

# *Wedding Package*

## THE CASABLANCA HOTEL





# 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 reception, and farewell brunch the following morning. With our warm hospitality, attention to detail, and beautiful venue you will have the wedding of your dreams!



# CEREMONIES

It's your ceremony, elegantly executed.

We offer two chapels on-site.



## Traditions

Located on the Main Level, this Chapel is perfect for a small intimate Ceremony with seating for up to 50 guests. The Traditions Chapel features satin champagne chair covers, ivory marble floors, rich wood, and a cascade of chiffon draping.

**Rental \$500**

## Reflections

For a larger ceremony, the Reflections Chapel, located on the mezzanine level of the Hotel, features beautiful stained-glass windows, rich wood, and tiered ceilings. For up to 120 guests.

**Rental \$600**

Your ceremony includes a complimentary rehearsal beforehand. Some restrictions apply.  
Officiant not included in ceremony fee.

# STEP 1

## CHOOSE YOUR RECEPTION SPACE

### Grand Ballroom

Located on Mezzanine Level

max of 250 Adults

Rental \$900

### Panorama Room

Located on Top Floor with Lake Views

max of 60 Adults

Rental \$850

### Vintages Room

Located on Main Level

max of 20 Adults

Rental \$500



## ALL WEDDINGS INCLUDE

- Choice of Standard White or Ivory Tablecloths
- Head Table with Organza Skirting and Up-Lighting Set on Risers
- Preferred Rate for Guest Accommodations
- Use of Facility for Photos
- Choice of Standard White or Ivory Tablecloths
- Choice of Napkin Colour
- Use of In-house Music System
- Microphone and Podium
- Access to Reception Room to Decorate
- Service of your Wedding Cake/Cupcake
- Use of LCD Projector & Screen
- A Honeymoon Suite on your Wedding Night

# STEP 2

## SELECT YOUR DINNER MENU

### 3-Course Individually Plated Dinner

#### All Entrées Served with Fresh Rolls with Butter

##### Appetizer Course

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
- Roasted red pepper and tomato soup with basil crème fraîche
- Hearty corn chowder
- Potato and leek soup with stilton cheese

##### Main Entree

Select one for all guests:

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

##### Potato or Rice

Select one for all guests:

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

Served with Fresh Seasonal Vegetables

##### Dessert Course

Select one for all guests:

- Vanilla Bean Crème Brûlée  
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.

Dessert Served with Coffee/Decaf/Tea

**\$49/Adult**

#### UPGRADE YOUR PLATED ENTREE

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

**\$58/Adult**

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

**\$55/Adult**

#### Children's Menu

- Assorted Veggie Sticks & Dip
  - Chicken Fingers & Fries | Pasta & Meatballs | Hamburger and Fries | Grilled Cheese & Fries | Cheese Pizza
  - Scoop of Ice Cream with Caramel or Chocolate Sauce
- \$19 / Child 6-12 | Under 5 - Free**

\* Most Dietary Restrictions Can Be Accommodated with Advanced Notice | Applicable taxes and gratuities not included.



# STEP 3

## SELECT YOUR BAR SERVICE

### 5 Hour Premium Open Bar

\$60/adult

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

**\$8/teen/vendor/child**  
(Non-Alcoholic Drinks)

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

### Cash Bar

\$35 per bartender/per hour

**minimum of 3 hours**

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

### Hosted Bar

(Charged Based on Consumption)

\$35 per bartender/per hour

**ONLY if consumption is less than  
\$500**

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

## Wine Service with Dinner

House wine offered during dinner service - your choice of house white and red wine

**\$15/Adult**

# STEP 4

## BUILD YOUR LATE-NIGHT BUFFET

**Thin Crust Pizza** \$14.95/person

**Fresh Vegetables with Dip** \$ 4.50/person

**Fresh Fruit Display** \$ 6.95/person

**Coffee, Decaf and Tea Station** \$ 3.95/person

**Slider Bar** \$16.95/person

Beef Burger | Fresh Mini Buns | Cheddar Cheese |  
BBQ Sauce | Chipotle Mayo | Mustard | Ketchup |  
Relish | Caramelized Onions | Lettuce | Pickles |  
Tomatoes | Sauteed Mushrooms

**Ballpark** \$13.95/person

Sausage | Hotdogs | Buns | Mayo | Ketchup |  
Mustard | Relish | Caramelized Onions | Sauerkraut

**Snack Table** \$16.95/person

Focaccia Toast with roast Garlic Bruschetta |  
Beef Skewers, Chicken Satays | bite size  
Pizza Squares | Spanakopita | Vegetable  
Spring Rolls with Dipping Sauce

**Poutine Station** \$ 9.95/person

Make your own Poutine with fresh House-cut  
Fries | Cheese Curds | Hot Gravy | Sour Cream  
Chives | Malt and White Vinegar | Ketchup

# 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, Iced 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 conclude at 1:00am at the latest. Bartender fee of 35 per bartender per hour applies.



Thank You



FOR LETTING US SHARE YOUR JOURNEY

THE  
CASABLANCA  
HOTEL