

weddings

2027-2028



HEY! *Congratulations!*

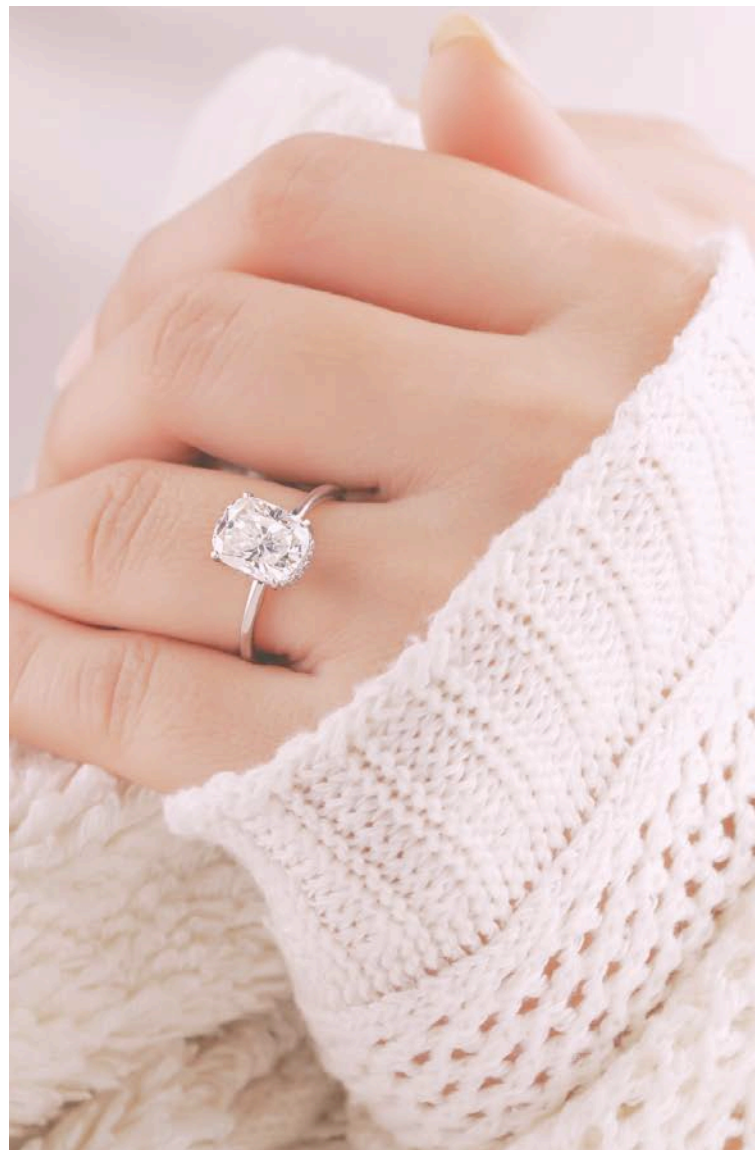
If you're reading this right now, chances are you just got ENGAGED! And now you've started the quest to find the perfect venue... We know how important this decision is to you. It's your WEDDING DAY! Well, look no further because this is it!

Trust in a venue who has been doing what we do for two decades. We know weddings! We know great wedding vendors! And most importantly, we know how to turn your dreams and expectations into real life!

WHAT WE OFFER

- Stunning Banquet Facility for 40 to 550
- Two Grand Staircases For Photos
- Licensed & Private Patios
- Private & Secure Bridal Suite
- Floor to Ceiling Windows
- Colour Changing LED Ceiling Lights
- Projector, 12ft Screen, Wireless Mic & Podium
- Complimentary Parking
- Discount Codes for Two Neighboring Hotels
- Premium Satin Table Cloths in Choice of Colour
- Premium Satin Napkins in Choice of Colour
- Scuba Chair Covers in Choice of Colour
- Real Votive Candles on Each Table
- Menu Tasting for Two
- Use of Envelope Box, Cake Knife & Cake Server
- Complimentary Cake Cutting
- No Facility Fee
- No Plug-In Fee

You've found the one you want to marry.
And now you've found your venue!
Our goal is to make sure your day is more than
you ever thought it could be.
Thank you for considering us!
This is your first step to happily ever after and
we can't wait to start you on your way!





packages

Bliss

FRIDAY \$159 | SATURDAY \$169 | SUNDAY \$149 (HST INCLUDED)
JANUARY TO APRIL AND FRIDAYS & SUNDAYS YEAR ROUND

- 5 HOUR PREMIUM HOST BAR
- 1 HOUR OF PASSED HORS D'OEUVRES & WELCOME PUNCH ON ARRIVAL
- PLATED 3 COURSE MEAL (BLISS SELECTIONS)
- APPETIZER, ENTRÉE & DESSERT, TEA & COFFEE
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- LATE NIGHT BUFFET OF ASSORTED SWEET TREATS & FRESH FRUIT

Cherish

FRIDAY \$169 | SATURDAY \$179 | SUNDAY \$159 (HST INCLUDED)

- 8 HOUR PREMIUM HOST BAR (SUNDAYS 5PM- 11PM)
- 1 HOUR OF PASSED HORS D'OEUVRES & WELCOME PUNCH ON ARRIVAL
- PLATED 4 COURSE MEAL (CHERISH OR BLISS SELECTIONS)
- 2 APPETIZERS, CHOICE OF UP TO 3 ENTRÉES & DESSERT
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- CHOICE OF 2 LATE NIGHT BUFFET OPTIONS

Eternity

FRIDAY \$189 | SATURDAY \$199 | SUNDAY \$179 (HST INCLUDED)

- 8 HOUR DELUXE HOST BAR (SUNDAYS 5PM- 11PM)
- 1 HOUR OF PASSED HORS D'OEUVRES & PASSED WELCOME PUNCH ON ARRIVAL
- ANTIPASTO CHARCUTERIE BAR ON ARRIVAL
- PLATED 4 COURSE MEAL (ETERNITY, CHERISH or BLISS SELECTIONS)
- 2 APPETIZERS, CHOICE OF UP TO 3 ENTRÉES & DESSERT
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- CHOICE OF 3 LATE NIGHT BUFFET OPTIONS

Timeless

FRIDAY \$165 | SATURDAY \$175 | SUNDAY \$155 (HST INCLUDED)

- 8 HOUR PREMIUM HOST BAR (SUNDAYS 5PM- 11PM)
- 1 HOUR OF PASSED HORS D'OEUVRES & PUNCH ON ARRIVAL
- BUFFET MEAL (TIMELESS SELECTIONS)
- CHOICE OF 1 SOUP, 2 SALADS, 3 ENTREES, 3 SIDES & 2 DESSERTS
- 3 BOTTLES OF HOUSE WINE SERVED WITH DINNER
- CHOICE OF 2 LATE NIGHT BUFFET OPTIONS

HST IS INCLUDED IN ABOVE PACKAGE PRICING | ROOM RENTAL INCLUDED WITH MIN 80 GUEST BALLROOM OR MINIMUM 40 UPSTAIRS
RECEPTION TIMES ARE 5:00PM – 1:00AM (5:00PM-11:00PM SUNDAYS) | LONG WEEKEND SUNDAYS COUNT AS SATURDAYS
PREMIUM CHARGES ON STATUTORY HOLIDAYS | SOCAN & RESOUND ARE EXTRA AND DEPEND ON ROOM CAPACITY

Something FREE



For a limited time, book your wedding and receive your choice of one of the following special offers absolutely FREE!

All offers are fulfilled by industry professionals who are trusted, local, preferred vendors.



FREE ARTIFICIAL FLORALS

With 80 Guests or More

Sweetheart Centerpiece
Two Boutonnieres & Corsages
Greenery, White Florals &
Up To Two Additional Colours
Includes Video Consultation,
Final Design Confirmation,
delivery and setup

FREE SEATING CHART & WELCOME SIGN

With 80 Guests or More

24" x 36" Foamcore Boards
By Table Number or By Name
Fully Customizable Designs
Emailed Proofs for
Confirmation
Includes Delivery & Set Up

FREE UPLIT BACKDROP

With 100 Guests or More

20 Foot Wide
Simple Elegance Backdrop
White or Ivory Sheer with
Accents and Uplighting
Includes Delivery & Setup

FREE WEDDING CAKE OR CUPCAKES

With 100 Guests or More

3 Tier Round Cake or
100 Cupcakes + a Top Tier
Vanilla, Chocolate,
Marble or Lemon
Includes Delivery & Set up



ONSITE *Ceremonies*



...no travel time between venues!

Your guests will LOVE the ease and convenience of an on-site ceremony!

On Site Ceremony Package

\$2,500 + HST*

- Use of one ballroom for your ceremony
- Choice of 4:00pm or 4:30pm ceremony
- 30-minute rehearsal space prior to the wedding date at date and time based on availability
- Chevron-style rows of chairs
- Scuba Chair Covers or Black Chiavari Chairs
- Signing table for marriage license
- Use of secure Bridal Suite 30 mins prior to the ceremony through to the end of the event

*Price is an add-on to reception packages



we can help...



Your Wedding Day will be a busy one! We will happily provide you the service of assisting you with your rehearsal and ceremony as well as setting out all of your personalized items for your wedding with three coordination options for you to choose from:



Ceremony Coordination

REHEARSAL & CEREMONY

Coordinate & Run Your Rehearsal

*Place Out Ceremony Items
(Programs, Signs etc)*

Direct Guests To Be Seated

*Escort the Wedding Party from the Bridal
Suite to the Ceremony*

Ensure Bridal Party Knows Their Places

Coordinate Processional with DJ

Organize & Cue Bridal Party

\$350

Reception Coordination

RECEPTION

Receive & Set Out:

*Place Cards
(Receiving Table or at Each Place)*

*Wedding Favours
(Receiving Table or at Each Place)*

Seating Chart on Easel

Centrepieces at Each Table

*Receiving Table Items
(Card Box, Guest Book, Photos etc)*

Memorial Table Items

Signage on Tables or Easels

\$350

Full Coordination

REHEARSAL, CEREMONY & RECEPTION

*Ajax Convention Centre Coordinator
to Complete:*

*All Tasks Listed Under
Ceremony Coordination*

*All Tasks Listed Under
Reception Coordination*

*Relocate Any Decor Items from
Ceremony to Reception*

\$600

hors d'oeuvres

CHOOSE ANY SIX | SERVED WITH WELCOME PUNCH

Beef Yorkies - With Braised Beef with Roasted Onions & Peppers
Breaded Shrimp - with Classic Seafood Sauce
Chicken Satay Skewer - with Sweet Chili Sauce
Chicken Tikka - with Mint Yogurt Chutney
Chicken & Waffle Bites with Maple Butter Drizzle
Crab Rangoon - Crab, Cream Cheese & Herbs in a Fried Wonton
Crispy Ginger Shrimp - with Orange Ginger Sauce
Dill Pickle Braised Chicken Bites - with Honey Dill Aioli
Marinated Shrimp - with Mango & Pineapple Salsa
Mini Quiche - Roasted Red Pepper, Ham & Cheese, Leek & Onion
Shrimp Cakes - with Tartar Sauce
Thai Chicken Rolls - with Sweet Chili Sauce



VEGETARIAN

Arancini - Panko Encrusted Rice & Swiss Cheese Balls with Marinara
Antipasto Skewer - Salami, Bocconcini, Olive & Cherry Tomato with Balsamic Drizzle
Bruschetta - On A French Baguette
Chevre Cheese & Sundried Tomatoes - In Phyllo Pastry
Chickpea Fritters - With Mint Yogurt Chutney
Falafel Bites with Tahini & Pickled Cucumber
Grilled Vegetables & Guacamole - On A Crostini with Feta
Marinated Shrimp -with Tropical Salsa
Mini Quiche - Roasted Red Pepper, Leek & Onion
Raspberry & Brie Encroute with Honey Drizzle
Spinach & Cheese Stuffed Mushroom Caps
Truffle Mac & Cheese Fritter
Vegetable Samosas - With Cucumber Raita
Vegetable Spring Rolls - With Plum Sauce



ADD TO ANY COCKTAIL HOUR

antipasto &
charcuterie
bar

Designed for Social Grazing & Snacking

\$15.00 PER PERSON
INCLUDED WITH ETERNITY

Premium cured meats, artisan soft & hard cheeses with fresh fruit garnish, marinated and pickled vegetables, olives, roasted eggplant, roasted red peppers, gherkins and pickles, marinated artichokes, pepperoncini, artisan crackers, crudités & dips, dried fruits, candied pecans, walnuts, whole grain mustard, honey, fruit spreads, hummus, French baguettes, chocolate covered pretzels and fresh herb garnishes



bliss

THREE COURSE PLATED MENU

FIRST COURSE

ROASTED BUTTERNUT SQUASH SOUP
Garnished with Creme Fraiche

POTATO & LEEK VELOUTE
Garnished with a Mashed Potato Rosette

BABY KALE SALAD
*Fresh Kale, Cranberries, Spicy Toasted Pecans,
Goat Cheese & Pomegranate Dressing*

THE AJAX SALAD
*Mixed Greens, Cucumber, Tomato,
Dijon Cider & Fresh Thyme House Dressing*

GOURMET CAESAR SALAD
*Heart of Romaine, Creamy Garlic
Dressing, Grana Padano Cheese Crisp &
Prosciutto Chip*



MAIN COURSE

MAPLE DIJON GLAZED CHICKEN
*Oven-Roasted Chicken Breast, Brushed
with Maple Syrup & Dijon Mustard Glaze*

PAN SEARED CHICKEN SUPREME
With Classic Herb Cream Sauce

LEMON CHICKEN PICCATA
*Grilled Chicken Breast with a Lemon
Caper White Wine Sauce*

COCONUT BREADED TILAPIA
*Crisp & Slightly Sweet. Flakey White Fish
Coated in Shredded Coconut & Panko,
Delicately Seasoned with Citrus & Herbs*

VEGETARIAN MAIN



VEGAN GNOCCHI & PESTO
*Potato Gnocchi in a
Housemade Vegan Pesto Sauce*

SWEET & SOUR FRIED TOFU
*With Vegetable Medley & Gochang
Chili Sauce*

SIDE STARCH

HERB-CRUSTED STEAK-CUT POTATOES
RED SKIN GARLIC MASHED POTATOES
HONEY & THYME PARISIENNE POTATOES
DAUPHINOISE POTATOES
CRISPY BABY GEM POTATOES
LONG GRAIN HERBED RICE

RICE PILAF

KIDS' MENU

10 & UNDER REQUIRING A MEAL
\$65 PER CHILD
CHOOSE ONE OPTION PER COURSE:

CAESAR SALAD
OR CRUDITES & DIP

CHICKEN TENDERS & FRIES
OR PASTA IN ALFREDO SAUCE

ICE CREAM SUNDAE OR
FRUIT CUP

SIDE VEGETABLES



FRESH VEGETABLE MEDLEY
*Carrots, Bell Peppers, Green Beans
& Cauliflower*

GARDEN GRILLED MEDLEY
Peppers, Eggplant, Carrots & Zucchini

SPRING VEGETABLE MEDLEY
Patty Pan, Carrots, Peppers & Zucchini

HARVEST ROOT MEDLEY
Rutabaga, Celeriac, Carrots & Turnip

TEENS AGES 13-18
\$20 LESS
PER PERSON

VENDORS
REQUIRING A MEAL
\$100 PER PERSON

Cherish

FOUR COURSE PLATED MENU

FIRST & SECOND COURSES CHOOSE TWO

ROASTED RED PEPPER VELOUTE
Finished with Creme Fraiche

TOMATO BASIL SOUP
Finished with Parsley

SUMMER STRAWBERRY SALAD
*Mixed Greens, Strawberries, Bell Peppers,
Lemon Basil White Balsamic Dressing &
Sweet Chili Croutons*

HERBED GOAT CHEESE SALAD
*Mixed Greens, Tomato, Cucumber, Herbed
Goat Cheese, House Dressing & Salsa Garnish*

PENNE AL POMODORO
*Penne Pasta & Sautéed Spinach in
Homemade Plum Tomato Basil Sauce*

WILD MUSHROOM RISOTTO
*Arborio Rice & Wild Mushrooms Simmered
in White Wine & Parmesan Cheese Sauce*



MAIN COURSE CHOOSE ONE, TWO OR A DUO

CHICKEN BALLOTINE
*Roasted Chicken Breast Stuffed with
Spinach, Ricotta & Mushrooms, Served with
a Beurre Blanc Sauce*

TUSCAN CHICKEN
*Roasted Chicken Breast Stuffed with
Sundried Tomatoes, Artichoke Hearts,
Goat Cheese & Basil, Tarragon Demi-Glace*

MANHATTAN BEEF STRIPLOIN
*Slow Roasted, Hand-Sliced Striploin with a
Brandy Demi-Glace, Served with a Traditional
Yorkshire Pudding*

BEEF SHORT RIB
*Slow Roasted, Fork-Tender & Glazed in a
Rich, Savoury Jus*

TROPICAL ROASTED SALMON
*Roasted Salmon Fillet with Fresh Mango,
Cantaloupe & Bell Pepper Salsa*

SIDE STARCH

HERB-CRUSTED STEAK-CUT POTATOES

RED SKIN GARLIC MASHED POTATOES

HONEY & THYME PARISIENNE POTATOES

DAUPHINOISE POTATOES

CRISPY BABY GEM POTATOES

LONG GRAIN HERBED RICE

RICE PILAF

KIDS' MENU

10 & UNDER REQUIRING A MEAL

\$65 PER CHILD

CHOOSE ONE OPTION PER COURSE:

CAESAR SALAD
OR CRUDITES & DIP

CHICKEN TENDERS & FRIES
OR FARFALLE PASTA IN ALFREDO

ICE CREAM SUNDAE OR
FRUIT CUP



SIDE VEGETABLES

FRESH VEGETABLE MEDLEY
*Carrots, Bell Peppers, Green Beans
& Cauliflower*

GARDEN GRILLED MEDLEY
Peppers, Eggplant, Carrots & Zucchini

SPRING VEGETABLE MEDLEY
Patty Pan, Carrots, Peppers & Zucchini

HARVEST ROOT MEDLEY
Rutabaga, Celeriac, Carrots & Turnip

VEGETARIAN MAIN

SICILIAN GNOCCHI
*Potato Gnocchi in a Savory Sage &
Butter Sauce*

SPINACH & RICOTTA RAVIOLI
*Spinach & Ricotta Stuffed Ravioli in a
White Wine Cream Sauce Garnished
with Fresh Parsley*

STUFFED PEPPER
*Oven-Roasted Pepper with Rice &
Roasted Vegetable Medley. Topped with
a Rustic Tomato Basil Sauce*

TEENS AGES 13-18 ARE
\$20 LESS
PER PERSON

VENDORS REQUIRING A
MEAL ARE \$100
PER PERSON

eternity

FOUR COURSE PLATED MENU

ANTIPASTO OR CHARCUTERIE ON ARRIVAL

FIRST & SECOND COURSES CHOOSE TWO

FRENCH ONION SOUP

Chicken & Beef Broth, Caramelized Onions & a Cheesy Gruyere Crouton

SHRIMP THAI BISQUE

Gently poached shrimp in a rich coconut broth, finished with a hint of red curry and lime juice.

SPINACH & STRAWBERRY SALAD

Baby Spinach, Strawberries & Goat Cheese in Dijon Cider Vinaigrette with Fresh Thyme

CAPRESE SALAD

Fresh Sliced Mozzarella, Tomatoes & Basil with a Balsamic Drizzle

ROASTED PEAR SALAD

Mixed Greens, Roasted Pears, Smoked Gouda, Candied Walnuts, Shallots & Mustard Vinaigrette

GOAT CHEESE RAVIOLI

With Fig & Prosciutto in Leek Cream Sauce



MAIN COURSE - CHOOSE ONE, TWO, A DUO OR A TRIO

CHICKEN CAPRICE

Roasted Breast of Chicken Stuffed with Mushroom Duxelle & Spinach, Topped with an Herbed Red Wine Sauce

CHATEAU BRIAND BEEF TENDERLOIN

Tender Beef Medallion with Port & Blackberry Demi-Glace

FILET MIGNON

Prepared with Wild Mushrooms & Glazed Shallots in a Cabernet Wine Reduction

SURF 'N' TURE DUO

(Counts as Two Entrees) Grilled New York Striploin Paired with a Succulent Lobster Tail

SURF & TURE TRIO

(Counts as Two Entrees) Roasted Chicken Breast Marinated in Orange & Rosemary, Tender Beef Medallion with Pan Jus & a Garlic Butter Shrimp Skewer

SIDE STARCH

HERB-CRUSTED STEAK-CUT POTATOES

RED SKIN GARLIC MASHED POTATOES

HONEY & THYME PARISIENNE POTATOES

DAUPHINOISE POTATOES

CRISPY BABY GEM POTATOES

LONG GRAIN HERBED RICE

RICE PILAF



VEGETARIAN MAIN

GRILLED PORTOBELLO

Grilled Portobello Mushroom with Goat Cheese Crumble

BUTTERNUT SQUASH AGNOLOTTI

In a Leek Cream Sauce Topped with Parsely Oil & Toasted Walnuts

CHEESE TORTELLINI

Ricotta-Filled Tortellini in Alfredo Sauce with Sundried Tomatoes, Shitake Mushrooms & Chopped Green Onions

TEENS AGES 13-18
ARE \$20 LESS
PER PERSON

KIDS' MENU

10 & UNDER REQUIRING A MEAL
\$65 PER CHILD

CHOOSE ONE OPTION PER COURSE:

CAESAR SALAD
OR CRUDITES & DIP

CHICKEN TENDERS & FRIES
OR FARFALLE PASTA IN ALFREDO

ICE CREAM SUNDAE OR
FRUIT CUP

SIDE VEGETABLES

FRESH VEGETABLE MEDLEY

Carrots, Peppers, Green Beans & Cauliflower

GARDEN GRILLED MEDLEY

Peppers, Eggplant, Carrots & Zucchini

HARVEST ROOT MEDLEY

Rutabaga, Celeriac, Carrots & Turnip

SPRING VEGETABLE MEDLEY

Patty Pan, Carrots, Peppers & Zucchini

VENDORS REQUIRING A
MEAL ARE \$100
PER PERSON

dessert

Choose One Dessert or

Choose Two Desserts, Served Alternating

Caramel Apple Cheesecake

Granny Smith apples folded into a creamy caramel cheesecake, rich homemade caramel and topped with SKOR pieces.

Classic Cheesecake

Creamy, smooth cheesecake topped with strawberry, blueberry, cherry, raspberry, mango, caramel or chocolate sauce

Chocolate Truffle Mousse

A light layer of chocolate mousse atop a creamy chocolate truffle ganache and chocolate sponge cake base. Topped with a chocolate glaze and chocolate wafer.

Creme Brulee

The classic French dessert with rich egg yolk & creamy custard, lightly flavoured with Grand Marnier, finished with a crisp, sugar crackle

Molten Lava Cake

Decadent chocolate cake filled with a luxurious molten chocolate centre

Mayan Chocolate Pyramid

Chocolate ganache mousse & crunchie chocolate on an almond meringue cookie base

Mocha Crunch Mousse Cake

A rich base of chocolate cake, topped with a layer of crunchy chocolate; topped with mocha cream.

Tiramisu

Delicately layered, coffee-soaked lady fingers, mascarpone cream filling & cocoa topping

Warm Apple Blossom

Layers of buttery, flaky pastry cradle tender apples seasoned with cane sugar and cinnamon. Baked with a crisp cinnamon-oat streusel and served warm for a rustic, bakery-fresh finish.



timeless BUFFET

Choose One Soup

ROASTED BUTTERNUT SQUASH | CARIBBEAN SWEET POTATO SOUP | BEEF BARLEY | MINESTRONE
CARROT & GINGER | POTATO & LEEK | ROASTED RED PEPPER

Choose Two Salads

HOUSE SALAD WITH TOMATOES & CUCUMBERS AND DIJON CIDER VINAIGRETTE WITH FRESH THYME
CAESAR SALAD WITH CREAMY GARLIC DRESSING PROSCUITTO, PARMESAN & CROUTONS
SUMMER STRAWBERRY SALAD WITH MANGOS, PEPPERS & LEMON BASIL WHITE BALSAMIC DRESSING
KALE SALAD WITH CRANBERRES, GOAT CHEESE & PECANS
TOASTED ORZO SALAD | CORN & BLACKBEAN SALAD } HOMESTYLE POTATO SALAD | CLASSIC CREAMY COLESLAW

Choose Two Entrees

MAPLE DIJON GLAZED CHICKEN WITH MAPLE SYRUP & DIJON GLAZE
PAN SEARED CHICKEN SUPREME WITH HERB CREAM SAUCE
CHICKEN PICCATA (LEMON, BUTTER, CAPERS SAUCE)
CARIBBEAN JERK CHICKEN & GRAVY
BUTTER CHICKEN
CHICKEN MASALA
BEEF SIRLOIN WITH GREEN PEPPERCORN SAUCE
SLOW-ROASTED SHORT RIBS WITH RED WINE JUS
MEDITERRANEAN SALMON WITH ROASTED DILL YOGURT SAUCE, CUCUMBER & LEMON
CAJUN-SPICED SALMON
COCONUT-CRUSTED TILAPIA

Choose One Vegetarian Entree

SPINACH & RICOTTA RAVIOLI IN WHITE WINE CREAM SAUCE
ASIAN FUSION STIRFRY (VEGAN) MEDLEY OF VEGETABLES & GOLDEN CRISPY TOFU & SWEET GOCHUJANG CHILI SAUCE
CHEESE TORTELLINI IN ROSÉ WITH VEGETABLES
CREAMY PESTO CHEESE TORTELLINI
PENNE AL POMODORO WITH SAUTEED SPINACH & PLUM TOMATO BASIL SAUCE

Choose Three Side Dishes (2 Starch, 1 Vegetable,)

LEMON PEPPER STEAK-CUT POTATOES | RED-SKIN GARLIC MASHED POTATOES | HONEY THYME PARISIENNE POTATOES
DAUPHINOISE POTATOES | HERB-ROASTED SMASHED POTATOES | BAKED BEANS
VEGETABLE BRIYANI | BASMATI RICE | WHITE & WILD RICE MEDLEY | CARIBBEAN-STYLE RICE & PEAS

FRESH VEGETABLE MEDLEY - CARROTS, PEPPERS, GREEN BEANS & CAULIFLOWER
GARDEN GRILLED MEDLEY - PEPPERS, EGGPLANT, CARROTS & ZUCCHINI
HARVEST ROOT MEDLEY - RUTABAGA, CELERIAC, CARROTS & TURNIP
SPRING VEGETABLE MEDLEY - PATTY PAN, CARROTS, PEPPERS & ZUCCHINI

Choose Two Desserts

CLASSIC TIRAMISU
CHOCOLATE FUDGE CAKE
CHEESECAKE WITH ASSORTED FRUIT SAUCES (CHERRY, BLUEBERRY, MANGO & STRAWBERRY)
WARM APPLE CRUMBLE WITH WHIPPED CREAM
ROCKY ROAD CAKE
RED VELVET CAKE
FRESH FRUIT PLATTER OF ASSORTED MELONS AND BERRIES
PASTRY CHEF'S SELECTION OF BITE-SIZED SWEETS (SQUARES, TARTS, COOKIES)





LATE *night*

SERVED LATE. ALONGSIDE A TEA & COFFEE BAR, WITH YOUR WEDDING CAKE.

BLISS CHOOSE TWO

FRESH FRUIT

AN ASSORTMENT OF FRESH BERRIES,
MELONS AND GRAPES

BITE-SIZED TREATS

AN ASSORTMENT INCLUDING BROWNIES, NANAIMO BARS,
BUTTER TARTS, S'MORES BITES & MORE

CHERISH/ETERNITY/TIMELESS CHOOSE TWO

FRESH FRUIT

AN ASSORTMENT OF FRESH BERRIES,
MELONS AND GRAPES

BITE-SIZED TREATS

AN ASSORTMENT INCLUDING BROWNIES, NANAIMO BARS,
BUTTER TARTS, S'MORES BITES & MORE

POUTINE STATION

MAKE YOUR OWN WITH FRENCH FRIES, FRESH CHEESE
CURDS & HOMEMADE GRAVY

PIZZA

HOUSEMADE PIZZA - TWO TYPES.
PEPPERONI AND VEGETARIAN

SLIDERS & FRIES

BEEF BURGERS WITH SMOKED BACON, CHEDDAR
CHEESE, TANGY BBQ SAUCE & CONDIMENTS.
SERVED WITH FRENCH FRIES

ETERNITY CHOOSE ONE MORE

CHEESECAKE MARTINIS

NEW YORK STYLE CHEESECAKE SERVED IN A MARTINI GLASS,
THEN TOPPED WITH YOUR CHOICE OF ASSORTED FRUIT SAUCES,
CHOCOLATE SAUCE, CARAMEL SAUCE, FRESH FRUIT & WHIPPED
CREAM

GRILLED CHEESE & TOMATO SOUP

THREE TYPES OF GRILLED CHEESE: CLASSIC CHEDDAR, BACON &
GOUDA AND PESTO, TOMATO & MOZARELLA SERVED ALONG SIDE
A SHOOTER OF HOMEMADE TOMATO SOUP

MASHED POTATO MARTINIS

CREAMY MASHED POTATOES IN A COSMO GLASS TOPPED
ANYWAY YOU LIKE WITH CARAMELIZED ONIONS, GRAVY, GREEN
ONIONS, SOUR CREAM, SHREDDED CHEESE & BACON

MILK & COOKIE BAR

AN ASSORTMENT OF FRESHLY BAKED COOKIES WITH LABELS,
TONGS AND TAKE-HOME BAGS
ACCOMPANIED WITH WHITE & CHOCOLATE MILK

PUB FAVOURITES

CHICKEN WINGS, FRENCH FRIES, ONION RINGS, JALAPENO
POPPERS AND MOZZARELLA STICKS WITH ASSORTED DIPS &
CONDIMENTS

WAFFLES & CREPES

BELGIUM WAFFLES & CRÊPES WITH A FUN SELECTION OF
TOPPINGS INCLUDING WHIPPED CREAM, MAPLE SYRUP, FRESH
FRUIT & ASSORTED SAUCES



MORE *treats*

SERVED LATE. WITH A TEA & COFFEE BAR.

CANDY BAR (MIN 50 GUESTS) AN ASSORTMENT OF CANDY DISPLAYED IN DECORATIVE VASES WITH LABELS, SCOOPS & TAKE-HOME BAGS	\$10
CHOCOLATE FOUNTAIN (MIN 75 GUESTS) A CHOCOLATE GANACHE FOUNTAIN READY TO DIP WITH YOUR CHOICE OF ASSORTED FRESH FRUIT, RICE KRISPIE TREATS, MARSHMALLOWS & LADY FINGER COOKIES	\$10
CHEESE & CRACKERS & CRUDITES & DIPS A BLEND OF DOMESTIC & IMPORTED CHEESES WITH ASSORTED CRACKERS & CRISPS. SERVED ALONGSIDE A COLOURFUL DISPLAY OF MARKET FRESH VEGETABLES & DIPS	\$8
ESPRESSO & CAPPUCINO BAR (MIN 100 GUESTS) FRESHLY BREWED ESPRESSO & CAPPUCINO WITH A VARIETY OF SYRUPS, SPICES AND WHIPPED TOPPINGS. SERVED BY A PROFESSIONAL BARISTA	\$15
ICE CREAM BAR FRENCH VANILLA OR CHOCOLATE ICE CREAM WITH TOPPINGS INCLUDING CHOCOLATE & CARAMEL SAUCES, CHOCOLATE CHIPS, RAINBOW SPRINKLES, WHIPPED CREAM & MARASCHINO CHERRIES	\$8
POPCORN BAR (MIN 50 GUESTS) ASSORTED POPCORN FLAVOURS SUCH AS CARAMEL, BUTTER, WHITE CHEDDAR, KETTLE CORN & MORE WITH LABELS, SCOOPS & TAKE- HOME BAGS	\$10
SANDWICHES & WRAPS AN ASSORTMENT OF ARTISAN STYLE SPECIALTY BREADS & WRAPS WITH FRESH CUT DELI MEATS & CHEESES, ROASTED VEGETABLES & EGG SALAD	\$10
SEAFOOD DISPLAY - MARKET VALUE SHRIMP COCKTAIL, CALAMARI, OYSTERS ROCKEFELLER, POACHED SCALLOPS, ROASTED WHITE FISH & LOBSTER WITH GARLIC BUTTER	\$MV
SUSHI BAR (MIN 50 GUESTS) A DECORATIVE ASSORTMENT OF SASHIMI, SUSHI & MAKI WITH SOY SAUCE, FRESH GINGER & WASABI	\$12
WESTERN ROUND UP CLASSIC COUNTRY WESTERN SPREAD OF HOMEMADE 4-CHEESE MAC & CHEESE, PULLED PORK SLIDERS WITH COLESLAW & CHICKEN WINGS	\$15

\$MV = MARKET VALUE AT TIME OF WEDDING



bar options

Premium Host Bar Beverage Service

PREMIUM HOST BAR INCLUDED WITH ALL WEDDING PACKAGES - BAR ITEMS SUBJECT TO CHANGE ON AVAILABILITY

HOUSE WINE:	PELLER FAMILY RESERVE: SAUVIGNON BLANC & MERLOT
LIQUOR:	SMIRNOFF VODKA CANADIAN CLUB RYE BACARDI WHITE RUM BOMBAY SAPPHIRE GIN J&B SCOTCH PEACH SCHNAPPS BRANDY BLUE CURACAO MELON LIQUEUR ASSORTED SPRITZERS & COOLERS
BEER:	ALEXANDER KEITH'S CANADIAN COORS LIGHT MILLER GENUINE DRAFT RICKARD'S RED MOLSON ULTRA (LOW CARB)
NON-ALCOHOLIC:	NON-ALCOHOLIC BEER ORANGE CRANBERRY PINEAPPLE CLAMATO LEMONADE COKE DIET COKE SPRITE GINGERALE SODA WATER TONIC WATER SPARKLING JUICE

Deluxe Host Bar Beverage Service

UPGRADE TO DELUXE HOST BAR FOR \$12.50 PER PERSON (PLUS HST) INCLUDES PREMIUM BAR ITEMS LISTED ABOVE
INCLUDED WITH ETERNITY | BAR ITEMS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY

WINE:	WAYNE GRETZKY PINOT GRIGIO & CABERNET-MERLOT
LIQUOR:	CAPTAIN MORGAN'S DARK RUM KETEL ONE VODKA CROWN ROYAL GRAND MARNIER MALIBU RUM 1800 TEQUILA BLANCO JAMESON IRISH WHISKEY DISARONNO BAILEYS SOMERSBY CIDER
BEER:	CORONA HEINEKEN GUINNESS STELLA

Superior Host Bar Beverage Service

UPGRADE TO SUPERIOR HOST BAR FOR \$18.50 PER PERSON (PLUS HST)
INCLUDES PREMIUM & DELUXE BAR ITEMS LISTED ABOVE - SUBJECT TO CHANGE BASED ON AVAILABILITY

WINE:	TRUIS SAUVIGNON BLANC & CABERNET SAUVIGNON PROSECCO
LIQUOR:	GREY GOOSE VODKA JOHNNIE WALKER BLACK LABEL JP WISERS RESERVE PATRON APPLETON ESTATE RESERVE EL DORADO 12 YR RUM GLENFIDDICH 12 YR HENNESSY
BEER:	ASSORTED CRAFT BEER

Extras

ROSE SPARKLING WINE TOAST | \$4.50 PER PERSON (PLUS HST)
PROSECCO TOAST | \$6.00 PER PERSON (PLUS HST)
ADDITIONAL BAR HOURS | \$10.00 PER PERSON PER HOUR (PLUS HST) | MAX 8 HOURS
SPARKLING WINE TOAST | \$4.50 PER PERSON (PLUS HST)

All alcoholic beverages must be served with mix or over ice



Wine List

VQA



White

Peller Family Reserve Sauvignon Blanc \$30

Medium straw, floral, apple, lemon & oak aromas;
Dry, crisp with green apple & pear flavours 750mL

Wayne Gretzky Pinot Grigio \$36

Pale copper colour with lifted pear fruit
on the nose with hints of cedar and citrus.
Ripe pear, citrus and melon on the palate
followed by a dry, cleansing finish 750mL

Trius Sauvignon Blanc \$40

Rich tropical fruits with a creamy finish.
Soft yet fresh with balanced acidity and
lingering melon flavours on the tongue. 750mL

Red

Peller Family Reserve Merlot \$30

Bright ruby red with a bouquet of cherry, dark plum,
currant, smoky oak and spice.
Medium bodied, fruit-flavoured with soft drying
tannins and fruit-forward flavours of red cherry,
berry and spice. Dry finish with notes of black tea,
cherry, currant and spice 750mL

Wayne Gretzky Cabernet Merlot \$36

Medium ruby in colour with aromas of red plum,
nutmeg, cassis plus hints of smoke and cedar.
Medium-bodied with balanced acidity and
supportive medium tannins with flavours of
red plum ending. 750mL

Trius Sauvignon Blanc \$40

Medium garnet; aromas of chocolate, cassis
and cedar. Dry, medium body, chocolate and
red berry flavour with undertones of smoky oak and
prune. Nicely balanced with medium tannins. 750mL

Sparkling Toasts

Sparkling Wine Toast 5oz \$6.50

Rose Sparkling Wine Toast 5oz \$6.50

Prosecco Toast 5oz \$7.50

LISTED PRICES INCLUDE HST



EVENT Space

Pictured: Two Ballrooms (Westney/Kingston)

Westney or Bayly

- 3,000 SQUARE FEET EACH | 22FT CEILINGS
- MINIMUM 80 GUESTS | MAXIMUM 170
- PRIVATE & LICENSED PATIO
- FLOOR TO CEILING WINDOWS
- PRIVATE COCKTAIL AREA & BAR
- SHOWSTOPPING CRYSTAL CHANDELIER
- COLOUR-CHANINGING LED CEILING LIGHTS

Ajax Grand Ballroom

- 9,000 SQUARE FEET | 22FT CEILINGS
- MINIMUM 400 GUESTS, MAXIMUM 550
- FLOOR TO CEILING WINDOWS
- 2 PRIVATE & LICENSED PATIOS
- 4 INTERIOR BALCONIES
- PRIVATE COCKTAIL AREA WITH 3 BARS
- 3 SHOWSTOPPING CRYSTAL CHANDELIER
- COLOUR-CHANGING LED CEILING LIGHTS

Harwood Room

- 1,200 SQUARE FEET
- CRYSTAL CHANDELIER
- MINIMUM 40 GUESTS, MAXIMUM 72 GUESTS
- 6 ROUNDS OF 10, HEAD TABLE OF 2-4
- PRIVATE BAR
- SECOND FLOOR WITH ELEVATOR ACCESS
- BUFFETS ONLY

Westney/Kingston or Bayly/Kingston

- 6,000 SQUARE FEET | 22FT CEILINGS
- MINIMUM 180 GUESTS, MAXIMUM 350 GUESTS
- PRIVATE & LICENSED PATIO
- FLOOR TO CEILING WINDOWS
- INTERIOR BALCONIES OVERLOOKING THE BALLROOM
- PRIVATE COCKTAIL AREA WITH 2 BARS
- 2 SHOWSTOPPING CRYSTAL CHANDELIER
- COLOUR-CHANINGING LED CEILING LIGHTS

Salem Room

- 1,000 SQUARE FEET
- MINIMUM 40 GUESTS, MAXIMUM 62
- 4 ROUNDS OF 12 PLUS HEAD TABLE OF 2
- TWO WALLS OF WINDOW
- PRIVATE BAR
- SECOND FLOOR WITH ELEVATOR ACCESS
- BUFFETS ONLY

Bridal Suite

- 150 SQUARE FEET
- SECURE & LOCKED
- PRIVATE WASHROOM
- MAKE UP TABLE & FLOOR LENGTH MIRROR
- LOUNGE SEATING & STORAGE SHELVES
- SECOND FLOOR WITH ELEVATOR ACCESS

UPPER *Level*



The Harwood Room



The Bridal Suite

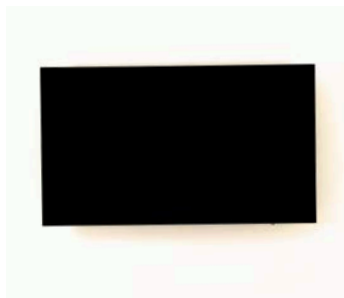


The Salem Room

Decor & RENTALS



DROP DOWN SCREEN & PROJECTOR
12ftx12ft Screen & 5000 LM Projector
HDMI Connection
\$150



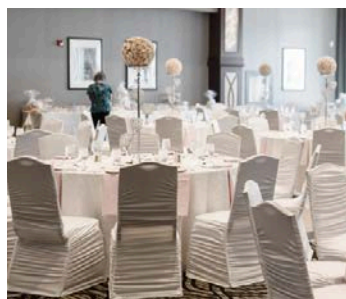
WALL MOUNTED TV
USB Connection
\$50



CHAIR COVER BANDS
With Silver Diamond Circle; White,
Ivory, Black, Grey or Smoke
\$1.00



BLACK CHIAVARI CHAIR
White or Black Cushions
\$5.00



SCUBA CHAIR COVERS
Tight Fitting, Rouched
White, Ivory, Black, Grey
\$5.00



SEQUIN TABLE CLOTHS
Blush, Black, Silver, Gold, Champagne,
Navy Blue, Red & White
\$45.00



OVERLAYS
Assorted Sizes, Colours & Textures
\$18.00



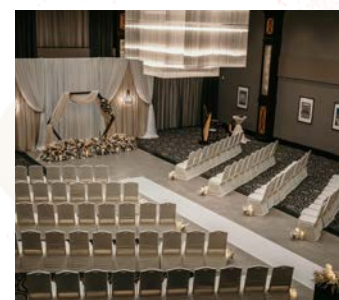
TABLE RUNNERS
Assorted Colours in Chiffon, Satin,
Sequin & Burlap
\$15.00



SEATING CHART WOOD STAND
62" x 30" x 20", Wood
\$65.00



7 TIER CUPCAKE STANDS
Acrylic, Clear
\$35.00



CEREMONY AISLE RUNNER
White Ceremony Aisle Runner
\$50



ENVELOPE/CARD BOXES
Antique Bird Cage, Jewels & More
\$30



STAGE/RISERS & STAIRS
Customized Sizes - 8x4 Sections
Custom Pricing



STANCHIONS
Black Rope with Black & Gold Stands
8 Stands, 8 Ropes (5ft Long)
\$175



ANTIQUE TYPEWRITER
"Every love story is beautiful...but
ours is my favourite."
\$35



ROYALTY CHAIRS
White
\$150 for Two

Silver Glass Charger Plate



\$5.00

Gold Glass Charger Plate



\$5.00

Wood Grain Charger Plate



\$5.00

Silver Rim Charger Plate



\$5.00

Gold Rim Charger Plate



\$5.00

Black Rim Charger Plate



\$5.00

Silver Bead Charger Plate



\$5.00

Gold Bead Charger Plate



\$5.00

Clear Bead Charger Plate



\$5.00

Black Glitter Acrylic



\$2.50

Gold Acrylic



\$2.50

Black Acrylic



\$2.50

Champagne Acrylic



\$2.50

Silver Acrylic



\$2.50

