



THE CHANTERELLE ON PARK  
- 2025/2026 -

# WEDDING GUIDE



# THE CHANTERELLE



**BALLROOM CAPACITY** 200 cocktail style | 180 seated

The Ballroom at The Chanterelle has been curated to compliment the history of the building by adding elegant lighting and soft elements of the custom made bar. Every aspect of the space has been carefully and thoughtfully designed. The Ballroom can provide everything from a memorable space for weddings to a comfortable, unique space for corporate events.

**LOUNGE CAPACITY** 50 cocktail style | 48 seated

The Lounge at The Chanterelle is a warm and elegant space with a full service, custom designed tufted leather bar and a beautifully designed wall feature. The room has been designed in coordination with an acoustical engineer to achieve a superior sound quality and to compliment the custom made HD screen. The Lounge can provide an array of events such as an intimate dinner setting, cocktail party or a comfortable atmosphere for sporting events or photo shoots. The options are endless in this highly versatile space.



# HIGH SEASON PRICING

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## JUNE - OCTOBER + DECEMBER

### ROOM RENTAL PRICING INCLUDES:

- Exclusive use of your booked venue (either the Ballroom or Lounge is subject to outside booking if not included in your reservation)
- All required cocktail-style furniture, dining tables and chairs, linens, napkins, flatware, glassware and service wares
- Event service staff and event management (bartenders charged separately)
- Access to a newly renovated, private bridal suite for Ballroom bookings in High Season
- Add the Lounge to any Ballroom event for a preferred flat rate of **\$500 +HST**
- The Lounge is required to be included with your Ballroom Booking for events of **130+ Guests**
- Minimum Food Spend of \$5,000 +HST for High Season Friday/Saturday Bookings Only
- Minimum Food Spend of \$600 +HST for All Bookings Otherwise

### THE BALLROOM HIGH SEASON RATES

FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$2,000 +HST

Full Day | 8AM - 1AM | \$4,000 +HST

### THE LOUNGE HIGH SEASON RATES

FRIDAY - SATURDAY

Half Day | 8AM - 4PM or 5PM - 1AM | \$625 +HST

Full Day | 8AM - 1AM | \$1,550 +HST

Half-day bookings permitted on Fridays ONLY (not bookable on Saturdays during High Season)

Long weekend Sundays are booked at Saturday Rates





# OFF-PEAK SEASON PRICING

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## JANUARY - MAY + NOVEMBER

### ROOM RENTAL PRICING INCLUDES:

- Exclusive use of your booked venue (either the Ballroom or Lounge is subject to outside booking if not included in your reservation)
- All required cocktail-style furniture, dining tables and chairs, linens, napkins, flatware, glassware and service wares
- Event service staff and event management (bartenders charged separately)
- Add our newly renovated, private bridal suite for **\$350 +HST**
- Add the Lounge to any Ballroom event for a preferred flat rate of **\$500 +HST**
- The Lounge is required to be included for events of **130+ Guests**
- Minimum Food Spend of \$600 +HST required for all Off-Peak Season Events

## THE BALLROOM RATES

### SUNDAY - THURSDAY

Half Day | 9AM - 4PM or 5PM - 1AM | \$700 +HST

Full Day | 9AM - 1AM | \$1,100 +HST

### FRIDAY - SATURDAY

Half Day | 9AM - 4PM or 5PM - 1AM | \$1,550 +HST

Full Day | 9AM - 1AM | \$2,650 +HST

## THE LOUNGE RATES

### SUNDAY - THURSDAY

Half Day | 9AM - 4PM or 5PM - 1AM | \$425 +HST

Full Day | 9AM - 1AM | \$700 +HST

### FRIDAY - SATURDAY

Half Day | 9AM - 4PM or 5PM - 1AM | \$625 +HST

Full Day | 9AM - 1AM | \$1,550 +HST





# CEREMONIES ON-SITE

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## TO HAVE AND TO HOLD, YOUR CEREMONY ON-SITE!

We can accommodate ceremonies of up to 180 guests on-site. Ceremonies can be booked for a flat rate of **\$500 +HST**. This includes your ceremony and room flip fee as we bring in extra staff to transform the space between your ceremony and reception.

For ceremonies of 100 guests or less, we can keep all attending guests on site for cocktails and light fare while we flip for the space for your dinner seating. We will require approx. **2 hours** to fully re-set the venue for dinner. Timing may vary based on guest count and decor plans.

For ceremonies of 100+ guests, we will require all attending guests to depart during the room flip, and return for the dinner reception. We will require **2.5 hours** to fully re-set the venue for dinner.

We encourage guests to visit Tomlin Subdivision and Lakehead Beer Co. on the main floor of our building during the venue flip...more on that below!

If you'd like to consider our space as a rain back-up to your outdoor ceremony, we will require confirmation based on the weather forecast 72-hours in advance, and will still require the above-listed break between the ceremony and reception times for your venue flip.



# VENUE FLIP

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## RESERVE AT LAKEHEAD BEER CO.

Our super cool, fun and friendly main-floor neighbours at Lakehead Beer Co. would love to host your guests during the venue flip! Keep everyone in the same building to enjoy a beer, glass of wine or cider and a few light snacks while we set for your reception upstairs.

The indoor brewery is bookable for a flat rate of **\$250 +HST** from **3PM - 5PM**. This accounts for exclusive use of the indoor seating. Drinks are charged separately (cash bar or host bar are both fine!).

To-go beer sales and the patio seating will remain open to the public, however your guests are also welcome to make use of the patio, weather permitting!

Email [taproom@lakeheadbeer.ca](mailto:taproom@lakeheadbeer.ca) to pre-arrange your cocktail hour booking at least one month in advance, or up to one week prior, pending availability.

## TOMLIN SNACK PACKAGE

Include a few bites for your guests to enjoy during the cocktail reception before they head back upstairs for dinner!

Let us know if you'd like to pre-arrange a cheese board, charcuterie board or veggies with housemade dip, otherwise Tomlin Subdivision is open at 4PM to order from day-of!





# REHEARSAL

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# WALKTHROUGHS

**IF BOOKING OUR PLANNER PACKAGE, REHEARSAL WALKTHROUGHS ARE NOT NECESSARY, AS WE'LL BE WITH YOU DAY-OF TO FACILITATE A SEAMLESS FLOW OF CEREMONY.**

- Rehearsals can be booked for a 1-hour time-slot pending our availability
- Walkthroughs are hosted at **3PM or 4PM** on weekdays so as to not conflict with our booking times for other events. Rehearsals can be booked a maximum of **3 months** in advance.
- Rehearsals are booked for a flat rate of \$250 +HST for venue rental

If you have booked into our Coordination Package, your coordinator will be on site to facilitate the flow of the rehearsal. These parameters are flexible if booking a full rehearsal dinner or cocktail-party on-site afterwards.

**All other Venue Viewings and Site Tours are By Appointment Only**



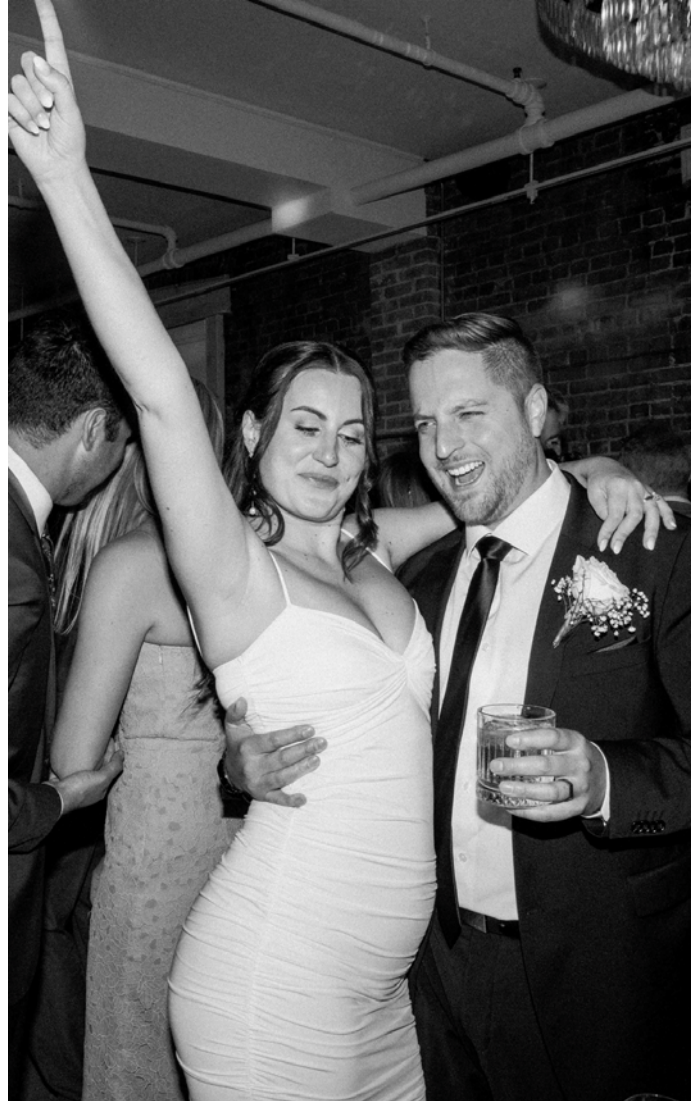
# DAY-OF COORDINATION --- SERVICES

**LET US WORRY ABOUT THE DETAILS, WHILE  
YOU WORRY ABOUT HAVING FUN!**

Upgrade to our Day-of Coordination Package for **\$750 +HST**, and take the stress off for a seamless day. Rates are subject to increase depending on your needs,

## **YOUR DAY-OF COORDINATOR WILL....**

- Queue your vendors throughout the ceremony (ie. officiant, DJ, photographers)
- Queue your Bridal Party for the Ceremony Procession so they don't feel lost day-of
- Work within your needs to set up any limited decor (ie. setting your welcome table, helping during the venue flip to set name cards per place setting, guest favours, menus, etc.)
- Will assist with limited decor set-up such as setting centerpieces, candles, etc. based on decor discussions in advance.
- Will work with your Emcee throughout the night to help queue the flow of speeches, dances and key events. This means your Emcee can enjoy dinner while we watch the clock on their behalf.
- Mostly, this will afford you to have someone onsite managing all details of the day so you don't have to assign people from your group to these tasks.



## **WHAT IF WE DON'T GET THE DAY-OF COORDINATOR PACKAGE?**

You are welcome to source an outside planner, or assign people in your group to the tasks at hand (ie. queuing the bridal party for the ceremony, setting place cards for dinner, helping with decor set-up, etc.). You can let your Chanterelle contact know who to expect for these details in advance!

- Menu Planning and Estimate Building
- Floor Plan Confirmation and Best Suggestions
- Event Timeline and Best Suggestions
- Event Manager on site to assist with questions day-of





# MENU STYLE

The following menus are subject to seasonal update. Updated seasonal menus are released at the beginning of each year.

\$600 +HST Minimum Food Spend for all Events

\$5,000 +HST Minimum Food Spend for Friday/Saturday for Ballroom Events in High Season (June - Oct)

## COCKTAIL-STYLE EVENTS

- \*Service includes stationary platters and/or passed canapés for cocktail-style weddings and events
- \*These are best suited to events where guests will be mingling, and there will be standing room with casual seating throughout, for more of a 'lounge' feel
- \*Cocktail-style menus may also be added during a cocktail-hour
- \*These menus are *not* suitable for fully seated events

## FAMILY-STYLE DINNERS

- \*Service includes share platters per table for guests to self-serve and share in a family-style feast
- \*Includes one protein option for all, plus vegetarian/vegan accommodation
- \*Additional protein available for add-on
- \*Name cards per place setting must be provided with indication of vegan, vegetarian guests, and kid's meals

## PLATED DINNERS

- \*Service includes individual plates per guest
- \*Includes one protein option for all, plus vegetarian/vegan accommodation
- \*Choice of two protein options available, with same accompaniment/sides for all
- \*Name cards per place setting must be provided with indication of guest protein selection (if choice of two proteins is given), plus all vegan, vegetarian guests, and kid's meals

## ALLERGIES + DIETARY RESTRICTIONS

- \*We can accommodate all known allergies and dietary restrictions that are presented to us in advance
- \*Vegetarian/Vegan accommodations will always be made for guests with advance request on their RSVP
- \*Kid's Meals are offered for guests 12 years old and under

# TOMLIN CATERING

## EVENING MENU

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### CANAPÉ MENU - FULL LIST OF OPTIONS BELOW

**Choose 4** - \$13.50/ person (4-5 pieces per person) *not available stand-alone, only available as add-on to fulsome lunch or dinner receptions*

**Choose 6** - \$17.50/ person (6-8 pieces per person)  
*must be ordered alongside at least one stationary platter or buffet if spanning dinner hours*

**Choose 8** - \$23.50/ person (8-10 pieces per person)

### STATIONARY PLATTERS

**OYSTERS** - Cucumber Mignonette, Hot Sauce, Lemon, Horseradish - \$37/ per dozen

**CHEESE OPTIONS** - Chef's Selection - \$10.50/ per person

**TOMLIN CHARCUTERIE** - Bread, Pickles, Mustard, In-House Meats - \$10.50 / per person

**SHRIMP AND AVOCADO DIP W CILANTRO AND LIME** - Served with In-house Tortilla Chips - \$6.75/ per person

**WARM MIXED OLIVES** - Garlic, Orange, Fennel - \$4/ per person

**WARM MIXED BAR NUTS** - \$8.75/ per person

**VEG AND DIP** - \$7.25/ per person

**HUMMUS AND TZATZIKI** - with Fried Pita and Focaccia - \$7.25/ per person

### STATIONARY BUFFETS

#### STATIONARY BUFFET #1

Charcuterie, Hummus + Pita, Veg + Dip, Warm Olives - \$16.50/ per person as Canapé Add-On (Only)

#### STATIONARY BUFFET #2

Charcuterie, Hummus + Pita, Veg + Dip, Warm Olives, Mixed Nuts, Fruits + Cheeses  
\$27/per person Stand-Alone or \$19.50/ per person as Canapé Add-On

#### STATIONARY BUFFET #3

Charcuterie, Hummus + Pita, Veg + Dip, Warm Olives, Mixed Nuts Fruits + Cheeses  
Smoked Salmon Crostini, Poached Shrimp, Beef Tartare Crostini, Oysters on the Half Shell  
\$38/ per person - Minimum Order Requirement of 50 Guests



# PASSED CANAPÉ OPTIONS

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## VEGETARIAN

**MUSHROOM AND GOAT CHEESE CROSTINI** – Goat Cheese, Brown Butter Hollandaise, Thyme

**STUFFED ARANCINI** – Provolone, Tomato Sauce, Basil, Grana Padano

**FRIED SWEET POTATO**– Guacamole, Pico de Gallo, Cotija  
(gf/df without cheese)

**FARRO FALAFEL** – Baba Ganoush, Tzatziki, Pickled Cucumber

**\*GRILLED SHISHITO PEPPERS** - Lime, Maldon Salt (gf/df)

**ROASTED EGGPLANT**- Korean Chilli Apple Jam, Pickled Shitake Mushroom (gf)

**POTATO & ONION SAMOSA** – Tamarind + Mango Chutney

**\*FRIED KING OYSTER MUSHROOMS** - Ssam Sauce, Scallions, Pickled Red Cabbage (df)

**POLENTA FRIES** – Tomato, Pecorino, Basil, Olive Oil (gf)

**HOUSEMADE PRETZELS** - Beer Cheese, Tomlin Mustard, Sesame Seeds

**ZUCCHINI + ARTICHOKE FRITTER** –Tzatziki, Tomato, Cucumber

**HOWE ST. HUSHPUPIES** - Honey, Brown Butter

## SEAFOOD

**SALMON CROSTINI** – Lemon-Dill Cream Cheese, Cucumber, Everything Bagel Seasoning

**CANDIED SALMON** – Phyllo Cup, Pineapple Salsa

**FRIED SHRIMP DUMPLING** – Ponzu Mayo, Sesame, Scallions

**POACHED SHRIMP** - Raw Bar Style - Fresh Horseradish, Lemon, Cocktail Sauce, Heartbeat Hot Sauce (gf/df)

**SMOKED TROUT AND SALMON CAKE** – Remoulade, Cornichons, Old Bay (df)

**SHRIMP GRATIN** - Grilled Baguette, Caramelized Cheddar + Mozzarella, Garlic Butter

\$2.25 upgrade per person



# PASSED CANAPÉ OPTIONS

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## MEAT

**BRAISED LAMB PHYLLO** - Spiced Cumin Yogurt, "Greek Salad"

**SWEET POTATO LATKE** - Corn Chutney, Maple Cream, Bacon  
*(can be made vegetarian)*

**HOWE ST. PORK BELLY** - Mustard BBQ Sauce,  
Compressed Pineapple, Howe St. Slaw

**STICKY HOISIN PORK BELLY** - Cucumber, Scallion,  
Compressed Watermelon

**KOREAN BULGOGI BEEF SKEWER** -  
Crushed Peanuts, Chilies, Scallions

**CHICKEN SHWARMA SKEWER** -  
Grilled Onion, Tahini Yogurt *(gf)*

**BBQ CHICKEN SKEWER** - Goat's Milk Ranch *(gf)*

**KARAAGE** - Japanese Fried Chicken, Honey Miso,  
Kale, Pickled Mushrooms

**SALMON CROQUETTES** - Dill Tartar Sauce and Pickled Shallots

**KOREAN FRIED CHICKEN** - Gochujang Sauce, Pickled Carrots  
& Cucumber, Sesame Seeds, Scallions

**PORK + CHARRED POBLANO QUESADILLAS** -  
Roasted Corn, Pico de Gallo, Guacamole, Micro Radish

**CHICKEN LIVER MOUSSE** - Bricoe, Fig Jam, Vincotto

**FRENCH ONION BEEF TARTARE** - Barkeep Chip Dip,  
House Potato Chips, Chives and Crispy Onions

**MINI JAMAICAN PATTIES** - Jerk Mayo, Lime, Cilantro

**CHEESEBURGER SPRING ROLLS** - Tomlin Burger Blend,  
Cheddar, Lettuce, Pickles, House Burger Sauce Dip

**STUFFED ARANCINI** - Stuffed with Roasted Pork Belly,  
Spicy Sauce Arrabiata, Salted Ricotta

*\*requires two weeks lead time for ordering  
any above items that are requested vegetarian must all be vegetarian*

*gf = gluten-free*

*df = dairy-free*





# CANAPÉ DINNER PARTIES

## CANAPÉ DINNER PARTIES

\*Service includes stationary platters and passed canapés for cocktail-style weddings and events

\*These menus are best suited to events where guests will be mingling, and there will be standing room with casual seating throughout, for more of a 'lounge' feel

COCKTAIL-STYLE EVENTS HOSTING **60 GUESTS OR MORE**, MUST SELECT ONE OF THE FOLLOWING CANAPÉ DINNER PARTY MENUS

COCKTAIL-STYLE EVENTS HOSTING **59 GUESTS OR LESS** MAY SELECT FROM THE CANAPÉ PACKAGES AND STATIONARY PLATTERS LISTED ABOVE FOR A LIGHTER OFFERING

### **BO SSAM - CANAPÉ DINNER PARTY \$65 / per person**

MINIMUM ORDER OF 60 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

### **ROASTED PORK SHOULDER + PORK BELLY LETTUCE WRAPS**

Sticky Coconut Rice, Kimchi, Pickled Cucumbers, Cilantro, Spicy Mayo, Ssam Sauce, Pickled Red Onion

\*Tofu or Mushroom options for Vegan/Vegetarian guests

**ADD KOREAN FRIED CHICKEN** - \$8.25 / per person

**ADD CRISPY FRIED SHRIMP** – \$10.50 / per person

**ADD WHOLE SUCKLING PIG** – \$750 +HST Flat Rate (great showpiece!)

# CANAPÉ DINNER PARTIES

## HOWE ST. BBQ - CANAPÉ DINNER PARTY \$50 / per person

MINIMUM ORDER OF 60 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

### PULLED PORK SANDWICHES + HOUSEMADE BBQ SAUCE

Smoked Pulled Pork, Choice of BBQ Sauce, Milk Buns, Pickles, Grainy Mustard, Potato Wedges

\*Smoked Spaghetti Squash options for Vegan/Vegetarian guests

BBQ Sauce Choices (select one): Carolina Sauce, Dr. Pepper BBQ Sauce or Mustard BBQ Sauce

**ADD MAC N' CHEESE** - \$8.25 / per person

**ADD HUSHPUPIES** – \$6.25 / per person

**ADD WHOLE SUCKLING PIG** – \$750 +HST Flat Rate (great showpiece!)

**ADD VEG + DIP PLATTER** - \$7.25 / per person

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## TOMLIN MINI BURGER + POUTINE - CANAPÉ DINNER PARTY \$55 / per person

MINIMUM ORDER OF 60 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

### TOMLIN MINI BURGERS + POUTINE

Milk Buns, Special Sauce, Shredded Lettuce, Pickles

\*Falafel Burger options for Vegan/Vegetarian guests

**ADD CHICKEN TENDERS** - \$8.25 / per person

**ADD CHICKEN WINGS** – \$8.25 / per person

**ADD SWEET POTATO FRIES WITH AIOLI** – \$5.25 / per person

**ADD MINI CONEY DOGS** - \$6.25 / per person





# CANAPÉ DINNER PARTIES

## **PRIME RIB CARVERY - CANAPÉ DINNER PARTY \$70 / per person**

MINIMUM ORDER REQUIREMENT OF 75 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

### **SHAVED PRIME RIB**

Bread Rolls, Horseradish, Dijon, Jus, Arugula + Shallot Salad

\*Seasonal Roasted Vegetables for Vegan/Vegetarian guests

**ADD POACHED SHRIMP** - \$10.50 / per person

**ADD WARM GORGONZOLA CHEESE SAUCE** – \$3.25 / per person

**ADD CRAB CAKES** – \$10.50 / per person

**ADD HOUSE CHIPS + ONION DIP** - \$7.25 / per person

**ADD BEEF TARTARE + GRILLED BAGUETTE** – \$10.50 / per person

**ADD BREADED SHRIMP** – \$12.50 / per person

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## **THE RAW BAR - CANAPE DINNER PARTY \$95 / per person**

MINIMUM ORDER REQUIREMENT OF 75 GUESTS

Choose 6 Canapés

Stationary Charcuterie, Cheese, Olives, Fried Pita with Hummus + Tzatziki

### **CHILLED SEAFOOD TOWERS + CURED SALMON **or** HOT-SMOKED SALMON**

Oysters on the Half Shell, Mignonette, Lemon + Hot Sauce Poached Shrimp, Cocktail Sauce + Lemon Aioli

Cured Raw Salmon **or** Hot Smoked Salmon with Crostini, Caper, Dill, Lemon, Whipped Feta  
Marinated Mussels

Scallop Ceviche + Warm Tortillas

**ADD CRAB CAKES** - \$10.50 / per person

**ADD SEAFOOD PASTA** – \$12.50 / per person

**ADD CLASSIC BEEF TARTARE + GRILLED BAGUETTE** – \$10.50 / per person

**ADD CHILLED LOBSTER TAILS** - \$31 / per person (5 oz. each)



# PLATED + FAMILY-STYLE MENUS

## HOW TO BUILD YOUR MENU:

All Main Course prices include your choice of Soup *or* Salad, Side Dish, Dessert, Coffee + Tea. Allergies that are RSVP'd in advance will be accommodated for each course, as required. Select a Canapé Package or Late Night Snack to compliment your meal choices!

### STEP 1:

Choose your Soup *or* Salad (select one option for all guests)  
Add an additional Soup/Salad course for \$4.25 per person  
Add a bread course of focaccia or sourdough (pricing listed below)  
Add an optional course from the items listed (ie. pasta course)

### STEP 2:

Choose your main course

*(name cards with indication of guest selection are required for events with a choice of protein)*

- Either Select the same protein for all guests, or select a choice of two proteins (for plated dinners only) for guests to RSVP with their meal preference
- Select your side dish to serve with your main course selection
- Select a vegan or vegetarian main course to serve guests who prefer a vegetarian option (select one option for all)
- Select a Kid's Meal option if applicable (select one option for all)

### STEP 3:

Choose your Dessert (select one option for all)



# PLATED + FAMILY- STYLE MENUS

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## SALAD OPTIONS:

Please Choose 1 Option for all Guests

Soup **OR** Salad is included / Add \$4.25 per person for both

**ARUGULA AND GOAT CHEESE SALAD** – Peach Vinaigrette, Roasted Sunflower Seeds, Smashed Cucumber with Tajin

**CALABRIA GARDEN SALAD** – Mixed Greens, Pickled Onion, Pepperoncini, Tomato, Cucumber, Croutons, Feta

**BEET SALAD** – Baby Kale, Blue Cheese Dressing, Pancetta, Tomato, Pickled Shallot

**MIXED GREENS SALAD** - Green Beans, Radicchio, Bacon, Toasted Almonds, Lemon and Sumac Vinaigrette

**TOMATO SALAD** - Greens, Goat Cheese, Cucumber, Chillies, Fried Artichoke - *\$1.25 per person add-on*

**CAESAR SALAD** – Smoked Bacon, Grana Padano, Grilled Lemon *\$1.25 per person add-on*

## SOUP OPTIONS:

Please Choose 1 Option for all Guests

Soup **OR** Salad is included / Add \$4.25 per person for both

**TOMATO AND ROASTED GARLIC SOUP** – Basil Crema, Gremolata, Chillies

**MINISTRONE** - Fennel Sausage, Orzo, Spinach, Zucchini, Tomato

**SWEET POTATO SOUP** – Maple, Crème Fraîche, Bacon

**ROASTED CAULIFLOWER SOUP** - Crispy Potato, Cheddar, Chives

**CORN + BLACK BEAN CHOWDER** – Tomato + Chili Broth, Grilled Corn, Bell Peppers, Fried Tortilla

## BREAD SERVICE

**HOUSE-MADE FOCACCIA** with Olive Oil - \$3.00 / per person

**HOUSE-MADE SOURDOUGH** with Butter - \$3.50 / per person

Served Plated Dinners  
will require a name card  
per place setting, with  
indication of guest meal  
selection per card.



# DINNER MENU

## ADDITIONAL COURSES

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### ADDITIONAL COURSE OPTIONS:

Please Choose 1 Option for all Guests

**MUSHROOMS ON TOAST** – Grilled Focaccia, Goat Cheese, Arugula, Salted Ricotta \$7.25 / per person

**BEEF CARPACCIO** – Caper, Pepperoncini, Cured Olive, Grilled Bread - \$7.25 / per person

**TORTIGLIONI** – Pancetta, Tomato, Spinach, Chili Ricotta, Herbs, Spinach, Pangratatto - \$8.25 / per person

**CONCHIGLIE (SHELLS)** - Lamb Sausage, Sundried Tomato, Dandelion Greens, Pecorino - \$9.25 / per person

**RICOTTA GNOCCHI** – Roasted Tomato, Olive Oil, Romano Beans, Peas, Braised Veal - \$10.50 / per person

**RICOTTA + SPINACH RAVIOLI** – Mushroom Ragout, Crème Fraîche, Pistachio - \$10.50 / per per person

**CANDIED SALMON** - Horseradish Cream, Roasted Beets, Hazelnuts. - \$7.25 / per person





# DINNER MENU

## MAIN COURSES

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### FAMILY-STYLE OR PLATED MEALS

Please select **One** Protein Option and **One** Side dish for ALL Guests

Additional family-style protein selections available for add-on for ALL Guests

### PLATED MEALS ONLY

If you'd prefer to offer **Two** Protein Options for **Plated Service Only** please select **One** Side dish for ALL Guests

Vegetarian accommodations are available in addition to the above selections

Allergies will always be accommodated, provided with advance RSVP

### PROTEIN SELECTION:

**Roasted 1/2 Chicken** - House Rub, Corn Salsa, Pickled Onions, Chipotle Mayo

*\$43.50 Family-Style / \$45.50 Served Plated*

**Roasted Chicken Supreme** - Escarole Bruschetta

*\$43.50 Family-Style / \$45.50 Served Plated*

**Chicken Cutlets with House Sausage** - Lemon and Caper Aioli, Grilled Lemon,

Arugula, Pecorino - *\$45.50 Family-Style / \$47.50 Served Plated*

**Grilled Salmon** - Chipotle Marinated, Grilled Poblano Crema, Mango Salsa,

Grilled Lime - *\$48 Family-Style / \$50 Served Plated*

**Howe St. Grilled Pork Chop** - Mustard BBQ Sauce, Pineapple Heartbeat Slaw

*\$48 Family-Style / \$50 Served Plated*

**Marinated Lamb Chops** - Roasted Garlic Yogurt, Herb Marinade, White Bean

Salsa Verde, Cherry Tomatoes - *\$50 Family-Style / \$52 Served Plated*

**Grilled Beef Tenderloin** - Sundried Tomato and Horseradish Butter

and Crispy Onions - *\$56.50 Family-Style / \$58.50 Served Plated*

**Whole Roasted Ribeye** - Jus, Steakhouse Style Onion Rings

**\*minimum order of 25 guests for Ribeye**

*\$56.50 Family-Style / \$58.50 Served Plated*



# DINNER MENU

## SIDE DISHES

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### SIDE SELECTION (Choose ONE):

**Buttermilk Ranch Mashed with Chives, Grilled Asparagus and Peppers (GF)**

*\*Upgrade to Twice Baked Potato with Asparagus + Peppers - \$2.25 per person*

**Fried New Potato with Lemon and Dill Butter, Feta, Roasted Carrot with Tahini Vinaigrette(GF)**

**Roasted Potato with Herb Butter, Grilled Broccolini and Pimento Cheese Aioli (GF)**

**Parmesan Roasted Potatoes with Garlic Confit and Pepperoncini, Roasted Cherry Tomatoes and Zucchini (GF)**

**Fried Sweet Potato, Shaved Brussels Sprouts, Toasted Coconut Rice (GF)**

*\*Pairs best with: Roasted 1/2 Chicken, Howe St. Pork Chop, Roasted Salmon*

**Fregola "Risotto," Pancetta, Peas, Roasted Tomato and Parmesan with Grilled Asparagus and Roasted Peppers**  
(\$4.25 per person upgrade)

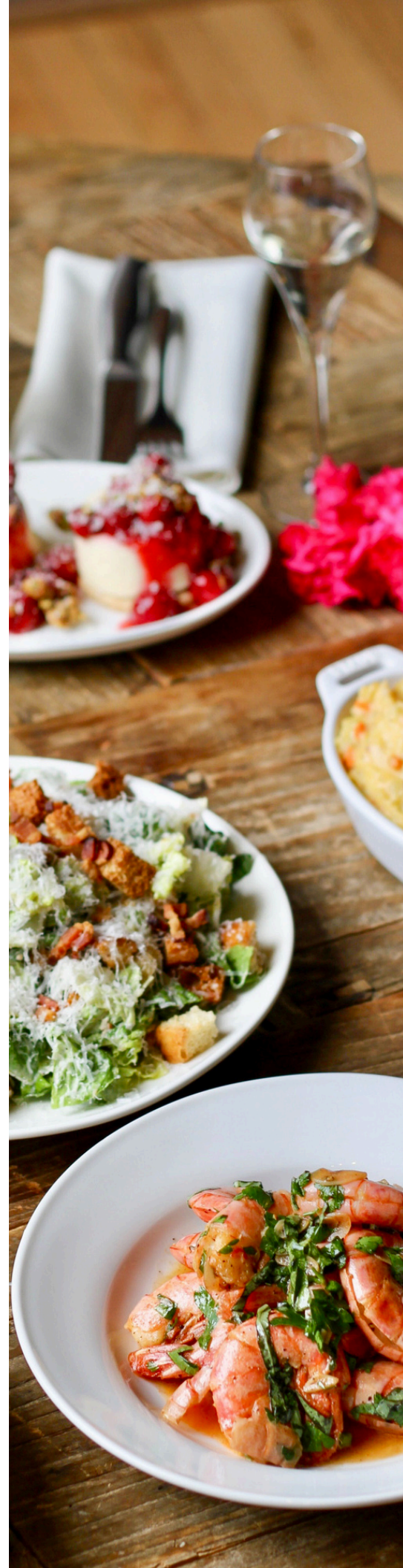
### OPTIONAL ADD-ONS:

**Garlic Shrimp** (small - 4 pieces per person) - \$12.50 per person

**Garlic Shrimp** (large - 6 pieces per person) - \$16.50 per person

**Shrimp with Vodka Sauce** (small - 4 pieces per person) - \$12.50 per person

**Shrimp with Vodka Sauce** (large - 6 pieces per person) - \$16.50 per person





# DINNER MENU

## VEGETARIAN + KID'S

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### VEGAN/VEGETARIAN OPTIONS

All Courses will be made Vegan/Vegetarian as required  
Please select **One** Option for ALL required guests

*All Vegan/Vegetarian are \$45.50 PP / Served Plated*

**Asparagus and Grilled Risotto** - Sundried Tomato Vinaigrette,  
Snap Peas (*Vegan*)

**Lasagna** - Roasted Eggplant, Shaved Zucchini, Grilled Peppers,  
Spinach (*Vegan + GF*)

**Eggplant Schnitzel** - White Bean Puree, Arugula,  
Lemon and Caper Vegan Aioli (*Vegan, GF on request*)

**Grilled Cauliflower Steak** - House Hickory Sticks,  
Chipotle and Chive Butter (*GF, Vegan on request*)

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### KID'S MEALS

Available for Kids 12 and Under -

Includes Greens *or* Caesar Salad and Ice Cream for Dessert

Please select **One** Option for ALL kids

**Mac and Cheese** - Cheddar, Thunder Oak Gouda, Smoked Bacon,  
Charred Broccoli \$25.00 / person

**Fried Chicken Strips OR Roasted 1/4 Chicken** - Fries + House Plum and Ginger Sauce  
\$28.50 / person

**Spaghetti and Meatballs** - House Made Pasta, Garlic Focaccia, Salted Ricotta  
\$25.00 / person

**Tomlin Cheese Burger** - House Patty, Milk Bun, Fries, Pastrami Pickles  
\$28.50 / person



# DINNER MENU

## DESSERTS

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### DESSERT SELECTIONS

Please select **One** Option for ALL guests

**PASSION FRUIT AND MANGO CHEESECAKE** - Vanilla Cheesecake, Mango Passion Fruit Curd, Lime Zest and Tuile Cookie

**PISTACHIO AND RASPBERRY CRÈME BRÛLÉE** - Praline, Macerated Raspberry, Candied Pistachio and Vanilla Chantilly (GF)

**FLOURLESS CHOCOLATE TORTE** - Raspberry, Almond Anglaise (GF) *\*can be made nut-free*

**ST. PAUL ROASTERY COFFEE POT DE CRÈME** - Vanilla Cream, Candied Hazelnut (GF)

*\*can be made nut-free*

**TASTING BOARD** - Assorted Seasonal Sweets, Chef's Selection of 3 items - \$5.25 / per person upgrade

**SWEETS STATION** - Assorted Seasonal Sweets, Chef's Selection of 3 items \$12.50 / per person

**Cake Cutting + Plating Fee of \$2.00 per person**





# LATE-NIGHT MENU

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## LATE-NIGHT

### AVAILABLE AS ADD-ON TO DINNER PACKAGES ONLY

Select **One** Option for ALL guests @ 75% Guest Count

or

Select **Two** Options for ALL guests, each @ 50% Guest Count

### SOMETHING SAVOURY...

**HOUSE-MADE CHICKEN TENDERS** - Honey Dill Aioli \$8.75

**MINI MEATBALL SUBS** -\$8.75

**MINI TOMLIN BURGERS**- Cheese, Lettuce + Special Sauce \$8.75

*\*prepared medium\**

**CONEY DOGS** -Mustard, Onions, Steamed Buns \$6.75

Add Small Bag of Fries - \$4.75

**MINI POUTINE** -Gravy + Cheese Curds - \$6.75

**MINI PHILLY CHEESE STEAKS** - Shaved Steak, Cheese Sauce, Provolone \$8.75

### SOMETHING SWEET....

**ICE CREAM SANDWICHES** - \$7.75

**HOUSE-MADE MINI DONUTS** - Cinnamon Sugar, Icing Sugar, Glazed - \$7.75

**BUILD YOUR OWN LATE-NIGHT TACO BAR** - \$13.50 / person

**GRILLED CHICKEN THIGHS + ROASTED PORK SHOULDER** -

Grilled Peppers and Onions, Pico de Gallo, Lime Crema, Shaved Iceberg

## ADD-ONS

House Guacamole - \$3.00/ person

Cheese - \$2.50/ person

Dirty Rice and Beans - \$2.50 / person



# TOMLIN

## BAR MENU

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### ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

Tomlin Bartenders are hired at \$17.75 per bartender / per hour

### BAR SCENARIOS

**CASH BAR** - Guests purchase their own beverages

**STANDARD BAR** - Host covers all drinks except top-shelf, top-shelf available for guests to purchase on request.

**FULL HOST PREMIUM** - Host covers all drinks including top shelf options, no restrictions.

*Let your coordinator know if you'd like to add or limit shots, cocktails or any bar offerings to your bar scenario.*

### BAR RAIL LIQUOR

**CASH BAR** - \$6.80 average per drink

**STANDARD BAR** - \$6.30 average per drink

**FULL HOST PREMIUM** - \$8.00 average per drink

**Bar Rail:** Tanqueray Gin, Stolli Vodka, Wiser's Rye, Lamb's Rum, Jose Cuervo Tequila

### BEER AND CIDER

Rotating Selection of Non-Alcoholic, Local Craft Beer, Domestic + Premium Options

Average \$7.50 per beer

\*Custom requests welcome (stocking fees apply)

### SPECIAL NON-ALCOHOLIC

Juice - \$4.25 / per drink

Soft Drinks/Pop - \$3.50 / per drink

Virgin Punch/Mocktail - (*Pricing Available on Request*)

Coffee/Tea Station - \$3.50 / per person





# TOMLIN

## BAR MENU

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### **SIGNATURE COCKTAILS | \$14 Each**

**Select as a Welcome Cocktail or Signature Drink to be available throughout the evening.**

#### **CITRUSY**

LOVE GAMES | Vodka, Vanilla, Raspberry, Lemon, Soda

FIRST LOOK | Gin, Elderflower, Tea, Lemon, Aperitivo, Cream

ENTER THE DRAGON | Gin, Dragonfruit, Lemon, Sparkling, Soda, Rhubarb

MORE LIFE | Rum, Amaro, Passionfruit, Lime, Bitters

TIKI TOM | Tequila, Coconut, Curacao, Lime, Grapefruit, Salt

HOUSE SANGAREE | Vodka, Cassis, Cointreau, Lime, Cranberry, White Wine

#### **CLASSICS**

OLD FASHIONED | Whiskey, Maple, Bitters, Orange

NEGRONI | Gin, Campari, Sweet Vermouth

MANHATTAN | Whiskey, Sweet Vermouth, Bitters

COSMOPOLITAN | Vodka, Cointreau, Lime, Cranberry

TOM COLLINS | Gin, Lemon, Simple Syrup, Soda

WHISKEY SOUR | Whiskey, Lemon, Simple Syrup, Egg White

PAPER PLANE | Whiskey, Amaro, Aperol, Lime

DAQUIRI | Rum, Lime, Simple Syrup

#### **SPIRITED**

AMERICAN PIE | Calvados, Rye, Cinnamon, Maple, Bitters

EUROTRIP | Spiced Whiskey, Montenegro, Amaretto

THE FRENCH EXCHANGE | Cognac, Chartreuse, Vermouth

# WINE MENU

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## ALL BAR PRICING IS SUBJECT TO TAX + GRATUITY

additional bartender required for table-service

special requests can be made, subject to standard markups

### SPARKLING WINE

**XOXO** - Pinot Grigio (Ontario) \$34.50

**Segura Viudas** - Brut Reserva, Cava\* (Spain) \$51

### ROSÉ

**Ogier Cotes Du Ventoux** - Rose AOV (France) \$42\*

**Malivoire** - Rosé (Ontario) \$51\*

### RED WINE

**Cara Sur 2014** - Syrah/Malbec/Viognier/Merlot (Chile) \$34.50

**Stormy Bay** - Cabernet Sauvignon (South Africa) \$36

**Gabbiano** - Chianti\* (Italy) \$46

**Kaiken** - Malbec\* (Argentina) \$57

**Wakefield** - Shiraz\* (Australia) \$60

**Henry of Pelham** - Baco Noir Old Vines VQA (Ontario) \$60

### WHITE WINE

**Barone Montalto** - Pinot Grigio (Italy) \$34.50

**Quinta da Aveleda** - Vinho Verde\* (Portugal) \$42

**Laurent Miquel Pere Et Fils** - Chardonnay\* (France) \$45

**Casas Del Bosque Reserva** - Sauvignon Blanc\* (Chile) \$51

*\*requires 6 weeks lead time for ordering*





# AUDIO & VISUAL

A photograph of two men in tuxedos embracing. The man on the left is wearing a white shirt and a dark bow tie. The man on the right is wearing a white shirt, a dark bow tie, and a white boutonniere. They are both smiling and looking at each other. The background is blurred, showing what appears to be a wedding reception area with flowers and lights.

## **BE YOUR OWN DJ | \$250**

2 x Mackie 450 Portable PA Speakers  
Chauvet Lightbar

Build your own playlist, bring your own device with standard audio jack, and play your own music!

## **AV RENTALS**

**BACKGROUND MUSIC LOUNGE** - includes Socan fee \$30

**BACKGROUND MUSIC BALLROOM** - includes Socan fee \$50

**100" BALLROOM or LOUNGE HD PROJECTOR** - includes Screen and Apple TV/HDMI, Portable PA \$150

**WIRELESS HANDHELD MICROPHONE INCLUDES HOUSE AUDIO SYSTEM** - \$70

**PODIUM WITH WIRELESS MICROPHONE/HOUSE SYSTEM** - \$100

**PODIUM** - \$40

**STAGE/RISER** - (8'x8', skirting included) \$200

## **HIGH-SPEED FIBRE INTERNET INCLUDED**

DEDICATED WIRELESS NETWORKS  
AVAILABLE FOR GUEST USE

# DECOR RENTALS

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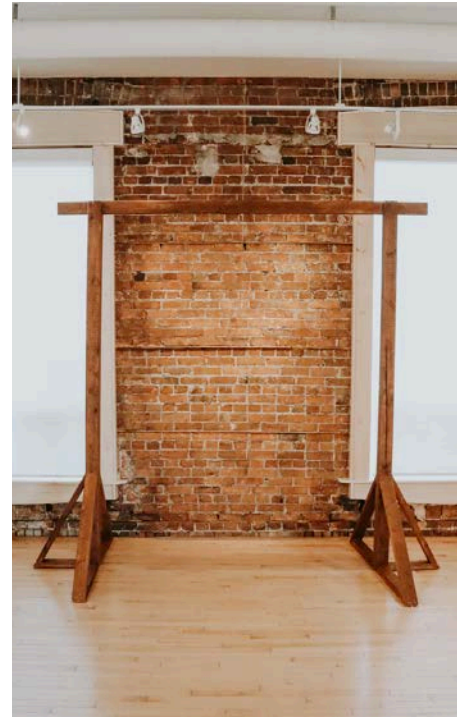
Backdrops for Ceremonies, Head Tables or Photobooths!



**HOOP BACKDROP**  
\$95 INCLUDES GREENERY



**MACRAME BACKDROP**  
\$150 NOT INCLUDING FLORAL



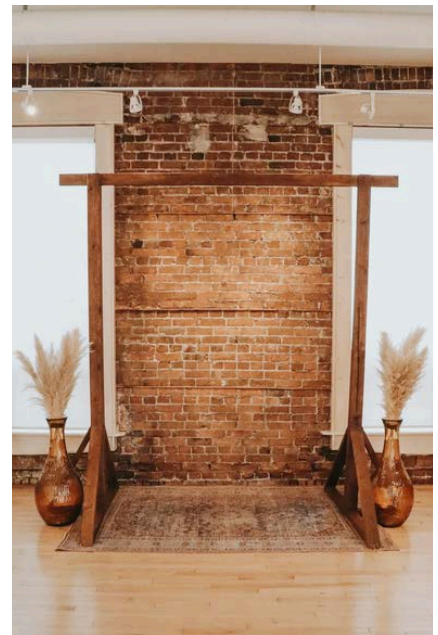
**WOOD FRAME ARCHWAY**  
\$100 ADD YOUR OWN DECOR



**GOLDEN ARCHES**  
\$100 WITHOUT PAMPAS VASES  
\$150 WITH PAMPAS VASES



**GOLDEN ARCHES**  
\$175 WITH PAMPAS VASES  
+ AREA RUG



**WOOD FRAME ARCHWAY**  
\$175 WITH PAMPAS VASES  
+ AREA RUG



# DECOR RENTALS

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## TAN TABLE NUMBERS

\$25 FOR 10 TABLES OR LESS  
\$50 FOR 11 TABLES OR MORE



## ACRYLIC TABLE NUMBERS

\$25 FOR 10 TABLES OR LESS  
\$50 FOR 11 TABLES OR MORE



## ASSORTED VASES + FLOATING CANDLES

\$4 PER PIECE



## GOLD EASEL

\$20



## CUPCAKE/SWEETS STAND

\$10 EACH



# DECOR RENTALS

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## **GOLD VOTIVES + TEALIGHTS**

\$25 FOR GROUPS OF 50 OR LES

\$50 FOR 51-100 GUESTS

\$75 FOR 100+ GUESTS



## **NEON SIGN "IT WAS ALWAYS YOU" + HOOP WREATH**

\$125



## **NEON SIGN "IT WAS ALWAYS YOU"**

\$50



## **NEON SIGN "TREAT YOURSELF"**

\$35



## **GOLD FRAME + GLASS CARDBOX**

\$50



# GAMES PACKAGE

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**ADD A LITTLE FUN AND FRIENDLY COMPETITION TO YOUR EVENT WITH OUR GAMES PACKAGE!**

\$100 +HST EACH

\$250 +HST FOR ALL THREE

Chat with your event coordinator to discuss the best placement and inclusions for your event!

## PING PONG



## CORN HOLE



## GIANT CONNECT FOUR



# TEAR-DOWN

# & LOAD-OUT



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**ALL ITEMS THAT YOU WISH TO KEEP,  
MUST BE REMOVED FROM THE VENUE  
AFTER YOUR EVENT.**

Most Floral + Decor Vendors will include set-up/tear-down services in their offerings.

## **THE CHANTERELLE SET-UP SERVICES:**

For additional assistance with decor set-up beyond the Wedding Planner Package, you can hire additional set-up staff for **\$250 +HST**

## **THE CHANTERELLE TEAR-DOWN SERVICES:**

Our Chanterelle Staff will tear-down and store decor safely for pickup at an arranged time the following week.

Sentimental items must be taken with you after the event and cannot be stored on site.

**\$225, \$375 or \$525 +HST**

*price pending items brought in and tear-down required. Pricing to be discussed with your event coordinator in advance, and subject to change based on volume of work, at the discretion of the tear-down crew.*

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# PREFERRED VENDORS

## **FLORAL / DÉCOR**

Velvet Rope Events & Design, Thuja Floral, All in Bloom, Celebrations by George's Market, Urban Farmchick

## **DÉCOR RENTALS**

Tents & Events, Heirloom Vintage Rentals, Swag Event Rentals

## **CAKE/CUPCAKES**

Milk & Water Baking Co., Sprinkle & Spice, Baked in the Bay, The Countryside Cakery

## **LIVE MUSIC**

Viva Undercover, Martin Blanchet Trio, Mood Indigo

## **TRANSPORTATION**

Kasper Transportation, Granite Town Cars

## **DJ**

2Tone, DJ Big D, DJ Sugarman, Giant Heart Events

## **OFFICIANT**

Suzzanne Quirion, Janine McCallum, Trish McGowen, Deanna Hannaford-Wilcox

## **PHOTOGRAPHY**

Jamie Dawn Photography, Life as She Knows It, Flashback Photo, Ilo Photo, Dreamheart Creative

## **VIDEOGRAPHY**

Apple Wagon Films, Dallan Lamarche, Torrin Gunnell Digital, Dreamheart Creative, 4ever Weddings

## **HAIR + MAKE-UP**

Artistry by Bianca, Gracie Meyers Beauty, Aminah Fares Makeup, Beauty & the Best, Tori Ahola (Hair), DeeLuxe Bridal (Hair)

## **FULL-SERVICE WEDDING PLANNING**

State & Co., Superior Weddings

## **PHOTO-BOOTH/PROP SET-UP**

InstaBooth TBay, Halo Photo Booth

## **ENTERTAINMENT**

Mackinley's Delusions, Hand Habit



# A SPECIAL OFFER FOR YOUR SUITS

## FROM MOORE'S CLOTHING:

No matter your size, we've got you covered. Find your perfect fit with jackets ranging from sizes 34" to 70" and pants ranging from 28" to 70"

- Rental Offer Guarantee will match any price, any time.

- **SIGN UP NOW:** \$70 Off Rental Packages: Available to Perfect Fit members only. Packages must include at a minimum coat, pants, shirt, tie, and shoes. Excludes packages styled with the 1892 WR Tuxedo. Valid on new bookings only. Valid in store only. Cannot be combined with other discounts or offers. Perfect Fit points are earned only on amounts expended by you.

## YOUR SPECIAL OFFER

**GET \$70 OFF\***

RENTAL PACKAGES  
WHEN YOU SIGN UP FOR  
PERFECT FIT



**GET \$250\*\***

TOWARD A RENTAL,  
PURCHASE, OR CUSTOM LOOK  
WITH 6 PAID RENTAL PACKAGES IN YOUR  
WEDDING PARTY



# VENUE POLICIES

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## Venue Policies

- The Chanterelle requires a minimum food spend of \$600 +HST for all bookings, and a minimum food spend of \$5,000 +HST for weekend Ballroom events during High Season
- All items brought in for your event must be removed evening-of, or our Chanterelle staff can be hired for Event Tear-Down Services starting at \$225 +HST.
- The Chanterelle is not responsible for lost, stolen or damaged items.

## Food + Beverage Policies

- No outside food or beverage is allowed on-site (without prior consent from management). Items brought in without consent are subject to a penalty in the amount of comparable menu items at current menu price + HST and gratuity.
- Absolutely no outside alcohol is permitted to be brought in and will result in an automatic \$1,000 surcharge if this policy is violated by any attending guests.
- Food + Beverage prices are subject to increase year-over-year up to a maximum 5% annual increase.
- If clients do not confirm menu selections one week prior to the event date, we will defer to Chef's Selection for your menu options, honouring vegetarian requirements + dietary restrictions.
- If guest lists decrease the week of the event, those meals will be charged as the product has been purchased/prepped by our staff. The meals will be cancelled with the kitchen, and therefore will not be made evening-of. We do not provide take-out options for cancelled meals.
- If guests arrive late to the event, they are welcome to join at the course that is currently being served, we are unable to back-track on courses for late arrivals.

## Guest Parking

- Street Parking, Ride Shares or Red River Parkade options are best for attending guests. Alternate transportation or shuttle options can be made at the discretion of the organizing party. Kasper Transportation offers preferred Charter Rates for Chanterelle clients.

# WEDDING PLANNING CHECKLIST

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## YOU'RE ENGAGED! YOU'VE BOOKED! NOW WHAT?

OUR BEST ADVICE IS TO DO IT YOUR WAY, BUT HERE'S A GUIDELINE TO KEEP THINGS MOVING SMOOTHLY. START OFF BY DETERMINING YOUR PREFERRED BUDGET, NARROW DOWN YOUR PREFERRED DATE AND GUEST COUNT, AND THEN REACH OUT TO YOUR FAVOURITE VENDORS TO GET THE PLANS IN MOTION!

### FIRST STEPS:

- Hire a photographer/videographer (as desired)
- Book your transportation
- Begin dress/suit shopping
- Select your bridal party (if applicable)
- Finalize date and Venue Details/Down-Payment
- Book your officiant
- Send out Save the Dates
- Book Hotel blocks for out of town guests (if applicable)

### NEXT STEPS:

- Start planning ceremony + reception decor Hire florist/stylist
- Hire DJ/Band or consider curating your own playlists for the ceremony + the reception
- Hire Hair + Make-up artists if required
- Reach out to your favourite baker to plan details for cake/cupcake/additional sweets

### 8-9 MONTHS TO GO:

- Order wedding dress + make necessary alterations
- Order rings or jewellery you need

### 3-6 MONTHS TO GO:

- Send out your wedding invitations
- Schedule Hair + Make-up trial if required
- Make arrangements for any additional rentals or sound equipment you may need
- Purchase accessories by way of shoes, lingerie, etc.



### TWO MONTHS TO GO:

- Have your wedding rings sized
- Arrange final fitting and alterations for suits and dresses
- Have your final planning meeting at the wedding venue
- Final music and playlists as needed
- Obtain marriage license

### 4 WEEKS TO GO:

- Finish any DIY projects
- Finish writing your vows and speeches
- Finalize menu and Guest Count for wedding venue
- Finalize seating plan and guest meal chart (with name cards per place-setting if required)

### 2 WEEKS TO GO:

- Confirm timing for delivery and tear-down with all suppliers
- Host a rehearsal dinner/ceremony walk-through (if desired)





# CHANTERELLE LAYOUT

