

AVAILABLE INTELLIGENT TABLE LIGHTING • 25 FOOT CEILINGS • STATE OF THE ART TECHNOLOGY • BUILT IN FOOD STATIONS • AVAILABLE VALET PARKING • INTERNATIONAL CUISINE • KOSHER KITCHEN • COMPLIMENTARY PARKING • ON SITE EVENT CONSULTANTS

WEDDING DATE

Saturday in Jan, Feb, March Or April, 2010 Or 2011
Or Any Friday

ROOM

Eastwood / Sinatra - 150 Adults Minimum
Monroe / Taylor - 75 Adults Minimum

BAR SERVICE

Open Standard Bar
Unlimited Red & White Wine
Sparkling Toast Before Dinner
Bottled Water On All Tables
Coffee / Tea / Espresso

RECEPTION SERVICE

Antipasto Bar

Marinated Eggplant, Marinated Roasted Red Peppers, Grilled Zucchini, Bruschetta, Banana Peppers Stuffed With Mozzarella & Sun Dried Tomatoes, Marinated Mushrooms, Bocconcini A La Caprese, Kalamata Olives With Pepperoncini, Home Seasoned Green Olives With Chili Flakes, Beetroot Salad, Pizza Boats, Mixed Bean Salad, Greek Village Salad, Far East Salad With Sweet & Soya Vinaigrette, Seafood Salad, Beer Battered Codfish With Garlic Dip, Freshly Sliced Prosciutto, Carved Parmegiano Reggiano Wheel, Oven Roasted Italian Sausage With Green Peppers & Onions, Homemade Focaccia And Specialty Breads

DINNER SERVICE

Specialty Bread Basket

An Assortment Of Homemade Breads, Flat Breads And Fresh Baked Focaccia
"My Mother's Olive Oil" Imported From Greece (Bottle Per Table)

Pasta

Tomato Flavoured Pasta Bundle Filled With Shitake Mushroom And Leek Risotto With A Hint Of Truffle Oil
On A Pool Of Sun Dried Tomato Pesto Garnished With 2 Grilled Tiger Shrimp

Main Entree

4oz. Smoky Bacon Wrapped Filet Mignon Served In A Peppercorn Sauce
4oz. Flattened Supreme Breast Of Chicken In A White Wine Mushroom Sauce
Zucchini Wrapped Vegetable Bundle
Fingerling Potatoes

Salad

Mixed Field Greens In A Well Aged Balsamic Vinaigrette (Bowl Per Table)

Dessert Trilogy

Mini Vanilla Crème Brule, Hand Dipped Chocolate Strawberry, Mini Cheesecake Lollipop

Coffee / Tea / Espresso

LATE NIGHT SERVICE

International Pizza Station

Chefs Will Prepare Gourmet International Pizza With A Variety Of Ingredients

Wedding Cake / Coffee & Tea Station

Client To Provide Cake, Paramount To Cut & Serve From Station
&
Market Fresh Fruit Display

PRICE PER PERSON \$85⁰⁰ + TAXES (APPROXIMATELY 9%)

CALL TODAY FOR YOUR PERSONALIZED TOUR! 416.410.4511 OR 905.326.3000