

THE MANOR EVENT VENUE

WEDDING PACKAGE

2025



The Manor Event Venue | 16750 Weston Road, King, Ontario, L7B 0C7
| Tel: (416) 410-6680 | Web: www.bypeterandpauls.com



PACKAGE INCLUSIONS

Venue Amenities and Features

No Partition Walls

Private Restrooms

Directional Map QR Code

Extensive Open Bar Packages

Private VIP Suite with On-Site Safe

Customized Menu Offerings Available

Complimentary Coat Check (seasonal)

Modern and Contemporary Event Space

Front Door Concierge to Greet & Direct Guests

Dedicated Function Manager, Waiter & Bartender Service

10:00am Access to Event Space & Private VIP Suite
(Ceremony Access Permitted 1.5 Hours Prior to the Scheduled Start Time)

Exceptional Food Quality & Cuisine using Seasonal and Local Ingredients

State-Of-The-Art Sound and Lighting partnership with S4 Entertainment Powered by ACS

Complimentary Parking

Please Note: Parking is not guaranteed and may be limited, guests are encouraged to carpool

Dining Tables adorned with White, Ivory, Black or Grey Table Linens & Napkins, Glassware & Silverware

On-Site Banquet Coordinator to assist with the Planning Process, Menu Finalization, Floor Plan Design and Event Logistics

On-Site Banquet Coordinator to Set up Client Deliveries, Liaise with Client's Vendors, Coordinate the Client's Ceremony

Photo Permit: Nestled amongst the stunning greens and rolling hills of the surrounding Carrying Place Golf and Country Club, The Manor is a photographer's oasis. Featuring stone walls, a breathtaking waterfall, mature trees, a tranquil pond, gazebo and The Manor's resident swans. The 34,000 sq. ft. event space features a modern interior for indoor shots featuring spectacular chandeliers, a fireplace and awe-inspiring staircases with picture perfect windows at every turn. Photos permitted anytime after 10:00am (please speak with your sales representative for further details pertaining to photo restrictions).

SAMPLE MENU

OPEN “DELUXE BAR”

Inclusive of Up to 9 Hours of Service

Full Bar Open throughout Dinner

Domestic Beer
Sparkling Toast
Red & White Wine
Assorted Pop & Juice
Assorted Liquor & Liqueurs
Coffee/Tea/Espresso Service
Sparkling & Flat Bottled Water

COCKTAIL RECEPTION

A Selection of Gourmet Hot & Cold Hors D'Oeuvres
(Choice of 6 Selections, Quantity Based on 5-6 Pieces per Person)

DINNER SERVICE

Specialty Breads & Fresh Baked Focaccia, Basket per table
“My Mother’s Olive Oil” Imported from Greece

1ST COURSE: APPETIZER

(Choice of One Appetizer)

2ND COURSE: MAIN ENTRÉE

(Choice of One Main Course)

3RD COURSE: DESSERT

(Choice of One Dessert)
Coffee/Tea/Espresso Service

LATE-NIGHT SERVICE

Client to provide Cake, Manor to Cut and Serve to Guests from a Station

Additional menu selections available upon request

Ethnic/culturally diverse offerings available upon request

Guests with allergy/dietary meal requirements to include but not limited to vegetarian, vegan, celiac/gluten, shellfish, nut, dairy, etc. will be accommodated

Client to notify The Manor no later than 10 days prior to the event date of all associated allergy/dietary requirements

All such substitute meals are at the full discretion of The Manor’s culinary team

There may be a surcharge applied in the event of a substitution

BAR SERVICE

OPEN “DELUXE BAR”

RYE: Wisers

GIN: Beefeater

BRANDY: Macieira Royal Old, Metaxa

SCOTCH: Ballantines, Johnnie Walker Red

BOURBON: Jack Daniels

VODKA: Absolut

RUM: Havana Club, Bacardi Black

LIQUEURS:

Ouzo, Kahlua, Soho Lychee, Triple Sec, Cherry Brandy, Southern Comfort, Crème de Menthe White, Crème de Cacao White, Crème de Banana, Peach Schnapps, Blue Curacao, Melon, Butterscotch Schnapps, Sour Puss Green Apple Liqueur, Sour Puss Raspberry Liqueur

APERITIFS, VERMOUTH & BITTERS:

Jägermeister, Campari, Martini Dry, Dubonnet Red, Cinzano Red

DOMESTIC BEERS:

Coors Light, Molson Canadian, Sol, Miller Genuine Draft, Miller Lite

HOUSE RED & WHITE

SPARKLING WINE FOR TOASTING

NON-ALCOHOLIC BEVERAGES:

Non-Alcoholic Beer, Spring & Mineral Water, Pop, Juice, Coffee, Tea & Espresso

UPGRADE TO OPEN “TOP SHELF BAR”

Open “Top Shelf” Bar – Additional \$9.50 per person
(To include **both** the “Deluxe Bar” & “Top Shelf Bar” Selections)

RYE: Crown Royal, Jim Beam

GIN: Tanqueray, Bombay Sapphire

TEQUILA: Olmeca Gold, Olmeca Altos Plata

SCOTCH: Johnnie Walker Black, Chivas Regal, Abelour, Glenlivet, Glenfiddich

RUM: Bacardi White, Bacardi 8, Lams Black Sheep Spiced Rum, Malibu Rum

IRISH WHISKEY: Jameson’s

BOURBON: Gentleman Jack

VODKA: Belvedere, Ketel One

COGNAC: Courvoisier VS, Hennessy VS

LIQUEURS:

Bailey’s, Grand Marnier, Amaretto, Frangelico, Sambuca, Limoncello, Alize Red Passion, Hpnotiq, Grappa Bottega, Goldschlager, Galliano

APERITIFS, VERMOUTH & BITTERS:

Amaro Lucano, Aperol

PORT:

Graham’s 10YO Tawny Port, Sandeman

DOMESTIC & IMPORT BEERS:

Heineken, Red Stipe, Birra Moretti

Bar Packages Based on Up To a 9-Hour Service Duration

Products/Brands are Subject to Change/Substitution without Notice

Deluxe Bar: An Additional \$3.50 per Person per Hour Will Apply for Each Additional Hour of Service Requested

Top Shelf Bar: An Additional \$4.50 per Person per Hour Will Apply for Each Additional Hour of Service Requested

Victoria Hall Bookings with a 1:30pm On-Site Outdoor Ceremony Service include Beer, Wine & 1 Singature Cocktail served until 4:00pm at No Additional Charge

COCKTAIL RECEPTION SERVICE

GOURMET HOT & COLD HORS D'OEUVRES – SELECTION OF 6 VARIETIES

Shrimp & Chive, Phyllo Cup
Corn Fritters, Cajun Ranch (vegetarian)
Butter Chicken, Raita Drizzle, Naan Bread
Mango Chicken Salad Tartlet (cold selection)
Sweet Potato, Maple & Feta Tartlets (vegetarian)
Artichoke Cream, Parmigiano Reggiano, Phyllo Cup (vegetarian)
Mini Beef Sliders, Garlic Aioli, Caramelized Onions, Brioche Bun
Herbed Goat Cheese & Grape Truffle, Toasted Almond (vegetarian)
BLT Bite, Bacon Jam, Avocado Herbed Mayo, Rye Round (cold selection)
Sun-Dried Tomato Tartlets, Smoked Chicken, Caramelized Onions, Gouda Cheese
Southern Fried Hot Honey Chicken, Garlic Aioli & Julienned Pickles in an Asian Spoon
Deconstructed Spring Roll Phyllo Cup, Vegan Sweet Chilli Drizzle, Fresh Cilantro (vegan)
Pepper Crusted Seared Tuna Slice served in an Asia Spoon, Seaweed Salad, Wasabi (cold selection)
Smoked Salmon Rosettes, Herbed Crème Fraiche, Capers, Fresh Dill, Cucumber Round (cold selection)

UPGRADES

Premium Hors D'oeuvres – Price per Item

Nigiri Sushi, Soy, Wasabi – \$9.00 per person
California Roll, Soy, Wasabi – \$4.00 per person
Grilled Marinated Lamb Chops – \$7.00 per person
Seared Scallop, Mango Papaya Salsa – \$5.00 per person
Jumbo Shrimp Cocktail "Virgin Caesar" Aioli – \$4.00 per person

Antipasto Bar (Remove Hors D'Oeuvres) – Additional \$8.50 per person

ANTIPASTO BAR: Specialty Breads & Fresh Baked Focaccia, Grilled Vegetables with a Balsamic Reduction, Roasted Peppers, Sundried Tomatoes, An assortment of Olives "From our Mother's Farm," Tomato Bocconcini, Marinated Mushrooms, Tomato Bruschetta with Pesto Drizzle, Grilled Fiery Banana Peppers stuffed with Mozzarella & Sundried Tomatoes, Village Greek Salad, Far East Salad with Napa Cabbage & a Sweet Soya Vinaigrette, Mediterranean Seafood Salad, Sliced Prosciutto, Soppressata, Parmigiano Chunks from the Wheel, Gourmet Cheeses, Champagne-Poached PEI Mussels with Leeks & Onions, Oven-Roasted Italian Sausage with Bell Peppers & Onions, Batter-Fried Cod with Aioli Dipping Sauce and "Crispy & Spicy" Calamari Rings

Antipasto Seafood Add-Ons – Price per Item

Smoked Salmon – \$3.00 per person
Shrimp Cocktail – \$3.00 per person

1ST COURSE (CHOICE OF ONE)

Mixed Greens Cucumber Bouquet, Candied Pecans, Goat's Cheese, Heirloom Tomatoes, Balsamic Vinaigrette

Mixed Greens, Roasted Tomatoes, Poached Pear, Slivered Almonds, Sherry Vinaigrette

Roasted Rainbow Beets, Arugula, Goat's Cheese, Sunflower Seeds

Roasted Butternut Squash Soup, Crème Fraiche

Forest Mushroom Soup, Truffle Essence

Penne á la Vodka, Pancetta, Fresh Basil

Casarecce, Pomodoro, Fresh Basil

UPGRADES

Antipasto Plate per Person (In Place of the Appetizer Plate Above) – \$4.50 per person

(Or Add an Antipasto Plate per person Prior to the Appetizer Course – \$7.00 per person)

Plate Description: Prosciutto, Soppressata, Melon, Grilled Vegetable Stack, Home-Seasoned Black & Green Olives, Marinated Mushrooms, Fiore Di Latte & Sliced Tomatoes drizzled with Olive Oil Infused Pesto, Parmigiano from the Wheel

Duo of Pasta: (Add a Stuffed Pasta or Risotto to a Short Noodle Selection) – \$4.00 per person

Pasta Course (If Adding a Separate Pasta Course After the Appetizer Plate)

Short Noodle – \$5.00 per person

Stuffed Pasta or Risotto – \$7.00 per person

Duo of Pasta (Short Noodle Paired with a Stuffed Pasta or Risotto) – \$7.00 per person

SHORT NOODLE PASTA SELECTIONS:

Casarecce
Penne
Gemelli
Farfalle

STUFFED NOODLE PASTA SELECTIONS:

Bauletti
Tortellini
Agnolotti
Rotolo

PASTA SAUCE SELECTIONS:

Rosé Sauce
Vodka Sauce (served with or without Pancetta)
Tomato Basil
Lemony Kale Pesto Cream
Parmigiano Cream Sauce, Truffle Essence
Chardonnay Cream Sauce with Asiago

STUFFING FOR STUFFED PASTA:

Butternut Squash
Ricotta Cheese & Spinach
Leeks, Mushrooms & Ricotta Cheese
Sun Dried Tomatoes & Ricotta Cheese

RISOTTO SELECTIONS:

Leek and Fennel
Asparagus, Lemon & Asiago
Wild Mushroom, Truffle Essence
Wild Mushroom & Asparagus

2ND COURSE (CHOICE OF ONE)

8 oz. Boneless Red Wine Braised Beef Short Ribs

6 oz. AAA Filet Mignon, Three Peppercorn Jus, Crispy Fried Onions

10 oz. French Cut Choice Veal Chop, Cabernet Reduction

4 oz. Veal Tenderloin, Port Wine Reduction & 4 oz. Grilled Atlantic Salmon Filet, Champagne Beurre Blanc

6 oz. Boneless Red Wine Braised Beef Short Ribs & ½ Lemon & Rosemary Roasted Cornish Hen **OR** 4 oz. Chicken Breast

UPGRADES

4 oz. Canadian Lobster Tail, Beurre Blanc – \$11.25 per Person

Two 8/12 Black Tiger Shrimp, Beurre Blanc – \$8.50 per Person

Mixed Field Greens, Balsamic Vinaigrette (Bowl per Table with Main Entrée Service) – \$2.00 per Person

MAIN COURSE ACCOMPANIMENTS

CHOICE OF ONE:

Roasted Potatoes and Yams, Rosemary & Sea Salt

Roasted Potatoes, Rosemary & Sea Salt

Greek Lemon Roasted Potatoes

Garlic Crushed Potatoes

Mascarpone Potato Mash

CHOICE OF ONE:

Roasted Root Vegetables

Red Pepper Sliver, Bok Choy

Fresh Snipped Carrot, Asparagus

Chef's Choice Seasonal Vegetables

3RD COURSE (CHOICE OF ONE)

Warm Apple Blossom, Butterscotch Drizzle, French Vanilla Ice Cream

Warm Sticky Toffee Pudding, Caramel Sauce, Brandy Whipped Cream

Belgium White & Dark Chocolate Mousse in a Martini Glass, Seasonal Berries

Duo of Sweet Confections:
(Client to pre-select 2 mini selections):

Espresso Tiramisu

Lemon Meringue Tart

Triple Berry Cheesecake

Vanilla Bean Crème Brûlée

Belgium Chocolate Mousse

Salted Caramel Cheesecake

Peach Bourbon Crème Brûlée

Bailey's Irish Cream Cheesecake

UPGRADES

Trio of Sweet Confections – \$2.00 per person

ADDITIONS

Platter of Market Fresh Seasonal Fruit, per table – \$3.50 per person

SWEET & SAVORY LATE-NIGHT STATIONS

BELGIAN WAFFLE STATION – \$7.00 PER PERSON

Fresh “Belgian” Style Waffles served Warm with Vanilla Ice Cream, Fresh Whipped Cream, Maple Syrup, Chocolate Sauce, Seasonal Berries & Fruit

CHICKEN & WAFFLES – \$7.50 PER PERSON

Fresh “Belgian” Style Waffles served Warm, Boneless Buttermilk Fried Chicken, Maple Syrup & Hot Sauce

EXTREME POUTINE STATION – \$7.00 PER PERSON

Yukon Gold & Sweet Potato Fries, Pulled Pork, Bacon Bits, Scallions, Sour Cream, Shredded Cheddar Cheese, Fresh Cheese Curds, Sautéed Mushrooms, Diced Tomatoes, Jalapeno Peppers, Home-Style Beef Gravy & Cheese Sauce served in Authentic Take-Away Containers

FISH N’ CHIPS – \$7.50 PER PERSON

Battered Halibut, Fresh-Cut French Fries, Ketchup, Tartar Sauce & Lemon Aioli served in Authentic Take-Away Containers

GRILLED CHEESE STATION – \$7.00 PER PERSON

Grilled Cheese prepared “Live” on Country White, Rye and Sourdough Bread with Gruyere, Cheddar and Brie Cheese, French Fries, Golden Onion Rings, Ketchup & Mayo

MIDNIGHT SEAFOOD BUFFET – \$32.00 PER PERSON

Portuguese-Style Whole Lobster, Shrimp Cocktail, Grilled Shrimp, Scallops, Clams, Mussels, Crab Legs, Shrimp & Cod Patties

NUTELLA BANANA CREPE FLAMBÉ STATION – \$7.00 PER PERSON

Rum-Flavoured Bananas & Pecans Flambéed “Live” in a Fresh Crepe with Warm Nutella & Ice Cream

PORCHETTA STATION – \$7.50 PER PERSON

Oven-Roasted Porchetta Carved “Live,” Calabrese Bun, Grilled Pita, Tzatziki, Sliced Tomatoes, Shredded Lettuce, Onions, Crispy Onions, Hot Banana Peppers & Horseradish

RAMEN NOODLE BAR – \$8.00 PER PERSON

A Selection of Beef, Chicken, and Vegetarian Instant Ramen served with Chopsticks. Station to include a selection of toppings to include Julien Carrots, Sauteed Mushrooms, Scallions, Bean Sprouts, Shredded Cabbage and Cilantro. Accompanied by Hoisin Sauce, Siracha, Soy Sauce, Hot Chili Oil and Sesame Oil.

*****Add Boiled Eggs, Tofu or Grilled Chicken for an additional \$1.75 + admin + tax, per item/per person**

SLIDER STATION – \$7.00 PER PERSON

Mini Beef Sliders, Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Chipotle Mayonnaise, Crispy Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce, Pommery Mustard, Crisp French Fries, Golden Onion Rings, Ketchup & Mayo

SOFT TACO BAR – \$8.00 PER PERSON

Beer-Battered Cod, Soft Tortillas, Shredded Cabbage, Zesty White Sauce, Fresh Cilantro, Pico de Gallo & Lime Wedges. “Live” preparation of Sautéed Peppers, Onions, Yellow Zucchini, Tomatoes, Corn & Pinto Beans for guests to enjoy a Vegetarian Taco

ULTIMATE GOURMET SAVORY BAR - \$9.00 PER PERSON

Station to include Mini Hot Dogs, Mini Beef Sliders and Mini Chicken Sliders served with Crisp French Fries Jalapeño Poppers and Golden Onions Rings for guests to enjoy. Station to include a variety of Gourmet Condiments to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Chipotle Mayonnaise, Mayo, Fried Onions, Pickled Cucumbers, Tomatoes, Scallions and Shredded Lettuce

WELCOME TO THE ISLANDS STATION - \$9.50 PER PERSON

Enjoy a taste of Jamaica with Medium and Hot Spiced Beef Patties, Rice & Peas, Codfish Fritters, Jerk Chicken & Fried Plantains

WINGS STATION – \$9.00 PER PERSON

Mini Drums & Flats to include Honey Garlic, Mild, Medium & Hot Sauce, Blue Cheese Dip, Ranch Dip, Celery & Carrot Sticks, French Fries, Sweet Potato Fries & Jalapeño Poppers

Pricing is Per Person Billed on the Final Confirmed Guest Count
Station Pricing Based on a Minimum \$500 Charge (Pre-Administration/Pre-Tax)
Additional Late-Night Stations including Cocktail Stations Available upon Request

PRIME SEASON WEDDING PRICING: 3RD WEEKEND IN MAY – OCTOBER

VICTORIA HALL (CAPACITY 160 GUESTS)

Minimum Guarantee: 100 Adults

Saturday: \$157.50 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$138.00 per person + 18% Administration Fee + 13% Tax

ALEXANDER OR ELIZABETH HALL (CAPACITY 320 GUESTS)

Minimum Guarantee: 200 Adults

Saturday: \$162.50 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$138.00 per person + 18% Administration Fee + 13% Tax

Venue Facility Rental Fee

Saturday: \$88.00 + Tax

Friday/Sunday: \$60.00 + Tax

The Venue Facility Rental Fee is Built within the Per Person Price
Should the Client Reserve the Space Below the Guaranteed Minimum, a Venue Facility Rental Fee will Apply
This fee replaces the client's per person rate per guest below the noted minimum

MID-SEASON WEDDING PRICING: NOVEMBER – DECEMBER

VICTORIA HALL (CAPACITY 160 GUESTS)

Minimum Guarantee 100 Adults

Saturday: \$132.00 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$127.00 per person + 18% Administration Fee + 13% Tax

ALEXANDER HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 200 Adults

Saturday: \$132.00 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$127.00 per person + 18% Administration Fee + 13% Tax

ELIZABETH HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 150 Adults

Saturday: \$132.00 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$127.00 per person + 18% Administration Fee + 13% Tax

Venue Facility Rental Fee

Saturday: \$55.00 + Tax

Friday/Sunday: \$52.00 + Tax

The Venue Facility Rental Fee is Built within the Per Person Price
Should the Client Reserve the Space Below the Guaranteed Minimum, a Venue Facility Rental Fee will Apply
This fee replaces the client's per person rate per guest below the noted minimum

WINTER WEDDING PRICING: JANUARY – 2ND WEEKEND IN MAY

VICTORIA HALL (CAPACITY 160 GUESTS)

Minimum Guarantee 100 Adults

Saturday: \$127.00 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$124.50 per person + 18% Administration Fee + 13% Tax

ALEXANDER HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 200 Adults

Saturday: \$127.00 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$124.50 per person + 18% Administration Fee + 13% Tax

ELIZABETH HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 150 Adults

Saturday: \$127.00 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: \$124.50 per person + 18% Administration Fee + 13% Tax

Venue Facility Rental Fee

Saturday: \$52.00 + Tax

Friday/Sunday: \$47.00 + Tax

The Venue Facility Rental Fee is Built within the Per Person Price
Should the Client Reserve the Space Below the Guaranteed Minimum, a Venue Facility Rental Fee will Apply
This fee replaces the client's per person rate per guest below the noted minimum

MONDAY – THURSDAY WEDDING PRICING

TO INCLUDE OUTDOOR TENTED GARDEN WEDDING RECEPTIONS MAY - OCTOBER

*****BUILDING EXCLUSIVITY *****

"Building Exclusivity" is inclusive of one reception set-up

Should the client require use of an additional event space, a \$750 + 13% tax room rental fee will apply

Minimum Guarantee 150 Adults

\$132.50 per person + 18% Administration Fee + 13% Tax

*** Not applicable on June 30th, Civic, Statutory or Special Occasion Dates***

Tent Capacity for Dinner Reception 200 Guests

Venue Facility Rental Fee

\$65.00 + Tax

The Venue Facility Rental Fee is Built within the Per Person Price
Should the Client Reserve the Space Below the Guaranteed Minimum, a Venue Facility Rental Fee will Apply
This fee replaces the client's per person rate per guest below the noted minimum

Civic Holiday Sundays, add an additional \$8.00 to the posted per person price for the given season (Saturday Venue Facility Fee will apply)

Civic Holiday Mondays, regular weekday pricing applies, building exclusivity does not apply (Weekday Venue Facility Fee will apply + \$10)

Statutory Holiday Sundays, add an additional \$15.00 to the posted per person price for the given season (Saturday Venue Facility Fee will apply)

Statutory Holiday Mondays & Statutory Holiday dates, add an additional \$15.00 to the posted per person Saturday price point for the given season
(Saturday Venue Facility Fee will apply + \$10 for the given season)

DISCOUNTS

Should the Client Meet/Exceed the Adult Posted Minimum, the following Discounts will Apply:

CLIENT'S HIRED WEDDING PROFESSIONALS: Priced at 65% of the Final Adult per Person Rate

Same meal/number of courses & portion size

CHILDREN 4 – 12: Priced at 60% of the Final Adult per Person Rate

***Same meal/number of courses & portion size (client may substitute the main course with chicken fingers and fries) ***

BABIES 3 & UNDER WITH CHICKEN FINGERS & FRIES: \$15.00 + 18% Administration + 13% Tax

BABIES 3 & UNDER NO MEAL: Complimentary

MANDATORY CHARGES

SECURITY FEE: \$200.00 + Tax

SOCAN FEE: Victoria Hall: \$63.49 + Tax **OR** Alexander/Elizabeth Hall: \$132.39 + Tax

LOWER PATIO/TENT GROUNDS FEE: \$1,250.00 + Tax (Fee Applied to All Elizabeth Hall Bookings Late-April to Mid-October)

ON-SITE CEREMONIES

THE MANOR ALLOCATES A 30 MIN. CEREMONY DURATION

(Please inquire with a sales representative for ceremonies in excess of 30-minutes)

LATE-APRIL TO MID-OCTOBER

Outdoor Ceremony Time-Slots Pre-Assigned in Accordance with the Dinner Reception Space Reserved
(Alternative time slots may be available; please inquire with a sales representative for further details)

Victoria Hall: 1:30pm Outdoor Ceremony
Alexander Hall: 3:30pm Outdoor Ceremony
Elizabeth Hall: 5:30pm Outdoor Ceremony

CEREMONY FEE: \$700.00 + Tax (Victoria Hall) & \$950.00 + Tax (Alexander & Elizabeth Hall)

&

LOWER PATIO/TENT GROUNDS FEE: \$850.00 + Tax (Victoria & Alexander Hall) & \$1,250.00 + Tax (Elizabeth Hall)

LATE-OCTOBER TO MID-APRIL

Indoor Ceremony Availability Subject to Date of Interest
(Please inquire with a sales representative for availability and timing logistics)

CEREMONY FEE: \$700.00 + Tax (Victoria Hall) & \$950.00 + Tax (Alexander & Elizabeth Hall)

&

INDOOR CEREMONY HALL RENTAL FEE: \$1,695.00 + Tax (if required)

OR

EVENT SPACE SET-UP/FLIP SURCHARGE: \$300.00 + Tax

CEREMONY FEE:

Inclusive of a Rehearsal Prior to the Wedding Day and the On-Site Day of Coordination of the Ceremony
(Arrange the order of the procession, cue music, liaise with client's officiant)

LOWER PATIO TENT/GROUNDS FEE:

Inclusive of the Rental of the Lower Patio Grounds for the Outdoor Ceremony Service, Set-Up of the Ceremony Chairs, Table with Chair(s) for Signing of the Marriage License, Citrus-Infused Water Station upon Guests' Arrival & Use of the On-Site Tent

INDOOR CEREMONY HALL RENTAL FEE:

Inclusive of the Rental of a Separate Event Space to Host the Client's Indoor Ceremony Service, Set-Up of the Ceremony Chairs, Table with Chair(s) for Signing of the Marriage License, Citrus-Infused Water Station upon Guests' Arrival

ADDITIONAL DETAILS

ADMINISTRATION FEE

18% Administrative Fee is inclusive of Map Card Invitation Inserts, Concierge, Complimentary Parking*, Complimentary Coat Check (seasonal), Exclusive VIP Suite, Grounds & Facility Maintenance, Photo Permit, Final Details Meeting with The Manor's Banquet Coordinating Department (menu/bar finalization, event logistics), Day-Of Event Management & Coordination, and Administrative Clerical Processing Duties

*Parking is not guaranteed and may be limited, guests are encouraged to carpool

PRICE PER PERSON

Inclusive of the Venue Facility Fee, Food and Beverage Fees, Plates, Cutlery, Glassware, Corporate Chair, Tables, Set-Up & Cleaning Fees, Wait Staff, Bartenders, Floor Captain and use of The Manor's Table Linens & Napkins

CHAIR RENTAL UPGRADES

All Chair Rentals to be Arranged and Coordinated Directly with Pure Events
(Partner Division of Peter & Paul's Hospitality Group)

External chair rentals are not permitted

Email: chairs@bypnp.com

Web: pureeventdesign.com

AUDIO/VISUAL PARTNER

The Manor's Exclusive Audio-Visual Partner is S4 Entertainment Powered by ACS
Clients may Reserve DJ Services Directly with S4 Entertainment or Outsource their Chosen DJ or Band
Additional Charges Will Apply wherein an Outsourced DJ and/or Band is Contracted

All On-Site Audio Visual to be Provided/Powered by S4 Entertainment

(Outsourced Equipment is Not Permitted to include but not limited to Speakers, Lighting, Trussing, etc.)

Contact: Pej Maleknejad

Email: pejman@s4entertainment.com

Web: www.s4entertainment.com

SERVICES TO COMPLIMENT YOUR BOOKING

Peter & Paul's Hospitality Group is your One-Stop-Shop for All of your Wedding Planning Necessities
Visit our Website at www.bypeterandpauls.com to browse our Services

Peter & Paul's Gifts: Specializing in Guest Favours, Bridal Party Gifts, Custom Engraving & More!

Peter and Paul's Event Catering: Catering Delivered to Your Home, Your Church Reception & Your Limo

Pure Event Design: Innovative, Creative and Impeccable Floral, Décor & Furniture Rental Company

David Duncan House & Petros82: Host Your Engagement Dinner, Rehearsal Dinner or Date Night at our Specialty Restaurants

PAYMENT SCHEDULE:

\$500 Booking Deposit

Payment Terms: Bank Draft, Certified Cheque, Cash or Credit Card (3% Credit Card Handling Fee Waived)
Payment due at the conclusion of the client's 48-hour hold

20% Due Upon Signing

Payment Terms: Bank Draft, Certified Cheque, Personal Cheque, Cash or Credit Card (3% Credit Card Handling Fee Applied)
Payment due no later than 5 days following receipt of the client's \$500 Booking Deposit

15% Due 8 Months Prior

Payment Terms: Post-Dated Personal Cheque
Payment required on file no later than 5 days following receipt of the client's \$500 Booking Deposit

Final Payment Due 5 Days Prior to the Event Date

Payment Terms: Bank Draft or Certified Cheque

48-HOUR HOLD POLICY:

- A courtesy hold may be placed on one date for 48 hours. Should another client express interest in the noted date, the original client will be given a reduced time-frame in which to make a decision.
- The Manor will automatically release the date at the conclusion of the 48 hours if no declaration of booking is received from the client.
- In order to confirm a booking at the conclusion of the 48-hour hold, a \$500 non-refundable/non-transferable credit card payment is required over the phone.
- The \$500 applies towards the client's final invoice.
- In the event the client elects to forfeit their booking and/or they are unable to complete the booking process within the time specified, the \$500 deposit will be withheld as a cancellation expense.
- As outlined in our terms and conditions, a client's hold will expire within 7 days. As such, the initial 48 hours (2 days) are offered as a courtesy. Within the remaining 5 days, the client is required to sign their contract with The Manor and remit the balance of their booking deposits to solidify the reservation.

Revised March 21, 2024 Diane Kolodziej

All Prices Subject to Change Without Notice
Additional Fees May Apply due to Government Regulations
Taxes Calculated on the Tax Structure at Time of Event Execution
Package Inclusions and Offerings Subject to Change Without Notice