

# CARLU THE PERFECT MATCH PACKAGE

\$150 per person plus tax & event administration fee



## MENU PACKAGE

- · Three Canapés per Person
- · Custom Three-Course Plated Dinner
- · Coffee & Tea
- · Hosted Bar Service for Six Hours

#### **Complimentary Services**

The following services are included in your rental:

- · Menu Tasting for Two
- · Leather Dining Chairs
- · 60" Round Dining Tables
- · Black Dinner Linen
- · Table Numbers
- · Candle Holders
- · Crystal Stemware
- · White China
- · Stainless Steel Cutlery
- · Printed Menus
- · Bridal Suite



# CANAPÉS

Please select three varieties of canapés

Based on three canapés per person · Additional canapés are +4.75 per person

**Vegetable Samosa** (V) Mint, Coriander Coulis

**Salmon Tartare** (GF) Ginger Scallion, Fennel Pollen, Corn Chip

New York Steak Stick (GF) Charred Beef Strip Loin, Caper Remoulade, Crispy Herbs

**Curried Cauliflower Tabbouleh** (V) Apricot Dressing, Candied Pistachios, Brown Rice Crisp

**Butternut Squash Bruschetta** (V) Fresh Ricotta, Walnuts, Balsamic

**Pork Wonton** Lemongrass Coconut Sauce, Mint





### APPETIZERS

Please select one appetizer to serve guests

**O&B Blended Field Greens** (V, GF) Crudités, Root Vegetables, Balsamic, Thunder Oak Gouda

Roasted Tomato & Fennel Bisque (V) Sourdough Croutons, Crème Fraîche, Basil

**Grilled Radicchio & Chicory Salad** (V, GF) Fennel, Parmigiano-Reggiano, Champagne Vinaigrette

Northern Woods Mushroom Soup (V, GF) Enoki Mushrooms, Chive Cream



# ENTRÉES

Please select one entrée to serve guests

Choose an additional entrée for +13. per person

#### Chicken Suprême (GF)

Crispy Brussels Sprouts, Double-Smoked Bacon, New Potatoes, Kozlik's Triple Crunch Mustard Jus

#### Beef Short Rib (GF)

Yukon Gold Mashed Potatoes, Broccoli Rabe, Biff's Juicy Red Jus

#### Roasted Heritage Salmon

Rye Berries, Beets, Swiss Chard, Dill Sour Cream



### DESSERTS

Please select one dessert to serve guests

Flourless Chocolate Cake (GF) Vanilla Mousse, Cocoa Nib Tuile, Candied Hazelnut

**Lemon Tart**Bay Laurel, Italian Meringue, Raspberry

**Sour Cream Panna Cotta** Cranberry Orange Sauce, Pistachio Tuile





# LATE NIGHT CANAPÉS

Please select two varieties of canapés Based on two canapés per person Additional canapés are +4.75 per person

Turkey Slider
Swiss Cheese, Tomato, Lettuce, Mayo

Shrimp & Saffron Arancini Bravas Sauce

**Kimchi Poutine** (V, GF) Squeaky Cheese Curds, Sriracha Aïoli, Scallion



### BAR PACKAGE

Open bar for one-hour reception before dinner and five hours after dinner Wine service throughout

#### BAR RAIL

Smirnoff Vodka
Beefeater Gin
Havana Club 3 Year Old Rum
Canadian Club Rye
Ballantine's Scotch

#### BEER

Import, Domestic & Cider

#### HOUSE WINES

Cave Spring 'Carlu Select' Chardonnay
Cave Spring 'Carlu Select' Merlot/Cabernet

#### NON-ALCOHOLIC BEVERAGES

Bottled Water Coffee & Tea Pop & Juice



### MENU ENHANCEMENTS

#### **O&B DESSERT TABLE**

An Indulgence of Mini Desserts & Pastries +20. per person, plus tax & event administration fee

#### ULTRA PREMIUM PACKAGE

Open bar for one-hour reception before dinner and five hours after dinner Wine service throughout +30. per person

#### **Sparkling Toast**

#### **Bar Bites**

Selection of Gourmet Bar Snacks

#### Premium Bar Rail

Belvedere Vodka

Hendrick's Gin

Havana Club 7 Year Old Rum

Lot No. 40 Rye

Maker's Mark Bourbon

Johnnie Walker Black Label Scotch

Amaretto

Baileys Irish Cream

Kahlúa

Triple Sec

Soho Lychee Liqueur

Vermouth

#### Beer

Import & Domestic

#### **House Wines**

White

White Cliff Sauvignon Blanc

Fontamara Pinot Grigio

Red

Gérard Bertrand Cabernet Sauvignon

Fontamara 'Quattro'

#### Non-Alcoholic Beverages

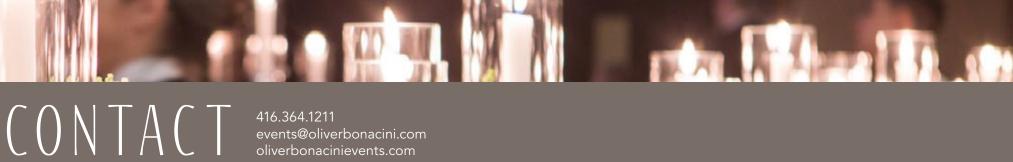
Bottled Water

Coffee & Tea

Pop & Juice







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