# 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 $25.00 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 $8.00 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 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 - **$101**
Mixed Grill (*Filet of Beef –4oz, Breast of Chicken –4oz*) -**$99**
Ontario Veal Chop - **$112**
Filet of Beef *(6oz)* - **$106**

**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

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## 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 - **$87**
Chicken Cordon Bleu - **$84**
Prime Rib of Beef au Jus *(8oz)* - **$89**

**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

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|---|---|
| **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 - **$65**<br>Oven Roasted Beef Strip Loin with a Madeira Wine Sauce - **$68**<br>Salmon Wellington - **$71** |
| **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

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| **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 - **$55**<br>Steamed Filet of Salmon flavored with Fresh Ginger & Lemon Grass - **$56**<br>Black Angus Roasted Top Sirloin of Beef served with a Bordelaise Sauce - **$57** |
| **Dessert:** | Limoncello Gelato **or** Silk Chocolate Truffle Cake |
| **Late Night:** | *Buffet-style service* Kettle Chips & Nacho Chip with Dips |

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## 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 - $20**
(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- $56.00

**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

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## The Executive Buffet Menu - $47.40

**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

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## 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

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## 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

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## BEEF

**Prime Rib of Beef (10 oz)**
Served Au Jus

**Roast Beef Strip Loin (8 oz)**
Served with a triple peppercorn madera 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

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**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

# Beverages List

| | Cash Bar | Host Bar |
|---|---|---|
| **Domestic Beer (341 mL Bottle)**<br>*Budweiser, Bud Light, Coors Light, Canadian, Blue & More* | **$ 6.50** | **$ 5.50** |
| **Premium Beer (341 mL Bottle)**<br>*Keith's, Rickard's Red* | **$ 6.50** | **$ 5.50** |
| **Imported Beer (341 mL Bottle)**<br>*Heineken, Corona* | **$ 7.50** | **$ 6.50** |
| **Coolers (341 mL Bottle)**<br>*Smirnoff Ice* | **$ 7.50** | **$ 6.50** |
| **Caesar (1 oz)**<br>*Virgin Caesar also available* | **$ 7.50** | **$ 6.50** |
| **Bar Rail Shots or Mixed Drinks (1 oz)**<br>*Rum, Rye, Gin, Vodka, Scotch* | **$ 6.50** | **$ 5.00** |
| **Liqueur Shots or Mixed Drinks (1 oz)**<br>*Baileys, Tequila, Grand Marnier, Disaronno, & More* | **$ 7.50** | **$ 6.50** |
| **House Wine (Red or White) – per Glass (5 oz)**<br>*Red & White* | **$ 6.50** | **N/A** |
| **Soft Drinks – per Glass**<br>*Pepsi, Diet Pepsi, 7 Up, Ginger Ale & More* | **$ 2.75** | **$ 2.25** |
| **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 June, 2016. Prices are subject to change.*
***Cash Bar prices are INCLUSIVE of taxes; Host Bar prices are EXCLUSIVE of taxes.***

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# 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 |

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