



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 NOTES

Please contact our sales team for seasonal pricing information.

Pricing is subject to a service fee + HST.

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 \$20.00 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