



2025 WINTER WEDDING MENU

CHEF'S SIGNATURE CANAPÉS

A SELECTION OF FOUR CANAPÉS: TWO HOT AND TWO COLD, INCLUDES TWO VEGETARIAN AND TWO MEAT OPTIONS.

APPETISER

SQUASH BISQUE

ROASTED SQUASH / BUTTERED CROUTONS / CHIVE CRÈME FRAÎCHE / PEA SHOOTS

VEGAN & GLUTEN FREE OPTION AVAILABLE

ENTRÉE

YOUR CHOICE OF ONE MEAT AND ONE VEGETARIAN OPTION

STUFFED CHICKEN

RICOTTA, SUNDRIED TOMATO & FETA STUFFING / CHIVE & SOUR CREAM POTATO CAKE / SAUTÉED WINTER GREENS & CELLARED VEGETABLES ROASTED SHALLOT JUS

OR

GRILLED NEW YORK STEAK CALI CUT

OUR DRY RUB / AGED CHEDDAR WHIPPED POTATOES ROASTED CARROT CREMA / SAUTÉED WINTER GREENS CELLARED VEGETABLES / CLASSIC PEPPERCORN JUS

OR

GRILLED RIB EYE STEAK DINNER + \$15 PER PERSON

OUR DRY RUB / YORKSHIRE PUDDINGS / ROAST POTATOES & ONIONS CELLARED VEGETABLES / PAN JUS / HORSERADISH

OR

MUSHROOM RISOTTO

WILD MUSHROOMS, FLAVOURFUL ARBORIO RICE COOKED IN MUSHROOM BRODO, PARMIGIANO REGGIANO

***VEGAN OPTION AVAILABLE**

DESSERT

WARM APPLE AND BERRY CRUMBLE

SPICED AND ROASTED ONTARIO APPLES / SEASONAL BERRIES BROWN SUGAR STREUSEL / VANILLA ICE CREAM

\$149.00++

PER PERSON



Contain Dairy



Gluten Free



Vegetarian



Contain Gluten



2025 WINTER WEDDING MENU

COMPLIMENTARY UPGRADES INCLUDE:

GOLD CHIAVARI CHAIRS

CLEAR ACRYLIC CHARGER PLATES

FOUR-HOUR DELUXE BAR

TWO COMPLIMENTARY DAY-USE SUITES
(7:00 AM-5:00 PM)

ONE BRIDAL SUITE
(ONE-NIGHT STAY IN THE FEATURED WEDDING
SUITE ON THE WEDDING NIGHT)

COMPLIMENTARY CEREMONY ROOM

HOUSE WINE WITH DINNER

A VARIETY OF LINENS FOR YOUR SELECTION

VALET PARKING FOR THE COUPLE

COMPLIMENTARY PHOTO PERMIT

BREAKFAST FOR TWO

MINIMUM OF 50 GUEST
MINIMUM OF 75 GUEST FOR GRAND BANKING HALL
++TAXES AND GRATUITY APPLY.

THIS MENU IS VALID FOR WEDDINGS HOSTED BETWEEN JANUARY 16 AND APRIL 30,
2025. BLACKOUT DATES APPLY AND EXCLUDE APRIL 18 AND APRIL 20, 2025.
DOES NOT APPLY TO EXISTING BOOKINGS.

2026 WINTER WEDDING MENU

CHEF'S SIGNATURE CANAPÉS

A SELECTION OF FOUR CANAPÉS: TWO HOT AND TWO COLD,
INCLUDES TWO VEGETARIAN AND TWO MEAT OPTIONS.

APPETISER

SQUASH BISQUE

ROASTED SQUASH / BUTTERED CROUTONS / CHIVE CRÈME FRAÎCHE /
PEA SHOOTS

VEGAN & GLUTEN FREE OPTION AVAILABLE

ENTRÉE

YOUR CHOICE OF ONE MEAT AND ONE VEGETARIAN OPTION

STUFFED CHICKEN

RICOTTA, SUNDRIED TOMATO & FETA STUFFING / CHIVE & SOUR CREAM
POTATO CAKE / SAUTÉED WINTER GREENS & CELLARED VEGETABLES
ROASTED SHALLOT JUS

OR

GRILLED NEW YORK STEAK CALI CUT

OUR DRY RUB / AGED CHEDDAR WHIPPED POTATOES
ROASTED CARROT CREMA / SAUTÉED WINTER GREENS
CELLARED VEGETABLES / CLASSIC PEPPERCORN JUS

OR

GRILLED RIB EYE STEAK DINNER + \$15 PER PERSON

OUR DRY RUB / YORKSHIRE PUDDINGS / ROAST POTATOES & ONIONS
CELLARED VEGETABLES / PAN JUS / HORSERADISH

OR

MUSHROOM RISOTTO

WILD MUSHROOMS, FLAVOURFUL ARBORIO RICE COOKED IN MUSHROOM BRODO,
PARMIGIANO REGGIANO

***VEGAN OPTION AVAILABLE**

DESSERT

WARM APPLE AND BERRY CRUMBLE

SPICED AND ROASTED ONTARIO APPLES / SEASONAL BERRIES
BROWN SUGAR STREUSEL / VANILLA ICE CREAM

\$154.00++

PER PERSON

 Contain Dairy

 Gluten Free

 Vegetarian

 Contain Gluten



2026 WINTER WEDDING MENU

COMPLIMENTARY UPGRADES INCLUDE:

GOLD CHIAVARI CHAIRS

CLEAR ACRYLIC CHARGER PLATES

FOUR-HOUR DELUXE BAR

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(7:00 AM-5:00 PM)

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VALET PARKING FOR THE COUPLE

COMPLIMENTARY PHOTO PERMIT

BREAKFAST FOR TWO

MINIMUM OF 50 GUEST
MINIMUM OF 75 GUEST FOR GRAND BANKING HALL
++TAXES AND GRATUITY APPLY.

THIS MENU IS VALID FOR WEDDINGS HOSTED BETWEEN JANUARY 1 AND APRIL 30, 2026.
BLACKOUT DATES APPLY AND EXCLUDE APRIL 3, AND APRIL 5, 2026.
DOES NOT APPLY TO EXISTING BOOKINGS.