



INTIMATE WEDDING PACKAGE 2026
THE GRAND HOTEL
Smith & Barrel

(maximum sitdown 50ppl - maximum cocktail 100ppl)

Saturdays \$139 per guest + 2500 Venue Fee
minimum 20ppl or subject to additional charges

Friday's \$129 per guest + \$2500 Venue Fee
minimum 20ppl or subject to additional charges

Thursday's & Sunday's \$114 per guest + \$2000 Venue Fee

Monday's, Tuesday's & Wednesday's \$104 per guest + \$1500 Venue Fee

What Your Day Includes:

The Menu

"The Grand 3-Course"

or

"Inquire about customizable cocktail wedding"

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*Add \$30 per guest for choice of three canapes & late night poutine

The Venue

(included with venue fee)

For the duration of your event you will have full use of Smith & Barrel including lower and upper level and full lower patio with sofas & tables All tables, chairs, black or white linens, cutlery, plates, stemware and chargers.

Use of any of our onsite decor, including candles and florals.

Indoor / outdoor ceremony space (weather permitting)

Use of our beautiful pub & patio for cocktail hour through to 1am

Rehearsal the week of (Mon-Thurs based on availability)

Use of our plug & play sound system, directional speakers and microphone

*all prices subject to change without notice
(add 17% service charge and 13% hst to all above packages)



CANAPES

CHOOSE 3 CANAPÉS

FRESH TOMATO BRUSCHETTA

ON CROSTINI WITH PARMIGIANO REGGIANO,
EXTRA VIRGIN OLIVE OIL & VINTAGE BALSAMIC

CALABRESE MEATBALL

WITH TOMATO BASIL COULIS & PECORINO ROMANO CHEESE

WILD MUSHROOM AND CHORIZO ARANCINI

SERVED WITH WARM TOMATO COULIS

INDONESIAN CHICKEN SKEWERS

WITH SPICY PEANUT SAUCE

ANGUS BEEF SLIDER

WITH BRIE, CARAMALIZED ONION,
ARUGULA & MAPLE CHILI AIOLI

HOUSE CURED SALMON

SERVED ON CROSTINI WITH GOATS CHEESE, LEMON-CAPER AND DILL CRÈME FRAÎCHE,
QUAILS EGG & ROASTED RED PEPPER

PORK EGG ROLLS

WITH PUMPKIN GINGER & PEACH SAUCE

FRESH ONTARIO LAMB SKEWERS (ADD \$2PP)

KASHMIR STYLE WITH MINT AND WILD FLOWER
HONEY YOGURT AND TOASTED CUMIN

WILD MUSHROOM STRUDEL

WITH THYME, TRUFFLE & GOATS CHEESE



CANAPES

MARINATED TOFU POKE SPOON

WITH EDAMAME, SESAME AND CHARRED CORN

BRIE & JELLY

ON RICE CRACKER WITH LOCALLY PRODUCED BRIE CHEESE
AND HOUSE MADE RED PEPPER JELLY

RISSOIS DE CAMARAO (ADD \$1PP)

CLASSIC PORTUGUEUSE STYLE

JERK CHICKEN SKEWER

COOKED ON AN OPEN FLAME WITH A PINEAPPLE, JACKFRUIT AND MANGO GLAZE

SPICY BEEF TARTARE (ADD \$2PP)

ON CRISP KETTLE CHIPS WITH QUAIL EGG AND SERANO CHILI

SPANAKOPITA, SPINACH STUFFED IN PHYLLO PASTRY

WITH FETA, MINT AND OREGANO

SWEET PEA AND WALNUT ARANCINI

WITH VEGAN CHEESE AND SAN MARAZANO TOMATO SAUCE

POKE SPOON (ADD \$2PP)

WITH YELLOW FIN TUNA, EDAMAME,
CHARRED CORN, AVOCADO & CHILI MAYO

TRADITIONAL PORK SOUVLAKI

WITH TZATZIKI AND FRESH MINT

COCONUT PANKO SHRIMP (ADD \$2PP)

WITH SWEET LEMONGRASS & CHILI SAUCE



THE GRAND 3 - COURSE MENU

*UPGRADES ARE MARKET PRICE (BASED ON TIME OF YEAR AND AVAILABILITY)

FIRST COURSE

CHOOSE ONE

THAI COCONUT CARROT SOUP

WITH LEMONGRASS & BASIL

ROASTED BUTTERNUT SQUASH SOUP

WITH LOCAL SQUASH & TOASTED SPICES

SMOKED TOMATO BISQUE

WITH BOURBON, CREME FRAICHE & BASIL OIL

LOCAL MARKET SALAD

MIXED GREENS WITH FRESH FARM TO TABLE
LOCAL VEGETABLES AND A TARAGON VINAIGRETTE

ARUGULA & ENDIVE SALAD

WITH APPLES, BEETS, FRESH GOATS CHEESE, WALNUTS
AND CARAMELIZED SHALLOT VINAIGRETTE

STARTER CAESAR SALAD

BABY ROMAINE, CAESAR DRESSING, CROSTINI,
CAPERS, BACON & GRANA PADANO

NICOISE TUNA SALAD (UPGRADE)

FRESH FRENCH BEANS, QUAIL EGG, CUCUMBER, VINE RIPENED TOMATO, NICOISE OLIVES, ANCHOVIES,
BUTTER LETTUCE, RARE GRILLED TUNA LOIN & FRESH BASIL AOILI

PRAWN PANZANELLA SALAD (UPGRADE)

FRESH TOMATO, CAPERS, SWEET PEPPERS, ONION, OLIVE OIL AND BASIL, CRUNCHY BREAD SOAKED IN 'ORO DI
CLETO' OLIVE OIL AND TOPPED WITH GRILLED PRAWNS BRUSHED WITH MEYER LEMON AND ANISETTE

LOBSTER CANNELLONI (UPGRADE)

WITH 'SAUCE AMERICAINE', GIANT PRAWN, TRUFFLE OIL

GIANT PRAWN COCKTAIL (UPGRADE)

WITH HOUSE MADE JUBILEE SAUCE & LEMON



SECOND COURSE

CHOOSE TWO PROTEINS PLUS A VEGETARIAN OR VEGAN

*UPGRADES ARE MARKET PRICE (BASED ON TIME OF YEAR AND AVAILABILITY)

SLOW BRAISED SHORTRIB OF CERTIFIED ANGUS BEEF

BUTTERWHIPPED MASHED POTATOES, FRESH MARKET VEGETABLES,
RED WINE REDUCTION , SMOKED TOMATO RELISH

PAN ROASTED CHICKEN SUPREME

WILD MUSHROOM & BLACK TRUFFLE SAUCE,
POTATO CONFIT, & FRESH MARKET VEGETABLES

MUNRO RIVER RAINBOW TROUT

SERVED WITH ISRAELI COUSCOUS, LEMON,
WHITE WINE AND PARSLEY REDUCTION AND FRESH MARKET VEGETABLES

JUNIPER CURED ATLANTIC SALMON

GLAZED WITH BIRCH AND MAPLE SYRUP, TOPPED WITH CIPOLLINI
ONION MARMELADE AND SERVED WITH A FALL HERB ORZO PILAF
AND FRESH MARKET VEGETABLES

SEVEN LAYER THREE CHEESE LASAGNA (VEGETARIAN)

WITH WILD MUSHROOMS, SMOKED RAPINI AND LAYERED CHEESE,
BASIL OIL & BÉCHAMEL SAUCE

THREE CHEESE RAVIOLI

WITH SUNDRIED TOMATO ROSÉ SAUCE,
FRESH BASIL & GOASTS CHEESE

VEAL AGNOLOTTI

WITH ROSTED GARLIC, FRESH SAGE,
GORGONZOLA CHEESE SAUCE AND ROASTED HAZELNUTS

SEAFOOD LINGUINI (UPGRADE)

HANDMADE PASTA WITH SHRIMP, SCALLOPS, MUSSELS AND TOMATO
IN A WHITE WINE AND CHERVIL CREAM SAUCE

WHITE BEAN AND VEGETABLE TAJINE (VEGAN)

WITH LOCAL GARDEN VEGETABLES, SERVED ON COUSCOUS
WITH FRESH MINT AND TOASTED CASHEWS

MIXED VEGETABLE & PANEER KORMA (VEGAN)

WITH FRAGRANT SAFFRON RICE, COCONUT CHUTNEY AND FRESH MINT



LATE SUMMER VEGETABLE PAPPARDELLE (VEGETARIAN)

HOUSE MADE PASTA WITH SINGLE ESTATE OLIVE OIL,
TOASTED PUMPKIN SEEDS, THYME AND MEYER LEMON

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

WITH A BROWN BUTTER ALFREDO, FRESH SAGE AND PECORINO ROMANO

FALL VEGETABLE GNOCCHI (VEGETARIAN)

HAND MADE GNOCCHI WITH BROWN BUTTER ALFREDO, PECORINO ROMANO, ROASTED ROOT VEGETABLES, WHIPPED RICOTTA, FRESH SAGE AND TOASTED CASHEWS

WILD MUSHROOM AND BLACK TRUFFLE RISOTTO (VEGETARIAN - UPGRADE)

WITH PARMESAN REGGIANO AND SINGLE ESTATE EXTRA VIRGIN OLIVE OIL

SLOW BRAISED SHANK OF LOCAL RAISED PORK (UPGRADE)

WITH JUNIPER, APPLES, WHEAT BEER & MAPLE. SERVED WITH
BROWN BUTTER WHIPPED POTATOES, ROASTED CRAB APPLE
AND WILDFLOWER HONEY RELISH AND FRESH MARKET VEGETABLES

CENTER CUT DRY AGED RIBEYE (UPGRADE)

CERTIFIED ANGUS BEEF SERVED MEDIUM RARE, BRUSHED WITH A FOIE GRAS
AND TRUFFLE BUTTER AND SERVED WITH ROASTED CONFIT GOLD POTATOES
AND FRESH MARKET VEGETABLES

RACK OF LOCAL LAMB (UPGRADE)

WITH A FIG AND VERJUS REDUCTION, TOASTED PISTACHIO AND CIPOLLINI ONION,
OLIVE OIL POACHED POTATOES AND FRESH MARKET VEGETABLE

QUEBEC DUCK CONFIT (UPGRADE)

CRISPY CONFIT OF QUEBEC DUCK SERVED WITH LEMONGRASS, GINGER AND ANISE,
ROASTED RED SKIN POTATOES AND FRESH MARKET VEGETABLES

CHÂTEAU BRIAND (UPGRADE)

CENTER CUT OF CERTIFIED BLACK ANGUS BEEF SERVED MEDIUM RARE WITH GRATIN DAUPHINOISE POTATOES, TRUFFLE AND PORT WINE SAUCE & FRESH MARKET VEGETABLES

SEARED FILLET OF HALIBUT (UPGRADE)

BROWN BUTTER BASTED, LEMON ONION MARMELADE,
MEYER LEMON HOLLANDAISE, ENOKI MUSHROOMS & FRESH MARKET VEGETABLES



DESSERT

CHOOSE ONE

(WE DO STOCK VEGAN/GLUTEN FREE CARROT CAKE TO ACCOMODATE ALLERGIES)

CRÈME BRÛLÉE

WITH VANILLA BEAN & BOURBON

CHOCOLATE ESPRESSO TORTE

WITH FRESH STRAWBERRIES AND CREME ANGLAISE

OLIVE OIL CAKE

SINGLE ESTATE OLIVE OIL WITH ROSE AND ORANGE BLOSSOM CREAM,
WILD FLOWER HONEY AND TOASTED PISTACHIO

WHITE CHOCOLATE TIRAMISU

WITH FRESH BERRIES, CRÈME ANGLAISE & SHAVED CHOCOLATE

PINEAPPLE UPSIDE DOWN CAKE

WITH FRESH LOCAL STRAWBERRIES MACERATED
IN RUM AND CRACKED PEPPER

TRIPLE CHOCOLATE MOUSSE CAKE

VANILLA CHANTILLY SAUCE, RASPBERRY COULIS & FRESH BERRIES

BRÛLÉE NEW YORK CHEESECAKE

SERVED WITH A LOCAL STRAWBERRY SAUCE
AND VANILLA BEAN CHANTILLY CREAM

CHOCOLATE STOUT CAKE

SERVED WITH A VANILLA BEAN GELATO