



16750 WESTON ROAD
KETTLEBY, ON LOG 1J0
416.410.6680 OR 905.939.2800

THREE FLOORS • FAIRYTALE SETTING ON CARRYING PLACE GOLF & COUNTRY CLUB
COMPLIMENTARY PARKING • COLUMN FREE • ON SITE EVENT CONSULTANTS
FIREPLACE LOUNGE • INTERNATIONAL CUISINE • LARGE BRIDAL SUITES

WEDDING DATE

Jan/Feb/Mar/Apr 2010/2011 Friday, Saturday, Sunday

ROOM

Victoria (Loft) - 100 Adults Minimum (capacity 160)

Alexander (Main) - 200 Adults Minimum (capacity 320)

Elizabeth (Lower) - 150 Adults Minimum (capacity 320)

BAR SERVICE

Open Top Shelf Bar Service Until 1:00am

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 A Specialty byPeterandPauls.com Martini To Your Guests

byPeterandPauls.com 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, 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.

DINNER SERVICE ***

Specialty Bread Basket

An assortment of specialty breads & fresh baked Focaccia

"My Mother's Olive Oil" imported from Greece, per table

Pasta

Penne in a Plum Tomato and Fresh Garden Basil Sauce

Heart Shaped Agnolotti stuffed with Leeks, Field Mushrooms and Ricotta Cheese in a Parmegiano Cream Sauce

Main Course

4 oz. Double Smoked Bacon Wrapped Filet Mignon in a Port Wine Demi-Glaze

4 oz. Oven Roasted Chicken Breast stuffed with Couscous, Sun Dried Tomatoes, Spinach, Brie and

Caramelized Onions in a White Wine Sauce, Resting on Garlic Mashed & Yam Whipped Potatoes

Garnished with an Asparagus Spear, a Fresh Snipped Carrot and a Red Pepper Sliver

*** **Bowl of Mixed Field Greens tossed in an Aged Balsamic Vinaigrette, per table**

Dessert

Chocolate Dipped Long Stem Strawberries, Cheesecake Lollipops, Homemade Canolis, Baklava, Truffles and Petite

Fours. Platter per table. (Coffee/Tea/Espresso)

LATE NIGHT SERVICE

Wedding Cake / Coffee & Tea Station

Client to provide Cake, Manor to Cut and Serve from a Station

Station to include a Market Fresh Fruit Platter

Porchetta & Coronita Station

Oven Roasted Porchetta Carved & Served in Calabrese Buns or Grilled Pita topped with Tzatziki, Thinly Sliced

Tomatoes, Shredded Lettuce, Onions & Hot Banana Peppers accompanied by Coronita Beer on Ice

PRICE PER PERSON \$83⁰⁰ + TAXES (APPROXIMATELY 9%)

CALL TODAY FOR YOUR PERSONALIZED TOUR! 416.410.6680 OR 905.939.2800

If you have any questions or comments about our companies or products, please call our head office at 905.326.2000 or visit our website www.bypeterandpauls.com.

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