

DINNER MENU

BUILD YOUR OWN

Price | \$99 p.p.
TO START – PER TABLE

An artisanal selection of assorted breads, served with mascarpone butter

FIRST COURSE

Choose one per guest: Appetizer, Salad, or Soup

APPETIZERS

Balsamic Roasted Cherry
Tomatoes
Charred Rapini & Roasted
Beets
Buffalo Mozzarella & Pear
(Add \ \$10 pp)
Classic Antipasto Platter
(*Add \ \$7 pp*)
Hot Garlic Shrimp
(Add \ \$15 pp)

SALADS

Terrace Salad
Ceaser Salad
Greek Salad

SOUPS

Sweet roasted butternut
squash with caramelized
apple
Roasted red pepper and
tomato
Potato Leak
Cream of Broccoli

SECOND COURSE – PASTA OR RISOTTO (CHOOSE ONE)

Ricotta and spinach agnolotti in plum tomato sauce with fresh basil
Rigatoni, penne, or with your choice of: tomato, rosé, cream, or vodka sauce
Wild mushroom risotto with parmesan and parsley
Spinach and arugula risotto topped with parmesan shavings
Enhance your experience with a second pasta served French-style (Add \ \$8 pp)

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THIRD COURSE – MAIN ENTRÉE

Choose one per guest

12 oz. Grilled French-Cut Veal Chop with your choice of sauce

8 oz Mediterranean Sea Bass/ Branzino with mango-black bean salsa or red pepper purée

8 oz Pan-Seared Chicken Supreme with your choice of sauce

10 oz NY Steak

PREMIUM UPGRADES

Duo Plate: 6 oz Veal Medallion & 6 oz Chicken Supreme with choice of sauce – Add

\\$7 pp

Duo Plate: 6 oz Steak & 6 oz Chicken Supreme with choice of sauce – Add \\$9 pp

Duo Plate: 6 oz Steak & Shrimp Skewer with choice of sauce – Add \\$9 pp

12 oz. Ribeye Steak – Add \\$15 pp

8 oz Braised Prime Rib with onion demi-glace – Add \\$8 pp

8 oz AAA Alberta Filet Mignon in cabernet reduction – Add \\$15 pp

Rack Of Lamb– Add \\$15 pp

2 Scallops– Add \\$18 pp

ed Jumbo Shrimp (3 pcs) – Add \\$15 pp

5oz Crusted Baked Lobster Tail – Add \\$25 pp

SIDES – CHOICE OF TWO

Seasonal Veggies

Broccolini with Carrot

Yukon gold mashed potatoes

Oven-roasted mini gold or red potatoes

CHEF's Choice

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FORTH COURSE – DESSERT

Choose one per guest

Chocolate Molten Lava Cake

Slice of Carrot Cake

Vegan Chocolate Decadence Cake

Fruit Sorbet (raspberry, mango, or orange) with mint and berries

Cheese Cake

Tiramisu Add \ \$7 pp

Crème Brûlée Add \ \$7 pp

COFFEE & TEA TABLE SERVICE INCLUDED WITH DESSERT

TABLE ADD-ONS

Fried Calamari Platter – Add \ \$10 per person

Fried Shrimp & Calamari Platter – Add \ \$15 per person

- Hors d'oeuvres charged at: \$18 per person for 5 pc
- All beverages charged on consumption at regular prices.
- Taxes (13% HST) and gratuity are applicable on all packages and services.
- Pricing is subject to change based on event details, guest count, and specific requirements.
- A minimum spend may apply based on the event space, day, and time of booking.
- Customizations are available upon request – our team will be happy to tailor a package for your special occasion.

INCLUDED IN YOUR PACKAGE

- Dedicated on-site Food & Beverage Event Planner and Full Event Staff
- Chairs, Tables, and Linens
- Wireless Microphone, Standard A/V, Cruiser Tables, Easels, Signing Table, and Podium
- Use of House Sound System for background music (not suitable for DJ or live sound setups)
- No SOCAN Fees and No Cake-Cutting Fees

PAYMENT TERMS

- A deposit equal to 25% of the estimated event total is due at signing.
- Remaining Balance Due 2 weeks prior to the event
- Accepted via Certified Cheque or Email Money Transfer (EMT)
- A 2.5% surcharge applies to credit card payments

CANCELLATION POLICY

All deposits are non-refundable. In the event there is a provincial restriction in which we cannot hold the event, the convener can postpone and use the deposit towards the rescheduled event.

FINAL GUEST NUMBERS

Final numbers are due 10 days prior to the event date. You will be charged based on your minimum guaranteed guests, the confirmed final guest numbers or the actual numbers of guests in attendance – whichever is greater. Confirmed numbers will not be reduced under any circumstances.

VENDORS

- Working vendors will be charged 25% off the adult meal price, valid only with an all-inclusive bar package.

CHILDREN

- Children's meals are available at \$50 + HST for children 12 and under. This includes a chef's choice pasta, chicken fingers with fries, and dessert.

DIETARY REQUESTS

- Terrace on the Green will prepare one customized meal that accommodates all dietary restrictions requested for the event. **HALAL and KOSHER** meals are available at an additional cost and must be purchased exclusively through us.

VENDOR & SETUP GUIDELINES

- All Vendor Setups and Teardowns must occur within your contracted event hours and must be pre-approved
- DJ setups must be standard audio only (house system use only for background music)

OUTDOOR EVENT POLICIES

- Only fresh petals and bubbles are permitted for ceremonies
- No confetti, fake petals, or glitter allowed
- Outdoor furniture, décor, or fixtures require prior written approval (excluding floral arrangements)

SETUP & RENTALS

- Package includes use of our in-house Chairs, Table Linens & Napkins (Colour options available)
- Glassware, Tableware, and Silverware
- \$2500 venue set up and tear fee applicable if bringing own chair rentals/cutlery etc.

OUTSIDE CATERING POLICY

- Outside catering is only permitted for culturally specific cuisine not offered by our culinary team
- All outside caterers must be licensed, insured, and approved in advance by our management
- A facility usage fee will apply, which covers use of our kitchen, utilities, and staff support
- Caterers must bring their serving staff and follow all health and safety regulations
- No outside alcohol or bar service is permitted under any circumstances

FLOWERS AND DECOR, CENTERPIECES, VINYL FLOOR WRAP, AND EVENT RENTALS

Please contact our exclusive in-house service providers below:

- **GPS DECORS** – For premium florals and event décor | info@gpsdecors.com | 905 670 1073
- **CHAIRS & THRONES** – For premium event rentals and vinyl floor wrap | info@chairsandthrones.com | 905 499 2601