



## THE GRAND HOTEL WEDDING PACKAGE - 2025

### ***Saturdays \$159 per guest + 2500 Venue Fee***

minimum 100ppl or subject to additional charges

( please refer to our 'intimate wedding package' if below guest minimum )

### ***Friday's \$149 per guest + \$2500 Venue Fee***

minimum 90ppl or subject to additional charges

( please refer to our 'intimate wedding package' if below guest minimum )

### ***Thursday's & Sunday's \$134 per guest + \$2500 Venue Fee***

minimum 70ppl or subject to additional charges

( please refer to our 'intimate wedding package' if below guest minimum )

### ***Monday's, Tuesday's & Wednesday's \$124 per guest + \$2500 Venue Fee***

#### What Your Day Includes:

The Menu

**"The Grand 3-Course"**

or

**"Inquire about a customizable Cocktail Style Wedding"**

( both menus include a late night poutine station )

#### **The Venue**

( included with venue fee )

All tables, chairs, black or white linens, cutlery, plates, stemware and chargers.

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

Full tear down and setup based on your chosen floorplan.

Use of our beautiful ballroom for dinner and dancing.

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

#### Additions & Upgrades

Gorgeous in-door ceremony space - \$950

Turn the ceremony space into a late night lounge - \$500 (\$1000 with bartender)

( features our Bourbon & Wine Bar )

Smith & Barrel Pub - \$2500 \* subject to availability

( features our craft cocktail bar, optional outdoor ceremony, full use of patio and pub )

\*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 PORTUGEUSE 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