



# CLUB *Italia*

BANQUET AND CONFERENCE CENTRE

## **\$95.00 per person Wedding Package**

**Inclusive of:**

**Complete 6 hours Deluxe Bar Package  
Spiked Rum Punch and Non Alcoholic Punch**

**White, Black, or Ivory floor length Table Linens and choice of coloured Napkins**

**Chair Cover**

**Plus HST and admin fee**

### **DELUXE WEDDING BAR PACKAGE**

#### **Premium Liquors**

( Rye, Scotch, Beefeater Gin, Appleton Rum & Vodka)

#### **Liqueurs**

(Amaretto, Sambuca, Amarula 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 Options:***

**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 Riesling, Jackson Triggs Pinot Grigio

## **DELUXE ANTIPASTO BAR**

Prosciutto Wrapped Bread Sticks  
Sliced Cantaloupe  
Marinated Roasted Red Peppers  
Marinated Eggplant  
Artichoke Salad  
Caprese Salad Drizzled with Extra Virgin Olive Oil & Herbs  
Grilled Asparagus Topped with Balsamic Vinaigrette  
Seafood Salad  
Deluxe Italian Meat Display (Salami, Capicola, Mortadella)  
Cheese Display (Asiago, Swiss, Gruyere, Cheddar)  
Cruditee Platter and Dip  
Homemade Bruschetta Bread  
Mixed Olives  
Mussels Marinara  
Spring Rolls  
Sauté Station with Garlic Shrimp & Scallops

### **Upgrades:**

Breaded Captain Shrimp  
Trippa  
Skewers( lamb, pork, veal, beef or chicken)  
Spezzatino (lamb, pork, veal, beef)  
Oysters  
Whole Lobster  
½ Wheel of Parmigiana Reggiano  
*\*pricing upon request\**

**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 individually.**

**Sautéed Breast of Chicken**

A fresh 6 oz chicken breast lightly coated with flour sautéed and topped with your choice of sauce

**Chicken Ballotine**

Fresh boneless 6oz chicken breast, stuffed with prosciutto and provolone cheese, lightly breaded, pan fried than baked until golden brown, served with a brandy cream sauce

**Stuffed Chicken**

A tender juicy 6 oz chicken breast stuffed with sharp Asiago cheese, roasted red peppers and asparagus, lightly breaded, pan fried than baked to perfection, served with a white wine cream sauce

**Chicken Florentine**

A fresh 6 oz chicken breast stuffed with fresh spinach and parmesan cheese, hand breaded, pan fried and baked until golden brown, served with a white wine cream sauce

**Stuffed Chicken Supreme**

A fresh 6 oz chicken supreme stuffed with sundried tomatoes, prosciutto, and parmesan cheese, baked until golden brown, served with a white wine cream sauce

**Veal Marsala**

4 oz grain fed cutlet lightly breaded, pan fried, topped with a marsala cream sauce

**Veal Parmesan**

4 oz grain fed cutlet lightly breaded and topped with our signature tomato sauce and mozzarella cheese

**Veal Cutlet**

4 oz grain fed cutlet lightly breaded and topped with a fresh lemon wedge

**Stuffed Veal Roulate**

Rolled veal cutlet stuffed with prosciutto, pancetta, sage, soft bread, and bacon

**Pork Tenderloin**

Sliced tenderloin served with caramelized red onions and a peach chutney sauce

**Stuffed Pork Tenderloin**

Stuffed with an apple sage dressing

**Salmon Filet**

Tender salmon baked to perfection and drizzled with a creamy dill sauce

**Sole Filet**

Flaky sole baked to perfection and garnished with a fresh lemon wedge

**ALL options** served with your choice of roasted or mashed potatoes, Three seasonal vegetables, as well as spring mix salad topped with tomatoes, cucumbers, shredded carrots and our homemade balsamic vinaigrette dressing.

**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**

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

**Lemon Drop Desert**

Refreshing lemon ice cream top of a vanilla cookie with fresh lemon compote, covered in white chocolate

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

**Entrees**

Prime Rib add \$2.00 per person

Veal Chop add \$3.00 per person

Petit Beef Tenderloin entrée add \$4.00 per person

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