

the art of celebration.
2014 WEDDING PACKAGE





2014 Wedding Package

At the International Plaza Hotel, we take the utmost care in the execution of this most special of events.

Our wedding professionals anticipate and plan every aspect of your evening with us. No detail too small, no request impossible to ensure your wedding will be talked about and admired for years to come.



All-Inclusive Wedding Package

Your All-Inclusive Wedding Package Includes:

BEFORE

Complimentary Entrée Tasting for the Bride and Groom

THE BIG DAY

Complimentary Parking for All Guests (1 pass per couple)

Complimentary Coat Check When Applicable (min. 300 guests)

Chef's Choice Hors D'oeuvres at Reception (3 pieces per person)

Non-Alcoholic Punch Station at Reception

Beautifully Appointed Climate-Controlled Ballrooms

Formal Full-Length Table Linen and Elegant Chair Covers

Romantic Votive Candles at Guest Tables

Champagne for Toasting (1 glass per person)

Unlimited House Wine during Dinner

5 Hours of Unlimited Open Bar

Late Night Coffee and Tea Station

Special Guestroom Rate for Out of Town Guests

HAPPILY EVER AFTER

Complimentary Jacuzzi Suite for the Bride and Groom on your Wedding Night

Room Service Breakfast in Bed the following morning

All Taxes and Gratuities

All-Inclusive Wedding Package

Choice of one item from each category.

SOUPS

Consommé with Julienne of Vegetables and Sherry
Minestrone Soup
Cream of Asparagus Soup
Cream of Mushroom Soup
Seafood Chowder
Chilled Cucumber and Dill Soup

APPETIZERS

Fire and Ice Melon Ball Cocktail with Ginger, Lime and Fresh Cilantro
California Field Greens with Tarragon Dressing
Traditional Caesar Salad with Classic Dressing
Tomato and Bocconcini Salad on a Bed of Greens with Balsamic Vinaigrette
Greek Village Salad with Feta Cheese, Kalamata Olives and Tomato
Antipasto Salad

PLATED DINNER ENTRÉES

\$134.00 Roast Prime Rib of Beef (8 oz) au Jus
\$125.00 Grilled Fillet of Salmon with a Fresh Dill Cream Sauce
\$125.00 Supreme of Chicken coated with Dijon Mustard and Madagascar Peppercorn with Cognac Sauce

All-Inclusive Wedding Package (cont.)

Choice of one item from each category.

VEGETABLES *(Choice of Two)*

Green Beans Amandine
Honey Glazed Baby Carrots
Medley of Fresh Vegetables
Cauliflower au Gratin
Sautéed Zucchini Sticks with Tomato and Fine Herbs

RICE | PASTA | POTATOES

Herbed Rice Pilaf
Buttered Noodles
Roast Parisienne Potatoes
Parsley Boiled Potatoes
Croquette Potatoes

DESSERTS

Tiramisu with Tia Maria Chocolate Sauce
Strawberry Shortcake with Fresh Strawberries and Whipped Cream
White and Dark Chocolate Paté with Strawberries on a Painted Plate
Crème Brûlée with Fresh Fruit
Cheesecake with Bing Cherry Sauce
Decadent Chocolate Cake with Strawberry Coulis
Chocolate Truffle Cake

SUBSTITUTIONS *for an additional charge*

Smoked B.C. Salmon with Capers and Shallots
Melange of Lobster, Mussels and Prawns in a Blood Orange Vinaigrette
Seafood Stir-fry with Crisp Greens and Oriental Sauce
Jumbo Shrimp Cocktail
Prosciutto Ham and Honeydew Melon
Tri-Colour Fusilli with Tomato or Cream Sauce
Lobster Bisque with Cognac

Choice Entrée

*We are please to present a new feature which offers your guest an entrée choice **during** dinner service.*

APPETIZERS

Chef's Seasonal Soup of the Day **AND**
Field Greens with Tomatoes, Cranberries, and a Raspberry Vinaigrette

ENTRÉES

Roast Prime Rib of Beef au Jus — 8 oz (medium/medium well) **OR**
Supreme of Chicken coated with Dijon Mustard and Madagascar Peppercorn with Cognac Sauce **OR**
Salmon with Lemon Butter Sauce

All served with Fresh Oven Roasted Seasonal Vegetables and Chef's Choice of Potato, Rice, or Pasta
Assorted Rolls and Butter Balls

DESSERT

Eggnog Cheesecake on a Kahlúa Crème Anglaise
Freshly Brewed Coffee, Tea, and Decaf

\$143.00 per person

Buffet Dinner

Minimum of 50 people

SALAD DISPLAY

Cascade of Garden Fresh Vegetables with Ranch Style Sour Cream Dip
Field Greens with a selection of Ranch, Italian, and French Dressings
Marinated St. Jacob's Style Potato Salad with Chives
Tomato and Cucumber in Vinaigrette with Feta Cheese
Spicy Penne Salad with Sun-dried Tomato and Parmesan Cheese
Apricot and Raisin Couscous surrounded by Asparagus and Baby Shrimp Salad

HOT SELECTIONS *(Choice of Two)*

Roast Prime Rib of Ontario Beef with Rosemary Pan Juices
Shanghai Shrimps and Scallops with Stir-fry Vegetables and Sesame Seeds
Blackened Filet of Salmon on a Cream Barbeque Sauce
Supreme Grilled Chicken Breast with Tomato Sauce and Mascarpone Dollops
Roasted Breast of Chicken stuffed with Feta and Roasted Red Peppers
Roast Ontario Turkey accompanied by Cranberry Walnut Stuffing

Served with Fresh Oven Roasted Seasonal Vegetables and Chef's Choice of Potato, Rice, or Pasta
Rolls and Butter

Buffet Dinner (cont.)

Minimum of 50 people

PASTA SELECTION *(Choice of One)*

Cheese Cannelloni with Tomato Basil Sauce

Meat Lasagna with Three Melted Cheeses

Cheese Tortellini in a Rose Sauces topped with Parmesan Cheese

Penne Pasta with Sweet Bell Pepper and Goat Cheese Cream Sauce

Rigatoni alla Bolognese

SWEET TABLE

Mini Cheesecake Bites

Individual Strawberry Tarts

Apple Blueberry Kuchen

Chocolate Trifle Torte

Traditional Cheeses garnished with Fresh Fruit

Bread Pudding with Elmira Maple Syrup

Chocolate Fondue with Marshmallows, Pound Cake, Brownies, and Seasonal Fruit for Dipping

Freshly Brewed Coffee, Tea, and Decaf

Bottled Spring Water at Each Table

\$138.00 per person