TRADITIONAL PACKAGES - EMBRACE THE EXTRAS

EMBRACE THE EXTRAS
Your wedding is a day that deserves to be, quite simply, heavenly. We take pride in accommodating particular procedures, observances and special dietary requirements.
In order to help ensure that your special day is just perfect, our experienced Westin Wedding Specialists have included all the extras in our wedding packages.

Elegant facilities for wedding receptions up to 450 persons
Non alcoholic fruit punch passed during your reception
Canapés passed during your reception
Four hour open bar with our Familiar Brands
Custom Printed Menus for each table
Customized Children’s Menus
One glass of wine per person with dinner
Complimentary cake cutting served with Late Night Starbucks Coffee and Tazo Tea station
Sparkling wine for toast
Fresh cut flower centrepieces and votives
White linen tablecloths and napkins
White chair covers (surcharge)

ENHANCEMENTS

Enhance your four hour Familiar Brand Bar package with our Favourite Brands
Whiskey: crown royal®
Scotch: johnny walker red®
Gin: tanqueray®
Vodka: stolichnaya®
Rum: myer’s dark®
Tequila: cuervo gold®

Cabernet Merlot: 20 bees®, ontario VQA
Chardonnay: 20 bees®, ontario VQA

Budweiser®, Molson®, Canadian®, Labbat’s Blue®, Bud Light®, Coors Light®,
Corona®, Diet Coke®, Sprite®, Gingerale, Club Soda,
Heineken®, Stella Artois®, Fruit Juices

Extend the celebration for one additional hour for the Familiar Brand Bar package
Extend the celebration for one additional hour for the Favourite Brand Bar package

All items are subject to a 18% service charge and 13% HST. All menu prices and items are subject to change until such time as banquet event orders (BEOS) have been signed and returned.
FAMILIAR BRANDS FOUR HOUR BAR PACKAGE

Complimentary Tasting for two in Zachary’s prior to your event

Complimentary parking

One night deluxe accommodation for bride and groom

Enjoy a bottle of chilled sparkling wine and chocolate dipped strawberries in your guestroom and indulge with breakfast for two in Zachary’s the next morning

Complimentary shuttle service to and from airport

Weekend room rates for your guests

FAMOUS BRANDS FOUR HOUR BAR PACKAGE
Whiskey: canadian club®
Scotch: grant®
Gin: beefeater®
Vodka: absolut®
Rum: bacardi®
Tequila: sauza silver®

Cabernet Merlot: 20 bees®, ontario VQA
Chardonnay: 20 bees®, ontario VQA

Budweiser®, Molson®, Canadian®, Labbat’s
Blue®, Bud Light®, Coors Light®

Coke®, Diet Coke®, Sprite®, Gingerale, Club Soda,

Fruit Juices

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TRADITIONAL PACKAGES - TRADITIONAL PACKAGE

The Traditional package includes non-alcoholic fruit punch during the reception, your selection of passed canapés and four course dinner, sparkling wine for a toast, one glass of wine per person with dinner, complimentary cake cutting and a four hour open bar with our familiar brands, freshly brewed Starbucks® premium coffee, decaffeinated coffee and Tazo® teas with dinner and late evening sweet station, in addition to all the extras.

PASSED CANAPÉS ~ PLEASE CHOOSE THREE

- roast beef with asparagus ~ cold
- pear and brie with almond ~ cold
- prosciutto, gorgonzola crostini ~ cold
- sausage in puff pastry ~ hot
- swedish or bbq meatballs ~ hot
- breaded shrimp ~ hot

SOUP ~ PLEASE CHOOSE ONE

- organic pearl barley, beef and vegetable flavoured with basil & lemon
- plum tomato minestrone
  with beans, vegetables and thyme broth orzo pasta
  and olive drizzle
- apple, yellow pea and potato bisque
  laced with curry, cilantro cream and tofu
TRADITIONAL PACKAGES - TRADITIONAL PACKAGE

SALAD ~ PLEASE CHOOSE ONE
crisp niagara salad bouquet
honey balsamic vinaigrette

bristol caesar
homemade dressing, croutons and shredded parmesan cheese

MAIN COURSE ~ PLEASE CHOOSE ONE
herb crusted chicken supreme
wilted greens, yukon potato mash, sage mustard reduction

roast alberta striploin
english cut, drizzled with chive, oil, roast potatoes and vegetables, brandy and peppercorn sauce

oven roasted maple brushed atlantic salmon
sweet scented rice, sugar peas and vegetable batons, saffron cream

butternut and goat cheese ravioli with asparagus tips
roasted bell peppers, sauce, fine vegetable julienne and reggiano cheese

DESSERT ~ PLEASE CHOOSE ONE
espresso tiramisu, vanilla cream anglais
decadent chocolate gateau

berry charlotte, cassis and brandy

LATE EVENING SWEET TABLE
selection of petit four pastries, cakes, brulee, torte served with freshly brewed Starbucks® premium coffee, decaffeinated coffee and Tazo® teas  95

A minimum of 60 people is required or a surcharge of $10 per person will apply.
If you require a pre-selected choice of entree, an additional charge of $10 per person will apply and choices must be provided a minimum of 96 business hours prior to the

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TRADITIONAL PACKAGES - TRADITIONAL PACKAGE

event. If you require a choice of entrée on-site, an additional charge of $15.00 per person will apply. (maximum of 3 entrée choices for pre-selected or on-site - for over 3 selections, an additional supplemental charge will apply).

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TRADITIONAL PACKAGES - CREATIVE PACKAGE

The Creative package includes non-alcoholic fruit punch during the reception, your selection of passed canapés and four course dinner, sparkling wine for a toast, one glass of wine per person with dinner, complimentary cake cutting and a four hour open bar with our familiar brands, freshly brewed Starbucks® premium coffee, decaffeinated coffee and Tazo® teas with dinner and late evening sweet station, in addition to all the extras.

PASSED CANAPÉS ~ PLEASE CHOOSE THREE
- roast beef with asparagus ~ cold
- pear and brie with almond ~ cold
- prosciutto, gorgonzola crostini ~ cold
- sausage in puff pastry ~ hot
- swedish or bbq meatballs ~ hot
- breaded shrimp ~ hot

APPETIZER ~ PLEASE CHOOSE ONE
- tiger shrimp ceviche
- thai green mango, avocado and cucumber claw
- antipasto
- beefsteak tomato, buffalo mozzarella chive oil, pancetta and ripe olives
- honey melon with prosciutto and manchego cheese balsamic grilled vegetables

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<table>
<thead>
<tr>
<th>TRADITIONAL PACKAGES - CREATIVE PACKAGE</th>
<th>ENHANCEMENTS</th>
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<tbody>
<tr>
<td>SALAD ~ PLEASE CHOOSE ONE</td>
<td></td>
</tr>
<tr>
<td>niagara greens</td>
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<tr>
<td>tear drop tomato, basil sprouts and honey balsamic</td>
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<tr>
<td>mediterranean salad</td>
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<td>romaine, spinach, crumbled feta &amp; lemon parsley</td>
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<tr>
<td>vinaigrette</td>
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<td>MAIN COURSE ~ PLEASE CHOOSE ONE</td>
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<tr>
<td>roast fillet of striped bass</td>
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<td>saffron parmesan risotto, reduced tomato nectar</td>
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<tr>
<td>roast prime rib of beef with red wine reduced pan</td>
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<tr>
<td>juices</td>
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<td>garlic potato gratin, red wine chive sauce</td>
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<tr>
<td>baked chicken supreme</td>
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<td>stuffed with forest mushroom and chive mousse, sauce dijonaise</td>
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<tr>
<td>grilled provini veal chop</td>
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<td>parmesan polenta, sautéed greens and masala wine reduction</td>
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<td>DESSERT ~ PLEASE CHOOSE ONE</td>
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<td>white and dark chocolate decadent, garnished with chocolate swirl and raspberries</td>
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<td>tiramisu, on raspberry coulis</td>
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<tr>
<td>iced sorbet terrine, with berries and fruit minestrone</td>
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<tr>
<td>LATE EVENING SWEET TABLE</td>
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<td>assorted french pastries, new york style cheesecake, chocolate mousse gateau, fruit flan, deluxe cheese plate, fresh sliced fruits with seasonable berries, crème brulee served with freshly brewed Starbucks® premium coffee, decaffeinated coffee and Tazo® teas 120</td>
<td></td>
</tr>
</tbody>
</table>

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TRADITIONAL PACKAGES - CREATIVE PACKAGE

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ENHANCEMENTS

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TRADITIONAL PACKAGES - SOPHISTICATED PACKAGE

The Sophisticated package includes non-alcoholic fruit punch during the reception, your selection of passed canapés and four course dinner, sparkling wine for a toast, one glass of wine per person with dinner, complimentary cake cutting and a four hour open bar with our familiar brands, freshly brewed Starbucks® premium coffee, decaffeinated coffee and Tazo® teas with dinner and late evening sweet station, in addition to all the extras.

PASSED CANAPÉS ~ PLEASE CHOOSE THREE

- roast beef with asparagus ~ cold
- pear and brie with almond ~ cold
- prosciutto, gorgonzola crostini ~ cold
- sausage in puff pastry ~ hot
- swedish or bbq meatballs ~ hot
- breaded shrimp ~ hot

APPETIZERS ~ PLEASE CHOOSE ONE

- avocado lobster escabeche fine beans, nicoise olive and basil
- east coast smoked salmon with sea scallop with horseradish lemon cream, frisee lettuce
- hawaiian papaya prosciutto and bononcini cheese vinaigrette olive oil and balsamic

ENHANCEMENTS

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SOUP ~ PLEASE CHOOSE ONE
beef double consommé with sherry
roasted eggplant bisque with crisp parsley and goat cheese
crème of forest mushrooms with fried scallion, parmesan cheese straw

MAIN COURSE ~ PLEASE CHOOSE ONE
roast provini veal medallion with alaska crab meat asparagus, honey carrots and chive roast potatoes
pomegranate glazed chicken breast
saffron asparagus risotto, fresh vegetables, reisling beurre blanc
grilled beef tenderloin bordelaise
string beans, roasted potatoes and honey carrot
baked east coast halibut fillet
trio potato gratin slow roasted root vegetable blood orange thyme reduction
roasted vegetable strudel
goat cheese, asparagus, sweet roasted peppers in fine pastry, balsamic confit

DESSERT ~ PLEASE CHOOSE ONE
chocolate drambuie torte, crème anglais
dessert trio, lemon tart-chocolate truffle- iced raspberry soufflé
wafer tulip of fresh berries, passion fruit ice and vanilla cream

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TRADITIONAL PACKAGES - SOPHISTICATED
PACKAGE

LATE EVENING SWEET TABLE
- display of cakes, tortes and assorted french pastries,
- international cheese platter, crème brulee, new york
  cheesecake, decadent chocolate gateau, warm
  homestyle bread pudding with whisky sauce,
  croquenbouche and fresh sliced fruit in berries served
  with freshly brewed Starbucks® premium coffee,
  decaffeinated coffee and Tazo® teas  135

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