



Portuguese Package

RECEPTION LINE: (our professionally trained staff will pass around)

- ❖ Champagne
- ❖ Liqueurs and biscotti
- ❖ Hot & Cold Hors D'oeuvres

BAR SERVICES:

- ❖ Rye, Rum, Scotch, Gin, Vodka, House Red & White Wine, Cinzano Red & White and Compari
- ❖ **Liqueurs:** Sambuca, Peach Schnapps, Kahlua, Bailey's & Amaretto, Brandy, Cognac, Grapa and Tia Maria
- ❖ **Beers:** Domestic Beer and Imported Beer

SOUPS: (choice of any one)

- | | |
|-----------------|------------------|
| ❖ Shrimp Bisque | Chicken Rice |
| ❖ Calde Verde | Chicken Pasten |
| ❖ Minestrone | Cabbage and Bean |

FISH ENTREE: (choice of any one)

All Fish are garnished with clam rice and black olives. Served with tossed green Salad

- ❖ Filet of Sole
- ❖ Grilled Cod
- ❖ Grilled Halibut
- ❖ Breaded Shrimp
- ❖ Grilled Salmon
- ❖ Shrimp & Scallop Kebobs

MEAT ENTREE: (choice of any one)

All entrées are garnished with roast potatoes & vegetables. Served with assorted rolls, corn bread & butter

- ❖ Pork Tenderloin
- ❖ Roast Striploin
- ❖ 8oz New York steak
- ❖ Grilled Chicken Breast
- ❖ Veal Madera
- ❖ Chicken and Beef kebobs



Portuguese Package continued....

DESSERTS: (served individually)

- ❖ Sliced Fresh Fruit
- ❖ Assorted Pastries
- ❖ Ice cream crepe
- ❖ Fruit shaped ice cream
- ❖ Tartufo
- ❖ Tiramisu
- ❖ Gelato
- ❖ Baked Alaska
- ❖ Passion Fruit
- ❖ Pudding

TEA AND COFFEE:

Freshly brewed coffee, tea and espresso

SEAFOOD & DESERT TABLE: Tastefully decorated with a grand selection of food:

- 👑 Shrimp patties, codfish cakes, rice, steamed Dungeness crab, display of whole baby lobsters; shrimp broiled in a spicy sauce, mixed seafood in a light primento sauce, clams, mussels.
- 👑 Sweet galore: seasonal fruits, a variety of cakes, Portuguese and European type pastries.



Italian Package

Our culinary chef's high standards and exceptional abilities mean that every morsel of every dish you select from our comprehensive menu, is as exceptional and memorable as the day.

RECEPTION LINE: (our professionally trained staff will pass around)

- Champagne
- Liqueurs and biscotti
- Hot & Cold Hors D'oeuvres

BAR SERVICES:

- Rye, Rum, Scotch, Gin, Vodka House Red & White Wine, Cinzano Red & White and Campari
- Liqueurs: Sambuca, Peach Schnapps, Kahlua, Bailey's & Amaretto, Brandy, Cognac, Grapa and Tia Maria
- Beers: Domestic Beer and Imported Beer

WINE SERVICES: (with dinner)

- Red House Wine
- White House Wine

ANITPASTO: (Antipasto bar add \$8.50 extra)

- Prosciutto, Cantaloupe, Boccochini cheese, Olives, Grilled vegetables, Marinated seafood, Bruchetta

PASTA: (choice of any one)

- Cannelloni, Agnellotti, Lasagnia (choice of meat or vegetable), Ravioli, Torellini, Penne

SAUCE: (choice of any one)

- Alla Vodka, tomato, Bolognese, Arrabiatta, pesto, Rose, Alla Panna

SALAD: (choice of any one)

- Garden Salad
- Three Green Salad (Insalata Mista)
- Caesar Salad

ENTREES: (served with assorted bread rolls & butter)

Roast striplon of beef	New York steak	Grilled chicken breast
shrimp and scallop kebobs	veal cordon bleu	chicken cordon bleu
roasted boneless chicken	grilled or poached salmon	Filet of sole
Pork tenderloin	chicken parmigiano	



Italian Package continued....

SEAFOOD PLATTER: (served at the centre of the table)
Scallops, calamari, shrimp, steamed mussels

SELECTION OF FRESH GARDEN VEGETABLES AND POTATOES:

- **Fresh Garden Vegetables** (choice of two)
Green Beans, Mushrooms, Baby carrots, Rapini, Green, Red or yellow peppers, Peas, Broccoli, Cauliflower, Zucchini, Eggplant
- **Assorted Potatoes** (choice of one)
Red new potatoes steamed in garlic, Chatoe potatoes, Baked Potatoes, Parisian potatoes

DESSERTS: (served individually)

Sliced Fresh Fruit
Assorted Pastries
Ice cream crepe
Fruit Shaped ice cream

Tartufo
Tiramisu
Gelato
Baked Alaska

TEA AND COFFEE:

Freshly brewed coffee and a selection of traditional and herbal infused teas and espresso

SWEET TABLE:

Assorted Pastries, Assorted Cakes, Assorted Sliced Fruit, Assorted Cheeses



Greek Package

Our culinary chef's high standards and exceptional abilities mean that every morsel of every dish you select from our comprehensive menu, is as exceptional and memorable as the day.

RECEPTION LINE: (our professionally trained staff will pass around)

- Liqueurs and biscotti
- Hot & Cold Hors D'oeuvres

BAR SERVICES:

- Rye, Rum, Scotch, Gin, Vodka House Red & White Wine, Cinzano Red & White and Compari
- Liqueurs: Sambuca, Peach Schnapps, Kahlua, Bailey's & Amaretto, Brandy, Cognac, Grapa and Tia Maria
- Beers: Domestic Beer

WINE SERVICES: (with dinner)

- Red House Wine
- White House Wine

APPETIZERS:

- Feta cheese, spanakopita, calamata olives, hummus & eggplant with pita
- Lamb or chicken kebob with Tzatziki
- Greek Salad

We offer a wide variety of pastas and sauces
Such as traditional lasagna, penne alla vodka, fettuccini
In a tomato and basil sauce and much more

ENTREES: (choice of any one)

- Roast Lamb
- Roast Prime Rib of Beef au jus
- Rib-eye Steak
- New York Steak

As well as many combination Dishes which include boneless breast
Of Chicken in a lemon, wine or mushroom sauce

SELECTION OF FRESH GARDEN VEGETABLES AND POTATOES:

- **Fresh Garden Vegetables** (choice of two)
Green Beans, Mushrooms, Baby carrots, Rapini, Green, Red or yellow peppers, Peas, Broccoli, Cauliflower, Zucchini, Eggplant
- **Assorted Potatoes** (choice of one)
Red new potatoes steamed in garlic, Chatoe potatoes, Baked Potatoes, Parisian potatoes



Greek Package continued....

DESSERTS: (served individually)

Sliced Fresh Fruit
Assorted Pastries
Ice cream crepe
Fruit Shaped ice cream

Tartufo
Tiramisu
Gelato
Baked Alaska

TEA AND COFFEE:

Freshly brewed coffee and a selection of traditional and herbal infused teas and espresso

SOFT BAR SERVICES:

Unlimited Assorted soft drinks and juices

SWEET TABLE:

Assorted Pastries, Assorted Cakes, Assorted Sliced Fruit, Assorted Cheeses



Classic Package

Our Executive Chef will tempt you with a variety of his tasty signature dishes.

If you would like a menu individually designed for your next luncheon or gala dinner, our Executive Chef will be happy to discuss your individual requirements.

Hot & Cold Hors D'oeuvres

Freshly baked bread rolls and butter

Soup of the day or Pasta

- ♥ *Caldo Verde soup*
- ♥ *Choice of Pasta in pomodoro sauce*
- ♥ *Ravioli, Penne, Rigatoni or*
- ♥ *Fusilli*
- ♥ *Home style vegetable soup*
- ♥ *Minestrone soup*
- ♥ *Stracciatella soup*
- ♥ *Cream of Broccoli soup*
- ♥ *Cream of Mushroom soup*

Fresh tossed salad

- ♥ *Fresh Garden Chef salad*
- ♥ *Caesar salad*
- ♥ *California Mix salad in a light balsamic dressing*
- ♥ *Romaine & Radicchio*

Choice of an Entree (served with fresh garden vegetables and potatoes)

- ♥ *Veal scaloppini done in a light mushroom sauce*
- ♥ *Lemon Chicken Grand is a boneless chicken breast cooked in a white wine and lemon sauce*
- ♥ *New York Steak In a mildly spiced peppercorn sauce*
- ♥ *Chicken ala Mushroom is a boneless chicken breast cooked in a white wine mushroom sauce*

Choice of Dessert

- ♥ *Crepe filled with French vanilla ice-cream*
- ♥ *Fresh fruit platter*
- ♥ *Large Fruit shaped ice-cream*
- ♥ *Ice-cream grand*
- ♥ *Pastry platter*
- ♥ *Pastry cup*
- ♥ *Sherbert*
- ♥ *Tartufo*

Freshly brewed coffee along with selection of traditional and herbal infused teas.

WINE SERVICES: (with dinner)

Red House Wine
White House Wine

BAR SERVICES: (Open bar brand. Premium bar upgradeable for \$3.99pp)

Rye, Rum, Scotch, Gin, Vodka, House Red & White Wine and Brandy

Liqueurs: Sambuca, Kahlua, Bailey's & Amaretto

Beers: Domestic Beer

SOFT BAR SERVICES:

Unlimited Assorted soft drinks and juices

DESSERT TABLE: (Served at 11.00pm)

Assorted Pastries, Assorted Cakes, Assorted Sliced Fruit, Whole Fruit and Assorted Cheeses



BRIDAL SHOWER PACKAGE

With wedding **\$49.95**
Without wedding **\$58.95**

Tropical Cocktail or Liqueurs
Antipasto or Soup

PASTA: (choice of any one)

- ❖ Farfella, Tortellini, Penne, Ravioli

SAUCE: (choice of any style)

- ❖ Tomato Basil, Alla Vodka, Pesto, Arrabiata

California Salad (Bowl)

ENTREE: (choice of any one)

All entrées are garnished with roast potatoes & vegetables. Served with assorted bread rolls & butter

- ❖ Pork Tenderloin
- ❖ Chicken or Veal Parmigiana
- ❖ Grilled Salmon
- ❖ Chicken Kebobs
- ❖ Roast Chicken
- ❖ Grilled Chicken Breast

WINE SERVICES: (with dinner)

- ❖ Red House Wine
- ❖ White House Wine

DESSERTS: (served individually)

- ❖ N.Y. Cheese Cake
- ❖ Passion Fruit Pudding
- ❖ Large Fruit Ice Cream
- ❖ Ice cream Crapes
- ❖ Tartufo
- ❖ Fresh Sliced Fruits

SOFT BAR SERVICES:

Unlimited Assorted soft drinks and juices

TEA AND COFFEE:

Freshly brewed regular and decafe coffee and espresso



Life Style:

(A little bit for everybody)

**Baptisms, Communion,
Confirmations & Anniversaries**

Antipasto Primavera

(Prosciutto, Cantaloupe, Bocconcino, Tomato, Olives, Grilled Vegetables, Peppers)

Fettuccine, Penne, Ravioli or Tortellini

(Choice of Two, Red or White Sauce)

***Veal Scaloppini with Mushrooms
or Grilled Chicken Breast or Chicken Supreme***

(Served with Roasted Potatoes & Seasonal Vegetables)

Pesce Frito Misto (Add \$6.50)

(Shrimp, Calamari, Scallops & Mussels)

Pesce Marinara Deluxe (Add \$10.75)

(Shrimp, Calamari, Scallops, Mussels, King Crab Legs & Lobster)

California Mix Salad

(Served with Berry Balsamic Vinaigrette)

Crepes, Tartuffo or Fresh Fruit

(Choice of One)

Coffee, Tea, Espresso & After Dinner Liqueurs

(Cognac, Brandy, Sumbuca & Bailey's)

Price Includes the Following Package

Reception Room

A Choice of Fine Linens- Table Cloths, Napkins

Champagne for Toast

Imported Red and White Wines

Open Bar including Liquor, Beer, Soft Drinks,

Mineral Water and Liqueurs

The price per person per day includes the menu, non- alcoholic beverages and room rental. Taxes and gratuity are extra. The above price is based on a minimum of 100 guests. If the minimum requirement cannot be met, the price will increase by \$5.00 per person.

Children's Menu: Half portions of the regular Sit-down menu selections available for children ages 2-14, at two-thirds of the cost published menu price.



ADDITIONAL MENU ADD ONS:

ANTIPASTO BAR

per person \$26.95

Prosciutto
Bruschetta
Marinated Mushrooms
Sliced Marinated Tomatoes
Fresh Mussels
Fresh Clams

Cantaloupe
Olives
Marinated Seafood
Shrimp Cocktail
Artichoke
Calamari
Smoked Salmon

Bocconcini Cheese
Grilled Vegetables
Assorted Cheese
Salami
Marinated Asparagus
Honey Due

Additional:

- Fresh Clams \$3.95 per person
- Fresh Oysters \$2.95 each
- Large 16x20 shrimps \$2.95 each
- Large Grilled Scallops \$2.95 each
- Whole Decorated Salmon \$275.00 each
- Porketa with Rolls and Hot peppers \$375.00 each
- Roast Suckling Pig \$275.00 each
- Carved hip of beef with mini Kaisers and condiments. \$7.50 per person
- Assorted pasta station made to order \$7.50 per person

Crêpe Station: \$6.99pp

Crêpes Served in Front of Your Guests, Served with Whipping Cream & Choices of Raspberry or Chocolate Sauce.

Late Night Seafood Buffet: \$38.00pp

- Shrimp patties, codfish cakes, rice, steamed Dungeness crab or King Crab, display of whole baby lobsters; shrimp broiled in a spicy sauce, mixed seafood in a light primento sauce, clams, mussels. Sweet galore: seasonal fruits, a variety of cakes, Portuguese and European type pastries.

Sushi Bar: \$6.99pp

A Variety of Rolled Sushi Served with Wasabi, Teriyaki Sauce, Soy Sauce and Pickled Ginger

Poutine Station: \$4.99pp

Traditional Poutine - Served with Fresh Cheese Curds and Beef, Vegetarian or Gluten-Free Gravy



Our Entire Package Includes:

We are committed to offering our clients the highest standards of personal service and support. We know that organizing events is not always easy, so our staff will be there every step of the way to offer their advice and experience to ensure everything goes smoothly.

- Complimentary reception area
- Cake table with accessories
- Table numbers
- Full table set up with crockery and cutlery
- Podium and one Cordless mike
- Head table staging with exclusive chairs and skirting for the table
- Reception table fully draped
- Gift table fully draped
- Bridal Room
- Ice sculpture (minimum 250 guest or more)
- Bottle water (glass) choice of sparkling or flat
- A complimentary meal sample for 4 people will be scheduled two weeks prior to the wedding day; any minor changes to the menu can be made at this time.
- Complimentary parking
- On site event consultants

The price per person per day includes the menu, non- alcoholic beverages and room rental. Taxes and Gratuity are extra. The above price is based on a minimum of 100 guests. If the minimum requirement cannot be met, the price will increase by \$10.00 per person.

Children's Menu: Half portions of the regular Sit-down menu selections available for children ages 2-14, at two-thirds of the cost published menu price.

Fridays and Sunday 10% off

Children's Menu: Half portions of the regular Sit-down menu selections available for children ages 2-14, at two-thirds of the cost published menu price.



Bar Services:

Deluxe Open Bar

\$28.00pp

House Red and White Wine

Glass Bottled Water (Flat and Sparkling)

Toasting (Only): Sparkling Wine

Scotch whisky: Johnnie Walker Black

Bourbon Whisky: Jack Daniels

Cognac: Courvoisier VS

Rye: Canadian Club

Rum: Bacardi White, Bacardi Black, Malibu Coconut

Gin: Bombay, Tanqueray

Vodka: Absolute

Brandy: St. Remy

Tequila: Sauza Silver

Liqueurs: Bailey's Irish Cream, Sambuca, Amaretto, Southern Comfort, Crème de Cacao (White), Kahlua, Grappa,

Triple Sec, Peach Schnapps, Crème de Menthe (White)

Beers: Molson Canadian, Labatt Blue, Coors Light, Budweiser, Heineken, Stella Artois, Corona

Martini Drinks: Your Selection of 2 flavours

Standard Open Bar

\$18.00pp

House Red and White Wine

Glass Bottled Water (Flat and Sparkling)

Coffee, Tea,

Toasting (Only): Sparkling Wine

Scotch whisky: Johnnie Walker Red

Rye: Canadian Club

Rum: Jambos

Gin: Beefeater

Vodka: Smirnoff / Polar Ice

Beers: Molson Canadian, Labatt Blue, Coors Light, Budweiser

Additional Beverages

Scotch whisky: Johnnie Walker Black, Chivas Regal Cognac: Remy Martin VS Rye: Crown Royal

Gin: Bombay Sapphire Vodka: Smirnoff, Grey Goose Tequila: Sauza Gold Beers: Moretti

Liqueurs: Crème de Cacao (Brown), Grand Marnier, Soho Lyche, Melon, Crème de Banana

The Martini Bar Anyone:

\$8.99pp

A great way to start a Cocktail Reception, Shaken or Stirred served your way.