



2019 WEDDING PACKAGES

SPARKLE

DIAMOND

Let the Harbourview Wedding & Conference Centre be a part of your special day.

All packages *include applicable taxes and service charges*. Function room rental included with all packages. Minimum of 50 guests are required. Bride & Groom receive 1 king room complimentary on their wedding night when booking a package.

- Cocktail Hour Punches (Alcoholic & Non-Alcoholic)
- Cocktail Hour Hors D'oeuvres (3 per person)
- Buffet Dinner with Two Hot Entrees OR Three Course Plated Meal with One Hot Entrée Selection
- Table Wine (A Bottle of House Red and White at each)
- Chair Covers in Reception Room

- Outdoor Ceremony Space with Indoor Room (backup)
- White Garden Chairs for Ceremony
- Buffet Dinner with Two Hot Entrees OR Three Course Plated Meal with One Hot Entrée Selection
- Late Night Food. Choose from: Poutine Bar, Slider Bar, Pizza, Or House-made Kettle Chips & Crudités & Dip
- Table Wine (A Bottle of House Red and White at each)
- Chair Covers in Reception Room



2019 WEDDING PACKAGES

CHAMPAGNE

TASTE OF THE BAY

- Outdoor Ceremony Space with Indoor Room (backup)
- White Garden Chairs for Ceremony
- Cocktail Hour Punches (Alcoholic & Non-Alcoholic)
- Cocktail Hour Hors D'oeuvres (3 per person)
- Buffet Dinner with Two Hot Entrees OR Three Course Plated Meal with One Hot Entrée Selection
- Late Night Food. Choose from: Poutine Bar, Slider Bar, Pizza, Or House-made Kettle Chips & Crudities & Dip
- Table Wine (A Bottle of House Red and White at each)
- Chair Covers in Reception Room

- Outdoor Ceremony Space with Indoor Room (backup)
- White Garden Chairs for Ceremony
- Cocktail Hour Punches (Alcoholic & Non-Alcoholic)
- Cocktail Hour Hors D'oeuvres (3 per person)
- Cocktail Hour Donini Chocolate Truffles (2 per person)
- Buffet Dinner with Two Hot Entrees OR Three Course Plated Meal with One Hot Entrée Selection
- Late Night Food. Choose from: Poutine Bar, Slider Bar, Pizza, Or House-made Kettle Chips & Crudities & Dip
- Local Sandbanks Estate Winery (A Bottle of House Red and White at each table)
- Chair Covers in Reception Room



WEDDING BUFFET MENU

Choice of 4 Fresh Salads

All Dinner Buffets include Roasted Mini Potatoes, Seasonal Vegetables, Dinner Rolls, Relish Tray, Selection of Canadian Cheeses & Crackers, Assortment of Cheesecake, Pie, Cake, & Freshly Sliced Fruit.

Freshly Brewed Coffee and Herbal Teas.

Minimum of 50 guests required for all Dinner Buffets

- Mixed Green Salad with Tomato & Cucumber and Assorted Dressings
- Traditional Caesar Salad with House-Made Dressing, Bacon, Parmesan Cheese and Croutons
- Village Greek Salad; Tomato, Cucumber, Onions, Peppers, Kalamata Olives, Feta Cheese & Oregano with Red Wine Vinaigrette
- Pasta Salad with Vegetables in a Herb Vinaigrette
- Potato, Corn & Bacon Salad
- Honey Citrus Cous Cous Salad with Sundried Cranberries & Toasted Almonds
- Creamy Coleslaw with Carrot & Onion
- Mixed Bean Salad in Asian Ginger Sesame Vinaigrette
- Balsamic Marinated Mushroom Salad with Fresh Herb and Red Onions.
- Broccoli Salad with Raisins, Cheddar, Red Onions, & Bacon in Creamy White Wine Dressing



WEDDING BUFFET MENU

Choice of 2
Hot Entrée
Selections

- Honey Garlic Chicken Breast
- Roasted Cajun Pork Loin, Spiced Rum Apple Sauce
- Seared Chicken Breast Forestière, Bacon, Mushroom, Pearl Onion & Cognac Cream
- Crispy Breast of Chicken Parmesan with Hearty Tomato Basil Sauce
- Carved Honey Ham, Maple Dijon Sauce
- Roasted Ontario Turkey, Herb Stuffing, Sage Gravy & Cranberry Sauce
- Chef Carved Pepper Crusted AAA Striploin of Beef, Served Au Jus
- Chardonnay Poached Salmon, Tarragon Cream
- Mediterranean Ravioli, Sun Dried Tomato Pesto & Parmesan



WEDDING PLATED MENU

Appetizer Selections (Choose One)

All Dinner Entrées are Accompanied By: Choice of Herb Roasted Baby Potato, Chive Yukon Gold Mash or Basmati Rice. Fresh Seasonal Vegetables, Dinner Rolls.

Freshly brewed Coffee and Tea.

Each guest receives the same Appetizer, Main Entree, and Dessert. To add a second choice please add \$5 per person plus tax and service charge. Minimum of 25 Guests Required.

- Chef's Soup de Jour
- Roasted Butternut Squash Soup
- Traditional Caesar Salad, with our House Made Dressing
- Mixed Greens Salad with Tomato, Cucumber, and Balsamic Dressing
- Baby Spinach Salad, Mandarin, Red Onion, Toasted Almond in Honey Citrus Vinaigrette



WEDDING PLATED MENU

Entrée Selections (Choose One)

- Double Smoked Bacon, Brie, Caramelized Onion Stuffed Chicken Supreme with *choice of sauce*
- Herb Marinated Chicken Supreme with *choice of sauce*
- Roasted AAA Angus Striploin of Beef with *choice of sauce*
- Forest Mushroom & Goat Cheese Strudel
- Grilled Pork Loin Chop, Smoked Bacon, Maple & Peppercorn Glaze
- Seared Atlantic Salmon with Chardonnay Dill Beurre Blanc
- Butternut Squash Ravioli with a tarragon cream

Sauce Choices (where indicated)

Chicken

- Forestière
- Wild Mushroom Cream Sauce
- Peach
- Red Pepper Coulis

Beef

- Wild Mushroom Shallot Jus
- Pinot Noir Jus
- Madagascar Peppercorn & Garlic Jus
- Horseradish Cream



WEDDING PLATED MENU

Dessert
Selections
(Choose One)

- Turtle Cheesecake with Caramel Sauce
- NY Cheesecake with choice of Caramel or Berry Sauce
- Lemon Tart with Blueberry Sauce
- Double Chocolate Mousse Cake



WEDDING HORS D'OEUVRES MENU

COLD HORS D'OEUVRES

- Smoked Salmon & Caper on Pumpernickel
- Prosciutto Wrapped Asparagus
- Baby Shrimp & Dill Phyllo Cup
- Hoisin Beef Cucumber Cup
- Beet & Goat Cheese Stack with Candied Walnuts and Balsamic glaze
- Mini Caprese Skewer - Tomato, Basil, & Bocconcini
- Apple & Chicken Salad Phyllo Cup
- Ham & Mandarin Crostini
- Jumbo Shrimp Cocktail Caesar Shooters



WEDDING HORS D'OEUVRES MENU

HOT HORS D'OEUVRES

- Mini Quiche
- Sausage Rolls
- Spanakopita
- Beef Wellington
- Bacon Wrapped Scallops
- Chicken Wontons
- Sautéed Chili Garlic Shrimp
- Mini Vegetable Spring Roll
- Chicken Satay
- Beef Satay
- Mini Pulled Pork Sliders with Whisky BBQ Sauce
- Slow Cooker Apple Cider-Maple Meatballs