Winter Extravaganza

(Package Available January, February and March)

Chef's Choice of Hot & Cold Hors D'oeuvres to be Passed Around During Guest Arrival

Appetizer

Assortment of Freshly Baked European Rolls and Butter Choice of Chef's Award Winning Soup

Entrée

(Selection of One)
Slow Roast Strip loin of Beef with Peppercorn Sauce or Medallion of Pork with Apple Butter Sauce or Grilled Breast of Chicken with Creole Butter Sauce or Chicken Parmigiana

Seasonal Vegetables & Potatoes

Dessert

Trio of Italian Gelatos Served in Martini Glass or Crème Brule

Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

Late Night Table

Client's Wedding Cake Cut & Displayed,
Assortment of Pizza Squares
Fresh Brewed Colombian Coffee, Decaffeinated Coffee & Tea

5 Hours Open Bar

(One Hour during Cocktail Hour and 4 Hours after Dinner)
(2 Bottles of Wine per Table during Dinner)
Rye, Rum, Vodka, Gin, Scotch, Brandy,
Variety of Domestic Beers,
VQA Red and White Wine
Pop and Juices
Espresso

Décor & Accessory Package Includes

Floor Length Standard Tablecloths, Linen Napkins Standard Chair Covers In house Backdrop with up Lights In-house Centerpieces Head Table, Receiving Line & Cake Table Décor



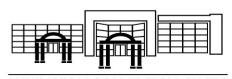




Upgrades

Deluxe Antipasto Bar	\$15.00pp
(Substitute Hot & Cold Hors D'oeuvres)	
Open Bar During Dinner	\$12.00pp
Before or After Dinner Liqueur	\$4.00pp
Imported Beers (Heineken & Corona)	\$2.00pp

100 guests - \$85.00 pp all included 150 guests - \$80.00 pp all included 200 guests - \$75.00 pp all included



BURLINGTON CONVENTION CENTRE