA & FRIULI)	\$266.21	\$133.11
CANADA HALL or FRIULI HALL	\$187.91	\$93.95
FOGOLAR ROOM	\$90.12	\$45.02
WINDSOR HALL	\$187.91	\$93.95
WINDSOR HALL SOUTH	\$90.12	\$45.02
WINDSOR HALL NORTH	\$90.12	\$45.02
UDINE HALL	\$90.12	\$45.02
PORDENONE ROOM	\$62.64	\$31.31
MEMBERS' LOUNGE	\$90.12	\$45.02
GAZEBO & PATIO	\$187.91	\$93.95
PAVILION	\$187.91	\$93.95

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SPECIAL MEAL OFFERINGS

These options are available for guests with dietary restrictions. Fogolar Furlan Club makes every effort to accommodate special meal requests, but we cannot guarantee that we would be able to accommodate all requests. We also cannot guarantee that cross contamination will not occur in our banquet kitchen environment. We do not use peanut oil but note that soya-based products, corn, eggs, garlic, onions and mushrooms are always somewhere in our kitchen and possibly trace nut products.

We offer vegetarian, vegan, gluten free and dairy free meals.
Other special needs are considered on a case-by-case basis.

Please send any questions to our Event Coordinator, Pina Maceroni – pmaceroni@fogolar.com

*Special meal guests enjoy whatever they like from your menu **PLUS** a choice of entree below which will be plated individually. The price per meal is the same as the contracted meal price. Meals must be ordered at least 48 hours in advance.*

PORTABELLO MUSHROOM

*Fresh Portabello Mushroom stuffed with Ratatouille served over Quinoa
Vegan & Vegetarian & Gluten Free & Dairy Free

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STUFFED EGGPLANT MEAL

Eggplant stuffed with a Vegetable medley topped with cheese.
Served with Rice Pilaf

Vegan & Vegetarian & Gluten Free
Dairy Free (if requested without cheese)

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**Please note that at least 48 hours advance notice is required for all special meal requests.
Requests upon arrival or during service cannot be accommodated.**

Fogolar Furlan Windsor

TASTING EXPERIENCE

The staff and management of the Fogolar Furlan Club are so pleased that you have booked your wedding with us! We will make every effort to meet or exceed your expectations and look forward to assisting you with the planning of your **BIG DAY!**

We understand that it is possible that some of our guests have never enjoyed a meal at Fogolar Furlan Club. If that is your situation, we'd like to offer an opportunity for you to sample our delicious cuisine.

The tasting experience is only offered to clients with a wedding that has been confirmed with a deposit.

The Club holds tasting luncheons **three times a year:**

Sunday, April - Canada Hall
Sunday, August - Canada Hall
Sunday, December - Canada Hall

We would be happy to reserve seats for you, your partner and your guest(s) *for the tasting closest to your contract completion time which is three months prior to your wedding.*

Your table will be elegantly set up for service fine china, cutlery, glassware and linens. The management team will be present and available to answer questions you might have about the different dishes on offer or to arrange appointments for more in depth conversations about menu planning. This is meant to be an interactive experience and we want your feedback!

MENU

Antipasto Display
Soup Station
Salad Station

Buffet Smorgasbord of Fogolar Specialties
(including carving stations, main dishes, pasta, risotto, vegetables)

Sweets & Fruit Display
Coffee or Tea Service
Free Glass of Wine
Cash Bar Available

The Tasting Luncheon is **FREE** for the Bride & Groom
\$40 per person for additional guests
(cost for additional guests will be added to the wedding invoice)

Reservations must be made in advance.

Rob Kelly, General Manager
519-966-2230