



“The Stage West All-Inclusive Wedding Package”
for groups of 30-49 guests starting at just \$77.99 per person
The perfect package for small, elegant and intimate wedding receptions.

The following features are included in our special wedding packages:

- ★ An elegant Air Conditioned Room with P.A. system and microphone.
- ★ Tropical Fruit Punch for your Reception prior to dinner.
- ★ Bride & Groom’s choice of a Four Course Plated Gourmet Dinner
- ★ Two 750ml bottles of House Wine per table of 10 during dinner.
- ★ One glass of Champagne per guest for toasting the Bride and Groom.
- ★ Three Hour Open Bar after dinner (premium brands of liquor: vodka, rum, rye, gin, scotch, domestic beers, house wine and soft drinks).
- ★ Complimentary Late Night Coffee and Tea Service.
- ★ Elegant white napkins, table cloths and table skirting.
- ★ Complimentary overnight Suite for the Bride and Groom.
- ★ Complimentary Four Course Menu Sampling for the Bride and Groom.
- ★ Use of Silver Candelabras for the head table.
- ★ SOCAN music fee for own DJ or band.
- ★ Complimentary covered parking.
- ★ Complimentary coat room (seasonal).
- ★ Complimentary Airport Shuttle to and from Toronto Pearson Airport.
- ★ Special Suite Rate for your out-of-town guests.
- ★ Prices are based on a minimum of 30 guests (maximum 49 guests for this package).
- ★ **All applicable Taxes and Gratuity are included.**

All dinners include

Bride & Groom’s choice of one soup or hot appetizer, choice of one salad or cold appetizer, choice of one entrée, choice of one vegetable selection, choice of one potato selection, choice of one dessert, oven fresh rolls with butter and coffee/tea.

<p><i>Soups & Hot Appetizers</i> (CHOICE OF ONE)</p> <p><i>Soups:</i></p> <ul style="list-style-type: none"> ★ Cream of Broccoli Soup with Cheese Straws ★ Potato and Leek Soup with Parsley Crème Fraiche <p><i>Hot Appetizers:</i></p> <ul style="list-style-type: none"> ★ Curried Beef and Chicken Satays on a bed of Rice Noodles with Peanut Sauce ★ Cheese Tortellini tossed in Sun Dried Tomato Cream Sauce
<p><i>Salads & Cold Appetizers</i> (CHOICE OF ONE)</p> <p><i>Salads:</i></p> <ul style="list-style-type: none"> ★ Mixed Greens with Julienne of Vegetables and Sweet Onion Vinaigrette and Creamy Cucumber Dressings ★ Peppers, Red Onions, Olives, Cucumbers and Feta Cheese all tossed together in an Oregano Dressing <p><i>Cold Appetizers:</i></p> <ul style="list-style-type: none"> ★ Shrimp Skewer on a bed of Lemon Ginger Glass Noodles ★ Vegetable California Rolls with Soy Sauce
<p><i>Entrées</i> (CHOICE OF ONE)</p> <p>6 oz. <i>Soya rubbed Salmon Fillet</i> with Honey Ginger Glaze \$77.99 ★ ★ ★</p> <p>7 oz. <i>Grilled Chicken Supreme</i> with Marsala Wild Mushroom Ragout \$78.99 ★ ★ ★</p> <p>8 oz. <i>Ontario Aged Prime Rib of Beef</i> cooked medium with Herbed Wine Jus \$81.99 ★ ★ ★</p> <p>4 oz. <i>Aged Prime Rib of Beef</i> cooked medium with 3 oz. <i>Grilled Chicken Breast</i> with Port Shallot Reduction \$83.99</p>
<p><i>Vegetables</i> (CHOICE OF ONE)</p> <ul style="list-style-type: none"> ★ Seasonal Vegetables ★ Medley of Yellow and Green Beans and Carrots
<p><i>Potatoes</i> (CHOICE OF ONE)</p> <ul style="list-style-type: none"> ★ Roasted Yukon Gold Potatoes ★ Potato and Caramelized Onion Pancake
<p><i>Dessert</i> (CHOICE OF ONE)</p> <ul style="list-style-type: none"> ★ Carrot Cake with Cream Cheese Frosting ★ Banana Cake with Chocolate Icing

FUNCTION INFORMATION

- ★ A non-refundable deposit is required to reserve the banquet room at the time of booking.
- ★ 50% of the estimated total is due 90 days in advance of the function.
- ★ 75% of the estimated total is due 30 days in advance of the function.
- ★ Remaining balance of the estimated total is due 10 days in advance of the function.
- ★ Final guaranteed number of guests attending is due 10 days in advance of the function.
- ★ All banquet rooms require a minimum guaranteed number of guests attending.
- ★ Prices are subject to change without notice. Prices will be confirmed at the time of booking.

Friday and Sunday Receptions

Complimentary hot hors d'oeuvres based on three pieces per person - Chef's selection.

Elegant Extras

Assorted Hot Hors D'Oeuvres

Vegetarian Spring Rolls with Plum Sauce, Breaded Shrimp, Vegetarian Samosa, Country Sausage Rolls (4 pieces total per guest)
 \$6.99 per guest

Seafood Platter

A table platter of Grilled Calamari, Herbed Scallops, Garlic Shrimp and Steamed Mussels (minimum tables of 8) \$11.99 per guest

Late Evening Snack

Assorted Finger Sandwiches, Cheese Platter with Crackers, Fresh Vegetables with Dip and a selection of French Pastries \$11.99 per guest

Sweet Ending

Chocolate Dipped Strawberries and Fresh Fruit Skewers (4 pieces total per guest)
 \$6.99 per guest

Sweet Table

Assorted Cakes, Fruit Flans, Homemade Pies, French Pastries and Seasonal Fresh Fruits
 \$8.99 per guest

Bar Service

Add an extra hour of standard bar service
 \$9.99 per guest

Prices listed under Elegant Extras are applicable to taxes and 15% gratuity.