

# *Wedding Package*

THE CASABLANCA HOTEL



# 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 reception, and farewell brunch the following morning. With our warm hospitality, attention to detail, and beautiful venue, you will have the wedding of your dreams!

## **Accommodations**

We are pleased to reserve a block of rooms for your guests who may be seeking accommodations. These rooms are held at no obligation until 45 days before your Wedding. Room blocks are offered based on Hotel's availability and are reserved on a first come, first served basis.

## **Detail Planning**

Our onsite event staff will assist you with all your planning requirements, including ceremony & reception layout, menu, wine and bar selections, event timeline, linen choices, and accommodation requirements. Menu choices can be customized to suite your needs and most dietary concerns can be met.

## **Deposits, Payments & Guaranteed Numbers**

A 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, credit card.

## **Socan & Re:Sound Fees**

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



# CEREMONIES

It's your ceremony, elegantly executed.

We offer two chapels on-site.



## Traditions

Located on the Main Level, this Chapel is perfect for a small, intimate Ceremony with seating for up to 50 guests. The Traditions Chapel features satin champagne chair covers, ivory marble floors, rich wood, and a cascade of chiffon draping.

## Reflections

For a larger ceremony, the Reflections Chapel, located on the mezzanine level of the Hotel, features beautiful stained-glass windows, rich wood, and tiered ceilings.

For up to 200 guests.

Available for weddings held within the Grand Ballroom only.

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

# RECEPTION SPACE

## Grand Ballroom

Located on the Mezzanine Level  
min 100, max of 240

## Panorama Room

Located on the Top Floor with Lake Views  
min 50, max of 80



## ALL WEDDINGS INCLUDE

- Ceremony
- Head Table with Organza Skirting and Up-Lighting Set on Risers \*
- Choice of Standard White or Ivory Tablecloths
- Choice of Standard Napkin Colour
- Preferred Rate for Guest Accommodations
- Use of Facility for Photos
- Reception Room
- Service of your Wedding Cake
- Use of LCD Projector & Screen
- Use of In-house Music System
- Microphone and Podium \*
- A Honeymoon Suite on your Wedding Night

*\*some restrictions may apply.*

# PACKAGES

## RIESLING

**Ballroom**  
\$119/adult

**Panorama**  
\$129/adult

3-Course Plated  
5 hours of Standard Open Bar  
Your Choice of Tablecloths & Napkins

## PINOT

**Ballroom**  
\$159/adult

**Panorama**  
\$169/adult

Buffet Dinner  
5 hours of Premium Open Bar  
Unlimited Dinner Wine  
Late Night  
Cocktail Hour  
Head Table Backdrop  
Chair Covers

## SYARH

**Ballroom**  
\$154/adult

**Panorama**  
\$164/adult

3-Course Plated  
5 hours of Premium Open Bar  
Unlimited Dinner Wine  
Late Night  
Cocktail Hour  
Head Table Backdrop  
Chair Covers

Child & Teen Packages

\$74/teen (12-18 yrs. old) | \$39/child (3-11 yrs. old) | Under 3 – Free

Some restrictions may apply. applicable taxes and gratuities are not included.

# ADD TO YOUR RECEPTION

**Thin Crust Pizza \$5/person**

**Fresh Vegetables with Dip \$4.50/person**

**Fresh Fruit Display \$6.95/person**

**Coffee, Decaf and Tea Station \$3.95/person**

**Hors d'oeuvres \$7.50/person (3pc/person)**

**House Wine During Dinner \$15/person**

**House Wine by the Bottle \$30/bottle**

**Pasta course \$9/person**

**• Pomodoro • White • Rose**

**Extra Hours of Bar: \$12/adult, per hour**

Complimentary for Teens, Vendors &  
Children

**Ballpark \$14.95/person**

Sausage | Hotdogs | Buns | Mayo | Ketchup |  
Mustard | Relish | Caramelized Onions |  
Sauerkraut

**Slider Bar \$16.95/person**

Beef Burger | Fresh Mini Buns | Cheddar  
Cheese | BBQ Sauce | Chipotle Mayo |  
Mustard | Ketchup | Relish | Caramelized  
Onions | Lettuce | Pickles | Tomatoes |  
Sauteed Mushrooms

**Snack Table \$16.95/person**

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

**Poutine Station \$10.95/person**

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

**Sweet Sensations Table \$14.00/person**

Assorted House Made Pastries | Chocolate  
Dipped Strawberries | Assorted Cakes,  
Pies, Flans

applicable taxes and gratuities are not included.

# Plated Menu

## Appetizer Course

Select one 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 a squeeze of lemon and bacon twist
- Mixed crisp greens with cubed brie, Sliced apples, crushed walnuts, and dried cranberries under a maple apple cinnamon vinaigrette
- Roasted red pepper and tomato soup with basil crème fraîche
- Hearty corn chowder
- Potato and leek soup with stilton cheese

## Main Entree

Select one for all guests:

- Pan-Seared Boneless Chicken Breast with Maple Thyme Jus (6 oz)
- Roasted Striploin of Beef with Red Wine Jus and Yorkshire Pudding
- Grilled Salmon with Lemon Dill Butter Sauce (6 oz)

*All Entrées Served with Fresh Rolls with Butter*

## Potato or Rice

Select one for all guests:

- Steamed baby potatoes tossed with fresh herbs and garlic
- Garlic mashed potatoes
- Oven roasted potatoes with fine herbs
- Mixed grain rice (white rice or wild rice)

**Served with Fresh Seasonal Vegetables**

## Dessert Course

Select one for all guests:

- Vanilla Bean Crème Brûlé  
Accompanied by cookie
- Classic New York Style Cheesecake  
Served with fresh berry compote
- Warm Apple Blossom  
Sweet, caramelized apples in a rich puff pastry, served with caramel and cinnamon vanilla ice cream
- Sampler Plate (add on \$2/person)  
A trio of desserts, including lemon blueberry tartlet, chocolate cheesecake and ricotta cheese-filled cannoli.

## Dessert Served with Coffee/Decaf/Tea

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### UPGRADE YOUR PLATED ENTREE

Duo Plate – Charbroiled Beef Tenderloin (4 oz) and Pan-seared Boneless Breast of Chicken (4 oz) with Maple Thyme Jus

**Add \$14/Adult**

Panko-crusted Supreme of Chicken Stuffed with Swiss Cheese and Black Forest Ham

**Add \$6/Adult**

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### Children's Menu

- Assorted Veggie Sticks & Dip
- Chicken Fingers & Fries | Pasta & Meatballs | Hamburger and Fries | Grilled Cheese & Fries | Cheese Pizza
- Ice Cream Factory

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\* Most dietary restrictions can be accommodated with advanced notice | applicable taxes and gratuities are not included.

# Buffet Menu *(Pinot Package)*

Warm Rolls and Breads

## **FOUR SALADS**

- Mixed Garden Green Salad with trio of Dressings
- Classic Caesar Salad with Smoked Bacon Crisps, Parmesan and Croutons on the side
- Broccoli Salad with Bacon and Cheddar Cheese
- Farfalle Pasta with slow-roasted Vegetables in a light Vinaigrette

## **THREE ENTREES**

- Braised Beef served with Baby Carrots & Onions
- Grilled Chicken with Mushroom Tarragon Cream Sauce
- Baked Fillet of Salmon with Lemon Dill Butter Sauce

## **PASTA**

- Pasta Pomodoro with snipped Chives and shredded Asiago Cheese

## **VEGETABLES**

- Oven Roasted Potatoes with Fine Herbs
- Fresh Vegetables

## **DESSERTS**

- Fresh Sliced Fruit Display
- Chef's Sweet Table
  
- Coffee, Decaf and a Selection of Teas



# BRIDAL SHOWERS

## Vineyard Brunch

**(25 person minimum)**

Assorted Breakfast Pastries  
Selection of Preserves and Butter  
Fresh Sliced Fruit Display  
Scrambled Eggs  
Fried Potatoes with Peppers and Onions  
Breakfast Sausage  
Sliced Bacon  
Mixed Lettuce House Salad with Trio of Dressings  
Grilled Chicken tossed with Lemon and fresh Herbs  
Penne with blistered Cherry Tomatoes  
Fresh Vegetables with Roasted Garlic  
Chef's Dessert Selection  
Assorted Fruit Juices  
Coffee, Decaf and a Selection of Teas

**\$45/person**

## Afternoon Tea

**(25 person minimum)**

### **Warm Vanilla and Citrus Scented Scones**

Served Individually with Chantilly Cream and Fruit Preserves

**Finger Sandwiches** - An assortment of Finger Sandwiches served family-style including:

Black Forest Ham and Swiss  
Grilled Chicken with Pesto Mayonnaise  
Tomato and Provolone  
Egg and Chive Salad

### **Delectable Dessert Tiers**

Miniature Pastries  
Assorted Tarts  
Freshly Baked Cookies  
Chocolate Covered Strawberries  
Coffee, Decaf and a Selection of Teas

**\$39/person**

*Applicable tax and gratuities not included.*

**IT'S YOURS.**



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[casablancahotel.ca](http://casablancahotel.ca)