

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 Wedding Chapel
- Beautiful Tented Reception with Chandelier Lighting and Lit Torches
- Room options for your guests

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





Casual BBQ



The Perfect Setting for a Casual Event for the Casual Couple,
which includes your own Professional Event Planner the day of the wedding.

Peninsula Inn BBQ Menu Served Buffet Style

Foccacia Breads and Roasted Red Pepper Breads

Choice of 5 Cold Fresh Salads

Choice of Potato (Parisienne out of the Wok or Yukon Gold Italian Herbed)

Marinated Fresh Vegetables in Balsamic Legends Estate Wine Marinade

BBQ to order in front of your guests:

1. 6 Vegetable Kabob marinated in Thai Soya Sauce - Beef or Chicken
2. Seafood Kabobs (choice of Fish)
3. Grilled Chicken Breast with choice of 3 unique sauces
4. Carved AAA Black Angus Rosemary Striploin off the BBQ
5. Grilled Atlantic Salmon with Lemon Dill Butter
6. Prime Rib carved to Perfection
7. Carved Alberta Hip of Beef grilled to your desire!

1 option \$69 • 2 options \$74 • 3 options \$79

based on minimum 75 guests fee

~ Why not try a Hawaiian or Brazilian theme for your guests? ~

*Above includes all applicable seating, linens, tenting and service staff.
Service charge and applicable taxes not included.*



Peninsula Inn Outdoor Wedding Package



The Package is designed for you to enjoy your dream day,
while our professional event planner does all the work!

Your Package includes:

- Professional Event Wedding Planner on site to take care of the details of your reception needs the day of the wedding
- 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. Fruit wine reception including your own customized wine spritzer
- Served 5 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. One bottle of red and white VQA wine per table
- Ceremony and Wedding set-up, including framed Tent with clear windows, Chandelier Dimmable Lighting, Complete Tent Mat Flooring if requested, Citronella Torches every 15 feet around the Tent, Complete Rentals including floor length Table Linen, Chair Covers & bows from *Gotcha Covered*, 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 5:00 pm to 12 midnight.
- Choice of Centerpiece including over 12 varieties including flower displays.

75 - 119 guests \$134 per person • 120 + guests \$129 per person

*All applicable taxes and service gratuity **included!**
Friday and Sunday Weddings receive an additional \$5 off per guest*



Romance Hors D'oeuvres Reception Package



No other Hotel in Niagara offers beautiful treed location for your reception and the most Romantic Picturesque location for your Ceremony. Less than 5 miles to the Falls!

Your Package includes:

- Professional Event Planner on site to take care of the details the day of the reception
- Choice of 6 Butlered white glove service Hors D'oeuvres - 12 per person served while you're taking pictures.

1 Hour Service of the following:

Paella Activity Station

Famous Caribbean dish prepared right in front of your guests

Shrimp Tree Station - Large Shrimp cascading on a Pineapple Tree will WOW your guests

Carved AAA Canadian Angus Striploin *or* Ponderosa Hip of Beef carved in front of your guests

Served with our own horseradish and specialty Niagara mustards, French baguette, foccacia bread and roasted red pepper and feta baked breads

Dessert Station - Fresh Fruit Fountain, European Pastries, Coffee & Tea

5 Hour Open Bar including choice of 5 Beers, 2 Liqueurs, Rye, Rum, Vodka, Scotch, and Gin.

Also included is bartenders and unlimited mix

- Ceremony and Wedding set-up, including framed Tent with clear windows, Chandelier Dimmable Lighting, Complete Tent Mat Flooring, Citronella Torches every 15 feet around the Tent, Complete Rentals including floor length Table Linen, Chair Covers & bows, China Dishes, Flatware, Glassware, Food and Bar Service Cleanup.

75 to 119 guests \$139 per person • 120 to 179 guests \$144 per person

*All applicable taxes and service gratuity **included!***

Terms and Conditions



Peninsula Inn & Hotel Banquet Terms and Conditions

1. Banquet sitdown menus are based on a final minimum guest count of 75 guests for outdoor reception service.
2. Deposit of \$1,500 for outdoor functions. Deposit(s) are non-refundable.
3. All pricing is subject to applicable taxes and 15% service charge, not including all-inclusive Peninsula Inn or Hors D'oeuvres packages.
4. White linen tablecloths and coloured linen napkins are included in the menu prices, packages include upgraded detailed linens.
5. Outdoor functions include the following rentals; framed tent (guest determine size), 52" round tables, white scalloped Venetian cafe chairs, chandelier tent lighting, 10" dinner white China plates, bread and butter plate, dessert plate, water glass, wine glass and complete silverware for menu chosen.
6. 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.
7. All events must conclude by 12 midnight.
8. Parking at the Peninsula Inn is for guests with overnight accommodations at the hotel. Free Parking for wedding guests is available at the Niagara Square parking lot. If 30% of your guest count is not staying at the hotel, then a shuttle service to Niagara Square is available (Hourly rates apply)".
9. Please refer to final agreement for complete details.

Wine and Beverage Terms and Conditions

1. Wine Service: client will choose from a list of award winning VQA wines.
2. Guests may also be offered cash bar. Bar to be set-up in tented area, guests will be offered clients choice of beer. Domestic Beer \$4.75 per bottle, Imported \$5.75 per bottle. One bartender at \$15 per hour will be charged to the client. \$1.50 per glass of juice or pop.
3. Full Bar Package includes 5 domestic beers, Rye, Rum, Vodka, Scotch, Gin and 2 Specialties; ie. Baileys, Tequila Rose, etc. 1 bottle of red and 1 bottle of white wine per guest table.

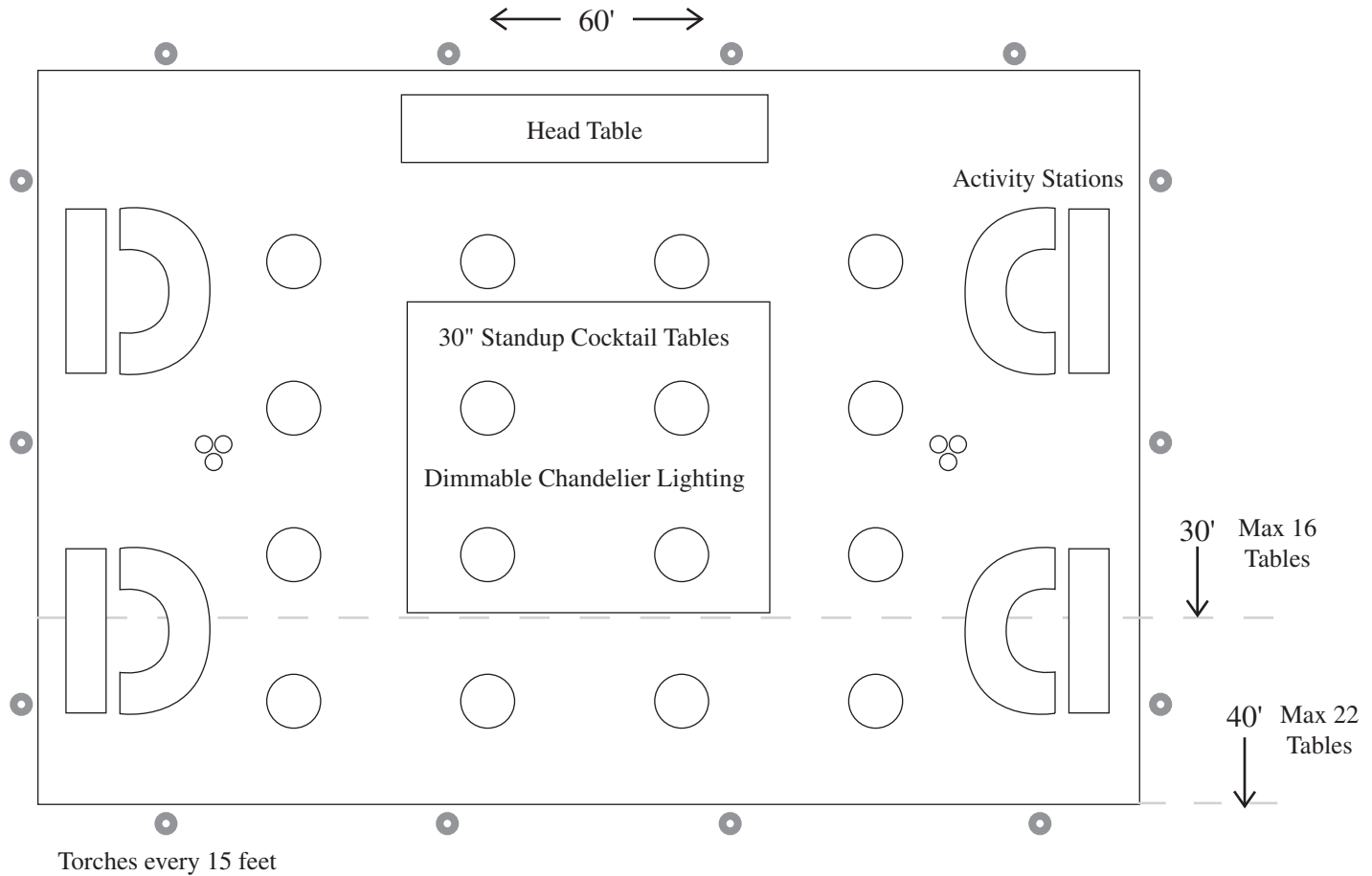
Please refer to our final agreement for additional terms and conditions.
\$24.95 per person - 4 hours • \$29.95 per person - 5 hours



Seating Plan for Cocktail Reception



Cocktail Reception for 75 to 150 Guests



Your Event Planner will provide you with detailed computerized seating options of your choice.

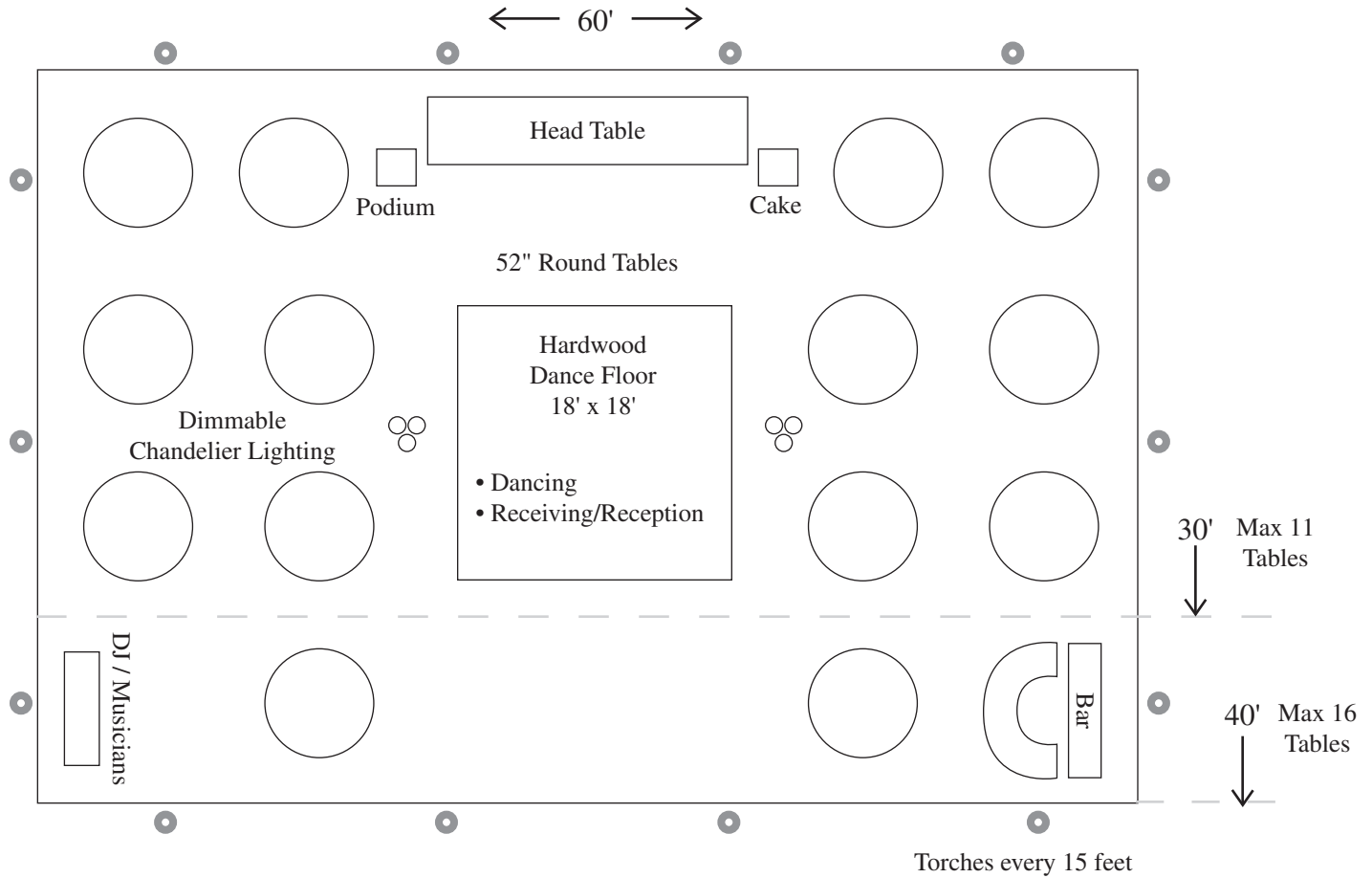
Final Tent Size and Dance Floor is determined by final guest count and the style of service.



Standard Sitdown Setup



Standard Setup for 75 to 150 Guests



Final Tent Size and Dance Floor is determined by final guest count and the style of service.



Plated and Sit Down Meals



The following menu options include complete event planning services, consultation and set-up of event at Peninsula Inn. All prices include tenting and “everything on table” for outdoor receptions.

Individual Served Functions

Host chooses the main entree and options to be served to the guests. Menus include choice of potato, 2 fresh vegetable choices, dessert, coffee and tea service, black tie service and complete seating rentals and 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!

Cucumber Mold - A chilled soup served in fresh field halved cucumber

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
4. Green and Red stripped Ricotta Stuffed Ravioli

Main Entree

Price of entree determines menu price per person

- | | |
|--|-------------------------|
| 1. AAA Alberta Prime Rib of Beef with Yorkshire Pudding Au Jus | 8oz. 65 12oz. 68 |
| 2. Grilled Chilean Seabass laced with Legends Red Cabernet Sauvignon Sauce | 68 |
| 3. Chicken Italiano 6oz. - Chicken Breast Stuffed with Asiago and Steamed Baby Spinach and fresh herbs | 63 |
| 4. Chicken Cordon Blue 6oz. - Breaded Chicken Breast stuffed with Ham and Swiss Cheese, served with Legends White Chardonnay Cream Sauce | 62 |
| 5. Mustard Crusted Australian Lamb with Peppermint Demi Glaze | 67 |
| 6. Lacquered Maple Glaze Atlantic Salmon with Sesame Jewels | 64 |
| 7. N.Y. AAA Roasted Striploin served with our own onion shavings | 10oz. 65 12oz. 68 |
| 8. Surf and Turf - our Filet with choice of Lobster Tail or Sauteed Garlic Shrimp | <i>Priced in Season</i> |
| 9. Rock Cornish Hen with Wild Rice and Niagara Peach Stuffing | 68 |
| 10. Stuffed Pork Tenderloin with Traditional Apple Chutney Bread Stuffing | 68 |

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.

Minimum number for outdoor events is 75 guests



Cocktail & Hors D'oeuvres Events



NEWEST TREND IN WEDDINGS...

Activity Stations

Paella

Famous Caribbean dish prepared on 5 paella round frying pans. Ingredients include gulf baby shrimp, jerk chicken, fresh mussels, wild rice and andoulie sausage. Dish is created right in front of your guests.

Bacon Wrapped Scallops out of the Wok
Wrapped fresh water scallops prepared with 2 sauces.

Skewered Greek Chicken
Chicken on a skewer, BBQ or out of the Wok with 2 unique Thai and Hickory smoked sauces.

Shrimp Tree
Tower of Shrimp served on a tree of pineapple, with Chef's own Seafood Sauce.

Mirrored Cheese and Crudit  Tray
3 to 6 foot international cheeses to compliment wine service.

Fresh Fruit Fountain
Variety of 7 Fruits displayed on a gold fountain, cascading down with ice.

Italian Station
Tri-colour Penne and Stuffed Tortellini served with rose and rich Alfredo sauce, guests choose from 12 toppings and is then prepared front of them.

Sushi
Variety of Fresh Wrapped Seafood and Rice Favourites on crushed ice and a variety of popular dipping sauces.

Canadian Station
Carved Hip of Beef served with 3 sauces, kimilwick, variety of mustards and our own Jus. Award winning smoked Alberta Side Ribs and Red Bliss Potato Salad.

Mexican
Mini Soft and Hard Taco, shredded cheese, lettuce, diced tomatoes, salsa, sour cream and nacho chips.

Italian Antipasto Mirror Platters
Prosciutto, Ham, Salami, Cappicola, Provolone Cheese, Grilled Vegetables, Stuffed Peppers, Calamari, Cantaloupe, Olives and Breads.

Carved Herb Canadian Beef Strip Loin
Strip Loin Rubbed with Fresh Herbs and Peppers, cooked to perfection, carved and served with Wild Mushroom and shallot sauce, grainy mustard and sourdough rolls.

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
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

Pricing is based on chosen package. All Hors D'oeuvres will be showcased at our annual Open House!



Family Style & Spectacular Buffets



These menus are designed for family style or buffet service outside in the tented area. Final price includes tent rental, chandelier lighting, white Venetian chairs, round tables, dance floor, tent mat flooring, linens, skirting, all necessary tableware and serving utensils, and black tie service.

Family Style or Buffet Menu Service Outside in the Tented Area

Menus include rolls and butter, Focaccia breads, 1 potato, 2 seasonal vegetables, individual dessert, coffee and tea.

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 \$64 per person

3 Hot Dishes \$69 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

Peninsula Host Menu \$78

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.

*Based on a minimum 75 guest count fee.
Menus do not include applicable taxes and service charge.*