

**Wedding Packages** 



The Snowdrop is one of the first blooms of the season. Simple yet perfect. A lovely little package with simplicity in mind.

Two Vegetable Selections



**Wedding Packages** 



Most of us have a favorite type of Tulip. Like the flower, the Tulip package offers additional favorite options to choose from.

Hors d'Oeuvres or Late Night items



# Wedding Packages 2025/2026



The Lavender package takes care of many options from Table Wine to Hors d'Oeuvres and Late Night. Resembling Lavender, this package combines several options to create an impressive package.

Features:

Entrée

One Hot Potato Dish

Two Vegetable Selections

One Seasonal Salad

One Hot Pasta Selection

Fresh Rolls

Tea & Coffee

**Assortment of Delicious Pastries** 

**Dinner Wine** 

Choice of 4 selections from the Hors d'Oeuvres and Late Night items

Table Service \$79.95





# Wedding Packages 2025/2026



A lovely full package representing the full bloom of the Magnolia. It's the ultimate package with many of our services combined as one.

#### Features:

Entrée

One Hot Potato Dish

Two Vegetable Selections

One Seasonal Salad

One Hot Pasta Selection

Fresh Rolls

Tea & Coffee

**Assortment of Premium Pastries** 

**Dinner Wine** 

Choice of 4 selections from the

Hors d'Oeuvres and Late Night items

Professional Wedding Cake

\$89.95 per person





# **Menu Selections** 2025/2026

Flexibility is the key to each of our packages and it carries over to our menu.

The following are some of the more popular menu options.

# **Entrée Selection**

# **Tender Hip of Roast Beef**

One of our more popular choices. Served with beef gravy and horseradish

## **Golden Roast Turkey**

Features our homemade apple sausage stuffing and cranberries

### **Grilled Chicken Breast**

Ask about our sauce options

#### **Harvest Ham**

Glazed with a lovely honey mustard sauce

#### **Chicken Cordon Bleu**

Stuffed with honey ham and Swiss cheese

- Add \$8.95 per person for a second entrée -

# Try one of our specialty items\*

Prime Rib Au Jus with traditional Yorkshire pudding

Stuffed Pork Loin with homemade applesauce

\* Please add \$8.95 per person for these. Prices subject to change. Taxes & Gratuity not included.



# Menu Selections 2025/2026

# Seasonal Salads

#### Caesar Salad

With a creamy garlic dressing, topped with fresh baked croutons and real bacon bits

#### Greek Leaf Salad

Straight from the Mediterranean highlighted with feta cheese, tomatoes and black olives

### California Spinach Salad

Highlighted with walnuts, cranberries and fresh bacon bits topped on a bed of fresh spinach

#### Wild Greens and Pear Salad

With pecans and maple vinaigrette dressing

## Brussel Sprout, Proscuitto and Aged Cheddar Salad

With cilantro lime dressing

#### Beet and Pear Salad with Wild Greens

With feta cheese, cucumbers, peppers and a blood orange and cranberry pear balsamic vinaigrette dressing

#### Wild Green Salad

Blend of seasonal greens with your choice of dressing

#### **Boston Mandarin**

Light salad featuring a mix of Boston leaf lettuce, mandarin oranges, strawberries, cucumbers, and our orange dressing

#### **Greek Pasta Salad**

With feta cheese, tomatoes and black olives

# **Vegetable Selection**

# Tender Baby Carrots

in a butter glaze

#### **Peaches and Cream Corn Nibblets**

naturally sweet, bursting with flavor

#### Vegetable Medley

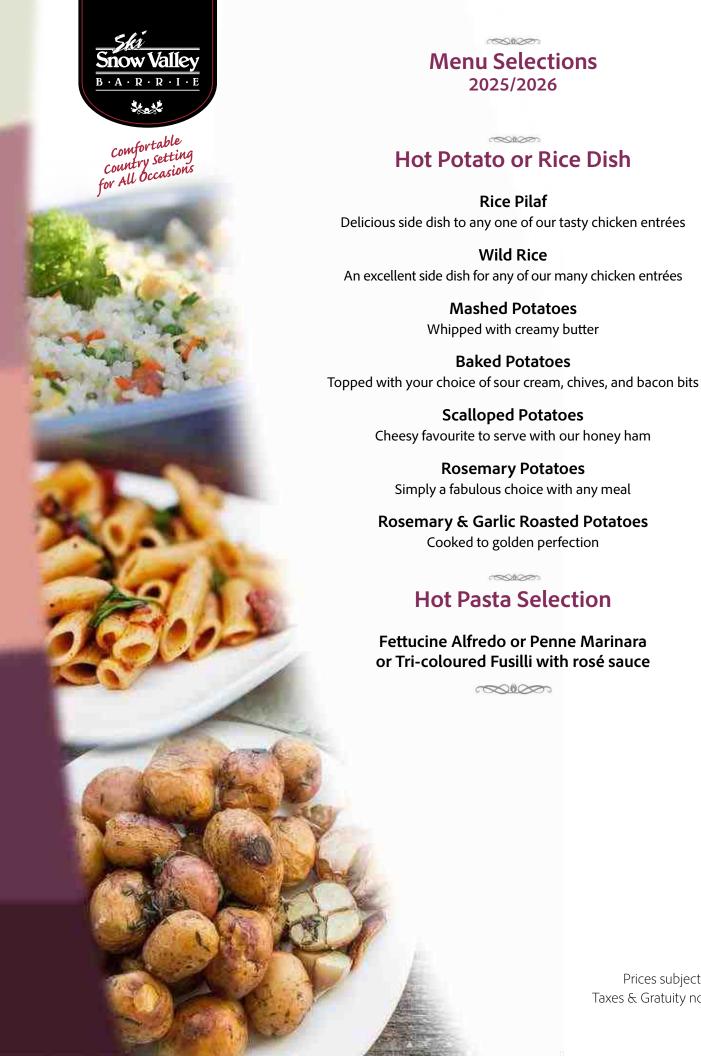
of green beans, yellow beans and carrots

# Broccoli or Cauliflower

with a creamy cheese sauce

Seasonal Vegetable

1000 D





comfortable country Setting for All Occasions



# Hors d'Oeuvres & Late Night

# **Cold Items**

#### \*Cheese Board \$7.75

A combination of classic and celebrated cheeses with a variety of crackers and miniature toasts

#### \*Charcuterie Board \$7.75

A selection of meats, cheeses and pickles

## **Vegetable Crudité \$4.95**

Seasonal selections with delicious house dip

# Caprese Skewers \$3.50

Sweet tomatoes with mini mozzarella balls

## Tapenade \$4.50

In a mini pastry cup with cream cheese

## Fresh Fruit Tray \$4.95

A fresh selection of seasonal fruits

## Salsa and Chips \$2.95

A selection of colourful tortilla chips with our house salsa

# Pumpernickel Spinach Dip \$3.25

A variety of fresh breads served with a fresh creamy spinach dip

# Cocktail Flatbread Spirals \$3.75

Bite size colourful flatbreads with vegetable cream cheese filling

# Cocktail Shrimp \$4.75

Served with cocktail sauce. A refreshing, cool addition to hors d'oeuvres or late night buffet

#### \*Pacific Smoked Salmon \$8.95

Beautifully displayed on a wood board, our pacific smoked salmon is served with crackers, cream cheese, lemon and capers

# \*Sweet and Salty \$6.75

The classic donut with a variety of glazes and oversized salted pretzels

#### **Assorted Sweets \$5.75**



\* Considered as two selections.

All Hors d'Oeuvres and Late Night items are priced per person.

Prices subject to change.

Taxes & Gratuity not included.



# Hors d'Oeuvres & Late Night 2025/2026

# **Hot Items**

#### Glazed Meatballs \$3.25

Bite size, tossed in a delicious honey-garlic red wine sauce

#### Mini Grilled Cheese \$5.50

Bite sized with creamy tomato soup dip

#### Sliders \$3.50

Beef or pulled pork

#### **Breaded Mushrooms \$3.25**

Hand coated and deep-fried until crispy and golden served with dip

# Mini Quiche \$4.75

Assortment of bite size quiche

## Coconut Shrimp \$4.50

Jumbo shrimp served with our House Mandarin Thai dipping sauce

#### \*Pizza \$6.75

Freshly prepared in our stone ovens with a variety of toppings

#### \*Poutine Bar \$6.95

Golden fries with gravy, cheese curds and a variety of toppings

## Mini Eggrolls \$3.25

Bite size eggrolls served with Plum dipping sauce

#### Satay \$4.75

Tender bite size beef and chicken satays

\* Considered as two selections. Additional items available upon request.

Hors d'Oeuvres and Late Night are offered buffet style. Cocktail service: **\$200** 

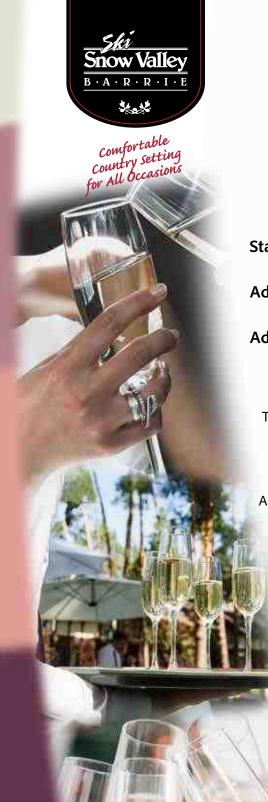
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Prices subject to change.

Taxes & Gratuity not included.



Prices subject to change.



Bar Options 2025/2026

Add a Host Bar to your package...

# When any package is selected

Standard Bar Service for Cocktail Hour\*\* \$27.00 per person

\*\*additional extra ½ hour, total 1½ hrs

Additional 3 hours Host Bar includes all cocktails \$30.00 per person

(Must include Host Cocktail Hour)

Additional 4 hours Host Bar includes all cocktails \$35.00 per person

(Must include Host Cocktail Hour)

# **Ticket Bar**

The host provides guests with tickets. When redeemed, allows a limited number of beverages to be charged to an account based on consumption

## **Toonie Bar**

All beverages are priced at two dollars for guests. Remainder of cost is charged to an account based on consumption

# **Cash Bar**

Guests pay for the drinks they consume

# **Champagne Toast**

Raise a glass to the happy couple! Add a celebration champagne toast garnished with locally grown strawberries or blueberries

Domestic beers, house liquors and house wine Import beers and Wine Coolers

All drink mixes include:

Clamato Juice

Orange Juice

**Cranberry Juice** 

Soft Drinks

