

CENTURION

CONFERENCE & EVENT CENTER

Wedding Packages

Congratulations on your upcoming Wedding! This Package is intended to provide you with more information on how the Centurion Center can help make your special day unforgettable.

All of our Wedding Packages include, at no charge, full physical room set up:

- Head table for the Bridal Party (including staging)
- Round tables of 8-10 persons for the guests
- Floor-length white linen tablecloths
- Coloured overlays & napkins (your choice of colour)
- Dishes, cutlery, and glassware
- Podium & microphone for speeches

****All other decorations are the responsibility of the Client and/ or 3rd Party Decorators****

We will provide full catering service on-site.

We generally do not allow outside caterers (subject to certain exceptions involving licenced caterers for pre-arranged meal requirements). On the pages following, our menus and prices are available for your review.

All pricing is up-front, and fully inclusive.

Prices listed for all *Wedding Packages, Plate Service, and Buffet Menus* are priced inclusive of all taxes and administration fees. Prices are current as of the date specified at the bottom of each page.

Full bar service will be provided for all Weddings.

Cash bar prices are inclusive of all taxes, while Host bar prices are exclusive of taxes. If net bar sales are less than \$400.00, a labour charge of \$30.00 per hour, for a minimum of 4 hours per bartender, will apply.

Thank you for considering the Centurion Center for your Wedding.

Should you have any questions, or if you would like to arrange a booking, please do not hesitate to call our Wedding and Special Events Manager at (613) 727-1044.

Prices are current as of January, 2019. Prices are subject to change.

All Package Pricing is **Inclusive** of Taxes & Fees.

For each package, choose one (1) item per course.

All Packages include choice of potato or rice, seasonal vegetables, rolls and butterballs, coffee and tea, non-alcoholic punch service at arrival, and soft drinks (during dinner only).

Platinum Package

Canapés: Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)

Antipasto: Antipasto della Casa **or** Antipasto Prosciutto Melone

**Seafood Platter (2 Shrimps, 2 Scallops, 4 Calamari) extra \$13 pp.*

Soup: Tortellini con Brodo **or** Italian Wedding Soup

Pasta: Cannelloni **or** Manicotti **or** Lasagna in Pomodoro Sauce

Salad: European Blend Salad

Entrée: Prime Rib of Beef au Jus (8oz) - **\$105**

Mixed Grill (*Filet of Beef -4oz, Breast of Chicken -4oz*) -**\$103**

Ontario Veal Chop (12oz) - **\$115**

Filet of Beef (6oz) - **\$109**

Dessert: Tiramisu **or** Triple Chocolate Pecan Pie

Late Night: *Buffet-Style Service* European Deli Meats, Domestic Cheese Tray, Fresh Vegetables & Dip, Pickle & Olive Tray, Fresh Fruit Display

Gold Package

Canapés: Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)

Antipasto: Prosciutto Melone

Soup: Stracciatella **or** Italian Wedding Soup

Pasta: Penne, Fettuccini, Linguini, **or** Fusilli with Tomato, Pesto, or Rosé Sauce

Salad: Insalata della Casa

Entrée: Veal Picatta - **\$90**

Chicken Cordon Bleu - **\$87**

Prime Rib of Beef au Jus (8oz) - **\$92**

Dessert: Strawberry Shortcake, Tuxedo Truffle Mousse, **or** N.Y. Cheesecake with Raspberry Coulis or Chocolate Sauce

Late Night: *Buffet-style service* Pizza & Bruschetta

Silver Package

- Canapés:** Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)
- Soup:** Carrot and Cheddar Soup **or** Cream of Leek & Potato Soup
- Salad:** Bundle-Wrapped Market Fresh Salad
- Entrée:** Breast of Chicken, stuffed with Spinach, Ricotta and Porcini Mushrooms - **\$70**
Oven Roasted Beef Strip Loin with a Madeira Wine Sauce - **\$71**
Salmon Wellington - **\$76**
- Dessert:** Lemon Shortcake **or** Chocolate Tuxedo Truffle Mousse Cake
- Late Night** *Buffet-style service* Mini Wrap Sandwiches & Nachos with Dip

Bronze Package

- Canapés:** Chef's Selection of Hot and Cold Hors D'Oeuvres (3 pieces pp.)
- Appetizer:** Cream Soup selection **or** Tossed Garden Salad
- Entrée:** Breast of Chicken with a Sundried Tomato Basil Cream Sauce - **\$65**
Steamed Filet of Salmon flavoured with Fresh Ginger & Lemon Grass - **\$66**
Black Angus Roasted Top Sirloin of Beef served with Bordelaise Sauce - **\$67**
- Dessert:** Tiramisu Cake **or** Silk Chocolate Truffle Cake
- Late Night** *Buffet-style service* Kettle Chips & Nacho Chips with Dips

Children's Menu Options

- Starter:** Fresh Vegetables and Dip **or** Baby Greens Mixed Salad **or** Garden Tomato Soup
- Entrée:** Chicken Fingers & Fries **or** Chef's Pasta in a Tomato Sauce **or** Pepperoni Pizza Slices
- Dessert:** Chef's Dessert Choice **or** Sliced Fresh Fruit **or** Home-baked Chocolate Chip Cookies

Pricing Per Child - \$25

(All Meals include Juice, Pop or Milk, and Rolls & Butter)

Wedding Buffets

All Buffet Prices are **Inclusive** of Taxes & Fees.

All Packages include rolls and butterballs, coffee and tea, non-alcoholic punch service at arrival, and soft drinks (during dinner only). Add a surcharge of \$3.00 per person if there are less than 40 guests.

Hors D'Ouevres (3 pieces per person) can be added to either package for \$10.00 per person.

The Connoisseur Buffet Menu- \$65.00

Salads: Traditional Caesar Salad, Rosemary Scented Potato Salad in a Honey and Peppercorn glaze, Baby Spinach Salad garnished with Dried Cranberries and Crumbled Canadian Feta Cheese, Marinated Green Bean, Cauliflower, Broccoli & Carrot in a Thai Infused Vinaigrette, Mediterranean Style Bean Salad, Seasonal Vegetables

Cold Platters: Assorted Domestic and Imported Cheese with Fruit Garnish, Smoked Salmon Platter, Shrimp Pyramid

Main Entrées: Carved Prime Rib of Beef (*Carver Included*), Butter Chicken on a Bed of Basmati Rice, Stuffed Pasta in your choice of Rosé sauce **or** a Gorgonzola Cream Sauce

Dessert: Assorted Bars & Squares, Italian & French Pastries, Sliced Fresh Fruit, and Chocolate Dipped Strawberries

The Executive Buffet Menu - \$55.00

Salads: Tomato & Fennel Salad, Centurion Salad, Rice Noodles with Mango and Sweet Chili Sauce, Rotini Pasta Salad

Cold Platters: Fresh Mixed Vegetables with Creamy Dip, Savory Dips with Flatbreads and Crostini, Pickle and Olive Tray

Main Entrées: Sliced Angus Top Sirloin of Beef with Herb Au Jus, Baked Boneless Breast of Chicken covered in Grainy Mustard Brandy Cream Sauce, Stuffed Pasta in your choice of Rosé sauce **or** a Gorgonzola Cream Sauce, Roasted potatoes **or** Basmati Rice Pilaf, Seasonal Vegetables

Dessert: Assorted Italian & French Pastries and Sliced Fresh Fruit

Additional Menu Options

Wedding Package and Buffet menu options may be substituted for choices below. Please inquire with the Wedding Coordinator for accurate pricing with any substitutions.

SOUP

Chicken Pastina Soup: Sicilian-style Chicken Soup with Pastina, topped with freshly grated Parmigiano Cheese

Stracciatella Alla Romana: A light, Chicken-based Italian Egg Drop Soup

Cream of Wild Mushroom Bisque: Delicate Oyster & exotic Shiitake Mushrooms, simmered in a Garlic-scented Broth with Onions, Sherry, and Light Cream

Butternut Squash Soup: Velvety Maple-Infused Butternut Squash Puree, topped with a Crème Fraiche swirl

Roasted Red Pepper & Tomato Bisque: Smooth Tomato & Roasted Red Pepper Puree, seasoned and simmered with savory Vegetables in a creamy Vegetarian Broth, highlighted with Basil & Sweet Cream

SALAD

Fennel & Mandarin Orange Salad: Shavings of Fennel and Segments of Mandarin Orange, served on a bed of Baby Spinach dotted with toasted Almonds

Classic Caesar Salad: Romaine Lettuce, Crispy Bacon, and artisan Croutons, topped with a Grana Padano Cheese twill and garnished with a Lemon slice

The Boston Bibb: Delicate Boston Bib Lettuce, garnished with Julienne Vegetables and Alfalfa Sprouts, sprinkled with toasted Pumpkin Seeds, and drizzled with Orange and Sesame Seed Oil Vinaigrette

Wrapped Centurion Salad: California Greens, Tomato, shredded Red Cabbage, and Carrots, wrapped in a thinly sliced Cucumber, accompanied by a selection of Dressings

ANTIPASTO

Insalata Caprese: Slices of Heirloom Tomatoes, layered with fresh Mozzarella di Bufala, finished with Extra Virgin Olive Oil, Sea Salt, and Cracked Pepper

Della Casa: Prosciutto, Capicola, Genoa Salami & Calabrese, house Marinated Jardinière, Cherry Tomato & Bocconcini skewer

Prosciutto Melone: A tender wedge of Cantaloupe on a bed of Baby Arugula, crossed with two Prosciutto-wrapped Bread Sticks

Smoked Salmon Parcels: Slices of Canadian Smoked Salmon, filled with a Dilled Herb Cream Cheese, garnished with a Rye Crostini and Lemon Wedge

PASTA

Oven Baked Homemade Lasagna: Layers of fresh Pasta, Bolognese sauce, and assorted Italian Cheese

Cheese or Veal Stuffed Jumbo Shells (3 per Guest): Served with either Rosé, Pomodoro, or Vodka Sauce

Baked Penne: Served with your choice of either Rosé, Pomodoro, or Vodka Sauce

Butternut Squash Ravioli: In a Sage Brown Butter Sauce

Veal or Cheese Filled Fazzoletti (2 per Guest): Tender envelopes of Pasta with Cheese & Spinach or creamy Veal filling. Served with your choice of Sauce

Manicotti & Cannelloni Duo: A piece of Spinach & Ricotta Manicotti and a piece of Veal-stuffed Cannelloni. Served with your choice of Sauce

FISH

Cedar Planked Salmon: Served with your choice of Sauce: Canadian Maple, Mediterranean, Ginger & Lemon Pepper, or Fresh Mango, Tomato, and Cilantro Relish

CHICKEN

Sicilian Chicken: Chicken Scaloppini Topped with Grilled Eggplant and fresh Mozzarella Cheese covered with a light Pomodoro Sauce

Pollo Puttanesca: Prosciutto-wrapped Breast of Chicken, served with a classic Puttanesca Sauce

Classic Stuffed Supreme of Chicken: Spinach, Ricotta, and Porcini Mushroom-stuffed Chicken Breast in a White Wine Cream Sauce

Pollo Principessa: Asparagus & Mozzarella-stuffed Chicken Supreme with a Brown Butter Demi-Glaze Sauce

Granny Smith Apple & Canadian Brie Stuffed Supreme of Chicken: Served with White Wine Cream Sauce

BEEF

Prime Rib of Beef (8 oz): Served au Jus

Roast Beef Strip Loin (8 oz): Served with a Triple Peppercorn Madera Wine Sauce

Beef Tenderloin (6 oz): Served with Cognac Double Demi glaze

Surf & Turf: 5 oz Filet of Beef & 3 Colossal Tiger Shrimps. Served with a Grainy Mustard & Tarragon Sauce

VEAL

Veal Florentine: Medallions of Fresh Veal, sautéed in a Lemon Butter Sauce and topped with Fresh Spinach & Fontina Cheese

Pan Seared Veal Chop: Served au Jus

Saltimbocca A La Romana: Prosciutto and Sage-lined Veal Roulade, served in a Marsala Mushroom sauce topped with Capers

Sicilian Veal: Veal Scaloppini, topped with Grilled Eggplant and fresh Mozzarella Cheese, in a light Pomodoro Sauce

DESSERT

Chocolate Mousse Royal: Delicate Chocolate Mousse served atop a crispy Chocolate twill, decorated with Mango and Raspberry coulis

Ice Cream Filled French Crepes: Served with a Fruit Compote and fresh Whipped Cream

His & Hers Dessert Duo: For Him, a light Tuxedo Truffle Mousse Cake. For Her, a Strawberry Shortcake.

Classic Tiramisu Cake: Lady Fingers dipped in Espresso, layered with a Sweet Mascarpone Cream with subtle notes of Marsala Wine, topped with Cocoa

Beverages List

	<u>Cash Bar</u>	<u>Host Bar</u>
Domestic Beer (341 mL Bottle).....	\$ 7.00	\$ 6.00
<i>Budweiser, Bud Light, Coors Light, Canadian, Blue & More</i>		
Premium Beer (341 mL Bottle)	\$ 7.00	\$ 6.00
<i>Keith's, Rickard's Red</i>		
Imported Beer (341 mL Bottle)	\$ 8.00	\$ 7.00
<i>Heineken, Corona</i>		
Coolers (341 mL Bottle)	\$ 8.00	\$ 7.00
<i>Smirnoff Ice</i>		
Caesar (1 oz)	\$ 8.00	\$ 7.00
<i>Virgin Caesar also available</i>		
Bar Rail Shots or Mixed Drinks (1 oz)	\$ 8.00	\$ 7.00
<i>Rum, Rye, Gin, Vodka, Scotch</i>		
Liqueur Shots or Mixed Drinks (1 oz)	\$ 8.00	\$ 7.00
<i>Baileys, Tequila, Grand Marnier, Cognac, Disaronno, & More</i>		
House Wine (Red or White) – per Glass (5 oz).....	\$ 7.00	\$ 6.00
<i>Red & White</i>		
Soft Drinks – per Glass.....	\$ 3.00	\$ 2.50
<i>Pepsi, Diet Pepsi, 7 Up, Ginger Ale & More</i>		
Mineral Water (220ml Bottle)	\$ 4.00	\$ 3.50
Non-Alcoholic Fruit Punch – per Glass.....	N/A	\$ 3.50
Domestic Champagne Punch – per Glass (4 oz).....	N/A	\$ 4.50
Rum or Vodka Punch – per Glass (4 oz).....	N/A	\$ 5.00

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Wine List

WHITE Wine

House Selection		\$ 30.00
Jackson Triggs, Vintners Reserve Chardonnay	(Canada)	\$ 31.00
Pelee Island, Chardonnay	(Canada)	\$ 31.00
Lindemans, Bin 65	(Australia)	\$ 35.00
Folinari Soave	(Italy)	\$ 37.00
Rothschild Sauvignon Blanc	(France)	\$ 37.00
Fetzer Echo Ridge, Fume Blanc	(USA)	\$ 37.00
Yellow Tail Chardonnay	(Australia)	\$ 42.00
Ruffino Pinot Grigio Lumina	(Italy)	\$ 37.00
Macon-Villages Duboeuf	(France)	\$ 39.00

RED Wine

House Selection		\$ 30.00
Jackson Triggs, Vintners Reserve Cabernet Franc	(Canada)	\$ 31.00
Pelee Island, Cabernet Sauvignon	(Canada)	\$ 31.00
Lindemans, Bin 40 Merlot	(Australia)	\$ 35.00
Folinari Valpolicella	(Italy)	\$ 38.00
Rothschild Merlot	(France)	\$ 38.00
Fetzer Zinfandel / Shiraz	(USA)	\$ 38.00
Yellow Tail Merlot	(Australia)	\$ 39.00
Deboeuf Beaujolais	(France)	\$ 42.00

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