



THE GLENERIN INN

## Formal Evening Wedding Highlights

At the Glenerin Inn we offer a package  
& assures planning an elegant wedding simple

Your package includes:

- Beautiful Reception Room
- Manicured grounds for photography
- Sample dinner for Bride and Groom
- Open Bar Service Before & After Dinner (maximum of 5 hours\*)
- Canapés & Hors D'oeuvres served during reception
- Floor Length White or Ivory Linen
- Gourmet Four Course Dinner
- Ontario VQA Wine served with Dinner
- Votive candles throughout reception areas
- Complimentary Wedding Cake Cutting Service
- Late Night Service ~Seasonal Sliced Fruit Display, Coffee and Tea
- Complimentary Overnight Stay for the Bride & Groom

\*last call at bar 12:45am and closing at 1am

For further information contact our Wedding Specialist;

Please call (905) 828-6103, or visit us on our website at

[www.glenerininn.com](http://www.glenerininn.com)



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## Hors D'oeuvres

During your cocktail reception, we will serve your guests a selection of hors d'oeuvres~~this is based on 3 pieces of hors d'oeuvres per person

Please select from the following choices

**Meat Balls**

**Breaded Shrimp with Cocktail Sauce**

**Vegetable Spring Rolls (V)**

**Smoked Salmon with Cream Cheese**

**Tandoori Beef Satays**

**Lemongrass Chicken Satay**

**Brioche with Pear and Brie (V)**



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## **Gourmet Wedding Dinner Menu**

### Choice of Soup

**Country Leek & Potato**

**Roasted Butternut Squash with Whipped Cream & Maple**

**Roasted Red Pepper & Tomato with Avocado Sour Cream**

### Choice of Salad

**Romaine Leaves served with Lemon Garlic Dressing, Seasoned  
Croutons & Freshly Grated Parmesan**

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**Boston Bibb, Endive & Radicchio Salad**

**Crumbled Goat Cheese, Herbed Balsamic Vinaigrette**

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**Mixed Greens, Carrot & Cucumber, finished with  
Honey Apple Cider Vinaigrette**



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**Entrée Selections**

**Atlantic Roasted Salmon**

Black & White sesame seeds covered Salmon Filet  
Julienne of Shitake Mushrooms & Leeks  
Soy Ginger Sauce

**Chicken Supreme**

Stuffed Wild Rice & Cranberry

**Roast Beef Striploin**

Peppercorn Sauce

**Pork Tenderloin Wellington**

Mushroom Sauce

**All Entrees are served with Fresh Seasonal Vegetables and Your Choice of:**

Herb Roasted Potatoes

Garlic Mashed Yukon Gold Potatoes

Aromatic Basmati Rice Pilaf

**Upgraded Entrees Selections**

**10 oz Prime Rib au Jus**

Traditional Yorkshire Pudding

**Grilled Tenderloin of Beef**

Brandy Five Peppercorn Sauce

**Dessert Selections**

Tiramisu Espresso Cream Sauce

Caramel Brownie Chocolate Cheese Cake

Black and White Chocolate Mousse Cake

Raspberry & Lemon Sorbet with Fresh Berries

Coffee and Tea Service

**Congratulations!**