

Wedding Package

THE CASABLANCA HOTEL



IF YOU CAN DREAM IT, IT'S YOURS.

Mere minutes away from the sparkling shores of Lake Ontario, you'll find The Casablanca Hotel. Here, warm customer service and elegant execution are timeless. We have beautiful spaces for your engagement party, bridal shower, rehearsal dinner, wedding reception, and farewell brunch the following morning. With our warm hospitality, attention to detail, and beautiful venue, you will have the wedding of your dreams!

Accommodations

We are pleased to reserve a block of rooms for your guests who may be seeking accommodations. These rooms are held at no obligation until 45 days before your Wedding. Room blocks are offered based on Hotel's availability and are reserved on a first come, first served basis.

Detail Planning

Our onsite event staff will assist you with all your planning requirements, including ceremony & reception layout, menu, wine and bar selections, event timeline, linen choices, and accommodation requirements. Menu choices can be customized to suite your needs and most dietary concerns can be met.

Deposits, Payments & Guaranteed Numbers

A non-refundable deposit is required at the time of booking to guarantee your event space. Event space cannot be held without a deposit. Methods of payment include cash, debit, cheque, bank draft, credit card.

Socan & Re:Sound Fees

Socan & Re:Sound Music Fees are collected by The Casablanca Hotel on behalf of the Society of Composers, Authors and Music Publishers of Canada. These fees are mandated under the copy right laws of Canada and cannot be waived by any individual or company. Prices are subject to change.

SOCAN fee under 100 guests: \$44.13

SOCAN fee over 100 guests: \$63.49

Re:Sound fee under 100 guests: \$18.51

Re:Sound fee over 100 guests: \$26.63



CEREMONIES

It's your ceremony, elegantly executed.

We offer two chapels on-site.



Traditions

Located on the Main Level, this Chapel is perfect for a small, intimate Ceremony with seating for up to 50 guests. The

Traditions Chapel features satin champagne chair covers, ivory marble floors, rich wood, and a cascade of chiffon draping.

Reflections

For a larger ceremony, the Reflections Chapel, located on the mezzanine level of the Hotel, features beautiful stained-glass windows, rich wood, and tiered ceilings.

For up to 200 guests.

Available for weddings held within the Grand Ballroom only.

Your ceremony includes a complimentary rehearsal beforehand. Some restrictions apply.

RECEPTION SPACE

Grand Ballroom

Located on the Mezzanine Level
min 100, max of 240

Panorama Room

Located on the Top Floor with Lake Views
min 50, max of 80



ALL WEDDINGS INCLUDE

- Ceremony
- Head Table with Organza Skirting and Up-Lighting Set on Risers *
- Choice of Standard White or Ivory Tablecloths
- Choice of Standard Napkin Colour
- Preferred Rate for Guest Accommodations
- Use of Facility for Photos
- Reception Room
- Service of your Wedding Cake
- Use of LCD Projector & Screen
- Use of In-house Music System
- Microphone and Podium *
- A Honeymoon Suite on your Wedding Night

**some restrictions may apply.*

PACKAGES

RIESLING

Ballroom

\$119/adult

Panorama

\$129/adult

3-Course Plated
5 hours of Standard Open Bar
Your Choice of Tablecloths & Napkins

PINOT

Ballroom

\$159/adult

Panorama

\$169/adult

Buffet Dinner
5 hours of Premium Open Bar
Unlimited Dinner Wine
Late Night
Cocktail Hour
Head Table Backdrop
Chair Covers

SYARH

Ballroom

\$154/adult

Panorama

\$164/adult

3-Course Plated
5 hours of Premium Open Bar
Unlimited Dinner Wine
Late Night
Cocktail Hour
Head Table Backdrop
Chair Covers

Child & Teen Packages

\$74/teen (12-18 yrs. old) | \$39/child (3-11 yrs. old) | Under 3 – Free

Some restrictions may apply. applicable taxes and gratuities are not included.

ADD TO YOUR RECEPTION

Ballpark \$14.95/person

Sausage | Hotdogs | Buns | Mayo | Ketchup | Mustard | Relish | Caramelized Onions | Sauerkraut

Slider Bar \$16.95/person

Beef Burger | Fresh Mini Buns | Cheddar Cheese | BBQ Sauce | Chipotle Mayo | Mustard | Ketchup | Relish | Caramelized Onions | Lettuce | Pickles | Tomatoes | Sauteed Mushrooms

Snack Table \$16.95/person

Focaccia Toast with roast Garlic Bruschetta | Beef Skewers | Chicken Satays | bite-size Pizza Squares | Spanakopita | Vegetable Spring Rolls with Dipping Sauce

Poutine Station \$10.95/person

Make your own Poutine with fresh House-cut Fries | Cheese Curds | Hot Gravy | Sour Cream | Chives | Malt and White Vinegar | Ketchup

Sweet Sensations Table \$14.00/person

Assorted House Made Pastries | Chocolate Dipped Strawberries | Assorted Cakes, Pies, Flans

Thin Crust Pizza \$5/person

Fresh Vegetables with Dip \$4.50/person

Fresh Fruit Display \$6.95/person

Coffee, Decaf and Tea Station \$3.95/person

Hors d'oeuvres \$7.50/person (3pc/person)

House Wine During Dinner \$15/person

House Wine by the Bottle \$30/bottle

Pasta course \$9/person

• Pomodoro • White • Rose

Extra Hours of Bar: \$12/adult, per hour

Complimentary for Teens, Vendors & Children

applicable taxes and gratuities are not included.

Plated Menu

Appetizer Course

Select one for all guests:

- Mixed green salad with julienne of fresh vegetables and red wine herb vinaigrette
- Classic Caesar salad with roasted garlic and parmesan dressing, croutons, fresh a squeeze of lemon and bacon twist
- Mixed crisp greens with cubed brie, Sliced apples, crushed walnuts, and dried cranberries under a maple apple cinnamon vinaigrette
- Roasted red pepper and tomato soup with basil crème fraîche
- Hearty corn chowder
- Potato and leek soup with stilton cheese

Main Entree

Select one for all guests:

- Pan-Seared Boneless Chicken Breast with Maple Thyme Jus (6 oz)
- Roasted Striploin of Beef with Red Wine Jus and Yorkshire Pudding
- Grilled Salmon with Lemon Dill Butter Sauce (6 oz)

All Entrées Served with Fresh Rolls with Butter

Potato or Rice

Select one for all guests:

- Steamed baby potatoes tossed with fresh herbs and garlic
- Garlic mashed potatoes
- Oven roasted potatoes with fine herbs
- Mixed grain rice (white rice or wild rice)

Served with Fresh Seasonal Vegetables

Dessert Course

Select one for all guests:

- Vanilla Bean Crème Brûlée
Accompanied by cookie
- Classic New York Style Cheesecake
Served with fresh berry compote
- Warm Apple Blossom
Sweet, caramelized apples in a rich puff pastry, served with caramel and cinnamon vanilla ice cream
- Sampler Plate (add on \$2/person)
A trio of desserts, including lemon blueberry tartlet, chocolate cheesecake and ricotta cheese-filled cannoli.

Dessert Served with Coffee/Decaf/Tea



UPGRADE YOUR PLATED ENTREE

Duo Plate – Charbroiled Beef Tenderloin (4 oz) and Pan-seared Boneless Breast of Chicken (4 oz) with Maple Thyme Jus

Add \$14/Adult

Panko-crusted Supreme of Chicken Stuffed with Swiss Cheese and Black Forest Ham

Add \$6/Adult



Children’s Menu

- Assorted Veggie Sticks & Dip
- Chicken Fingers & Fries | Pasta & Meatballs | Hamburger and Fries | Grilled Cheese & Fries | Cheese Pizza
- Ice Cream Factory



* Most dietary restrictions can be accommodated with advanced notice | applicable taxes and gratuities are not included.

Buffet Menu *(Pinot Package)*

Warm Rolls and Breads

FOUR SALADS

- Mixed Garden Green Salad with trio of Dressings
- Classic Caesar Salad with Smoked Bacon Crisps, Parmesan and Croutons on the side
- Broccoli Salad with Bacon and Cheddar Cheese
- Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

THREE ENTREES

- Braised Beef served with Baby Carrots & Onions
- Grilled Chicken with Mushroom Tarragon Cream Sauce
- Baked Fillet of Salmon with Lemon Dill Butter Sauce

PASTA

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

VEGETABLES

- Oven Roasted Potatoes with Fine Herbs
- Fresh Vegetables

DESSERTS

- Fresh Sliced Fruit Display
- Chef's Sweet Table
- Coffee, Decaf and a Selection of Teas

BRIDAL SHOWERS

Vineyard Brunch

(25 person minimum)

Assorted Breakfast Pastries
Selection of Preserves and Butter
Fresh Sliced Fruit Display
Scrambled Eggs
Fried Potatoes with Peppers and Onions
Breakfast Sausage
Sliced Bacon
Mixed Lettuce House Salad with Trio of Dressings
Grilled Chicken tossed with Lemon and fresh Herbs
Penne with blistered Cherry Tomatoes
Fresh Vegetables with Roasted Garlic
Chef's Dessert Selection
Assorted Fruit Juices
Coffee, Decaf and a Selection of Teas

\$45/person

Afternoon Tea

(25 person minimum)

Warm Vanilla and Citrus Scented Scones

Served Individually with Chantilly Cream and Fruit Preserves

Finger Sandwiches - An assortment of Finger Sandwiches served family-style including:

Black Forest Ham and Swiss
Grilled Chicken with Pesto Mayonnaise
Tomato and Provolone
Egg and Chive Salad

Delectable Dessert Tiers

Miniature Pastries
Assorted Tarts
Freshly Baked Cookies
Chocolate Covered Strawberries
Coffee, Decaf and a Selection of Teas

\$39/person

Applicable tax and gratuities not included.

IT'S YOURS.



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casablancahotel.ca