



# WEDDINGS

# Wedding Packages

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Centurion Conference and Event Center offers the perfect pairing of superior service and high-quality food. We pride ourselves on offering value, flexibility, and choice when it comes to our wedding packages. Rest assured that your guests will be in good hands, and we will help every couple create memories that will last a lifetime.

## Our Wedding Packages Include:

- Staging (Fully Adjustable in Sizing)
- The Head Table
- Round Tables (8 or 10 Person Sizes)
- Floor-Length White Linen Tablecloths
- White Overlays and White Napkins
- The Dance Floor
- The Cake Table
- The Gift Table
- The Guest Book Table
- All Dishes, Cutlery, and Glassware
- A Podium and Microphone for Speeches
- Non-Alcoholic Fruit Punch at Arrival
- Soft Drinks (Served during Dinner)
- Coffee & Tea (Served during Dessert)
- Free On-Site Outdoor Parking (Over 200 Spaces)

## All Package Pricing Is Up-Front

The prices listed for all Packages and Menu Options (both Plate Service and Buffet Menus) are inclusive of all taxes and fees. Room rental fees, SOCAN charges, bartending charges, and other ancillary items are separate from Packages and Menu Options and should be discussed with one of our Event Coordinators.

## Full Bar Service Will Be Provided for All Weddings

You have the option of offering your guests either a Cash Bar or a Host Bar. If you choose a cash bar, your guests will be charged for all their own drinks when ordering at the bar (and can pay by cash, credit, or debit at the bar). If you choose a host bar, you have the option to cover some or all the costs of your guests' drinks, with a minimum of \$500.00 of net bar sales required (otherwise supplementary labour charges will apply). Please speak with our Event Coordinators to further discuss all the available bar service options.

## We Will Provide Full Food Services On-Site

On the following pages, our menus and prices are available for your review. All food is to be served by the Centurion Center unless a licensed outside caterer has been arranged at a fee of \$50 per person non-inclusive.

Please do not hesitate to call our Event Coordinators at (613) 727-1044 to discuss any of the items, packages, or services listed here.

# Platinum Package

\$130 inclusive of all taxes

## Six-Course Dinner with Premium Options (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

### Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 4 pcs PP)

### Antipasto

Insalata Caprese **GF Veg**

Layered Tomatoes & Mozzarella finished with seasoned Extra Virgin Olive Oil  
Della Casa

Prosciutto, Capicola, Genoa Salami, Calabrese, and house-marinated  
Jardinière with Cherry Tomato and Bocconcini skewer

Prosciutto Melone

Wedge of Cantaloupe on Arugula with two Prosciutto-wrapped Bread Sticks

Seafood Platter Option\*

2 Shrimps, 2 Scallops, 4 Calamari (\*extra \$17 pp)

### Sorbetto

Limoncello

Mango

Raspberry

### Pasta

Oven Baked Lasagna

Gourmet Ravioli

Choice of: Braised Beef, Mushroom, Cheese or Garden Vegetables

Served with your choice of sauce: Rosé, Pomodoro, or Vodka

Cheese Tortellini tossed with a Pine Nut-Free Pesto Oil **Veg**

### Salad

Mixed Green Salad **GF Veg V**

Pear and Mandarin Orange Salad **GF Veg V**

Arugula, Feta and Watermelon **GF Veg**

Wrapped Centurion Salad **GF Veg V**

California Greens, Tomato, Red Cabbage, and Carrots, wrapped in a  
thinly-sliced Cucumber and accompanied by your choice of Dressing

### Entrée

Beef Tenderloin (7oz) **GF**

Herb Crusted Fresh Atlantic Salmon

Braised Beef Short Rib **GF**

Stuffed Grilled Portobello OR Bell Peppers **Veg**

Pollo Principessa **GF**

Chicken breast, stuffed with Asparagus and Mozzarella with a Brown  
Butter Demi-Glaze Sauce

Stuffed Chicken Breast

Spinach, Ricotta, & Porcini Mushroom in White Wine Cream Sauce

### Dessert

Tiramisu

Pistachio Cheesecake

Silk Chocolate Truffle Cake

Dessert Duo – Tuxedo Truffle Mousse Cake & Strawberry Shortcake

**Late Night Buffet:** Poutine Station, Pulled Pork Sliders, and Fresh whole and sliced fruit.

# Gold Package

\$110 inclusive of all taxes

## Five-Course Dinner (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

### Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 4 pcs PP)

### Antipasto

Insalata Caprese **GF Veg**

Layered Tomatoes & Mozzarella finished with seasoned Extra Virgin Olive Oil

Della Casa

Prosciutto, Capicola, Genoa Salami, Calabrese, and house-marinated

Jardinière with Cherry Tomato and Bocconcini skewer

Prosciutto Melone

Wedge of Cantaloupe on Arugula with two Prosciutto-wrapped Bread Sticks

### Salad

European Blend Salad **GF Veg V**

Pear and Mandarin Orange Salad **GF Veg V**

Classic Caesar Salad **Veg**

Wrapped Centurion Salad **GF Veg V**

California Greens, Tomato, Red Cabbage, and Carrots, wrapped in a thinly-sliced Cucumber and accompanied by your choice of Dressing

### Pasta

Manicotti and Cannelloni Duo\*

A piece of Spinach & Ricotta Manicotti and a piece of Veal-stuffed Cannelloni

Rigatoni\* **Veg**

Baked Penne\* **Veg**

Cheese Tortellini tossed with a Pine Nut-Free Pesto Oil **Veg**

Fusilli\* **Veg**

\*Served with your choice of sauce: Tomato, Pesto, or Rosé Sauce

### Entrée

Chicken Cordon Blue

Thin slice of Chicken wrapped around a slice of Ham and Cheese, breaded, and pan fried.

Deconstructed Chicken Kiev

Stuffed with creamy Butter, fresh Garlic, and Herbs

Sicilian Chicken **GF**

### Dessert

Tiramisu

Strawberry Shortcake

Sticky Toffee Pudding Cake

With Raspberry Coulis, Chocolate Sauce or a bed of Crème Anglais

**Late Night Buffet:** Pizza, Bruschetta, and Fresh Fruit

# Silver Package

**\$85** inclusive of all taxes

## Four-Course Dinner (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

### Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 3 pcs PP)

### Salad

Pear and Mandarin Orange Salad **GF Veg V**

Classic Caesar Salad

The Boston Bibb **GF Veg V**

Wrapped Centurion Salad **GF Veg V**

California Greens, Tomato, Red Cabbage, Cucumber and Carrots, accompanied by your choice of Dressing.

### Soup

Chicken Pastina

Cream of Leek and Potato **GF Veg**

Cream of Wild Mushroom Bisque **GF Veg**

Butternut Squash Soup **GF Veg V**

Cauliflower Squash **GF Ve**

### Entrée

Oven Roasted Beef Strip Loin **GF**

With Madeira Wine Sauce

Stuffed Breast of Chicken

With Spinach, Ricotta, and Porcini Mushrooms

Stuffed Grilled Portobello OR Bell Peppers **Veg**

### Seafood Entrée Option

Upgrade to a Seafood Entrée for an Additional \$6 pp

Herb Crusted Fresh Atlantic Salmon

Your choice of Canadian Maple, Mediterranean, Ginger & Lemon Pepper, Fresh Mango, Tomato, or Cilantro Relish Sauce

### Dessert

New York Style Cheesecake with Fruit Coulis

Lemon Shortcake

Triple Chocolate Layer Cake

**Late Night Buffet:** Hummus and Pits, Tortilla Chips with Salsa and Guacamole, and Fresh Fruit

# Bronze Package

\$65 inclusive of all taxes

## Three-Course Dinner (Choose One Option per Course)

Includes a choice of Potato or Rice, Seasonal Vegetables, Rolls and Butterballs, as well as Coffee, Tea, and Soft Drinks during dinner.

### Hors D'Ouevres

Chef's Choice of Hot & Cold Hors D'Ouevres (Passed, 3 pcs PP)

### Soup OR Salad

Butternut Squash Soup *GF Veg*

Cream of Leek and Potato *GF Veg*

Cream of Wild Mushroom Bisque *GF Veg*

Mixed Green Salad *GF Veg*

Pear, Mandarin Orange, and Spinach Salad *GF Veg V*

Classic Caesar Salad

### Entrée

Stuffed Breast of Chicken *GF*

With Sundried Tomato Basil Cream Sauce

Black Angus Roasted Top Sirloin of Beef *GF*

Served with Bordelaise Sauce

Stuffed Grilled Portobello OR Bell Peppers *Veg*

#### Seafood Entrée Option

Upgrade to a Seafood Entrée for an Additional \$3pp

Steamed Filet of Fresh Atlantic Salmon

With fresh Ginger and Lemongrass

### Dessert

Strawberry Shortcake

Chocolate Butter Tart

Caramel Apple Blossom

**Late Night Buffet:** Kettle Chips and Tortilla Chips with Dips

## Children's Menu Options

\$30 inclusive of all taxes and fees

### Choose One Option per Course.

All meals include Juice, Soft Drinks or Milk, and Rolls and Butter.

**Appetizer:** Fresh Vegetables & Dip *Veg*

**Entrée:** Chicken Fingers and Fries

**Dessert:** Home-Baked Chocolate Chip Cookies with Ice Cream

# Wedding Buffets

All Buffet prices are Inclusive of Taxes. Add a surcharge of \$3.00 per person if there are less than 40 guests.

All Buffets include Rolls and Butterballs, Coffee, Tea, and Soft Drinks during dinner.

## The Sapphire

\$80

### Salads

Traditional Caesar Salad **Veg**

Rosemary Potato Salad in a Honey Peppercorn Glaze **GF Veg**

Baby Spinach Salad **GF Veg**

With Dried Cranberries and crumbled Canadian Feta Cheese

Cauliflower, Broccoli, and Carrot in a Thai Vinaigrette **GF Veg**

Mediterranean Style Bean Salad **GF Veg**

### Main Entrées

Carved Strip Loin **GF**

Carver included

Butter Chicken on a Bed of Basmati Rice

Stuffed Pasta **Veg**

Your choice of Rosé Sauce or a Gorgonzola Cream Sauce

Roasted Potatoes **or** Rice Pilaf **Veg**

Seasonal Vegetables **Veg**

### Cold Platters

Smoked Salmon Platter **GF Veg**

Shrimp Pyramid **GF Veg**

Assorted Domestic & Imported Cheese **GF Veg**

With Fruit garnish

Crudité Platter with Fresh Dip **GF Veg**

### Dessert

Assorted Squares and Bars

Assorted Italian and French Pastries

Sliced Fresh Fruit

### Hors D'Ouevres Option

Upgrade to add Chef's Selection of 3 Hot and Cold Hors D'Ouevres per person for an additional \$10

## The Emerald

\$65

### Salads

Centurion Salad **GF Veg V**

Rice Noodles with Mango and Sweet Chili Sauce **GF Veg V**

Rotini Pasta Salad **Veg**

### Main Entrées

Sliced Angus Top Sirloin of Beef with Herb au Jus **GF**

Baked Boneless Breast of Chicken **GF**

Covered in Grainy Mustard Brandy Cream Sauce

Stuffed Pasta **Veg**

Your choice of Rosé Sauce or a Gorgonzola Cream Sauce

Roasted Potatoes **or** Basmati Rice Pilaf **Veg**

Seasonal Vegetables **Veg**

### Cold Platters

Fresh Mixed Vegetables with Creamy Dip **GF Veg**

Savoury Dips with Flatbreads and Crostini **Veg**

Pickle and Olive Tray **GF Veg V**

### Dessert

Assorted Italian and French Pastries

Sliced Fresh Fruit

### Hors D'Ouevres Option

Upgrade to add Chef's Selection of 3 Hot and Cold Hors D'Ouevres per person for an additional \$10