Wedding Pricing – 2028

Saturday

Venue Cost $6,395.00 (Require a minimum of 100 Guests)

Friday & Long weekend Sundays

Venue Cost $5,895.00 (Require a minimum of 75 Guests)

Sundays or weekdays

Venue cost $5395.00 (Require a minimum of 50 Guests)

(Winter Discount of $1000 on the venue cost for the Months of November to April)

(Venue price includes furniture, tablecloth, napkin/runner, cutlery/glasses and setting of these. You need to bring your own centerpieces and other personal items (guest book, card box etc., plus any other decorations.)

Outdoor Ceremony area

$1595.00

Ceremonies commencing at 3pm, or 3:30pm, or 4pm

(Ceremony cost includes white folding wedding chairs, signing table with white linen, 1 hour rehearsal on weekday evenings and use of all grounds for photos.)

Cocktail Hour Options

Basic Buffet Style - $15.95 per guest

Cheese & Crackers, Vegetable Tray with dip and Fruit Platter

Punch with Peach schnapps, banana liquor, orange and cranberry juice and splash of Sprite or non-alcoholic

Premium cocktail Hour - $21.95 per guest

Hot & Cold Apps (includes the above basic style)

Homemade meatballs/Fresh boneless chicken tenders served on platters with barbecue or plum sauce/Skewers of cherry tomato, fresh basil & Bocconcini cheese.

Shrimp is both fresh & grilled, served by wait staff.

Catered Meal Options: Plated

Meal Option #1

Oven baked boneless chicken breast - $53.95/guest.

Fresh Baked Buns & butter on guest tables

Choice of Caesar or Chef Salad

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Seasonal Fresh cut vegetable medley of broccoli/cauliflower and carrots

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

Meal Option #2

Boneless stuffed chicken breast with Havarti and asparagus - $57.95 per guest

Fresh Baked Buns & butter on guest tables

Choice of Caesar or Chef Salad

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Seasonal Fresh cut vegetable medley of broccoli/cauliflower and carrots

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

Meal Option # 3

AAA Prime Rib Roast Beef - $65.95 per guest

Fresh baked buns & butter on guest tables

Choice of Caesar or Chef Salad

Or

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Fresh cut seasonal vegetable medley of carrots/broccoli and cauliflower

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

Meal Option #4

Maple Glazed Salmon Fillets - $61.95 per guest

Fresh baked buns & butter on guest tables

Choice of Caesar or Chef Salad

Or

Served with roasted rosemary garlic mini potatoes or garlic mashed potatoes.

Fresh cut seasonal vegetable medley of carrots/broccoli and cauliflower

Dessert (included in dinner price)

Homemade Black Forest or Strawberry Shortcake

Or

Seasonal assortment of homemade pies

Coffee and Tea service included.

** Please note you may have the option of all choices of the above meals for your guests**

Fresh cheese tortellini with a homemade tomato sauce can be added to each meal for $12.95 per guest.

Vegetarian (pasta) and Vegan (assorted fresh vegetables with marinara sauce)

$34.95 per guest

Premium Dessert Upgrade

$6.99 per guest
Selection of brownie chocolate cheesecake, carrot cake, chocolate fudge cake, dark chocolate truffle cake, Lemon mousse cake, New York cheesecake, Red velvet cake, Truffle royale cake

Children's Meals:

$32.95/Child (2-12 year)

Homemade boneless chicken fingers served with plum sauce.

Fresh cut French Fries or smaller version of entrée

With a choice of Caesar or chef salad

Bar Options

Regular Bar

Open bar available at a cost of $57.00 per person for five hours Each

additional hour is $14.00 per guest.

Includes domestic beer, Craft Beers, rye, rum, gin, vodka, scotch and house red and white Jackson Trig Wine and Smirnoff Ice Varieties

Note: shots or shooters are not included in the open bar

Premium Bar

Open bar available at a cost of $62.00 per person for five hours Each

additional hour is $17.00 per guest.

Above choice plus additional selection

Note: shots or shooters are not included in the open bar

Cash/Consumption Bar

With a Service Fee of

$450 - Under 100 Guest

$650 - Over 100 Guest

(Pricelist Available for all drinks)

Wine for the Tables

Jackson Trigs Pinot and Cabernet Sauvignon $31.95 per bottle

Late Night Buffet

$18.95 per guest

Poutine bar with fries and all the fixings.

Gravy, sour cream, fresh bacon bits, cheese & green onions

$20.95 per guest

Pulled pork sandwiches served with fresh cut fries and homemade coleslaw.

$18.95 per guest

Assorted cold meat trays and fresh baked assorted buns with condiments and Pickle Tray with homemade coleslaw.

Please note that we can accommodate any religious meals (Kosher or Halal or Hindu Vegetarian) and any other cultural wedding menu option if you prefer. Please reach out to us if you have a special menu request.

Additional Charges

Venue, food and alcohol is subject to **HST** and a **15% service fee** is charged on food and liquor.

Please note food pricing is subject to change based on availability and market conditions.

We strive to make every wedding special and stress free so should you have any unique requests or ideas please let me know. We are happy to work with you to make your day a truly one-of-a-kind experience.

Any questions regarding your special day please contact us!

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