

All Inclusive Wedding Packages



*You've picked the date, now let us help you
plan the day!*



All Inclusive Wedding Packages

For Your Guests

*Hotel reservation information inserts
Special guestroom rates
Complimentary parking
Complimentary coat check*

For the Bride and Groom

*Complimentary menu tasting for two
The Atrium for your wedding photos
Complimentary guestroom on your wedding night
Sparkling wine & chocolate dipped strawberries in your guestroom
Breakfast buffet for two the next morning
Couples massage at Angel's Spa*

For the Tables

*Elegant white chair covers
Crisp white tablecloths & white napkins
Votive Candles
Printed menu
Discounted pricing on décor, linens & centrepieces*

The Reception

*Wine Punch and Fruit Punch
Butlered Hors D'oeuvres*

The Dinner

*Two bottles of wine at each table
Four course gourmet dinner
Sparkling wine for toasting*

After Dinner

*Four hours of open host bar
Coffee station with freshly brewed coffee and a selection of black and herbal teas
Chocolate truffles*



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The Amethyst

*Roasted Loin of Ontario Pork stuffed with a Salsa of Dried Fruits,
Brandy Cream Sauce
\$120.00*

The Opal

*Herb Crusted Breast of Free Range Chicken
Mushroom and Thyme Jus
\$125.00*

The Ruby

*Fillet of Atlantic Salmon glazed with Maple and Canadian Whiskey
\$127.00*

The Sapphire

*Roast Prime Rib of Alberta Beef (8oz), Port Wine Jus
\$130.00*

The Emerald

*Duet of Filet Mignon and Pan Seared Breast of Chicken
or Fillet of Atlantic Salmon
\$135.00*

The Diamond

*Duet of Beef Tenderloin & Tiger Shrimp
Shallot Reduction and Peppercorn Glaze
\$138.00*

Entrées served with the Chef's selection of potato and an array of fresh market vegetables.

Pricing is per person and includes taxes and gratuity.

Prices valid for weddings before December 30, 2010.



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Menu Selections

Butlered Hors D'oeuvres

*Chef's Selection of Hot Hors D'oeuvres
3 pieces per person*

Soup

Potato and Leek Chowder

Vegetable Broth with Fresh Herbs

Roasted Red Pepper & Tomato Bisque

Cream of Wild Mushroom with Whipped Cream & Rosemary

Carrot and Orange Soup with Fresh Cream and Chives

Tuscany Style Minestrone with Basil Oil

Salad

Traditional Caesar Salad with Creamy Garlic Dressing & Parmesan Raspings

Baby Mixed Greens with Crumbled Feta and Sweet Baby Tomatoes with Herb Vinaigrette

Cookstown Baby Greens, Beet & Carrot Curls drizzled with Raspberry Vinaigrette

Dessert

Hazelnut & Frangelico Chocolate Dome with Fresh Raspberry Coulis

White Chocolate and Raspberry Charlotte with Vanilla & Raspberry Sauce

Dark Chocolate Molten Cake with Raspberry & Ginger Compote

Swiss Chocolate Mousse Tower with Mixed Berry Compote

Caramel Crunch Cake with Caramel Sauce



The Extra Touches

Bar Service

*Each additional hour of bar service
\$10.00 per person*

Children's Menu 3-12 years old

*Fresh Vegetable Sticks with Dip
Chicken Fingers and Fries or Penne Pasta
Ice Cream and Unlimited Soft Drinks
\$46.50 per child*

A Light Evening Snack

*Assorted Finger Sandwiches and Wraps
Assorted Domestic & International Cheeses
Selection of Crackers
Crudités with Herbed Dip
Assorted Dessert Squares
\$13.50 per person*

Sweet Table

(Minimum 75 guests)

*Assorted Cheeses and Fruits, Mousses,
Trifles, Cheesecakes, Tortes and Cakes
\$11.00 per person*

Add a Chocolate Fountain \$8.50 per person

The Extra Touches are subject to applicable taxes and gratuity.

Whitesides Terrace Grille

***The ideal place to gather with family and friends for
your rehearsal dinner or Sunday Brunch***