

Your Package includes the following...

General Inclusions

Banquet Room with all tables, chairs, white linens, white napkins, white china, silverware and glassware

White Chair Covers

Bride & Groom's Accommodations with complimentary Champagne and Strawberries

Full outside Vendor Contact List

Wedding Cake Plate Service

Bar & Beverages

Champagne for Toast and Fruit Punch following the ceremony

2 bottles of House Wine for each table during dinner

Open Host Bar for dance (approx 4 hours)
(begins after speeches end)

Coffee & Tea

Notes

Extra Points for Consideration

- Decorating is either done by your self, or your own decorator on the day of the event. Decorating by Briars Staff will be at an additional charge. (Starting at \$500)
- Wedding Cake - all deliveries must be the day of the event as we do not have the extra space to store prior to the day.
- We do not allow any outside Catering / Food or Alcohol to be brought into the Wedding Banquet areas or our Main Dining Room.
- Extended Bar time for Cocktails or Dinner time can be arranged at \$9 per person, on a Cash Bar basis or through a Ticket System.
- Hors d'oeuvres are a wide variety selected by our Chef.
- Starters / Appetizers are categorized for easy identification. Soups or Salads or Hot Appetizers
 - New Combination Entree plates are now offered at regular package price.
- Vegetarian & Vegan options are offered at no extra costs.
 - New Pasta enhancement course can be added to your package.
- All enhancements to the package are additional costs.



Fall in Love With our Weddings



Menu Options

Starters Choice of one for 3 course menu or 2 starter for 4 course menu

Salads

Feta and tomato salad

cucumber, gaeta olives, crisp romaine, herb dressing, popcorn seedlings, garlic crisp

Hearts of Romaine and Treviso

Crisp pancetta, foccacia croute, creamy horseradish and garlic dressing

Spinach and Arugula salad

Tossed with toasted pecans, oranges, red onions, poppy seed dressing and aged Ontario Cheddar

Sweet and bitter Greens

Pickled beets, candied fennel, pumpkin seeds, Dijon and honey dressing, parsnip chips

Tomato and cherry bocconcini salad

crimini mushrooms and onions, roasted garlic & sun-dried tomato dressing, poppy seed flat bread

Heart of Boston

Apple and celery root mixed with walnuts, creamy shallot and parsley dressing

Chilled Shrimp

Tomato and cucumber cous cous salad, frisee, lemon honey, Dijon dressing

Soups

Roasted Tomato Soup

Pesto olive oil

Mushroom Bisque

Truffle cream

Red pepper and fennel soup

Parsley cream

Butternut Squash puree

Roasted pear and maple relish with lime

White Bean soup with Parma ham

Tomato and basil relish

Hot appetizers

Baked Brie and Prosciutto

Arugula and tomato salad, shallot and Dijon vinaigrette

Leek and Parmesan tart

Tomato chutney, spinach and red onion salad, white balsamic dressing

Baked wild mushroom and goat cheese in Phyllo

asparagus, Roma tomato sauce

Entrees Choice of one (two choices extra cost)

Duo of grilled beef tenderloin and thyme roasted chicken breast

caramelized onion mash, fine green beans and sweet peppers, red wine reduction

Grilled boneless half chicken

Roasted garlic mash, fine green beans and maple glazed carrots, rosemary jus

Pan seared salmon filet

Wilted spinach, candied beets and fennel, fingerling potatoes, tarragon butter

Roast Striploin of beef

English cut, herb mash, broccoli, grilled peppers, Yorkshire pudding, Peppercorn jus

Baked chicken in Phyllo

Filled with tomato, goat cheese and basil, boiled potatoes, snow peas and grilled peppers, roasted garlic jus

Crisp chicken breast

Herb roasted potatoes, green and yellow beans with tomato and shallots, mushroom sauce

Herb roasted beef tenderloin

Buttermilk mash, fine green beans and sweet peppers, shallot and thyme jus

Baked chicken breast

Filled with Asiago, spinach and mushrooms, herb roasted potatoes, honey carrots, green and yellow beans, tomato confit

Pan seared halibut filet

Crisp potato, prosciutto and asparagus, lemon butter

Grilled filet of beef tenderloin and shrimp

speck roesti, asparagus and cherry tomato, horseradish and chive beurre blanc

Sauteed shrimp and scallops

sweep pea risotto, snow peas and fennel with spinach, white wine reduction

Pasta Course (Extra Cost)

Butternut Squash Ravioli

braised leek cream, sauteed spinach and Arugula

\$12

Penne with a Roma tomato sauce

julienne vegetables with fresh basil, Parmesan

\$11

Mushroom cannelloni

filled with ricotta and spinach, braised leeks, tomato and onion chutney

\$13

Fettuccine with beef tenderloin

snow peas, tomato, leeks and shallots, chipotle cream

\$14

Fusilli and shrimp with P.E.I mussels

fennel cream, arugula and sweet peppers

\$15

Mushroom risotto

duck confit, wild rice, wilted spinach, thyme jus

\$15

Tomato and sweet pea risotto

Parmesan and basil

\$15

Linguine with smoked chicken

tomato sauce, Asiago and snow peas

\$11

Desserts

Tiramisu Mousse

served in a Phyllo cup, coffee cream, chocolate sauce

Warm chocolate molten cake

Raspberry ice and berries

Banana and mascarpone vanilla tart

Caramel ice cream, mango coulis

Raspberry and honey crème brulee

Macadamia nut and chocolate biscotti

Chocolate and orange

shortbread cookie, strawberry chutney, mint cream

Warm white chocolate cheesecake

Wrapped in Phyllo, trio of fruit coulis, berries and mint

Baked apple and almond tart

Oatmeal crisp, Tahitian vanilla ice cream with strawberries

Chocolate and raspberry tartufo

Shortbread cookie, cinnamon chocolate fudge

Wedding Package Pricing 2013

\$135.00* for 3 course menu or

\$145.00* for a 4 course menu.

\$125.00* Winter Season

Also Includes:

Pre Dinner

Hors D'oeuvres Hot and Cold 3 per person

Late night snack

Grilled pizza style flat breads, petite fours

Coffee and Tea

Plated cake service

Choice of two entrees add \$5 per person

(does not apply to combination plates)

Add a pasta or risotto course

(priced accordingly)

*Prices Subject to 15% Resort Service + HST 13%