



Boulevard Micro Wedding Package

\$8,500

(up to 50 guests)

New bookings for Mondays - Fridays Only

Wedding Package includes the following:

1. Six Hour Boulevard Venue Rental
2. Open 5 hr Standard Bar – including Sparkling toast
3. Unlimited soft drinks and juices, Coffee/Tea
4. Sit down plated 4-course dinner (Details provided below)
5. Upgraded Inhouse floor length table linen,
Inhouse upgraded napkins
6. Waitstaff, dishes, cutlery, glassware
7. On site banquet manager
8. Cake Cutting

9. DJ entertainment: includes 1 DJ and Sound for DJ (Option to add MC at an additional cost)
10. Inhouse Lighting Package: Ambient lighting (choice of color) around the Room
11. Use of Screen and Projector
12. Full Ceremony Setup
13. Décor:
 - Ceremony backdrop or Chuppah/ Canopy setup
 - Cylinder Vases with Floating Candles Centerpieces
 - Cake Table and Cake Cutting Set
 - White backdrop for head table
 - Microphone and Podium for Speeches
 - Easel
 - Table numbers
 - Money box
14. Complementary Vendor Meals included for Entertainment Vendors within the package
15. 1 Licensed Security Personnel

Package does not apply to long weekend Mondays

Each additional guest after 50 - \$130.00 pp

Rehearsals offered at no additional cost

All pricing is subject to 15% service charge & 13% HST

Client to preselect the menu for all guests

THE BOULEVARD ROOM

MICRO WEDDING PACKAGE MENU

*Open 5 Hour Standard Bar
Unlimited Soft Drinks & Juices*

Special Artisan Bread Basket on each table with butter

STARTER

SALAD

(CHOICE OF ONE)

Baby Arugula and Mixed Green Salad with Honey Tarragon Dressing
Classic Caesar Salad with Herb Croutons and Parmesan Cheese

PASTA

(CHOICE OF ONE)

Penne Pasta with Pesto Sauce
Farfalle Alfredo Bow Tie Pasta with Roasted Garlic Cream Sauce and Parmesan
Wild Mushroom Risotto

ENTRÉE

Thyme and Lemon Rubbed Grilled Chicken Breast with Citrus Demi

accompanied by choice of basmati rice or herb potatoes and seasonal vegetables

DESSERT

(CHOICE OF ONE)

Fresh fruit garnished sorbet
Chocolate Mousse
Coffee/Tea

**Menu items subject to change based on season*

Additional Options:

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|--|------------|
| Hor D'oeuvres – choice of 4 (3 pc pp) | \$14.00/pp |
| Hor D'oeuvres – choice of 6 (6 pc pp) | \$17.00/pp |
| E Sweet Table – assorted pastries, fruit , mini dessert shooters - | \$15/pp |

SWEET FUN ADDITIONS:

(PRICE PER STATION)

| | |
|--------------------------|-------|
| SMOKING POPCORN: | \$650 |
| SMORES STATION: | \$400 |
| BELGIUM WAFFLE STATION: | \$450 |
| FUNNEL CAKE STATION: | \$450 |
| FRENCH CREPERIE STATION: | \$500 |

BAR SELECTIONS

STANDARD BAR (NO INDIVIDUAL SHOTS WITH STANDARD BAR)

Unlimited House Red and White Wine

Sparkling Toast

Rye Whiskey – Canadian Club, Wisers

Scotch Whiskey- Ballantine's, J&B

Rum – Bacardi White

Gin – Tanqueray or Bombay Sapphire

Vodka – Absolute and/or Finlandia

Beer- Domestic (Canadian, Sleeman, Budweiser, Coors Light)

Assorted Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale) and Juices
(Orange, Cranberry, Clamato)

PREMIUM BAR + \$17

All of the Above Plus:

Imported Beer (Heineken, Corona, Stella)

Scotch – Bushmills, Johnnie Walker Black Label

Bourbon Whiskey – Jack Daniels, Woodford Reserve

Rye Whiskey – Crown Royal

Vodka – Grey Goose and Titos

Rum- Bacardi Gold, Appleton

Brandy – St Remy

Cognac – Courvoisier, Meukow

Tequila - Sauza Silver or Gold

Liqueur- Baileys, Kahlua, Amaretto, Southern Comfort

Martinis – Sour Apple, Chocolate, Lichee, Cosmopolitan

WINE UPGRADES (UPON AVAILABILITY)

Sensi Wines:

Cabernet Terre Siciliane (Red)

Pinot Grigio Collezione (White)

Chianti DOC Dal Campo (Red)

Ripasso Classico Superiore Le Pezze

Option:

* Option to extend the package to 6-hour Venue Rental and 6 Hour Bar for a combined fee of \$1500 before sc/taxes