



Inclusive Event Package

6 Pine Lodge Rd
Bristol, Quebec
JoX 1Go

Inclusive Package

With our inclusive package pricing the venue fee, linens, and bar service are included as well as appetizers and late-night station and three course main meal. On all food and beverage, a gratuity of 15% will be applied.

Venue Options

Rustic Barn

As of August 2017, we 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. The barn venue includes an on-site ceremony site with bench seating for up to 200 guests, in the barn we include chairs, tables, lighting, an outdoor fireplace and outdoor bathrooms. For this package there is a 100 guest minimum.

\$160 per guest

Main Hall

The main hall in the Lodge can cater up to 80 guests. With newly refinished interior 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. The main hall venue includes, an on-site ceremony with bench seating, tables, chairs and private washrooms. For this package pricing there is a 50 guest minimum.

\$120 per person



Hors D'oeuvres

SERVED Options

Choose any four of the following items

- Marinated bacon wrapped water chestnuts
- Three cheese and green onion crustless quiche
- Spinach, garlic and feta cheese wrapped in phyllo pastry served with fresh tzatziki sauce
- Assorted gourmet sliders
- Brie cheese topped with in house prepared cranberry chutney served on a garlic toasted brioche square.
- In house made garden bruschetta served on a garlic parmesan crostini
- Homemade sausage wrapped in a flaky pastry topped with seasonings and sesame seeds.
- Soft bocconcini balls skewered with cherry tomatoes and fresh basil drizzled with a red wine balsamic reduction.
- Fresh locally source vegetables served with homemade dill dip
- Fresh fruit cocktail
- Butter Chicken Meatballs
- Spicy tandoori chicken skewers
- General Tao tofu bites

STATIONARY Hors D'oeuvres

Charcuterie Board - assortment of cured meats, cheeses and locally sourced fruits and vegetables. An collection of chutney, dips, crackers and pickles would also be part of the arrangement.

Entrée

The 3-course menu option can be offered as a banquet, served or family style service.

Select one Soup OR Salad

Salads

Strawberry Spinach Almond Salad served with lemon poppyseed dressing

Tomato Cucumber chickpea and arugula salad served with a Greek dressing

Cranberry apple and candied pecan salad with mixed greens served with a sweet balsamic dressing

Soup

Creamy leek and potato soup

Carrot soup with coconut and ginger

Lemon Chicken Orzo Soup

Main Entrée – select 2 of the following options

Chicken

Chicken Supreme

Pan seared chicken breast stuffed with spinach and feta prepared in a sun-dried tomato cream sauce and served on a bed of rice pilaf

Chicken Marsala

Hand breaded Chicken breast baked in a mushroom, garlic and white wine reduction served with roasted herb and garlic potatoes

Beef

Roast Beef

Roasted AAA Top Sirloin with garlic and rosemary served with potato puree and maple roasted carrots

Braised Beef

Slow roasted braised short rib with mashed potato served with a red wine and sweet currant glaze

Pork

Pork Tenderloin

Herb crusted roasted pork tenderloin topped with apple onion chutney served with roasted potatoes and maple glazed carrots

Vegetarian

3 Cheese Ravioli in a Vodka Sauce

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

Vegan

Tuscan Gnocchi

Tuscan potato gnocchi with coconut cream, spinach, sun dried tomatoes, and tofu mousse GF

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 \$15 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 – Select one of the following options

Cheesecakes:

Apple Caramel Cheesecake
Peanut butter cheesecake
Kahlua Coffee Cheesecake

Pies:

Apple Crumble pie served with whipped cream
Pecan pie
Seasonal Fruit Pie
Maple Pie

Cakes:

Traditional Carrot Cake
Salted Caramel Mocha Cake
Strawberry Shortcake
Chocolate mousse brownie cake

KIDS MENU Select one for all kids. Served with veggies & dip and an ice cream sandwich
\$25 per guest 12 years old or younger. These guests do not count towards the 100 guest
minimum for the barn venue.

Handmade cheese ravioli with a simple tomato sauce Homemade macaroni and cheese Baked
chicken strips with crispy potato chips

Late Night Stati

Choose one of the following options

Savoury Options

- Poutine Bar Fries, Quebec cheese curds and poutine gravy. Extra toppings include bacon bits, pulled pork, green onion and jalapeños
- Mac and Cheese bar elbow pasta smothered in a 4 cheese homemade sauce. Extra toppings include bacon bits, bbq chicken and caramelized onions.

Sweet Options

- Churros Freshly baked cinnamon sugar churros with assorted sauces including salted caramel, chocolate and strawberry
- Ice cream sandwich bar homemade chocolate chip cookies and vanilla ice cream. Extra toppings include chocolate sauce and sprinkles
- S 'More Bar with homemade hot chocolate

Add a second sweet or savory option for an additional \$10 per guest.

Bar Service Options – Bar service is not included with the inclusive package pricing

OPEN BAR PACKAGE – FULL \$60 per guests, includes a post ceremony champagne toast Vodka, Gin, Rye, Rum, Tequila, Whiskey, Domestic & Imported Bottled Beer House Wine (Pinot Grigio & Cabernet Sauvignon) Assorted Liqueurs & Mixes Selected Shooters*, Soft Drinks & Juices Coffee & Specialty Teas *Excludes doubles *Selected Shooter available from 9:00pm to 1:00am

PREMIUM UPGRADE \$12 per guests, brands may vary Grey Goose Vodka, Canadian Club 12 year Rye, Hendrix Gin, Patron Tequila, Hennessy Upgrade to one of these brands for \$4 per guest

COCKTAIL – OPEN BAR \$35 per guest Post ceremony champagne toast Open Bar for cocktail hour (2 hour maximum) *No shooters Cash bar after dinner

NON-ALCOHOLIC BAR \$15 per guest Soft drink and juices Virgin cocktails Coffee & tea

SIGNATURE DRINKS Ask to see our curated list

CASH BAR