

WEDDING COLLECTION MENU



AN EDGE HOSPITALITY PROPERTY

50 NORTH SHORE BLVD E, BURLINGTON, ON L7T 4J8

Event Planning for Your Special Moments

We host all events with intention, energy and love, venerating the rituals of mealtime as well-orchestrated affairs. We are honored that you have invited us to cook and serve you and your guests—and we believe it is our responsibility to honor 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 unrivaled 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.

Guarantees

Our Food and Beverage departments require the exact number of guests confirmed no later than 10 business days prior to a function. The greater of either your contract minimum or confirmed guest count will be charged (even if fewer guests attend the function).

Administration Fee

An Eighteen (18%) percent administration fee and applicable sales tax will be added to all food and beverage charges. Please note that administration fee is taxable by Provincial law.

Buffet Style Events

Each menu has a minimum number of persons/guests required. Buffets will be set out for a maximum of 1.5 hours.

Food and Beverage Service

LaSalle Banquet Centre must provide all food and beverage items. The only outside food permitted are celebratory cakes/cupcakes and other homemade offerings/sweets. The AGCO (Alcohol & Gaming Commission of Ontario) regulates the sale and service of alcoholic beverages and LaSalle Banquet Centre is responsible for the upkeep of these regulations. All alcoholic beverages must be supplied and serviced by LaSalle Banquet Centre – no exceptions. LaSalle Banquet Centre will be glad to custom design a menu and special order any food or beverage items not necessarily standard on our printed food and beverage menus. All food items remain property of LaSalle Banquet Centre unless written consent to remove from the building is provided.

Kids Pricing

LaSalle Banquet Centre 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.

Children 4 and under: Complementary (no meal)
Children 4 and under: \$30.00 flat rate (with kids meal)
Children 5-12 years of age: 50% of adult price
Teenagers/Vendors: \$10.00 off

Patios and Smoking

LaSalle Banquet Centre is a smoke-free facility. All our special events spaces have private licensed patios. Smoking is permitted outside our main doors, 9 meters from the entrance. No alcohol is permitted in front area.

Flowers and Special Occasion Cakes / Wedding Cakes

All floral arrangements (centerpieces, floral accents, etc..) and cakes will need to be delivered and setup in our facility on the day of your event. Unfortunately, due to the intricacy, ingredients and detailed architecture of floral and cakes, LaSalle Banquet Centre will not be liable, provide storage or setup these items. Please make all necessary arrangements with your vendors or designated individuals accordingly.

Hall Access and Decorating

Access to our facilities will be permitted in most cases from 10AM onwards on the day of your booked event. All special event décor for your event can be arranged for delivery and setup accordingly. Certain circumstances may permit earlier access or restrictions may apply and will be communicated by our administrative team. In no circumstance will the LaSalle Banquet Centre allow any objects to be affixed or adhered to the walls or ceilings in any way that can damage the walls/paint. LaSalle Banquet Centre allows the use of candles provided they are in a non-flammable holder/surround that is at least one inch taller than the top of the flame. Taper candles on candelabras are not permitted.

DJ / Entertainment

To maintain a comfortable environment for your guests and our staff, the sound level of music should not exceed 75 decibels during introductions/dinner, and the dance portion of your evening should not exceed 90 decibels. Pyrotechnics, Smoke Machines, Streamers, and Bubble Machines are not permitted to be used inside the facilities. Dry Ice is acceptable (water based machines only). Our house rules, agendas and duty managers must be respected.

Due to standards concerning sound level restrictions, dB control, and facility access & set-up rules, we have relegated the in-house A/V contract to one preferred A/V supplier to better control and maintain facility standards, staffing professionalism and event consistency. If you have elected to hire an outside service provider, please ensure your DJ's/Entertainers are with proper credentials including Liability Insurance and have a valid AVLA or SOCAN license where applicable.

Audio-Visual

A standard podium and microphone are included with all our room booking. Any audiovisual requests above and beyond will need to be contracted accordingly. Audiovisual equipment in our facility is owned and operated by a 3rd party supplier and need to be contracted accordingly. LaSalle Banquet Centre assumes no responsibility for the setup, troubleshooting or pricing of AV requirements.

Entertainment Tariffs

(Music at Events) All events with musical entertainment – live or recorded, are subject to both SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists and do not represent any form of revenues to LaSalle Banquet Centre.

Socan and Re:Sound: Total: \$99.00 + HST

Dietary Restrictions

We are more than happy to accommodate guests who have allergies, dietary concerns or restrictions. Our Chef will accommodate accordingly based on the total amount of guests with special requirements for the specific event. In most cases many of our guests have had suitable meals, however; please note that we cannot guarantee an “allergy free/contamination free” facility and all guests with concerns should have all their necessary items with them in the event of an allergic reaction.

Ceremony Rehearsals (If Applicable)

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 LaSalle Banquet Centre, however, will try and accommodate a rehearsal in a different space, if possible.

Deposit Structure

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

\$1000 or 10% due 12 months prior to wedding or event date

\$1000 or 10% due 6 months prior to wedding or event date

50% of balance due 1 month prior to wedding or event date

Final balance due 2 days prior to wedding or event date

Thank you for your interest in the LaSalle Banquet Centre

Wedding Collections

Diamond Menu Package

Pre-Dinner

SIGNATURE ANTIPASTO BAR

Assorted Breads | Mediterranean Dips | European Deli Meats | Grilled & Marinated Vegetables | Domestic & Imported Cheeses | Seasonal Seafood Selections | Salads

Primi

Choose 1 | Individual Service

BUTTERNUT SQUASH RAVIOI | Sage & Pancetta Cream
ORECHIETTI & SAUSAGE RAGU | Oven Dried Tomatoes & Rapini
CHEESE TORTELLINI all FUNGHI | Boursin | Spinach
WILD & TAME MUSHROOM RISOTTO | Asparagus | Shaved Parmesan

Secondi

Choose 1 | Individual Service

PRIME RIB ROAST | Crispy Onions | Red Wine Jus
BEEF CHATEAUBRIAND | Brandy Peppercorn Reduction
BRAISED SHORT RIB | Crispy Shallots | Pan Juices
GRILLED FLAT IRON STEAK | Chimichurri

CHICKEN BALLONTINE | Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus
CRISPY CHICKEN SUPREME | San Marzano Tomato | Smoked Mozzarella | Basil Jus

Chef's Complimenting Potato & Seasonal Vegetables

French Served

Choose 1

CHICKEN PICCATA | Salmoriglio
ROAST STRIPLOIN OF VEAL | Tarragon Reduction
ROSEMARY ROAST LAMB | Salsa Verde
GARLIC SHRIMP | Butter Sauce
PAN-SEARED SALMON | Sauce Vierge

BOWLS OF SALAD | Caesar or Field Mix Greens

Dessert

Choose 1

CHEF'S PANNA COTTA | Mango or/ Raspberry | Fresh Berries | Fruit Puree | Lemon Mousse
WARM FLOURLESS BROWNIE | Vanilla Bean Gelatol Caramel Sauce | Berry Compote
CHEESECAKE SAMPLING | Raspberry | Chocolate | Vanilla
COOKIES & CREAM | Cookie Crumble | Chantilly Cream

Late Night

Choose 1

- ITALIAN PAN PIZZA** | Assorted
- POUTINE & ONION RING BAR** | Cheese Curds | Gravy | Assorted Toppings | Mustards | House Ketchups
- TACO STATION** | Hard & Soft Tacos | Fixings
- SLIDER BAR** | Pulled Pork | Meatball | House Smoked Brisket | Mini Kielbasa
- CLASSIC LATENIGHT TABLE** | Assorted European Pastries | Fruit

Bar

Included

- HOST BAR** | 7.5hrs | Premium House Selections | Unlimited
- DINNER LIQUORS** | Pre & Post
- TABLE WINE** | House Selections | Unlimited
- DOMESTIC BEER SELECTION** | House Selections
- PREMIUM BAR RAIL** | Rye | Rum | Vodka | Gin | Scotch | Brandy
- SPARKLING WATER | STILL WATER**
- POP | JUCES | MIXES**

Platinum Menu Package

Pre-Dinner

ANTIPASTO PLATTERS

European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables
or/
HORS D'OEUVRES | Stationary | Hot Passed

First Course

Choose 1 | Individual Service

PENNE A LA VODKA | Sweet Peas | Prosciutto | Tomato Cream
RIGATONI BOLOGNESE | Rich Tomato Ragu | Parmesan
FARFALLE | Asiago Blush Sauce

ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth
CHICKEN NOODLE | Balkan Style
LEEK & POTATO SOUP | Bacon Chip | Chive

Entree

Choose 2 | Platter Service

ROAST BEEF STRIPLOIN | Red Wine Jus
VIENNA SCHNITZEL | Piperade
CHICKEN PARMESAN | Classic Preparation
CHICKEN PICCATA | Salmoriglio
PAN-SEARED SALMON | Sauce Vierge
POACHED SOLE | Tarragon Beurre Blanc

Chef's Complimenting Potato & Seasonal Vegetables
BOWLS OF SALAD | Caesar or Field Mix Greens

Dessert

Choose 1

CHOCOLATE PATE | Dark Chocolate | Macerated Berries | Ginger Crème Anglaise
MANGO BURST CAKE | Raspberry Mousse | Berries | Fruit Coulis
SALTED CARAMEL CHOCOLATE MOUSSE | Salted Caramel Corn | Bourbon | Caramel Sauce
CHEF'S CRÈME BRULE | Biscotti | Berries

Late Night

SEASONAL FRUIT | PIZZA

Cake Service | Coffee | Tea

Bar

Included

HOST BAR | 6.5hrs | Premium House Selections | Unlimited
TABLE WINE | House Selections | Unlimited
DOMESTIC BEER SELECTION | House Selections
BAR RAIL | Rye | Rum | Vodka | Gin | Scotch | Brandy
SPARKLING WATER | STILL WATER | POP | JUCES | MIXES

Gold Menu Package

HORS D'OEUVRES | Stationary | Hot Passed

First Course

Choose 1

BUTTERNUT SQUASH & APPLE BISQUE | Curried Apples
ITALIAN WEDDING SOUP | Meat Balls | Spinach | Orzo | Chicken Broth
VEGAN MUSHROOM BISQUE | Porcini Cream
LEEK & POTATO SOUP | Bacon Chip | Chive

MIXED GREENS | Shaved Vegetables | Tarragon Vinaigrette
ARUGULA SALAD | Roasted Shallots | Beets | Vanilla Vinaigrette
KALE & BRUSSEL SPROUT CAESAR | House Smoked Bacon | Asiago | Lemon Chia | Yogurt Dressing

Main Course

Choose 1 | Individual Service

PANCETTA WRAPPED PORK TENDERLOIN | Sauce Robert
STRIPLOIN ROAST | Red Wine Jus

CHICKEN BALLONTINE | Bacon Wrap | Forest Mushrooms | Maple Bourbon Jus
CRISPY CHICKEN SUPREME | San Marzano Tomato | Smoked Mozzarella | Basil Jus

GRILLED SALMON | Sauce Vierge

Chef's Complimenting Potato & Seasonal Vegetables

Dessert

Choose 1

ICE CREAM CREPES | Fruit Coulis
TARTUFO | Choice of Flavours
TIRAMISU | Mascarpone | Mocha Mousse | Savoiardi

Bar

Included

HOST BAR | 5.5hrs | Premium House Selections | Unlimited
TABLE WINE | 3 Bottles per table | House Selections
DOMESTIC BEER SELECTION | House Selections
BAR RAIL | Rye | Rum | Vodka | Gin | Scotch | Brandy
SPARKLING WATER | STILL WATER
POP | JUCES | MIXES

Wedding Package Enhancements | Stations

Pre-Dinner

- ANTIPASTO PLATTERS** | European Deli Meats | Grilled Vegetables | Cheeses | Marinated Vegetables | \$6
- ANTIPASTO BAR** | Signature | \$14
- HORS D'OEUVRES** | Stationary | Hot Passed | \$8
- SEAFOOD ACTION STATION** | Scallops | Mussels | Shrimp | Squid | \$14
- OYSTERS & CAVA** | Ice Tray | Fresh Shucked Seasonal Oysters | Cava | \$20

Late Night

- ITALIAN PAN PIZZA** | Assorted | \$4
- MUFFULETTA BOARDS** | Assorted Italian Breads | Deli Meats | \$8
- POUTINE & ONION RING BAR** | Cheese Curds | Gravy | Assorted Toppings | Mustards | House Ketchups | \$8
- CARNIVAL CORNER** | Popcorns | Honey Roasted Peanuts | Pretzel Bar | Bratwurst | Mustards | \$10
- TACO STATION** | Hard & Soft Tacos | Fixings | \$10
- SLIDER BAR** | Pulled Pork | Meatball | House-Smoked Brisket | Mini Kielbasa | \$10
- GRILLED CHEESE STATION** | Assorted Gourmet Cheese Melts | Deli Fillings | Harvest Breads | Tomato Bisque | \$10
- MAC & CHEESE BAR** | Lobster | Pulled Pork | Wild Mushroom | Assorted Gourmet Cheeses | \$10
- NOODLE BAR** | Assorted Noodles | Pho | Ramen | Toppings | \$12
- PIEROGI BAR** | Choice of Savory & Sweet | Accompaniments | \$12
- RISOTTO & PASTA BAR** | Chef's Choice | \$12
- THE DELI SHOPPE** | Smoked Meat Carvery | Salumi & Prosciutto Station | Rustic Breads | Mustards | Preserves | \$12
- MIDNIGHT MUNCHIES** | Porketta | Pulled Pork | Bratwurst | Rustic Breads | Fixings | \$14
- THE CARVERY** | Striploin Roast | Tenderloin | Porchetta | Roast Turkey | Leg of Lamb | Salmon Gravdax | Pastrami
- ONE CHOICE** | \$15
- ADDITIONAL CHOICES** | \$8
- SEAFOOD BOUNTY STATION** | Cod Cakes | Lobster | Crab | Mussels | Poached Sole | Rice | Peel & Eat Shrimp | \$25

Sweet

- CLASSIC SWEET TABLE** | Assorted Pastries | Fruit | Cakes | Tortes | \$8
- CHOCOLATE GANACHE PANACHE** | Chocolate Fountain | \$10
- SMORES & MORE** | Chocolate Fountain | Toppings | Build Your Own | \$10
- DESSERT PARFAIT & CAKE POP STATION** | Assorted | Toppings | Sweet Sauces | \$12

Bar

- SPARKLING WINE TOAST** | Spumante | Cava | \$5
- SANGRIA FOUNTAIN** | Pour Your Own | Macerated Fruits | Ice Display | \$10
- MARTINI BAR** | Ice Luge | Signature Martini | \$14
- MOJITO BAR** | Fresh Fruit | Havana Club | Assorted Flavours | \$10
- SPRITZ BAR** | Prosecco | Aperol | Ice Bar | \$14
- SIGNATURE COCKTAILS** | Choice of 3 | \$10
- DINNER LIQUEURS** | Pre & Post | Choice of 3 | \$10

Applicable Taxes Extra

Wedding Collection | Hors D'oeuvres

PRE-DINNER

Stationary

Choose Any 3

CANADIAN CHEESE BOARD | Mingling Grapes | Accompaniments
FLOWER BOX CRUDITES | Yogurt Dip
PATE DU CHEF | House Pickles | Mustards | Preserves
MEDITERRANEAN DIPS & SPREADS | Crisp Breads

PASSED HORS D'OEUVRES

Choose Any 5

Meat

PULLED PORK WONTONS | Hoisin BBQ
MINI YORKIES | Shaved Prime Rib | Blue Cheese | Crispy Onions
SWEDISH MEATBALLS
MOROCCAN LAMB SKEWERS | Moroccan Spice Dusted | Spiced Yogurt
MEATBALL SLIDERS | Brioche | Tomato | Smoked Mozzarella
KIELBASA SLIDERS | Warm Buns | Coleslaw | Spicy 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 SATAYS | Thai Glaze
SOUTHWESTERN CHICKEN SALAD | Tortilla Basket | Pico Di Gallo | Guacamole
CHICKEN DRUMETTES | Buffalo | Blue Cheese
CHICKEN EMPENADAS | Chemicurri
FRIED CHICKEN & WAFFLES | Thyme Honey | Slaw

Seafood

SHRIMP SATAYS | Thai Sweet & Spicy
SMOKED SALMON ROSTI | Herbed Cream Cheese | Chive
CRAB BITES | Chipotle Aioli
BACON-WRAPPED SCALLOPS | Jalapeno JAm
COCONUT SHRIMP | Pineapple Ginger Dip
SHRIMP SHOOTERS | Gazpacho Cocktail Sauce

Vegetarian

SPRING ROLLS | Asian Dip
WILD MUSHROOM RAGOUT | Brie Croutini | Thyme
FALAFEL SPOONS | Tzatziki | Tabouleh
SPANAKOPITA | Cheese & Spinach | Tzatziki
TOMATO CROSTINI | Bocconcino | Balsamic Reduction
PORCINI ARANCINI | Truffled Lemon Aioli
VEGETABLE SAMOSAS | Curried Yogurt

PREMIUM

+\$5.00/pp

Choose any 2

TUNA POKE | Sesame | Butter Lettuce
MINI FISH TACOS | Asian Slaw | Sriracha Mayo
SEASONAL CEVICHE | Leche di Tigre | Tomato | Citrus
DEVILS ON HOSREBACK | Black Truffle Honey
CANADIAN STURGEON CAVIAR | Blini | Soured Cream | Chive
SNAPPER CRUDO | Chiles | Lemon | XVOO