

Premium All-Inclusive Wedding Package

\$69.95 /person

(Includes the Following)

- A comfortable fully air conditioned banquet room of appropriate size.
- Head Table, Cake Table, & Registry table decorated with organza & mini lights.
- Elegant Head Table backdrop with mini lights
- Fresh Vegetable Crudités, Cheese & Crackers, assorted Hot Hors d'oeuvres & Non Alcoholic Punch for your pre-dinner reception.
- Two bottles of our House wine per table.
- Four Course Gourmet Dinner (2 courses of appetizers, entrée, dessert, tea & coffee).
- Host Bar for four hours after dinner (subject to LCBO regulations).
- Full Late night coffee service served with cheese & fruit display & a selection of tarts & pastries
- Your choice of a late night Mexican Nacho Buffet or Chocolate fountain with fruit skewers & Italian biscuits.

Appetizers

(Choose two of the following to be served in courses)

Salad Selections

Mesclun Garden or Sassy Spinach or
Springfield's Signature Caesar

Soup Selections

Leek & Potato or Mushroom Sage or Creamy
Broccoli & Cheddar Country Squash or Tomato
Florentine or Cream of Wild Mushroom

Penne Pasta Marinara

Penne pasta tossed in our home-style tomato sauce with
Parmesan cheese

Chicken & Asparagus Vol-au-vent

Grilled chicken & asparagus spears served in a pastry
cup with a light asparagus cream sauce

Smoked Salmon Quiche

Served on a bed of fresh greens

Antipasto

Selection of cheese, prosciutto, marinated olives &
roasted vegetables served on platters to your table

(over)

Entrées

(Includes freshly baked bread & assorted marinated olives on each table)

**Each option comes with Seasonal vegetable Medley & your choice of Wild Rice Pilaf, Roasted Mini Red Potatoes or Garlic Mashed Potato **

Chicken Breast Supremé

8-oz grilled chicken breast supremé topped with your choice of a mushroom Florentine cream sauce, Brandy Peppercorn Sauce or a wild mushroom demi-glace.

Salmon Wellington

Fresh Atlantic salmon wrapped in puff pastry with spinach finished with a light dill cream sauce.

Roasted Pork Loin

Succulent pork, roasted to perfection with caramelized onions & roasted garlic.

Prime Rib of Beef

8-oz cut of dry aged Certified Angus Prime Rib, seasoned & slow roasted to perfection, served with a horseradish jus.

Beef Tenderloin

6oz. Hand cut dry aged filet, seasoned & grilled topped with our Wild Mushroom Demi-glace or rich Hollandaise .

Country Roast Platter (Served country style)

6-oz grilled chicken Supreme accompanied by your choice of English Cut Prime Rib or Roasted Pork Loin.

Dessert Coffee & Tea

(see our decedent dessert menu for options)

(PST, GST and 15% Gratuity not included) (Prices subject to
change without notice)

Springfield Golf and Country Club