

Your Dream Wedding



Your Dream Wedding starts at Peninsula Inn Resort and Hotel

Features include:

- Your own Professional Event Planner the day of the wedding for all your reception needs.
- Your day starts with a ceremony in your choice of Gazebo or our Wedding Chapel
- Great location and setting for your perfect day
- Room options for your guests
- Your choice of Ontario or Superior Banquet Rooms

For ceremony information and booking, contact

Peninsula Inn

Phone: 905-354-8812 ext. 6006

Toll Free: 1-800-839-8812

E-mail: sales@peninsulainn.com

www.peninsulainn.com





Superior Package



Enjoy the ambience of our Superior Room
a Romantic Picturesque location for your Ceremony or pictures

Your Package includes:

- Professional Event Planner on site to take care of the details for your reception needs
- Crudite and international cheese display after the ceremony for your guests, or choice of a variety of 3 hot and 3 cold butlered hors d'oeuvres.
- Served 4 course Menu or Spectacular Buffet including carving station and an Ice Sculpture from award winning designer Ross Navaro. Our certified chef will showcase choices for you and 5 guests at our annual open house
- 5 Hour Open Bar including choice of 5 Beers, 2 Liqueurs, Rye, Rum, Vodka, Scotch, and Gin. Also included is bartenders and unlimited mix. Ontario VQA Wine, one Red and one white bottle per table.
- Complete reception set-up including floor length Table Linen, Chair Covers & Bows, China Dishes, Flatware, Glassware, Food and Bar Service Cleanup.
- Midnight Buffet; assorted European Pastries, Fresh Fruit Tower, Fresh Cut Pizza, Wedding Cake Cut, Coffee and Tea, all served on China
- Dancemaster licensed Disc Jockey from 6:00 pm to 1:00 am

Min 50 guests - \$96 per person
*All applicable taxes and service gratuity **included!***

Sunday to Friday Weddings receive \$4 OFF per guest

Terms and Conditions



Peninsula Inn Banquet Terms and Conditions

1. Banquet sitdown menus are based on a final minimum guest count of 35 guests for service from Sunday to Friday. Minimum 50 guests for Saturday booking. Please call for additional pricing.
2. Deposit and payment terms; deposit of \$750 for indoor functions. Deposit(s) are non-refundable.
3. All pricing is subject to applicable taxes & 15% service charge, not including Peninsula Inn all-inclusive Superior package.
4. White linen tablecloths and coloured linen napkins are included in the menu prices.
(Superior package includes upgraded linens from *Gotcha Covered*.)
5. Prices are based on complete package and based per guest. No charge for children 4 and under, children 5 to 11 are half of the final contract price.
6. Please refer to final agreement for complete terms and conditions.
7. Menu prices include room rental charge.

Wine and Beverage Terms and Conditions

1. Wine Service: client will choose from a list of award winning VQA wines. There is a half bottle minimum per guest. Therefore, if you have 60 guests, the minimum charge is 30 bottles of wine. Wine is included in the Superior Package.
2. Guests may also be offered cash bar. Domestic Beer \$3.75 per bottle, Imported \$4.75 per bottle. One bartender at \$15 per hour will be charged to the client. Full bar is available, please speak with your event planner. Cash Bar setup fee is \$250.00
3. Full Bar Package includes 5 domestic beers, Rye, Rum, Vodka, Scotch, Gin and 2 Specialties; ie. Baileys, Tequila Rose. One bottle of red and white Ontario VQA wine per guest table.

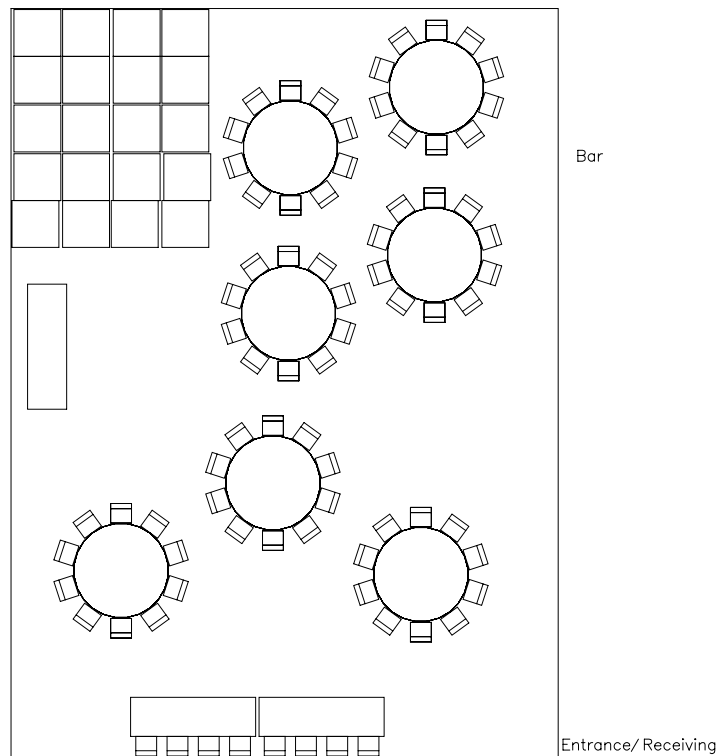
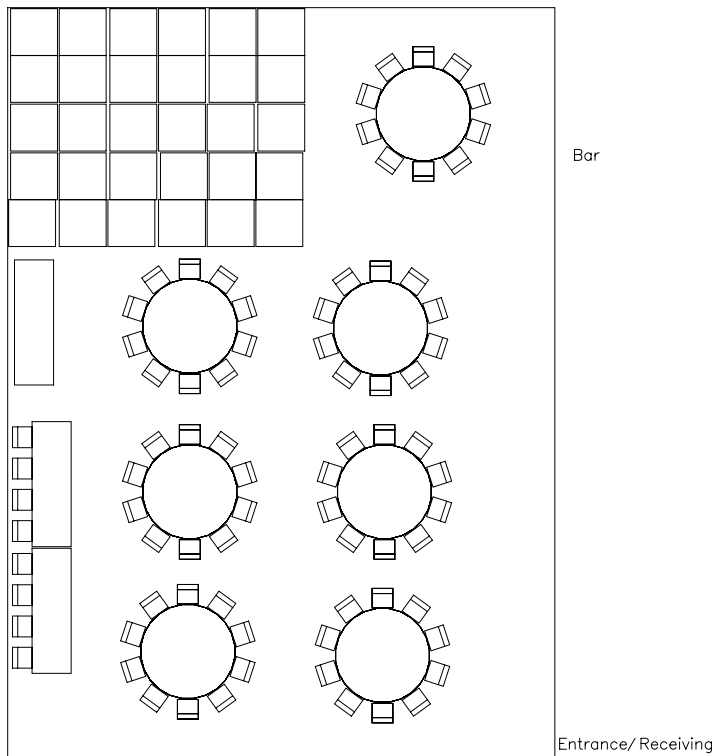
Please refer to our final agreement for additional terms and conditions.
\$24.95 per person - 4 hours • \$29.95 per person - 5 hours
Additional hours is \$4.95 per guest



Superior Room



*Enclosed Layouts can be designed to suit your function.
Your event planner can discuss all your options with you.*



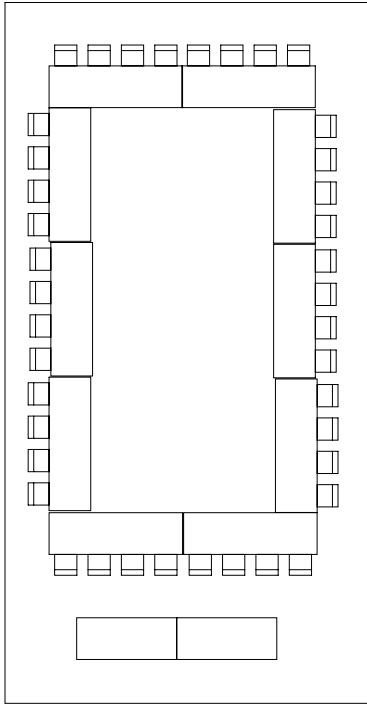
*Maximum seating in the Superior Room
is 80 guests with a dance floor
(not to scale)*



Ontario Room Layout



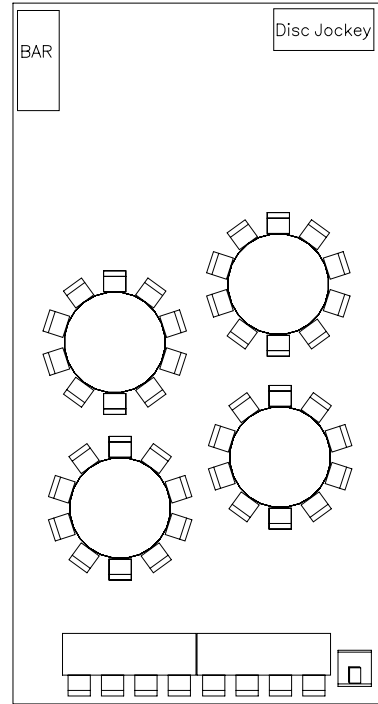
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Entrance

40 guests

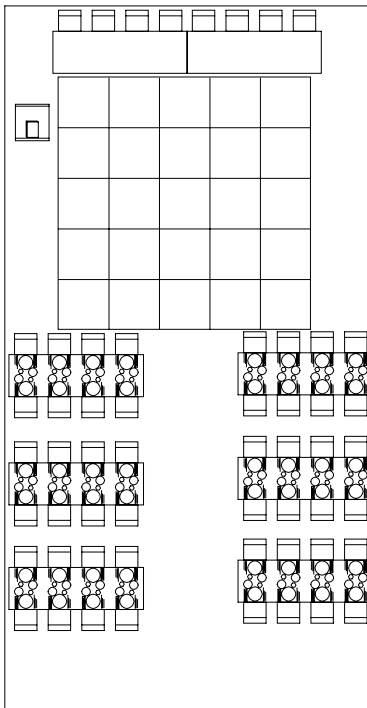
Entrance



Entrance

50 guests

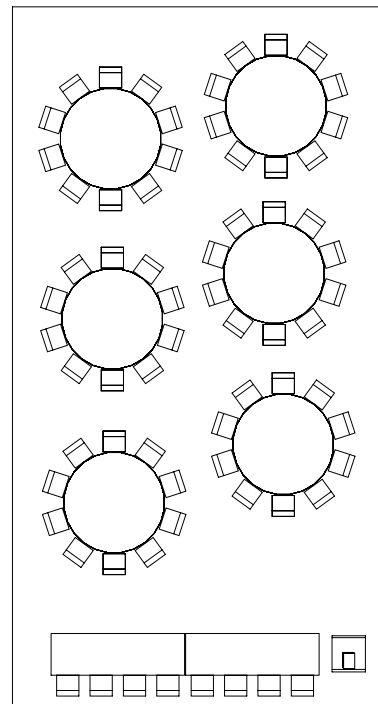
Entrance



Entrance

60 guests

Entrance



Entrance

70 guests

Entrance



Plated and Sit Down Meals



The following menu options include complete event planning services, consultation and set-up of event in Ontario or Superior Rooms. All prices include full room rental.

Individual Served Functions

Host chooses the main entree and options to be served to the guests. Menus include choice of potato, fresh vegetable medley, dessert, coffee and tea service, black tie service and complete Chinaware for menu chosen.

These are a sample of our offerings, please call our banquet sales staff for further unique ideas or visit our web site at www.feastivities.ca

Individual Service

Variety of Fresh baked rolls, Foccacia, Roasted Red Pepper & Feta Breads and Sweet Butter Roses

Choice of ***one*** Salad or Soup

House Salad - Mixed Niagara spring greens with Legends own red wine vinaigrette or raspberry dressing

Classic Caesar - Baked croutons and crispy bacon in our own classic dressing

Mandarin Orange Explosion - Baby spinach tossed with Mandarin oranges, toasted almonds and raspberry dressing

Fresh Fruit Salad - Variety of in season fruit, served in a chilled wine glass, topped with cream and fresh mint

Twin Soups of Gin Fennel - A marriage of cream of potato and cream of tomato soup

Italian Wedding Soup - A true favourite!

Family Style Pasta (*choice of one*)

1. Penne Rigate Pasta in a Rich Marinara Sauce
2. Tri-colour Stuffed Tortellini in a Rich Alfredo Sauce
3. Stuffed Ricotta Shells with choice of sauce

Main Entree

Price of entree determines menu price per person

- | | | |
|---|----------|-------------------------|
| 1. AAA Alberta Prime Rib of Beef with Yorkshire Pudding Au Jus | 8oz. 58 | 12oz. 64 |
| 2. Grilled Chilean Seabass laced with Legends Red Cabernet Sauvignon Sauce | | 53 |
| 3. Chicken Italiano 6oz. - Chicken Breast Stuffed with Asiago and Steamed Baby Spinach | | 48 |
| 4. Chicken Cordon Blue 6oz. - Breaded Chicken Breast stuffed with Ham and Mozzarella Cheese, served with Legends White Chardonnay Cream Sauce | | 52 |
| 5. Mustard Crusted Australian Lamb with Peppermint Demi Glaze | | 57 |
| 6. Lacquered Maple Glaze Atlantic Salmon with Sesame Jewels | | 54 |
| 7. N.Y. AAA Roasted Striploin served with our own onion shavings | 10oz. 55 | 12oz. 58 |
| 8. Surf and Turf - our Filet with choice of Lobster or Sauteed Garlic Shrimp | | <i>Priced in Season</i> |
| 9. Rock Cornish Hen with Wild Rice and Niagara Peach Stuffing | | 58 |
| 10. Stuffed Pork Tenderloin with Traditional Apple Chutney Bread Stuffing | | 58 |

Special Course Add-Ons

- | | |
|---|------|
| 1. Relish Tray - Variety of Fresh Vegetables, Chef's Onion Dip and Pickle Garnish | 2.90 |
| 2. Italian Antipasto - Provolone, Bocconcini, Olives, Proscuitto, Salami, Capicola and Melon | 4.90 |
| 3. Lobster Ravioli with Lobster Medallions | 8.00 |
| 4. Seared Ginger Crusted Scallops served with Jade Sauce | 9.00 |
| 5. Hawaiian Seafood Platter - Halved Pineapple filled with Seafood Salad and Cascading Shrimp | 9.40 |
| 6. Seafood Linguini - Mussels, Shrimp, Scallops and Lemon Zest in a White Wine Tomato Sauce | 4.80 |

Above prices do not include applicable taxes or service charge

Prices are based on a guest count of 50 on Saturdays • Sunday to Friday 35 guests



Cocktail & Hors D'oeuvres Events



BUILD YOUR OWN EVENT Butlered White Glove Hors D'oeuvres

- Shrimp Shooters
- Seafood Stuffed Mushrooms
- Salami Cornucopia
- Shrimp on Shrimp Mousse
- Ham and Cheese Spiral
- Salmon Mousse
- Pate de Foie
- Feta and Sundried Tomatoes
- Chevre and Smoked Salmon
- Mushroom and Leek Crescents
- Mediterranean Mix in Pastry Shells
- Crab and Brie in Filo
- Escargot Puffs
- Lobster Filo Rolls
- Crusted Skewered Coconut Lobster Tails
- Asian Duck and Veggie Pica Paper Roll
- Whipped Brie Crostino with Roasted Grapes
- Smoked Chicken Caesar in Frico Basket
- Orange and Pistachio Duck Terraine Tart
- Beef Carpaccio and Wrapped Goats Cheese
- Swedish Meatballs
- Chicken Satay with Choice of Sauce
- Indonesian Beef Satay with Thai Curry Sauce

Specialty from the Sea

- Crab Meat with Avocado and Green Onions
- Oriental Salmon Tartare
- Potato Cake with Golden Fish Caviar
- Seared Tuna Carpaccio
- Crab Cakes with Red Pepper Aioli and Chive
- Seared Scallop with Braised Leeks and
Mango Chutney on Sesame Toast
- Lobster Meat with Cucumber and Papaya Salad

Vegetarian

- Vegetable Sushi Maki Rolls
- Wild Mushroom and Fresh Herb Brushetta
- Spicy Guacamole on Cheese Tartlette
- Exotic Fruit Kabobs
- Caprese Salad on Bamboo Skewers
- Shitake Mushrooms and Leek Fricasse
- Mini Pizza with Caramelized Onion and Roquefort
- Tartlets with Peppered Tofo and Pickled Red Onion

Per Person

only after added to Main Menu

3 - 5 pieces \$7.95 • 6 - 9 pieces \$10.95

10 - 12 pieces \$12.95

Above prices based on a minimum of 50 guests

Prices do not include applicable 15% service charge and taxes.



Family Style & Spectacular Buffets



These menus are designed for family style or buffet service.

Family Style or Buffet Menu Service

Family Favourite Menu \$69

House Salad with 2 dressings
 Penne Rigate Pasta with Red Sauce
 Our Famous Meatballs and Sausage
 Carved Black Angus Top Sirloin
 Boneless Chicken marinated in
 Legends Chardonnay Cream Sauce
 Roasted Parisienne Potatoes
 Choice of Vegetable
 Individual Dessert
 Coffee and Tea Service

Build Your Own Hot & Cold Dinner

Assorted Rolls and Butter
 Niagara Spring Mix Garden Salad
 Caesar Salad
 Fresh Fruit Display for Dessert
 Coffee and Tea Service

Hot Dish Choices:

Baked Seafood Lasagna	Ziti and Broccoli
BBQ Chicken Quarter	Stuffed Manicotti
Sausage, Onions, Peppers	Italian Meatballs
Stir Fried Curry Chicken	Sweet and Sour Chicken
Paella Dish	Stir Fried Beef
Sliced AAA Beef Strip Loin	Chicken Piccata with White Wine
Honey Smoked Ham	Maple Glazed Pork Tenderloin
Chicken Cacciatore	Beef, Broccoli, Mushrooms

2 Hot Dishes \$69 per person

3 Hot Dishes \$72 per person

Traditional Menu \$64

House Salad with 2 dressings
 Relish Tray with Dip
 Honey Mustard Smoked Ham
 Stuffed Chicken Breast of choice
 Choice of Potato
 Choice of Seasonal Vegetable
 Individual Dessert
 Coffee and Tea Service

Winery Host Menu \$74

House Salad with 2 dressings
 Mandarin Orange Explosion OR Classic Caesar
 Antipasto Platter
 (sliced Salami, Cappiccio, Proscuitto, Melon,
 Olives, Boccocini and Provolone Cheese)
 Carved AAA Alberta Roasted Strip Loin served
 with a side of Black Peppercorn Brandy Sauce
 Poached Salmon Hollandaise
 OR Stuffed Sole Florentine
 Creamy Garlic Mashed Potatoes
 Fresh Seasonal Vegetable
 Individual Dessert
 Coffee and Tea Service

Dessert Service

All desserts are served individually unless otherwise stated. Desserts included in the above menu pricing.
 Most desserts can be tasted at our annual open house.

Menus do not include applicable taxes and service charge.

Based on a minimum of 50 adult guests on Saturday • 35 adult guests Sunday through Friday