



# THE WATERSIDE INN



## *Wedding Packages* *2010*



*Elegance Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

***Baby Arugula, Baby Spinach & Frisée Salad***

*brie fritters, Kressi vinaigrette*

*or*

***Roasted Red Pepper Bisque***

*ricotta raviolini*

*or*

***Herb Crusted Chicken Supreme***

*mashed potato, French beans, baby carrots,  
red & yellow peppers, thyme jus*

*or*

***Green Herb Crusted Salmon***

*French beans, red peppers, fingerling potatoes,  
coriander yogurt sauce*

*or*

***Vanilla Crème Brûlée***

*seasonal berries, mint*

***Freshly Brewed Coffee or Tea***

***\$99.00 per person***



*Essential Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

***Chef's Choice Passed Hors D'oeuvres***

*or*

***Romaine Hearts***

*crisp bacon, shaved parmesan, creamy roasted garlic dressing*

*or*

***Spinach and Ricotta Stuffed Cannelloni***

*gorgonzola cream sauce*

*or*

***Herb Crusted Chicken Supreme***

*mashed potato, French beans, baby carrots,  
red & yellow peppers, thyme jus*

*or*

***Green Herb Crusted Salmon***

*French beans, red peppers, fingerling potatoes,  
coriander yogurt sauce*

*or*

***Dark Chocolate Tartufo***

*strawberry coulis, marinated strawberries*

***Freshly Brewed Coffee or Tea***

***\$109.00 per person***

*Prices are subject to applicable taxes & gratuity  
Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



*Indulgence Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

***Chef's Choice Hot Hors D'oeuvres and Cold Canapés***

*or*

***Boston Bibb***

*radicchio, grapefruit segments, strawberries, strawberry vinaigrette  
or*

***Popcorn Crusted Goats Cheese***

*yellow beets, pumpkin seed oil*

*or*

***Stuffed Chicken Supreme***

*stuffed with goats cheese and peppers,  
potato tower, French beans, red peppers & rosemary jus  
or*

***Oven Roasted Cornish Hen***

*stuffed with wild rice, wild mushrooms,  
medium top carrots, French beans, truffle jus*

*or*

***Cassata Ice Cream Tart***

*assorted berries, raspberry coulis*

*or*

***Chocolate Cup***

*chocolate mousse, fresh berries, mint leaf*

*or*

***Late Night Delight***

*assortment of gateaux, mousses & tarts  
assorted French pastries  
local & imported cheese platter with gourmet crackers  
sliced fruit platter & berries*

***Freshly Brewed Coffee or Tea***

***\$119.00 per person***

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### *Gourmet Package*

*5 Hour Host Bar with Premium Brands  
2 Glasses of House Wine with Dinner  
1 Flute of Sparkling Wine for Toasting*

#### ***Chef's Choice Passed Hors D'oeuvres***

*or*

#### ***Garden Greens***

*crumbled goats cheese, grilled peppers, balsamic vinaigrette*

*or*

#### ***Heirloom Red Tomato Salad***

*fresh mozzarella, green basil, balsamic syrup*

*or*

#### ***Champagne Granité***

*or*

#### ***Prime Rib of Beef***

*silky mashed potato, medley of seasonal vegetables*

*or*

#### ***Filet Mignon***

*crusted with blue cheese, dauphinoise potato,  
seasonal vegetables, rosemary jus*

*or*

#### ***White Chocolate Symphony***

*cherry cake, passion fruit coulis*

*or*

#### ***Lemon Curd Tart***

*citrus reduction, farmhouse cream, mint*

*or*

#### ***Late Night Delight***

*assortment of gateaux, mousses & tarts*

*assorted French pastries*

*local & imported cheese platter with gourmet crackers*

*sliced fruit platter & berries*

#### ***Freshly Brewed Coffee or Tea***

***\$129.00 per person***

*Prices are subject to applicable taxes & gratuity  
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*All Packages include the following:*

*Personalized Printed Dinner Menus  
Crisp White Linen, White Napkins, Royal China, Sterling Silverware, Votive Candles  
Complimentary Deluxe Suite with Fireplace and Balcony with early 12:00noon Check In,  
sparkling wine & strawberries delivered at midnight and  
breakfast the following morning  
Complimentary Gourmet Sample Dinner  
Complimentary Gold or Silver Charger Plates for the Head Table  
Complimentary Audio-Visual Equipment (Limited)  
Discounted Room Rates for Guests*

*Customize Your Own Menu*

*Cocktail Reception Options*

*Antipasto Bar*

*assorted Italian bread platter & dips  
prosciutto, coppacola, mordatella, bocconcinni cheese  
kalamata olives, grilled Mediterranean vegetables, barrelled feta cheese  
tomato & basil bruschetta  
herb marinated grilled calamari  
white wine & herb steamed PEI mussels  
shrimp cocktail, cocktail sauce  
**\$18.00 per person***

*Chef's Selection Passed Hot Hors D'oeuvres  
& Cold Canapés  
**\$10.00 per person***

*Soups*

*Roma Tomato Bisque  
basil crème fraîche*

*Carrot & Ginger Purée  
chive crème fraîche*

*Wild Forest Mushroom Purée  
French brie*

*Potato & Leek Purée  
chive sour cream*

*Chicken Lemongrass & Coconut Cream Soup  
Asian vegetables, shrimp dumplings*

*Roasted Red Pepper Bisque  
ricotta raviolini*

*Prices are subject to applicable taxes & gratuity  
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*Deluxe Soups (add \$1.00)*

*Lobster Bisque*

*halibut & lobster terrine*

*Saffron Spiced Seafood Chowder*

*baby clams*

*Duck Consommé*

*smoked duck, red beets*

*Salads*

*Baby Arugula, Baby Spinach & Frisée*

*brie fritters, Kressi vinaigrette*

*Garden Greens*

*crumbled goats cheese, grilled peppers, balsamic dressing*

*Mesclun Greens*

*shaved fennel, mandarins, orange vinaigrette*

*Baby Spinach*

*Danish blue, button mushrooms, red wine vinaigrette*

*Romaine Hearts*

*crisp bacon, shaved parmesan, creamy roasted garlic dressing*

*Boston Bibb*

*raddichio, grapefruit segments, strawberries, strawberry vinaigrette*

*Appetizers*

*House Applewood Smoked Salmon*

*cucumber yogurt, capers*

*Heirloom Red Tomato*

*fresh mozzarella, green basil, balsamic syrup*

*Black Tiger Shrimp*

*apple & fennel slaw, coriander yogurt*

*Popcorn Crusted Goats Cheese*

*yellow beets, pumpkin seed oil*

*Spinach and Ricotta Cannelloni*

*gorgonzola cream sauce*

*Intermezzo*

*Watermelon Vodka Granité*

*Lemon Granité, Raspberry Granité*

*Passion fruit Granité, Champagne Granité*

*Prices are subject to applicable taxes & gratuity*

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### Pasta Course

#### *Cheese or Veal Tortellini*

*Choice of Pesto, Cream or Tomato sauce*

#### *Penne Pasta*

*vodka rose sauce, green basil*

### Entrées

#### *Grilled Aged New York Steak*

*forest mushrooms, skillet of roasted vegetables, grenadine onion marmalade, tarragon jus*

#### *Filet Mignon*

*crusted with blue cheese, dauphinoise potato, seasonal vegetables, rosemary jus*

#### *Prime Rib of Beef*

*silky mashed potato, medley of seasonal vegetables*

#### *Oven Roasted Cornish Hen*

*stuffed with wild rice, wild mushrooms, medium top carrots  
French beans, truffle jus*

#### *Baked Chicken Supreme*

*stuffed with goats cheese & peppers, potato tower, buttered carrots, French beans,  
red peppers, rosemary jus*

#### *Seared Halibut*

*wild rice potato cake, wok fried vegetables, lemon yogurt emulsion*

#### *Green Herb Crusted Salmon*

*French beans, red peppers, fingerling potatoes, coriander yogurt sauce*

#### *Herb Crusted Chicken Supreme*

*mashed potato, French beans, baby carrots, red & yellow peppers, thyme jus*

### Deluxe Entrées

#### *Seared Chicken Supreme & Veal Strip loin Steak*

*forest mushroom risotto cake, seasonal vegetables, red wine jus*

#### *Seared Salmon with Canadian Snow Crab Tower*

*apple & fennel slaw, steamed baby bok choy, lobster sauce*

#### *Grilled Filet Mignon & Jumbo Tiger Shrimp*

*potato dauphinoise, buttered carrots, French beans, red peppers, tomato jam*

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### *Vegetarian Entrées*

#### *Spinach & Ricotta Cannelloni*

*fire roasted tomato sauce, red peppers, grana padano cheese*

#### *Squash Ravioli with Gorgonzola Cheese & Oven Dried Squash Chips*

#### *Wild Mushroom & Beet Risotto*

*Assorted Vegetables, Red Pepper Emulsion*

#### *Spinach Gnocchi*

*roasted cherry tomatoes, grilled peppers, tomato basil emulsion*

### *Carving Station*

#### *Carved Lamb Leg with Herb Honey Garlic Crust*

*hummus, tatziki & pita bread*

**\$160.00 (serves 25 guests)**

#### *Slow Roasted Prime Rib of Beef*

*sun dried tomato baguette, horseradish, assorted mustards & natural jus*

**\$380.00 (serves 25-30 guests)**

#### *Roasted Whole Beef Tenderloin*

*rosemary potato breads, pink peppercorn, gorgonzola butter*

**\$360.00 (serves 18-20)**

#### *Cold House Smoked Salmon*

*maple brown sugar glaze, red onion marmalade, toasted pumpernickel rounds, dill yogurt*

**\$270.00 (serves 25)**

#### *Clove Studded and Blossom Honey Glazed Ham*

*seed mustard sauce, assorted gourmet breads*

**\$260.00 (serves 30)**

#### *Slow Roasted Hip of Beef*

*garlic baguette, forest mushroom jus*

**\$740.00 (serves 100)**

*Prices are subject to applicable taxes & gratuity*

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*Desserts*

*Dark Chocolate Tartufo*  
*strawberry coulis, marinated strawberries*

*Vanilla Crème Brûlée*  
*seasonal berries, mint*

*Cassata Ice Cream Tart*  
*assorted berries, raspberry coulis*

*Deluxe Desserts (Add \$3.00)*

*White Chocolate Symphony*  
*cherry cake, passion fruit coulis*

*Individual Cheese Cake*  
*assorted seasonal berries, raspberry coulis*

*Lemon Curd Tart*  
*citrus reduction, farmhouse cream, mint*

*Selection of Gelato in a Brandy Snap Basket*  
*raspberry coulis*

*Individual Apple Lattice Tart*  
*crème anglaise, vanilla ice cream*

*Tiramisu Chocolate Tulip Cup*  
*mocha anglaise, berries*



### *Late Night Offerings*

#### **Late Night Delight**

*assortments of gateaux, mousses & tarts  
assorted French pastries  
domestic & imported cheese platter, gourmet crackers  
fresh sliced fruit & berries  
**\$10.00 per person***

#### **Chocolate Fountain Buffet**

*white & dark chocolate fountains  
seasonal fruit bowls for dipping  
mini biscotti, marshmallows  
**\$9.00 per person***

#### **Late Night Indulgence**

*domestic & imported cheese platter, gourmet crackers  
assorted finger sandwiches  
vegetable spring rolls  
BBQ chicken drumsticks  
assortment of oven baked cookies  
fruit skewers, yogurt dip  
**\$17.00 per person***

#### **Late Night Seafood**

*shrimp cocktail, cocktail sauce  
white wine & herb steamed PEI mussels  
fried calamari rings, Thai dressing sauce  
Canadian snow crab cakes, caper mayonnaise  
**\$19.00 per person***



## *Before & After*

### **Perfect Ending Breakfast**

Treat your guests to a gourmet breakfast the morning after your wedding

*freshly squeezed orange, grapefruit & cranberry juices*

*fresh baked pastries, croissants, assorted fruit muffins*

*bacon, country sausage, scrambled eggs*

*Belgian waffles, apple compote, maple syrup*

*medley of fresh cut seasonal fruits*

*assorted jams, preserves, honey & butter*

*freshly brewed dark roast coffee & premium teas*

**\$16.00 per person**

### **Bridal Shower Afternoon Tea**

*a choice of loose-leaf teas*

*fresh scones & clotted cream*

*finger sandwiches*

*goats cheese & bacon tarts*

*petit fours, butter cookies*

*berries & whipped cream*

**\$29.00 per person**

### **Rehearsal Dinner Buffet**

*hearts of romaine, shaved asiago, croutons, garlic dressing*

*tortilla chips, warm cheese sauce, sour cream, salsa*

*vegetable spring rolls*

*BBQ chicken drumsticks*

*assortment of oven baked cookies*

*fruit skewers, yogurt dip*

**\$25.00 per person**

### **Wedding Room Blocks**

*host your guests in style*

*our elegantly appointed rooms feature antique furniture,*

*Persian rugs and private balconies*

*map cards available with hotel information for your invitations*

**rates starting at \$169.00 per night**

*subject to applicable taxes*

*Prices are subject to applicable taxes & gratuity*

*Prices are subject to change. Final prices will be confirmed 6 months prior to the wedding.*



## *Frequently Asked Questions*

**Is there a sample menu tasting offered?**

*Yes, complimentary after you've confirmed your wedding.*

**Is home-made traditional baking permitted?**

*Yes, however it is limited to specialty baking added to the sweet table.*

**What is your maximum capacity with reception and dance floor?**

*We can comfortably accommodate 250 people.*

**How many events are going on at the same time?**

*One – yours!*

**Is there a rental charge for the facilities?**

*No!*

**Can you accommodate a ceremony onsite and what is the fee for it?**

*Yes we can! We can set one section of our ballroom theatre style to accommodate up to 150 guests for the ceremony. The ceremony fee is \$500.00 plus GST. We provide a white runner and table for signing.*

**How many hours is the room available?**

*Typically we reserve the room from 5pm - 1am. If you envision something different in terms of timing, please discuss it with our Catering Sales Manager.*

**What is your required deposit?**

*A \$2,000.00 non-refundable deposit is required upon signing the contract. We also require a \$500 damage deposit upon signing; however this is refundable after your event assuming no damage is done to the property.*

**What is the per hour cost of bartender & servers**

*The bartender and servers are all included in package prices.*

**What is the dress code of bartenders & servers?**

*Our professional wait staff is dressed in black pants, white shirt and black vest.*

**May I bring in a caterer?**

*No, our extraordinary team of Chef's will prepare all of the food for your event.*

**May I provide the wine or liquor?**

*No, we do have several house wines or a very extensive Wine Spectator Award of Excellence Wine List that you may select from.*

**May I bring in a wedding cake and is there a cake cutting fee?**

*Certainly, we have some supplier suggestions to assist you. Cake cutting is included in the package*

**Is there a fee for setting up and dismantling?**

*No!*



**Are there a minimum number of people required to book a wedding package?**

*A minimum of 100 people is required for a Saturday wedding in the high season (May through October). There is no minimum required for Friday or Sunday weddings, nor in the off-season (November through April).*

**What are the cancellation terms?**

*A cancellation fee may be charged to you and payable upon demand if you cancel all or part of your event after signing our confirmation form. The fee is based on banquet pricing in effect at the time notification of cancellation is received in writing by The Waterside Inn. These amounts are due as liquidated damages and not as a penalty. The following schedule applies:*

<u>Notification of cancellation prior to the scheduled date of your wedding</u>	<u>% of Estimated Revenue Rentals and, or Labour Fees</u>
<i>0-30 days</i>	<i>100%</i>
<i>31-60 days</i>	<i>50%</i>
<i>61-90 days</i>	<i>25%</i>

*Should the Waterside Inn be able to re-book the space on the same date with another party with a comparable function, all or a portion of the cancellation fee may be refunded accordingly.*

**Do I need to rent: Tables & Chairs, Plates, Cutlery, Glassware, Serving Trays?**

*No, we include all of these items.*

**Do I need to rent: Table Linens, Napkins, and Chair Covers?**

*The Waterside Inn supplies all white tablecloths and napkins. We are happy to recommend our preferred linen vendor to you, should you wish to bring in additional linen. Of course, specialty linens and chair covers are at your own cost.*

**Is there a bridal/change room available and is there a fee?**

*A deluxe fireplace suite with king bed is included in our package for the Bride and Groom. We offer an early check in of 12:00pm noon for this suite on the day of the wedding.*

**Do you provide a DJ, Limo, Decorations, Flowers, etc?**

*We do have a list of suppliers that we have worked with; however, you will arrange these items on your own through the supplier of your choice.*

**Are taxes and gratuity included in your prices?**

*No, all prices are subject to prevailing Provincial Sales Tax as well as Goods and Services Tax. In addition a 16% gratuity is applicable.*

**Are there any other fees or charges I should know about?**

*We are required to collect SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees for any function that has a Disc Jockey or live entertainment. Charges, although subject to change, are currently as follows:*

<i>SOCAN FEES</i>		<i>AMT</i>	<i>GST</i>	<i>TOTAL</i>
<i>Less than 100 ppl</i>	<i>No dancing, with music</i>	<i>\$20.56</i>	<i>\$1.03</i>	<i>\$21.59</i>
<i>Over 100 ppl</i>	<i>No dancing, with music</i>	<i>\$29.56</i>	<i>\$1.48</i>	<i>\$31.04</i>
<i>Less than 100 ppl</i>	<i>With dancing</i>	<i>\$41.13</i>	<i>\$2.06</i>	<i>\$43.19</i>
<i>Over 100 ppl</i>	<i>With dancing</i>	<i>\$59.17</i>	<i>\$2.96</i>	<i>\$62.13</i>



## THE WATERSIDE INN

### Wedding Suppliers & Services

Please find below a limited listing of preferred suppliers of The Waterside Inn.

#### Invitations

Oakville Paper Boutique  
905-815-0122  
[www.oakvillepaper.com](http://www.oakvillepaper.com)

#### Florists

Tolyn Designs  
416-357-8469  
[www.tolyn designs.com](http://www.tolyn designs.com)

Westdale Florist  
905-270-6681  
[www.westdaleflorist.ca](http://www.westdaleflorist.ca)

Boeket Floral Boutique  
416-259-7487

#### Décor & Event Rentals

Décor with Grandeur  
905-569-9741  
[www.decorwithgrandeurinc.com](http://www.decorwithgrandeurinc.com)

Higgins Event Rentals  
416-252-4050  
[www.higginseventrentals.com](http://www.higginseventrentals.com)

#### Limousine

Clements Corporate Car Service  
905-814-6678  
[www.clementslimo.com](http://www.clementslimo.com)

Luxury Coach  
416-746-5466  
[www.luxury-coach.com](http://www.luxury-coach.com)

#### Guestroom Décor

A Night of Romance  
647-449-6720  
[www.anightofromance.ca](http://www.anightofromance.ca)

#### Wedding Registry & Gifts

Zest for Living  
905-486-0191  
[www.zestforliving.ca](http://www.zestforliving.ca)

#### D.J. Services

MacMillan Entertainment Group  
905-615-8585  
[www.macmillangroup.com](http://www.macmillangroup.com)

Spectrum of Sound  
416-754-3600  
[www.spectrumofsound.com](http://www.spectrumofsound.com)

Star Productions  
416-219-8749  
[www.starproductions.com](http://www.starproductions.com)

#### Musicians

The Westminster Ensemble  
*Flute/Strings/Harp/Piano*  
Douglas Nader 416-536-3240

Montage Music  
*Flute/Piano/Guitar/Harp/String*  
Laura Nashman 416-924-8180

Paul Hampson  
*Classical Guitar*  
905-580-7842

#### Ministers

All Life's Milestones  
905-335-1500  
[www.alllifemilestones.on.ca](http://www.alllifemilestones.on.ca)

Kettle Creek Weddings  
519-670-0904  
[www.kcwayneandrosanne.com](http://www.kcwayneandrosanne.com)

#### Wedding Cakes

Dessert Trends  
416-537-9696  
[www.desserttrends.ca](http://www.desserttrends.ca)

Iris Segal Cakes  
905-465-3729  
[www.iriscakes.com](http://www.iriscakes.com)

#### Event Planning

Celebrations Event Planning  
905-849-8131  
Lorraine McMullan  
[celebrations@on.aibn.com](mailto:celebrations@on.aibn.com)

#### Ballroom Dance

Watts School of Dance  
905-62-WATTS  
[wattsschoolofdance@rogers.com](mailto:wattsschoolofdance@rogers.com)

#### Videographer

Masterpiece Video Productions  
416-953-1MVP  
Joe Mendes  
[masterpiecevideo@sympatico.ca](mailto:masterpiecevideo@sympatico.ca)

#### Local Spas & Salons

Salon Dolce Vita  
905-278-5550  
[www.salondolcevita.com](http://www.salondolcevita.com)

221° Salon & Spa  
905-274-9554  
[www.221degrees.com](http://www.221degrees.com)

#### Photographers

Merrow Photography  
905-795-0214  
[www.dmerrowphoto.com](http://www.dmerrowphoto.com)

Anthony Parazo Photography  
416-948-9711  
[www.anthonyparazo.com](http://www.anthonyparazo.com)

Heartline Pictures Inc.  
416-205-9966  
[www.heartlinepictures.com](http://www.heartlinepictures.com)

Kostel Photo  
647-290-9060  
[www.kostelphoto.com](http://www.kostelphoto.com)



*The Waterside Inn would be honoured to be a part of  
your wedding!*

*For Further Assistance, Please Contact*

Marlene Barcelos  
Catering Sales Manager  
905-891-7770 ext. 7120  
mbarcelos@watersideinn.ca  
www.watersideinn.ca

