THE GRAND HOTEL

2026 – 2027

WEDDING PROMOTION

Great News!

We are currently having a promotion
offering our Three Course Meal for

$99 *per person.*

1 APPETIZER • CHOICE OF 2 PROTEINS
1 VEGETARIAN OPTION FOR MAINS • 1 DESSERT

Add 3 canapés and a late-night poutine station for

$35 *per person.*

PROMOTION DETAILS

To qualify, it must be for newly booked weddings
taking place between
NOVEMBER 1, 2026 AND JULY 31, 2027.

Weekend dates are included for this promotion.

Promotion is subject to venue fees, guest minimums and bar minimums.

Deborah Purdy, Wedding Sales Director
deborahapurdy@outlook.com
(613) 883-8511

THE GRAND HOTEL WEDDING PACKAGE - 2027

Saturdays $169 per guest + 2500 Venue Fee
minimum 100ppl or subject to additional charges

Friday's $159 per guest + $2500 Venue Fee
minimum 90ppl or subject to additional charges

Thursday's & Sunday's $149 per guest + $2000 Venue Fee
minimum 70ppl or subject to additional charges

Monday's, Tuesday's & Wednesday's $139 per guest + $1500 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
Turn the ceremony space into a late night lounge with a bartender $1000
Add Smith & Barrel Pub - $2500

*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 MEDUIM 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

Brûlee New York Cheesecake
SERVED WITH A LOCAL STRAWBERRY SAUCE
AND VANILLA BEAN CHANTILLY CREAM

Chocolate Stout Cake
SERVED WITH A VANILLA BEAN GELATO