



BACKGROUND & GENERAL INFORMATION

LOCATION

Situated in the picturesque Jordan Village, Cave Spring Cellars, Inn On The Twenty and The Jordan House are approximately one hour from Toronto and Buffalo. Jordan is central in the Niagara Region and offers easy access to Niagara-On-The Lake, Niagara Falls, St. Catharines and Hamilton. Despite its charm and tranquility it is only half-an-hour to the busiest tourism sites in Niagara.

This quaint village, peppered with distinguished homes, offers many opportunities for wandering, shopping and antique hunting, as well as a settler's museum. Nearby Balls Falls offers a delightful walking opportunity with two waterfalls, an old gristmill, and the Centre for Conservation under the ownership of the Niagara Peninsula Conservation Authority.

ACCOMMODATIONS

Inn On The Twenty

The Inn opened in 1996, following the success of the restaurant. Individual travelers and small retreat groups are equally well-served by the peaceful mood of the Inn. In addition to lodging, Inn On The Twenty also offers a well-appointed boardroom for groups of 4-12. On the ground floor, Inn On The Twenty has some unique shopping to complement the other boutiques in Jordan, including home-furnishing, clothing boutiques and an Inuit art gallery.

Twenty-eight suites, each decorated with an eye to comfort and uniqueness, offer the opportunity to extend your stay in Wine Country. Most suites are equipped with a king-size bed, natural gas fireplace, Jacuzzi tub, and sitting room; however, a number of rooms with two queen-size beds are also available. As a century home, the Vintage House offers a historic and private alternative and also has the distinction of being our first dog-friendly suite. We also offer outdoor garden areas for reading and relaxation in fine weather.

The Jordan House Hotel

The Jordan House offers 14 rooms, each with a queen-size bed and full bathroom. Simple and stylish, this boutique-hotel features a more modern ambiance than the Inn and is more affordable given its less elaborate detailing, offering travelers a comfortable, contemporary option for Wine Country stays.

DINING

On The Twenty Restaurant

Our fine-dining restaurant is located in the oldest section of a historic winery building, which dates back to 1871. The structure was first used for wine production in 1921. In 1987, many years after falling out of use as a winery, Cave Spring Cellars began restoring the building for winemaking. Today, in addition to the winery, wine shop and restaurant, the building also features a variety of artisanal boutiques, antique and clothing shops.

Pioneering the concept of a regionally-focused cuisine in Niagara, Inn On The Twenty Restaurant opened its doors in 1993 to welcome visitors to Wine Country and offer them an opportunity to taste Niagara's bounty. On The Twenty is a member of Distinguished Restaurants of North America (DiRONA) and was honoured with the Ontario Hospitality Institute's Independent Restaurant of the Year Award. On The Twenty is a full-service restaurant offering full bar services as well as a wine list that features a cross section of VQA wine producers including Cave Spring Cellars. In addition to its award-winning à la carte dining, On The Twenty offers a number of private rooms for every occasion, which can be viewed on our website.

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Windows On The Twenty boasts a spectacular view of the Twenty Mile Creek Valley. Offering a bright and airy atmosphere by day and romantic golden ambiance by night, this room is equally well-suited to banquets of up to 140 guests or meetings of up to 100 participants.

The Jordan Room features six large windows overlooking the charming Main Street of Jordan. Fine wooden furnishings marry with the original beams to provide an elegant environment for up to 48 guests. This is an ideal room for meetings of up to 20 participants when configured in boardroom-style.

The Wine Library, which is on the main floor, offers private dining for intimate groups of no more than 24 guests. Immediately adjacent to our front door, this room offers the opportunity for your guests to easily wander out onto our terrace on pleasant evenings.

The Vintner's Cellar is a fully renovated space in our century-old barrel cellar that provides a completely unique venue for a special event up to 60 guests. Fir beams, local stone and a charming arched entrance to a wine storage cavern distinguish this as an authentic wine country experience.

On The Twenty is also able to provide off-site catering at Cave Spring Vineyard. We have a pavilion that sits at the foot of our 125-acre vineyard. This building overlooks the Niagara Escarpment and would be an ideal setting for a wedding ceremony. Fully-restored, this enclosed farm building has the facilities to offer cold food and beverage service. For outdoor ceremony options, enjoy being surrounded by the vines on our headlands or next to a beautiful pond with tree-lined escarpment backdrop; please inquire as to catering options for this site.

The Jordan House Tavern

A creative adaptation of a roadhouse that dates back to the 1840's, much of the structure of the dilapidated old building was salvaged and used in the newly renovated tavern, including hand-hewn historic beams and stone from the foundation that is now incorporated in the fireplace. The Jordan House offers a casual environment for a gathering of friends, casual group dinner or a post-conference drink. Enjoy burgers, salads and grilled items in a relaxed local pub setting or just drop by for a game of pool.

SPA

Spa On The Twenty opened in the Spring of 2003 to complete the Wine Country Destination experience. Professional spa treatments are offered in the serene atmosphere of our historic Vintage House, just steps from Inn On The Twenty. Our magical combination of historic charm, five specially designed treatment rooms, and highly qualified staff, ensures optimal personal care. Our facilities include a steam shower and a Swiss shower, as well as two whirlpool pedicure chairs. Spa On The Twenty is especially committed to offering signature treatments that combine the Phytomer product line with wine country products.

WINERY

Cave Spring Cellars Ltd. was founded in 1986 and has earned its fine reputation from its commitment to vintage-dated varietal wines from Niagara's leading vineyards. Cave Spring Cellars both manages its own vineyards and buys from selected farmers in Niagara who grow the European grape varieties (*vitis vinifera*) that are internationally synonymous with producing premium wines. Cave Spring Cellars offers informative tours and tastings that serve to enhance knowledge and awareness of its wines, as well as the Niagara wine region.

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PRIVATE DINING AT INN ON THE TWENTY

CATERING GUIDELINES, TERMS AND CONDITIONS:

1. Windows on the Twenty and The Vintner's Cellar have a minimum number guarantee dependent upon season. A room rental fee will be applied should minimum numbers for the room not be met. The fee amount will be determined according to the final confirmed number and will be applied at the discretion of the Special Events Department. The minimum numbers guarantee is as follows:
 - a. MAY-OCTOBER—Windows On The Twenty: 75 adults for private functions on Friday, 50 adults from Sunday through Thursday, and 100 adults for private functions on Saturday or the Sunday of a long weekend; Vintner's Cellar: minimum 30 adults Sunday through Saturday.
 - b. NOVEMBER-APRIL—Windows On The Twenty: 50 adults for private functions Sunday through Friday, 75 adults for private functions on Saturday or the Sunday of a long weekend; Vintner's Cellar: minimum 30 adults Sunday through Saturday.
2. We reserve the right to provide an alternative private room suited for the function size if the agreed number of guests is diminished.
3. In order that you may be assured of your menu choice, we ask that your menu selections be submitted 60 days prior to the date of your event.
4. We require a final guarantee of the number of guests to be submitted no later than 72 hours prior to the function. Charges will be based upon the confirmed guarantee or the actual attendance - whichever is greater.
5. Inn On The Twenty will cater to specific dietary restrictions subject to careful determination of need. However, we cannot be held responsible for allergic reactions to food served on the premises.
6. Inn On The Twenty will be the sole supplier of all food and beverage services.
7. All music and entertainment must be pre-approved; we reserve the right to monitor and regulate the music and entertainment on the day of the event. We do not accept live bands due to noise restrictions. We will be pleased to assist you in finding local services for flowers, music and entertainment; however, Inn On The Twenty is not responsible for the execution of these services.
8. We reserve the right to inspect and control all private functions.
9. A damage fee will be charged if any special cleaning or repair is required. No confetti, taping, stapling or affixing any items to walls or floors.
10. Inn On The Twenty is not responsible for damages to, or loss of, any articles left on our premises by guests prior to, during, or following any function.
11. Liquor service will be permitted between the hours of 11:00am and 1:00 a.m. Monday to Sunday.



12. The Inn On The Twenty upholds a bar policy restricting of the service of shooters, shots and double beverages. This policy has been put in place with consideration of the safety of your guests, venue location and the responsible service of alcohol. All service staff are “Smart-Serve” trained.
13. Unlike an urban property, Inn On The Twenty is not well served by public transportation options. We urge you to consider this issue in planning the conclusion of your event. Management will stringently apply its obligations in respect to determining if guests are fit to drive; however, we will not be held responsible for guests who decline our advice in regard to fitness to drive.
14. Currently, Windows On The Twenty and the Vintner’s Cellar are only accessible by a full flight of stairs. An elevator will be available in the coming months; ask your Coordinator for a completion date.

PRICING POLICY

1. All prices are subject to change and will be confirmed 60 days prior to the event.
2. All prices are subject to applicable taxes and a customary 15% pre-tax gratuity will be added to all food and beverage selections.
3. To secure a booking both a non-refundable deposit of \$30.00 per person is required, as well as the return of the signed contract.
4. A second deposit for the total food estimate must be received 30 days prior to the event.
5. Should the final overall spend be less than the total of the deposits on file, a refund will be issued. Any outstanding balance of the final bill is due upon departure of the event.

ACCOMMODATIONS POLICY

1. Weekends May through October require a two-night minimum stay at Inn On The Twenty. The Jordan House permits a one-night stay.
2. Accommodations are subject to availability at the time of booking. All requests for rooms in conjunction with functions at Inn On The Twenty must be arranged by contacting Special Events at 1-800-701-8074 or 905-562-3581 Ext. 347 or 348.

MENU PRICING POLICY

Pricing is based on the items selected.

For groups of 40 or less adults, the hosts may pre-select two starters, two entrées and two desserts from which their guests can choose on the evening of the event.

For groups of over 40 adults, it is necessary to pre-select one starter, one entrée and one dessert for service to guests at the event. For the entrée course only, hosts may pre-select a maximum of two choices from which guests can choose in advance of the event; this is best communicated through the invitation. It is the responsibility of the host to collect and submit all entrée preferences prior to the event.

We are pleased to accommodate specific dietary restrictions with advance notice.

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STARTERS

SALADS

- \$10 Local Greens**
sherry vinaigrette, artisan goat cheese, flat bread
- \$10 Baby Spinach Salad**
braised vidalia onion, cherry tomato, candied walnuts, feta cheese, champagne vinaigrette
- \$10 Tender Greens with Citrus Roasted Pear and Aged White Cheddar Crisp**
Cave Spring riesling vinaigrette
- \$11 Piled Leaves of Baby Romaine**
roasted garlic vinaigrette, charred tomato salsa, shaved pecorino cheese
- \$11 Arugula Salad with Preserved Summer Peaches**
blue cheese, toasted hazelnuts, balsamic vinaigrette
- \$12 Baby Spinach Salad with Butter Poached Shrimp**
roasted red onions, feta cheese, grape tomatoes

SOUPS – \$10

Roasted Butternut Squash

curried apple

Roasted Leek and Potato

garlic spinach

Roasted Tomato with Basil Crème Fraîche

parmesan crouton

Woodland Mushroom and Caramelized Onion Bisque

truffle oil and herbed crostini

Roasted Carrot, Apple and Ginger

tarragon cream

Sweet Potato and Lentil

chopped maple walnuts



COLD APPETIZERS

- \$13 **Vine Ripened Tomato, Bocconcini and Arugula Cress**
artisanal olive oil, eight-year-old balsamic
- \$14 **On The Twenty Whiskey–Cured Smoked Salmon**
horseradish pancake, house–made crème fraîche, sturgeon caviar
- \$15 **Traditional Antipasto Plate**
spiced olives, bocconcini cheese, Niagara Specialty meats, white bean and goat cheese spread
- \$16 **Classic Shrimp Cocktail**
with traditional garnishes

HOT APPETIZERS

- \$10 **Penne Rigate with Roasted Tomato Sauce**
pecorino romano cheese, crispy basil
- \$12 **Truffled Mushroom and Ricotta Cannelloni**
fresh tomato, thyme coulis
- \$13 **Baked Herb and Garlic Goat Cheese in Phyllo Pastry**
pea shoots, red pepper jelly
- \$16 **Seared Sea Scallop**
wild mushroom risotto, aged balsamic, extra virgin olive oil



LUNCH ENTRÉES

All beef items are prepared medium rare for all guests unless otherwise requested.

- \$25 **Salt Cod & Lobster Cake**
poached egg, seedling salad, lemon caper aioli
- \$26 **Mustard Crusted Breast of Chicken**
goat cheese and fingerling potato mash, bacon-fried greens, thyme jus
- \$26 **Seared Atlantic Salmon**
spring onion risotto, grilled fennel and tomato, leek and tarragon cream
- \$26 **Roasted Smoked Pork Loin**
roasted garlic rosti potatoes, crunchy mustard maple jus
- \$28 **Grilled Shrimp and Seared Sea Scallop**
fennel-scented purple potatoes, sturdy greens in a champagne shallot cream
- \$30 **Grilled Canadian Prime Striploin**
green peppercorn cream, roasted new potato
- \$31 **Seared Beef Tenderloin**
bacon-onion mushroom jus, garlic cheddar mash



DINNER ENTRÉES

All beef items are prepared medium rare for all guests unless otherwise requested.

- \$36 **Pan-Seared Sea Bass**
roasted potatoes, puttanesca sauce
- \$36 **Seared Atlantic Salmon**
spring onion risotto, grilled fennel and tomato, leek and tarragon cream
- \$36 **Roasted Cornish Hen**
demi cornish hen, rosemary roasted potato, sautéed mushrooms, lemon-scented jus
- \$36 **Roasted Chicken Breast**
stuffed with caramelized onion, apple and cheddar steamed mini potatoes under chardonnay butter sauce
- \$36 **Grilled Double Cut Pork Chop**
white cheddar gratin, grainy mustard jus
- \$37 **Roasted Boneless Half Chicken**
garlic mashed potato, bacon-fried greens, roasted tomato jus
- \$39 **Mushroom Panko Crusted Halibut**
new potato, rainbow chard and fine bean sauté with tomato butter
- \$39 **Roasted New York Strip Steak**
roast garlic mashed potato, brown butter hollandaise

Add \$6 for “surf and turf” — Two Black Tiger Shrimp
- \$40 **Mustard Crusted Veal Rib-Eye Roast**
wild mushroom risotto, braised leeks, natural pan juices
- \$40 **Roasted Beef Tenderloin**
balsamic roasted forest mushrooms, braised vidalia onions, scalloped potatoe,
in cave spring cabernet jus

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VEGETARIAN ENTRÉES

All items can be prepared Vegan-friendly.

Navy Bean and Split Pea Cabbage Roll

with cauliflower mash, tomato, lemongrass coulis

Butternut Squash Risotto Cake

with zucchini crown, root vegetable crisps, chai cream, tomato jam

Roasted Eggplant and Garlic Parcel

moroccan-spiced lentils, sweet tomato and hot pepper relish

Five Bean, Roast Garlic, Cherry Tomato and Baby Vegetable Ragoût

served over baked polenta

Grilled Portobello Mushroom

layered with grilled zucchini, peppers, eggplant, onions, ricotta and spinach on tomato purée



DESSERTS

\$12 per person plus taxes & gratuities, includes coffee or tea

Traditional Vanilla Crème Brulée

fresh fruit garnish, shortbread cookies*

Chocolate and Caramel Mousse Bomb

white chocolate cream*

Caramelized Lemon Tart

blueberry compote***

Lemon Meringue Pie

strawberry-basil salsa*

Seasonal Fruit Crumble Pie

vanilla ice cream*

Dark Chocolate Marquise

sour cherry, amaretto crème anglaise***

Warm Sticky Toffee Pudding

cinnamon crème anglaise, roasted pears

White Chocolate Cheesecake

berry compote, orange caramel jus*

Summer Fruit Shortcake

chiffon sponge, vanilla chantilly, fresh fruit or berries
(available June through August)

Riesling Poached Pear

orange maple ricotta, cinnamon and almond biscotti

Cheese Course

Please refer to our current à la carte menu for selection and pricing

**available gluten free – please arrange with your coordinator*

****contains nuts*

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CHILDREN'S MENU

\$25 per child aged 2-12.

Please select one starter, one entrée and one dessert:

STARTERS

Veggie Sticks and Ranch Dip

Cheese and Apple Slices

Simple Green Salad

Chicken Noodle Soup

ENTRÉES

Penne Pasta with Tomato Sauce

Chicken Fingers and French Fries with Vegetables

Grilled Chicken Breast with Mashed Potatoes and Vegetables

Grilled Cheese Sandwich and French Fries

Half Portion of the Adult Entrée

DESSERTS

Ice Cream with Chocolate Sauce and Cookies

Ice Cream Cookie Sandwich

Fresh Fruit with Vanilla Yogurt Dip

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HORS D'OEUVRES

\$30.00 per dozen plus taxes & gratuities

HOT

- **Sesame Seed Chicken Tenders** icewine mustard aioli
- **Duck Confit Spring Rolls** chili-orange sauce
- **Honey-Soy Glazed Beef Satays** green peppercorn aioli
- **Warm Comfort Cream Brie Cheese** vidalia onion marmalade, sourdough crostini
- **Wild and Tame Mushroom Goat Cheese Tartlet** spiced wine mousse
- **Lemon-Thyme Crispy Calamari** cilantro-pepper mayo
- **Hot Smoked Salmon Salad** dill potato mousse and pommery mustard
- **Crispy Falafel** minted yogurt, marinated cherry tomatoes

COLD

- **Bruschetta** grape tomato, red onion chutney, asiago, vol-au-vent
- **Goat Cheese and Icewine-soaked Sultanas Terrine** on a house-made brioche
- **Chicken Liver Pâté** onion-gamay chutney
- **Creamy Smoked Trout and Toasted Pistachio** on a spinach pancake
- **Crab, Avocado, and Cucumber Sushi** soy-wasabi dipping sauce
- **Beef Carpaccio, Garlic Sourdough Crisps** extra virgin truffle oil, grana padano
- **Olive Puff Toast** salmon mousse, beet relish, dill sour cream
- **Pingue Prosciutto** wrapped on a crispy house-made breadstick

VEGAN HORS D'OEUVRES

\$36.00 per dozen plus taxes & gratuities

- **Roasted Cauliflower** mango chutney
- **Guacamole** on corn tortilla chips
- **Quinoa Spinach Balls** wasabi aioli
- **Fresh Thai Spring Rolls** peanut dipping sauce (option to serve with crispy tofu or fresh vegetables)
- **Polenta Fries** roasted tomato sauce
- **Falafels** tahini sauce

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SPECIALTY HORS D'OEUVRES

\$36.00 per dozen plus taxes & gratuities

- **Foie Gras Parfait** cave spring wine jelly on toasted brioche
- **Rosemary Grilled Ontario Lamb Chop** feta cheese mousse
- **Double-smoked Bacon-wrapped Sea Scallop** confit tomato-fennel relish
- **Jumbo Shrimp Spring Roll** sweet chili-citrus sauce
- **Cornmeal Crusted Clams** on the half shell with caper aioli
- **Crispy Oysters** chili relish
- **Fresh Shucked Oysters** chardonnay jelly, apple foam (*minimum order of 5 dozen*)
- **Pork Tenderloin Brochette** apple, parsnip, sage cream

Please choose any combination of items from the above selection to a maximum of four choices.

Crudit , dips and crostini included with a minimum order of 20 dozen.

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BEVERAGES

- Inn On The Twenty provides ice, mixes and glassware. All charges are based on consumption; prices do not include HST or gratuity
- If a requested item is not stocked by Inn On The Twenty, a predetermined quantity can be special ordered for your event. The entire special order will be applied to your invoice, regardless of consumption.
- Bar set-up is at the discretion of Inn On The Twenty and is based upon the final number of guests and beverage requirements of the event. If you would prefer to have a dedicated bar set up in the room, please speak to your coordinator regarding applicable bartending fees.

BEVERAGE PRICING

per 40-oz bottle

pricing subject to brand selection **Aperitifs, Single Malt Scotches, Liqueurs**

\$175.00

Premium Bar Brands

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

per bottle/glass/drink

\$5.15 **Domestic Beer**

Coors Light, Sleeman Honey Brown, Molson Canadian, Molson Export

\$5.60 **Premium Beer**

Creemore Springs, Steam Whistle

\$7.75 **Craft Beer** (473 ml)

Bench Brewing Farm House Ale, Side Launch Mountain Lager, Pommies Cider

\$2.50 Soft Drinks, Juices and Mineral Water

A complete Wine List is available upon request.

Consider Adding a Specialty Cocktail

priced per batch

\$170 Sangria (30 servings)

\$170 Moscato Pink Lemonade (30 servings)

\$110 Mimosa (16 servings)

\$9.95 per drink beverages charged by consumption

- Whiskey Sour - Cosmopolitan
- God Father - Old Fashioned
- Gin Fizz - Manhattan
- Negroni - Mojito
- Martini (Lychee, Apple, Chocolate or Classic)

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