



Opening Doors Since 1944

# Stage West

ALL SUITE HOTEL  
THEATRE RESTAURANT  
& INDOOR WATERSLIDE

## "The Stage West All-Inclusive Wedding Package"

for Wedding Receptions with  
no alcoholic beverages  
starting at just \$56.99 per person

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 or Deluxe Dinner Buffet menu.
- ★ One jug of Pepsi and one jug of 7-Up per table of 10 during dinner.
- ★ One glass of sparkling juice per guest for toasting the Bride and Groom.
- ★ Four Hour Beverage Station after dinner (Jugs of soft drinks, orange and apple juices and iced water).
- ★ 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. (Menu sampling is not available for the Dinner Buffet menu selection.)
- ★ 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 **starting** minimum of 50 guests.
- ★ **All applicable Taxes and Gratuity are included.**

### All plated 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.

## Soups & Hot Appetizers

(CHOICE OF ONE)

### Soups:

- ★ Carrot and Ginger Purée with Cheese Straws
- ★ Tomato and Roasted Red Pepper Bisque with Cilantro Creme Fraiche

### Hot Appetizers:

- ★ Duo of Meat and Cheese Canelloni with Plum Tomato Basil Sauce
- ★ Mini Crab Cakes on a bed of wilted Leeks with Thai Sweet and Spicy Sauce

## Salads & Cold Appetizers

(CHOICE OF ONE)

### Salads:

- ★ Caesar Salad with Caper Vinaigrette, freshly baked Croutons and Parmesan Cheese
- ★ Baby Corn, Water Chestnuts, Bok Choy, Bean Sprouts and Snow Peas tossed together on a nest of Chow Mein Noodles

### Cold Appetizers:

- ★ Antipasto Plate with Bocconcini, Olives, Salami, Honey Melon, Cherry Tomatoes and Grilled Peppers
- ★ Cucumber, Tomato and Cheese with Fresh Greens and a Balsamic Reduction

## Entrées (CHOICE OF ONE)

### 6 oz. Salmon Fillet

crusted with Lemon & Dill, drizzled with Saffron Oil  
\$56.99

★ ★ ★

### 7 oz. Chicken Supreme

laced with Asiago Cheese with Spinach Cream Sauce  
\$57.99

★ ★ ★

### 8 oz. Ontario Aged Prime Rib of Beef

cooked medium with Madagascar Peppercorn Sauce  
\$60.99

★ ★ ★

### 4 oz. Aged Prime Rib of Beef

cooked medium with

### 3 oz. Grilled Chicken Breast

with herbed Wine Sauce  
\$62.99

## Vegetables (CHOICE OF ONE)

- ★ Fresh Market Vegetables with Onion Butter
- ★ Vegetable Kebobs

## Potatoes (CHOICE OF ONE)

- ★ Roasted Parisienne Potatoes
- ★ Duchesse Potatoes

## Dessert (CHOICE OF ONE)

- ★ Blueberry Cheesecake with Mango and Raspberry Coulis
- ★ Individual Baked Alaska

## Deluxe Dinner Buffet All-Inclusive Wedding Package

### Salads and Cold Selections

Tossed Garden Salad with French and Raspberry Vinaigrette Dressings  
Caesar Salad with Herbed Croutons  
Tomato, Cucumber and Red Onion Salad  
Fresh Vegetables and Dip  
Assorted Cheese Platter served with Crackers

### Hot Selections

Grilled Chicken Breast with Pesto Wine Sauce  
Sliced Eye of Round Beef in Mushroom Sherry Sauce  
Bowtie Pasta Primavera in Rose Sauce  
Roasted Parisienne Potatoes  
Fresh Vegetable Medley

### Dessert

Selection of Sweets from our Pastry Shop  
Seasonal Sliced Fresh Fruit Tray  
Basket of Rolls and Butter  
Coffee and Tea  
\$58.99

## 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.

## 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 pcs. 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

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