



• EVENT VENUE •

16750 Weston Rd, King, ON L7B 0C7
+1 416 410 6680
TheManor@byPeterandPauls.com
Web manor.byPeterandPauls.com

TheManor1982

BRIDAL SHOWER

SERVICE

Manor Staff to Circulate Non-Alcoholic
Tropical Punch to Guests Butler Style Upon Arrival

BUFFET STATIONS

OMELET STATION

Custom Made-To-Order Omelets prepared Live by Chefs with a
Variety of Ingredients for guests to select from to include Black Forest
Ham, Applewood-Smoked Bacon, Baby Spinach, Mushrooms, Green Onions,
Bell Peppers, Diced Tomatoes, Cheddar and Monterey Jack Cheese

***Station to Include Fresh Baked Butter Croissants

ANTIPASTI BAR

Assorted Artisan Breads & Fresh Baked Focaccia, Grilled Vegetables with
Balsamic Reduction, An assortment of Olives "From our Mother's Farm,"
Sweet Roma Tomatoes with Ontario Baby Mozzarella, Build-Your-Own
Caesar Salad Station, Signature Salad Bar with Cookstown Field Greens
with Chef's Choice of Seasonal Toppings, Village Greek Salad, Heirloom
Tomato Bruschetta with Pesto Drizzle & Sliced Prosciutto

HOT ENTREE STATION

Lemon & Rosemary Roasted Chicken Breast in a Pan Jus, Grilled Atlantic Salmon
Filet in a Dill Cream Sauce, Basmati Rice with Fresh Herbs, Penne Rigatti in a Rose
Sauce, Chef's Choice Seasonal Vegetables, Chef's Choice Potatoes

DESSERT SERVICE

Shower Cake

(client to provide cake, Manor to cut and serve on a decorated plate per person)

BAR SERVICE

Open Pop & Juice Bar
1 Bottle of Red & White Wine per table
Sparkling & Still Water
Coffee/Tea/Espresso

4 Hour Duration

Menu items are conditional upon seasonal
availability and market cost.
Menu may be customized



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SPECIALTY BREAD BASKET PER TABLE

An Assortment of Specialty Breads & Fresh Baked Focaccia
"My Mother's Olive Oil" Imported from Greece, Per Table

PASTA

Penne Rigatti in a Rose Sauce

MAIN COURSE

6 oz. Lemon & Rosemary Roasted Chicken Breast in a Pan Jus
Garnished with Chef's Choice Seasonal Vegetables, Roasted Potatoes
***Cookstown Field Greens tossed in an Aged Balsamic Vinaigrette, bowl per table

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