



The Infinity Event Group

WEDDING MENUS



Embassy Grand
CONVENTION CENTRE



TERRACE
BANQUET CENTRE



West River
EVENT CENTRE

Classic

Liqueurs at Receiving Line

Spumante for Toasting

Chef's Choice of Assorted Hot and Cold Hors D'oeuvre

Antipasto

Prosciutto, Melon, Grilled Vegetables,
Caprese, Olives, Frutta Di Mare

Pasta

Choice of One Pasta and One Risotto

Entrée

8oz French Cut Veal Chop with Wild Mushroom & Cognac Sauce
Seasonal Vegetables, Oven Roasted Potatoes
Mixed Greens Salad

Dessert

Choice of One Ice Cream Dessert

Three Tier Stand

Fresh Fruit, Biscotti, Mini Pastries
Coffee, Tea and Espresso

Deluxe Bar





Executive

Liqueurs at Receiving Line

Spumante for Toasting

Antipasto Bar Deluxe

Pasta

Choice of One Pasta
Choice One Risotto

Entrée

Veal Medallion with Natural Pan Jus
Oven Roasted Chicken Supreme
Medley of Seasonal Vegetables
Oven Roasted Potatoes
Mixed Green Salad

Dessert

Choice of Dessert served to the table

Three Tier Stand

Fresh Fruit, Assorted Mini Pastries, Biscotti
Coffee, Tea and Espresso

Deluxe Bar

Presidential

Liqueurs at Receiving Line

Spumante for Toasting

Premium Antipasto Bar

Pasta

Choice of One pasta
Choice of One Risotto

Entrée

Chateau Briand with Cognac Sauce
2 Tiger Shrimp Skewer
Medley of Seasonal Vegetables
Oven Roasted Potatoes
Mixed Green Salad

Dessert

Choice of Dessert served to the table

Three Tier Stand

Fresh Fruit, Assorted Mini Pastries, Biscotti
Coffee, Tea and Espresso

Deluxe Bar



Ambassador**Liqueurs at Receiving Line****Spumante for Toasting****Interactive Stations**

Cold Seafood - Shrimp Cocktail, Smoked Salmon, Frutta di Mare
Freshly Sliced Prosciutto, with Parmigiano Wheel and Grissini
Asian Vegetable Stir Fry
Saganaki Station

Entrée

Broiled Orange Roughy with Mediterranean Caponata
Choice of One Risotto

Entrée

Choice of One Pasta

Entrée

8oz Filet Mignon with Peppercorn Sauce
Smashed Nu Red Potatoes
Seasonal Vegetable Bundle

Dessert

Choice of Dessert served to the Table

Three Tier Stand

Sliced Fresh Fruit, Biscotti, Assorted Mini Pastries
Coffee, Tea and Espresso

Deluxe Bar

Aristocrat

Hot and Cold Hors D'oeuvre

Soup

Choice of any Soup

Salad

Choice of Appetizer Salad

Entrée

6oz Filet Mignon
Oven Roasted Chicken Supreme
Medley of Seasonal Vegetables
Oven Roasted Potatoes

Dessert

Choice of Dessert served to the Table
Fresh Fruit Platter
Coffee, Tea and Espresso

Deluxe Bar



Enhancements**Beverages**

Martini Bar with Ice Display

Prosecco or Brachetto Bar

Mojito Bar or Margarita Bar

Specialty Coffee Station

Meat

AAA Alberta Beef

Provimi Veal

Beef Short Rib

Crown Pork Roast

Seafood

Shrimp Skewer

5oz Rock Lobster Tail

Chilean Sea Bass

Black Cod

(market price)

Dessert

Sweet Table

Dessert Trio

Ice Carvings

(ask for pricing)

Deluxe Hors D'oeuvre

Mini Louisiana Crab Cakes with Spicy Aioli

Rack of Lamb with Minted Apricot Sauce

Seared Ahi Tuna on Wonton Crisp with Avocado Mousse

Charred Beef with Onion Jam and Garlic Toast

Mini Chicken Drumette with Thai Peanut Sauce

Smoked Salmon Lollipop

Mini Red Potato Skin with Cheese, Bacon, Sour Cream, Chives

Shrimp Shooters

Fresh Figs Wrapped with Prosciutto Drizzled
with Balsamic Glaze

Glazed Scallops Wrapped in European Bacon



Food Stations

Oyster Bar

3 Types of East Coast Oysters
Freshly shucked and served with Traditional Condiments

Prosciutto

Freshly Sliced Prosciutto, Parmigiano Reggiano Wheel,
Grissini and Olives

Carpaccio

Freshly Sliced Beef Carpaccio with Shaved Parmigiano and Arugula

Mini Burgers

Served with Braised Onions, Mushroom M lange, Fontina Cheese and
Spicy Mayo (2per person)

Herb Crusted Lamb Chops

Served with Apricot Mint Sauce (2per person)

Crostini Bar

Olive Tapenade, Sundried Tomato Paste, Mediterranean Dips

Panini Bar

Olive Bread Thinly Sliced
Filled with Buffalo Mozzarella, Roma Tomatoes and Fresh Basil

Sushi and Sashimi

Traditionally-Dressed Sushi Chef Hand Rolling Assorted Pieces

Spedini

Lamb and Chicken Skewers Grilled Fresh with Dipping Sauces

Soup Station

Choice of Two types of soup served in Espresso Cups

Polenta

Creamy Polenta served with a Medley of Mushrooms
Baked Beans, Onions and Tomato Sauce

Stir Fry

Asian Vegetables Stir Fried with Teriyaki Sauce
served in Chinese Boxes

Saganaki

Kefalotiri Cheese Flamb ed with Ouzo
and served with Pita Bread

Dessert Stations

Crêpe Suzette

French Crêpes Flambéed with Orange Brandy Sauce

Panini Bar

Freshly Grilled Pound Cake filled with Bananas, Strawberries & Nutella

Apple Crumble

Flambéed Apples with Cinnamon and Brown Sugar
Topped with Granola, Sliced Almonds
and French Vanilla Ice Cream

Belgian Waffles

Freshly-made Mini Waffles
Served with French Vanilla Ice Cream and Mixed Berry Sauces

Chocolate Fountain

Strawberries, Melon, Pineapple, Marshmallows,
With Milk Chocolate

Cheese Station

Assorted International Cheeses with Dried Fruits and Nuts

Sundae Bar

Vanilla Ice Cream with Assorted Toppings

Late Night Savoury Stations

Poutine

New York Style Fries with Cheese Curds and Gravy

Sliders

Mini Burgers with Buns and Assorted Condiments

Pizza

Thin Crust Pizza with Assorted Toppings

Grilled Cheese

Freshly Made Grilled Cheese

Pasta

Fresh Pasta with Olive Oil and Garlic
Or
Mac and Cheese

Porchetta

Whole Roasted Pork with sautéed Banana Peppers and Fresh Buns

FREQUENTLY ASKED QUESTIONS**ARE FRIDAY OR SUNDAY WEDDINGS LESS EXPENSIVE?**

YES. FRIDAY OR SUNDAY WEDDINGS CAN BE UP TO 20% LESS EXPENSIVE THAN A SATURDAY.

CATERING PACKAGES INCLUDE

FLOOR LENGTH WHITE OR IVORY LINENS FOR WEDDINGS, STANDARD LINENS FOR ALL OTHER FUNCTIONS.

CHAIR COVERS, BACKDROPS AND ALL OTHER DÉCOR ARE NOT INCLUDED.

UPON REQUEST, WE CAN PROVIDE A LIST OF RECOMMENDED VENDORS FOR ALL YOUR WEDDING NEEDS.

WHAT IS THE DEPOSIT AMOUNT AND PAYMENT STRUCTURE FOR MY WEDDING?

AN INITIAL DEPOSIT OF \$3,000 IS REQUIRED UPON BOOKING AND A FURTHER \$2,000 POST DATED FOR SIX MONTHS AFTER BOOKING. FINAL PAYMENT DETAILS WILL BE ARRANGED WITH THE SALES CONSULTANT.

IS THERE DIFFERENT PRICING FOR CHILDREN AND VENDORS?

CHILDREN 12 AND UNDER AND VENDORS RECEIVE A 25% DISCOUNT.

CAN YOU RECOMMEND AN ENTERTAINMENT COMPANY?

ALL OUR FACILITIES HAVE BEEN DESIGNED TO PROVIDE THE OPTIMAL AUDIO, VISUAL AND LIGHTING EXPERIENCE FOR YOU AND YOUR GUESTS. AS A RESULT 95% OF OUR CLIENTS UTILIZE OUR IN HOUSE ENTERTAINMENT PROVIDER. ALL AUDIO, VISUAL AND LIGHTING REQUIREMENTS MUST BE ARRANGED THROUGH EXCLUSIVELY. AN AUDIO HOOK UP FEE WILL APPLY FOR THOSE THAT CHOOSE TO USE AN OUTSIDE ENTERTAINMENT COMPANY.

WHAT IS A SOCAN FEE?

IN A NUTSHELL, SOCAN IS A GOVERNMENT SPONSORED AGENCY THAT COLLECTS AND DISTRIBUTES FEES TO THE MUSIC INDUSTRY FOR THE PLAYING AND PERFORMING OF MUSIC. WHENEVER YOU HAVE AN EVENT AND HAVE MUSIC PLAYED OR PERFORMED, THIS FEE MUST BE PAID. THE FEE CAN RANGE FROM \$50 TO \$200 TOTAL. YOUR SALES CONSULTANT WILL PROVIDE ADDITIONAL INFORMATION.

HOW DO I ARRANGE AN APPOINTMENT TO SEE THE VENUE AND GET A QUOTE?

OUR SALES CONSULTANTS CAN BE CONTACTED AT EACH LOCATION TO SCHEDULE AN APPOINTMENT. APPOINTMENTS ARE SCHEDULED 7 DAYS A WEEK.

WHEN DO I CONFIRM MY FINAL GUEST NUMBERS?

FINAL NUMBERS MUST BE CONFIRMED TEN DAYS PRIOR TO THE FUNCTION DATE,

IS THE INFINITY EVENT GROUP ABLE TO ACCOMMODATE SPECIAL DIETARY REQUESTS?

WE ARE ABLE TO ACCOMMODATE A SELECTION OF DIETARY RESTRICTIONS INCLUDING VEGETARIAN, VEGAN, RELIGIOUS AND ALLERGIC REQUESTS. A MEMBER OF THE CO-ORDINATING TEAM WILL DISCUSS THE OPTIONS AVAILABLE WHEN FINALIZING THE DETAILS OF YOUR EVENT.

WHAT IS THE FOOD AND BEVERAGE POLICY?

ALL FOODS AND BEVERAGES CONSUMED, WITH THE EXCEPTION OF WEDDING CAKES, MUST BE SUPPLIED BY THE INFINITY EVENT GROUP. IN ACCORDANCE WITH THE PUBLIC HEALTH DEPARTMENT REGULATIONS, LEFT-OVER FOOD CANNOT BE RELEASED TO CLIENTS OR GUESTS.

IS THERE A PRIVATE ROOM AVAILABLE ON THE DAY OF THE EVENT?

A SUITE IS AVAILABLE AFTER 2:00 P.M. ON THE FUNCTION DATE. WHEN IS THE FUNCTION ROOM ACCESSIBLE TO ME AND THE VENDORS? ACCESS TO THE FUNCTION ROOM IS SUBJECT TO AVAILABILITY AND THIS WILL BE ORGANIZED WITH A MEMBER OF OUR CO-ORDINATING TEAM.

WHAT IS THE CANCELLATION POLICY?

ALL DEPOSITS ARE NON-REFUNDABLE AND NON-TRANSFERABLE, WRITTEN NOTIFICATION IS REQUIRED IN ORDER TO CANCEL A FUNCTION.

WHAT IS THE HOUSE LIQUOR POLICY?

ALL THREE INFINITY EVENT GROUP VENUES FOLLOW STRICT SMART SERVE GUIDELINES AND ONTARIO LIQUOR BOARD POLICIES. ACTING OUTSIDE OF THE POLICIES AND GUIDELINES IS NOT PERMITTED AND NON-NEGOTIABLE.

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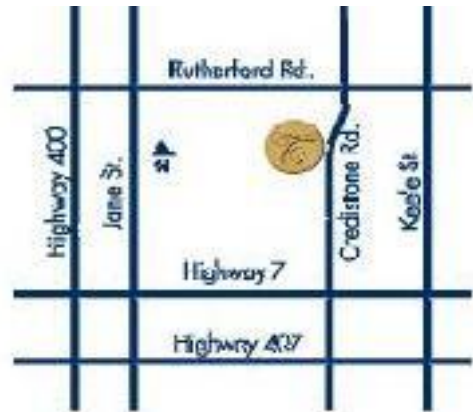


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