

Wine Country Weddings

Four Course Wedding Menu

\$150 package



Includes a Sparkling Wine Reception, 4-course dinner and wines to match each course.

The evening will be led by our Estate Sommelier.

Seasonal soup creation

Prepared from the Bounty of Niagara

Appetizers

Please select one of the following

Vine Smoked Salmon

Fennel, Goat Cheese and Organic watercress salad

Sweet Chili crusted blue ice croquette

Apple, arugula and toasted walnut salad

Romaine Hearts Salad

BreBis Parmesan, lentils, bacon and garlic vinaigrette

Main Courses

Please select one of the following

Truffle Honey Glazed Halibut

Heirloom Tomato, Sweet Basil and Mushroom Tart

Lemon Thyme Roasted

Pheasant Breast

Calypso Bean and Bacon Cassoulet

Cocoa Roasted Ribeye,

Fennel Crusted Salmon

Cabernet and Brebis Parmesan Risotto

Desserts

Please select one of the following

Creamy Rice Pudding

Vidal Icewine Reduction, Cinnamon Tuile

Malted Milk Chocolate Cups

'Oreo' Cookies and Chocolate Spoon

Berry Crisp Cheesecake

Chantilly and Mixed Berry compote

Wine Country Weddings

Five Course Wedding Tasting Menu

\$175 per guest



Includes a Sparkling Wine Reception, 5-course dinner and wines to match each course.

The evening will be led by our Estate Sommelier.

Sample Menu

Vine Smoked Salmon

Cellar Pear, Blue Ice, Arugula Salad and Endive Marmalade

Apple and Celeriac Soup

Slow Cooked Pork Belly, Spice Apple Relish

Sauvignon Blanc Poached Halibut

Heirloom Calypso Bean, Young Vegetables and Herb Fume

Frost

Ontario Beef Rib Eye (dry aged 45 days)

Blue Ice Crust and Cabernet Sauce

Peach Cheesecake Buttons

Balsamic Syrup, Peach Compote

Guests may enjoy a Canapé reception to the above menu for an additional \$25 per guest.