



# The Escarpment

An extraordinary experience. The Escarpment package includes a cocktail reception with antipasto bar, first class four course menu, premium late-night service, full beverage service, in-house wedding planning & stunning ballroom decor.



## Menu

### Cocktail Reception

#### ANTIPASTO BAR

Marinated vegetables, cured meats, artisanal cheeses, chilled seafood & fried calamari  
And

#### Passed Hors D'oeuvres

Chef's Selection of Hot and Cold Passed Hors D'Oeuvres  
ADD Oyster Bar + \$9.00pp- 1 hour

### Dinner Service

Bakery basket of artisan breads with churned butter balls

#### SOUP OR SALAD Choice of one:

Seasonal soup or salad from the accompanying list  
ADD Soup and Salad + \$3.00pp

#### PASTA

Choice of one:

Penne a la vodka with roasted cherry tomatoes

Orecchiette with pesto cream, summer squash & sweet peas

Three cheese stuffed Tortellini with Alfredo Sauce

#### ENTRÉE

Choice of one – Includes Guest's Choice

Herb & ricotta stuffed chicken supreme with champagne cream sauce

Filet of sole stuffed with chorizo and spinach

Oven roasted striploin with rich red wine demi glaze

Prime rib of beef served with a rich wine demi-glaze with Yorkshire pudding & horseradish

Served with your choice of two sides:

Oven roasted mini red potatoes with rosemary & sea salt

Yukon gold pomme puree

Pomme anna: thin layers of potato with garlic & thyme butter

Savory rice pilaf

Seasonal vegetable medley

Asparagus spears with cauliflower tomato confit

Elegant vegetable bundles

#### VEGETARIAN OPTION (Vegan/Gluten Free)

Roasted Vegetable Torte with a Red Pepper Coulis

# Menu / Pricing



## DESSERT

*Choice of one, served with coffee & tea:*

Belgium chocolate panna cotta  
Seasonal fruit pavlova  
Apple crumble tart with crème anglaise  
Crème Brule  
Seasonal sorbet with berries

## APRÈS BOUCHE

An exclusive Dundas Valley experience that will elevate and refine your celebration

## Late Night Service

### WEDDING CAKE

Cutting of client's wedding cake

### PREMIUM LATE-NIGHT STATIONS

*Choice of three from the accompanying list*

### HOST BAR (Eight Hours)

Expanded Classic Bar Rail (includes tequila, cognac or brandy, liqueurs)  
Premium Upgraded Vineland Estates Red & White Wine  
Premium Beers  
Craft beer by Lager Shed  
Cocktails & Martinis  
Soft Drinks  
ADD Champagne Toast + \$4.00pp

## PRICING

### NOVEMBER-MARCH

**Friday: \$170.00\***

**Saturday: \$178.00\***

**Sunday: \$163.00\***

### APRIL-OCTOBER

**Friday: \$180.00\***

**Saturday: \$185.00\***

**Sunday: \$168.00\***

## PRICING NOTES

\*Plus HST. Prices are based on:

Minimum of 85ppl / spend for Fridays & Sundays

Minimum of 125ppl / spend for Saturday

Minimum of 125ppl / spend for long weekend Sundays

All prices are subject to change without notice. All prices offered are for new bookings only. A moderate surcharge will apply for smaller groups. Youths between the ages of 11-18 years of age are less \$10.00 each. Children 10 & under occupying a chair are ½ price.

*All menu enhancement prices are based on price per person. If minimum numbers are not met, room rental fee or additional service fee may apply.*

## CONTACT

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## CLASSIC FEATURES

Antipasto Bar + Passed Hors D'oeuvres

Four Course a la Carte Menu

Premium Late Night Service

Premium Eight-Hour Host Bar

Après Bouche Experience

In-House Wedding Planner

Dedicated Maître D' on Wedding Day

Bridal Suite

## DÉCOR

Centrepieces

Glass Charger Plates

Chiavari Chairs

Table Linens

Linen Napkins

Card Box

Bouquet Vases for Head Table

Easels