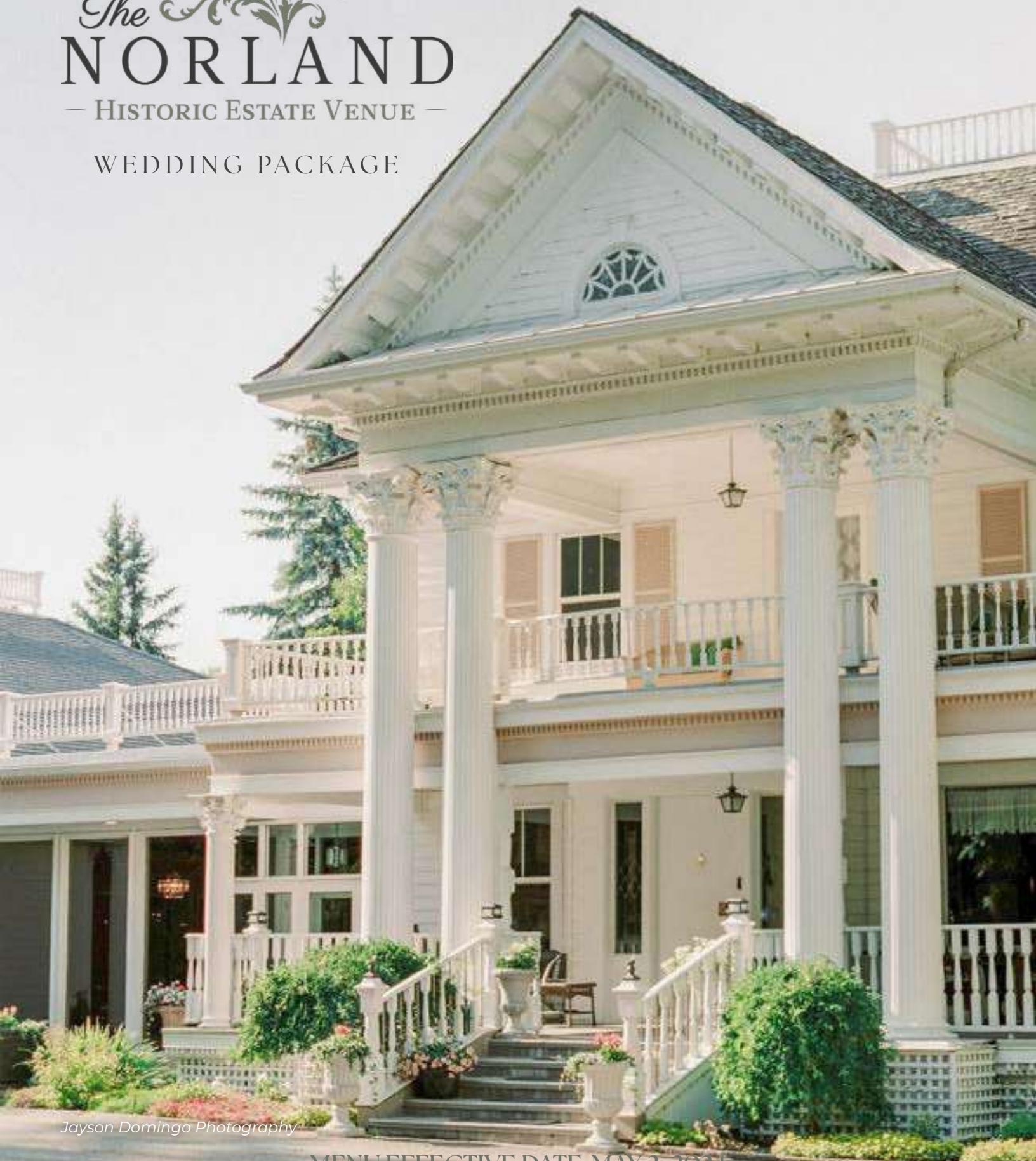


The
NORLAND
— HISTORIC ESTATE VENUE —
WEDDING PACKAGE



Jayson Domingo Photography

MENU EFFECTIVE DATE: MAY 2, 2024

WELCOME TO



The NORLAND

— HISTORIC ESTATE VENUE —

We are so excited for your engagement! Choosing to spend the rest of your life with another person is such a beautiful and monumental experience. Where you choose to make that commitment with your closest family and friends is such an important decision and we are so honoured that you have decided to consider The Norland Historic Estate for your venue choice.

A unique landmark, this Southern Colonial house reflects the origins of Charles Roland Daniel and his wife Maurine. Ordered from a lumberman's catalogue the structure was shipped to this location, beginning assembly in 1909.

After extensive renovations in 2019, we have been able to add on a beautiful 6300SF ballroom that perfectly matches the original beauty of the mansion. This allows us to host up to 300 of your guests in an enclosed space bordered with floor to ceiling windows.

The mansion itself is perfect for wedding day preparations, photos, & a overnight stay once the day is done!

Our team of experienced wedding professionals are here to guide you through the entire process. Our deep roots in the local hospitality industry allow us to bring you a spectacular event that will be sure to wow both you and your guests!



Malorie Reiter Photography

SINGLE DAY EXCLUSIVE PACKAGES

Exclusive Access to Ballroom for Reception
(Max Capacity is 300 Guests)

Wedding ceremony on south lawn and gazebo or in ballroom

Full Access to grounds and mansion for photography

5 guest rooms in the mansion (sleeps 10) the night of the wedding
check in: 1pm | check out: 10am

Venue access time frame: 8am-1am

HIGH SEASON - JULY 1 - SEPTEMBER 30

Contact Us for Pricing

MID SEASON - MAY 1 - JUNE 30 & OCTOBER 1 - OCTOBER 31

Contact Us for Pricing

LOW SEASON - NOVEMBER 1 - APRIL 30

Contact Us for Pricing

*Prices do not include gst or 18% service fee. Long Weekend Sundays and Statutory Holidays will be priced the same rate as a Saturday in that season. *NEW YEARS EVE* will be priced as a Saturday in High Season.*



Justine Milton Photography



WEEKEND EXCLUSIVE PACKAGES

Enjoy full access to venue from 1pm Friday to 10am Sunday

Exclusive Access to Ballroom for Reception
(Max Capacity is 300 Guests)

Wedding ceremony on south lawn and gazebo or in ballroom

Access to drawing room or main floor of mansion for rehearsal dinner

5 guest rooms accommodation in the mansion (sleeps 10) for Friday and Saturday Evenings

HIGH SEASON - JULY 1 - SEPTEMBER 30

Contact Us for Pricing

MID SEASON - MAY 1 - JUNE 30 & OCTOBER 1 - OCTOBER 31

Contact Us for Pricing

LOW SEASON - NOVEMBER 1 - APRIL 30

Contact Us for Pricing

For weekends that occur on a long weekend or over New Year's Eve please refer to your Sales Consultant for pricing.

CREATIVE. INSPIRE. FRESH.

Our team of chefs work hard in ensuring that every dish is made and presented in a way that will WOW both you and your guests. We pride ourselves on the ability to design creative menus filled with items that will not only please your guests but also encourage them to try something new! We make sure everything is fresh and local when possible.

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our culinary team is able to meet your needs. If you have guests who have advised you of a dietary requirement, please advise your catering consultant who will in turn notify our Chef.

LAchefs
CATERING



HORS D'OEUVRES MATRIX

Nature of Event/Time of Day	SIGNATURE PACKAGES	PREMIUM PACKAGES	EXCLUSIVE PACKAGES
LIGHT RECEPTION Cocktail duration: 1-2 hours Chefs will prepare 5 - 7 pieces per person in total Not available as a main meal	SIGNATURE PACKAGE A Signature Items (5) Premium Items (2) Includes: Bruschetta Crostini Platter	PREMIUM PACKAGE A Signature Items (4) Premium Items (2) Exclusive Items (2) Includes: Assorted Cheese Board	EXCLUSIVE PACKAGE A Signature Items (4) Premium Items (3) Exclusive Items (2) Includes: Charcuterie Board
COCKTAIL RECEPTION Cocktail duration: 3-4 hours Chefs will prepare 8 - 11 pieces per person in total Not available as a main meal	SIGNATURE PACKAGE B Signature Items (6) Premium Items (2) Exclusive Items (1) Includes: Bruschetta Crostini Platter	PREMIUM PACKAGE B Signature Items (5) Premium Items (4) Exclusive Items (1) Includes: Assorted Cheese Board Vegetable Crudité & Dip	EXCLUSIVE PACKAGE B Signature Items (4) Premium Items (5) Exclusive Items (2) Includes: Charcuterie Board Vegetable Crudité & Dip

Many of our Hors D'Oeuvres are available in both stationary and passed formats. Your sales coordinator will provide guidance on determining which ones are suited for your event. A per hour Service staffing charges will apply if a passed format is selected with the number of servers depending on number of items and number of guests.

Note - a minimum of 40 guests is required to order one of the above packages.

*Pricing is subject to a 18% Service Charge + 5% GST.



Pictured: Salmon Crostini

HORS D'OEUVRES SELECTIONS

SIGNATURE COLD

Asian Fusion Taco | Asian blend of vegetables, light soy glaze, crisp wonton taco shell

Cucumber Canape | fresh english cucumber filled with dill & lemon cream cheese

Fruit & Cheese Kabob | cantaloupe & honeydew balls aged cheddar and Irish Dubliner cheese

Fresh Tomato Bruschetta Crostini

Vegetarian Sushi Roll

LA Chefs Deviled Egg | with bacon and caramelized onion

BLT Canape | crisp bacon, radish sprouts, grape tomato, smoked sea salt mayo, on a crostini

Whipped Ricotta Crostini | with basil chimichurri

Tortilla Chicken Rolls | spinach & sundried tomato tortilla with buffalo chicken and vegetables

Roast Beef Pinwheels | tomato & sliced roast beef, horseradish mayo, roasted red peppers, swiss cheese on a spinach tortilla

SIGNATURE HOT

Mini Quesadilla | filled with a blend of cheese, roasted tomato and green onion

Cocktail Meatballs | (2 meatballs per serving)

Mac & Cheese Bites | with marinara sauce

Potstickers | with a sweet chili glaze

Spring Rolls | with plum sauce

Spinach & Artichoke Stuffed Mushrooms | stuffed mushrooms with roasted garlic and cream cheese

Cauliflower Bites | with jalapeño ranch

Pizza Rolls | puff pastry with Pepperoni

Falafel Balls | ground chickpea, herbed spice, served with tahini

Mini Grilled Cheese | grilled texas toast, tomato jam, welsh cheddar, caramelized onion

PREMIUM COLD

Salmon Crostini | lemon cream cheese, crisp capers, on a crostini

Goat Cheese Terrine | with roasted beets

California Roll | sushi rice, crab, avocado, carrot, cucumber, wasabi, soy sauce

Smoked Salmon Rolls | dill, cream cheese & lemon, wrapped in smoked salmon

Prosciutto & Melon Balls | honeydew, cantaloupe, grapes and prosciutto

Chilled Shrimp Cocktail | with zesty cocktail sauce

Charcuterie Skewers | with meats, cheese, and vegetables *vegetarian options available

Apple Bacon Brie Bites | pastry cup with danish brie, candied bacon and green apple

Grilled Naan Bites | with roasted red pepper hummus, julienne veg, and balsamic glaze

PREMIUM HOT

Grilled Prawns | your choice of flavour: (minimum 20 per flavour) garlic butter • mango chipotle • roasted garlic • chili lime

Dynamite Shrimp | crispy tempura shrimp with siracha mayo, green onions, and sesame seeds

Crab Stuffed Mushrooms | with cream cheese and green onions

Bacon Wrapped Scallops

Satays | (choose 1 flavour)
• spicy beef teriyaki • sesame chicken • orange ginger chicken • mango salmon • chili lime chicken • thai pork • peanut coconut chicken

Teriyaki Meatballs & Pineapple | (2 per serving)

Fried Chicken Bites | with siracha mayo

Salmon Rollovers | in puff pastry with lemon cream cheese

Bacon Wrapped Dates | stuffed with blue cheese

Spicy Shrimp Skillet | sautéed mini peppers, cherry tomatoes, onions, and spicy herb butter

Curry Puffs | puff pastry with mashed potato, carrot, onion, and sweet pea

EXCLUSIVE COLD

Mini Lobster Roll | with lemon, capers, & mayonnaise

Albacore Tuna | seared & glazed with soy & sweet chili

Spicy Tuna Roll

Tuna Tataki | tuna with chilis, citrus soy and ginger

Lobster Salad Crostini

Smoked Duck Spoon | smoked duck with spicy dijon, caper and pickled onion

Candied Duck Breast | with puff pastry, duck, cranberry, and goat cheese

EXCLUSIVE HOT

Mini Yorkie | with beef tenderloin, horseradish mayo

Mini Prosciutto Pizza | arugula, cherry tomato, & parmesan

Arancini | risotto stuffed with bocconcini, panko crust, served with marinara sauce

Mini Steak Sandwich | braised beef with truffle oil

Chicken & Waffle | fried chicken on a mini waffle with maple syrup

Crab Rangoon | wonton, crab meat, cream cheese, plum sauce

Sliders | your choice of filling
- (minimum 20 per filling)
bacon cheddar burger • thai chicken • pulled pork • bbq beef • roasted beets

Buffalo Chicken Tart

Shrimp Firecrackers | in a wonton wrapper with cream cheese

Crab Cakes | with old bay seasonings, red peppers, cilantro, and orange aioli

CHEF'S ACTION STATIONS

These stations are designed to be an enhancement to any buffet meal selection or Hors D'oeuvres reception. A Chef charge per chef will be charged per station, guest counts over 75 will require a second station.

 See our Chef's favourite items with the chef hat icon

MASHED POTATO STATION

Yukon and sweet mashed potato, gravy, bacon bits, chives, sour cream, shredded marble cheese, caramelized onions, mushrooms, chorizo, sautéed peppers, crispy onions

ASIAN NOODLE BAR STATION

Shanghai noodles, strips of beef and chicken, Asian string vegetable medley, pan fried to order with choice of sauce: Teriyaki, orange ginger, hoisin BBQ sauce. Presented in an Asian take-out box with chop sticks. This station requires a minimum of 2 chefs.

SAUTÉED PRAWNS STATION

Black tiger prawns, sautéed with fresh garlic, seasonings, chives, and fresh parsley then flamed with choice of: pernod or brandy

CARVED BEEF STATION

Alberta Triple A Striploin, Chef Carved with Fresh buns. Served with Horseradish Mayo, Caramelized Onion Jam and Assorted Mustards

STREET STYLE SLIDER STATION

Thai Chicken, Pulled Pork, Roasted Vegetable, Bacon Cheddar Burger, Corn Relish, Caramelized onion jam, Guacamole, salsa fresca, Assorted mustards, Crispy fried onions & pickled onions, Bacon jam, Grilled pineapple, Butterleaf lettuce & sliced roma tomato, Assorted cheese, Pickles



BUFFET DINNER SELECTIONS

 See our Chef's favourite items with the chef hat icon

TRADITIONAL BUFFET

Please Select

One Main Protein Entree
One Pasta Entree
Three Salad Options
One Starch Option
Two Hot Vegetable Options

Includes assorted artisan rolls & whipped butter

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, and seasonal fresh fruit

Freshly brewed coffee & assorted teas

EXCLUSIVE BUFFET

Please Select

Two Main Protein Entrees
One Pasta Entree
Five Salad Options
Two Starch Options
Two Hot Vegetable Options

Includes assorted artisan rolls & whipped butter

Includes Chef's display of assorted cheesecakes, mini desserts, cakes, and seasonal fresh fruit

Freshly brewed coffee & assorted teas

BUFFET ENHANCEMENTS

+ Main Entree \$7⁰⁰
+ Starch \$4⁹⁹
+ Salad \$4⁹⁹
+ Hot Vegetable \$4⁹⁹

MAIN PROTEIN ENTREES

 **Chef Carved Roast Sirloin of Beef** | with horseradish and signature gravy

Braised Beef Medallions | with house-made au jus
+\$7 per person

Chef Carved Alberta Prime Rib | with a rich Signature Gravy and Yorkshire pudding
+\$9 per person

Tuscan Chicken | roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce

 **Parmesan Crusted Chicken Cordon Bleu** | in a Roasted Red Pepper Sauce

Roast Chicken with Mushroom Truffle | Chicken breast stuffed with wild mushrooms and sautéed onions, topped with a truffle cream sauce

Chicken Florentine | stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic

Braised BBQ Baby Back Ribs | with Signature BBQ sauce

Virginia Baked Ham | Succulent and Juicy Maple Dijon Glazed Ham

Sesame Crusted Salmon | with pineapple, lemon, and ginger teriyaki glaze

Roasted Salmon | with Lemon dill cream & caper sauce

MAIN PASTA ENTREES

Butternut Squash Ravioli in Rosè Sauce

Baked Cheese Tortellini in Rosè Sauce

Chicken Tetrazzini Alfredo

Rigatoni Bolognese

SALAD

Fresh Greens
Classic Caesar
Strawberry Spinach
Original Greek
Creamy Pasta
Traditional Potato
Thai Noodle
Roasted Beet
Tomato Bocconcini
Waldorf
Coleslaw

STARCH

Herb Roasted Baby Potato
Garlic Mashed Potato
Loaded Mashed Potato
Scalloped Potato
Rice Pilaf

HOT VEGETABLES

Broccoli & Cauliflower Mornay
Green Beans Almondine
Roasted Butternut Squash
Italian Roasted Vegetables
Honey Glazed Carrots with Dill
Sautéed Zucchini Bruschetta
Roasted Cauliflower
Brussels Sprouts with Bacon

PLATED DINNER SELECTIONS

All plated dinners include assorted artisan rolls & whipped butter, chef's choice of hot seasonal market vegetables and freshly brewed coffee & assorted teas.

Plated Duet - combine any 2 main entrees and add just \$7.00 to the higher priced entree.

 See our Chef's favourite items with the chef hat icon

BEEF

 **Roast Striploin of Beef** | Canadian AAA Beef, signature au jus, mini Yorkshire pudding, roasted garlic mashed potato

Slow Roasted Braised Beef | with Dauphinois potato and au jus

Beef Wellington | in a puffed pastry, with mushroom duxelle, prosciutto and herb crepe and fingerling potato *can not be duetted \$48.99

Alberta Beef Tenderloin | Canadian AAA filet of tenderloin, mushroom ragout, cipollini onion, truffle mashed potato with Himalayan pink salt and demi glace \$56.99
+ Lobster Tail | market price

Fire Grilled New York with Garlic Prawns | cabernet infused jus & garlic lemon herb butter, truffle mashed potato \$market price

CHICKEN

Parmesan Crusted Chicken Cordon Bleu | with a roasted red pepper sauce & garlic mashed potato

Pan Roasted Chicken Supreme | with Dauphinois potato, sweet pea pesto & sherry reduction *can not be duetted

 **Tuscan Chicken** | roast chicken breast & thighs in a parmesan sun-dried tomato cream sauce and garlic mashed potato

Roast Chicken with Mushroom Truffle | chicken breast stuffed with wild mushrooms and sautéed onions, topped with a truffle cream sauce served with risotto milanese

Chicken Florentine | chicken breast stuffed with wilted spinach, mozzarella, cream cheese & roasted garlic, served with prosciutto & sweet pea risotto

SEAFOOD

Sesame Crusted Teriyaki Salmon - asian marinated filet of salmon, black & white sesame seeds, roasted pineapple, rice pilaf

Baked Salmon - with a lemon dill caper cream sauce and garlic mashed potato

 **Salmon Florentine** - Salmon fillet stuffed with Spinach, Sautéed Garlic Cream Cheese with Lemon Cream Sauce and Dauphinois potato

OTHER

Double Bone Pork Chop | Bone-in with Saskatoon Berry Glaze and Garlic Mashed Potato *can not be duetted

Rack of Lamb | mustard parsley panko crusted, rosemary mint jus, sweet pea risotto

French Honey Lacquered Duck Breast | honey l'orange demi glace with anna potato

Cornish Game Hen | half cornish game hen, black plum jus, apples, herbs, fingerling potatoes *can not be duetted

SPECIAL DIET MENU

With an ever growing demand for special-diet dining, whether for allergy, illness, lifestyle or religious reasons, our chefs are able to meet your needs by customizing our menu. It is very important that these requirements are identified prior to the event so that we can be fully prepared.

Squash & Mushroom Wellington | in a puffed pastry, with a mushroom duxelle, herb crepe and garlic mashed potato

Vegetarian Lasagna | traditional & homemade

Squash Rollantini | mushroom risotto rolled in grilled zucchini with marinara sauce



Pictured: Honey Braised Figs

PLATED DINNER SELECTIONS

See our Chef's favourite items with the chef hat icon

Each course is priced individually with some areas having two categories. Our Signature items are classic items, with great value for the price point. Our Exclusive items are designed to be unique in both their menu composition and plate presentation. Note - One Entree and a minimum of two additional courses must be ordered.

SIGNATURE SOUP & SALAD

- Fresh Garden Greens Salad
- Classic Caesar Salad
- Strawberry Spinach Salad
- Beetroot Salad
- Waldorf Salad
- Caprese Salad
- Roast Squash Salad
- Roasted Butternut Squash Soup
- Tomato bisque with Creme Fraiche

EXCLUSIVE SOUP & SALAD

- Deconstructed Beetroot Salad | Microgreens, honey shallot
- Antipasto Platter Salad | romaine, green olives, black olives, cherry tomatoes, cubed genoa, bocconcini cheese, pepperoncini peppers, artichoke hearts, sweet drop peppers, red wine vinaigrette
- Poached Pear & Prosciutto Salad | blue cheese, arugula with honey dressing, poached pear, & prosciutto
- Lobster Bisque | brandy, fresh chives, lemon crème fraîche, and roasted garlic pastry caps
- White Bean Puree | with lardon, garlic oil, and chives
- French Onion | with gruyère and crostini

EXCLUSIVE PLATED APPETIZERS

- Scallops | with cauliflower puree \$16⁹⁹
- Crab Cakes | with veggie slaw, orange aioli \$16⁹⁹
- Seared Albacore Tuna | seared in soy sauce & sweet chili \$14⁹⁹
- Asparagus & Prawns | with fried egg yolk, in a butter wine sauce \$15⁹⁹
- Duck Breast | with crispy potato, mushroom ragu, apricot glaze, thyme oil & microgreens \$14⁹⁹
- Honey Braised Figs | whipped ricotta, crostini, romsemary oil, chili flakes \$13⁹⁹

- Prosciutto Asparagus Cheese Puffs | puff pastry with prosciutto, asparagus, and cheese baked to a golden perfection \$14⁹⁹

PALATE CLEANSERS

- Mango Sorbet
- Lemon Sorbet
- Peach Sorbet

SIGNATURE PLATED DESSERTS

- Homemade New York Cheesecake | with seasonal berry topping
- Apple Crumble | cinnamon braised apples topped with crispy crumble topping
- Carrot Cake | cream cheese layered carrot cake with rich caramel
- Decadent Chocolate Cake
- Flourless Chocolate Cake | gluten friendly

EXCLUSIVE PLATED DESSERTS

- Tiramisu | lady fingers, coffee, basted rum mascarpone, shaved chocolate & cocoa powder
- Red Velvet Cake | moist, velvety cake with a hint of cocoa flavor
- Poach Pear with Port Reduction | (Seasonal) poached pear in sweet wine reduction sauce
- Truffles & Berry | decadent chocolate truffles with season berries
- Panna Cotta Duet | a duet of vanilla bean and strawberry panna cotta
- Caramel Turtle Cheesecake | cream cheese baked with caramel, oreo crumb crust, & caramel topping

This plated menu pricing is based on all guests having the same meal, with the exception of allergies or vegan / vegetarian. Should you wish to offer your guests the option to choose between TWO proteins, this option is available for an upcharge of \$5 per person. These menus will come with the Chef's recommended starch and vegetable for that protein. There is no upcharge for vegan / vegetarian meals or custom meals based on allergies.

NOTE- with exception of allergies or vegan / vegetarian, all other courses must be the same for all guests.

CHEF'S LATE LUNCH

Available after 10pm only, and is available as a follow up to a full dinner service. If you are planning to extend your event into the late evening and have a bar, we strongly suggest ordering a late-night lunch to ensure the comfort of your guests and yourselves.

 See our Chef's favourite items with the chef hat icon

☛ THE TRADITIONAL

assorted cold meat & cheese platters, pickle & olive platters, assorted buns & condiments, sweets & treats

☛ CARNIVAL CREATIONS

mini corn dogs with mustard & ketchup, mac & cheese bites, pretzel bites with nacho cheese, powdered sugar donut holes, popcorn

POUTINE BAR

yukon gold potato wedges, pulled pork, cheese curds, beef gravy, green onions, diced tomatoes, jalapenos, with vegetable & dip platter.

PIEROGI BAR

potato cheese pierogies, caramelized onion, bacon, green onion, sour cream, bratwurst, assorted mustards, with vegetable crudite & dip

BBQ BEEF ON A BUN WITH CHIPS

served with mini buns, assorted condiments, kettle chips, vegetable crudite & dip

☛ TACO IN A BAG

taco beef, nacho chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, shredded lettuce, pickled jalapenos, & green onions

PIZZA AND WINGS

grilled flatbread with a variety of toppings, assorted chicken wings & spinach artichoke dip



Add coffee & tea to any late lunch for 2⁰⁰ per person

CHEF'S PLATTERS & SNACKS

Assorted Artisan Buns, Sandwiches & Mini Croissants (30 Pcs)

Fancy Tea Sandwiches (Crust Off | 90 Pcs)

Fresh Crudite Display With Dip (Serves 30)

Domestic Cheese Board (Serves 30) | assortment of domestic & European cheeses with assorted crackers

Shrimp Cocktail Platter (80 Pcs) | with our zesty cocktail sauce

Assorted Sushi Platter (100 Pcs)

Seasonal Fresh Fruit Display (Serves 30)

Fruit Sculpture | 90 two-piece fruit skewers artfully arranged in a fresh carved watermelon

Assorted Pickle & Olive Platter (Serves 30)

Charcutiere Grazing Board (serves 30) | an assortment of artisan cheeses, grapes, pickled vegetables, variety of cured meats, assorted crackers, along with assorted preserves

European Deli Meat Platter (serves 30) | turkey, roast beef, pastrami, black forest ham, garlic sausage, double smoked sausage

• add artisan rolls & condiments

Dip Platters (serves 30) | (Only available as an enhancement to other menu items)

• spinach & artichoke with sourdough
• salsa & tortilla chips
• french onion dip & kettle chips
• bruschetta & crostini

Assorted Sweets & Treats (80 Pcs)

ENHANCE YOUR STAY

Available until 2 pm

BOXED BREAKFAST

Assorted Meats & Cheese

Pastries

Grapes

Individual Yogurt

GRAZING SNACK BOX

Grapes

Assorted Preserves

Crackers & Kettle Chips

Assortment of Artisan Cheeses

Assortment of Cured Meats

BOXED LUNCH

Select 2 Wraps:

Avocado Chicken Wrap

Turkey BLT Wrap

Chimichurri Beef & Pepper Wrap

Avocado Falafel Wrap

(All includes Vegetables & Dip)

Select 2 Sides:

Assorted Fruit Cup

Fresh Baked Cookie

Muffin

Bag of Chips

Granola Bar

Chocolate Bar

Bag of Candy

Trail Mix



Bar Service Options

Full Bar Service

LA Chefs supplies all alcohol (to include an assortment of domestic and import beer, red and white wine, hi-balls, cocktails, and coolers). This also includes all glassware, ice, mix, and condiments. If this option is selected, there is a minimum cost of \$1000⁰⁰.

Bartending Service

For all bars, a bartending fee of \$25⁰⁰ per hour per bartender will apply. One bartender is required per every 75 guests. Bars must be booked for a minimum of 3 hours and the bartenders are booked 1 hour before and 1 hour after the bar service times for set up and clean up.

Partial Bar Service

LA Chefs will provide Beer, Wine, & Coolers and appropriate glassware, as well as ice chests to keep the beverages chilled. If this option is selected, there is a minimum requirement of sales of \$600⁰⁰ or the client is charged the difference.

Corkage Service

Client provides all liquor and liquor license. LA Chefs will setup a bar station, mix, ice, glassware, and all standard garnishes. Price for Full Bar Corkage \$12⁵⁰ per person. Price for Partial Bar Corkage (if only Beer, Wine, and Coolers are provided) \$7⁵⁰ per person. If this option is selected, there is a minimum charge of \$850⁰⁰ for full corkage and \$500⁰⁰ for partial corkage service.

Table Wine and Champagne service is not included in Bar Corkage Fee.



WINE LIST

Reds

La Petite Perrier, Pinot Noir, California
Santa Rita - 120, Cab Sauv, Chile
Casillero y Diablo, Carmenere, Chile
19 Crimes, Shiraz, Australia
Pascual Toso, Malbec, Argentina
Pepperwood Grove, Red Zinfandel

Whites

Lindeman's Bin 85, Pinot Grigio, Australia
Santa Carolina, Chardonnay, Chile
La Vieille Ferme, Rose, France
Wakefield, Riesling, Clare Valley
Kim Crawford, Sauv Blanc, New Zealand

Sparkling + Bubbles

La Marca, Prosecco, Italy
Piper, Heidsick, Brut, Spain
Moet & Chandon Imperial, Champagne, France

Apertifs

Courvoisier VS, Cognac, France
Pillitteri Vidal, Ice Wine, Niagara
Taylor Flatgate 10 Year Tawny, Port, Portugal

Please note these are only suggestions & if you have another wine in mind we will certainly do our best to accommodate your request.

Wine/Champagne Corkage Service

Client provides Wine and/or Champagne - a corkage fee of \$4.00 per person would apply for two bottles; \$5.00 if both wine & champagne are served & glassware is required. This includes beverage chilling, opening, & placement of wine bottles & glassware on table or at station as required. Note: this does NOT include wine pouring service to guests seated at tables. There is an additional fee of \$3.00 per person for wine pouring service.



BEVERAGE SERVICE

House Brand Liquor & Domestic Beer

House Red & White (Canada)

Premium Brands & Import Beer

Soft Drinks

Bottled Juice

Included at the Bar: Maraschino Cherries, Lemons, Limes, Simple Syrup, Lime Mix, Celery Salt, Spicy Pickled Beans, Pop, Cranberry Juice, Orange Juice, Tonic, Soda Water, Clamato Juice, & Pineapple Juice.

Upon Request: Stuffed Olives, Apple Juice, Grapefruit Juice, & Bitters.

Punch Services (40 servings)

Peach, Iced Tea, or Fruit Punch
Tropical Rum or Vodka Punch
Champagne Punch

Add Ons (prices are per person):

- Mint Leaves \$0.99
- Oranges \$0.99
- Celery Sticks \$0.99
- Blackberries \$1.25
- Grapefruit \$0.99
- Strawberries \$1.25
- Raspberries \$1.25
- Sparkling Mineral Water \$1.99

House Bar Set Up

Scotch, Vodka, Gin, Rye, Rum, Domestic Beer, Cocktails & Coolers.

ZERO PROOF

Non-Alcoholic Beverages

Please note that all beverage packages below do not contain alcohol & are self serve stations.

Alternative options with alcohol or Signature Drink Customization can be provided. Contact your sales representative on available options & pricing.

WELCOME DRINK PACKAGE

Welcome your guests to your special event with a refreshing beverage station! Package includes two beverage dispenser stations, glassware, & decorative straws. Serves 30 ppl

Drink Station Options (Choose Two):

- Cucumber Mint Water
- Unsweetened Iced Tea
- Sparkling Pink Lemonade
- Citrus Infused Water
- Peach Iced Tea with Rosemary

CRAFT FAUX CAESAR BAR

Craft up your own Caesar & challenge a historic Canadian staple recipe. This station is meant to be a serve yourself station as a pre-dinner enhancement to your event.

Includes:

- Motts Clamato Juice, Heinz Tomato Juice, & Pickle Juice
- Lemons & Limes
- Pickled Beans & Dill Pickles
- Celery Sticks
- Olives
- Cholula Hot Sauce, Tabasco Sauce, Worcestershire Sauce, BBQ Sauce, Salt & Pepper
- Montreal Steak Spice

HOT DRINK STATION

Happiness is a hot drink on a cold day. Served in eco-friendly paper cups, your guests are sure to warm up crafting these hand-picked ingredients into a delicious drink. *Min. 30 ppl*

Includes:

- Mini Marshmallows
- Caramel & Vanilla Flavoured Syrup
- Hot Chocolate Powder
- Mini Chocolate Chips
- Whipped Cream
- Hazelnut Sticks

MARGARITA BAR

The perfect combination of sweet & sour, the Margarita is a classic cocktail that never goes out of style

Includes:

Classic Margarita lime juice, simple syrup, coarse rimmer salt, & orange bitters

Spicy Mango Margarita with Tajin mango juice, lime juice, Tajin seasoning spicy rimmer, & orange bitters

MIMOSA BAR

Enjoy this bubbly beverage anytime of the day. Served with a variety of fresh fruit juices (Orange, Grapefruit, & Cranberry) topped with sparkling mineral water. *Min. 20 ppl.*

THE FINE PRINT

PRICING INCLUDES

A dedicated venue host who will be on site from 7:30am to 2:00pm to oversee all aspects of your day, including ceremony set up, transition to reception, communication with other vendors such as florists, DJ's etc, and coordinating with catering and event staff to ensure that your entire wedding day is stress free for you and your family. All tables and chairs, (White Garden Chairs for outdoors, Chiavari Chairs for the ballroom) Full set up and clean up of all event spaces Table linens (White, Ivory or Black), and Linen Napkins Skirting for Head Tables, Guestbook tables, cake tables etc. Plateware, Water & Wine Glassware, Silverware, Coffee cups. Full Catering Staff, including full set up and take down of food stations, clearing tables etc.

OTHER IMPORTANT INFO

Last call is at 1am. All guests (with the exception of the overnight house guests) must be off the property by 2am. Wedding rehearsal scheduling will be confirmed one month prior to wedding, a 90 minute time frame will be allotted. Should you want to arrange a catered rehearsal dinner, this will be subject to availability - which cannot be determined until one month prior to wedding. A non-refundable deposit of 50% of the venue rental is required to confirm the booking, with the remaining 50% due 1 year prior to Wedding date. Monthly payment plan option is available to assist you with your budgeting - ask your event coordinator for further details. Remaining balance including Catering, décor and other services is due 5 business days prior to wedding. No alcohol is permitted on the premise without valid liquor license and PAL (Party Alcohol Insurance), this insurance will be arranged through The Norland. The client warrants he/she is hosting the event, and is fully responsible for the safety, sobriety and security of its' guests. The only guests allowed in the Mansion are the 10 guests who are checked into the rooms (other than the bridal party to prepare for the ceremony) unless other arrangements have been pre-authorized. NO PETS are allowed on the property, except for during wedding ceremony if requested, with the exception of service animals. NO FIRES are allowed on the property. Guest parking ONLY in the parking lot that is EAST of the Norland House. NO Overnight Camper Parking. Due to the enhanced steps and stringent compliance measures involved in the production and certification of Halal products, an additional fee will be applied. For more details, please consult with your Sales Coordinator. To uphold the highest standards of food quality and safety, please be advised that some food items may only be left out for a maximum of 2 hours. See your sales coordinator for our food policy procedures.

ADDITIONAL FEES

If Alcohol is to be provided, a security guard is required to be on the premises from 8pm until the last guest departs. This will be at a cost to the client of \$250. Event "Personal Event Insurance" - will be arranged through The Norland at a cost of \$150. A SOCAN and Resound Fee (musical tariff fee) of \$90.12 will apply if there is DJ and Dancing. A Security Deposit of \$1000 to be added to final invoice, and refunded within 3 days after the wedding, provided that there are no damages to the venue. Prices shown do not include gst or 18% service fee. Long Weekend Sundays and Statutory Holidays will be priced the same rate as a Saturday in that season. NEW YEARS EVE will be priced as a Saturday in High Season. To remove all guest rooms from your booking - deduct \$500 from total cost. To reserve Bridal Suite only -deduct \$250 from total cost

ENTERTAINMENT / MUSIC POLICY

Please refer to www.thenorland.com for up to date list of approved DJ services. Bands must be approved on an exception basis only by the Norland. Music must be no higher than 85 Decibels. These sound levels will be monitored, if exceeded a warning will be given to the DJ, or the band if sound levels continue to exceed the allowable level the equipment must be unplugged.





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