

2022
WEDDINGS

THE CASABLANCA HOTEL



IT'S YOUR
wedded bliss





IF YOU CAN DREAM IT, IT'S YOURS.

Mere minutes away from the sparkling shores of Lake Ontario, you'll find The Casablanca Hotel. Here warm customer service and elegant execution are timeless. We have beautiful spaces for your engagement party, bridal shower, rehearsal dinner, wedding ceremony and reception, farewell brunch the following morning.

Accommodations

We are pleased to reserve a block of rooms for your guests who may be seeking accommodations. These rooms are held at no obligation until 30 days before your Wedding at a preferred rate for a minimum of 2-night stay. Once the booking cut-off date is reached, any rooms that have not been reserved by your guests are released back into our general inventory and are available for sale to all guests at our daily rate. A 48-hour cancellation policy is applicable to all rooms reserved. Room blocks are offered based on Hotel's availability and are reserved on a first come, first served basis.

Detail Planning

Our onsite event staff will assist you with all your planning requirements, including ceremony & reception layout, menu, wine and bar selections, event timeline, linen choices, and accommodation requirements. Menu choices can be customized to suite your needs and most dietary concerns can be met. A complimentary menu tasting can be scheduled in advance to ensure no surprises.

Deposits, Payments & Guaranteed Numbers

A \$1,000.00 non-refundable deposit is required at the time of booking to guarantee your event space. Event space cannot be held without a deposit. Methods of payment include cash, debit, cheque, bank draft, credit card (Visa, MasterCard, American Express) or electronic transfer. A valid credit card is also required to be on file at all times. Our staff will arrange a

payment schedule based on your booking criteria. Fifty percent (50%) of you estimated total will be taken in installments leading up to your event date. The remaining balance will be due ten (10) days prior to arrival, based on your guaranteed numbers. please note that you will be charged for your guaranteed number or actual guests in attendance, whichever is greater. Required information due 10 days prior to arrival is as follows: total number of guests (adults, teens, vendors, and children), seating plan and any special meal requirements. Final payment is only accepted by cash, bank draft, certified cheque or electronic transfer.

Socan & Re:Sound Fees

Socan & Re:Sound Music Fees are collected by The Casablanca Hotel on behalf of the Society of Composers, Authors and Music Publishers of Canada. These fees are mandated under the copy right laws of Canada and cannot be waived by any individual or company. Prices are subject to change.

SOCAN fee under 100 guests: \$44.13

SOCAN fee over 100 guests: \$63.49

Re:Sound fee under 100 guests: \$18.51

Re:Sound fee over 100 guests: \$26.63

Contact Us

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CEREMONIES

It's your ceremony, elegantly executed.

We offer two chapels on-site.



Traditions Chapel

Located on the Main Level, this room is perfect for a small intimate Ceremony with seating for up to 58 guests. The Traditions Chapel features satin champagne chair covers, two wooden pillars, ivory marble floors, rich wood, a registry table and a cascade of chiffon draping.

Rental \$500



Reflections Chapel

For a larger ceremony, the Reflections Chapel, located on the second floor of the Hotel, features beautiful stained-glass windows, rich wood, tiered ceilings, two wooden pillars and a registry table. Used on its own for up to 100 guests or in combination with Celebrations and/or Lakeside Ballroom, this Chapel can seat up to 220 guests. This Chapel is only available for weddings booked in the Grand Ballroom.

Rental \$1000

Your ceremony includes a complimentary rehearsal beforehand. Some restrictions apply.

We are pleased to offer assistance in finding the perfect Officiant for your ceremony.

Officiant not included in ceremony fee.



STEP 1

CHOOSE YOUR RECEPTION SPACE



Grand Ballroom

*min of 90 Adults on a Saturday

Rental \$2000



Panorama Room

*Min of 25 Adults

Rental \$1000



Vintages Private Dining Room

*Min of 20 Adults

Rental \$500

ALL WEDDINGS INCLUDE

- Event Manager, Banquet Captain and Servers
- Choice of Standard White or Ivory Tablecloths
- Private Menu Tasting for Two
- Head Table with Organza Skirting and Up-Lighting*
- Preferred Rate for Guest Accommodations
- Choice of Standard Napkins
- Use of Facility for Photos*
- Use of LCD Projector & Screen
- Use of In-house Music System*
- Microphone and Podium*
- Access to Reception Room to decorate
- Service of your Wedding Cake/Cupcakes
- 1-night stay in Honeymoon Suite (wedding night)
- Upgrade: Chair Cover & Sash – Add \$4.50/person

* Some restrictions apply

ADULT

19+ years of age

TEEN/VENDOR

12-18 years of age or Vendor

CHILD

3-11 years of age



STEP 2

SELECT YOUR DINNER MENU

* MOST DIETARY RESTRICTIONS CAN BE ACCOMODATED WITH ADVANCED NOTICE

3-COURSE INDIVIDUALLY PLATED DINNER

\$44/ Adult, Teen or Vendor

ALL MEALS INCLUDE:

Fresh Rolls with Butter

Appetizer Course

Select one in advance for all guests

(See page 6 for appetizer selections)

Main Entree

Select one in advance for all guests

- Pan-seared Boneless Chicken Breast with Maple Thyme Jus (4 oz)
- Roasted Striploin of Beef with Red Wine Jus and Yorkshire Pudding
- Grilled Salmon with Lemon Dill Butter Sauce (6 oz)

Served with Fresh Seasonal Vegetables

and your choice of Potato or Rice

(see page 6 for starch options)

Dessert Course

Select one in advance for all guests

(see page 6 for dessert options)

Served with Coffee and Tea

UPGRADE YOUR PLATED ENTREE

Duo Plate – Charbroiled Beef Tenderloin (4 oz)
and Pan-seared Boneless Breast of Chicken (4 oz)

with Maple Thyme Jus

\$56/Adult, Teen or Vendor

Panko-crusted Supreme of Chicken Stuffed
with Swiss Cheese and Black Forest Ham

\$47/Adult, Teen or Vendor

CHILDREN'S 3-COURSE DINNER

*Select one (1) entree in advance for all
children (3-11 years)*

Appetizer Course

Assorted Veggie Sticks & Dip

Main Entree

- Chicken Fingers and Fries
- Pasta and Meatballs
- Cheese Pizza

Dessert Course

Chocolate or Carmel Sundae

Ice Cream, Carmel or Chocolate Sauce, Whipped

Cream and Cherry

\$19/Child

STEP 3

SELECT YOUR BAR SERVICE



5 Hour Standard Open Bar

Domestic and Imported Beer, House Wine,
Liquor: Rye, Rum, Gin,
Vodka, Brandy and Scotch
Bartender Fee Included

\$50/ADULT

\$8/TEEN/VENDOR/CHILD
(Non-Alcoholic Drinks)

*Extra Hours of Bar: \$15/Adult per hour
Complimentary for Teens, Vendors & Children*

5 Hour Premium Open Bar

Domestic Beer, House Wine,
Premium Liquor: Rye, Rum, Gin, Vodka, Brandy and
Scotch. Variety of Assorted Liqueurs. Assorted Coolers,
Soft Drinks and Fruit Juice.
Bartender Fee Included

\$75/ADULT

\$8/TEEN/VENDOR/CHILD
(Non-Alcoholic Drinks)

*Extra Hours of Bar: \$16/Adult per hour
Complimentary for Teens, Vendors & Children*

Cash Bar

Domestic Beer, House Wine,
Premium Liquor: Rye, Rum, Gin, Vodka, Brandy and
Scotch. Variety of Assorted Liqueurs. Assorted Coolers,
Soft Drinks and Fruit Juice.
Bartender Fee Included

\$35 PER BARTENDER/PER HOUR

MINIMUM OF 3 HOURS

**HOST BAR ON CONSUMPTION
ALSO AVAILABLE**

Wine Service with Dinner

Unlimited house wine during dinner service - your choice of house white and red wine
this option is not available for weddings with a cash bar.

\$15/ADULT

STEP 4

BUILD YOUR LATE-NIGHT BUFFET

Thin Crust Pizza	\$4.95/person
Fresh Vegetables with Dip	\$3.95/person
Fresh Fruit Display	\$5.75/person
Chocolate Fountain	\$10.95/person
Coffee, Decaf and Tea Station	\$3.95/person
Slider Bar	\$12.75/person

Beef Burger and grilled Breasts of Chicken on fresh mini-Buns with Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish, Caramelized Onions, Lettuce, Pickles, Tomatoes and Sautéed Mushrooms

Ballpark	\$11.75/person
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Sausage & hotdogs on buns with Mayo, Ketchup, Mustard, Relish, Caramelized Onions and Sauerkraut

Snack Table	\$13.00/person
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Focaccia Toast with roast Garlic Bruschetta, Beef Skewers, Chicken Satays, bite size Pizza Squares, Spanakopita and Vegetable Spring Rolls with Dipping Sauce

Poutine Station	\$8.25/person
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Make your own Poutine with fresh House-cut Fries, Cheese Curds, Hot Gravy, Sour Cream, Chives, Malt and White Vinegar and Ketchup

BUILD YOUR PACKAGE

Calculate Your costs Below to Customize Your Wedding

ROOM \$ _____

CEREMONY FEE \$ _____

ADULTS (19 yrs +)

\$ _____ + \$ _____ + \$ _____ + \$ _____ + \$ _____ = \$ _____
Dinner Service Bar Service Wine Service Add on Add on Price per

VENDORS & TEENS (12 yrs-18 yrs)

\$ _____ + \$ _____ + \$ _____ + \$ _____ + \$ _____ = \$ _____
Dinner Service Bar Service Add on Add on Add on Price per

CHILDREN (3-11 yrs)

\$ _____ + \$ _____ + \$ _____ + \$ _____ + \$ _____ = \$ _____
Dinner Service Bar Service Add on Add on Add on Price per

EXAMPLE

\$ **44** + \$ **50** + \$ **15** + \$ _____ + \$ _____ = \$ **109**
Dinner Service Bar Service Wine Service Add on Add on Price per

To be eligible for package pricing, you must select a dinner service, bar option and at least 2 'add ons.' Please speak to your event planner if you have guest under 3 years of age. All prices are subject to applicable tax and gratuity charge and prices are subject to change.



MENU SELECTIONS

Salad

Select one for all guests

- mixed green salad with julienne of fresh vegetables and red wine herb vinaigrette
- classic Caesar salad with roasted garlic and parmesan dressing, croutons fresh squeeze of lemon and bacon twist
- mixed crisp greens with cubed brie, sliced apples, crushed walnuts and dried cranberries under a maple apple cinnamon vinaigrette

Soup

Select one for all guests

- roasted red pepper and tomato with basil crème fraiche
- hearty corn chowder
- potato and leek with stilton cheese

Pasta — Add \$6/person

Select one for all guests

- choice of pasta – penne, farfalle, or fusilli
- choice of sauce – pomodoro, rose or alfredo

All Pastas are topped with snipped Chives and Shredded Asiago Cheese

Potato or Rice

Select one for all guests;

- Steamed baby potatoes tossed with fresh herbs and garlic
- Garlic mashed potatoes
- Rustic smashed potatoes
- Oven roasted potatoes with fine herbs
- Mixed grain rice (white rice or wild rice)

Dessert

Select one for all guests

- **Vanilla Bean Crème Brulee**
Accompanied by cookie
- **Classic New York Style Cheesecake**
Served with fresh berry compote
- **Warm Apple Blossom**
Sweet, caramelized apples in a rich puff pastry, served with caramel and cinnamon vanilla ice cream
- **Sampler Plate (add on \$2/person)**
Trio of desserts including lemon blueberry tartlet, chocolate cheesecake and ricotta cheese filled cannoli.



BEVERAGE PRICING

Spirits

	HOST BAR ON CONSUMPTION	CASH BAR (TAX INC.)
1 Oz Alcohol with soft drink & Garnish (Rye, Rum, Gin, Vodka, Scotch)	\$7.00	\$8.00
1 Oz Alcohol with Fruit Juice & Garnish	\$8.25	\$9.50

Beer

Domestic Beer	\$7.50	\$8.50
Imported Beer	\$8.50	\$9.00

Wine

House Wine – by the bottle	\$30.00	\$34.00
House Wine – by the glass	\$8.50	\$10.00

Liqueurs & Speciality Items

Variety of Liqueurs	\$7.50	\$8.50
Coolers	\$7.50	\$8.50
Sparkling Wine Toast	\$8.50	\$10.00

Non-alcoholic Beverages

Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Ice Tea)	\$2.50	\$3.50
Fruit Juices (Orange, Apple, Grapefruit, Pineapple, Cranberry, Clamato, Tomato)	\$3.50	\$4.50
Spring Water	\$3.00	\$3.50
Perrier Bottle Mineral Water	\$3.50	\$4.00
Freshly Brewed Coffee/Tea	\$3.95	\$4.50

The above stated prices include Mix and Bar supplies. All Liquor is served in one-ounce portions. Governed by Provincial Liquor Laws. Bar Services concludes at 1:00am at the latest. Bartender Fee of 35 per bartender per hour applies.



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