



Centurion Weddings

Congratulations on your upcoming wedding! This package is intended to provide you with more information on how the Centurion can help make your special day unforgettable.

All of our Wedding packages include, at no charge, full physical room set up:

- Head table for the bridal party (including staging)
- Round tables of 8-10 persons for the guests
 - Floor-length white linen tablecloths
- Coloured overlays & napkins (your choice of color)
 - Dishes, cutlery, and glassware
- Podium & microphone for speeches

*****All other decorations are the responsibility of the Client*****

We will provide full catering service on-site.

Unfortunately, we generally do not allow outside caterers. On the pages following, our banquet menus and prices are available for your review.

All prices are up-front, and fully inclusive.

Prices listed for all Wedding Packages, Plate Service, **and** Buffet Menus are priced inclusive of all taxes and administration fees. Prices are current as of June, 2016.

Full bar service will be provided for all Weddings.

Cash bar prices are inclusive of all taxes, while Host bar prices are exclusive of taxes. If net bar sales are less than \$400.00, a labour charge of \$30.00 per hour, for a minimum of 4 hours per bartender, will apply. Families may bring in *HOMEMADE* wine for dinner service only. A corkage fee of \$12.00 per bottle, plus taxes, will apply. To serve homemade wine, a "Special Occasions Permit" must be purchased from the LCBO and provided to the Centurion Center prior to your event. This license cost is approximately \$26.00 and is set by the Government of Ontario.

Thank you for considering The Centurion Center for your Wedding.
Should you have any questions, or if you would like to make a booking, please do not hesitate to call our Wedding Manager at (613) 727-1044 extension 30.





Wedding Packages

All Package Prices are Inclusive of Taxes & Fees. For each package, choose one (1) item per course. All Packages include choice of potato or rice, seasonal vegetables, rolls and butterballs, coffee and tea, non-alcoholic punch service at arrival, and soft drinks (during dinner only).

Platinum Package

Canapés: Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)

Antipasto: Antipasto della Casa **or** Antipasto Prosciutto Melone
*Seafood Platter (2 shrimps, 2 Scallops, 4 Calamari) extra \$13 pp.

Soup: Tortellini con Brodo **or** Italian Wedding Soup

Pasta: Cannelloni **or** Manicotti **or** Lasagna in Pomodoro Sauce

Salad: European Blend Salad

Entrée: Prime Rib of Beef Aus Jus - **\$104**
Mixed Grill (Filet of Beef -4oz, Breast of Chicken -4oz) -**\$102**
Ontario Veal Chop - **\$115**
Filet of Beef (6oz) - **\$109**

Dessert: Tiramisu **or** Triple Chocolate Pecan Pie

Late Night: Buffet-Style Service European Deli Meats, Domestic Cheese Tray,
Fresh Vegetables & Dip, Pickle & Olive Tray, Fresh Fruit Display

Gold Package

Canapés: Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)

Antipasto: Prosciutto Melone

Soup: Stracciatella **or** Italian Wedding Soup

Pasta: Penne, Fettuccini, Linguini, **or** Fusilli with Tomato, Pesto, or Rosé

Salad: Insalata Della Casa

Entrée: Veal Picatta - **\$90**
Chicken Cordon Bleu - **\$87**
Prime Rib of Beef au Jus (8oz) - **\$92**

Dessert: Strawberry Shortcake, Tuxedo Truffle Mousse, **or** N.Y.
Cheesecake with raspberry coulis or chocolate sauce & coconut

Late Night: Buffet-style service Pizza & Bruschetta





Silver Package

- Canapés:** Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)
- Soup:** Carrot and Cheddar Soup **or** Cream of Leek & Potato Soup
- Salad:** Bundle-Wrapped Market Fresh Salad
- Entrée:** Grain Fed Breast of Chicken Supreme, stuffed with Spinach, Ricotta and Porcini Mushrooms - **\$68**
Oven Roasted Beef Strip Loin with a Madeira Wine Sauce - **\$71**
Salmon Wellington - **\$74**
- Dessert:** Lemon Shortcake **or** Chocolate Tuxedo Truffle Mousse Cake **or** Triple Chocolate Pecan Pie
- Late Night :** *Buffet-style service* Mini Wrap Sandwiches & Nachos with Dip

Bronze Package

- Canapés:** Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)
- Appetizer:** Cream Soup selection **or** Tossed Garden Salad
- Entrée:** Grain Fed Breast of Chicken with an Orange and Smoked Paprika Reduction - **\$58**
Steamed Filet of Salmon flavored with Fresh Ginger & Lemon Grass - **\$59**
Black Angus Roasted Top Sirloin of Beef served with a Bordelaise Sauce - **\$60**
- Dessert:** Limoncello Gelato **or** Silk Chocolate Truffle Cake
- Late Night:** *Buffet-style service* Kettle Chips & Nacho Chip with Dips

Children's Menu Options

- Starter: Fresh Vegetables and Dip **or** Baby Greens Mixed Salad **or** Garden Tomato Soup
- Entrée: Chicken Fingers & Fries **or** Chef's Pasta in a Tomato Sauce **or** Pepperoni Pizza Slices
- Dessert: Chef's Dessert Choice **or** Sliced Fresh Fruit **or** Home-baked Chocolate Chip Cookies

Pricing Per Child - \$23

(All Meals include Juice, Pop or Milk, and Rolls & Butter)





Wedding Buffets

Buffet Dinner Prices are Inclusive of Taxes & Fees. Buffets include rolls & butter and coffee & tea. Add a surcharge of \$3.00 per person if there are less than 40 persons.

The Connoisseur Buffet Menu - \$64.00

Salads: Traditional Caesar Salad, Rosemary Scented Potato Salad in a Honey and Peppercorn glaze, Baby Spinach Salad garnished with Dried Cranberries and Crumbled Canadian Feta Cheese, Marinated Green Bean, Cauliflower, Broccoli & Carrot in a Thai Infused Vinaigrette, Mediterranean Style Bean Salad, Seasonal Vegetables

Cold Platters: Assorted Domestic and Imported Cheese with Fruit Garnish, Smoked Salmon Platter, Shrimp Pyramid

Main Entrées: Carved Prime Rib of Beef (*Carver Included*), Butter Chicken on a Bed of Basmati Rice, Stuffed Pasta in your choice of Rosé sauce **or** a Gorgonzola Cream Sauce

Dessert: Assorted Bars & Squares, Italian & French Pastries, Sliced Fresh Fruit, and Chocolate Dipped Strawberries

The Executive Buffet Menu - \$54.00

Salads: Tomato & Fennel Salad, Centurion Salad, Rice Noodles with Mango and Sweet Chili Sauce, Rotini Pasta Salad

Cold Platters: Fresh Mixed Vegetables with Creamy Dip, Savory Dips with Flatbreads and Crostini, Pickle and Olive Tray

Main Entrées: Sliced Angus Top Sirloin of Beef with Herb Au Jus, Baked Boneless Breast of Chicken covered in Grainy Mustard Brandy Cream Sauce, Stuffed Pasta in your choice of Rosé sauce **or** a Gorgonzola Cream Sauce, Roasted potatoes **or** Basmati Rice Pilaf, Seasonal Vegetables

Dessert: Assorted Italian & French Pastries and Sliced Fresh Fruit





Additional Menu Options

Wedding Package and Buffet menu options may be substituted for choices below. Please inquire with the Wedding Coordinator for accurate pricing with any substitutions.

SOUP

Chicken Pastina Soup

Sicilian-style chicken soup with Pastina, topped with freshly grated Parmigiano cheese

Stracciatella Alla Romana

A light, chicken-based Italian egg drop soup

Cream of Wild Mushroom Bisque

Delicate oyster & exotic shiitake mushrooms, simmered in a garlic-scented broth with onions, sherry, and light cream

Butternut Squash Soup

Velvety maple-infused butternut squash puree, topped with a crème fraiche swirl

Roasted Red Pepper & Tomato Bisque

Smooth tomato & roasted red pepper puree, seasoned and simmered with savory vegetables in a creamy vegetarian broth, highlighted with basil & sweet cream

SALAD

Fennel & Mandarin Orange Salad

Shavings of fennel and segments of mandarin orange, served on a bed of baby spinach dotted with toasted almonds

Classic Caesar Salad

Romaine lettuce, crispy bacon, and artisan croutons, topped with a Grana Padano cheese twill and garnished with a lemon slice

The Boston Bibb

Delicate Boston lettuce, garnished with julienne vegetables and alfalfa sprouts, sprinkled with toasted pumpkin seeds, and drizzled with orange and sesame seed oil vinaigrette

Wrapped Centurion Salad

California greens, tomato, shredded red cabbage, and carrots, wrapped in a thinly sliced cucumber, accompanied by a selection of dressings





ANTIPASTO

Insalata Caprese

Slices of heirloom tomatoes, layered with fresh Mozzarella di Bufala, finished with extra virgin olive oil, sea salt, and cracked pepper

Della Casa

Prosciutto, capicola, genoa salami & calabrese, house marinated jardinière, cherry tomato & Bocconcini skewer

Prosciutto Melone

A tender wedge of cantaloupe on a bed of baby arugula, crossed with two prosciutto-wrapped bread sticks

Smoked Salmon Parcels

Slices of Canadian smoked salmon, filled with a dilled herb cream cheese, garnished with a rye crostini and lemon Wedge

PASTA

Oven Baked Homemade Lasagna

Layers of fresh pasta, Bolognese sauce, and assorted Italian cheese

Cheese or Veal Stuffed Jumbo Shells (3 per Guest)

Served with your choice of either Rosé, Pomodoro, or Vodka Sauce

Baked Penne

Served with your choice of either Rosé, Pomodoro, or Vodka Sauce

Butternut Squash Ravioli

In a sage brown butter sauce

Veal or Cheese Filled Fazzoletti (2 per Guest)

Tender envelopes of pasta with cheese & spinach or creamy Veal filling. Served with your choice of sauce

Manicotti & Cannelloni Duo

A piece of spinach & ricotta manicotti and a piece of veal-stuffed cannelloni. Served with your choice of sauce





FISH

Cedar Planked Salmon

Served with your choice of sauce: Canadian Maple, Mediterranean, Ginger & Lemon Pepper, or Fresh Mango, Tomato, and Cilantro Relish

CHICKEN

Sicilian Chicken

Chicken scaloppini topped with grilled eggplant and fresh mozzarella cheese covered with a light pomodoro sauce

Pollo Puttanesca

Prosciutto-wrapped breast of chicken, served with a classic Puttanesca sauce

Classic Stuffed Supreme of Chicken

Spinach, ricotta, and porcini mushroom stuffed chicken breast in a white wine cream sauce

Pollo Principessa

Asparagus & mozzarella stuffed chicken supreme with a brown butter demi-glaze sauce

Granny Smith Apple & Canadian Brie Stuffed Supreme of Chicken

Served with white wine cream sauce

BEEF

Prime Rib of Beef (10 oz)

Served Au Jus

Roast Beef Strip Loin (8 oz)

Served with a triple peppercorn maderia wine sauce

Beef Tenderloin (7 oz)

Served with cognac double demi glaze

Surf & Turf

5 oz Filet of Beef & 3 Colossal Tiger Shrimps. Served with a grainy mustard & tarragon sauce





VEAL

Veal Florentine

Medallions of fresh veal, sautéed in a lemon butter sauce and topped with fresh spinach & fontina cheese

Pan Seared Veal Chop

Served Au Jus

Saltimbocca A La Romana

Prosciutto and sage-lined veal roulade, served in a marsala mushroom sauce topped with capers

Sicilian Veal

Veal scaloppini, topped with grilled eggplant and fresh mozzarella cheese, in a light pomodoro sauce

DESSERT

Lemon Gelato

Refreshing lemon gelato served in the lemon with raspberry coulis

Chocolate Mousse Royal

Delicate chocolate mousse served atop a crispy chocolate twill, decorated with mango and raspberry coulis

Ice Cream Filled French Crepes

Served with a fruit compote and fresh whipped cream

His & Hers Dessert Duo

For Him, a light tuxedo truffle mouse cake. For Her, a strawberry shortcake.

Classic Tiramisu Cake

Lady fingers dipped in espresso, layered with a sweet mascarpone cream with subtle notes of marsala wine, topped with cocoa

Prices are current as of September, 2017. Prices are subject to change.



Beverages List

	<u>Cash Bar</u>	<u>Host Bar</u>
Domestic Beer (341 mL Bottle)	\$ 6.50	\$ 5.50
Budweiser, Bud Light, Coors Light, Canadian, Blue & More		
Premium Beer (341 mL Bottle)	\$ 6.50	\$ 5.50
Keith's, Rickard's Red		
Imported Beer (341 mL Bottle)	\$ 7.50	\$ 6.50
Heineken, Corona		
Coolers (341 mL Bottle)	\$ 7.50	\$ 6.50
Smirnoff Ice		
Caesar (1 oz)	\$ 7.50	\$ 6.50
Virgin Caesar also available		
Bar Rail Shots or Mixed Drinks (1 oz)	\$ 6.50	\$ 5.00
Rum, Rye, Gin, Vodka, Scotch		
Liqueur Shots or Mixed Drinks (1 oz)	\$ 7.50	\$ 6.50
Baileys, Tequila, Grand Marnier, Disaronno, & More		
House Wine (Red or White) – per Glass (5 oz)	\$ 6.50	N/A
Red & White		
Soft Drinks – per Glass	\$ 2.75	\$ 2.25
Pepsi, Diet Pepsi, 7 Up, Ginger Ale & More		
Mineral Water (220ml Bottle)	\$ 3.50	\$ 2.75
Non-Alcoholic Fruit Punch – per Glass	N/A	\$ 3.00
Domestic Champagne Punch – per Glass (4 oz)	N/A	\$ 4.25
Rum or Vodka Punch – per Glass (4 oz)	N/A	\$ 5.00

Prices are current as of September, 2017. Prices are subject to change.

Cash Bar prices are INCLUSIVE of tax and administration fees; Host Bar prices are EXCLUSIVE of taxes and administration fees.



Wine List

WHITE Wine

House Selection		\$ 28.00
Jackson Triggs, Vintners Reserve Chardonnay	(Canada)	\$ 29.00
Chateau Des Charmes, Non-Oak Chardonnay	(Canada)	\$ 29.00
Lindemans, Bin 65	(Australia)	\$ 33.50
Folinari Soave	(Italy)	\$ 35.50
Rothschild Sauvignon Blanc	(France)	\$ 35.50
Fetzer Echo Ridge, Fume Blanc	(USA)	\$ 35.50
Yellow Tail Chardonnay	(Australia)	\$ 37.50
Ruffino Pinot Grigio Lumina	(Italy)	\$ 35.50
Macon-Villages Duboeuf	(France)	\$ 36.50

Red Wine

House Selection		\$ 27.00
Jackson Triggs, Vintners Reserve Cabernet Franc	(Canada)	\$ 28.00
Chateau Des Charmes, Cabernet Sauvignon	(Canada)	\$ 28.00
Lindemans, Bin 40 Merlot	(Australia)	\$ 32.50
Folinari Valpolicella	(Italy)	\$ 34.50
Rothschild Merlot	(France)	\$ 34.50
Fetzer Zinfandel / Shiraz	(USA)	\$ 34.50
Yellow Tail Merlot	(Australia)	\$ 36.50
Deboeuf Beaujolais	(France)	\$ 36.50

Prices are current as of September, 2017. Prices are subject to change.
Prices are subject to applicable Taxes & Administrative Fees.