

Your Wedding Day
at
The Boulevard Club

2009



*The Boulevard Club is pleased to offer
Six tantalizing wedding packages for your special day.*

*Your exquisite dinner will be complimented by the elegant surroundings
of our Tudor style Ballroom, accented in dark walnut with chandeliers,
Leaded French doors and a cathedral ceiling. In addition,
The Boulevard Club, located on the shores of Lake Ontario,
provides a breathtaking setting for your wedding photos!*

*Our professional Catering team will attend to every detail
to ensure a flawless and memorable evening for you and your guests.
For further information please contact our Catering Office at:*

*(416) 532-3341 ext. 276 or 116
email: catering@boulevardclub.com
www.boulevardclub.com*

*Wedding packages are based on 75 people or more.
Our wedding packages include the following:*

Trial Dinner

You will receive a complimentary menu tasting for two people in our Dining Room. The tasting will be limited to one menu selection from the wedding package and will include one glass house wine. Additional guests are welcome, provided the payment is made by Visa, MasterCard or AMEX. Trial Dinners are offered to weddings of 75 people or more and must be pre-arranged by the Catering Office.

Host Bar and Wine Service

The host bar runs for 1 hour during the pre-dinner cocktail reception and 4 hours after dinner, and is based on a standard bar of scotch, vodka, rum, gin, whiskey, house wine and domestic beer. Guests will receive 2 glasses of house wine with the dinner service and 1 glass of sparkling wine for toasting.

Hot and Cold Hors D'oeuvres

The chef will assemble a sample platter of our hot and cold hors d'oeuvres (3 pieces per person) which will be passed on trays throughout the reception hour.

Menu Selection

*The menu is based on the wedding package provided at the time of booking.
We will do our best to accommodate any dietary concerns.*

Late Night Coffee/Tea Station

*Following the meal, a late night coffee and tea station will be set up.
The wedding cake will be cut and placed on service trays for self service.*

Photography

You may take photographs anywhere on the banquet floor of the club. The wedding party and immediate family may have photographs taken on our grounds, however, arrangements must be made in advance with the Catering Office.

Candles

The Boulevard Club will provide up to three votive candles per table.

Complimentary Parking

Complimentary Podium and Screen

Complimentary use of our Baby Grand Piano

The Traditional

Assorted Bread Rolls and Creamery Butter

~

Roasted Vegetable Puree with a Pesto Drizzle

~

Sweet and Bitter Greens tangled with Radicchio and Balsamic Vinaigrette

~

*Seared Breast of Free Range Chicken accented with
Wild Mushroom and Tomato Ragout,
Roasted New Potatoes and Medley of Seasonal Vegetables*

~

*Fresh Fruit and Berry Cheesecake with Wild Berry Compote
Freshly Brewed Coffee and a Selection of Teas*

\$99.00 per person

(Excluding Applicable Taxes and 15% Service Charge)

The Coastal

Assorted Bread Rolls and Creamery Butter

~

Chilled Gazpacho Perfumed with Basil Oil

~

A Composed Salad of Organic Greens with Mandarin Sections, Toasted Almonds and Tarragon Vinaigrette

~

*Lemongrass Marinated Atlantic Salmon
served with a Cucumber Salsa and Champagne Butter
Roasted New Potatoes and Medley of Seasonal Vegetables*

~

*Mixed Berry Brule with Mango Coulis
Freshly Brewed Coffee and a Selection of Teas*

\$109.00 per person

(Excluding Applicable Taxes and 15% Service Charge)

The Royalty

Assorted Bread Rolls and Creamery Butter

~

Roasted Tomato and Red Pepper Puree Perfumed with Basil Oil

~

Mesclun Salad Greens with Crumbled Goats' Cheese and Okanogan Sherry Vinaigrette

~

Oven Roasted Canadian Angus Prime Rib of Beef

au Jus with Creamy Horseradish,

Roasted New Potatoes and Medley of Seasonal Vegetables,

~

Hazelnut Parfait served in a Chocolate Tulip

Freshly Brewed Coffee and a Selection of Teas

\$115.00 per person

(Excluding Applicable Taxes and 15% Service Charge)

The Elegance

Assorted Bread Rolls and Creamery Butter

~

Wild Mushroom Bisque sprinkled with Fresh Herbs

~

Mixed California Greens with Teardrop Tomatoes,

Onion Sprouts and Champagne Vinaigrette

~

Duo of Petit Filet of Beef Tenderloin and Grilled Chicken

Accented with Aged Port Reduction

Roasted New Potatoes and Medley of Seasonal Vegetables

~

Decadent Chocolate Tartufo with Fresh Berries and Crème Anglaise

Freshly Brewed Coffee and a Selection of Teas

\$125.00 per person

(Excluding Applicable Taxes and 15% Service Charge)

The Parisian

Assorted Bread Rolls and Creamery Butter

~

Roasted Butternut Squash Soup with Maple Syrup and Chives

~

*Ripe Tomato, Cucumber and Red Onion Salad with
Grilled Portobello Mushrooms and Balsamic Glaze*

~

Champagne Lime Sorbet

~

*Pan Seared Canadian Angus Beef Tenderloin with a Woodland Mushroom Bordeaux Reduction,
Roasted New Potatoes and Medley of Seasonal Vegetables*

~

*Decadent Chocolate Mousse Tower served with Mango and Raspberry Coulis
Freshly Brewed Coffee and a Selection of Teas*

\$130.00 per person

(Excluding Applicable Taxes and 15% Service Charge)

The Tuscany

Assorted Olive Boule, Focaccia, Italian Rolls and Creamery Butter

~

*Antipasto of Grilled Peppers, Eggplants, Zucchini and Vine Ripened Tomatoes with
Bocconcini Cheese on a Pesto Crostini with Thinly Sliced Prosciutto*

~

Penne Pasta Tossed in Fresh Creamy Tomato Basil Sauce with Sundried Tomatoes and Black Olives

~

*Roasted Capon Breast Stuffed with Goats Cheese, Pinenuts and Fine Herbs in a Ripasso Reduction
Roasted New Potatoes and Medley of Seasonal Vegetables,*

~

California Greens tossed in Barrel Aged Balsamic Vinegarette sprinkled with Root Chips

~

*Individual Tiramisu with Seasonal Fruit and Berries
Freshly Brewed Coffee and a Selection of Teas*

\$140.00 per person

(Excluding Applicable Taxes and 15% Service Charge)

Passed Reception Selection

*If you wish to increase your hors d'oeuvres selection to more than 3 pieces per person, you can do so for an additional charge of:
\$29.95 Per Dozen, A Minimum of One Dozen Per Item, Excluding Applicable Taxes and 15% Service Charge*

Cold Canapés

Woolwich Goats' Cheese with Roasted Peppers
~
Canadian Tortilla Wraps with Spring Vegetables
~
Beef Carpaccio on Toasted Focaccia
~
*Smoked Salmon Rosette
with Drizzled Crème Fraiche*
~
Cherry Tomato filled with Crab Salad
~
Baby Shrimp with Saffron
~
*Roasted Chicken served in a
Sweet Potato Basket*
~
*Aged Prosciutto and Melon
with Extra-Virgin Olive Oil*
~
Maine Lobster Salad in a Crepe Purse
~
Oriental Seaweed Salad in a Crepe Purse

Hot Hors D'oeuvres

*Grilled Chicken Satay marinated in Lemongrass
served with Thai Dipping Sauce*
~
*Marinated Beef Skewers with Ginger and Soya
Dip*
~
Wild Mushroom Bundle
~
Vegetarian Samosa with Mint Chutney
~
Spinach and Feta Cheese baked in Phyllo Pastry
~
Peking Duck Bundles
~
*Ragout of Escargot served in a
Savoury Tart Shell*
~
Vegetarian Spring Rolls
~
Citrus marinated Shrimp with Cilantro
~
Hawaiian Coconut Shrimp

Additional Appetizer Suggestions



*Etagère of Wild Mushrooms and Vine Ripened Tomatoes,
Layered with Marinated Grilled Vegetables
and Shards of Parmesan Cheese*
\$11.95

*Vodka Marinated Smoked Atlantic Salmon with
Champagne and Cranberry Vinaigrette*
\$11.00

*East Coast Seafood Antipasto with Marinated Shrimp, Mussels,
Bocconcini Cheese & Prosciutto Wrapped Melon,
flavoured with Basil Emulsion*
\$13.95

Marinated Grilled Sea Scallops with Oriental Vegetables and Lemon Butter
\$14.95

*Chilled Shrimp Cocktail with Lemon
and Spicy Dipping Sauce*
\$15.95

*Penne Pasta with Slivers of Smoked Chicken,
Black Olives and Tomatoes*
\$10.95

*Aged Prosciutto & Ripe Melon with Baby Red Oak Leaves,
Shaved Regianno & Basil Oil*
\$10.95

Children's Menu

*(Available for Children 2 to 10 years old)
Luncheon or Dinner*

Vegetables and Dip or Caesar Salad

Chicken Fingers and French Fries

or

Pasta with an Alfredo or Tomato Sauce

Vanilla Ice Cream Sundae

\$23.95 per child

Vegetarian Options

*Israeli Couscous with Mushrooms and Tomatoes
Served with a Vegetable Tower*

Fresh Pasta in a Basil and Tomato Sauce with Grilled Vegetables

Asian Stir Fried Vegetables with Steamed Basmati Rice

Entrée Substitution Same Price as Main Entree

Some Late Night Sweet Ideas

(All Prices Exclude Applicable Taxes and 15% Service Charge)



Dessert Table

*An Elegant Presentation of Domestic Cheeses, Cakes Flans and Fresh Fruit
\$14.95 per person*

Mini Dessert Table

*A Selection of Mini Tartlets, French Pastries,
Chocolate Dipped Strawberries and Chocolate Truffles
\$13.95 per person*

Chocolate Fountain

*Requires to be ordered 2 weeks prior to the event
and is subject to availability.
Includes an attendant for 3 hours*


A Choice of Six Dippings

*Strawberries, Pineapple, Cantaloupe, Honeydew, Oranges, Seasonal Cherries,
Dried Apricot, Grapes, Kiwi, Bananas, Biscotti, Marshmallows, Shortbread
Cookies, Cigar Wafers, Fan Wafers and Rice Crispies*

*\$500.00 for Fountain and Attendant for 3 Hours
\$5.95 per person for the Dippings*


Bite Size Sweets & French Pastries

*Apricot Hollandaise Squares, Lindzer Torte, Lemon Coconut Squares,
Fresh Fruit Tarts, Apple Crumble Squares, Date Squares, Raspberry Mousse,
Hazelnut Chocolate Mousse (Opera), Cannolli, Chocolate Dipped
Strawberries,
Chocolate Truffles
\$26.95 per dozen*



Late Night Platters

(All Prices Exclude Applicable Taxes and 15% Service Charge)



*Presentation of Imported and Domestic Cheeses,
Crackers and Assorted Country Breads
\$5.95 per person (10 person minimum)*

~


*Freshly Sliced Fruit Presentation
\$5.25 per person (10 person minimum)*

~

*Garden Fresh Crudités with Dipping Sauce and Garnish
\$3.25 per person (10 person minimum)*

~

*A Selection of Quarter Sandwiches
Ham and Cheese, Roast Beef, Egg Salad, Tuna Salad,
Cucumber and Cream Cheese
\$55.95 (60 pieces, serves 10 people)*



Host Bar Itemized Price List

*PLEASE NOTE: The Boulevard Club reserves the right to amend these selections
Brands/Items may be subject to change due to market conditions.*

~
Soft Drinks @ \$2.50 each
Mineral Water & Juice @ \$2.95 each

~
Alcoholic Fruit Punch @ \$85.00 per gallon
Non Alcoholic Fruit Punch @ \$50.00 per gallon

~
Basic Liquor (1oz.) @ \$4.50 each
*Sky Vodka, Gibson Rye, Appleton Rum,
Beefeater Gin, Grants Scotch*

~
Premium Liquor (1oz.) @ \$5.00 each
*Sky Vodka, Glenfiddich Single Malt, Crown Royale Rye,
Appleton's Dark Rum, Grants Reserve, Tequila*

~
Domestic Beer @ \$3.95 each
Selection may include:
Canadian, Coors Light, Blue, Budweiser, Export

~
Premium Beer @ \$4.45 each
Selection may include:
Sleemen Ale, Upper Canada Ale, Alexander Keith's, Carlsberg

~
Imported Beer @ \$4.95 each
Selection may include:
Heineken, Stella Artois, Corona

~
Liqueurs (1 oz.) @ \$5.75 each
Bailey's, Grand Marnier, Sambuca, Kahlua, Amaretto, B&B, Frangelico

~
Cognacs (1 oz.) @ \$6.25 each
Hennessey, Courvoisier


~
Martini's @ \$8.50 each
Vodka, Gin, Cosmopolitan, Sour Apple, Chocolate, Lychee

~
Sparkling Wine @ \$7.50 each
Cordoniu, Brut Classico, Spain

For net sales less than \$350.00 per bar, a bartending fee of \$100.00 will be automatically charged. Taxes are applicable (10% Ontario Sales Tax, 5% GST and 15% Service Charge)

The Basic Package

*(Included in the wedding package)
Based on 5 hrs @ \$45.00 per person*



Domestic Beer

Basic Liquor


House Wine (2 glasses each with dinner)

Sparkling Wine Toast (1 glass with dinner)

Soft Drinks & Juice

The Premium Package

*(Optional upgrade)
Based on 5 hrs @ \$55.00 per person*



Basic & Premium Liquor

Domestic, Premium & Imported Beer

Liqueurs

House Wine (2 glasses each with dinner)

Sparkling Wine Toast (1 glass with dinner)

Soft Drinks & Juice

Wine List

Champagne

<i>Laurent Perrier, Brut, France</i>	90.00
<i>Pol Roger, Brut Reserve, France</i>	95.00
<i>Taittinger, Brut Reserve, France</i>	103.00
<i>Moet & Chandon, Brut Imperial, France</i>	107.00
<i>Veuve Cliquot, Brut, France</i>	113.00

Sparkling Wines

<i>Club Selection: Cordoniu, Brut Clasico, Spain</i>	33.00
<i>Prosecco, Cormons, Veneto, Italy</i>	39.00

White Wines

<i>Club Selection: Chardonnay, Santa Carolina, Chile</i>	28.00
<i>Club Selection: Sauvignon Blanc, Santa Carolina, Chile</i>	28.00
<i>Sauvignon Blanc, Two Oceans, South Africa</i>	29.00
<i>Pinot Grigio, Altena, Italy</i>	30.00
<i>Chardonnay (unoaked), Fielding Estates, VQA Ontario</i>	31.00
<i>Fume Blanc, Fetzer, California</i>	33.00
<i>Chardonnay, Cookoothama, Australia</i>	36.00
<i>Gewurtztraminer/Reisling, Miguel Torres, Chile</i>	36.00
<i>Macon Lugny St. Pierre, Bouchard Pere & Fils, France</i>	38.00

Red Wines

<i>Club Selection: Merlot, Santa Carolina, Chile</i>	28.00
<i>Club Selection: Cabernet Sauvignon, Santa Carolina, Chile</i>	28.00
<i>Cabernet Sauvignon/Merlot, Two Oceans, South Africa</i>	29.00
<i>Cabernet Sauvignon Tempranillo, Osborne Solaz, Spain</i>	29.00
<i>Merlot, Altena, Italy</i>	30.00
<i>Rosado, De Casta, Torres, Spain</i>	30.00
<i>Fireside Red (Baco), Fielding Estates, VQA Ontario</i>	31.00
<i>Macon Superieur Rouge, Bouchard Pere & Fils, France</i>	33.00
<i>Zinfandel, Fetzer, California</i>	33.00
<i>Shiraz, Cookoothama, Australia</i>	36.00
<i>Shiraz, Durbanville Hills, S. Africa</i>	37.00

Some Commonly Asked Questions...

Room Capacity

The Ballroom can accommodate up to 200 people at round tables of 10 with a dance floor, 250 people without a dance floor.

Wedding Ceremony

Indoor and outdoor ceremonies can be performed on the property. Outdoor ceremonies must receive approval from the Board of Directors. A facility rental for indoor ceremonies will apply, as well, tent and chair rental is required for outdoor ceremonies.

Indoor Ceremony - \$350.00 (labour charge)

Outdoor Ceremony - \$2,300.00 (approximate cost)

Florals and Decorations

The Convenor is responsible for arranging any floral or décor requirements. Flower arrangements are usually placed on the head table, guest round tables, book signing table and gift table. Candles are allowed on the property provided they are displayed in a safe container. Tapered Candles are not permitted. Delivery and set-up of all decorations and flowers must be made on the day of the event. Please pre-arrange delivery times with the Catering Office.

Room Set up

Tables are set with 6 to 10 guests per table. Head tables may be one large table, a round or a half round table. The head table can be situated on the stage, in front of the stage or in front of the French doors.

Gift Table and Place Card Tables

A white skirted table will be provided for both of these items. No gifts may be left at the club overnight or moved by The Boulevard Club staff; we suggest that you assign one person to be responsible for the supervision and collection of gifts. Place cards for the tables must be presented two days prior to the wedding to the Catering Office. The Catering Office will be responsible for arranging the place cards.

Linen and Napkins

The Club provides white floor length linen with white napkins. Other linen may be arranged by the client or through the Catering Office. Additional charges will apply if arranged through the Catering Office.

Entertainment

Entertainment must be approved by the Catering Office prior to the event. All entertainment must comply with the Clubs' rules and regulations. However, set up times, meal arrangements and tear down times need to be arranged with the Catering Office. Entertainment arrangements are usually made by the Convenor, although the club can make recommendations.

Some Commonly Asked Questions continued...

Personalized Menu Cards

Personalized menu cards can be pre-ordered through the Catering Office. Charges are as follows: Flat \$1.00 each, Folded \$2.00 each Place cards \$1.00 each

Confetti or Rice

No confetti or rice may be thrown on The Boulevard Club property; a clean-up charge of \$250.00 will be charged should this occur. Bubbles are permitted on the property, but only on carpeted or grass areas for safety reasons.

Cake Cutting

Cake cutting generally takes place after the speeches are completed. If the wedding cake is served as the dessert course, the cake cutting ceremony should take place after the 2nd course. Please note that any remaining Wedding Cake must be removed from The Boulevard Club at the end of the event. Charges are as follows:

*Served as dessert course - \$3.50 each
Cake pattered for self-service - No Charge*

Menu Selection

When selecting your menu, please be reminded that the menu should be identical for all guests attending. All courses are limited to one choice unless dietary or religious restrictions apply. Exceptions are limited and must be prearranged with the Catering Office. Any individuals requiring special meals must be identified to the banquet staff prior to service commencing. Should you wish a menu selection that is not listed in our catering package, please consult with our Catering Office. If a specific product is requested that is not included on our banquet list, the Convenor must purchase the remaining unused product from The Boulevard Club (i.e. specialty wine).

Note an additional labor charge for all staff required is applicable for events held on Statutory Holidays (minimum 4 hours)

Bar Operating Hours

No Liquor or alcoholic beverage services will be permitted prior to 11:00am or after 1:00am. Entertainment must cease at 1:00am. The Boulevard Club maintains the right to withhold service to any guest who appears intoxicated. The Boulevard Club will perform its duties according to the guidelines provided by Smart Serve.

Rental of Equipment

The rental of any specialty items such as audiovisual equipment can be arranged through the Catering Office. Additional charges will apply.

Some Commonly Asked Questions continued...

Coat Check

There is a mandatory charge of \$1.00 per person for any group larger than 75 people, weather permitting. All other coats checks are self serve unless arranged with the Catering Office.

Receiving Line

Our Catering Office is available to assist you with the receiving line. Parents are alternated so that each parent can introduce guests from the other side of the family. Receiving lines take approximately 1/2 hour per 100 guests.

Speeches and Toasts

After grace, guests should enjoy their meal. Speeches and toasts should be scheduled before or after dessert service. An itinerary of the event should be provided to the Catering Office two weeks in advance of the event.

Checklist

Guest book and pen, master seating list and/or name cards, matches, serviettes, wedding cake, wedding cake pieces, cake knife, table decorations, money box, personalized wine goblets for wedding couple, bombonieres, etc.