

Included Complimentary With Your Wedding Menu

Hors d'oeuvre (chefs choice)
Your choice from our gourmet menu selection
Vegetarian option
Traditional standard 6h open bar in our ballroom
(Vodka, Whiskey, Rum, Gin, Scotch and Domestic Beer)
Red & white wine with dinner
Unlimited Soft Drinks
White floor length table cloth & napkins
Champagne Chiavari chairs
Large built-in stage (Grand Hall)
Spacious dance floor
Bridal Room (Grand Hall)
On site wedding coordinator
Menu tasting for the Bride & Groom after booking
High standard full-service catering & bartending

For Your Comfort

No Dividing Walls Or Partitions
All menus are customizable
Customization in the listed menus
Expert Advice on Everything Weddings
Complimentary ample parking
Exclusivity

GRAND HALL

Minimum Guaranteed


Saturdays - 140 adults
Friday & Sundays - 120 adults

PETIT HALL

Minimum Guaranteed

Saturdays - 80 adults
Friday & Sundays - 50 adults

The Crystal Grand is not available for outside catering



Traditional Wedding Menu

Salad

Baby Greens with Balsamic Dressing and Roasted Almonds

Pasta

Penne with Fresh Marinara Sauce

Main Course (Duo)

Grilled & Oven Roasted Chicken Breast with Hollandaise Souse

AND

Roast Beef with Beef Gravy

with Potatoes & Seasonal Vegetables

OR

Eggplant Parmigiana (vegetarian option)

Freshly Baked Breads & Butter

Dessert

Strawberry Cheesecake

served with freshly brewed coffee & tea

*** Final price depends on your customizations**

*** HST & Service not included**

\$ 78 per person

Portuguese Wedding Menu

Soup

Caldo Verde Green Broth Soup with Potato and Sausages

Salad

Spring Mix with Baby Arugula & French Dressing

Fish Course

Fillet of Sola served with Rice Pilaf

Main Course

Grilled & Baked Boneless Chicken Breast with White Wine Sauce,
Parisian Potatoes and Steamed Vegetables

Dinner is served with freshly baked breads and butter

Dessert

Cherry Cheese Cake served with freshly brewed coffee & tea

Seafood Buffet

New Zealand Mussels, Jumbo Tiger Cooked and Pealed Shrimps, Calamari Rings

*** Final price depends on your customizations**

*** HST & Service not included**

\$ 85 per person

Mediterranean Wedding Menu

Antipasto Platter

Prosciutto & Salami, Marinated Mushrooms, Grilled Red and Yellow Peppers,
Asparagus, Grilled Zucchini, Bocconcini and Herbed Olives

Salad

Classical Greek Salad

Pasta

Penne a la Vodka in Fresh Tomato and Basil Sauce with Grated Parmesan

Main Course (choice of two)

Grilled AAA Beef Strip Loin

Salmon Fillet

Beef Sirloin Medallion

Veal Chop

Grilled Chicken Supreme

Main course is served with red wine sauce and oven roasted potato
& assorted steamed vegetables

Dinner is served with freshly baked breads and butter

Dessert

Black and White Mousse Pyramid

served with freshly brewed coffee & tea

*** Final price depends on your customizations**

*** HST & Service not included**

\$ 95 per person

Italian Wedding Menu

Antipasto Buffet

Prosciutto & Salami, Marinated Mushrooms, Grilled Red and Yellow Pepper,
Asparagus, Grilled Zucchini, Bocconcini and Herbed Olives,

Soup

Statchela

Pasta (choice of one)

Fettuccine Alfredo

Penne a la Vodka in Fresh Tomato and Basil Sauce with Grated Parmesan

Cannelloni in Marinara Sauce

Tartellini with Fresh Tomato and Basil Sauce

Main Course (Duo Plate)

Grilled Veal Chop with Red Wine Reduction Sauce & Grilled & Baked Boneless

Chicken Breast with Hollandaise Sauce served with Parisian Potatoes
and Steamed Vegetables

Dessert

Chocolate Raspberry Tartufo Ice-Cream Glazed with Chocolate Sauce
served with freshly brewed coffee & tea

*** Final price depends on your customizations**

*** HST & Service not included**

\$ 98 per person

Polish Wedding Menu

Soup (choice of one)

Chicken Noodle Soup

Borsch with Crockets

Salad

Garden Salad with Tomato, Cucumber, Red & Yellow Pepper

Main Courses (choice of two)

Roast Pork Loin with Plump Sauce

Chicken Schnitzel with Mushroom Sauce

Fillet of Salmon or White Fish (Basa Fillet)

Oven Roasted Beef with Red Wine Sauce

Main courses are served with roasted potato & assorted steamed vegetables

Dinner is served with freshly baked breads & butter

Dessert

Cherry Cheese Cake served with freshly brewed coffee & tea

Late Night Buffet

Perogies with Roasted Bacon & Caramelized Onion, *Bigos*, Assorted Meat Platter, Smoked Salmon Platter, Assorted Pickled Vegetables, Pickled Medley Mushrooms, Black and Green Olives, Traditional Potato Salad, Baby Shrimp & Crab Meat Salad, Beet Vinaigrette Salad, Shrimp Cocktail

*** Final price depends on your customizations**

*** HST & Service not included**

\$ 98 per person

Armenian Wedding Menu

Assortment of Starters

Cold Meat & *Basturma* Platter, *Kananchi Punch* (Green Herb Bouquet), *Kaurma* (Beef *Confit*), Eggplant Rolls, Chicken Roulette with *Lavash*, Bliny with Red Caviar, Smoked Salmon Platter, Pickled Vegetables

Salads

Fresh Vegetables & Cheese Salad, *Rejan* (Armenian Style Yogurt), *Tabbouleh* Salad, Chicken Meat Salad, *Oliv'e* Salad

Main Courses (choice of three)

Tolma stuffed with meat or vegetables

Beef or Lamb *Khashlama*

Khurjin

Armenian *Khorovatz* (choice of Pork, Chicken, Beef or Lamb)

Kebab (choice of Pork, Chicken, Beef or Lamb)

Trout Cooked or *Khorovatz*

Khachapuri Different Styles

Grilled Vegetables & Potato *Plech*

Freshly Baked Breads & Butter

Dishes such as *Shurpa*, *Harisa*, *Kufta*, *Khash* (during Winter season) are available upon request

* Final price depends on your customizations

* HST & Service not included

\$ 110 per person

Gourmet French Wedding Menu

Soup

Arctic Char Consommé with a Squire of Arctic Char and Finely Diced Vegetables
garnished with Tarragon

Salad

Fresh Ripe Tomatoes, Mozzarella Cheese with Fresh Basil, Olive Oil & Fresh Lemon Juice

Entrée

Chicken Medallion Stuffed with Chicken Liver Pate and Apricot

Main Course

Grilled AAA Beef Tenderloin served with Oyster Mushroom Ragout
Roasted Garlic Mashed Potatoes & Assorted Steamed Vegetables

or

Chilean Sea Bass Fillet garnished with Mango Vinaigrette and served with
Steamed Asparagus, Mushroom Risotto & Hollandaise Sauce
Dinner is served with freshly baked breads and butter

Dessert

Crème Brûlée served with freshly brewed coffee & tea

Premium Seafood Buffet

New Zealand Mussels, Jumbo Tiger Shrimps Cooked & Pealed, Calamari Rings,
Lobsters, Crab Legs, Baked Atlantic Salmon Fillet Squares
with Hollandaise Sauce

Gourmet Late Night Sweet Table

* Final price depends on your customizations

* HST & Service not included

\$ 140 per person

Extra Selection

Can be added with any menu

Savoury Station

Poutine & Mini Slider Burger - \$8 per person

Premium Savoury Buffet

Poutine, Assorted Finger Sandwiches, Egg Salad, Salami and Cheese,
Mini Slider Burger, and Mini Pizza - \$15 per person

Seafood Buffet

New Zealand Mussels, Jumbo Tiger Cooked and Pealed Shrimps,
Calamari Rings - \$12 per person

Premium Seafood Buffet

New Zealand Mussels, Jumbo Tiger Cooked and Pealed Shrimps,
Calamari Rings, Lobster, Crab Legs, Baked Atlantic Salmon Fillet Squares
with Hollandaise Sauce - \$22 per person

Sweet Table

Assorted signature cakes - \$8

Premium Sweet Table

Assorted cakes, assorted small individual pasties,
large fruit platters - \$15

*** Final price depends on your customizations**

*** HST & Service not included**