

HARBOURVIEW WEDDING PACKAGE

DISPLAY RECEPTION STATIONS

(choice of three)

Tapas Station

Grilled Chorizo
Stuffed Marinated Mushrooms
Spanish Tortillas
Spicy Meatballs with Rocoto Sauce
Spanish Chicken Croqueta

Meze Station

Spinach & Cheese Phyllo Pastries
Ouzo Infused Pan-fried Garlic Shrimp
Hummus & Pita Points
Flaming Cheese
Fried Zucchini with Tzatziki

Charcuterie Station

Genoa Salami, Serrano Prosciutto and Assorted Meats
Italian Sausage, Capicola
Spicy Tapenade, grilled Eggplant Salad, Giardiniera
House Made Porketta

Bruschetta Bar

Chopped Fresh Tomato & Basil Spread
Black Olive Tapenade
White Bean & Roasted Garlic Puree
Balsamic Glazed Roasted Tomato & Onion Marmalade
Baskets of *Ace Bakery* Croutons

Premium Cheese Board

Herb Crusted Goat Cheese with Honey
Aged Cheddar Fruilano with Peppercorn
Marinated Buffalo Mozzarella
Local Blue Cheese
Pecorino, Figs, thinly sliced Apples & Pears

Risotto Station

Wild Mushroom Risotto
Summer Fresh Asparagus Risotto
Maritime Lobster Risotto

Raw Vegetable & Salad Station

Assorted Seasonal Vegetables
Roasted Beet & Feta Greek Salad
Arugula Salad with Candied Walnuts, Marinated Grapes & Goat Cheese
Caesar Salad (Made to Order Tableside)
Cold Melon Soup Shots with Chili Oil



HARBOURVIEW

STARTERS

(choice of one)

Carrot Ginger Soup

Chef's award winning soup

Napa Valley Salad

Arugula & Blonde Frisee Greens, Feta Cheese, Walnuts, Marinated Red Grapes with a Citrus Vinaigrette

Waterfront Salad Trio

Chopped Greens with Candied Pecans & Orange segments, Roasted Beets & Local Goat Cheese, Green Tomato Salad with Black Olive Dressing

California Mixed Greens

Fresh mixed greens, English cucumbers, julienne carrots, & Roma tomatoes, topped with choice of Balsamic or Raspberry Vinaigrette Dressing

Prosciutto & Tomato Tortellini

Roasted Roma Tomato sauce with Prosciutto Ragù

Penne with Classic Bolognese Sauce

Stuffed Pasta Carbonara

Ricotta Filled Pasta Baked in a Creamy Alfredo Sauce with Crispy Bacon

Summer Asparagus Risotto

Thick & Creamy Risotto with Fresh Asparagus & Parmesan Cheese

PREMIUM ENTRÉES

(choice of two)

Roasted Rib Eye of Beef with Classic Au Jus

Balsamic Glazed Sirloin Steak

Roasted Breast of Grain-Fed Chicken

With Sundried Tomatoes & Goat Cheese with Herbed Lemon Butter Cream Sauce

Pan-Roasted Chicken Supreme

With Champagne Sauce & Roasted Cherry Tomato Compote

Grilled Jerk Chicken

With Mango & Cilantro Chutney

Maple Glazed Fresh Atlantic Salmon

SIDES

(choice of two)

Rosemary & Garlic Roasted Potatoes, Garlic Mashed Potatoes, Black Truffle Cauliflower Puree, Oven Roasted Root Vegetables, Waterfront Potato Gallette, Mixed Seasonal Vegetables, Butter Poached Asparagus

DESSERT

(choice of one)

Chocolate Brownie Explosion with Espresso Ice Cream

Raspberry & Lemon Sorbet

Ice Cream Parfait

Vanilla Bean Crème Bruleé with Fresh Berries

Waterfront Banana's Foster

Freshly Brewed Premium Latte, Cappuccino, Espresso & Assorted Flavored Teas

GALA SWEET TABLE

Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries

No additional charge to cut and serve your wedding cake

LATE NIGHT STATIONS

(choice of two stations)

Crepe Station

French crepes prepared with cherries jubilee, Suzette sauce or roasted fig & blue cheese sauce.
Accompanied by mixed berries and fresh whipped cream.

Specialty Coffee Station

Sugar Rimmed Coffee glasses; with choice of Liqueurs, fresh whipped cream and assorted toppings.

Camp-Fire S'more's Station

Great childhood memories are re-lived with this classic dessert. Very interactive!

Gourmet Thin Crust Pizza Bar

Chef-Inspired Gourmet pizzas with Assorted Toppings & Dipping Sauces

Classic French-Canadian Poutine Station

Fresh-Cut Fries with Assorted gravies & cheese curds

Gourmet Grilled Cheese Station

Mac 'n Cheese, Roasted Tomatoes and Bacon Jam



ENTERTAINMENT

Complete 8 Hours of DJ Service
State of the Art Sound & Lighting System installed into Venue
Transform the room with our LED Up-lighting System
Background music will be played during your cocktail hour & dinner
Complete sound & AV equipment, including podiums, microphones & LCD projector

COMPLETE BAR PACKAGE

8 Hours Continuous (5:00pm to 1:00am) Open Bar
Imported & Domestic Beers
Premium brands of Rye, Rum, Vodka, Gin and Scotch
Bar Mixes: Clamato Juice, Cranberry, Iced Tea, Orange Juice
Preselected Celebration Bar Shots
Unlimited Imported Red & White Wine
Includes full bartender service

PREMIUM WEDDING SET UP

Full use of facility and the only wedding booked that day
A Host is assigned to you from start to the end of the evening.
In-House Wedding Planner & Décor Specialist to help you plan your special day
Premium wedding linens & tableware
Direction cards for your invitations
Printed menu cards
Professionally decorated Head Table, Receiving Table & Cake Table
Centerpieces for all guest tables
Elegant Chair Covers
Complete Menu Tasting for up to 6 guests
Co-Ordination of your onsite wedding reception
Silver Charger Plates for head table and parents table
Complete set-up & clean-up of facility

\$110.25⁺⁺ per person

*++ Prices do not include 15% Service Charge or Applicable Taxes
Based on a minimum of 140 adult guests on Saturday
Friday minimum of 100 adult guests
Prices are subject to change without notice*

The Home of NO Hidden Costs.....EVER!!!