



THE GRAND HOTEL WEDDING PACKAGE - 2023

all packages can be fully customized by our executive chef

Saturdays \$145 per guest + 2000 Venue Fee
minimum 100ppl or subject to additional charges

Friday's \$135 per guest + \$2000 Venue Fee
minimum 90ppl or subject to additional charges

Thursday's & Sunday's \$120 per guest + \$2000 Venue Fee

Monday's, Tuesday's & Wednesday's \$105 per guest + \$2000 Venue Fee

What Your Day Includes:

The Menu

"The Grand 3-Course"

or

"The Grand Cocktail Party"

(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 gold chargers.

Use of any of our onsite decor you like 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)

Additional Upgrades

Gorgeous in-door ceremony space - \$750

Turn the ceremony space into a late night lounge - \$1000

(includes bourbon & wine bar)

Smith & Barrel Pub - \$4000

(includes craft cocktail bar, 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)



CANAPÉ OPTIONS

WILD MUSHROOM AND CHORIZO ARANCINI

SERVED WITH WARM TOMATO COULIS

HOUSE CURED SALMON

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

CALABRESE MEATBALL

WITH TOMATO BASIL COULIS & PECORINO ROMANO CHEESE

FRESH TOMATO BRUSCHETTA

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

SPANAKOPITA, SPINACH STUFFED IN PHYLLO PASTRY

WITH FETA, MINT AND OREGANO

VIETNAMESE PORK WONTON

SERVED WITH RICE NOODLES, LEMONGRASS & PICKLED CUCUMBER

WILD MUSHROOM STRUDEL

WITH THYME, TRUFFLE & GOATS CHEESE

PORK EGG ROLLS

WITH PUMPKIN GINGER & PEACH SAUCE

INDONESIAN CHICKEN SKEWERS

WITH SPICY PEANUT SAUCE

POKE SPOON

WITH TUNA TARTARE, EDAMAME, AVOCADO & CHILI MAYO (ADD \$3.00pp)

GIANT PRAWN WRAPPED IN PROSCUITTO (ADD \$5.00pp)

WITH SWEET MELON COULIS



THE GRAND 3 - COURSE MENU

CHOOSE 3 CANAPÉS, 1 APPETIZER, 2 MAINS (PLUS A VEGETARIAN ITEM) & 1 DESSERT (INCLUDES LATE NIGHT POUTINE)

FIRST COURSE

CHOOSE ONE

WINTER SQUASH VELOUTÉ

WITH CANDIED PECANS & TOASTED SPICES

SMOKED TOMATO BISQUE

WITH BOURBON, CRÈME FRAÎCHE AND BASIL OIL

ATLANTIC SEAFOOD CHOWDER (ADD \$8)

SCALLOPS, MUSSELS, SHRIMP, CLAMS, LOBSTER & HALIBUT WITH SAFFRON, SERRANO CHILI AND WHITE WINE

MIXED ORGANIC GREENS SALAD

WITH FRESH MARKET VEGETABLES & HOUSE MADE VINAIGRETTE TO BE DISCUSSED WITH CHEF

APPLE & BEET SALAD

WITH FRESH MOZZARELLA, LOCAL APPLES AND ANISE ROASTED BEETS, BABY ORGANIC MÂCHE, BERMUDA ONION, LEMON AND BACON CRÈME FRAÎCHE, TOASTED PINE NUTS & CIDER MAPLE VINAIGRETTE

NICOISE TUNA SALAD (ADD \$10)

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

PRAWN PANZANELLA SALAD (ADD \$8)

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

ESCARGOT BOURGUINON

IN A RED WINE REDUCTION WITH WILD MUSHROOMS, BLACK TRUFFLE, SMOKED LARDONS, PUFFED PASTRY CROSTINI FRESH PARSLEY AND LANARK COUNTY GARLIC

HOUSE SMOKED ARCTIC CHAR

WITH HORSERADISH REMOULADE, FRESH MICRO GREENS SALAD, PICKLED LEMON & CROSTINI

LOBSTER CANNELLONI (ADD \$10)

WITH "SAUCE AMERICAINE" GIANT PRAWN, TRUFFLE OIL

GIANT PRAWN COCKTAIL (ADD \$12)

WITH A HOUSE MADE JUBILEE SAUCE



SECOND COURSE

CHOOSE TWO (VEGETARIAN OPTION INCLUDED)

SLOW BRAISED SHORTRIB OF CERTIFIED ANGUS BEEF

TRUFFLE AND BROWN BUTTER WHIPPED POTATOES, FRESH MARKET VEGETABLES,
RED WINE REDUCTION , TOMATO AND SHERRY RELISH

PAN ROASTED SUPRÊME OF FREE RANGE CHICKEN

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

JUNIPER AND MAPLE CURED SALMON

PAN ROASTED AND SERVED WITH LEMON AND DILL RISOTTO, FRESH MARKET VEGETABLES & ONION MARMALADE

SEVEN LAYER THREE CHEESE LASAGNA

WITH WILD MUSHROOMS, SMOKED RAPINI AND LAYERED CHEESE, BASIL OIL & TOMATO COULIS

DUCK À L'ORANGE (ADD \$5)

CRISPY CONFIT OF QUEBEC DUCK SERVED WITH PARMENTIER POTATO,
FRESH MARKET VEGETABLES & BLOOD ORANGE GASTRIQUE

SEARED FILLET OF HALIBUT (ADD \$10)

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

CHÂTEAU BRIAND (ADD \$25)

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

RACK OF ONTARIO LAMB (ADD \$25)

INFUSED WITH WINTER HERBES, SERVED MEDIUM RARE, SERVED WITH RED SKIN POTATOES IN A WILD GARLIC BUTTER,
FRESH MARKET VEGETABLES & LOCAL WILD FLOWER HONEY AND ORANGE REDUCTION



THIRD COURSE

CHOOSE ONE

CRÈME BRÛLÉE

SCENTED WITH VANILLABEAN & INFUSED BOURBON

TRIPLE CHOCOLATE MOUSSE CAKE

VANILLA CHANTILLY SAUCE, RASPBERRY COULIS & FRESH BERRIES

WHITE CHOCOLATE TIRAMISU (ADD \$2PP)

WITH FRESH BERRIES, CRÈME ANGLAISE & SHAVED CHOCOLATE

CHOCOLATE & SALTED CARAMEL TART (ADD \$6PP)

WITH VANILLABEAN GELATO

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ADDITIONAL OPTIONS

MIDNIGHT SWEET TABLE (ADD \$18PP)

ASSORTED INDIVIDUAL PASTRIES, CAKES AND SWEETS MADE FRESH BY OUR PASTRY CHEF

CHARCUTERIE & CHEESE STATION WITH FRESH FRUIT (ADD \$20PP)

HOUSE CURED MEATS, LOCAL AND INTERNATIONAL CHEESES, WITH HOUSE MADE PICKLES, CHUTNEYS AND ACCOUTREMENT

DONUT STATION (ADD \$12PP)

ASSORTED GOURMET ARTISINAL DONUTS



COCKTAIL PARTY

(CHOOSE 5 CANAPÉS, WITH 2 STATIONS & LATE NIGHT POUTINE INCLUDED)

CHEESE & CHARCUTERIE

ASSORTED HOUSE CURED MEATS, LOCAL AND INTERNATIONAL CHEESES, WITH HOUSE MADE PICKLES, CHUTNEYS AND ACCOUTREMENT

FRUIT & VEGETABLES

ASSORTED FRUITS & RAW VEGETABLES WITH CHOICE OF VEGAN AND NON VEGAN DIPS

SEAFOOD STATION (ADD \$15PP)

FRESH ASSORTED OYSTERS WITH ACCOUTREMENT, HOUSE SMOKED SALMON, CAPERS, LEMON, DILL, GIANT PRAWN COCKTAIL, HOUSE MADE JUBILEE SAUCE, LOBSTER TAILS, CRISPY FRIED SQUID & FRIED SMELTS

HOT PASTA STATION (ADD \$12PP)

ASSORTMENT OF HANDMADE RAVIOLI, CANNELLONI, LASAGNA AND SEAFOOD PASTAS

INTERNATIONAL FLAVOURS (ADD \$17PP)

TANDOORI CHICKEN, GENERAL TSO'S CHICKEN, THAI SEAFOOD, FRIED RICE, GREEK PORK SOUVLAKI, ROAST POTATOES, SPAGHETTI AND VEAL POLPETTA

DOUGHNUT STATION

ASSORTMENT OF LOCAL ARTISAN DOUGHNUTS

ASSORTED PREMIUM ICE CREAM STATION (ADD \$6PP)

WITH HOUSE MADE AND ASSORTED TOPPINGS AND CONES

COTTON CANDY STATION

MAKE YOUR OWN CARNIVAL STYLE COTTON CANDY

CHOCOLATE FOUNTAIN STATION (ADD \$6PP)

WITH ASSORTMENT OF FRESH FRUITS AND PASTRIES