



Avenue All Inclusive Wedding Package

(up to 150 guests)

Wedding Package includes the following:

1. Open 5 hr Standard Bar – including Sparkling toast
2. Chef's choice of 4 types of passed Hor D'oeuvres
3. Unlimited soft drinks and juices
4. Sit down plated dinner (Details provided below)
5. Fruit Platter & a Choice of Late-Night Sweet Station: Funnel Cake, Smores or Belgium Waffle Station. Coffee/Tea Station
6. Six Hour Avenue Venue Rental
7. Separate Ceremony Room with full Set Up of Chupa/Canopy
8. White carpet aisle runner
9. Upgraded Inhouse floor length linen,
Inhouse Upgraded napkins
10. Décor: Elegant non floral centrepieces,
 Table numbers,
 Money box,

Cinema Light Box (includes letters, numbers and emojis)

11. Set Up of the Bridal Head Table with White Backdrop
12. Waitstaff, dishes, cutlery, glassware
13. Cake Cutting + Cake Cutting Set
14. On site banquet manager
15. Entertainment: DJ
16. Stage & Ambiance Lighting Package
Including:
 - 4 Moving Heads on Illuminated Truss Pillars.
 - 16 Intelligent Light Fixture.
 - 16 LED Uplights around the room
 - Haze Machine
 - Light Tech for the Duration of the event
17. Downlighting in the Ceremony Room
18. Use of Screen & Projector
19. Use of Digital Displays with Welcome Sign in the Lobby
20. 2.5 Hrs Photo Booth with custom template, choice of background, unlimited prints, digital copies & props (Option to Upgrade to 4 hrs at additional cost)

Please contact The Avenue for additional information and pricing

Two Licensed Security are required for every function
All pricing is subject to 15% service charge & 13% HST



THE AVENUE

WEDDING PACKAGE MENU

Open 5 Hour Standard Bar
Unlimited Soft Drinks & Juices

HORS D'OEUVRES

Chef's Choice of 4 types of passed hors d'oeuvre

Special Artisan Breadbasket on each table with butte

STARTER

SALAD

Baby Arugula and Mixed Green Salad with Honey Tarragon Dressing
Classic Caesar Salad with Herb Croutons and Parmesan Cheese

PASTA

Penne Pasta with Pesto Sauce
Farfalle Alfredo Bow Tie Pasta with Roasted Garlic Cream Sauce and Parmesan
Wild Mushroom Risotto

ENTRÉE

Thyme and Lemon Rubbed Grilled Chicken Breast with Citrus Demi
Filet Mignon with Red Wine Reduction (\$)
(Vegetarian Options available)

accompanied by choice of basmati rice or herb potatoes and seasonal vegetables

DESSERT

(Choice of One)

Fresh fruit garnished sorbet
Chocolate Mousse

Coffee/Tea Station

**Menu items subject to change based on season*

Additional Options:

Hor D'oeuvres – choice of 4 (3 pc pp)

Hor D'oeuvres – choice of 8 (6 pc pp)

Extended Sweet Table – assorted pastries, fruit tarts, mini dessert shooters -

Sweet Fun Additions:

Smoking Popcorn: \$

French Creperie Station: \$

Funnel Cake Station: \$

Chipwich Station \$

Drinks:

Espresso/Cappuccino: \$

Unlimited Bottled Spring & Carbonated Water on tables: \$

BAR SELECTIONS

STANDARD BAR (NO INDIVIDUAL SHOTS WITH STANDARD BAR)

Unlimited House Red and White Wine
Sparkling Toast
Rye Whiskey – Canadian Club, Wisers
Scotch Whiskey- Ballantine's, J&B
Rum – Bacardi White
Gin – Tanqueray or Bombay Sapphire
Vodka – Absolute and/or Finlandia
Beer- Domestic (Canadian, Sleeman, Budweiser, Coors Light)
Assorted Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale) and Juices (Orange, Cranberry, Clamato)

PREMIUM BAR \$

All of the Above Plus:
Imported Beer (Heineken, Corona, Stella)
Scotch – Bushmills, Johnnie Walker Black Label
Bourbon Whiskey – Jack Daniels, Woodford Reserve
Rye Whiskey – Crown Royal
Vodka – Grey Goose and Titos
Rum- Bacardi Gold, Appleton
Brandy – St Remy
Cognac – Courvoisier, Meukow
Tequila - Sauza Silver or Gold
Liqueur- Baileys, Kahlua, Amaretto, Southern Comfort
Martinis – Sour Apple, Chocolate, Lichee, Cosmopolitan

WINE UPGRADES (UPON AVAILABILITY)

Sensi Wines:

Cabernet Terre Siciliane (Red)
Pinot Grigio Collezione (White)

Chianti DOC Dal Campo (Red)
Ripasso Classico Superiore Le Pezze