



HARDING
WATERFRONT
ESTATE

2024 - 2025 Venue Package





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Hors D'oeuvres

\$4.00 PER PIECE

Panko Fried Queen Green Olive, Wild Mustard Aioli **DF**

Mediterranean Caprese Skewer, Mozzarella, Cherry Tomato, Basil, Balsamic Reduction **GF**

Jalapeño Mac & Cheese in Espresso Cups, Herb Crust

Mini Vegetable Spring Roll, Niagara Preserved Stone Fruit Jelly

French Fries, Honey Mustard Aioli or Ketchup

Watermelon, Feta, Mint **GF**

Spicy Chicken Quesadilla, Tomatillo Salsa

Tarragon and Mushroom 'Vol-Au-Vent', White Balsamic Reduction, Crispy Shallot

Goat Cheese, Apple, Pistachio, Basil Croquette

Smoked Salmon Chopstick, Wasabi Crème Fraîche **GF**

Chicken Drumette Piri Piri, Fried Brussel Sprout and Shallot **DF**

Buffalo Style Chicken Bites, Blue Cheese Cream

Mushroom Arancini, Lemon Truffle Aioli, Basil Pesto

Tropical Ceviche, Mango, Jicama, Pineapple, Tortilla Chip **V**

Seasonal Soup Shooter **GF/V**

Avocado Tomato Corn Salad, Belgium Endive, Cilantro **DF/GF/V**

DF - Dairy Free

GF - Gluten Free

V - Vegan

Hors D'oeuvres

\$4.50 PER PIECE

Beef Steak Satay, Thai Peanut Dipping Sauce **DF**

Thai Curry Chicken Satay, Coconut Galangal Sauce **GF/DF**

Skewered Greek Meatball, Cucumber, Mint and Oregano Raita

Fish Taco, Red Pepper Mayo, Salsa Verde, Cotija, Pico de Gallo

Shrimp Ceviche, Avocado, Pico de Gallo **GF/DF**

Crab Cake, Corn Salsa, Smoked Pepper Aioli **DF**

Fried Chicken and Waffle, Bourbon Maple Syrup

Beef Burger, Tomato Compote, Fire Onions

The Canadian Slider, Cheddar, Bacon, Pickles, BBQ Ketchup

Mini Beef Wellington, Chimichurri Aioli

\$5.00 PER PIECE

Lobster Bisque Shooter **GF**

Coconut Shrimp, Sweet Mango Chili Lime Sauce

Shrimp, Avocado Purée, Pico de Gallo **GF/DF**

Roasted Spring Lamb Chops, Goat Cheese & Fig Fondue, Harissa Drizzle

Tuna Tartare, Rice Noodle Pancake, Wasabi Aioli

Cajun Seared Ahi Tuna, Cucumber Disk, Cilantro Lime Aioli **GF**

Ricotta Stuffed Fresh Mission Fig, Pistachios, Honey Drizzle

DF - Dairy Free

GF - Gluten Free

V - Vegan

Menu

'À La Carte' - Soup

Our soups are presented table side service, freshly poured.

\$16.00

Spiced Butternut Squash & Sweet Potato Puree, Micro Seedlings

Potato & Leek, Arugula Pesto

Wild & Domestic Mushroom Purée, Crispy Shallots

Butternut Squash Purée, Sorrel Cream

*Most of Our Soups Can Be Modified to Be Gluten and/or Dairy Free.

\$18.00

Caldo Verde, Ontario Kale & Potato, Grilled Chorizo

Lobster Bisque, Sorrel Cream

Tomato & Bell Pepper Gazpacho, Dungeness Crab Meat



Menu

'À La Carte' - Salad

\$16.00

Arugula & Frisee, Carrot, Sesame Seeds, Crispy Taro, Mango-Basil Vinaigrette

Mixed Organic Greens, Champagne Wild Mustard Dressing

Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onion, Feta,
Olive & Oregano Dressing

Spring Mix, Micro Greens, Seedlings & Edible Flowers, Champagne and
Rose Blossom Vinaigrette

\$18.00

Royale Caesar, Smoked Bacon, Roasted Garlic Grainy Mustard Dressing, Fresh Parm,
Lemon Wedge, Garlic Croutons

Mixed Organic Greens, Chevre, Fresh Fig, Pistachio Maple Vinaigrette

Heirloom Tomato, Buffalo Mozzarella, Fresh Basil Leaves, Balsamic Fini

Baby Organic Greens, Chèvre, Fresh Basil Leaves, Strawberries,
Strawberry-Mint Dressing



'À La Carte' - Appetizers & Pastas

APPETIZERS - \$20.00

Antipasti: Prosciutto, Melon, Bocconcini, Marinated Artichokes, Roasted Sweet Peppers, Grilled Vegetables, Caper Berries & Aged Balsamic

Calamari (Grilled or Fried), Arugula, Preserved Lemon, Capers, Black Olive Beurre Noisette
Panko' Crab Cake, Corn Relish, Cilantro & Lime, Smoked Pepper Aioli

Marinated Olives, Grilled Chorizo, Spiced Nuts, Havarti Cheese, Za'atar Flatbread

PASTA - \$20.00

Penne, Tomato Basil Sauce / Simple Penne Arrabiata

Fettuccine, Homemade Vodka Rosé Sauce, Basil Seedlings

PASTA - \$23.00

Fettuccine, Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce

Potato Gnocchi, Sage Beurre Noisette or Beurre Blanc

Cheese Tortellini, Tomato Basil Sauce or Rose Sauce (select 1), Shaved Pecorino

PASTA - \$25.00

Ricotta Spinach Agnolotti, Red Wine Braised Spring Lamb Ragout

Mushroom & Cheese Agnolotti, Brussel Sprout Leaves, Caramelized Onion, Charred Treviso, Hazelnuts and Brown Butter Sauce

Risotto, Wild & Domestic Mushrooms, Truffle Essence, Grana Padano Shavings

'À La Carte' - Entrées

\$47.00

Piri Piri Chicken, Garlic Spinach, Cherry Tomatoes, Paprika Roasted Mini Potatoes, Roasted Zucchini, Pear and Peach Salsa

Grilled Chicken Supreme, Rosemary Roasted Mini Red Skinned Potatoes, Seasonal Vegetables, Lemon & Thyme Jus Natural

Dill Salmon, Sweet Corn Mini Potato Chowder, Cherry Tomato, Beurre Blanc

\$50.00

Coq Au Vin Cornish Hen, Mushroom Sauté, Root Vegetables, Pearl Onion and Shallot Confit, Rosemary Roasted Fingerling Potatoes, Thyme Demi

Duck Leg Confit, Sweet Potato Mash, French Beans, Balsamic Glazed Cippolini Onions, Truffle Jus

\$53.00

Soy Ginger Pan Seared Arctic Char, Jasmine Rice, Sautéed Wild Mushrooms, Asian Greens, Miso Sauce

Grilled Beef Rib-Eye, Ontario Root Vegetables, Roasted Garlic Mashed Potatoes, Wild Mustard & Rosemary Demi

Grilled Striploin Steak, Caramelized Fingerling Potatoes, Baby Vegetable Ragout, Garlic Spinach, Chivas Green Peppercorn Jus

Grilled Veal Chop Gremolata, Truffled Mash Potatoes, Rainbow Chard, Wild Domestic Mushroom Sauté, Red Wine Jus



Menu

'À La Carte' - Entrées

\$57.00

Grilled Beef Tenderloin, Herb Roasted Mini Yukon Potatoes, Asparagus (seasonal), Glazed Baby Carrots, Cherry Tomatoes, Veal Demi-Glace, Pea Tendrils

Miso baked Black Cod, Jasmine Rice, Sautéed Wild Mushrooms, Asian Greens, Truffled Water Chestnuts, Miso Sauce

\$61.00

Duo of 5 oz. Grilled Chicken Supreme & 5 oz Beef Striploin Medallion, Truffle Crushed Fingerling Potatoes, Seasonal Vegetables & Red Wine Demi-Glace

VEGETARIAN OPTIONS

\$38.00

Roasted Vegetable Napoleon, White Bean, Sautéed Green Beans, Tomato Fume **V**

Grilled Cauliflower Steak, Mashed Potatoes, Seasonal Vegetables, Mushroom Gravy

Quinoa Stuffed Ontario Orange Bell Pepper, Diced Eggplant, Green Peas and Seasonal Vegetables, Tomato Fume **V**

\$40.00

Eggplant Parmesan, Layered Slices of Breaded Globe Eggplant, Mozzarella, Basil Pesto, Tomato Sauce

Walnut & Mushroom Wellington, Grilled Asparagus, Arugula Pesto **V (can be made Vegan)**

Red Pepper-Hummus Vol-Au-Vent, Mediterranean Vegetables, Crispy Onions, Red Pepper Sauce **V**

Menu

Desserts

\$16.00

Flourless Chocolate Lava Cake, Espresso Sauce, Chantilly Cream

Apple Crumble Tart, Crème Anglaise, Vanilla Ice Cream

Tahitian Vanilla Crème Brulée, Caramel Crust

Lemon Tart Brulée, Blackberry Compote

Classic New York Style Cheesecake with Seasonal Fruit Topping

Tartufo Ice Cream

Blueberry Lavender Cheesecake

Dark and White Chocolate Mousse

Butter Tart

\$6.00

Fruit Platter Per Table

\$6.00

Client's Wedding Cake, Cut and Plated, Garnished & Served

\$18.00

SWEET TABLE

Our dessert buffet includes a selection of assorted seasonal miniatures, tarts, custards/mousses and fresh fruit.

Menu

Children's Meal

\$45 PER CHILD (12 years and under)

Includes unlimited non-alcoholic beverages, 1 Appetizer, 1 Entrée and 1 Dessert.

APPETIZER (select 1)

Simple Salad with Balsamic Vinaigrette

Vegetable Crudité with Ranch Dip

ENTRÉE (select 1)

Chicken Fingers & French Fries

Hamburger and French Fries

Simple Pasta with Tomato Sauce

DESSERT (select 1)

Fresh Fruit Cup

Ice Cream & Cookies

Menu

Standard Buffet Menu

\$67 PER PERSON

(MIN. 30 GUESTS - PLEASE INQUIRE FOR SMALLER GUEST COUNTS)

ASSORTED BREADS & FLATBREADS

ANTIPASTI & SALADS

Mixed Greens, A Variety of Vinaigrettes, Cucumber and Tomato Toppings

Marinated Pearl Bocconcini, Pickled Artichoke Hearts, Capers Berries,

Spiced Olives, Pickled Mushrooms

Chef's Selection of Cheese, Dried Fruits, Crackers, and a variety of Toronto's Finest Deli Meats

PASTA, SELECTION OF (SELECT 2):

Penne, Gemelli, Farfalle, Cheese Tortellini, Cheese Ravioli

Sauces: Tomato Basil Sauce, Pesto Cream Sauce, Tomato Confit,

Roasted Mushrooms, Parmesan and Chili Flakes

PROTEINS

Carved Roast Beef, Truffle Porcini Demi-Glace

Roasted Side of Salmon, Béarnaise Sauce

Herb Roasted Mini Potatoes

Seasonal Roasted Market Vegetables

DESSERT (3 PIECES PER PERSON)

Chef's Selection of Seasonal Miniature Cakes,

Tarts, Custards, and Fresh Fruit



Stations



Minimum of 50 guests

HOUSE ANTIPASTI STATION

\$18.00 PER PERSON

Prosciutto and Melon, Smoked Salmon, Oven Dried Tomato, Pickled Artichokes, Roasted Peppers, Eggplant and Zucchini, Marinated Pearl Bocconcini, Basil Oil and Balsamic, Lemon Wedges, Caper Berries

ROYALE ANTIPASTI STATION

\$22.00 PER PERSON

Shrimp and Octopus, Calamari, Mussels Carbonara (with Tomato Sauce and Pancetta), Marinated Bocconcini, Smoked Salmon, Focaccia, Prosciutto and Melon, Genoa Salami, Spicy Capicola, Oven Dried Tomato, Pickled Artichokes, Roasted Peppers and Eggplant, Roasted Fennel, Basil Oil, Balsamic, Lemon Wedges, Caper Berries and Marinated Olives.

ANTIPASTI PLATTER

\$40.00 PER PLATTER (PER TABLE)

Assorted Grilled Vegetables and/or Crudit 

DELUXE ANTIPASTI PLATTER

\$70.00 PER PLATTER (PER TABLE)

Prosciutto and Melon, Oven Dried Tomato, Pickled Artichokes, Grilled Peppers, Eggplant, Zucchini, Pearl Boccocini, Basil Oil and Balsamic, Lemon Wedges, Caper Berries

MEDITERRANEAN ANTIPASTI PLATTER

\$95.00 PER PLATTER (PER TABLE)

Grilled Octopus, Smoked Salmon, 3 pcs 16/20 Poached Shrimp, Prosciutto and Melon, Oven Dried Tomato, Pickled Artichokes, Grilled Peppers, Eggplant, Zucchini, Pearl Boccocini, Basil Oil and Balsamic, Lemon Wedges, Caper Berries



Stations



OYSTER BAR

\$7.00 PER PIECE

(MINIMUM 100 PIECES)

Canadian Waters Oysters as Fresh as You Can Get Them. Shucked live by Our Chefs and Served with Mignonettes, Selection of Hot Sauces, Lemon and Lime Sections

SEAFOOD SEASCAPE

\$ MARKET PRICE

(MINIMUM 50 PORTIONS)

Corn Muffins with Honey Butter

Display of Shrimp, Steamed Lobster Tail and King Crab Legs, Cocktail Sauce, Lemon Butter

Wild Salmon Mignon, Double Smoked Bacon Wrapped Wild Salmon, Berry Preserve

Steamed Mussels, Tomato, Fennel Pernod

Grilled Vegetable Medley, Bursting Cherry Tomato and Rapini

Seasonally Selected Greens with Lemon Vinaigrette



Stations



*Stations may be individually added as part of a cocktail reception or late night menu.

**For a stationed dinner event, please select a minimum of 4 savoury stations and 1 sweet station. Should you wish for less stations the cost per station will be increased \$5 per person to account for an increased portion size per guest.

MEZZE STATION

\$24.00 PER PERSON

(MINIMUM 100 PORTIONS)

PROTEINS- SELECT 2: (2.5 PIECES PER PERSON TOTAL)

Marinated Chicken Skewers
Fried Calamari with Olive and Capers Aioli
Lamb Chops
Flamed Halloumi or Saganaki **add for \$4 per person*

SALADS- SELECT 2:

Tabbouleh, Tomato and Herbs Couscous (Dill, Parsley, Mint, and Tarragon)
Roasted Cauliflower and Raisins with Lemon Dressing
Greek Salad
Watermelon Feta Mint Oregano Salad

SIDES:

Fries with 7 Spice Mix
Spanakopita
Assorted Cheeses

DIPS:

Za'atar Hummus, Tzatziki, Tapenade
Lemon Artichoke Dip, Fig Jam, Olive- Lemon and Dill Dressing
Marinated Olives, Turmeric Pickled Cauliflower,
Grilled Pita, Baguette
Lemons, Limes and Hot Sauces



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PAELLA STATION

\$18.00 PER PERSON

(RECEPTION OR LATE NIGHT- MINIMUM 75 PORTIONS)

Gather Around Giant Paella Pans to Create Yours

Saffron Infused Rice

Garlic Roasted Chicken

Pork Chorizo

Shrimp, Mussels, Clams and White Fish

Artichoke, Green Bean, Sweet Peas, Bell Pepper, Bursting Cherry Tomato

Cilantro, Parsley, Dill, Savory, Rosemary, Tarragon, Lemon & Lime Wedges

Rustic Bread, Extra Virgin Olive Oil, Shredded Parmesan

***For dinner menu, please inquire for pricing.**

MEXICAN PLAYA TACO BAR

\$16 PER PERSON

(MINIMUM 75 PORTIONS)

Assorted Tortillas and Crispy Tacos

CONDIMENTS: Pico de Gallo, Salsas, Guacamole, Rice and Beans, Shredded Iceberg Lettuce, Shredded Slaw, Onions, Cilantro, Diced Tomatoes, Pickled Onions, Lime Wedges, Shredded Aged Cheese, Fresh Crumbled Cheese, and Sour Cream

SELECT 2:

Roasted Chicken

Carne Asada

Cajun Roasted White Fish

Crispy Fried Beer Battered Cod

Slow Roasted Pork Shoulder



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SPUD BAR

\$16 PER PERSON

(MINIMUM 75 PORTIONS)

Yukon Potato Fries

Classic Cheese Curd and Beef Gravy

BBQ Pulled Pork and Chipotle Aioli

Bacon Bits, Green Onions, Hot Peppers, Pickles, Chorizo, Pickled Jalapenos, Sautéed Mushrooms

Vegan Option - Gravy, Cheese, BBQ Pulled Oyster Mushroom

Add On:

- Cheese Topped On Fries (**\$4 per person**)
- Chicken Popcorn (**\$4 per person**)
 - Sliders (**\$4.50 per person**)
- Chicken Fingers (**\$5 per person**)

STREET FOOD STAND- A TOUR OF ASIA

\$18 PER PERSON

(MINIMUM 75 PORTIONS)

24 hours Sous Vide Pork Belly in a Steam Bao Bun

Korean Fried Chicken, Spicy and Crispy Tossed in Gochujang Glaze

Yakitori, Marinated Beef Skewers Glazed with Tare Sauce

Vegetarian Chow Mein Seafood Stir-Fried Noodles

Assorted side dishes: Marinated Tofu, Edamame, Shishito Peppers, Seaweed Salad, Kimchi, Japanese Pickles, Marinated Bean Sprouts



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'416' - TORONTO'S LATE NIGHT FOOD FUSION

\$18 PER PERSON

(MINIMUM 75 PORTIONS)

SELECT 3:

Cheese Steak Sandwich, Gremolata Aioli, Caramelized Onions

Perogies, Double Smoked Bacon, Sour Cream and Chives

Jalapeño Mac and Cheese

Chicken and Waffles, Maple, Sour Cream and Hot Sauces

Popcorn Shrimp, assortment of Sauces and Aioli

Spicy Fried Calamari, assortment of Sauces and Aioli

Chicken Fingers or Popcorn Chicken with assortment of Sauces, Dips and Aioli

Fish and Chips, Tartare Sauce, Lemons, Limes, Malt Vinegar and Aioli

Pork Belly in a Steamed Bao Bun, Hoisin-Sriracha Sauce, Asian Slaw

Classic Poutine or Fries

Greek Fries, Spiced Feta Cheese and Oregano

ONTARIO'S GREENBELT SALAD STATION

\$14 PER PERSON

Small Grab and Go Vessels and Large Salad Bowls

Toronto Slaw, Napa Cabbage, Jicama, Carrot, Cucumber, Scallions, Fresh Herbs, Pickled Ginger Dressing

3 Sisters Bean Salad, Corn, Squash and 3 Types of Beans, Pancetta (Contains Pork- can be made without upon request)

Watermelon Cubes, Feta, Red Onion, Oregano

Charred Broccoli, Cheddar Cheese, Aioli, Sunflower Seeds

Lemon-Kale Salad, Baby Kale, Parmesan, Pine Nuts, Dried Cherries, Raisins, Lemon Dressing



Stations



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PASTA BAR

\$16 PER PERSON

PASTA (SELECT 3):

Macaroni (Plain Elbow Pasta)

Cheese Tortellini

Penne

Gemelli

Potato Gnocchi

*Gluten Free - Available Upon Request

SAUCES (SELECT 3 TO PAIR WITH YOUR PASTAS):

Arrabbiata

Sharp Ontario Cheddar

Tomato Basil Sauce

Pesto Cream

Vodka Rose

CONDIMENTS & TOPPINGS:

Green Onion, Charred Broccoli, Truffled Mushroom, Toasted Breadcrumbs, Bacon Bits,
Grated Parm, Fresh Herbs, Hot Sauces

PIZZA BAR

\$18 PER PERSON

Includes Wood Fired Oven

SELECT 2- INQUIRE FOR OTHER FLAVOURS:

Margherita

Prosciutto & Arugula

Pepperoni & Oregano

Roasted Mushrooms & Kale

Chorizo & Olives

Smoked Cheddar & Roasted Peppers



Stations



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CHEESE AND CHARCUTERIE STATION

\$22 PER PERSON

(MINIMUM 30 GUESTS)

CHEESES:

Smoked Ontario Cheddar, Brie, Roquefort, Manchego, Oka

MEATS:

Genoa Salami, Prosciutto, Spicy Capocollo, Soppressata, Dry Cured Chorizo

TOPPINGS AND BREADS:

House Made Flat Breads, Grissini, Crackers, Sliced Baguette, Grapes, Berries, Dried Fruits, Assorted Nuts, Baby Cornichons, Spiced Olives

LATE NIGHT CHEESE ADDITION TO SWEET TABLE

STANDARD- \$8 PER PERSON

INCLUDES: Aged Cheddar, Blue and Brie

House made Crackers, Flatbread and Fresh Baguette, Dry and Fresh Fruit (Grapes, Berries and Apricots)

DELUXE- \$10 PER PERSON

INCLUDES: Asiago, Pecorino, Cambozola or Gargonzola

House made Crackers, Flatbread and Fresh Baguette, Dry and Fresh Fruit (Grapes, Berries and Apricots)

Sweet Stations

GELATO TABLETOP BAR

\$15.00 PER PERSON

(MINIMUM 75 GUESTS)

FLAVOURS (SELECT 2):

- Vanilla
- Chocolate
- Salted Caramel
- Pistachio
- Hazelnut
- Cappuccino
- Cherry Cheesecake
- Tiramisu

VEGAN & GLUTEN FREE:

- Crazy Mango
- Raspberry Awesomeness
- Strawberry
- Lemon

GELATO CART

\$1700

FLAVOURS (SELECT 4):

- Vanilla
- Chocolate
- Salted Caramel
- Pistachio
- Hazelnut
- Cappuccino
- Cherry Cheesecake
- Tiramisu

VEGAN & GLUTEN FREE:

- Crazy Mango
- Raspberry Awesomeness
- Strawberry
- Lemon

INCLUDES: 150 Portions of Gelato, 2 Hours of Service, and Custom Vinyl on white gelato cart

Additional portions can be purchased. Please inquire.



GELATERIA ITALIANA

by **TJ CLOUD NINE**





Sweet Stations



WAFFLE, CREPE, AND ICE CREAM STATION

\$16 PER PERSON

(INCLUDES CHEF ATTENDANT)

Fresh Waffles and Crepes

SAUCES: Warm Maple Butter, Chocolate Ganache, Grand Marnier-Orange Sauce, Red Berry Coulis

TOPPINGS: Fresh Berries, Banana Slices, Toasted Nuts, Whipped Cream

ICE CREAM: Chocolate, Vanilla Ice Cream and Fruit Sorbet

CANNOLI STATION

\$10.00 PER PERSON

(INCLUDES ATTENDANT FILLING CANNOLIS IN FRONT OF GUESTS)

SELECT 2 FILLINGS:

Ricotta Vanilla, Kahlua, Blueberry, Chocolate

TOPPINGS: Crushed Pistachios, Cacao Nibs, Toasted Coconut, Chocolate Pearls, Chocolate Shavings

PASSED SWEET TREATS

\$4.00 PER PIECE

(UP TO 3 SELECTIONS, MIN. ORDER OF 50 PER ITEM)

Cookies and Milk Shooters

Funnel Cake Fries

Churros with Chocolate Ganache or Caramel

Chocolate Brownies

Crème Brûlée Wonton Spoon

Mini Cupakes

Bar Packages

Harding Waterfront Estate Bar Packages and Services are Tailored to Suit the Nature of Your Particular Event, whether it is Social, Corporate, or Cultural. For Wedding Packages, We Have Designed Host Bar Packages to Help Simplify Your Choice.

OPEN BAR

All Alcoholic Beverages for Your Particular Event are Paid by the Host. Bar Staff and All Beverage Garnish Necessary Are Provided by Harding Waterfront Estate at No Additional Charge. Flat Rate or Billed on Consumption is available for social (i.e- bridal showers or birthdays), and corporate events. A Minimum Bar Consumption Total is required prior to your event or a service fee will apply.

CASHLESS BAR

You May Decide to Provide a Cash Bar for Your Event. Guests will Purchase Their Beverage Either by Debit or Credit Card. Bar Staff and All Beverage Garnishes are Included at No Additional Charge.

You Can Choose to Offer Your Guests Complimentary Beverages with a Cashless / Ticket Bar in Place by Simply Distributing Pre-Paid Tickets to Your Guests in Advance (Corporate events only).

For all events with a cashless bar, it is mandatory to purchase the non-alcoholic beverage bar package.

NON-ALCOHOLIC BEVERAGE BAR

The Nature of Your Event May Have You Decide to Offer a Non-Alcoholic Bar that will Include Unlimited Juices, Sparkling and Spring Waters, Soft Drinks, Coffee and Tea (\$18), or upgrade to Premium Non-Alcoholic (\$22), and enjoy an additional mocktail or non-alcoholic sparkling toast.

Harding Waterfront Estate is a Licensed Venue and All Beverage Products and Related Services are Provided Exclusively by the Pegasus Waterfront Corporation and Food Studio Catering. All Alcoholic and Non-Alcoholic Beverages Purchased and Sold on the Premise are the Sole Responsibility of the Pegasus Waterfront Corporation in Accordance with the Liquor & Gaming Act of Ontario. No Outside Alcohol is Permitted on Premise Including Items for Guest Gifts.



Open Bar Packages

REGULAR OPEN BAR (6PM-12:30AM) \$60 PER PERSON

Spirits & Liqueurs

Smirnoff, Seagrams V.O., Tanqueray, Johnny Walker Red, Jim Beam Bourbon, Captain Morgan White & Spiced Rum, Bacardi Black, Jägermeister, Kahlúa, St. Remy Brandy, Southern Comfort, Disaronno Amaretto, Triple Sec, Blue Curaçao, Crème de Cacao, Peach Schnapps, Peppermint Schnapps, Cazadores, Tequila Blanco, Sambuca

Aperitif

Sweet/Dry Vermouth

Domestic Beer

Molson Canadian, Coors Light, MGD, Steamwhistle, Rickards Red

Red & White Wine

To be selected from House Wine List

Non-Alcoholic

Filtered Water, Soft Drinks, Juice, Coffee and Tea

PREMIUM OPEN BAR (6PM-12:30AM) \$70 PER PERSON

*All Items Included in the Standard Host Bar

Additional Premium Rail Brands

Grey Goose Vodka, Ketel One Vodka, Crown Royal, Romeo's Gin, Johnny Walker Black, Hennessy VS, Jack Daniels, Glenlivet Single Malt 12yr old Scotch, Glenfiddich Single Malt 12yr old Scotch, Bulleit Bourbon, Baileys, Grand Marnier, Cointreau, Frangelico, Malibu, Crème de Banane, Melon Liqueur, Mount Gay Eclipse, Smirnoff Apple/Citron/Raspberry, Soho Lychee Liqueur, Tequila Tromba Blanco & Reposado, Metaxa, Ouzo

Apéritif & Digestif

Sarpa di Poli Grappa, Nonino Amaro, Dubonnet, Campari, Drambuie, Port

Imported Beer

Heineken, Corona, Grolsch and a selection of local seasonal craft beers and ciders

Red & White Wine

To be selected from House Wine List

*Brands subject to change based on availability without notice.

Open Bar Additions

UNLIMITED SHOT PACKAGE \$6 PER PERSON

An addition for clients that would like shot service available for their guests from 6:00pm-12:30am. Includes shot glasses and shot service of liquor in purchased open bar package.

SHOTS BY THE BOTTLE

An addition for clients that would like shots controlled and limited to the purchased bottles only.
Cost of 750ml, plus \$20.00 per Bottle

FRESH AND FROZEN SLUSHY STATION

Perfect for hot summer days, this station offers your guests house made alcoholic or non-alcoholic slushies. Package includes one hour of service with a station attendant and a minimum of one drink per guest

Cocktail Slushies (contains alcohol)

Under 150 people - \$1000
151-250 people - \$1250

Mocktail Slushies (no alcohol)

Under 150 people - \$500
151-250 people - \$750

THE KEG STATION

A great addition to your cocktail reception and the perfect enhancement to a portable bar rental!

Domestic Beer - **\$550**
Craft/Imported Beer - **\$650**

THE PORTABLE BAR STARTING AT \$750

Bar set up for your guests to enjoy your bar package during cocktail hour

*All pricing is based on a host open bar package purchase



Cashless Bar Price List

CASHLESS BAR PRICE LIST

LIQUOR (1 OZ)

Rail - \$9.00

Premium - \$12.00

Glass of Wine - \$9.50

Premium Glass of Wine - \$11.50

Sparkling Glass of Wine - \$10.00

Standard Cocktail (2 oz) - \$13.00

Premium Cocktail (2 oz) - \$14.50

Deluxe Cocktail (2 oz) - \$15.50

BEER

Domestic - \$9.00

Import - \$10.00

Craft Beer, Cider and Tall Cans - \$11.00

NON - ALCOHOLIC BEVERAGES

Soft Drinks, Still & Sparkling Mineral Water,
Coffee / Tea / Espresso, Juice - \$3.50

WINE BY THE BOTTLE

House White - \$41.00 +

House Red - \$41.00 +

Wine List Available upon Request.

Specialty Bottles upon Request.

*Pricing includes Applicable Taxes. Gratuity not included
Only Debit/Credit payments accepted.*

**With a cashless bar, it is mandatory to purchase the non-alcoholic beverage bar package.*



Additional Venue Information

TABLE SETTINGS

Tables, White China, Flatware & Glassware

Table Numbers

Set-up and Settings Above Included in Venue Rate with In-House Catering

MENU

Customized Menu of Your Choice (Seasonal & Cultural Diversity Options)

Alternative Meal Choices Can Be Arranged (Dietary Concerns/ Allergies)

Children Menu Packages Available

WITH OPEN BAR PACKAGE:

Infused Water Station During Cocktail Hour

Signature Cocktail During Cocktail Hour

Unlimited Water & Wine Service During Cocktail Hour & Dinner

BRIDAL SUITE AND GROOM'S ROOM

Private Suite, Change Room, Coat Rack, Safe, and Mini Fridge.

FOR ALL WEDDING RECEPTION BOOKINGS:

- With the purchase of an open bar package, enjoy a complimentary Sparkling Toast
- With the purchase of Hors D' Oeuvres (minimum 3 per person), enjoy an additional 1 piece per person complimentary.
- Complimentary Dinner Tasting for two people (booked 4-6 months in advance, on weekdays between 12 - 3 p.m., based on event schedule)

**All Food & Beverage Packages Subject to Applicable Taxes*



Additional Fees

VENUE RENTAL

Please inquire for rates. Our venue rental includes 60" round tables, white folding chairs, standard table settings and glassware, parking, and exclusive use of the venue during the contracted time. Staffing is also included with in-house catering.

ONSITE CEREMONY FEE

\$1750 in addition to reception booking (for ceremony only bookings, please inquire)
Includes set up, teardown, and use of white folding bistro chairs

STAFFING

Additional Wait Staff available at \$35.00 per hour or bartender \$45.00 per hour, min. 4 hours

UPGRADED COCKTAIL RECEPTION PACKAGE

Starting at \$2000

Includes outdoor lounge furniture, 6 cruiser tables, 4 umbrellas for shade,
and a portable bar set up at the front of the mansion

TAXES

17% Service Fee Applies on All Food & Beverage
13% HST Applies to All Goods & Services, Food & Beverage

**Pricing Subject to Change*



AUDIO VISUAL

CEREMONY/COCKTAIL HOUR AUDIO PACKAGE - \$350

- 2 hour package (one location only) - Additional time can be purchased for a longer ceremony or cocktail hour
- Includes 2 Speakers, Mixer, and Wireless Microphone on a stand
- Second set of speakers available for \$150 for second location

CEREMONY/COCKTAIL HOUR BAND PACKAGE - \$250

This is required in addition to ceremony/cocktail hour audio package for events with live music for the ceremony or cocktail hour.

- Access to ceremony sound system
- 4 Wired microphones
- 1 Stage monitor
- Audio Technician

GLASS PAVILION AUDIO PACKAGE - \$850

- 8 Sonance PS-S83T Speakers, mounted and hidden behind the tent liner, for DJ or playlist plug in
- Yorkville YXL15SP subwoofer
- Podium with wireless microphone
- Audio Technician for set-up (up to 2 hours prior to event start), teardown, and 7 hours of operation
- This package is mandatory with all bookings using the glass pavilion.



AUDIO VISUAL

OPTIONAL ADD-ONS

SPARKTACULAR INDOOR PYROTECHNICS - \$600 for 2 or \$1000 for 4

- Includes 4 deployments for up to 10 seconds. Additional units and deployments available at extra cost.

HAZER MACHINE- \$350

- Create a "party/dance club" atmosphere and greatly enhance effectiveness of any coloured lights within the room. Includes set up, operation, teardown and unlimited use throughout the event.

12' x 7' PROJECT AND SCREEN (1) - \$2500

- Includes set up, operation, cables, and teardown (requires 8 feet of space).

75" TVs (2) - \$2000

- Includes set up, cables, delivery, and teardown.

LIVE STREAM PACKAGE- \$3500

- Share your special moments with guests from around the world with high-definition Live Streaming cameras. Includes 2 cameras, set up, operation, and teardown by video technician.

STARRY LIGHTS- \$3000

- Dance under the stars in the glass pavilion with starry lights hung along the pavilion draping.

UPLIGHTING- \$400

- Includes 10 fixtures, set up and teardown, Additional Up-Lights available for \$45 each.

MUSIC STREAMING PACKAGE- \$350

- Offered as an excellent alternative to a DJ, your favorite genres of music from specially curated lists of high-resolution music to be played throughout cocktail hour, reception, and dancing.

BAND EQUIPMENT- Please inquire.



DAY OF PLANNER PACKAGES

ENJOY THE FOLLOWING INCLUDED IN YOUR WEDDING PACKAGE:

- Set-up of Tables, Chairs, Linens & Table Numbers
- Detailed Floor Plan
- Reception Itinerary
- Event Manager to Report Serving Times and Assist Throughout Evening

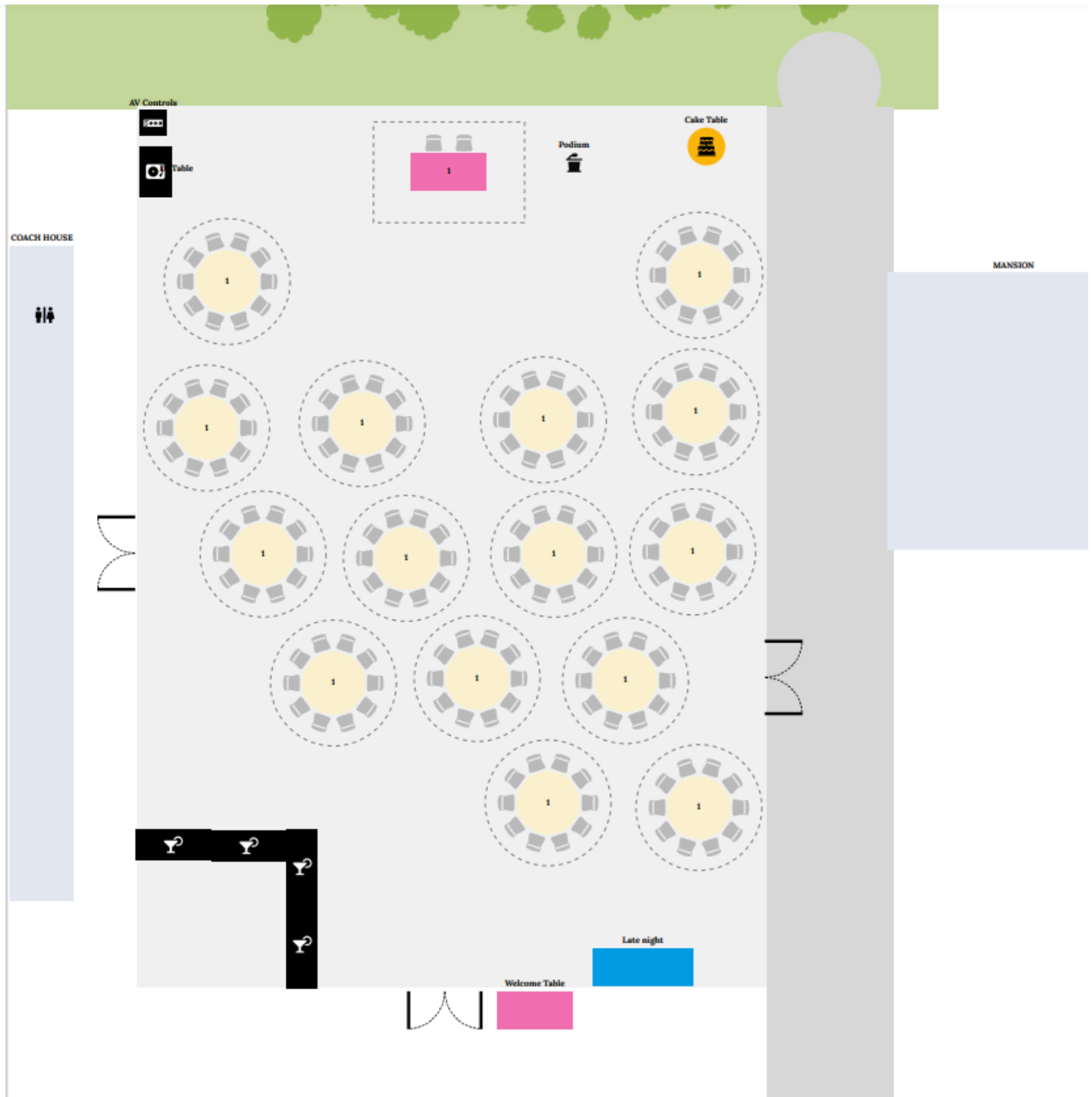
PACKAGE #1 - STARTING AT \$750 HALF DAY

- One Additional Onsite Meeting to Organize your Personal Details During Regular Business Hours
- Full Day Itinerary Prepared
- Set-up Personal Items Day-of - Place Cards, Menus, Gift Favours, Money Box, etc.
- Confirm Deliveries & Coordinate Set-up with your Vendors
- Coordinate with the MC and Assist with Cueing Ceremony, Bridal Party Introductions etc.
- First Point of Contact for Event Manager

PACKAGE #2 - STARTING AT \$1,250 FULL DAY

- Includes all Items in Package #1
- One Additional Onsite Meeting to Organize your Personal Details During Regular Business Hours
- Extends Hours to Assist with Coordination of All Speeches & Entertainment
- Pack Up Personal Items and Store in Bridal Suite for Departure Ease at the End of the Evening

SAMPLE FLOORPLAN



- GLASS PAVILION MEASUREMENTS: 50' X 70'
- BASED ON 150 GUESTS (10 PER TABLE), WITH A SWEETHEART HEAD TABLE
- 60" ROUND TABLES SEAT UP TO 10 PER TABLE WITHOUT CHARGER PLATES, OR 8 PER TABLE WITH CHARGER PLATES

An outdoor wedding ceremony setup on a grassy lawn. Rows of white folding chairs are arranged in a path leading towards a body of water in the background. The scene is decorated with large floral arrangements, including tall white hydrangea-like flowers and clusters of white and cream roses. The sky is bright and slightly overcast.

Thank you

WE LOOK FORWARD TO HOSTING YOU!