



PALETTA MANSION

# WEDDINGS



# EVENT PLANNING FOR SPECIAL MOMENTS

Paletta Mansion offers an intimate and romantic setting for your special day. Our historic mansion stands on an exquisite 14-acre lakefront property referred to as "the jewel in the crown" of Burlington waterfront.

We host all events with intention, energy and love, venerating the rituals of mealtime as well-orchestrated affairs. We are honoured that you have invited us to cook and serve you and your guests— and we believe it is our responsibility to honour you and your guests by making delicious food and serving it impeccably.

We choose the best seasonal products and prepare them from scratch, using classic techniques and a unique culinary style. Our one-stop décor and event planning services are unrivalled in the industry. We offer state-of-the-art audio-visual services and our events planning team members are always happy to assist. No shortcuts, no compromises.



PALETTA MANSION

# PLATED MENU



## COCKTAIL HOUR

choice of two  
*stationary*

### CANADIAN CHEESE BOARD

with mingling grapes and accompaniments

### FLOWER BOX CRUDITÉ

with yogurt dip

### PÂTÉ DU CHEF

with house pickles, mustard, and preserves

### MEDITERRANEAN DIPS & SPREADS

with crisp breads

## PASSED CANAPÉS

choice of five  
*three pieces per person*

### MEAT

#### PULLED PORK WONTONS

hoisin bbq

#### MINI YORKIES

shaved prime rib, blue cheese, crispy onions

#### SWEDISH MEATBALLS

spiced onion gravy

#### MOROCCAN LAMB SKEWERS

spiced yogurt

#### MEATBALL SLIDERS

brioche, tomato, smoked mozzarella

#### KIELBASA SLIDERS

warm buns, ballpark mustard

#### PULLED PORK POUTINE

bbq sauce, cheddar curds, caramelized onion jus

#### MINI BEEF WELLINGTONS

puff pastry, tarragon aioli

#### STEAMED BAO BUNS

Korean pulled pork, Asian slaw

### CHICKEN

#### CHICKEN SATAY

Thai glaze

#### SOUTHWEST CHICKEN SALAD

tortilla basket, pico di gallo, guacamole

#### CHICKEN DRUMETTES

buffalo, blue cheese

#### CHICKEN EMPANADAS

chimicuri

#### FRIED CHICKEN & WAFFLES

hot honey, slaw

### SEAFOOD

#### SHRIMP SATAY

Thai sweet and spicy

#### SMOKED SALMON ROSTI

herbed cream cheese, chives

#### CRAB BITES

chipotle aioli

#### BACON-WRAPPED SCALLOPS

jalapeño jam

#### COCONUT SHRIMP

pineapple ginger dip

#### SHRIMP SHOOTERS

gazpacho cocktail sauce

### VEGETARIAN

#### SPRING ROLLS

Asian dip

#### WILD MUSHROOM RAGOUT

brie crostini, thyme

#### FALAFEL SPOONS

tzatziki, tabouleh

#### SPANAKOPITA

cheese and spinach, tzatziki

#### TOMATO CROSTINI

bocconcini, balsamic reduction

#### VEGETABLE SAMOSAS

curried yogurt





# PLATED MENU

## APPETIZER

choice of one

### BUTTERNUT SQUASH & APPLE BISQUE

curried apples, coriander

### ITALIAN WEDDING SOUP

meatballs, spinach, orzo, chicken broth

### LEEK & POTATO SOUP

bacon chip, chive

### MUSHROOM BISQUE

porcini cream

### MIXED GREENS

shaved vegetables, tarragon vinaigrette

### ARUGULA SALAD

roasted shallots, beets, vanilla vinaigrette

### KALE & BRUSSELS SPROUT CAESAR

smoked bacon, asiago, lemon chia yogurt dressing

## ENTRÉE

choice of one  
*served with chef's  
choice potato and  
seasonal vegetables*

### PRIME RIB ROAST

with crispy onions and red wine jus

### BEEF TENDERLOIN

with brandy peppercorn reduction

### PANCETTA-WRAPPED PORK TENDERLOIN

with thyme jus

### BACON-WRAPPED CHICKEN BALLOTINE

stuffed with forest mushrooms and topped with maple bourbon jus

### CRISPY CHICKEN SUPREME

stuffed with San Marzano tomatoes, smoked mozzarella and topped with basil jus

### GRILLED SALMON

with sauce vierge

## DESSERT

choice of one  
*served with coffee & tea*

### CHEF'S PANNA COTTA

choice of mango or raspberry, served with fresh berries and fruit purée

### CHEESECAKE SAMPLER

includes raspberry, vanilla, and chocolate

### DARK CHOCOLATE PÂTÉ

served with macerated berries and ginger crème anglaise

### MASON JAR TIRAMISU

espresso-soaked savoiardi, mascarpone, mocha mousse

## PREMIUM BAR

6.5 hours  
*unlimited*

### TABLE WINE & DOMESTIC BEER

house selections

### PREMIUM BAR RAIL

rye, rum, vodka, gin, scotch, brandy

### SOFT DRINKS & MIXES

Dietary restrictions welcome.



# COCKTAIL RECEPTION



## GRAZING TABLE

stationary

**CANADIAN CHEESE BOARD**  
with mingling grapes and accompaniments

**FLOWER BOX CRUDITÉ**  
with yogurt dip

**PÂTÉ DU CHEF**  
with house pickles, mustard, and preserves

**MEDITERRANEAN DIPS & SPREADS**  
with crisp breads

## PASSED CANAPÉS

choice of ten

### MEAT

**PULLED PORK WONTONS**  
hoisin bbq

**MINI YORKIES**  
shaved prime rib, blue cheese, crispy onions

**SWEDISH MEATBALLS**  
spiced onion gravy

**MOROCCAN LAMB SKEWERS**  
spiced yogurt

**MEATBALL SLIDERS**  
brioche, tomato, smoked mozzarella

**KIELBASA SLIDERS**  
warm buns, ballpark mustard

**PULLED PORK POUTINE**  
bbq sauce, cheddar curds, caramelized onion jus

**MINI BEEF WELLINGTONS**  
puff pastry, tarragon aioli

**STEAMED BAO BUNS**  
Korean pulled pork, Asian slaw

### CHICKEN

**CHICKEN SATAY**  
Thai glaze

**SOUTHWEST CHICKEN SALAD**  
tortilla basket, pico di gallo, guacamole

**CHICKEN DRUMETTES**  
buffalo, blue cheese

**CHICKEN EMPANADAS**  
chimicuri

**FRIED CHICKEN & WAFFLES**  
hot honey, slaw

### SEAFOOD

**SHRIMP SATAY**  
Thai sweet and spicy

**SMOKED SALMON ROSTI**  
herbed cream cheese, chives

**CRAB BITES**  
chipotle aioli

**BACON-WRAPPED SCALLOPS**  
jalapeño jam

**COCONUT SHRIMP**  
pineapple ginger dip

**SHRIMP SHOOTERS**  
gazpacho cocktail sauce

### VEGETARIAN

**SPRING ROLLS**  
Asian dip

**WILD MUSHROOM RAGOUT**  
brie crostini, thyme

**FALAFEL SPOONS**  
tzatziki, tabouleh

**SPANAKOPITA**  
cheese and spinach, tzatziki

**TOMATO CROSTINI**  
bocconcini, balsamic reduction

**VEGETABLE SAMOSAS**  
curried yogurt





# COCKTAIL RECEPTION

## DINNER STATIONS

choice of two

### THE CARVERY

choice of striploin roast, tenderloin, porchetta, leg of lamb, smoked brisket

### POUTINE & ONION RING BAR

cheese curds, gravy, assorted toppings, mustards, and house ketchup

### SLIDER BAR

pulled pork, meatballs, smoke brisket, mini kielbasa

### PIEROGI BAR

choice of savoury or sweet with accompaniments

### RISOTTO & PASTA BAR

chef's choice

## DESSERT STATION

choice of one

### CLASSIC SWEET TABLE

assorted pastries, fruits, cakes, and tortes

### DESSERT PARFAIT & CAKE POP STATION

assorted cake pops, toppings, and sweet sauces

## PREMIUM BAR

5 hours  
*unlimited*

### TABLE WINE & DOMESTIC BEER

house selections

### PREMIUM BAR RAIL

rye, rum, vodka, gin, scotch, brandy

### SOFT DRINKS & MIXES



Dietary restrictions welcome.

# ENHANCEMENTS



## MENU ADD-ONS & UPGRADES priced per person

### SALADS & APPETIZERS

WALDORF SALAD - \$10  
deconstructed or classic

HEIRLOOM BEET SALAD - \$15  
with burrata, carrots, and dukkah

GREEK COMPOSITION - \$12  
feta, tomato, tapenade, cucumber, red pepper, frisse, and kalamata drizzle

HEIRLOOM TOMATO & FIOR DI LATTE NAPOLEON - \$12  
with aged balsamic and pesto

### PASTA & RISOTTO

FAZZOLETTI - \$15  
handkerchief pasta with ricotta, spinach, topped with asiago blush sauce

BAKED CHEESE TORTELLINI ALLA FUNGHI - \$12  
stuffed with Boursin and spinach

ARANCINI - \$12  
fried arborio rice, short ribs, ragu, basil, pecorino

### FRENCH SERVED SECOND ENTRÉE

CHICKEN PICCATA - \$14  
with saffron

VIENNA SCHNITZEL - \$12  
with piperade

CHICKEN PARMESAN - \$12  
classic preparation

ROAST VEAL STRIPLOIN - \$12  
with aged balsamic and pesto

ROSEMARY ROAST LAMB - \$15  
with salsa verde

PAN-SEARED SALMON - \$8  
with sauce vierge

GARLIC SHRIMP - \$14  
with parsley butter

ROCK LOBSTER TAILS - MP  
with garlic butter





# ENHANCEMENTS

## STATIONS

priced per person

## COCKTAIL HOUR

### ANTIPASTO PLATTERS - \$10

European deli meats, grilled and marinated vegetables, assorted cheese

### ANTIPASTO BAR - \$20

our signature

### SEAFOOD ACTION STATION - \$20

scallops, mussels, shrimp, calamari

### OYSTERS & CAVA - \$25

fresh shucked seasonal oysters on ice with cava

## LATE NIGHT

### ITALIAN PAN PIZZA - \$5

assorted

### MUFFULETTA BOARDS - \$8

assorted Italian bread and deli meats

### POUTINE & ONION RING BAR - \$12

cheese curds, gravy, assorted toppings, mustards, and house ketchup

### CARNIVAL CORNER - \$10

popcorn, honey-roasted peanuts, pretzel bar, bratwurst, mustards

### TACO STATION - \$12

hard and soft tortillas and all the fixings

### SLIDER BAR - \$12

pulled pork, meatballs, smoked brisket, mini kielbasa

### GRILLED CHEESE STATION - \$10

assorted gourmet cheese melts, deli fixings, harvest bread, tomato bisque

### MAC & CHEESE BAR - \$10

lobster, pulled pork, wild mushroom, assorted gourmet cheeses

### PIEROGI BAR - \$12

choice of savoury or sweet, accompaniments

### RISOTTO & PASTA BAR - \$12

chef's choice

### THE DELI SHOPPE - \$12

smoked meat carvery, salami and prosciutto station, rustic bread, mustards

### MIDNIGHT MUNCHIES - \$14

porchetta, pulled pork, bratwurst, rustic bread, and fixings

### THE CARVERY - \$15 | \$8 PER ADDITIONAL CHOICE

choice of striploin roast, tenderloin, porchetta, roast turkey, leg of lamb, smoked salmon, or brisket, accompanied by chef's choice potatoes and seasonal vegetables

### SEAFOOD BOUNTY STATION - \$25

cod cakes, lobster, crab, mussels, poached sole, rice, peel and eat shrimp







# ENHANCEMENTS

## STATIONS

priced per person

## DESSERT

**BOMBOLINI & ZEPPOLE BAR - \$8**  
with fruit compotes

**CLASSIC SWEET TABLE - \$10**  
assorted pastries, fruits, cakes, and tortes

**DESSERT PARFAIT & CAKE POP STATION - \$12**  
assorted cake pops, toppings, and sweet sauces

## BAR ADD-ONS & UPGRADES

priced per person  
*unless otherwise noted*

**SPARKLING WINE TOAST - \$8**  
choice of spumante or cava

**CHAMPAGNE TOWER-\$249**  
includes set up and 2 bottles of prosecco. To add passed prosecco for all guests, it is an additional \$5 per person

**SPRITZ BAR - \$12**  
prosecco, aperol, decor

**SIGNATURE COCKTAILS - \$10 | \$16**  
offer one or two signature drinks to your guests

**DINNER LIQUEURS - \$12**  
before and after dinner, please inquire about available liqueurs

**VODKA UPGRADE - \$10**  
choice of Grey Goose or Belvedere

**SCOTCH UPGRADE - \$10**  
Johnnie Walker Black Label

**MOËT & CHANDON CHAMPAGNE - \$135 PER BOTTLE**

## LOUNGE FURNITURE

**3 SEAT SOFA, RUG, POUF, 2 ARM CHAIRS + RUG - \$495**  
All items can be set up on the patio post ceremony, in the sunroom or in the Foundation Room

Enhancement prices are subject to HST (13%), a facility fee (18%), and subject to change without notice. Venue rental charges may apply.





# POLICIES

## DIETARY RESTRICTIONS

We are more than happy to accommodate guests who have allergies, dietary concerns, or restrictions. Our Chef will accommodate accordingly and, in most cases, many of our guests have had suitable meals. However, please note that we cannot guarantee an “allergen-free” facility and all guests with concerns should have all their necessary items with them in the event of an allergic reaction.

## CHILDRENS PRICING

Paletta Mansion welcomes children into our facility. Children will receive a Kids Menu as discussed with our Food and Beverage department. Children credits will only apply to guest counts above the minimum adult guarantees.

- Age 4 and under: complimentary with no meal or \$30 with Kids Menu
- Age 5-12: 50% off
- Age 13-18: \$10 off (pricing also applies to vendor meals)

## CEREMONY REHEARSALS

Ceremony rehearsals typically take place the week of the wedding, on a mid-week day. Unfortunately, we cannot confirm the availability of a date until closer to the event as the space may be contracted by another client. The Paletta Mansion, however, will try and accommodate a rehearsal in a different space, if possible.

## DEPOSIT STRUCTURE

We request a \$1000 deposit or 10% of the value, whichever is greater upon signing.

Following the initial deposit:

- \$1000 or 10% is due 12 months prior
- \$1000 or 10% is due 6 months prior
- 50% of balance is due 1 month prior
- Final balance is due 2 days prior

