



Wedding Collection
MENU



OAKVILLE CONFERENCE CENTRE

Wedding Collection

THE "LUXE" WEDDING PACKAGE

pre-dinner

SIGNATURE ANTIPASTO & GRAZING BAR

Assorted Breads | Mediterranean Dips | European Deli Meats | Grilled & Marinated Vegetables | Domestic & Imported Cheeses | Seasonal Seafood Selections | Assorted Salads

first course

CHOOSE 1 | INDIVIDUAL SERVICE

SOUP

SEAFOOD BISQUE

Shrimp Toast | Chive Oil

APPETIZER

BURRATA & BEET CARPACCIO

Arugula | Blistered Tomatoes | Chive | XVOO | Dukkah

GREEK COMPOSITION

Feta | Hot House Tomato | Tapenade | Cucumber | Roasted Pepper | Herb Oil | Balsamic Reduction

PASTA

GNOCCHI

Butternut Squash | Oka Cheese | Pancetta | Sage-Cream | Tomato Fresca

ORECHIETTE & SAUSAGE RAGU

Oven Dried Tomatoes | Rapini | Shaved Asiago

CHEESE TORTELLINI AL FUNGHI

Forest Mushrooms | Boursin Cheese | Wilted Spinach

WILD & TAME MUSHROOM RISOTTO

Asparagus | Pesto Drizzle | Shaved Parmesan

main course

CHOOSE 1 | INDIVIDUAL SERVICE

PRIME RIB ROAST

Crispy Onions | Red Wine Jus

BEEF CHATEAUBRIAND FILLET

Brandy Peppercorn Reduction

BRAISED SHORT RIB

Crispy Shallots | Pan Juices | Demi

GRILLED FLAT IRON STEAK

Coriander-Spice Rub | Chimichurri

SALMON & SHRIMP WELLINGTON

Fennel | Spinach | Boursin | Puff Pastry | Saffron Butter Sauce

Chef's Complimenting Potato & Seasonal Vegetables

BOWLS OF SALAD

Caesar or Field Mix Greens

french served second course

CHOOSE 1

GRILLED CHICKEN PICCATA

Salmoriglio

CHICKEN OR VEAL MARSALA

Marsala Mushroom Jus

ROSEMARY ROAST LAMB

Salsa Verde

GARLIC SHRIMP

Parsley Butter | Beurre Blanc

PAN-SEARED SALMON

Maple-Glaze | Lemon Butter Sauce

Wedding Collection
THE "LUXE" WEDDING PACKAGE

dessert
CHOOSE 1

CHEF'S PANNA COTTA | Mango or Raspberry | Fresh Berries | Fruit Puree | Lemon Mousse

CHOCOLATE PATE | Macerated Berries | Crème Anglaise

SALTED CARAMEL MOUSSE | Caramel Corn | Whiskey Caramel Sauce

CHEESECAKE SAMPLING | Strawberry | Chocolate | Vanilla

late night
CHOOSE 1

SAVOURY

ITALIAN PAN PIZZA & MUFFULETTA | Assorted Pizza | Sicilian-Style Sandwiches

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups

TACO STATION | Hard & Soft Tacos | Fixings

SLIDER BAR | Pulled Pork | Meatball | House Smoked Brisket | Mini Kielbasa

SWEET

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes

BOMBOLINI & ZEPPOLE BAR | Assorted Sweet Sauces | Fruit Compotes

WAFFLE & CHURRO STATION | Freshly Made | Toppings | Sweet Sauces | BYO

COFFEE | TEA | ESPRESSO | CAKE CUTTING SERVICE

\$110

+ tax

*Price Inclusive of Admin Fees & Room Rental Fee | Applicable Taxes Extra |
Subject to Change Without Notice | Minimum Guarantees & Date Premiums
May Apply | Seasonal Discounts Applicable*

Wedding Collection

THE "EVER AFTER" WEDDING PACKAGE

pre-dinner

HORS D'OEUVRES

Stationary | Hot Passed

first course

CHOOSE 1 | INDIVIDUAL SERVICE

SOUP

ITALIAN WEDDING SOUP

Meatballs | Spinach | Orzo | Chicken Broth

VEGAN MUSHROOM BISQUE

Truffle Essence | Rosemary Focaccia Crouton

SALAD

MIXED GREENS

Shaved Vegetables | Tarragon | White Balsamic Dressing

ARUGULA SALAD

Roasted Shallots | Braised Beets | Zesty Orange Vinaigrette

KALE &

BRUSSEL SPROUT CAESAR

Smoked Bacon | Asiago | Lemon-Chia Yogurt Dressing

PASTA

PENNE ALLA VODKA

Sweet Peas | Prosciutto | Tomato Cream

RIGATONI BOLOGNESE

Rich Tomato Ragu | Parmesan

FARFALLE

Asiago Blush Sauce

main course

CHOOSE 1 | PLATTER SERVICE

CHOOSE 2 | FAMILY STYLE

PANCETTA WRAPPED PORK TENDERLOIN

Sauce Robert

STRIPLOIN ROAST

Red Wine Jus

CHICKEN BALLOTINE

Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus

CRISPY CHICKEN SUPREME

San Marzano Tomato | Smoked Mozzarella | Herbs | Basil Jus

GRILLED SALMON

Sauce Vierge | Lemon

Chef's Complimenting Potato & Seasonal Vegetables

dessert

CHOOSE 1

ICE CREAM CREPES | Fruit Coulis | Berries

MASON JAR TIRAMISU | Mascarpone | Mocha Mousse | Savoiardi

CRÈME BRULEE | Vanilla Custard | Caramelized Sugar | Biscotti | Berries

KEY LIME SWEET JAR | Lime Custard | Cream | Pistachio

late night

SEASONAL FRUIT

PIZZA

COFFEE | TEA | ESPRESSO | CAKE CUTTING SERVICE

\$80

+ tax

Price Inclusive of Admin Fees & Room Rental Fee | Applicable Taxes Extra | Subject to Change Without Notice | Minimum Guarantees & Date Premiums May Apply | Seasonal Discounts Applicable

Wedding Collection

BAR PACKAGES

CHOOSE YOUR BAR PACKAGE FROM THE OPTIONS

diamond bar package

8H HOST BAR

- 3 Choices of Selection of Domestic Beers + 2 Imported
- 2 Choices of Selection of House Wines (White & Red)
- Unlimited Bottles of Table Wine During Dinner Service
- Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch, Brandy)
- Includes 1 Ultra Premium Brand (Grey Goose, Johnny Walker Black, Crown Royal, Cognac VS)
- 3 Choices of Selection of Pre & Post Dinner Liqueurs
- Includes a Signature Drink
- All Mixes, Juices & Pop Included

\$45
+ tax

platinum bar package

6.5H HOST BAR

- 3 Choices of Selection of Domestic Beers + 1 Imported
- 2 Choices of Selection of House Wines (White & Red)
- Unlimited Bottles of Table Wine During Dinner Service
- Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Scotch, Brandy)
- 3 Choices of Dinner Liqueurs
- All Mixes, Juices & Pop Included

\$35
+ tax

gold bar package

5.5H HOST BAR

- 4 Choices of Selection of Domestic Beers
- 2 Choices of Selection of House Wines (White & Red)
- Unlimited Bottles of Table Wine During Dinner Service
- Premium Brand Bar Rail (Vodka, Rum, Gin, Rye, Brandy)
- All Mixes, Juices & Pop Included

\$30
+ tax

*Price Inclusive of Admin Fees & Room Rental Fee | Applicable Taxes Extra |
Subject to Change Without Notice | Minimum Guarantees & Date Premiums
May Apply | Seasonal Discounts Applicable*

Wedding Collection

ENHANCEMENTS | STATIONS

pre-dinner

ANTIPASTO PLATTERS | European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables \$10

ANTIPASTO BAR | Signature \$14

HORS D'OEUVRES | Stationary | Hot Passed \$10

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid \$20

OYSTERS & CAVA | Ice Tray | Fresh Shucked Seasonal Oysters | Cava \$24

MERCATO ANTIPASTO UPGRADE \$26

FLOWER BOX CRUDITE | Mediterranean Dips | Grilled & Marinated Vegetables

SEAFOOD ACTION STATION | Scallops | Mussels | Shrimp | Squid

HEIRLOOM TOMATO & FIORE DI LATTE CHEESE NAPOLEON STATION | Aged Balsamic | Pesto

FOCACCIA & CROSTINI STATION | Assorted Gourmet Toppings

SALUMI & PROSCIUTTO CARVERY STATION | Assorted Deli Meats | Fresh Breads | Pickled Vegetables

late night

ITALIAN PAN PIZZA | Assorted \$6

MUFFULETTA BOARDS | Assorted Italian Breads | Deli Meats \$8

POUTINE & ONION RING BAR | Cheese Curds | Gravy | Assorted Toppings | House Ketchups \$10

CARNIVAL CORNER | Popcorns | Honey Roasted Peanuts | Pretzel Bar | Kielbasa | Mustards \$12

TACO STATION | Hard & Soft Tacos | Fixings \$10

SLIDER BAR | Pulled Pork | Meatball | House-Smoked Brisket | Mini Kielbasa \$12

GRILLED CHEESE STATION | Assorted Gourmet Cheese Melts | Harvest Breads | Tomato Bisque \$12

MAC & CHEESE BAR | Lobster | Pulled Pork | Wild Mushroom | Assorted Gourmet Cheeses \$12

NOODLE BAR | Assorted Noodles | Pho | Ramen | Toppings \$12

PIEROGI BAR | Choice of Savoury & Sweet | Accompaniments \$12

RISOTTO & PASTA BAR | Chef's Choice \$12

THE DELI SHOPPE | Smoked Meat Carvery | Salumi & Prosciutto Station | Rustic Breads | Mustards | Preserves \$12

MIDNIGHT MUNCHIES | Porketta | Pulled Pork | Kielbasa | Rustic Breads | Fixings \$14

THE CARVERY | Striploin Roast | Tenderloin | Porchetta | Roast Turkey | Leg of Lamb | Salmon Gravdax | Brisket | ONE CHOICE: \$15 | ADDITIONAL CHOICES: \$8

Includes: Chef's Selection of Seasonal Potato & Vegetables

SEAFOOD BOUNTY STATION | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice | Peel & Eat Shrimp MARKET PRICE

Wedding Collection
ENHANCEMENTS | STATIONS

desserts

WAFFLE & CREPE STATION | Belgian Waffles | Toppings | Sweet Sauces | Build Your Own \$8

BOMBOLINI & ZEPPOLE BAR | Assorted | Fruit Compotes \$8

CLASSIC SWEET TABLE | Assorted Pastries | Fruit | Cakes | Tortes \$8

SMORES & MORE | Chocolate Fondue | Toppings | Build Your Own \$10

DESSERT PARFAIT & CAKE POP STATION | Assorted | Toppings | Sweet Sauces \$16

bar

SPARKLING WINE TOAST | Spumante | Cava \$12

SANGRIA FOUNTAIN | Pour Your Own | Macerated Fruits | Ice Display \$10

MARTINI BAR | Ice Luge | Signature Martini \$15

MOJITO BAR | Fresh Fruit | Havana Club | Assorted Flavours \$10

SPRITZ BAR | Prosecco | Aperol \$14

SIGNATURE COCKTAILS | Choice of 3 \$10

DINNER LIQUEURS | Pre & Post | Choice of 3 \$10