2020

WEDDINGS

THE CASABLANCA HOTEL

IT'S YOUR
wedded bliss.

IF YOU CAN DREAM IT, IT'S YOURS.

Mere minutes away from the sparkling shores of Lake Ontario, you'll find The Casablanca Hotel. Here warm, customer service and elegant execution are timeless. We have beautiful spaces for your Engagement Party, Bridal Shower, Rehearsal Dinner, Wedding Ceremony and Reception, Cocktail Reception, Farwell Breakfast or Brunch the following morning.

Accommodations

We are happy to reserve a block of rooms for your guests who may be seeking accommodations. These rooms are held, at no obligation to you, until 30 days before your Wedding, at a preferred rate. Once the booking cut-off date is reached, any rooms that have not been reserved by your guests are released back into our General Inventory and are for sale to all guests at our daily rate.

A 48-hour cancellation policy is applicable to all rooms reserved by your guests. Room blocks are offered based on the Hotel's availability and are reserved on a first come, first served basis.

Detail Planning

Our experienced Wedding Consultants will assist you with all your planning requirements, including Ceremony and Reception layout, menu, wine and bar selections, event timeline, linen choices and accommodation requirements. Menu choices can be customized to suit your needs and most dietary concerns can be met.

A complimentary Menu Tasting will be scheduled in advance for the Wedding Couple. A Wedding Consultant or Banquet Manager will be onsite on your Wedding day to assist all of your Wedding partners and to welcome you upon your arrival at the Hotel.

Deposits, Payments & Guaranteed Numbers

A $1,000.00 non-refundable deposit is required at the time of booking to guarantee your event space. Event space cannot be held without a deposit. Methods of payment include Cash, Debit, Cheque, Bank Draft, or Credit Card (Visa, MasterCard and American Express). A valid Credit Card is also required to be on file at all times.

Your Wedding Consultant will arrange a payment schedule based on your booking criteria. Fifty percent (50%) of your estimated total will be taken in installments leading up to your event date. The remaining balance will be due ten (10) days prior to arrival, based on your guaranteed numbers. Please note that you will be charged for your guaranteed number or actual guests in attendance, whichever is greater. Required information due 10 days prior to arrival is as follows: total number of guests (adults, teen, vendor and children), seating plan, and any special meal requirements. Final payment is only accepted by Cash, Bank Draft, Debit or Certified Cheque.

Socan & Re:Sound Fees

SOCAN and Re: Sound Music Fees are collected by The Casablanca Hotel on behalf of the Society of Composers, Authors and Music Publishers of Canada and Re: Sound. These fees are mandated under the copyright laws of Canada and cannot be waived by any individual or company. Prices subject to change.

SOCAN fee under 100 guests: $44.13
SOCAN fee over 100 guests: $63.49
Re: Sound fee under 100 guests: $18.51
Re: Sound fee over 100 guests: $26.63

Contact Us

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CEREMONIES

It's your ceremony, elegantly executed.
We offer two chapels on-site.

Traditions Chapel

Located on the Main Level, this room is perfect for a small, intimate Ceremony with seating for up to 60 guests. The Traditions Chapel features satin champagne chair covers, two wooden pillars, ivory marble floors, rich wood, a registry table and a cascade of chiffon draping.

Rental $500 + HST

Reflections Chapel

For a larger Ceremony, the Reflections Chapel, located on the second floor of the Hotel, features beautiful stained-glass windows, rich wood, tiered ceilings, two wooden pillars and registry table. Used on its own for up to 100 guests or in combination with the Celebrations and/or Lakeside Ballroom, this Chapel can seat up to 220 guests. This Chapel is only available for Weddings booked in the Grand Ballroom.

Rental $1000 + HST

Your Ceremony includes a complimentary rehearsal beforehand. Some restrictions apply.

We are pleased to offer assistance in finding the perfect Officiant for your Ceremony. Recommended Wedding Officiants are available in our Wedding Presentation Folder or please feel free to ask your coordinator. Officiant not included in Ceremony Fee.

STEP 1

CHOOSE YOUR RECEPTION SPACE

Grand Ballroom

50-240 Guests

*Min of 100 Adults on a Saturday

Panorama Restaurant & Wine Bar

40-80 Guests

*Min of 40 Adults on a Friday and 50 Adults on a Saturday

Vintages Private Dining Room

Up to 40 Guests

*Min of 20 Adults on a Saturday

ALL WEDDINGS INCLUDE

- Wedding Coordinator, Banquet Captain and Servers
- Private Menu Tasting for Two
- Use of Facility for Photos*
- Access to Reception Room to decorate
- Use of In-house Music System*
- Microphone and Podium*
- Head Table with Organza Skirting and Up-lighting*
- Choice of standard White or Ivory Tablecloths for Guest and Display Tables
- Choice of standard Napkin
- Choice of Chair Cover
- Choice of Standard Coloured Chair Cover Sash
- Use of LCD Projector and Screen
- Presentation of Wedding Cake or Cupcakes
- Preferred Rate for Guest Accommodations
- 1-night stay in a Honeymoon Suite the night of your Wedding

* Some restrictions apply.

BASE PRICE

ADULT	TEEN OR VENDOR	CHILD
19+ years of age	12-18 years of age or vendor	3-11 years of age
$10	**$10**	**$10**

STEP 2

SELECT YOUR DINNER MENU

3-COURSE INDIVIDUALLY PLATED DINNER

$36/ Adult, Teen or Vendor

ALL MEALS INCLUDE

Fresh Rolls with Butter

First Course

Choice of Soup, Salad or Pasta
Choose one in advance for all guests
(see page 9 for menu options)

Second Course

ENTREE

Choose one in advance for all guests

Pan-seared Boneless Chicken Breast with Maple Thyme Jus

Roasted Striploin of Beef with Red Wine Jus and Yorkshire Pudding

Herb and Mustard-crusted Loin of Pork with Apple and Pear Chutney

Grilled Salmon with Lemon Dill Butter Sauce

Served with Fresh Seasonal Vegetables and your choice of Potato or Rice *(see page 9 for menu options)*

Third Course

Choice of Dessert
Choose one in advance for all guests
(see page 9 for dessert options) Served with Coffee and Tea

ADDITIONAL ENTREE OPTIONS

Switch to Family-style Platter Service
Includes two of the listed Entrees
$43/ Adult, Teen or Vendor

UPGRADE YOUR PLATED ENTREE

Duo Plate – Charbroiled Beef Tenderloin (5 oz) and Pan-seared Boneless Breast of Chicken (5 oz) with Maple Thyme Jus
$48/ Adult, Teen or Vendor

Panko-crusted Supreme of Chicken stuffed with Swiss Cheese and Black Forest Ham
$38/ Adult, Teen or Vendor

BUFFETS ALSO AVAILABLE

Ask your sales representative

CHILDREN'S 3-COURSE DINNER

Choose one Entree in advance for all Children

First Course

Assorted Veggie Sticks and Dip

Second Course

Chicken Fingers and Fries, Pasta and Meatballs, Grilled Cheese and Fries or Cheese Pizza

Third Course

Ice Cream Factory – Scoop of Vanilla Ice Cream with Toppings to make their own Sundaes
$16/ Child (3-11 years)

*MENU CHOICES CAN BE CUSTOMIZED TO SUIT YOUR NEEDS AND MOST DIETARY RESTRICTIONS CAN BE MET.

STEP3

SELECT YOUR BAR SERVICE

5 Hour Standard Open Bar

$30/ ADULT

$5/ TEEN/ VENDOR/ CHILD
(Non-Alcoholic Drinks)

Domestic Beer House Wine
Liquor: Rye, Rum. Gin, Vodka, Brandy and Scotch
Soft Drinks and Fruit Juice
Bartender Fee Included

Extra Hours of Bar: $20/adult, per hour
Complimentary for Teens, Vendors & Children

5 Hour Premium Open Bar

$40/ ADULT

$5/ TEEN/ VENDOR/ CHILD
(Non-Alcoholic Drinks)

Domestic and Imported Beer, House Wine
Premium Liquor: Rye, Rum, Gin
Vodka, Brandy and Scotch
Variety of Assorted Liqueurs
Assorted Coolers, Soft Drinks and Fruit Juice
Bartender Fee Included

Extra Hours of Bar: $6/adult, per hour
Complimentary for Teens, Vendors & Children

Cash Bar

$35 PER BARTENDER/PER HOUR

HOST BAR ON CONSUMPTION
ALSO AVAILABLE

Domestic and Imported Beer, House Wine
Liquor: Rye, Rum, Gin, Vodka, Brandy and Scotch
Variety of Assorted Liqueurs
Assorted Coolers, Soft Drinks and Fruit Juice

Wine Service with Dinner

Your choice of House White and Red Wine

Unlimited House Wine during Dinner Service - Your choice of House White and Red Wine
This option is not available for Weddings with a Cash Bar

Hernder Estates or Open Select- **$10.00** /ADULT

Select Open Smooth, Jackson Triggs or Peller Estates **$13.50** /ADULT

STEP4

BUILD YOUR LATE-NIGHT BUFFET

Thin Crust Pizza **$3.75/person**

Fresh Vegetables with Dip **$3.25 /person**

Fresh Fruit Display **$3.25 /person**

Coffee, Decaf and Tea Station **$3.00 /person**

Domestic Cheese Display
with crackers and grapes **$3.00 /person**

Chocolate Fountain
with Fresh Sliced Fruit and Dipping Treats **$9.50/person**

Cookies & Milk **$4.00 /person**

POUTINE STATION

Make your own Poutine with fresh House-cut Fries, Cheese Curds, hot Gravy, Sour Cream, Chives, Malt and White Vinegar and Ketchup

$6.25/person

SLIDER BAR

Beef Burgers and grilled Breast of Chicken on fresh mini buns

with Cheddar Cheese, BBQ Sauce, Chipotle Mayo, Ketchup, Mustard, Relish Caramelized Onions, Lettuce Pickles, Tomato's and sautéed Mushrooms

$11.75/person

SNACK TABLE

Focaccia Toast with roast Garlic Bruschetta, Beef Skewers, Chicken Satays, bite size Pizza Squares, Spanakopita and Vegetable Spring Rolls with Dipping Sauce

$12/person

WEDDING ENHANCEMENTS

(OPTIONAL UPGRADES)

Upgraded Linens

Choose from a variety of patterns and colours or Tablecloths, Runners and Napkins

$5.00/person

Head Table Backdrop

White or Ivory Sheer Fabric with your choice of matching Ties, Gold, Silver or Black Bling Banding.

3 Panels - $500, 7 Panels–$750

Champagne Toast **$5.00/adult**

Receiving Line Toast

Your choice of 2 Liqueurs listed in the Premium Bar

$3.50/shot

Chef's Selection of Butler Served Hors d 'Oeuvres & Canapés

3-pcs per person **$4.50/per person**

Cocktail Reception Package

Includes 1 Hour of Open Bar Service and Butler Served Hors d 'Oeuvres - **$10/person** (Standard Bar), **$11/person** (Premium Bar) - Not available with a Cash Bar

Add Salad, Soup or Pasta Course **$5/person**

Add Plated Antipasto Course **$6/person**

Individually plated grilled Vegetables, Bocconcini, European Deli Meats and Olives

Antipasto Bar **$13 /person**

Black and Green Olives, slow roasted Vegetables, Artichokes, Marinated Bocconcini, Prosciutto wrapped Bread Sticks, Sal Olive Horns, sliced Melons

Add Seafood to Antipasto Bar **$13/person**

Chilled Citrus poached Shrimp with Cocktail Sauce, Steamed Mussels with Red Curry, Tomato and Red Onion and Marinated Calamari

If you don't see what you are looking for, ask your wedding coordinator.

BUILD YOUR PACKAGE

Calculate Your Costs Below to Customize Your Wedding

ADULTS (19 yrs.+)

Base Price	+ Dinner Service	+ Bar Service	+ Wine Service	+ Late Night Buffet	+ Add on	= Price per Adult
$10	_____	_____	_____	_____	_____	_____

VENDORS & TEENS (12-18 yrs)

Base Price	+ Dinner Service	+ Bar Service	+ Wine Service	+ Late Night Buffet	+ Add on	= Price per Adult
$10	_____	_____	_____	_____	_____	_____

CHILDREN (3-11 yrs.)

Base Price	+ Dinner Service	+ Bar Service	+ Wine Service	+ Late Night Buffet	+ Add on	= Price pe Adult
$10	_____	_____	_____	_____	_____	_____

EXAMPLE

Base Price	+ Dinner Service	+ Bar Service	+ Wine Service	+ Late Night Buffet	+ Add on	= Price per Adult
$10	$36	$30	$6.50	$5.25	$4	$91.75

To be eligible for package pricing, you must select a bar option, dinner service and at least two late night buffet items.

Please speak to your wedding coordinator if you have guests under 3 years of age.

All prices subject to applicable tax, gratuity and service charge. All prices subject to change.

DISCOUNTS?

Save $5/ person off the base price when you book a Friday or Sunday Wedding - including long weekends!

MENU SELECTIONS

Salad

Choose one selection for all guests

- Mixed Green Salad with Julienne of fresh Vegetables and Red Wine Herb Vinaigrette
- Classic Caesar Salad with Roasted Garlic and Parmesan Dressing, Croutons fresh squeeze of Lemon and Bacon Twist
- Baby Spinach, fresh Strawberries and Pecans tossed in our House-made Honey Mustard Dressing
- Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette
- Greek Salad with Hearts of Romaine, Cucumbers Tomatoes and Red Onions under Kalamata Olives and crumbled Feta with Oregano Lemon Dressing

Soup

Choose one selection for all guests

- Roasted Red Pepper and Tomato with Basil Creme Fraiche
- Minestrone
- Hearty Corn Chowder
- Potato and Leek with Stilton Cheese
- Wild Mushroom with Hazelnut Butter
- Cream of Broccoli with Aged Cheddar
- Roasted Butternut Squash with Maple Crème Fraiche

Pasta

Choose one selection for all guests

- Choice of Pasta — Penne, Farfalle or Fusilli
- Choice of Sauce – Pomodoro, Rose or Alfredo

All Pastas topped with snipped Chives and shredded Asiago Cheese.

Potato or Rice

Choose one selection for all guests

- Steamed Baby Potatoes tossed with fresh Herbs and Garlic
- Mashed Potatoes - Garlic or Rustic Smashed
- Oven Roasted Potatoes with Fine Herbs
- Mixed Grain Rice (White Rice and Wild Rice)

Dessert

Choose one selection for all guests

- Dessert selection differs based on seasonality. Dessert options will be available upon meeting with your wedding planner.

Taxes, Gratuity and Sustainability charges are not included in the above rates

HORS D'OEUVRES & CANAPES

Hot Hors D' Oeuvres

- Bacon wrapped Scallops
- Brie and Cranberry Bundles
- Beef Skewers
- Vegetable Spring Rolls with Dipping Sauce
- Tempura Shrimp
- Grilled Shrimp and Pineapple Skewers
- Chicken Satays with Sesame Dipping Sauce
- Mini Quiches
- Sweet Italian Sausage in Pasta
- Pear and Stilton Cheese Tart

Assorted Cold Cocktail Canapés

- Focaccia Toast and Roast Garlic Bruschetta
- Smoked Salmon on Pumpernickel
- Herbed Tomato and Bocconcini
- Grilled Asparagus Wrapped in Prosciutto
- Black Pepper crusted Beef Tenderloin on Garlic Crouton

Choose your own at **$22/** dozen, or the Chef's Selection at **$ 18/** dozen, or **$4.50/** person (3 pieces).
Hors d 'Oeuvres and Canapés can be butler passed or served on platters.

HOUSE WINE OPTIONS

White

- Hernder Estates Riesling
- Open Select Smooth

$26.55/BOTTLE

- Jackson Triggs Black Reserve Sauvignon Blanc
- Peller Estates Chardonnay

$30.97/ BOTTLE

Red

- Hernder Estates Baco Noir
- Open Select Smooth

$26.55/ BOTTLE

- Jackson Triggs Black Reserve Cabernet Franc/ Cabernet Sauvignon
- Peller Estates Family Series Cabernet Merlot

$30.97/ BOTTLE

If you don't see your favorite wine ask your Wedding Coordinator for more information.

PAY PER DRINK

Spirits

	HOST BAR ON CONSUMPTION	CASH BAR (TAX INC.)
1 oz **Alcohol with Soft Drink & Garnish** (Rye, Rum, Gin, Vodka, Scotch & Brandy)	$5.75	$6.50
1 oz **Alcohol with Fruit Juice & Garnish** (Caesar, Bloody Mary, Screwdriver, Cape Cod)	$6.64	$7.50

Beer

Domestic Beer (Canadian, Coors Light, Bud & Bud Light)	$5.31	$6.00
Imported Beer (Stella, Heineken, Corona)	$5.75	$6.50
Draught Beer (12 oz)	$5.75	$6.50

Wine

House Wine – by the Bottle	$26.55-$30.97	$30-35
House Wine – by the Glass	$6.64-$7.08	$7.50-$8

SEE OUR WINE LIST FOR ADDITIONAL SELECTIONS AND PRICES.

Liqueurs & Specialty Items

Selection of Liquors	[illegible]	[illegible]
[illegible]	[illegible]	[illegible]
Coolers (Variety of Coolers)	$8.41	$9.50
Champagne Toast	$5.75	$6.50

Non-alcoholic Beverages

Soft Drinks (Pepsi, Diet Pepsi, 7-Up, Ginger Ale, Iced Tea)	$2.21	$2.50
Fruit Juices (Orange, Apple. Grapefruit, Pineapple, Cranberry, Clamato, Tomato)	$3.10	$3.50
Spring Water	$2.21	$2.50
Perrier Bottled Mineral Water	$2.66	$3.00
Freshly Brewed Coffee & Tea	$2.21	$2.50

Punch Bowls

Fruit Punch Bowl (Serves 30 People)	$65.00	—
Champagne Punch Bowl (Serves 30 People)	$100.00	—
Rum & Fruit Punch Bowl (Serves 30 People)	$125.00	—

The above stated prices include Mix and Bar supplies. All Liquor is served in one-ounce portions, Governed by Provincial Liquor Laws. Bar service concludes at 1:00am at the latest. Bartender fee of $35 per bartender per hour applies.

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IT'S YOURS.

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