



JR
JOLLY ROGER
INN & Resort

*"Your Love Story,
Your Dream Wedding..."*

EXPLORE THE ART OF CRAFTING
MOMENTS AND WEAVING MEMORIES THAT
WILL LAST A LIFETIME.

OUR WEDDING PACKAGES IS A GLIMPSE
INTO THE WORLD OF POSSIBILITIES
AWAITING YOU.

DISCOVER THE POSSIBILITIES OF
TURNING YOUR LOVE STORY INTO A
FAIRYTALE CELEBRATION.

WEDDING PACKAGES

CLASSIC

GARDEN

PATIO & POOL SIDE

FOREST

MONSOON

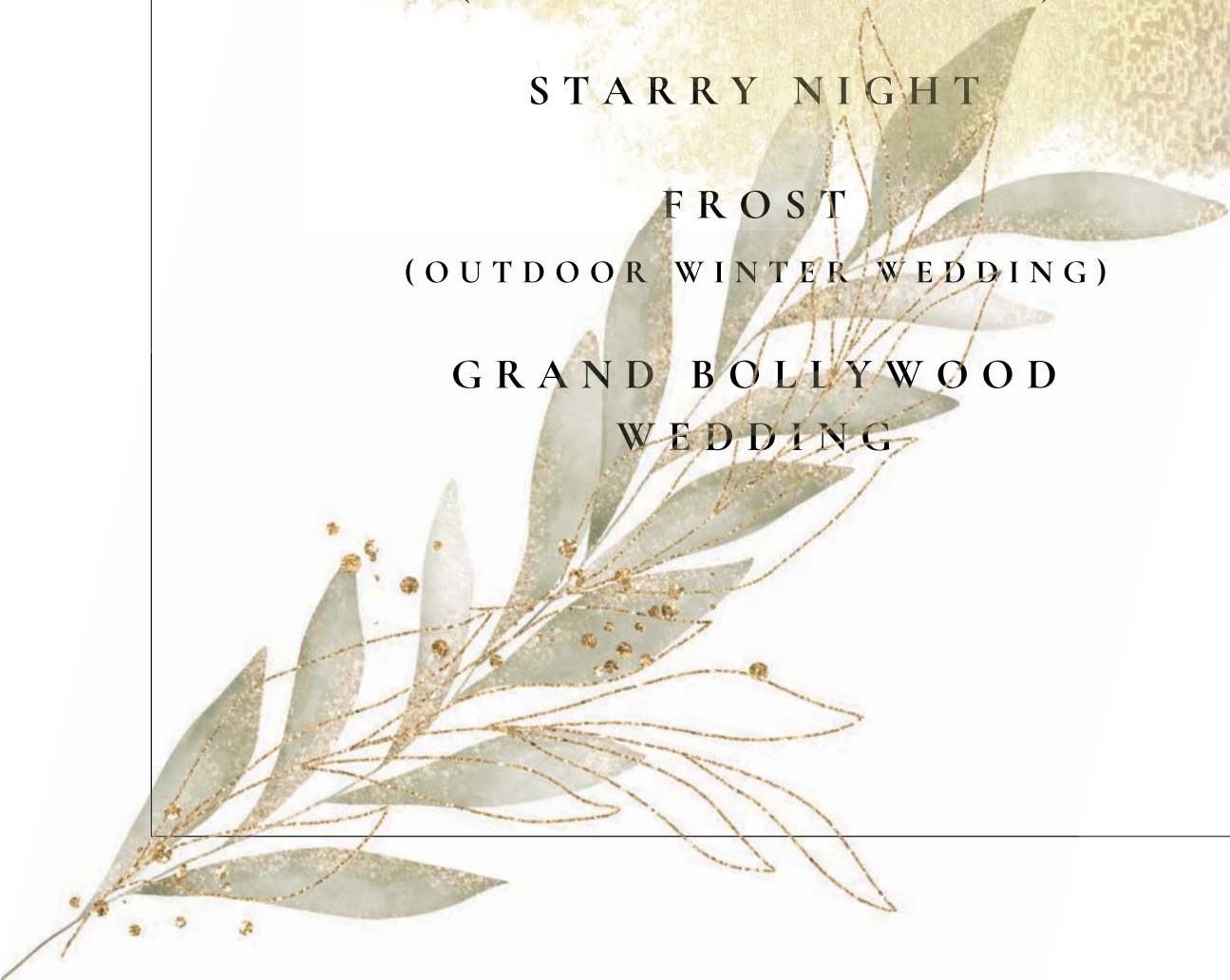
(UNDER THE UMBRELLAS)

STARRY NIGHT

FROST

(OUTDOOR WINTER WEDDING)

GRAND BOLLYWOOD
WEDDING





CLASSIC

There is nothing more elegant than a traditional formal wedding.

Walk down a beautifully decorated aisle and get married under the arch with classic floral arrangements and decor in the Seguin Banquet Hall.

Make your big day special with an extravagant black-tie wedding, formal table settings, opulent seating and stunning florals, a gorgeous wedding cake with all the tiers, elegant catering, and, of course, plenty of champagne.



CLASSIC WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY IN THE SEGUIN BANQUET HALL, FOLLOWED BY
HORS D'OEUVRE & COCKTAILS- CHAMPAGNE IN THE ROSE ROOM OR
JOLLY ROGER RESTAURANT (3-4 HOURS, INCLUDING REST),
RECEPTION & DANCE IN THE BANQUET HALL (RE-ARRANGED)

PRIVATE CEREMONY IN THE BANQUET HALL LOCATED IN THE MAIN BUILDING

DAY OF EVENT COORDINATOR

*GOURMET THREE-COURSE MEAL OR SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS

COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING IN THE BANQUET HALL WITH DANCE FLOOR

TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)

STEMWARE, CUTLERY AND DINNERWARE

TWO GLASS CANDLE VOTIVES PER TABLE (OPTIONS AVAILABLE)

PRESENTATION TABLE FOR RECEIVING GIFTS, CAKES, AND MORE!

TABLE NUMBERS AND STANDS FOR EACH TABLE

LECTERN WITH MICROPHONE

PROFESSIONAL WAITSTAFF AND CATERING TEAM

COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE





GARDEN

A romantic celebration in the midst of nature's beauty. Take your vows under a floral arch providing an idyllic backdrop for celebrating love.

The natural elements of a garden provide an excellent canvas for creative and personalized decor. Couples can choose to incorporate the season's blooms, such as spring blossoms or summer roses, into their color palette.

Tying ribbons to chairs, hanging lanterns from tree branches, or scattering petals along pathways add a whimsical touch to the celebration.



GARDEN WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY IN THE COURTYARD GARDEN, FOLLOWED BY
HORS D'OEUVRE & COCKTAILS- CHAMPAGNE IN THE GARDEN

RECEPTION & DANCE IN THE SEGUIN BANQUET HALL OR JOLLY ROGER RESTAURANT & BAR

PRIVATE CEREMONY IN THE COURTYARD GARDEN

DAY OF EVENT COORDINATOR

*GOURMET THREE-COURSE MEAL OR SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS
COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING IN THE BANQUET HALL OR RESTAURANT WITH DANCE FLOOR AREA

TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)

STEMWARE, CUTLERY AND DINNERWARE

TWO GLASS CANDLE VOTIVES PER TABLE (OPTIONS AVAILABLE)

PRESENTATION TABLE FOR RECEIVING GIFTS AND MORE!

TABLE NUMBERS AND STANDS FOR EACH TABLE

LECTERN WITH MICROPHONE

PROFESSIONAL WAITSTAFF AND CATERING TEAM

COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE





PATIO & POOL SIDE

Looking for something more fun!

Imagine saying "I do" with the tranquil sounds of gently flowing water and the soft glow of sunset reflections. Our outdoor poolside venue provides the perfect setting for a romantic and intimate wedding experience.

Transform the setting with floating floral arrangements or flower petals or floating candles in the pool, stylish seating for guests, chic wedding arch or canopy with flowing drapery & ambient lighting to enhance the poolside atmosphere.

Think further with lounge style seating for a relaxed and stylish atmosphere.

Water-inspired color palette for linens and décor & open air or beautiful tented options.

An unforgettable celebration filled with love, laughter, and serenity.



PATIO & POOL-SIDE WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY BY THE POOL SIDE, FOLLOWED BY
HORS D'OEUVRE & COCKTAILS- CHAMPAGNE BY THE POOL SIDE
RECEPTION & DANCE IN THE SEGUIN BANQUET HALL OR
RESTAURANT PATIO & POOL IN THE EVENING (RE-ARRANGMENT)

PRIVATE CEREMONY BY THE POOL SIDE

DAY OF EVENT COORDINATOR

*GOURMET THREE-COURSE MEAL OR SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS

COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING PPTIONS- POOL & PATIO- RESTAURANT OR BANQUET

TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)

STEMWARE, CUTLERY AND DINNERWARE

TABLE CENTER PIECES (OPTIONS AVAILABLE)

PRESENTATION TABLE FOR RECEIVING GIFTS AND MORE!

TABLE NUMBERS AND STANDS FOR EACH TABLE

*LECTERN WITH MICROPHONE

PROFESSIONAL WAITSTAFF AND CATERING TEAM

COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

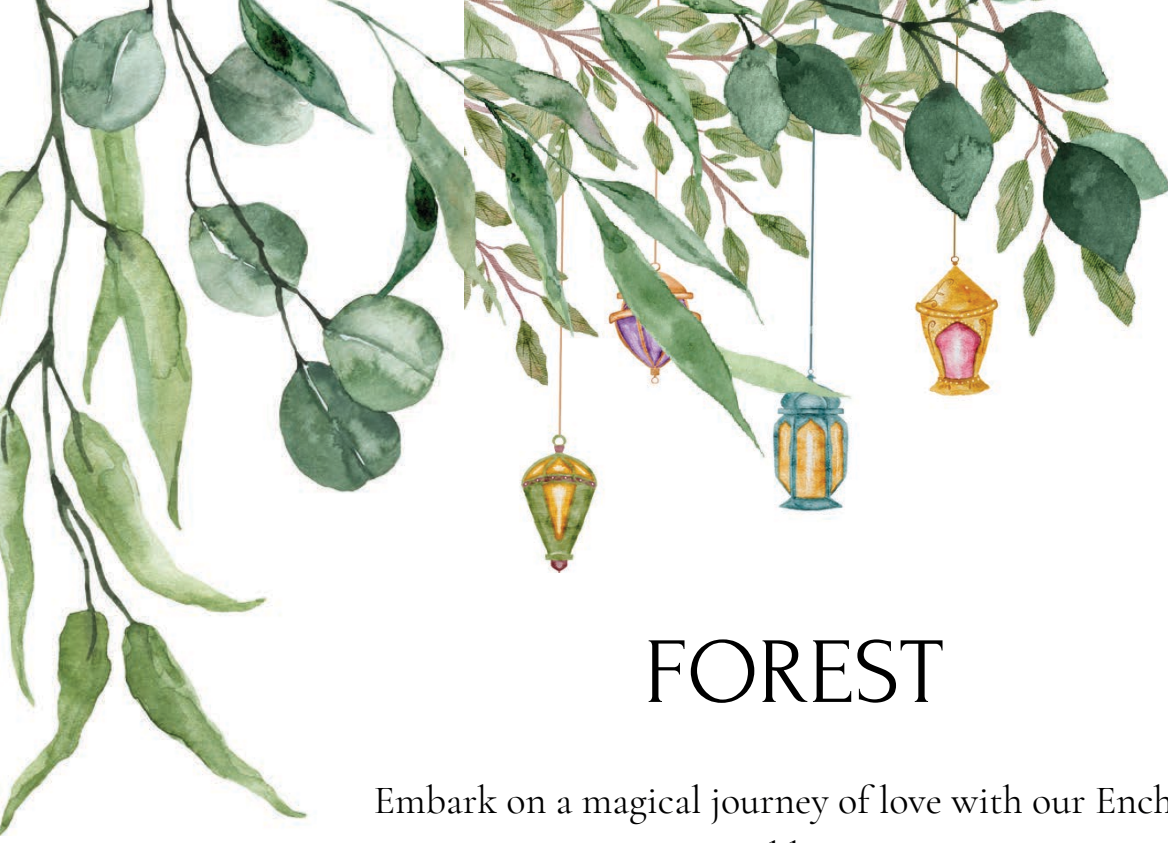
* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE





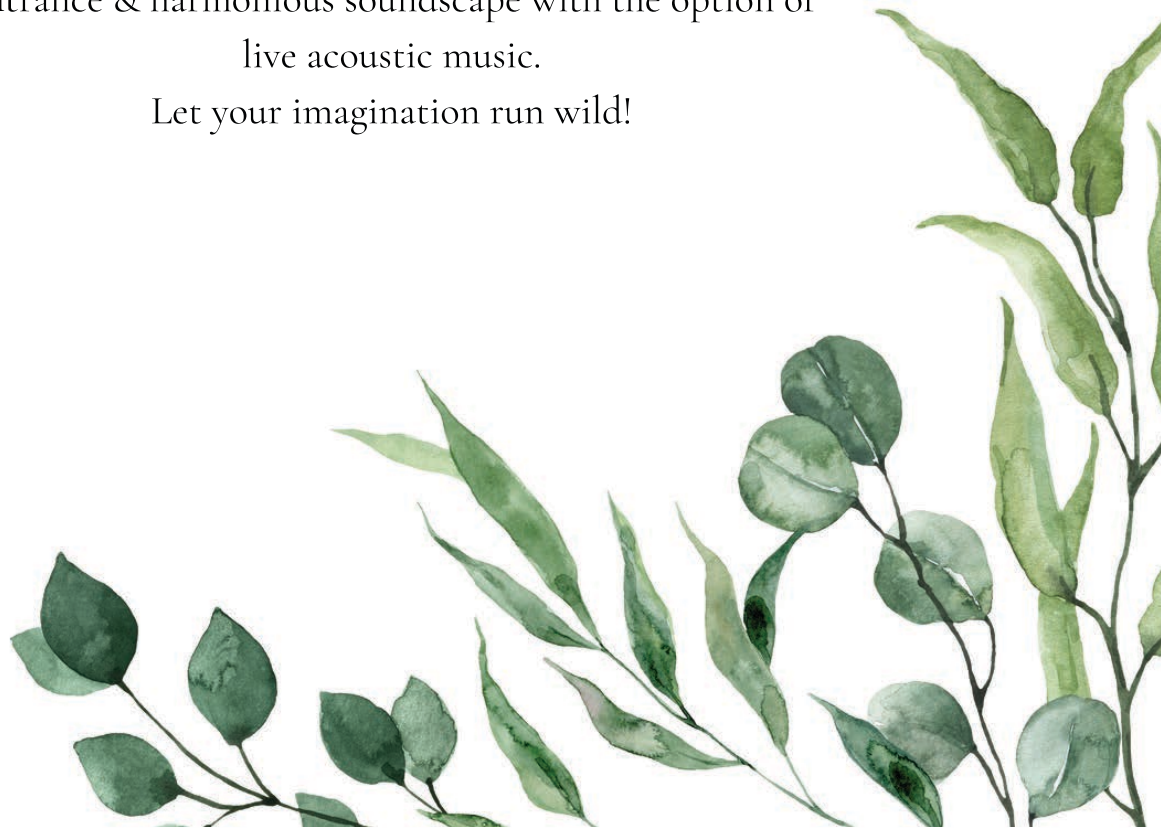
FOREST

Embark on a magical journey of love with our Enchanted Forest Wedding Experience.

Our forest venue provides an ethereal backdrop for couples seeking a romantic and enchanting setting to exchange vows. Surrounded by trees, greenery, and the melody of nature, your forest wedding will be an unforgettable celebration of love.

Imagine natural wooden arch adorned with fairy lights, flowers, and greenery... lanterns, flowing fabric & ribbons with quaint wooden benches or rustic chairs for guests. Forest pathway lined with petals for the bride's majestic entrance & harmonious soundscape with the option of live acoustic music.

Let your imagination run wild!





FOREST WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY ON THE FOREST BRIDGE, FOLLOWED BY HORS D'OEUVRE & COCKTAILS- CHAMPAGNE IN THE ENCHANTED WOODS. RECEPTION & DANCE IN THE SEGUIN BANQUET HALL OR JOLLY ROGER RESTAURANT & PATIO.

PRIVATE CEREMONY IN THE WOODS- BRIDGE
DAY OF EVENT COORDINATOR

*GOURMET THREE-COURSE MEAL OR SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS
COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING OPTIONS- BANQUET HALL OR RESTAURANT & PATIO
TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)

STEMWARE, CUTLERY AND DINNERWARE
TABLE CENTER PIECES (OPTIONS AVAILABLE)
PRESENTATION TABLE FOR RECEIVING GIFTS AND MORE!

TABLE NUMBERS AND STANDS FOR EACH TABLE

*LECTERN WITH MICROPHONE

PROFESSIONAL WAITSTAFF AND CATERING TEAM
COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE





MONSOON

(UNDER THE UMBRELLAS)

Step into a world of vivid hues and whimsical charm with this Vibrant Wedding Package.

Perfect for couples seeking a celebration bursting with colour, this package transforms your wedding into a kaleidoscope of joy, featuring a stunning and unique umbrella decor theme that adds a playful touch to your special day.

A whimsical aisle lined with vibrant petals and colourful ribbons. Sky adorned with hanging and suspended umbrella installation in various colours. Ambient and colourful lighting to enhance the celebratory atmosphere.



MONSOON WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY UNDER A CANOPY OF UMBRELLAS IN THE COURTYARD GARDEN OR FOREST AREA OR POOL, FOLLOWED BY HORS D'OEUVRE & COCKTAILS- CHAMPAGNE IN THE SAME AREA. RECEPTION & DANCE IN THE SEGUIN BANQUET HALL OR JOLLY ROGER RESTAURANT & PATIO OR IN THE CEREMONY AREA (RE-ARRANGED)

PRIVATE CEREMONY UNDER THE INSTALLATION IN THE CHOSEN AREA
DAY OF EVENT COORDINATOR

*GOURMET THREE-COURSE MEAL OR SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS
COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING OPTIONS- BANQUET HALL OR RESTAURANT & PATIO
TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)

STEMWARE, CUTLERY AND DINNERWARE
TABLE CENTER PIECES (OPTIONS AVAILABLE)
PRESENTATION TABLE FOR RECEIVING GIFTS AND MORE!

TABLE NUMBERS AND STANDS FOR EACH TABLE

*LECTERN WITH MICROPHONE

PROFESSIONAL WAITSTAFF AND CATERING TEAM

COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE. **ADDITIONAL INSTALLATION COST APPLICABLE.**



STARRY NIGHT

Embark on a celestial journey of love . . . Designed for couples who dream of a magical and enchanting celebration, this package transforms your wedding into a celestial masterpiece under the canvas of a starlit sky. Immerse yourself in the romance and mystique of the night with carefully curated elements.

Take your vows under an arch adorned with twinkling fairy lights & celestial colors. Aisle lined with luminary candles or lanterns with ethereal music to enhance the celestial ambiance.

Reception area transformed into an enchanting night sky with starry projections. Tables adorned with celestial-themed centerpieces. Elegant linens and chair covers in deep blues and purples. String lights or fairy lights suspended overhead for a starry canopy. A magical night you will never forget!



STARRY NIGHT WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY IN THE COURTYARD UNDER MAGICAL LIGHTS INSTALLATIONS, FOLLOWED BY HORS D'OEUVRE & COCKTAILS- CHAMPAGNE IN THE SAME AREA.



RECEPTION & DANCE IN THE SEGUIN BANQUET HALL OR JOLLY ROGER RESTAURANT & PATIO OR IN THE CEREMONY AREA (RE-ARRANGED)

PRIVATE CEREMONY UNDER THE LIGHT INSTALLATIONS IN THE COURTYARD GARDEN
DAY OF EVENT COORDINATOR

*GOURMET THREE-COURSE MEAL OR SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS
COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING OPTIONS- BANQUET HALL OR RESTAURANT & PATIO
TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)
STEMWARE, CUTLERY AND DINNERWARE



TABLE CENTER PIECES (OPTIONS AVAILABLE)
PRESENTATION TABLE FOR RECEIVING, GIFTS AND MORE!
TABLE NUMBERS AND STANDS FOR EACH TABLE

*LECTERN WITH MICROPHONE
PROFESSIONAL WAITSTAFF AND CATERING TEAM
COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE. **ADDITIONAL INSTALLATION COST APPLICABLE.**



FROST

Step into a fairy tale . . .

Designed for couples who envision a magical winter wonderland celebration. This enchanting package transforms your wedding into a snowy oasis under the protection of a luxurious tent, creating an unforgettable experience surrounded by the beauty and serenity of the winter season.

Share your love under a glistening arch adorned with frosty branches, crystals, and white blooms. Aisle with elegant white carpeting, cozy seating for guests with faux fur or winter-themed blankets.

Heated tent draped with sheer fabric and sparkling lights. Snowflakes, crystals, and icicles integrated into the tent decor.

Truly, a fairy tale wedding!



FROST WEDDING PACKAGE INCLUDES:

PROGRAM: CEREMONY IN THE WEDDING TENT INSTALLED FOR THE OCCASION,
FOLLOWED BY HORS D'OEUVRE & COCKTAILS- CHAMPAGNE IN THE SAME AREA OR JOLLY ROGER RESTAURANT
RECEPTION & DANCE IN THE WEDDING TENT (RE-ARRANGED)

CEREMONY IN THE WEDDING TENT, INSTALLED & DECORATED FOR THE OCCASION
DAY OF EVENT COORDINATOR

*GOURMET SELF SERVE WITH CUSTOMIZABLE MENU OPTIONS
COMPLEMENTARY CHAMPAGNE TOAST FOR ALL GUESTS.

RECEPTION DINING IN THE WEDDING TENT

TABLES & CHAIRS WITH WHITE TABLE LINEN AND NAPKINS (OPTIONS AVAILABLE)

STEMWARE, CUTLERY AND DINNERWARE

TABLE CENTER PIECES (OPTIONS AVAILABLE)

PRESENTATION TABLE FOR RECEIVING, GIFTS AND MORE!

TABLE NUMBERS AND STANDS FOR EACH TABLE

*LECTERN WITH MICROPHONE

PROFESSIONAL WAITSTAFF AND CATERING TEAM

COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

STARTING AT **\$69** PER PERSON, EXCLUDING APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE. **ADDITIONAL INSTALLATION COST APPLICABLE.**





GRAND BOLLYWOOD WEDDING

Step into the glitz, glamour, and vibrancy of an
Indian wedding affair!

Designed for couples who desire a celebration filled with
opulence, music, and dance.

A two to three day affair
with the use of our various venues adorned with
vibrant colors and intricate decorations.

Opulent reception space with elaborate stage decor reminiscent of
Bollywood sets, tables adorned with rich, jewel-toned linens
and gold accents & glittering chandeliers and ambient lighting to
create a starlit atmosphere.

And of course the dance floor for lively performances & entertainment
or a DJ playing your favourite Bollywood music!.

The package includes Exquisite Indian cuisine served with
chef showcasing his culinary artistry.

From haldi to mehendi, Sangeet & cocktail,
pheras & reception... you can have it all!

•

•





GRAND BOLLYWOOD WEDDING PACKAGE INCLUDES:

PROGRAM

2 DAY

DAY 1- CHECK-IN BY 3PM, WELCOME PACKAGE, FOLLOWED BY MEHENDI & SANGEET IN THE EVEING

VENUE OPTIONS- JOLLY ROGER RESTAURANT OR OUTDOOR POOL

DAY 2- MORNING INDIAN BUFFET BREAKFAST

PHERAS IN THE GARDEN COURTYARD

FOLLOWED BY RECEPTION & DANCE IN THE BANQUET HALL



3 DAY

DAY 1- CHECK-IN BY 3PM, WELCOME PACKAGE, FOLLOWED BY COCTAILS IN THE EVEING

VENUE OPTIONS- JOLLY ROGER RESTAURANT OR OUTDOOR POOL

DAY 2- MORNING INDIAN BUFFET BREAKFAST

FOLLOWD BY MEHENDI & SANGEET (IN THE COURTYRD GARDEN, CRICKET & FUN GAMES

IN THE TENNIS COURTS (DECORATED) WITH SNACKS & DRINKS

30,000 ISLAND CRUISE ORGANIZED FOR THE GUESTS FOR THE EVENING

BUFFET DINNER IN THE ROSE ROOM

DAY 3- EARLY EVENING PHERAS IN THE FOREST AREA

FOLLOWED BY RECEPTION, DINNER & DJ IN THE SEGUIN BANQUET HALL

***THIS PACKAGE IS DESIGNED TO BE FLEXIBLE, ALLOWING YOU TO TAILOR THE DETAILS TO YOUR UNIQUE VISION.**



COMPLEMENTARY KING SUITE FOR THE BRIDE & GROOM

COST TO BE DETERMINED BASED ON PROGRAM REQUIREMENTS.

*ADDITIONAL APPLICABLE TAX AND GRATUITY.

*ADDITIONAL RENTAL FEE FOR PRIVATE EVENT ROOMS

* LIQUOR, SPECIALTY COCKTAILS AND A FULL BAR SERVICE EXTRA

*MINIMUM 30 GUESTS IN ATTENDANCE.

*WEDDING PLANNER AVAILABLE FOR OTHER ARRANGEMENTS.

*FLORAL ARRANGEMENTS AND DECOR AVAILABLE AT AN EXTRA CHARGE. ADDITIONAL INSTALLATION COST APPLICABLE.

EVENT SPACES & COSTING



Seguin Banquet Hall
Cost: \$1500- \$2000
Capacity: 250+, can be subdivided into smaller sections



Rose Dining Room
Cost: \$250
Capacity: 80



Garden Courtyard
Cost: \$200
Capacity: 75+



Jolly Roger Restaurant & Bar
Cost: \$500 - \$750
Capacity: 65



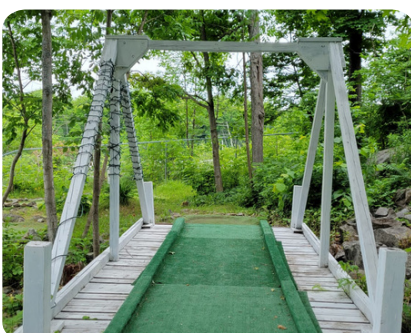
Jolly Roger Restaurant Patio
Cost: \$150
Capacity: 25



Foley Conference Room
Cost: \$250
Capacity: 30- 40



Outdoor Swimming Pool
Cost: \$250
Capacity: 50+



Mini Golf-Forest Area
Cost: \$150
Capacity: 50+



Tennis Courts (for tent installation)
Cost: \$750
Capacity: 70+

JOLLY ROGER INN & RESORT

CATERING



Our catering services are designed to elevate your event, ensuring a seamless fusion of flavors, creativity, and service.

Jolly Roger Inn & Resort prefers that all food and beverage that is consumed during the event to be supplied and prepared by Jolly Roger Restaurant. If an outside vendor needs to be used, it must be approved by Jolly Roger Inn & Resort at the time of booking the event(s).

In accordance with Health and Safety Regulations, leftover food from one event may not be removed or reused at a later event.

Final food and beverage package menu inclusions will be confirmed 15 days prior to your event, as they could be affected by market prices, product availability or supply chain issues, and may result in menu substitutions.

**WE REQUIRE MINIMUM 25 GUESTS
FOR A CATERED EVENT. A
SURCHARGE OF \$200 WILL APPLY FOR
PARTIES SMALLER THAN 25 GUESTS.**





BREAKFAST- SELF SERVE (STARTING AT \$29)

ADDITIONAL ITEMS INCLUDED FOR AN EXTRA COST

(SELECT 3)

- ASSORTED DANISHES
- MUFFINS (OPTIONS AVAILABLE)
- CROISSANTS
- ENGLISH MUFFINS
- WHITE, MULTIGRAIN, RYE- BREADS
- ASSORTED BAGELS

(SELECT 2)

- SLICED FRUIT
- GREEK YOGURT WITH BERRIES
- FRUIT COMPÔTE
- FRESH FRUIT SKEWER
- MOCHA WHIPPED CREAM
- GRANOLA PARFAIT
- VANILLA SCENTED YOGURT
- MINT FRUIT SALAD WITH LOGANBERRY DRESSING

(SELECT 1)

- SCRAMBLED EGGS- PLAIN, SPINACH, FRESH HERBS, AGED CHEDDAR CHEESE, CHIVES
- EGGS BENEDICT
- EGGS FLORENTINE
- EGG FRITTATA
- HEIRLOOM TOMATO WITH SPINACH & RED ONION (OPTIONAL)
- SPINASH QUICHE
- BREAKFAST BURRITOS

(SELECT 1)

- ROASTED HERBED RED SKIN POTATOES
- PEARL ONION HASH BREAKFAST POTATOES
- CRUSHED ROSEMARY SWEET POTATOES
- SMASHED FINGERLING POTATOES
- THYME POTATOES MEDLEY

(SELECT 2)

- CRISPY BACON
- PEAMEAL BACON
- MAPLE PORK SAUSAGES
- CHICKEN SAUSAGES
- TURKEY, BRIE AND APRICOT SAUSAGE ROLL BITES

(SELECT 2)

- CLASSIC CINNAMON FRESH TOAST
- WHOLE WHEAT WAFFLES WITH AGAVE SYRUP, WHIPPED BUTTER & APPLE JAM
- CHERRY CHOCOLATE FRENCH TOAST WITH MAPLE SYRUP & WHIPPED BUTTER
- CRANBERRY PANCAKES WITH WHIPPED BUTTER & MAPLE SYRUP
- STEEL CUT OATMEAL WITH RAISINS, RAW SUGAR, CINNAMON & DRIED CRANBERRIES

INCLUDED WITH ALL BREAKFAST ASSORTMENTS

**BUTTER, MARMALADE, FRUIT PRESERVES, HONEY
NUTELLA, PEANUT BUTTER
CHEF'S SELECTION OF JUICES, COFFEE AND TEA
BOXED BREAKFAST OPTIONS AVAILABLE- STARTING AT \$16**

Minimum 25 Guests. A surcharge of \$200 will apply for parties smaller than 25 guests.

HORS D'OEUVRE (STARTING AT \$36- \$72)

MINIMUM ORDER OF 3 DOZEN PER SELECTION

- CAPRESE SALAD SKEWERS
- JALAPEÑO POPPER BITES
- SPINACH-ARTICHOKE DIP WONTON CUPS
- BUTTERY SOFT PRETZEL BITES
- TRI-COLORED PASTA WITH FETA CHEESE
- TOMATO SOUP SHOTS
- VEGAN MACARONI SALAD
- VEGETABLE PAKORA WITH SAFFRON AIOLI
- CAPRESE RISOTTOBALLS WITH PESTO AIOLI
- KING MUSHROOM TEMPURA WITH LEMONGRASS INFUSED SOY
- ARTICHOKE PARMESAN FRITTER WITH BLACK PEPPER AIOLI
- CARAMELIZED ONION SWEET POTATO TART
- SMOKED GOUDA & LEEK TART
- CRANBERRY BRIE BITES
- BATTERED CAULIFLOWER
- SAMOSA
- MINI BRUSCHETTA
- HERBED GOAT CHEESE & SPICY RICE CHEESE BALLS
- GARLIC LIME ROASTED SHRIMP SALAD CUPS
- CUCUMBER SUSHI
- PIGS IN A BLANKET
- CHICKEN TANDOORI SKEWER WITH MINT YOGURT
- BEEF KABOBS
- MINI SMOKED CHICKEN
- GREEN CURRY CHICKEN SATE WITH YOGURT DIP
- THAI CHICKEN SPRING ROLL WITH SESAME SOY
- STEAMED BERKSHIRE PORK DUMPLING WITH THAI CHILI AIOLI
- GREEK FILLED OLIVE AND FETA LAMB MEATBALL
- PIZZA BITES- PEPPERONI
- BEEF TARTARE
- CHICKEN SATAY

MINIMUM ORDER OF 3 DOZEN PER SELECTION

LUNCH- SELF SERVE (STARTING AT \$49)

ADDITIONAL ITEMS INCLUDED FOR AN EXTRA COST

INCLUDES:

- 1 APPETIZER OR SOUP
- 2 SALADS
- 2 PROTEINS
- 1 VEGETARIAN OR SIDE DISHES
- 1 DESSERTS

DINNER ROLLS OR RUSTIC ROLLS OR FLATBREADS,
SERVED WITH OLIVE OIL, BALSAMIC VINEGAR AND
BUTTER

TEA- COFFEE - JUICE

SANDWICH LUNCH- (STARTING AT \$39)

ADDITIONAL ITEMS INCLUDED FOR AN EXTRA COST

- 1 CHEF'S SOUP OF THE DAY
- 2 SALADS
- 1 POTATO- VEGETARIAN
- 3 SANDWICHES

- ROAST BEEF SANDWICH- SLICED ROAST BEEF, JERK MAYONNAISE,
SMOKED BALDERSON CHEESE, LETTUCE, ROSEMARY FOCACCIA.
- ROAST TURKEY SANDWICH - TURKEY, PROVOLONE CHEESE,
TARRAGON MAYONNAISE, BABY SPINACH, BRIOCHE ROLL
- VEGETABLE SANDWICH - ROAST VEGETABLES, SPINACH, MINT
PINE NUT PESTO, GLUTEN-FREE SOFT ROLL
- TUNA SALAD SANDWICH- TUNA, HERB MAYONNAISE, CELERY,
SPROUTS, LETTUCE, TWELVE-GRAIN ROLL.
- ITALIAN SANDWICH - ARUGULA, PROSCIUTTO, GENOA SALAMI,
ARUGULA, PEPPERONCINI SPREAD, POTATO SCALLION BREAD.

SLICED FRUIT

HOUSE KETTLE CHIPS

BROWNIES, COOKIES OR FRUIT TARTS

DINNER - SELF SERVE (STARTING AT \$69)

ADDITIONAL ITEMS CAN BE INCLUDED FOR AN EXTRA COST

INCLUDES:

- 1 SOUP
- 1 APPETIZER OR
- 2 APPETIZERS INSTEAD OF SOUP
- 2 SALADS
- 2 PROTEINS
- 2 VEGETARIAN OR SIDE DISHES
- 2 DESSERTS

DINNER ROLLS OR RUSTIC ROLLS OR FLATBREADS,
SERVED WITH OLIVE OIL, BALSAMIC VINEGAR AND
BUTTER

TEA- COFFEE - JUICE

SOUP

- CREAMY TOMATO SOUP WITH BUTTERY CROUTONS
- CREAM OF MUSHROOM
- BAKED POTATO SOUP WITH BACON CRACKLINGS
- SMOKED CHICKEN SOUP
- LENTIL SOUP WITH MINT & LEMON
- QUINOA MINISTRONE SOUP
- SPICED PUMPKIN SOUP WITH CIDER CREAM
- COCONUT BUTTERNUT SQUASH SOUP WITH TOASTED COCONUT
- KALE & SWEET POTATO SOUP WITH CHIVES
- TOMATO THYME SOUP WITH BASIL DRIZZLE
- COMBER POTATO AND LEEK SOUP
- ROAST SPICED BUTTERNUT SQUASH
- ROAST CHICKEN AND THYME
- SMOKED BACON, SAGE AND ONION
- CREAM OF WILD MUSHROOM AND TRUFFLE
- CELERIAC AND SMOKED BACON
- CARROT AND ORANGE WITH CUMIN
- SPICY CHICKEN NOODLE BROTH
- SEAFOOD CHOWDER
- CREAM OF ASPARAGUS AND TRUFFLE
- BROCCOLI AND CHEDDAR

**PICK APPETIZERS FROM OUR HORS D'OEUVRE SELECTION. ASK US FOR
ADDITIONAL OPTIONS IF NEEDED.**

SALAD

- GARDEN SALAD
- MIXED GREENS WITH VINEGRETE DRESSING
- CEASAR SALAD
- GREEK SALAD
- WATERMELON, FETA SALAD
- CHERMOULA VINAIGRETTE COLESLAW
- SEASONAL GREENS, SPICED PEPITAS, GRAPE TOMATOES, WHITE BALSAMIC, LEMON VINAIGRETTE
- ARUGULA SALAD, SHAVED FENNEL, PECORINO CHEESE,
- ROAST BUTTERNUT SQUASH, GREEN BEAN, WHITE BEAN, SUN-DRIED TOMATO SALAD
- CHICKPEA SALAD - PARSLEY, TOMATO, LEMON SPANAKOPITA
- GREEN SALAD, TORTILLA STRIPS, ROAST CORN, MONTEREY JACK CHEESE, ANCHO CHILI VINAIGRETTE

POULTRY

- BAKED CHICKEN BREAST WITH SPINACH AND CHEESE STUFFING
- SPICED CUJUN CHICKEN
- PEPITA CRUSTED CHICKEN
- THAI STYLE CHICKEN IN COCONUT CURRY SAUCE
- MEDITERRANEAN STYLE CHICKEN WITH ARTICHOKE RAGOUT, SUN-DRIED TOMATO BUTTER SAUCE
- CHICKEN MARSALA
- BUTTER CHICKEN
- CHICKEN PICATTA
- CHICKEN FLORENTINE
- MOROCCAN CHICKEN
- HERB ROASTED BARBECUE CUT CHICKEN WITH BARBECUE SAUCE
- CHICKEN SKEWERS - BRUSHED BBQ SAUCE
- HERB ROASTED BARBECUE BONELESS BREAST OF CHICKEN

BEEF, LAMB, VEAL. PORK

- SEASONED ROST BEEF WITH GRAVY
- NEW YORK STRIPLOIN, RED WINE JUS
- SEASONED ROST BEEF WITH GRAVY
- ROAST RACK OF LAMB RECIPE WITH GARLIC AND HERB CRUST
- CHILI GARLIC SAUCE GLAZED FLANK STEAK
- CREAM ALE BRINED PORK LOIN, BOAR BACON WRAPPED, AND CHIPOTLE BBQ SAUCE
- BBQ BEEF SKEWERS - BRUSHED BBQ SAUCE
- PORK SIDE RIBS
- HONEY SOY GRILLED PORK CHOPS

SEAFOOD

- PAN SEARED WHITEFISH, CHERMOULA SAUCE
- SALMON CHICKEN SOUVLAKI, TZATZIKI SAUCE
- MAPLE CURED CEDAR PLANKED SALMON FILLET
- ROCKFISH, CHILI FLAKE, CILANTRO RUBBED
- CHINESE FIVE SPICED SHRIMP, CHARRED SCALLIONS
- PLANKED ATLANTIC SALMON, AGED BALSAMIC DRIZZLE
- MAPLE-SOYA-GINGER MARINADE SALMON SUPREME
- BUTTER GARLIC SHRIMP
- GOAN SHRIMP CURRY IN COCONUT CREAM

VEGETARIAN & SIDES

- PASTA PRIMAVERA
- SPINACH AND FETA LASAGNE
- TRADITIONAL SOUTHWEST RICE, TOMATO, GARLIC, CUMIN, OREGANO
- VEGETARIAN CHILI, CARROTS, CORN, KIDNEY BEANS, SOUR CREAM, SCALLIONS, AGED BALDERSON CHEDDAR CHEESE
- SAUTÉED SUMMER SQUASHES, ITALIAN HERBS
- WILD RICE IN BUTTER GARLIC HERBS
- BAKED HERB GARLIC BABY POTATO
- BUTTER ROSEMARY POTATO
- SEASONAL VEGETABLES
- STIR-FRY VEGETABLES
- RED SKIN HERB VINAIGRETTE POTATO SALAD
- CREAMY NAPA CABBAGE SLAW, PINEAPPLE, BELL PEPPERS
- VEGETABLE BURGERS
- GINGER FRIED RICE
- THAI GREEN CURRY NOODLES
- BLACK BEAN AND BROCCOLI STIR-FRY

VEGETARIAN & SIDES CONT'D

- CORN ON THE COB
- VEGETABLE KEBOBS
- JUMP FRIED PINEAPPLE - RUM SAUCE
- ROAST BABY POTATOES - SOUR CREAM AND BUTTER

DESSERTS

- WARM BREAD PUDDING - CUSTARD SAUCE
- FRESH FRUIT WITH SWEET CREAM
- BROWNIE WITH CARAMEL SAUCE
- STRAWBERRY SHORTCAKE BITES
- FRUIT SWIRL CHEESECAKES
- CARAMEL CHIP COOKIE
- CHOCOLATE MINT TARTS
- CARAMEL CHOCOLATE TARTS
- ASSORTED MINIATURE CHEESECAKES
- GEORGIAN BAY HONEY MOUSSE
- WALNUT COOKIES
- RASPBERRY SPICED CAKE
- WARM RICE PUDDING WITH CINNAMON SPICE
- ICE CREAM FLAVOURS
- TRADITIONAL TIRAMISU
- HOMEMADE APPLE CRUMBLE WITH VANILLA CUSTARD
- APPLE OR RHUBARB PIE

ADDITIONS

LIVE STATIONS \$25- \$50

- LIVE PASTA STATION
- LIVE SALAD STATION
- LIVE TACO STATION
- LIVE TURKEY CARVING
- LIVE BEEF CARVING STATION
- LIVE TANDOORI STATION

INDIAN- SELF SERVE, SAMPLE DISHES (STARTING AT \$49)

ADDITIONAL ITEMS CAN BE INCLUDED FOR AN EXTRA COST

APPETIZERS

- **Samosas**- Deep-fried pastries filled with spiced potatoes and peas.
- **Pakor**s- Fritters made with vegetables (like onion, spinach, or cauliflower) dipped in a chickpea flour batter and fried.
- **Assorted Chaat**- A mix of snacks like Pani Puri, Bhel Puri, or Papdi Chaat, which include a variety of crunchy elements, chutneys, and spices.
- **Vegetable Cutlets**- Mashed vegetable patties seasoned with spices and fried.
- **Paneer Tikka**- Grilled or tandoori-style marinated paneer (Indian cottage cheese) cubes.
- **Chicken Tikka**- Grilled or tandoori-style marinated chunks of chicken. Also available- **Hariyali and Malai Chicken Tikka**
- **Chicken Seekh Kebab**- Grilled or tandoori-style minced chicken or lamb skewers seasoned with aromatic spices.

MAIN COURSE

- **Curries**- Choose from a variety of vegetarian and non-vegetarian curries such as Butter Chicken, Chicken Tikka Masala, Chana Masala, and Dal Makhani.
- **Biryani**- Fragrant rice dish cooked with aromatic spices, and either vegetables, chicken, lamb, or goat meat.
- **Tandoori Items**- Grilled or roasted items from the tandoor oven, including Chicken Tandoori, Tandoori Fish, and Tandoori Roti (flatbread).
- **Vegetarian Dishes**- Mixed vegetable curry, Aloo Gobi (potatoes and cauliflower), Saag Paneer (spinach and paneer), and Baingan Bharta (smoked eggplant).
- **Rice and Breads**- Steamed Basmati rice, Pilaf, Naan, Roti, and Paratha.

ACCOMPANIMENTS

- **Raita**- Yogurt with cucumbers, mint, and spices.
- **Pickles**- Various types of pickles, like mango pickle or mixed vegetable pickle.
- **Chutneys**- Mint chutney, Tamarind chutney, and sometimes a sweet chutney.
- **Salads**- Fresh salads with cucumber, tomatoes, and onions.

DESSERTS

- **Gulab Jamun**- Sweet milk dumplings soaked in sugar syrup.
- **Rasgulla**- Spongy balls made from paneer, soaked in sugar syrup.
- **Kheer**- Rice pudding flavored with cardamom and garnished with nuts.
- **Jalebi**- Deep-fried pretzel-shaped sweets soaked in sugar syrup.
- **Ice Cream or Kulfi**- Indian flavors like saffron, Pistachio or cardamom (based on availability)



PLATED DINNERS

Our plated dinners include

Two bread baskets and butter on each table

Two welcome starters

Choose three or four course menu from our selections and coffee- tea service stations.

A three-course menu includes

Soup or Salad

Entrée (select from three choices)

Dessert (select from two choices)

A four-course menu includes

Soup

Salad

Entrée (select from three choices)

Dessert (select from two choices)

Dinner entrées are served with your choice of garlic mashed potatoes or roasted herbed potatoes and seasonal vegetables.

*Custom options are available

Vegan and Vegetarian choices are available.

Kids menu prepared upon request.



We require a list of guest names, seating and any food allergies or special diets information.

Plated Dinner options starting \$89 per guest

We are happy to customize the menu beyond this catering package.

WELCOME STARTERS

HUMMUS AND BABA GHANOUSH SERVED WITH MINI PITAS

RELISHES OF PICKLES, OLIVES, PICKLED VEGETABLES AND CHEESES
MEDITERRANEAN ANTIPASTO PLATE

HEIRLOOM TOMATO CARPACCIO

MINI CRAB CAKES

APPLE FRITTERS WITH GOAT'S CHEESE AND MAPLE WALNUTS

THAI SWEET CRISPY SEASAME CHICKEN WITH CRISPS AND GREEN ONIONS

SLOW ROASTED MEDITERRANEAN VEGETABLE AND CARAMELISED RED
ONION TART WITH ROASTED TOMATO AND BASIL PESTO

FIVE-SPICE ROASTED PORK, CHICKEN OR BEEF WITH FRUIT PUREE,
MIXED LEAVES AND PEA SHOOTS

GOAT'S CHEESE AND RISOTTO FRITTERS

SOY CHICKEN WITH RED CHILLI, GINGER DRESSING
AND SPICY MAYONNAISE

SHRIMP COCKTAIL WITH QUICK REMOULADE

CHEDDAR AND BACON PINWHEELS

***ADDITIONALLY, YOU MAY CHOOSE FROM OUR HORS D'OEUVRE SELECTION**

SOUP CHOICES AVAILABLE IN THE SELF SERVE SELECTION

SALADS

SEASONAL GREENS WITH ZUCCHINI STRINGS, HEIRLOOM TOMATOES,
SPICED WALNUTS, MAPLE VINAIGRETTE

MEDITERRANEAN SALAD WITH GRILLED EGGPLANT,
POMEGRANATE, ROAST PEPPERS, PICKLED RED ONIONS,
HALLOUMI CHEESE, MINT, CUMIN OLIVE OIL VINAIGRETTE

BABY ARUGUL WITH ROAST BING CHERRIES, PARMESAN CHEESE,
CROUTONS, HERBS, WHITE BALSAMIC VINAIGRETTE

BABY GREENS WITH BALSAMIC ROAST ONIONS, BACON CRACKLINGS,
SHERRY VINAIGRETTE

SALADS CONT'D

CLASSIC CHICKEN CEASAR SALAD

CLASSIC GREEK SALAD WITH TOMATOES, CUCUMBERS, ONION,
FETA CHEESE, AND OLIVES. DRESSED WITH SALT,
GREEK OREGANO, AND OLIVE OIL.

LOADED VEGAN POTATO SALAD

SPINACH SALAD WITH ALMOND SLIVERS, SUN-DRIED CRANBERRIES, CHERRY
TOMATOES, CRANBERRY WINE VINAIGRETTE

POULTRY

CHICKEN BREAST WITH SPINACH BOURSIN CHEESE STUFFING,
PANCETTA WRAPPED, ROAST GARLIC MASHED POTATO,
SEASONAL VEGETABLES, BALSAMIC VINEGRETTE

PEPITA CRUSTED CHICKEN, SAFFRON INFUSED GREEN LENTIL RAGOUT,
YELLOW AND GREENBEAN MEDLEY

THAI STYLE CHICKEN, COCONUT CURRY SAUCE, BASMATI RICE,
BABY BOK CHOY

MEDITERRANEAN STYLE CHICKEN, ARTICHOKE RAGOUT, SUN-DRIED
TOMATO IN BUTTER SAUCE, GOAT CHEESE MASHED POTATO,
SEASONAL VEGETABLES

CHICKEN SCHNITZEL, GREEK SALAD, HERB GARLIC
MASHED POTATO

PAN-FRIED DUCK BREAST, BABY PEARS, BLUEBERRY JUS,
HERB GARLIC MASHED POTATO, SEASONAL VEGETABLES

BEEF, LAMB, VEAL

BEEF FILET, MUSHROOM DUXELLES STUFFED, PORT WINE SAUCE,
BABY VEGETABLES, ROAST GARLIC MASHED POTATOES

BEEF FILET, ANCHO CHILE SAUCE, ROSEMARY GRATIN POTATOES,
BABY VEGETABLES

STRIPLOIN BEEF, HERB RUBBED, RED WINE SAUCE,
SMOKED CHEDDAR POTATO GRATIN, HEIRLOOM CARROTS

SEASONED ROAST BEEF, GRAVY, YORKSHIRE PUDDING,
SEASONAL VEGETABLES

BEEF, LAMB, VEAL CONT'D

BEER BRAISED BEEF SHORT RIB, STAR ANISE SAUCE,
HONEYGLAZED BUTTERNUT SQUASH, SEASONAL VEGETABLES

LAMB RACK, MUSTARD CRUSTED, ROSEMARY MASHED POTATO,
ASPARAGUS

VEAL RACK, SMOKED GOUDAGRAIN MUSTARD, MASHED POTATOES,
ROSEMARY SAUCE, SEASONAL VEGETABLES

SEAFOOD

SEMOLINA, THYME CRUSTED POLLOCK, POTATO HASH,
SEASONAL VEGETABLES

RED SNAPPER, ONION CONFIT, SEVEN GRAIN RICE,
ROAST VEGETABLES

PAN SEARED SALMON, MEXICAN RICE,
SEASONAL VEGETABLES

MUSTARD SEED CRUSTED SALMON, WILD RICE,
SEASONAL VEGETABLES

ARCTIC CHAR, MISO INFUSED RICE, EDAMAME

SPICE RUBBED WHITEFISH, MUSHROOM, HERB RICE,
SEASONAL VEGETABLES

PAN SEARED STRIPED BASS, PESTO SOY VINAIGRETTE,
LEEK QUINOA MEDLEY

BAKED HADDOCK, LEMON CRUMB, PARMESAN,
VINE-ROASTED TOMATO, AGED BALSAMIC SYRUP

PORK & GAME

GRILLED TOMAHAWK PORK CHOPS, ROSEMARY MINI POTATO
MEDLEY, BABY CARROTS

ROSEMARY SMOKED SALT RUBBED PORK TENDERLOIN,
HASH POTATOES, SEASONAL VEGETABLES

WILD BOAR CHOP, SWEET POTATO PURÉE, GARLIC BABY POTATO,
GREEN BEANS

VEGETARIAN

GOAT CHEESE, LEEK, ASPARAGUS, SPINACH TART, ROSEMARY MINI
POTATO MEDLEY, SEASONAL VEGETABLES

WILD MUSHROOM RISOTTO

BUTTERNUT SQUASH RAVIOLI WITH BROWN
BUTTER SAGE SAUCE

PANEER BUTTER MASALA, BASMATI RICE,
SEASONAL VEGETABLES

SPICY POTATO & COTTAGE CHEESE STUFFED PEPPERS, WILD RICE

ROAST VEGETABLE, BUTTERBEAN AND COCONUT CREAM CURRY,
BASMATI RICE

VEGETARIAN BAKED PENNE

DESSERTS

BROWNIE, MAPLE CRÈME ANGLAISE,
TOASTED WALNUTS, BERRIES, ICING SUGAR

CARAMEL CHOCOLATE TART

CRÈME BRULÉE

FLOURLESS CHOCOLATE CAKE

HOMEMADE CRUMBLE WITH TRADITIONAL VANILLA CUSTARD

BREAD PUDDING

ASSORTED CHEESECAKE BITES

GULAB JAMUN

FRUIT SPONGE PUDDING WITH CRÈME CHANTILLY

***ADDITIONALLY, YOU MAY CHOOSE FROM OUR SELF SERVE SELECTIONS**