

# Extravaganza Package

(Available on Saturdays January – March)  
(Friday and Sundays throughout the Year)

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

## Appetizer

Assortment of Freshly Baked European Rolls and Butter

Choice of Chef's Award-Winning Soups

## Entrée

(Selection of One)

Slow Roasted 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 a 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 Hour Open Bar

(One Hour Cocktail Reception and 4 Hours after Dinner)

(2 Bottles of Wine per Table during Dinner Service)

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

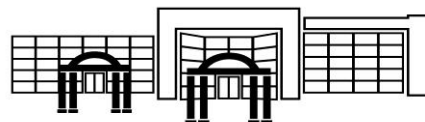
Antipasto Bar.....\$15.00pp

(Substitute Hot & Cold Hors D'oeuvres)

Open Bar During Dinner.....\$12.00pp

Before or After Dinner Liqueurs.....\$7.00pp

Imported Beers (Heineken & Corona) .....\$3.00pp



BURLINGTON CONVENTION CENTRE