

Boulevard All Inclusive Wedding Package Friday/Sunday \$17,000 Saturday \$18,000 (up to 100 guests)

Jan – April – Save \$1000 off from the Package Price Friday Promotion – 50% OFF Service Charge

Wedding Package includes the following:

- 1. Six Hour Boulevard Venue Rental
- 2. Open 5 hr Standard Bar
- 3. Unlimited soft drinks and juices, Coffee/Tea
- 4. Sparkling Toast
- 5. Chef's choice of 4 types of passed Hor D'oeuvres
- 6. Sit down plated dinner (Details provided below)
- 7. Late-Night Sweet Station: Fruit Platter & a choice of Funnel Cake, Smores or Belgium Waffle Station.
- 8. Upgraded Inhouse floor length table linen, Inhouse upgraded napkins
- 9. Waitstaff, dishes, cutlery, glassware



- 10. Cake Cutting
- 11. On site banquet manager
- 12. DJ entertainment: includes 1 DJ (Option to add MC at an additional cost)
- 13. Décor:
 - Ceremony backdrop or Chupa,
 - White carpet aisle runner,
 - Elegant Silk Floral Centerpieces (Up to 10 Tables)
 - Silk Floral Pillars (Ceremony & Head Table)
 - Cylinder Vases with Floating Candles
 - Gold/Silver Votives
 - Draping,
 - Table numbers,
 - Money box,
 - Cake Topper
 - Cake Cutting Set
 - Mr & Mrs Gold/Silver Sign
 - Cinema Ligth Box (includes letters, numbers and emojis)
- 14. Inhouse Lighting Package: LED Ambiance Lighting & Moving Head Dance Floor Lighting
- 15. Use of Screen & Projector
- 16. 2.5 Hrs Photo Booth with custom template, choice of background, unlimited prints, digital copies & props
- 17. Complementary Vendor Meals included for Entertainment and Photo Booth Vendors within the package
- 18. 1 Licensed Security Personnel



THE BOULEVARD ROOM WEDDING PACKAGE MENU

Open 5 Hour Standard Bar Unlimited Soft Drinks & Juices

HORS D'OEUVRES

Chef's Choice of 4 types of passed hors d'oeuvre

Special Artisan Bread Basket on each table with butter

STARTER

SALAD

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

PASTA

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 Filet Mignon with Red Wine Reduction (Add \$10/pp) (Vegetarian Options available)

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

DESSERT

(Choice of One)

Fresh fruit garnished sorbet Chocolate Mousse

LATE NIGHT SWEET STATION

Fruit Platter & Funnel Cake, Smores or Belgium Waffle Station Coffee/Tea



Additional Options:

Hor D'oeuvres – choice of 4 (3 pc pp) \$8.00/pp

Hor D'oeuvres – choice of 8 (6 pc pp) \$15.00/pp

Extended Sweet Table – assorted pastries, fruit tarts, mini dessert shooters - \$12/pp

SWEET FUN ADDITIONS:

SMOKING POPCORN: \$500

French Creperie Station: \$450

FUNNEL CAKE STATION: \$350

CHIPWICH STATION \$450



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 +\$15 PP

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 \$1000 before sc/taxes