

WELCOME

WEDDINGS AT GENERATIONS

We strive to bring couples a stress free day and help wherever we can in the planning process. When you book with Generations, you are also getting the full wedding planning package with Julie & Co Events. You will be booking, and chosing your options with the Julie & Co Team.

Here is a breakdown of what is included from the Julie & Co Team:

MEETS WITH COUPLES TO TOUR THE SPACE
2 FACE-TO-FACE MEETINGS (ON-SITE)
UNLIMITED COMMUNICATION, INCLUDING MONTHLY CHECK INS
ACCESS TO CLOUD-BASED PLANNING SOFTWARE FOR COUPLE
REHEARSAL MANAGEMENT
COORDINATION OF CEREMONY & RECEPTION
EMERGENCY KIT
PROVIDES FINAL TIMELINE TO ALL VENDORS
VENUE WALK THROUGH (DAY OF)

OVERSEE VENDORS ONSITE FROM BEGINNING TO END OF DAY



WEDDING PACKAGES

STEP ONE: Choose your package

PACKAGE 1 MENU \$109 PER PERSON (CHOOSE 2)

- Grilled Chicken Supreme Breast with: white wine cream sauce, Basil Pesto Cream Sauce Or Mushroom Marsala Sauce
- Dijon Crusted Pork Tenderloin with Red Wine reduction
- Roasted Cod Loin with Lemon Garlic and Parsley Crust
- Baron of Beef with pan gravy

PACKAGE 2 MENU \$129 PER PERSON (CHOOSE 2)

- Grilled Chicken Supreme Breast stuffed with: Black Forest Ham and Swiss Cheese topped with a white wine cream sauce Or White Cheddar and Prosciutto topped with Basil Pesto Cream Sauce
- Ricotta and Spinach stuffed Chicken Breast Supreme topped with black olive Marinara
- Prime rib au jus
- Maple Walnut Atlantic Salmon Loin
- Pork Tenderloin Marsal A

STEP TWO: Choose your entree and sides

ENTREE (CHOOSE ONE)

- Potato and Bacon Leek Soup
- Curried Cream of Butternut Squash and Pear Soup veg.
- Penne or Farfalle with Tomato Basil or Rose Sauce
- Classic Caesar Salad
- Mixed Green Salad with Citrus Poppy Dressing
- Italian Wedding Soup with Chicken Meatballs (add \$3)
- Lobster Bisque Soup with cream and white wine (add \$6)

SIDE OPTIONS (CHOOSE ONE)

All selections come with Fresh Vegetable Bundle (backed in White Wine and Butter and fresh Dill)

- Whipped Garlic Mashed Potatoes
- Herb Roasted Mini Potatoes
- Wild Rice and Basmati Medley
- Fully Loaded Baked Potatoes (included in Package 2, or \$4 extra per person)
- Potato au gratin Dauphinoise (Included in Package 2, OR \$6 extra per person)

VEGETARIAN OPTIONS

- Quinoa and Root Vegetable Stuffed Squash (GF, LF, Vegan)
- Baked Eggplant Parmesan with Roasted Garlic Tomato Sauce
- Grilled Zucchini Boats with Seasonal Vegetables and Pulse Stuffing and Tomato Sauce (GF, LF, Vegan)
- Middle East Platter Tahini Sauce with Falafel Balls, Olive oil, Tomatoes, Cucumber, Parley, Lemon Juice and served with Pita Bread (LF)

STEP THREE: Choose your optional add ons

HORS D'OEUVRES \$9.50 PER PERSON

Buffalo Mozzerella Risotto

Margarite Risotto Ball

Mini Crabcakes

Red Curry Shrimp Spring Rolls

Mini Beef Wellington in Puff Pastry

Mac and Cheese Truffle

Roasted Red Pepper Tartlet (GF)

ANTIPASTO TABLE \$14.00 PER PERSON

An assortment of imported cold cut meats, cheeses, olives, pickles, gluten free crackers and fresh vegetables with dip.

^{*}Based on 4 pieces per guest

^{*}Couples choose for from the list

MOONLIGHT BUFFET

POSSIBLE BUFFET THEMES:

- TACO BAR OR BURRITO BAR
- SANDWICH BAR
- COOKIE AND PASTRIES
- FRESH COOKIES AND PASTRIES
- GRILLED CHEESE AND TOMATO SOUP
- POUTINE BAR

DESSERT OPTIONS (CHOOSE 1)

- NEW YORK CHERRY CHEESECAKE
- WHIPPED CREAM FILLED CREPES WITH FRESH BERRY COMPOTE
- CHOCOLATE MOUSE WITH FRESH BERRIES AND MINT
- TIRAMISU
- ORANGE CREAMSICLE CHEESECAKE
- BAKED PEARS ON BREAD PUDDING

STEP FOUR: Choose your bar package

CASH BAR

YOUR GUESTS WILL BE CHARGED ON A PER DRINK BASIS, BASED ON THE FOLLOWING OPTIONS (BAR RAIL ONLY):

BEER \$7 MIXED DRINKS \$8 WINE \$7

HOST BAR

YOU WILL BE CHARGED \$22.95 PER GUEST FOR THE STANDARD ALCOHOL OPTIONS,

YOU CAN UPGRADE TO HIGHER END OPTIONS FOR \$26.95 PER PERSON.



In both cases water, pop and juice are included at no charge You can make drink substitutions, but rates are subject to change based on selections.

SEE YOU SOON

