



Weddings at Inn On The Twenty

November - April Wedding Package



niagaraprophotos.com

- One of two rooms, Windows On The Twenty or The Vintner's Cellar*
- Hors D'oeuvres Reception with Full Standard Bar Service for one hour
 - Three-course Plated Dinner Service from our Seasonal Menu
- Cave Spring Cellars Wine to Compliment Your Dinner Selection
 - 3-hour Full Standard Bar Service Following Dinner Service
 - Complimentary Dance Floor Rental

A Special Invitation To The Bride & Groom

- Please Enjoy a Complimentary Night's Stay in a Luxurious Suite
- Receive a One-Year-Anniversary Celebration Package including a One-night Stay, Wine Tasting and Continental Breakfast

\$99.00 Per Person Plus Tax & Gratuities

Guests aged 13-18: \$60 plus tax & gratuity, aged 2-12: \$25 plus tax & gratuity



lisamarkphotography.com

*subject to availability; excludes major holidays and New Year's Eve. Minimum guaranteed numbers apply: Windows On The Twenty - minimum 50 adults, Sunday-Friday, minimum 75 adults Saturdays, The Vintner's Cellar - minimum 50 adults Sunday-Saturday.



INN ON THE TWENTY

Niagara's First Wine Country Destination

Reserve Your Special Day: 1-800-701-8074 Ext. 347 or 348

Menu Selections

Hors D'oeuvres Reception

Includes full standard bar and hors d'oeuvres service for one hour (crudité, dips & crostini included).

Select any three hors d'oeuvres from the following:

Hot Hors D'oeuvres

- Field Mushroom & Goat Cheese Tartlet with Port Cream
- Hot Smoked Salmon on Rye Toast with Honey Mustard
- Szechwan Spiked Fried Calamari with Red Curry Mayo
- Duck Confit & Cashew Spring Rolls with Chilled Plum
 - Warm Comfort Cream & Sweet Onion Marmalade on Sourdough Crostini
 - Peppered Beef Striploin Skewer with Horseradish Remoulade
- Pomegranate Glazed Chicken Twists with Sweet Yellow Pepper Aioli

Cold Hors D'Oeuvres

- Tomato, Roasted Garlic & Viga Rosso Bruschetta
- Goat Cheese, Dried Grapes & Icewine Pâté on Brioche
- Garlic Toasts with Beef Carpaccio & First Press Olive Oil
 - Miniature Caesar Salad with Traditional Garnishes
 - Chicken Liver Pâté with an Onion Gamay Chutney
 - Smoked Huron Trout with a Pear and Citrus relish
 - Marinated Salmon Tartar on Blinis with a Tarragon-Fennel Salad
 - Crab, Avocado & Cucumber Sushi with Soy-Wasabi Dipping Sauce

Plated Dinner Service

Please select one starter, one entrée and one dessert:

We are happy to accommodate dietary restrictions with advance notice.

Starters

Kabocha Squash and Pear Soup, Pomegranate Crème Fraîche
Woodland Mushroom Soup, Goat Cheese Bread Pudding
Tender Greens with Citrus Roasted Pear and Aged White Cheddar Crisp
Apple Wood Smoked Salmon, Micro Greens Salad, Honey Mustard Drizzle
Warm Tomato, Fennel and Parmesan Tart, Tender Greens In Balsamic Vinaigrette
Seared Lamb Loin, Ratatouille, Baby Romaine Leaves, Cucumber and Garlic Yogurt

Entrées

Slow Roasted Rack of Pork, Sweet Potato Risotto, Warm Apple-Onion Compote
Whole Roast Beef Tenderloin, Garlic Mashed Potatoes and Mushroom Ragout
Grilled Boneless Half Chicken, Roasted Fingerling Potato, Bacon Fried Greens, Maple Thyme Jus
Cast-seared Pacific Salmon, Truffled Potato Crust, Winter Vegetable Hash, Chardonnay Butter
Hand Cut Papardelle, Summer Tomato Preserves, Organic Arugula and Asiago Cream
**vegetarian & children's menus available upon request*

Desserts

Classic Crème Brulée with Fruit Compote
Warm Chocolate Ganache Cake, Cabernet Caramel, Vanilla Crème Anglaise
Caramelized Lemon Tart, Black Currant Sauce, Chantilly Cream
Coffee or Tea

Inclusive Beverage Package

Bar Service provided for one hour during the hors d'oeuvres reception, as well as three hours after dinner (generally 9 p.m.–12 a.m.). One Cave Spring Cellars red wine and white wine will be chosen to compliment your dinner selections. Additional bar service may be added at a rate of \$7 plus tax per person per hour.

Bar Selections

Dinner Wine

Choose one red and one white wine from the following:

Cave Spring Cellars Chardonnay
Cave Spring Cellars Riesling
Cave Spring Cellars Rosé
Cave Spring Cellars Gamay

Non-alcoholic Beverages

soft drinks and assorted juices

Domestic Beers

Coors Light, Miller Chill, Molson Canadian, Molson Export

Premium Bar Brands

Bacardi Rum, Canadian Club Rye, Stoli Vodka, Beefeater Gin, Ballantyne Scotch

Consider Adding A Visit to Our Full-Service Spa

Our specially designed packages will help your bridal party feel pampered and are a great way for the Bride and Groom to relax and enjoy some together time!

