



Wedding Package

6 Pine Lodge Rd
Bristol, Quebec
J0X 1G0

Venue Options

Rustic Barn

As of August 2017, we have restored a barn built in the early 20th century. The massive wood beams, traditional post and beam structure with impressively high ceilings make for a one of a kind event venue. Our barn is surrounded by towering pines and hemlocks that offer a magical feel at night. We offer inclusive packages so you can have the wedding of your dreams while remaining reasonably priced.

Main Hall

The main hall in the Lodge can cater up to 125 guests. With newly refinished floors, walls and bathrooms the charm and tradition of the 1930's will impress your guest's. You will find memorabilia, piano's and a nostalgic charming feel that is quickly becoming harder to find and easier to appreciate.

Our Property

With over 300 acres we have something to offer every couple. Whether you are looking for a beautiful beach sunset, a golf course backdrop, or towering pine trees we will show you the perfect spot for your ceremony and photography.

Our Accommodation

We have 8 B & B rooms which has one double size bed per room. Over the years we have also collected a list of other accommodations in the area that are privately owned cottages available for rent. This list can be provided upon request.



Our inclusive package includes:

Venue

- Access to venue over 2 days
- Variety of ceremony locations
- Indoor or Outdoor Cocktail Hour
- Setup and venue tear down

Setting

- Classic table linens and cloth napkins
- Dinnerware
- Flatware and glassware

Wedding Meal

- Cocktail Hour Hors d'oeuvres
- 3 Course Meal
- One late night station

Décor and Design

- Ceremony
- Bench seating
- Signature table
- Antique wooden chairs

\$140 per guest

Hors D'oeuvre Options

Our Hors D'oeuvres are prepared fresh in house with as many locally sourced ingredients as possible. Many items can easily be altered for food or dietary restrictions.

Choose any three of the following items:

- Herb and Cheese Stuffed Mushrooms
- Mini Quiche
- Bacon Wrapped Water Chestnuts
- Spanakopita
- Herbed Chicken Bites
- Cranberry Brie Bites
- Garden Fresh Bruschetta
- Cocktail Meatballs
- Sausage Rolls
- Assorted Cheese Skewers
- Fresh Vegetable Cocktails
- Fresh Fruit Skewers
- Shrimp Tostada bites

Upgrade to any of the following for an additional \$5 (per person)

- Chicken, Beef or Pork Satay
- Lettuce Wraps or Spring Rolls
- Chicken Wings
- Teriyaki Salmon Bites
- Charcuterie boards

Entrée – 3 course dinner

Starter Options – served with homemade yeast buns

Soup – homemade soup choices – vegetable noodle, butternut squash, roasted red pepper bisque

Or

Salad – Caesar salad, strawberry spinach salad with balsamic dressing, maple glazed pecan apple arugula salad with poppyseed dressing.

Main Course Options

Chicken Marsala

A pan seared, hand breaded Chicken breast baked in a mushroom, garlic and white wine reduction. Served with basmati rice pilaf and seasonal roasted vegetables

Roast Beef

Slow roasted top cut AAA beef coated in herb butter served with au jus, mashed potatoes and seasonal roasted vegetables

¼ BBQ Chicken

Fresh ¼ chicken smoked in house and finished with our homemade BBQ sauce, served with mashed potatoes and seasonal vegetables

Pork Tenderloin

6 oz of tender pork loin served in an herbed cream sauce served with roasted potatoes and seasonal vegetables

Chicken Supreme

An 6 oz Chicken prepared in a sun-dried tomato cream sauce and served on a bed of rice pilaf and seasonal vegetables

3 Cheese Ravioli in a Vodka Sauce

Homemade three cheese ravioli in a Vodka sauce. This is a vegetarian option served with garlic bread.

Roasted Vegetable Curry

Seasonal roasted vegetables prepared in a delicious homemade curry and served on a bed of basmati rice.

Choose any of the following Entrees for an additional \$20 per person.

Filet mignon

6 ounces of the best cut of beef available, pan seared and basted with herbed butter.
Served with a baked potato with sour cream and seasonal roasted vegetables

Maple Glazed Salmon

Salmon steak glazed with a sweet and savory maple mustard sauce served with basmati rice pilaf and seasonal roasted vegetables

Prime Rib

8 ounces of premium AAA prime rib, slow roasted and basted with herbed butter served with baked potato, seasonal vegetables and Yorkshire pudding

French Style Pork Chop

An 8 oz bone-in French style pork chop served with an apple chutney served with roasted potatoes and seasonal vegetables

Dessert Options - we make a variety of desserts from scratch desserts options include:

Cheesecakes – peanut butter chocolate cheesecake, Kahlua coffee cheesecake
apple caramel cheesecake

Pie – pecan pie, Lemon meringue, strawberry, butterscotch apple crumble

Cake – salted caramel, strawberry shortcake, carrot cake, cup cakes

Customizable menus are possible upon request

Late Night Food

All of our late night meal choices are made from scratch in our kitchen.

Choose one of the following items to be served to your guests as a late-night food option

Savoury Options

- Poutine Bar
- Grilled Cheese bar
- Mac and Cheese bar
- Nacho Buffet

Upgrade to any of the following for an additional \$5 (per person)

- Slider Bar
- Eggroll/ spring roll table
- Mini Taco Bar

Sweet Options

- Beaver Tail Bar
- Cookie & Brownie Bar
- Donut Bar
- S 'More Bar with homemade hot chocolate
- Mini Cheesecake buffet

Add a second sweet or savory option for an additional \$5 per guest.