

SATURDAY WEDDING SPECIAL

* YOUR EXPERIENCE BEGINS NOW *

DATE

SATURDAYS
JANUARY 2012 TO APRIL 2013

RECEPTION SERVICE

Hors D'oeuvres

An assortment of Hot and Cold Hors D'oeuvres served to your guests Butler Style

Savoy staff to circulate Lychee Martinis

DINNER SERVICE

Specialty Bread Basket

An assortment of Homemade Breads, Flat Breads and Fresh Baked Focaccia, with "My Mother's Olive Oil" Imported from Greece, bottle per table

Soup

Butternut Squash Soup

Salad

◦ Mixed Field Greens in a Citrus Dressing topped with Almond Slivers and Goat Cheese

Main Entrée

- 4oz. AAA Bacon Wrapped Filet Mignon served in a Port Demi Glaze
- 4oz. Grilled Salmon Fillet in a Lemon Herb Sauce
- Chef's Choice Vegetables
- Chef's Choice Potatoes

Dessert Trilogy

Mini Crème Brulee, Hand Dipped Chocolate Strawberry, Mini Tiramisu

Coffee / Tea / Espresso

OPEN "STANDARD" BAR

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

LATE NIGHT SERVICE

Nutella and Banana Flambé Crepe Station

Bananas and Pecans Flambéed in Rum served in a Crepe, spread with Warm Nutella, and topped with Vanilla Ice Cream

Wedding Cake/Coffee & Tea Station

- To include Market Fresh Fruit
- Client to provide cake, Savoy staff to cut and serve from station

PRICE PER PERSON \$78⁰⁰ + Taxes

CALL TODAY FOR YOUR PERSONALIZED TOUR!

905.752.2700 OR SAVOY@BYPETERANDPAULS.COM

Features: Private Entrance, No Dividing Walls, State of the Art Technology, International Cuisine, Complimentary Parking, Hotel Accessibility, On Site Event Consultants

** Promotion price applies to new bookings only*

** Menus can be customized and altered to suit your specific needs*

Room

- Savoy (125 Adults Minimum)

Special Room Rates Available

At The Monte Carlo, Downtown Markham