

# 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 Brulee

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