

WEDDING PACKAGE



MICHELANGELO

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece



ELEGANT WEDDING ESSENTIALS

Included at no extra charge with all Michelangelo Wedding Celebrations Packages

Signature Floor Length Table Linens

With over twenty-five choices of table linen, overlays and napkins

Classic Centrepiece Selection set on Round Mirrors with Votive Candles

Choice of four

Signature Chair Covers

Provided for all guest chairs with choice of bow or sash tie-back. Available in white, ivory, or black

Classical Head Table Displays

Elegantly skirted in ivory or white

Elegant Head Table Backdrop

Over ten styles to choose from

Dramatic Ceiling Canopy

Coloured Room Lighting

Intelligent Light System providing over two million colours and shades

Elegant Bridal Suite

With comfortable sitting area, vanity and private powder room

Personalized Menu Cards

Placed on each guest table

Exceptional Sound System

Formal podium with microphone for speeches

Formal European Garden with Fountain

Ideal for outdoor photos

Professional Referral List

Florists, Musicians, Disc Jockeys, Photographers, Videographers, Transportation and more

Dedicated On-Site Free Parking

Provided for over 400 vehicles

Conveniently Located near Many Major Hotels

Inquire about our shuttle services

Professional Consulting and Referral Services

Assisting with all aspects of your special day



CLASSIC WEDDING CELEBRATION

Sparkling Wine Wedding Toast
Served prior to the head table introductions

Artisan Grains and Breads with Butter

Elegant Four-Course Dinner - Choice of:
One Antipasto or Soup
One Pasta with fresh homemade sauce (choice of two sauces)
Two main entrees
Potato and vegetable
Dessert Selection of Ice Cream Parfait, Sherbet or Ice Cream Crepe
Coffee, Tea and Espresso Service

Unlimited imported red & white wine
Served tableside during dinner

Wedding Cake

Classic Late Evening Buffet
Featuring fresh fruit, red and white bread pizza slices, and a selection of pastries.
Cutting and service of wedding cake. Coffee, Tea, Espresso

Elegant Wedding Essentials

Michelangelo's Eight-Hour Premium Beverage Service
A Non-Alcoholic Punch Reception
Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.
Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices.
A smart serve trained, uniformed bartender will staff the bar for the duration of your event and provide complete set-up, service, and clean up.

Beverage Service hours are between 5:00 pm – 1:00 am.
A 2:00am bar closing time is available at an additional charge.



ARTISTA WEDDING CELEBRATION

Silver Tray Service Hors D'Oeuvres Reception
Including three butlered hors d'oeuvres selections

Custom Ice Carving

Sparkling Wine Wedding Toast
Served prior to the head table introductions

Artisan Grains and Breads with Butter

Elegant Four-Course Dinner - Choice of:

One Antipasto or Soup

One Pasta with fresh homemade sauce (choice of two sauces)

Two main entrees

Potato and vegetable

Dessert Selection of Grand Marnier filled Profiteroles, Fresh Berries with Whipping Cream or Warm

Apple Blossom with Caramel

Coffee, Tea and Espresso Service

Unlimited imported red & white wine

Served tableside during dinner

Wedding Cake

Artista Late Evening Buffet

Featuring fresh fruit, red and white bread pizza slices, and a selection of pastries. Cutting and service of wedding cake. Coffee, Tea, Espresso

Elegant Wedding Essentials

Michelangelo's Eight-Hour Premium Beverage Service

A Non-Alcoholic Punch Reception.

Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.

Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices.

A smart serve trained, uniformed bartender will staff the bar for the duration of your event and provide complete set-up, service, and clean up

Beverage Service hours are between 5:00 pm – 1:00 am.

A 2:00am bar closing time is available at an additional charge



ROYAL WEDDING CELEBRATION

Michelangelo's Grand Hors D'Oeuvres and Antipasto Bar Reception

Stylish and chic, The Michelangelo Grand Hors D'oeuvres and Antipasto Bar sets the mood for your evening right from the start. Guests mingle while partaking of the delicacies of our fully serviced, antipasto bar buffet. With over thirty items that include, various marinated vegetable dishes, mussels, seafood salad, crab salad, devilled eggs, chicken wings, bocconcini cheese, mini egg rolls and pan seared jumbo shrimp, there is sure to be more than enough items to satisfy the most discriminating tastes.

Custom Ice Carving

Sparkling Wine Wedding Toast

Served prior to the head table introductions

Artisan Grains and Breads with Butter

Elegant Four-Course Dinner - Choice of:

One Antipasto or Soup

One Pasta with fresh homemade sauce (choice of two sauces)

Two main entrees, Potato and vegetable

Dessert selection of Warm Cheese Cake Bundles with Warm Fruit Topping, Tiramisu or Italian and French Sweets Tray, Coffee, Tea and Espresso Service

Unlimited imported red & white wine, Served tableside during dinner

Wedding Cake

Royal Late Evening Buffet

Featuring fresh fruit, red and white bread pizza slices, and a selection of pastries.

Chocolate Fountain and Confections. Cutting and service of wedding cake. Coffee, Tea, Espresso

Elegant Wedding Essentials

Michelangelo's Eight-Hour Premium Beverage Service

A Non-Alcoholic Punch Reception.

Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.

Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices.

A smart serve trained, uniformed bartender will staff the bar for the duration of your event and provide complete set-up, service, and clean up.

Beverage Service hours are between 5:00 pm – 1:00 am

A 2:00am bar closing time is available at an additional charge



APPETIZER SELECTIONS

Classic, Artista and Royal Wedding Celebration - Choice of One:

Melon, Prosciutto and Bocconcini

Simple yet elegant, this appetizer consists of a slice of cantaloupe melon served beside a generous portion of aged Italian prosciutto and a bocconcini ball

Antipasto Michelangelo

Served chilled, this appetizer consists of aged Italian prosciutto, bocconchini cheese, green and black olives, and giardniera

Antipasto Bella Italia* (Seasonal Availability)

Discover the tastes of Italy with this appetizer. Tender grilled eggplant and peppers, sun dried tomato, artichoke heart, aged Italian Prosciutto and Parmigiano Reggiano Cheese make up this seasonally available antipasto. *Available for Artista and Royal packages only

Garden Salad

Fresh mixed greens tossed with tomato wedges and carrots savings and dressed in light vinaigrette

Greek Salad

Garden mixed greens tossed with Greek Calamata Olives topped with Feta cheese and olive oil dressing

Caesar Salad

Romaine and Endive lettuce tossed with Michelangelo's own Caesar dressing. Topped with croutons and bacon bits

Relish Tray

Each relish tray consists of freshly cut and chilled celery and carrot sticks dill pickle quarters, black and green olives and garnished with hot pepper rings

Cream of Asparagus Soup

Choose from any one of the following cream soups:

Cream of Leek, Cream of Asparagus and

Cream of Broccoli with Cheddar cheese

Caldo Verde Soup

A traditional Portuguese cream soup of potato, green cabbage and Portuguese sausage

Stracciatella Soup

Light chicken broth with egg noodle drops

Minestrone Soup

Celestina Soup

Our chicken broth served with light omelet noodles

Butternut Squash

Roasted Red Pepper



PASTA AND SAUCE SELECTIONS

Classic, Artista and Royal Wedding Celebration

Pasta Entrée Selections - Choice of One:

Farfalle

Fettuccini

Long strands of flat pasta

Fusilli

Gnocchi

A traditional Italian pasta dumpling made from potatoes

Pennine

Short hollow tubes made from semolina flour

Ravioli

Spaghetti

Tortellini

Home-style bite sized pasta noodles, filled with ricotta cheese and spinach

Sauce Selections - Choice of Two:

Alfredo

Our creamy Alfredo Sauce is made from only thirty-five percent cream and spiced lightly

Arrabbiata

Literally translated means "angry". This sauce is made from plum tomatoes and spiced with hot red Chilly peppers, black pepper and garlic

Bolognese

A traditional Plum Tomato sauce with generous portions of ground beef and pork added

Pomodoro

A delightfully fresh alternative to pasta sauces. Plump Roma Tomatoes are simmered at low heat and lightly spiced to perfection. An ideal vegetarian selection

Primavera

Select fresh vegetables are diced and folded into our creamy thirty-five percent cream sauce to form this rich pasta topping

Vodka

Created as an alternative to the usual selection of sauces. A delicately light tomato sauce is added to a creamy thirty-five percent cream sauce then premium vodka is added to give a new twist to any Pasta selection



ENTRÉE SELECTIONS

Classic, Artista and Royal Wedding Celebration - Choice of Two:

Beef Rolls Michelangelo

Tender slices of beef are filled with lightly seasoned pork, rolled then baked to moist perfection in our special beef gravy

Roast Beef

Oven roasted to perfection, our grade 'A' roast beef is served in beef gravy and in generous portions

Shish kabob

Chunks of beef and pork served on wooden skewers garnished with onion and green pepper slices

Spezzato Stroganoff

This tender stew is served in beef gravy to form a delicious tasting entree

Chicken Cordon Bleu Michelangelo

A new twist on an old favourite; boneless chicken breasts filled with aged Italian prosciutto and mozzarella cheese are rolled, then baked in our lemon and white wine sauce

Chicken Cordon Bleu Traditional

Boneless breasts of chicken are stuffed with Italian ham and cheese then breaded and spiced

Chicken Kiev

Rice and spinach are combined then rolled into a boneless chicken breast and baked in a light lemon and white wine sauce

Chicken Saltimbocca

Strips of Chicken breast and aged Italian prosciutto are sautéed and served in light gravy

Chicken Supreme

Tender strips of chicken breasts are lightly sautéed and Served covered with our lemon and white wine sauce

Grilled Breast of Chicken

De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine or coq au vin sauce

Roast Chicken

Whole chickens are lightly spiced to enhance their natural flavour. Roasted whole to a golden brown and served portioned

Roasted Half Breast of Chicken

Tender chicken breast is delicately spiced and slow roasted to golden brown perfection

Chicken Parisian

Veal Milanese

Breaded slices of veal seasoned with fine herbs and spices are deep fried to a golden brown

Veal Parmigiana

Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese

Veal Picata

Thin Slices of white veal are sautéed to perfection and showered with our tangy lemon sauce

Veal Roast

Aged baby veal is delicately spiced and slow roasted. Served medium, sliced in a light sauce

Veal Saltimbocca

Delicate slices of white veal combined with aged Italian prosciutto, sautéed and then baked in a lemon and white wine sauce

Veal Scaloppini

Tender slices of veal, sautéed and then baked in light brown gravy

Cornish Game Hens

Plump Cornish game hens are rubbed with spices and oven roasted and served halved

Roast Lamb

Our spring lamb is marinated in our special herbs and spices then baked to moist perfection



HORS D'OEUVRES SELECTIONS

Artista and Royal Wedding Celebration - Choice of Three:

Petite Vegetable Spring Roll

Spanakopita

Miniature Vegetable Egg Roll

Cheddar Cheese Ball

Chicken Satay

Beef Satay

Potato Crisps with Crumbled Goats Cheese

Jumbo Coconut Shrimp

Teriyaki Meatballs

Crab Filled Mushroom Cap

Jumbo Shrimp Shooter

Rumaki

Bacon Wrapped Scallop

Prosciutto and Phyllo Wrapped Asparagus Spears

Miniature Crab Cakes

Smoked Salmon on Points



MENU ENHANCEMENTS - ENTRÉE

Beef Wellington

A 6-ounce Prime beef tenderloin is spiced then topped with a special mushroom ragout then wrapped and baked in a light pastry shell drizzled with an herb & mushroom sauce

Filet Mignon

Our Filet Mignon is selected from the finest choice of Prime Grade 'A' beef. Hand carved on site, then wrapped with a strip of Canadian bacon. The filet is lightly seasoned and cooked to perfect tenderness, price is subject to portion size

Medallions of Beef Tenderloin

Prime Grade 'AAA' Alberta beef tenderloin is hand carved into 3-4 ounce medallions, marinated overnight then grilled and served au jus

New York Sirloin Steak

Tender cuts of prime Grade 'A' beef is hand carved and lightly seasoned with our special mix of spices, then cooked to perfection, price is subject to portion size

Prime Rib

Prime Grade 'A' beef is oven roasted then hand carved, served in all beef gravy

Breast of Chicken Wellington

A boneless 6oz breast of chicken accompanied by a ragout of wild mushrooms wrapped and baked in a light pastry shell drizzled with a mushroom gravy

Chicken Florentine

Whole boneless chicken breast is stuffed with a rice and spinach filling, lightly breaded then deep fried to golden perfection. This entrée makes a great addition to any special occasion's menu

Veal Medallions

Hand-carved tenderloin of veal grilled medium well then basted in a light sauce

Lamb Chops

Prime cut chops served au jus

Roasted Crown Rack of Lamb Provençal

A Full rack of French cut spring lamb marinated and crowned, seasoned with fine herbs and spices served with a special wine sauce

Rack of Lamb

French Cut spring lamb lightly spiced with fine herbs and marinated in a red wine sauce. This course may be served either as a full rack (7 bones) or a half rack (4 bones)

Roast Tenderloin of Pork

Michelangelo's pork tenderloin is marinated in a special wine and herb mixture then slow roasted to medium to medium well done. The pork loin is then hand carved and served au jus

Cabbage Rolls

Our sweet style cabbage rolls are made with select cabbage leaves, boiled then filled with a combination of rice and ground meat. Baked in tomato juice

Perogies

Authentic potato perogies are oven baked with fried onions and bacon, served with sour cream on the side

Whole Roasted Turkey

Grilled Breast of Duck



MENU ENHANCEMENTS - GOURMET PASTA & SAUCE

Cannelloni

Two Fresh Pasta tubes filled with spiced ground beef, pork and mozzarella cheese then baked in our plum tomato sauce.

Manicotti

Two Italian noodle tubes filled with fresh ricotta cheese and spinach, then baked in our plum tomato sauce. Our manicotti can also be made using a crepe style noodle.

Bucaneve

A perfect mixture of ricotta cheese and spinach is rolled into a crepe and rolled then baked. Served with a touch of our homemade tomato sauce.

Lasagna

Fresh pasta noodles, layered with spiced ground veal, beef, pork and Parmigiano and mozzarella cheeses and covered with our plum tomato sauce.

Specialty Filled Pasta

Vongole in Bianco

Add some seafood to your pasta course with our delicious white Baby clam sauce. Shelled baby clams are simmered in white wine and seasoned with fine herbs and spices making this sauce seafood sauce a delight.

Vongole in Rosso

This seafood sauce adds Baby clams simmered in a light tomato sauce and spiced with a combination of fine herbs and spices.

Pesto

(Seasonal Availability)

Available from spring to late summer, this refreshing sauce is made from Freshly chopped basil lightly spiced then warmed to Create this refreshing sauce



MENU ENHANCEMENTS - SEAFOOD ENTREES

Breaded Fisherman's Platter

Jumbo Shrimp, Calamari rings and sepia filets dusted with seasoned breadcrumb and deep-fried in hot oil.

Colossal King Shrimp

Three 1/4-pound shrimp are marinated in our white wine and seafood spices overnight then grilled in their shells. Served on a bed of steamed rice or herbed and buttered potato.

Cozze alla Diavolo

Fresh mussels are steamed, and then combined with a light and spicy tomato sauce.

King Crab

Alaska King Crab pieces are spiced and steamed, then served in its' own juices. Served family style with shells intact.

Lobster Tails

Rock Lobster tails are halved then baked in our seafood sauce to create a mouth-watering taste that will satisfy the most discriminating seafood lover. Served with steamed white rice.

Sole Filet

Our sole is spiced and breaded, then deep-fried. Served with lemon wedges and the vegetables of your choice.

Grouper

Halibut

Louisiana Style Fisherman's Platter

Cleaned and shelled Jumbo Shrimp, calamari, and sepia sautéed in a lemon and white wine sauce served with a side dish of rice marinara.

Michelangelo Seafarer Platter

A seafood entrée fit for the King of the Seas himself. Steamed Alaska King Crab, Shrimp Louisiana, Sautéed Scallop makes this platter an elegant addition to any menu.

Neptune Seafood Plate

A combination of the best the sea has to offer, two-sautéed colossal King Shrimp, Two Clams casino, two cracked pieces of Alaskan king crab, and two mussels al Diavolo all served over a bed of white steamed rice.

Salmon Steak

Our salmon steaks are hand carved by our chef, delicately spiced, and then grilled to perfection. Accompanied by your choice of fresh vegetables.

Shrimp Louisiana with Rice

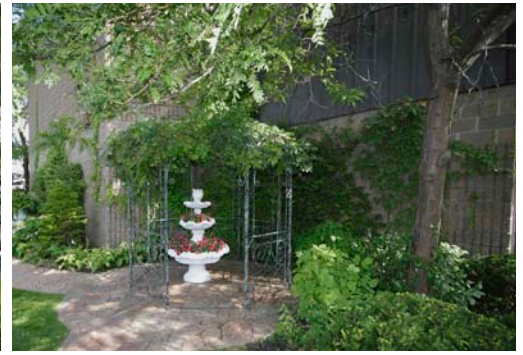
Jumbo Shrimp are sautéed using our original lemon and white wine sauce recipe, accompanied with steamed white rice.

Surf & Turf Options

An assortment of Surf and Turf combinations can be created to your tastes.

Salmon Filets

Seasonal Seafood Entrees on request



GENERAL INFORMATION

Tentative

Facilities and dates, will be held pending notification of cancellation by either party. In the event a tentative commitment is cancelled by Michelangelo's, the requesting party will be notified by the facility. All bookings will be considered tentative and therefore subject to cancellation until a formal licence agreement has been executed by the parties and the appropriate deposit delivered to and accepted by Michelangelo's.

Deposits

The following is the deposit schedule for all events. Initial deposit due at the time the agreement is signed in the amount of \$ 1,500.00 per ballroom.

50% of the estimated balance is due on or before 30 days prior to the scheduled event date. Amount is calculated using the estimated number of expected guests given at time of booking.

Balance of payment plus applicable Service Charge, and H.S.T. amounts based on the actual total cost of the event, must be made seven (7) business days prior to the event date.

Methods of Payment

Personal or Certified cheques, Money Orders, Cash or Interact Direct Payment.
Credit card payments are accepted and are subject to a 5% administration charge.

Menu Information

The Catering Office will be pleased to offer assistance and advice in the selection of Menus. Custom-made Menus, to suit special requirements, will be made available upon request.

When selecting your menu choices, please remember that for each meal function, the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quantities) and must be arranged for in advance of the function. Those guests who are to receive these special meals must be identified to the banquet staff prior to the service commencing.

All prices are for the current year and are subject to change on reservations beyond six months.

Taxes

All food prices quoted are subject to applicable 15% Service Charge and 13% HST. Unless stated otherwise in writing.