



Your Dream Wedding



Your Dream Wedding starts at Peninsula Inn Resort and Hotel

Features include:

- Your own Professional Event Planner the day of the wedding for all your reception needs.
- Your day starts with a ceremony in your choice of Gazebo or our Wedding Chapel
- Great location and setting for your perfect day
- Room options for your guests
- Your choice of Ontario or Superior Banquet Rooms

For ceremony and guest room rental
information and booking, contact
Peninsula Inn
Phone: 905-354-8812 ext. 6006
Toll Free: 1-800-839-8812
E-mail: sales@peninsulainn.com
www.peninsulainn.com

Catering information Direct:
Feastivities Events and Catering
Phone: 905-994-7979 or
905-735-5864
E-mail: catering@feastivities.ca
www.feastivities.ca

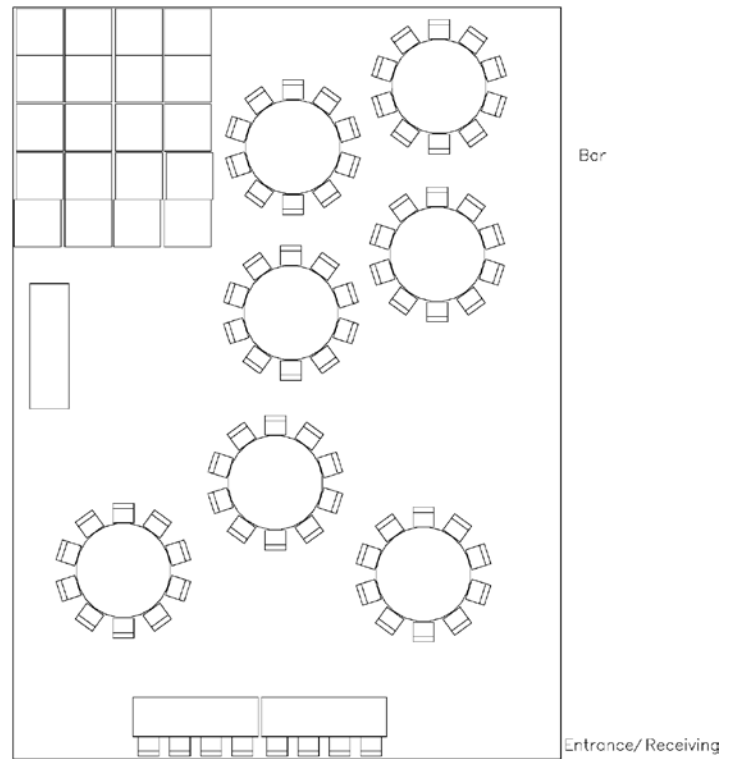
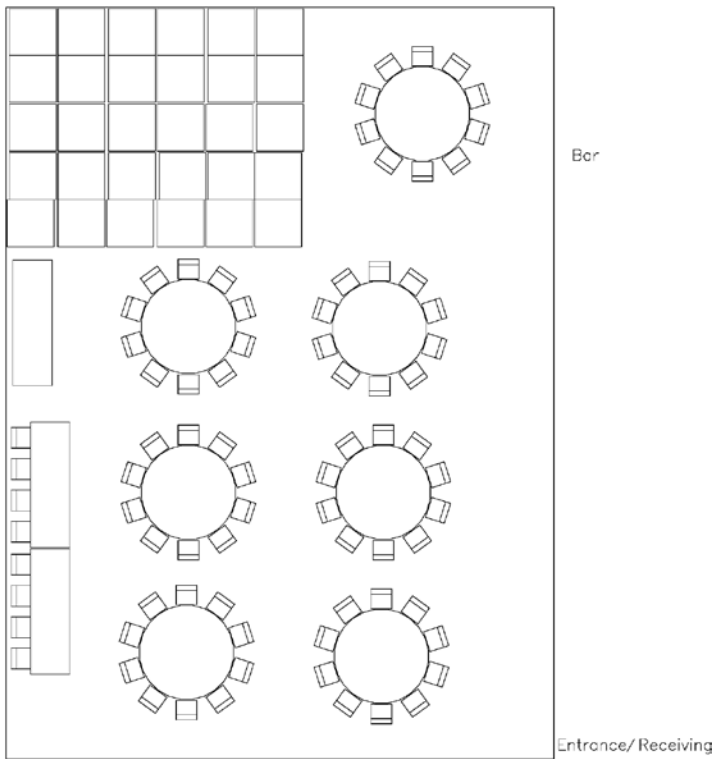




Superior Room



*Enclosed Layouts can be designed to suit your function.
Your event planner can discuss all your options with you.*



*Maximum seating in the Superior Room
is 80 guests with a dance floor
(not to scale)*



Superior Package



Enjoy the ambience of our Superior Room
a Romantic Picturesque location for your Ceremony or pictures

Your Package includes:

- Professional Event Planner on site to take care of the details for your reception needs
- Crudite and international cheese display after the ceremony for your guests, or choice of a variety of 3 hot and 3 cold butlered hors d'oeuvres.
- Served 4 course Menu or Spectacular Buffet including carving station and an Ice Sculpture from award winning designer Ross Navaro. Our certified chef will showcase choices for you and 5 guests at our annual open house
- 5 Hour Open Bar including choice of 5 Beers, 2 Liqueurs, Rye, Rum, Vodka, Scotch, and Gin. Also included is bartenders and unlimited mix. Ontario VQA Wine, one Red and one White bottle per table.
- Complete reception set-up including floor length Table Linen, Chair Covers & Bows, China Dishes, Flatware, Glassware, Food and Bar Service Cleanup.
- Midnight Buffet; assorted European Pastries, Fresh Fruit Tower, Fresh Cut Pizza, Wedding Cake Cut, Coffee and Tea, all served on China
- Dancemaster licensed Disc Jockey from 6:00 pm to 1:00 am

See enclosed pricing

*All applicable taxes and service gratuity **included!***

Sunday to Friday Weddings receive \$5 OFF per guest



Plated and Sit Down Meals



The following menu options include complete event planning services, consultation and set-up of event in Ontario or Superior Rooms. All prices include full room rental.

Individual Served Functions

Host chooses the main entree and options to be served to the guests. Menus include choice of potato, fresh vegetable medley, dessert, coffee and tea service, black tie service and complete Chinaware for menu chosen.

These are a sample of our offerings, please call our banquet sales staff for further unique ideas or visit our web site at www.feastivities.ca

Individual Service

Variety of Fresh baked rolls, Foccacia, Roasted Red Pepper & Feta Breads and Sweet Butter Roses

Choice of *one* Salad or Soup

House Salad - Mixed Niagara spring greens with Legends own red wine vinaigrette or raspberry dressing

Classic Caesar - Baked croutons and crispy bacon in our own classic dressing

Mandarin Orange Explosion - Baby spinach tossed with Mandarin oranges, toasted almonds and raspberry dressing

Fresh Fruit Salad - Variety of in season fruit, served in a chilled wine glass, topped with cream and fresh mint

Twin Soups of Gin Fennel - A marriage of cream of potato and cream of tomato soup

Italian Wedding Soup - A true favourite!

Family Style Pasta (*choice of one*)

1. Penne Rigate Pasta in a Rich Marinara Sauce
2. Tri-colour Stuffed Tortellini in a Rich Alfredo Sauce
3. Stuffed Ricotta Shells with choice of sauce

Main Entree

Price of entree determines menu price per person

1. AAA Alberta Prime Rib of Beef with Yorkshire Pudding Au Jus 8oz. _____ 12oz. _____
2. Grilled Chilean Seabass laced with Legends Red Cabernet Sauvignon Sauce _____
3. Chicken Italiano 6oz. - Chicken Breast Stuffed with Asiago and Steamed Baby Spinach _____
4. Chicken Cordon Blue 6oz. - Breaded Chicken Breast stuffed with Ham and Mozzarella Cheese, served with Legends White Chardonnay Cream Sauce _____
5. Mustard Crusted Australian Lamb with Peppermint Demi Glaze _____
6. Lacquered Maple Glaze Atlantic Salmon with Sesame Jewels _____
7. N.Y. AAA Roasted Striploin served with our own onion shavings 10oz. _____ 12oz. _____
8. Surf and Turf - our Filet with choice of Lobster or Sauteed Garlic Shrimp *Priced in Season* _____
9. Rock Cornish Hen with Wild Rice and Niagara Peach Stuffing _____
10. Stuffed Pork Tenderloin with Traditional Apple Chutney Bread Stuffing _____

Special Course Add-Ons

1. Relish Tray - Variety of Fresh Vegetables, Chef's Onion Dip and Pickle Garnish _____
2. Italian Antipasto - Provolone, Bocconcini, Olives, Proscuitto, Salami, Capicola and Melon _____
3. Lobster Ravioli with Lobster Medallions _____
4. Seared Ginger Crusted Scallops served with Jade Sauce _____
5. Hawaiian Seafood Platter - Halved Pineapple filled with Seafood Salad and Cascading Shrimp _____
6. Seafood Linguini - Mussels, Shrimp, Scallops and Lemon Zest in a White Wine Tomato Sauce _____

Above prices do not include applicable taxes or service charge

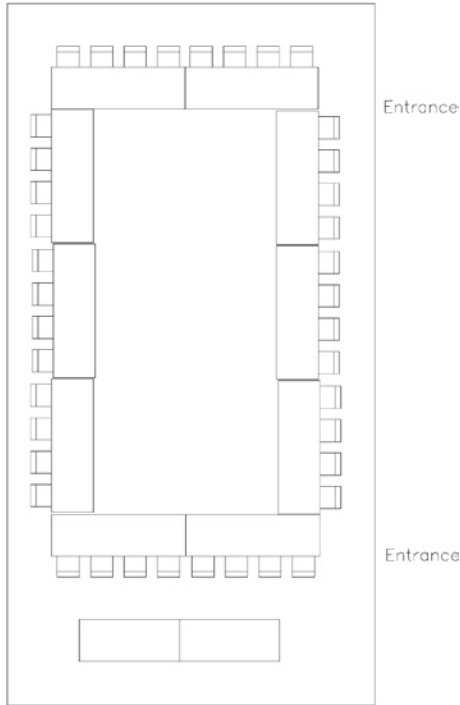
Prices are based on a guest count of 50 on Saturdays • Sunday to Friday 35 guests



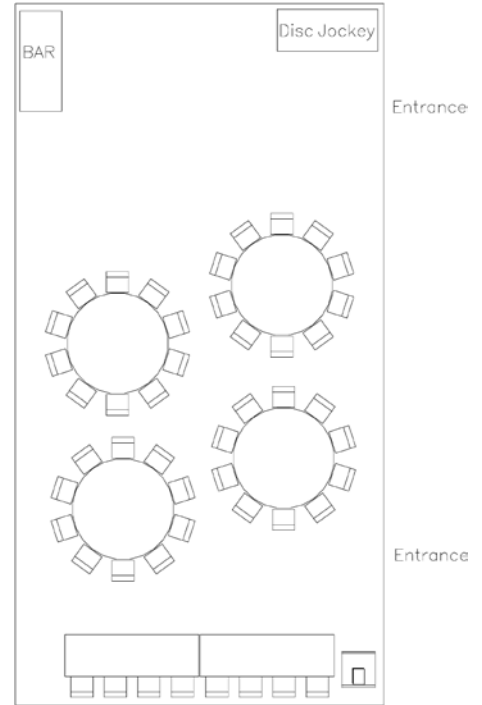
Ontario Room Layout



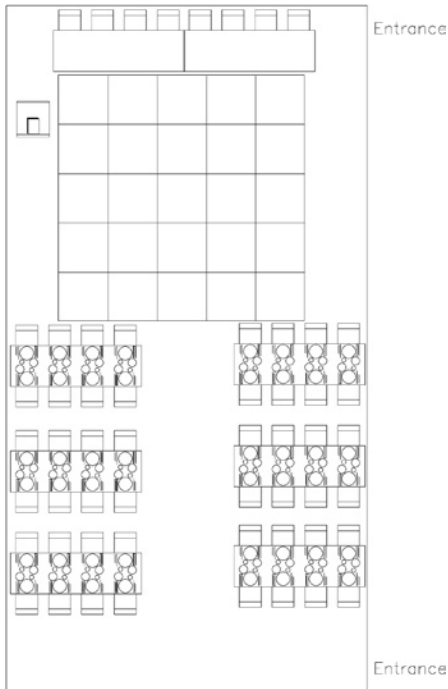
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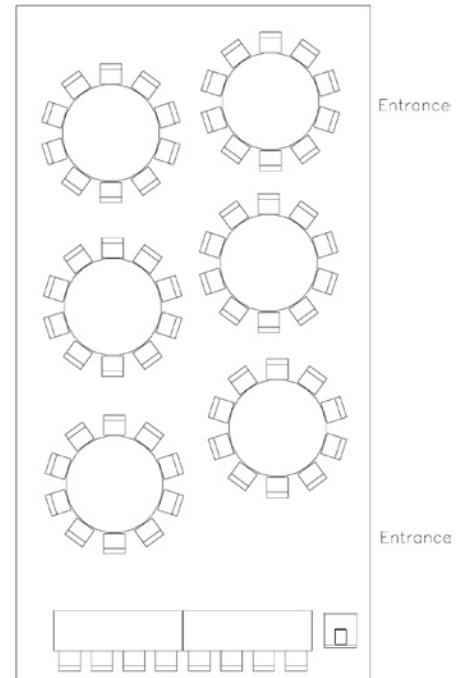
40 guests



50 guests



60 guests



70 guests



Family Style & Spectacular Buffets



These menus are designed for family style or buffet service.

Family Style or Buffet Menu Service

Family Favourite Menu \$ _____

- House Salad with 2 dressings
- Penne Rigate Pasta with Red Sauce
- Our Famous Meatballs and Sausage
- Carved Black Angus Top Sirloin
- Boneless Chicken marinated in Legends Chardonnay Cream Sauce
- Roasted Parisienne Potatoes
- Choice of Vegetable
- Individual Dessert
- Coffee and Tea Service

Traditional Menu \$ _____

- House Salad with 2 dressings
- Relish Tray with Dip
- Honey Mustard Smoked Ham
- Stuffed Chicken Breast of choice
- Choice of Potato
- Choice of Seasonal Vegetable
- Individual Dessert
- Coffee and Tea Service

Build Your Own Hot & Cold Dinner

- Assorted Rolls and Butter
- Niagara Spring Mix Garden Salad
- Caesar Salad
- Fresh Fruit Display for Dessert
- Coffee and Tea Service

Hot Dish Choices:

- | | |
|----------------------------|---------------------------------|
| Baked Seafood Lasagna | Ziti and Broccoli |
| BBQ Chicken Quarter | Stuffed Manicotti |
| Sausage, Onions, Peppers | Italian Meatballs |
| Stir Fried Curry Chicken | Sweet and Sour Chicken |
| Paella Dish | Stir Fried Beef |
| Sliced AAA Beef Strip Loin | Chicken Piccata with White Wine |
| Honey Smoked Ham | Maple Glazed Pork Tenderloin |
| Chicken Cacciatore | Beef, Broccoli, Mushrooms |

2 Hot Dishes \$ _____ per person

3 Hot Dishes \$ _____ per person

Winery Host Menu \$ _____

- House Salad with 2 dressings
- Mandarin Orange Explosion OR Classic Caesar
- Antipasto Platter (sliced Salami, Cappiccolo, Proscuitto, Melon, Olives, Boccocini and Provolone Cheese)
- Carved AAA Alberta Roasted Strip Loin served with a side of Black Peppercorn Brandy Sauce
- Poached Salmon Hollandaise OR Stuffed Sole Florentine
- Creamy Garlic Mashed Potatoes
- Fresh Seasonal Vegetable
- Individual Dessert
- Coffee and Tea Service

Dessert Service

All desserts are served individually unless otherwise stated. Desserts included in the above menu pricing. Most desserts can be tasted at our annual open house.

Menus do not include applicable taxes and service charge.

Based on a minimum of 50 adult guests on Saturday • 35 adult guests Sunday through Friday



Terms and Conditions



Peninsula Inn Banquet Terms and Conditions

1. Banquet sitdown menus are based on a final minimum guest count of 35 guests for service from Sunday to Friday. Minimum 50 guests for Saturday booking. Please call for additional pricing.
2. Deposit and payment terms; deposit of \$750 for indoor functions. Deposit(s) are non-refundable.
3. All pricing is subject to applicable taxes & 15% service charge, not including Peninsula Inn all-inclusive Superior package.
4. White linen tablecloths and coloured linen napkins are included in the menu prices.
(Superior package includes upgraded linens from *Gotcha Covered*.)
5. Prices are based on complete package and based per guest. No charge for children 4 and under, children 5 to 11 are half of the final contract price.
6. Please refer to final agreement for complete terms and conditions.
7. Menu prices include room rental charge.

Wine and Beverage Terms and Conditions

1. Wine Service: client will choose from a list of award winning VQA wines. There is a half bottle minimum per guest. Therefore, if you have 60 guests, the minimum charge is 30 bottles of wine. Wine is included in the Superior Package.
2. Guests may also be offered cash bar. Domestic Beer \$3.75 per bottle, Imported \$4.75 per bottle. One bartender at \$15 per hour will be charged to the client. Full bar is available, please speak with your event planner. Cash Bar setup fee is \$75.00
3. Full Bar Package includes 5 domestic beers, Rye, Rum, Vodka, Scotch, Gin and 2 Specialties; ie. Baileys, Tequila Rose. One bottle of red and white Ontario VQA wine per guest table.

Please refer to our final agreement for additional terms and conditions.

\$17.95 per person - 4 hours • \$21.95 per person - 5 hours

Additional hours is \$3.00 per guest



*Peninsula Inn
Superior Package*




Peninsula Inn

	<i>Min. # of Guests</i>	<i>Jan/Feb/March/Nov/Dec</i>	<i>April to October</i>
Sunday or Friday	45	\$89	\$94
Saturday	50	\$94	\$99

** Package includes all Hotel fee's and requirements for Reception
* Includes all applicable taxes and service charges*