

RECEIVING OF GUESTS

HOT "SPIKED" BEVERAGE STATION

A variety of warm apple cider, hot cocoa, and locally produced Eggnog with an offering of flowing liqueurs. Irish Cream, Café Liqueur, Amaretto, European Brandy available to strengthen and warming your winter favorite.

CUSTOMARY ANTIPASTO BAR

Dry Cured Prosciutto, Array of Italian Deli Meats, Foirre di Latte Cherry Bocconcini, Domestic Cheeses on Board, Melon Slices, Grilled Eggplant , Grilled Zucchini, Roasted Peppers, Hot Banana Peppers, Garden Fresh Tomato, Artichokes, Giardiniera, Selection of Olives, Mixed Dinner Rolls & Baguettes, Tomato & Olive Oil Focaccia

APERITIVO

ARTISTIC BREADS

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

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.

RISO AI FUNGHI

Risotto style long grain rice cooked tender and creamed with a blend of parmigiano and sautéed variety of mushroom breeds.

PRINCIPALI

ARROSTO DI VTELLO

Grain feed Ontario veal, marinated, slow roasted and hand sliced, completed with a traditional pan gravy.

PARMIGIANA DI POLLO

Local skinless boneless breast of chicken, dredge in organic flour and lightly breaded, cloaked in our famed pomodoro sauce and covered with soft mozzarella & Padano cheese fusion.

ROASTED PARISIENNE POTATOES & VEGETABLE MEDLEY

Yukon Gold handcrafted potato balls, pan roasted with rosemary & paprika presented with a seasonal assortment of hand cut fresh vegetables, steamed, flavoured, and drizzled with an Italy imported Extra Virgin Olive Oil.

CRISP GARDEN GREENS

Fresh crisp diverse blend of leafy greens garnished with English cucumbers, and ripe tomatoes, mildly tossed in an Italian Extra Virgin Olive Oil and aged balsamic House dressing waited family style on the centre of each table.

DOLCE

TARTUFO AFFOGATO

Decadent chocolate gelato around a centre of creamy vanilla, covered in a fine cocoa powder blend, beautified with buoyant fruit, and sinking in a dark Italian coffee offered in a martini flute.

TI TRATTA

SWEET EXPOSÉ

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

ICE WINE REVEAL

Niagara famous naturally frozen grapes harvested from vine, crushed, and produced into a brilliant sweet beverage.

POUTINERIE

Deep fried, straight cut P.E.I russet potatoes, neighboring Quebec cheese curds, pickled hot banana pepper rings, bacon bits, ketchup, and warm traditional beef gravy

TIERED WEDDING CAKE

Three tier wedding cake with choice of flavor and style

DELUXE BAR

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

\$80*

*price above is subject to HST and gratuities.

Promotional price is to new bookings only.

Promotion is valid from Boxing Day to Easter