

# WEDDING PACKAGE



**ANGUS GLEN**

## Room Rental

Included in your room rental is our house linen and room set-up which includes: dance floor, floor plan, staff, directional signage, coordination, exclusivity of the room (based on times allocated), staging, chef consultation and food tasting.

## Food Tasting

Food tastings take place on select dates between 12:00pm and 6:00pm. The tasting is for up to four guests. Any additional guests are \$35 for three-course meals and \$45 for four-course meals per person. Food tastings are available for plated meals only. Hors d'oeuvres and sweet or savoury food table items are not available.

## Linen

Our standard linen colour is white. Alternative colour linen is available and is subject to a surcharge based on the market price. Linen selection must be given thirty days in advance. Events do have the option to rent other linens, they must be delivered the day before your event and must be picked up the same night as your event. Angus Glen will not be responsible for misplaced linens or rentals.

## Prices

Prices within this package are subject to taxes and a 17% facility fee (unless otherwise specified). All prices within this package are subject to change without notice. Package and proposal prices are guaranteed at the time of signing the Hospitality Agreement. Multiple entrée surcharge for two entrées is \$5.00 per guest and \$7.50 per guest for three entrées. Place cards are mandatory with entrée signifier at each guest's seat prior to dinner service. The same starch is required when multiple entrées are offered. Custom menus are available upon request. Room minimums apply to all Wedding Packages. Events taking place on Statutory Holidays may have additional setup charges, please inquire with your Angus Glen Golf Club representative.

## Ceremony Fee

\$1,250\*

Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)

House linen (white) on signing table

Set up and tear down of chairs

Cordless microphone on a stand, accompanied by a speaker

Aisle runners are available for a \$100 rental fee per runner. Each runner is twenty feet long.

Angus Glen Golf Club reserves the right to make final decision on the ceremony location with regards to inclement weather.

\*Fee is based on a lunch/dinner reception following the ceremony

## Ceremony Only Event

\$3,000

Must take place between 9:00am and 2:00pm.

Rehearsal space the week of the wedding for up to one hour (additional time will result in a \$250/hour charge)

House linen (white) on signing table

Set up and tear down of chairs

Cordless microphone on a stand, accompanied by a speaker

Aisle runners are available for a \$100 rental fee per runner. Each runner is twenty feet long.

Angus Glen Golf Club reserves the right to make the final decision on the ceremony location with regards to inclement weather.

## Ceremony Coordination

\$500

One (1) staff member will be assigned to the wedding ceremony

Rehearsal direction - direct the ceremony from start to finish – how to walk, where to stand

Oversee placement of ceremony items: programs, reserved signs and altar items

Direct guests, organize family & bridal party for processional, direct musicians / DJ during the wedding procession

Coordinate timing with officiate

Coordinate and cue music

By investing in coordination for your ceremony, you will have the peace of mind that all the details will come together as you envisioned. Remove the worry, and be able to truly enjoy every moment of your special day.

## Video Equipment By Room

|  |                 |                 |
|--|-----------------|-----------------|
| <b>AWS Boardroom</b>   | <b>\$100.00</b> |                 |
| Samsung 80 Inch LED TV (HDMI only)   |                 |                 |
| Bell ExpressVu HD Satellite Receiver   |                 |                 |
| DVD/CD Player  |                 |                 |
| <b>Victoria Room</b>   | <b>\$100.00</b> |                 |
| Samsung 46 Inch LED TV (behind the bar) (HDMI only)  |                 |                 |
| Bell ExpressVu HD Satellite Receiver   |                 |                 |
| DVD/CD Player  |                 |                 |
| <b>Kennedy Loft</b>  | <b>\$100.00</b> |                 |
| Two Samsung 65 Inch LED TV's (HDMI only)   |                 |                 |
| Bell ExpressVu HD Satellite Receiver   |                 |                 |
| DVD/CD Player  |                 |                 |
| <b>Sorenstam Room</b>  | <b>\$100.00</b> |                 |
| Samsung 60 Inch LED TV(HDMI only)  |                 |                 |
| Bell ExpressVu HD Satellite Receiver   |                 |                 |
| DVD/CD Player  |                 |                 |
| <b>Furyk Room</b>  | <b>\$100.00</b> |                 |
| Two Samsung 50 Inch HD Plasma Screens (HDMI, VGA with Adapter)                                   |                 |                 |
| Bell ExpressVu HD Satellite Receiver   |                 |                 |
| DVD/CD Player  |                 |                 |
| <b>Mackenzie/Elgin/Great Hall</b>  | <b>\$200.00</b> |                 |
| Epson PowerLite Pro G5350NL LCD Projector (5000 Lumens, 1024x768)                                |                 |                 |
| DVD/CD Player  |                 |                 |
| Kramer VP719x Video Scaler/Switcher (VGA, DVI, S-Video, Component, Composite, HDMI with Adapter) |                 | <b>\$300.00</b> |
| 10x13.5ft Projection Screen (Ceiling Mount, Retractable)   |                 | <b>dual</b>     |

includes hardwire hook-up in allocated hall.

Projectors are mounted in projection rooms outside of the banquet halls (Mackenzie and Elgin Halls only).

Both projectors in the great hall can be linked to provide viewing pleasure of your presentation for the entire hall (depending on room configuration).

## Additional Audio and Video

### Portable Components

|   |          |
|---|----------|
| Samsung 50 Inch SmartTV (HDMI, VGA with Adapter)  | \$200.00 |
| NEC LT20 LCD Projector (1500 Lumens, 1400x1050, VGA, S-Video, Composite, HDMI with Adapter) | \$250.00 |
| DVD/CD Player   | \$20.00  |
| Projection Screen: 39x53 Inches   | \$25.00  |
| Projection Screen: 72x96 Inches   | \$50.00  |
| VGA Monitor Extension Cable: Allows your computer to be placed away from the projector      | \$25.00  |
| VGA Signal Splitter: Allows one computer to be shown on two monitors or projectors          | \$50.00  |

### Conference Accessories

|   |          |
|---|----------|
| Stage: 8' Long x 3' Wide x 16" High,  | \$100.00 |
| Flip Chart with Pad   | \$20.00  |
| Electrical Power Bar (3-6 Outlets)  | \$5.00   |
| Easels  | \$15.00  |
| Wireless Conference Call Speaker Phone  | \$50.00  |
| Analog Phone Line: (Does NOT Include Long Distance Charges)                                 | \$35.00  |
| Digital Phone Line: (Dial 9 To Get An Outside Line; Does Not Include Long Distance Charges) | \$25.00  |

Mackenzie/Elgin/Great Halls, Kennedy Loft, Victoria Room, and North Marquee are equipped with basic audio: house music, microphone and podium.

AWS Boardroom, Furyk and Sorenstam Rooms include house music, a portable speaker is required for any other audio.

|  |          |
|--|----------|
| Wireless Handheld Microphone   | \$100.00 |
| Wireless Lapel Microphone  | \$150.00 |
| Audio Mixing Board   | \$40.00  |
| Portable Amplified Speaker   | \$30.00  |
| Incorporating VCR / DVD / Computer Presentation Into House System              | \$100.00 |
| 100 AMP 3 Phase Electrical Hook-up: Includes Universal Cam Lock Tie Into Power | \$400.00 |

|  |                |
|--|----------------|
| <b>A/V Technician Support (per hour)</b> | <b>\$45.00</b> |
| Minimum 3 hours                          |                |

All prices include basic setup of equipment.  
 Renter assumes all responsibility for lost, stolen or damaged equipment.  
 All prices are daily rates and are subject to change without notice.  
 Weekly rates are three times our daily rate.

## Great Hall

|                          |          |
|--------------------------|----------|
| Room Rental              | \$2,000  |
| Room Minimum (Mon-Thurs) | \$10,000 |
| (Fri-Sun)                | \$20,000 |

|                                 |     |
|---------------------------------|-----|
| Theatre Style Seating           | 600 |
| Dinner                          | 500 |
| Dinner with Dance Floor         | 400 |
| Reception with Food Stations    | 650 |
| Reception without Food Stations | 800 |

## Mackenzie or Elgin Hall

|                          |          |
|--------------------------|----------|
| Room Rental              | \$2,000  |
| Room Minimum (Mon-Thurs) | \$5,000  |
| (Fri-Sun)                | \$10,000 |

|                                 |     |
|---------------------------------|-----|
| Theatre Style Seating           | 300 |
| Dinner                          | 250 |
| Dinner with Dance Floor         | 180 |
| Reception with Food Stations    | 350 |
| Reception without Food Stations | 400 |

## North Marquee

|                          |          |
|--------------------------|----------|
| Room Rental              | \$2,000  |
| Room Minimum (Mon-Thurs) | \$5,000  |
| (Fri-Sun)                | \$10,000 |

|                              |     |
|------------------------------|-----|
| Theatre Style Seating        | 350 |
| Dinner Seating               | 200 |
| Dinner with Dancing          | 180 |
| Stationed Cocktail Reception | 250 |
| Cocktail Reception           | 300 |

## AWS Boardroom

|              |       |
|--------------|-------|
| Room Minimum | \$500 |
|--------------|-------|

|                       |    |
|-----------------------|----|
| Theatre Style Seating | 35 |
| Dinner                | 24 |
| Bistro                | 24 |
| Cocktail Reception    | 30 |
| Boardroom             | 20 |

## Victoria Room

|                          |         |
|--------------------------|---------|
| Room Rental              | \$1,000 |
| Room Minimum (Mon-Thurs) | \$2,500 |
| (Fri-Sun)                | \$5,000 |

|                              |     |
|------------------------------|-----|
| Theatre Style Seating        | 100 |
| Dinner                       | 72  |
| Dinner with Dance Floor      | 64  |
| Stationed Cocktail Reception | 120 |
| Cocktail Reception           | 200 |

## Kennedy Loft

|                          |         |
|--------------------------|---------|
| Room Rental              | \$1,000 |
| Room Minimum (Mon-Thurs) | \$2,500 |
| (Fri-Sun)                | \$5,000 |

|                              |     |
|------------------------------|-----|
| Theatre Style Seating        | 150 |
| Plated Dinner                | 120 |
| Buffet Dinner                | 80  |
| Stationed Cocktail Reception | 100 |
| Cocktail Reception           | 150 |
| Boardroom or U-Shape         | 28  |

## Furyk Room

|              |         |
|--------------|---------|
| Room Minimum | \$1,000 |
|--------------|---------|

|                              |    |
|------------------------------|----|
| Theatre Style Seating        | 50 |
| Dinner                       | 40 |
| Stationed Cocktail Reception | 40 |
| Cocktail Reception           | 50 |
| Boardroom                    | 28 |
| U-Shape                      | 24 |

## Sorenstam Room

|              |       |
|--------------|-------|
| Room Minimum | \$500 |
|--------------|-------|

|                              |    |
|------------------------------|----|
| Theatre Style Seating        | 40 |
| Dinner                       | 30 |
| Stationed Cocktail Reception | 30 |
| Cocktail Reception           | 40 |
| Boardroom or U-Shape         | 16 |

\*Room rental and minimum are subject to taxes

\$99.95/Person

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest. All selections come with fresh baked dinner rolls, flatbread with creamery butter, choice of ONE starter, ONE entrée and ONE dessert for all guests, coffee and tea. Package includes standard six hour bar package and house wine service with dinner.

## Starter

### Sweet and Bitter Greens

grape tomato | cucumber | julienne carrot | balsamic vinaigrette

### Radicchio and Romaine

roma tomato | red onion | peppers | cucumber | feta dressing

### Baby Arugula

shaved pear | dried cranberries | toasted pumpkin seeds | sherry vinaigrette

### Hearts of Romaine

garlic croutons | parmesan cheese | creamy Caesar dressing

### Carrot, Orange and Ginger Purée

### Tomato Bisque with Basil Whipped Cream

## Entrée

All entrées are accompanied by oven roasted mini red potatoes and steamed market vegetables.

### Lemon Herb Roasted Supreme of Chicken with Shallot Jus

### Dijon and Panko Crusted Haddock with Dill Cream Sauce

### Grilled Atlantic Salmon with Ginger Butter Sauce

### Grilled Certified Angus Beef® Striploin Steak with Merlot Demi Glaze



## Dessert

### Tiramisu

mocha crème anglaise | waffle cigar

### Dark & White Chocolate Mousse Pyramid

vanilla crème anglaise | seasonal berries

### Mango Passion Fruit Mousse

raspberry coulis | seasonal berries

### Chocolate Brownie Cheesecake

raspberry vanilla sauce

### Apple Tart

caramel cinnamon sauce | seasonal berries

## Late Night Table

### Fresh Sliced Fruit

Assorted Fresh Baked Cookies and French Pastries

Coffee and Tea



\$118.95/Person

Chef's selection of hot and cold hors d'oeuvres based on four pieces per guest. All selections come with fresh baked dinner rolls, flatbread with creamery butter, choice of ONE soup or pasta, ONE salad, ONE entrée and ONE dessert for all guests, coffee and tea. Any items from the Silver Package may be selected as part of the Gold Package. Package includes standard six hour bar package and house wine service with dinner.

## Soup or Pasta

Truffle Scented Cream of Mushroom Soup  
Maple Roasted Butternut Squash Purée  
Baked Potato and Leek Soup with Cheddar  
Rigatoni with Tomato Basil Sauce  
Penne Arrabiata

## Salad

Baby Greens  
honey-roasted squash | dried cherries | apple cider vinaigrette  
Ripe Roma Tomatoes  
bocconcini cheese | basil infused olive oil | balsamic glaze  
Baby Spinach  
seasonal berries | goat cheese crumble | basil vinaigrette  
Mesclun Greens  
red radish | brunoise of peppers | cherry tomato | fresh herb dressing

## Entrée

All entrées are accompanied by oven roasted mini red potatoes and steamed market vegetables.

Seared Beef Tenderloin with Forest Mushroom Sauce  
Oven Roasted Chicken Breast & Beef Tenderloin with Peppercorn Jus  
Beef Tenderloin & Garlic Butter Glazed Black Tiger Shrimp with Red Wine Jus  
Oven Roasted Chicken Breast & Atlantic Salmon with Dijon Supreme Sauce

## Dessert

Grand Marnier Truffle  
mango raspberry coulis | seasonal berries  
Red Velvet Cake  
vanilla crème anglaise | seasonal berries  
Bailey's Cheesecake  
mint berry salsa  
Raspberry Pistachio Cheesecake  
fruit coulis | seasonal berries  
Chocolate Molten Cake  
kiwi & mango coulis | mint whipped cream

## Late Night Table

Fresh Sliced Fruit  
Assorted Fresh Baked Cookies and French Pastries  
Coffee and Tea



## Meal Enhancements

### Palate Cleansers

lemon sorbet | raspberry sorbet | strawberry sorbet | mango sorbet

\$2.95

### Pre-Course

Seared Salmon with Grilled Pineapple Salsa and Citrus Butter Sauce

\$9.25

Penne with Tomato Basil Sauce

\$4.50

Ricotta and Spinach Stuffed Cannelloni with Rose Sauce

\$4.50

Grilled Vegetable and Mozzarella Napoleon with Tomato Ragout

\$5.50

Poached Jumbo Shrimp with Cocktail Sauce

\$10.50

Antipasto Plate

\$10.50

Prosciutto | Melon | Marinated Olives | Grilled Vegetables | Genoa Salami | Tomato Bocconcini

Marinated Artichoke Hearts | Focaccia Bread

## Upgraded Entrée Accompaniments

Buttermilk and Chive Mashed Potatoes

\$2.50

Roasted Garlic Mashed Potatoes

\$2.50

Sweet Potato & Yukon Mashed Potatoes

\$1.95

Seasonal Vegetable Bundle

\$3.25

Grilled Vegetable Stack

\$3.25

Grilled Asparagus

\$1.75

Fine Herb Risotto

\$5.50

Woodland Mushroom Risotto

\$5.50

## Wedding Day Lunch Buffet

\$19.95

Selection of Fresh Wraps and Sandwiches

Seasonal Sliced Fruit Platter

Fresh Baked Cookies

Chilled Soft Drinks & Bottled Water

All prices are subject to HST and a 17% Facility fee.

## RED WINES

Bottle

|   |      |
|---|------|
| Benchmark Lakeview Cellars, Cabernet Merlot, VQA                      | \$29 |
| Farnese, Montepulciano D'Abruzzo                                      | \$31 |
| Argento, Malbec   | \$33 |
| Jackson Triggs, Reserve Select Cabernet Sauvignon Cabernet Franc, VQA | \$34 |
| Jackson Triggs, Reserve Select Merlot, VQA                            | \$34 |
| Vintage Ink, Select Merlot Cabernet, VQA                              | \$36 |
| Iniskillin Estate Series, Select Pinot Noir, VQA                      | \$38 |
| Masi Bonacosta, Valpolicella Classico                                 | \$42 |
| Robert Mondavi, Private Selection Cabernet Sauvignon                  | \$45 |
| Ravenswood, Vintners Blend Zinfandel                                  | \$45 |
| Zorzal, Malbec  | \$45 |
| Flat Rock Estate, Pinot Noir, VQA                                     | \$46 |

## WHITE WINES

|   |      |
|---|------|
| Benchmark Lakeview Cellars, Chardonnay, VQA         | \$29 |
| Farnese, Chardonnay                                 | \$31 |
| Argento, Chardonnay                                 | \$33 |
| Jackson Triggs, Reserve Select Sauvignon Blanc, VQA | \$34 |
| Inniskillin Estate Series, Sauvignon Blanc, VQA     | \$36 |
| Vintage Ink, Select Chardonnay, VQA                 | \$36 |
| Inniskillin Estate Series, Select Riesling, VQA     | \$38 |
| Cantine Salvalai, Pinot Grigio                      | \$42 |
| Flat Rock Estate, Riesling, VQA                     | \$45 |
| Ravenswood, Vintners Blend Chardonnay               | \$45 |
| Kim Crawford, Sauvignon Blanc                       | \$46 |

## WINE SERVICE

Allow our professional staff to ensure you and your guests' glasses are full. Service begins as guests are seated to dine and continues for the duration of the dinner service. Please inquire about wine service pricing

All prices are subject to taxes and a 17% facility fee.

## Reception Stations

Minimum of 40 guests required. Pricing based on one hour of continuous service.  
Per person pricing.

|  |         |
|--|---------|
| <b>Antipasto Station</b><br>prosciutto   melon   marinated olives   grilled vegetables   Genoa salami   tomato & bocconcini<br>marinated artichoke hearts   fresh baked foccacia bread | \$10.00 |
| <b>Poutine Station</b><br>fresh-cut fries   beef gravy   cheese curds   shredded cheddar   green onions   chipotle aioli   Cajun seasoning   | \$6.50  |
| <b>Chef Attended Risotto Station</b><br>creamy Arborio rice simmered in rich vegetable stock and woodland mushrooms, topped with parmesan cheese and fresh herbs                       | \$11.00 |
| <b>Oyster Bar</b><br>Minimum of 30 guests required.<br>A selection of choice oysters on a ½ shell accompanied by a selection of condiments and sauces                                  | \$9.50  |

## Reception Platters

Per person pricing.

|   |        |
|---|--------|
| Traditional Cheese Platter                | \$5.95 |
| Vegetable Crudit                          | \$4.95 |
| Mediterranean Dips & Spreads              | \$4.50 |
| Hummus & Grilled Pita                     | \$4.50 |
| Cocktail Sandwiches (3 peices per person) | \$5.95 |

## Additional Reception Platter Options

All platters accommodate approximately 40 guests.

|   |          |
|---|----------|
| House Smoked Atlantic Salmon                      | \$275.00 |
| Shrimp Cocktail with Old Fashioned Cocktail Sauce | \$295.00 |
| Pastry Platter                                    | \$50.00  |
| Fresh Baked Cookie Platter                        | \$48.95  |
| Fruit Platter                                     | \$126.00 |

## Vegetarian Entrées

Vegetarian selection will be Chef's choice, unless pre-ordered.  
One selection for all guests.

Eggplant Parmesan Tower with Roast Garlic Tomato Fondue  
Thai Green Curry with Jasmine Scented Rice  
Grilled Polenta with Vegetable Ragout  
Mushroom & Spinach Risotto with Asiago Cheese

## Kids Meals

Children aged 5-10.

Includes choice of ONE starter, ONE entrée and ONE dessert for all guests.

\$18.95

### Starter

Mini Caesar Salad  
Vegetable Sticks and Dip

### Entrée

Chicken Fingers with Fries  
Macaroni & Cheese  
Spaghetti & Tomato Sauce with Parmesan Cheese

### Dessert

Vanilla Ice Cream with Chocolate Syrup  
Berry Parfait  
Sliced Fruit with Honey Yogurt Dip

|   |         |
|---|---------|
| <b>Grilled Cheese Station</b><br>add French Fries (\$2.00)  | \$4.95  |
| <b>Poutine Station</b><br>fresh-cut fries   beef gravy   cheese curds   shredded cheddar   green onions   chipotle aioli<br>Cajun seasoning   | \$6.50  |
| <b>Slider Station</b><br>beef patties   caramelized onions   sautéed mushrooms   shredded cheese  | \$8.75  |
| <b>Hot Dog Sliders</b><br>all beef mini franks   shredded cheese   onions   relish   hot peppers   sauerkraut<br>ketchup   mustard  | \$6.50  |
| <b>Tacos &amp; Nachos</b><br>warm flour tortillas   corn chips   chili scented beef   jack and cheddar cheese   sour cream<br>bell peppers   jalapenos   scallions   shredded lettuce   guacamole | \$7.95  |
| <b>Pizza Station</b><br>pepperoni   margherita   deluxe   grilled vegetable   | \$4.95  |
| <b>Deluxe Sweet Table</b><br>assorted cakes and pies   fresh baked cookies   mini pastries   fresh fruit platter<br>coffee, decaffeinated coffee & a selection of teas                            | \$13.95 |
| <b>Ice Cream Sundae Station</b><br>chocolate and vanilla ice cream   berry compote   chocolate chips   caramel sauce<br>hot fudge sauce   raspberry sauce   sprinkles   fresh whipped cream       | \$6.95  |
| <b>Belgian Waffle Station</b><br>warm Belgian waffles   fresh whipped cream   berries   bananas foster   maple syrup   caramel sauce  | \$6.95  |
| <b>Chocolate Fountain</b><br>warm chocolate   selection of cubed fruit   lady fingers   marshmallows  | \$9.50  |

|  |                |
|--|----------------|
| <b>Standard Bar (6 Hours)</b>  | <b>\$35.00</b> |
| Domestic Bottled Beer  |                |
| Coors Light, Canadian and Rickard's Red  |                |
| Domestic Draught Beer  |                |
| Coors Light  |                |
| House Rail   |                |
| Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch |                |
| House Wine   |                |
| Benchmark Lakeview Cellars Cabernet Metlot VQA and Benchmark Lakeview Cellars Chardonnay VQA               |                |
| Soft Drinks, Coffee and Tea  |                |

|  |                |
|--|----------------|
| <b>Deluxe Bar (6 Hours)</b>  | <b>\$45.00</b> |
| Domestic, Premium and Imported Bottled Beer  |                |
| Coors Light, Canadian, Creemore, Rickards Red, Keiths, Dos Equis, Heineken, Stella Artois, Newcastle Brown Ale, Guinness and Strongbow Cider   |                |
| Draught Beer   |                |
| Coors Light and Heineken   |                |
| Coolers  |                |
| Smirnoff Ice   |                |
| House Rail   |                |
| Smirnoff Vodka, Gordon's Gin, Seagram's VO Whiskey, Captain Morgan Rum and Johnnie Walker Red Label Scotch   |                |
| Premium Liquors  |                |
| Ketel One, Tanqueray, Crown Royal, Appleton Estate VX , Johnnie Walker Black Label Scotch and Jose Cuervo Tequila  |                |
| Premium Back Bar   |                |
| Jack Daniels, Bushmills Irish Whiskey, Captain Morgan Dark and Spiced Rum and Glenfiddich 12 Year  |                |
| Liqueurs   |                |
| Amaretto Disaronno, Baileys Irish Cream, Cointreau, Drambuie, Grand Marnier, Kahlua, Captain Morgan Parrot Bay, Peach Schnapps, McGuinness Blue Curacao, McGuinness Melon, McGuinness Crème de Cacao and Apple Sourz |                |
| House Wine   |                |
| Benchmark Lakeview Cellars Cabernet Metlot VQA and Benchmark Lakeview Cellars Chardonnay VQA   |                |
| Sparkling Wine (toast)   |                |
| La Scala Spumante Sparkling White  |                |
| Soft Drinks, Coffee, Tea, Cappuccino and Espresso  |                |
| Natural and Sparkling Water on Tables  |                |
| 2 bottles/table  |                |

|   |                |
|---|----------------|
| <b>Non Alcoholic Beverage Package</b>   | <b>\$10.00</b> |
| Soft Drinks, Assorted Juices, Bottled Water, Coffee, Tea, Cappuccino and Espresso |                |

|  |          |
|--|----------|
| <b>Bar Package Enhancements</b>                          |          |
| 1 Hour Standard Bar Package Extension                    | \$5.95   |
| 1 Hour Deluxe Bar Package Extension                      | \$7.95   |
| Sparkling Wine for Toast                                 | \$6.95   |
| Cappuccino and Espresso                                  | \$4.00   |
| Natural and Sparkling Water on tables (2 bottles/table)  | \$10.00  |
| Unlimited Natural and Sparkling Water (priced per table) | \$14.95  |
| Non Alcoholic Punch (bowl)                               | \$42.00  |
| Alcoholic Punch (bowl)                                   | \$110.00 |
| Mimosa   | \$6.95   |
| House Wine Service                                       | \$11.95  |

Consumption Bar available upon request.  
All prices are subject to taxes and a 17% facility fee.