



Winter

WEDDING PROMO MENU

DATE: Saturdays Jan-Apr. 2013/2014 **PRICE PER PERSON:** \$83.00 + taxes

RECEPTION SERVICE

- » Manor staff to circulate Red and White Wine and Skinotini Martinis to your guests butler style

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 Peppers & Onions, Beer Battered Codfish with Garlic Dip, Homemade Focaccia and Specialty Breads

DINNER SERVICE

SPECIALTY BREAD BASKET PER TABLE

- » An Assortment of Specialty Breads & Fresh Baked Focaccia
- » "My Mother's Olive Oil" imported from Greece, per table

PASTA

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

MAIN ENTREE

- » 6oz. Filet Mignon in a Chanterelle Demi-Glaze
- » 2 Black Tiger Shrimp (8/12) in a Lemon Butter Drizzle
- » Carrot Bundled Asparagus & a Red Bell Pepper Sliver
- » Roasted Potatoes & Yams 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

LATE NIGHT SERVICE

WEDDING CAKE, COFFEE / TEA STATION

- » Client to provide cake, Manor to cut & serve from the station

SLIDER STATION

- » Mini Beef Sliders served with a variety of Toppings and Condiments for guests to create their desired "Snack" to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Crispy Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce & Pomerry Mustards. Sliders accompanied by Crisp French Fries and Golden Onion Rings with Ketchup & Mayo for dipping

CARNIVAL STYLE SERVICE

- » Manor staff to circulate "Carnival Style" Designer Cheesecake Lollipops, Decadent S'more Pops & Caramel Corn

OPEN TOP SHELF BAR

- » Red & White Wine
- » Sparkling Toast Before Dinner
- » Sparkling & Still Water
- » Coffee/Tea/Espresso

ROOM

- » Victoria (Loft & Fireside Lounge) – 100 Minimum Guaranteed Adults
- » Alexander (Main) – 200 Minimum Guaranteed Adults
- » Elizabeth (Lower) – 150 Minimum Guaranteed Adults

* Promotion price applies to new bookings only

* Menu can be customized and altered to suit your specific needs & budgets

* Friday/Sunday price per person: \$79.00 (+ taxes)