

RECEIVING HOUR

PERSONALIZED DRINK

Your choice of a customized signature beverage to celebrate the newlyweds. Circulated during the receiving of guests.

OLIVE STATION

An array of international grown olives, marinated, and posed. Escorted with seasonal grilled vegetables, freshly baked assortment of rolls, baguettes, caprese, and bocconcini.

APERITIVO

ARTISTIC BREADS

Calabrese, Spaggetele, Popsecco, Pumpnickel, Multigrain, Vienna, grissini offered with whipped Ontario butter cups.

CRISP GARDEN GREENS

Fresh crisp diverse blend of leafy greens garnished with English cucumbers, and ripe tomatoes, mildly tossed in a Italian Extra Virgin Olive Oil and aged balsamic House dressing.

SECONDO

PASTA DELLA CASA

Freshly made Durham semolina floor pasta noodle napped in an authentic Italian salsa di pomodoro. Grated parmigiano at tables among hot red Thai chilli peppers.

PRINCIPALI

STUFFED POLLO SUPREMO

Local grain feed air chilled breast of chicken plentifully stuffed with a seasoned blend of soft ricotta cheese and spinach blend. Roasted and pooled in a pan jus.

ROASTED PARISIENNE POTATOES & VEGETABLE MEDLEY

Canadian Yukon Gold handcrafted potato balls pan roasted with rosemary & paprika presented with in season assortment of hand cut fresh vegetables, steamed, season and drizzled with Extra Virgin Olive Oil.

DOLCE

TARTUFO ROYALE

Decadent chocolate gelato around a centre of creamy vanilla, covered in a fine cocoa powder blend, beautified with buoyant fruit and dribbled with a paired coulis served in a martini flute.

TI TRATTA

SWEET EXPOSE

A lavish offering of Italian & French pastries, tartlets, and cake segments. Stunning vibrant seasonal fresh fruits, sliced and arranged pleasingly.

OR

PANNINI MARKETTA

Diverse pastiche of rustic sandwiches on various breads. Crafted with a collection of cured Italian deli meats, cheese, and vegetarian fillings. Appropriate condiments available.

TIERED WEDDING CAKE

Three tier wedding cake with choice of flavor and style.

BAR

Wealthy selection of Beer (Domestic, Imported, & Local Crafted), Spirits, Liqueurs, Wines, Sodas, and Juices. Espresso offered entire reception. Congratulatory toast to your love preceding dinner.

\$ 74

price above is subject to HST and gratuities.
Promotional price is to new bookings only.
Promotion is not applicable on long weekend Sundays