

SATURDAY WEDDING SPECIAL

* COUNTRY CHIC *

DATE

SATURDAYS
JANUARY TO APRIL 2012 /2013

OPEN "TOP SHELF" BAR (Service Until 1:00 Am)

- Unlimited Red & White Wine
- Sparkling Toast Before Dinner
- Bottled Water per table
- Coffee / Tea / Espresso

RECEPTION SERVICE

Manor Staff to circulate Red and White Wine and Skinotini Martinis to your guests upon arrival

Manor Staff to circulate Roasted Red Pepper and Butternut Squash Soup Sips to guests Butler Style upon arrival

byPeterandPauls.com Antipasto Bar

Marinated Eggplant, Marinated Roasted Red Peppers, Grilled Zucchini, Bruschetta, Grilled Hot Banana Peppers, Marinated Mushrooms, Bocconcini a La Caprese, Kalamata Olives with Pepperoncini, Home Seasoned Green Olives with Chili Flakes, Fresh Mixed Bean Salad, Greek Village Salad, Far East Salad with Nappa Cabbage & Sweet & Soya Vinaigrette, Fresh Roasted Beetroot Salad, Pizza Boats, Seafood Salad, Freshly Sliced Prosciutto, Carved Parmegiano Reggiano Wheel, Oven Roasted Italian Sausage with Green Peppers & Onions, Beer Battered Codfish with Garlic Dip, Homemade Focaccia and Specialty Breads

LATE NIGHT SERVICE

Wedding Cake, Coffee / Tea Station

Client to provide cake, The Manor staff to cut and serve from station

Nutella Banana Crepe Flambé Station

Rum-flavoured Bananas & Pecans flambéed live in front of your guests, served in a Fresh Crepe with Warm Nutella and Ice Cream

PRICE PER PERSON \$83⁰⁰ + Taxes

CALL TODAY FOR YOUR PERSONALIZED TOUR!

416.410.6680 OR THEMANOR@BYPETERANDPAULS.COM

Price per Person Includes: Hall Rental, Food and Beverage Fees, Set-up and Cleaning Fees, Ivory Linen Rentals with Matching Napkins and Service Gratuities

- * Promotion price applies to new bookings only
- * Menus can be customized and altered to suit your specific needs

Rooms

- Victoria (Loft) - 100 Adult Minimum (Capacity 160)
- Alexander (Main) - 200 Adult Minimum (Capacity 320)
- Elizabeth (Lower) - 150 Adult Minimum (Capacity 320)

DINNER SERVICE

Specialty Bread Basket

An assortment of Specialty Breads & Fresh Baked Focaccia, with "My Mother's Olive Oil" Imported from Greece, per table

Pasta

- Casarecce in a Plum Tomato and Fresh Garden Basil Sauce
- Heart Shaped Agnolotti stuffed with Ricotta Cheese & Spinach in a Parmegiano Cream Sauce

Main Entrée

- 6oz. Filet Mignon in a Port Wine Demi-glaze
- 2 Black Tiger Shrimp in a Lemon Butter Sauce
- Carrot Bundled Asparagus and a Red and Yellow Bell Pepper Sliver
- Red Roasted Potatoes seasoned with Rosemary and Sea Salt
- Bowl of Mixed Field Greens tossed in an Aged Balsamic Vinaigrette, per table

Dessert

Warm Apple Blossom Drizzled with Butterscotch Sauce served with French Vanilla Ice Cream

Coffee / Tea / Espresso

