



# CLUB *Italia*

BANQUET AND CONFERENCE CENTRE

## **\$75.00 per person Wedding Package**

Inclusive of:

Four course sit down dinner

Complete 5 hour open bar package

White, Black, or Ivory floor length table linens and choice of colour napkins

Plus HST and admin fee

### **WEDDING BAR PACKAGE**

#### **Standard Liquors**

(Rye, Scotch, Gin, Rum and Vodka)

#### **Liqueurs**

(Amaretto, Sambuca, Amaraula Irish Cream, Peach Schnapps & Brandy)

#### **Assorted Domestic Beers**

(Coors Light, Labatts Blue, Canadian, Bud Light, Miller Genuine Draft)

#### **Selection of House Red and White Wines**

(Includes two Bottles of Wine per table of 8 with Dinner service)

*Choose your Red and White Wine from the following selection:*

**Red Wine Options:** Colio Red wine, Donnini Merlot, Peller Estates Cabernet Merlot, Jackson Triggs Cabernet Sauvignon

**White Wine Options:** Colio White wine Trebbiano Chardonnay, Peller Estates Chardonnay, Peller Estates Reisling, Jackson Triggs Pinot Grigio

### **Antipasto, served individually plated:**

#### **Traditional Antipasto**

Prosciutto, Melon, Giardiniera, Bocconcini, Mixed Olives

**Choose one of the following pastas, as well as your choice of sauce,  
served individually plated:**

Penne Rigate  
Gemelli  
Spaghetti  
Fettuccini  
Rotini  
Rigatoni

**Any option tossed with either of the following sauces:**

Club Italia's Signature Tomato Sauce  
Homemade Alfredo Sauce  
Rose Sauce  
Al Olio  
Sundried Tomato  
Margarita  
Vodka Sauce  
Pesto Sauce  
Primavera Sauce  
Arriabiatta Sauce

**Choose one of the following entrees, served family style:**

**Herb Roasted Chicken Pieces**

9-cut chicken pieces tossed with herbs and roasted to perfection

OR

**Roasted Top Sirloin Beef**

Sliced beef topped with homemade gravy

Both options served with Herb roasted potato, OR Creamy Mashed potatoes, your choice of two seasonal vegetables

Spring mix salad topped with tomatoes, cucumbers, shredded carrots and our homemade balsamic vinaigrette dressing (served family style )

**Choose one of the following desserts, served individually plated:**

**Chocolate Tartufo**

Chocolate Ice Cream lightly dusted with Cocoa garnished with Fresh Berries and a Mint Leaf

**Ice Cream Crepes**

Vanilla Ice Cream surrounded by a homemade Crepe Pastry, drizzled with your choice of Sauce and garnished with Fresh Berries

**Caramel Apple Blossom**

Individual Caramel Apple Pie served warm alongside Vanilla Bean Ice Cream

**New York Style Cheesecake**

Topped with your choice of Raspberry, Chocolate, Blueberry, or Cherry sauce and a dollop of Whipped Cream

**Amaretto Tartufo**

Vanilla and Pistachio Ice Cream rolled in a crunchy outer layer

**Two Tone Lemon Raspberry Sorbet Tower**

Refreshing Lemon Ice on top of a Raspberry Sorbet base with Fresh Berries, and Raspberry Sauce

All options served with fresh brewed Coffee & Tea

**Additional Charged Upgrades**

**Pasta Dishes**

Homemade Manicotti add \$2.00 per person

Jumbo Cheese Ravioli add \$2.00 per person

Homemade Lasagna add \$2.00 per person

*\*All packages are customizable, pricing may vary\**