



• EVENT VENUE •

16750 Weston Rd, King, ON L7B 0C7  
+1 416 410 6680  
TheManor@byPeterandPauls.com  
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   TheManor1982

## WINTER WEDDING

SATURDAY, JANUARY ↔ APRIL **\$91** PER PERSON\*

### ANTIPASTO BAR

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### SPECIALTY BREAD BASKET

#### PASTA

Garganelli alla Vodka

#### MAIN ENTRÉE

8 oz Red Wine Braised Beef Short Ribs  
Seasonal Vegetables  
Roasted Potatoes

Mixed Field Greens in a Well-Aged Balsamic Vinaigrette (Bowl per Table)

#### DESSERT

Fresh Baked Warm Apple Blossom Drizzled  
with Butterscotch Sauce topped with French Vanilla Ice Cream

#### COFFEE/TEA/ESPRESSO

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#### WEDDING CAKE/COFFEE & TEA STATION

Client to provide cake, The Manor Staff to cut & serve from station

#### GRILLED CHEESE STATION

Grilled Cheese Sandwiches  
prepared live in front of your guests served with  
French Fries & Golden Onion Rings  
with Ketchup for Dipping

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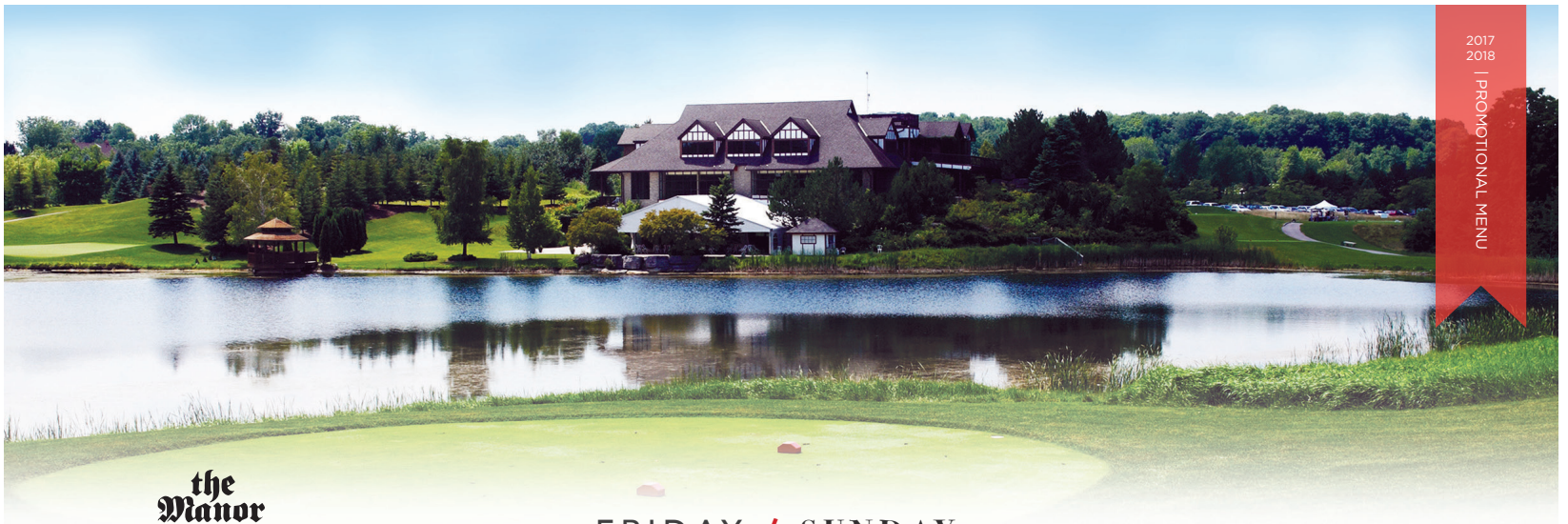
#### OPEN STANDARD BAR

Liquors & Liqueurs  
Sparkling Toast  
Domestic Beer  
Red & White Wine  
Coffee/Tea/Esspresso  
Sparkling & Still Water

VICTORIA HALL  
100 Minimum Guaranteed Adults

ALEXANDER HALL  
200 Minimum Guaranteed Adults

ELIZABETH HALL  
150 Minimum Guaranteed Adults



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## FRIDAY / SUNDAY

FRIDAY, MAY → OCTOBER **\$98** PER PERSON\*

SUNDAY, MAY → OCTOBER **\$101** PER PERSON\*

### HORS D'OEUVRES

An Assortment of Hot and Cold Hors D'Oeuvres  
served to your guests butler style

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### SPECIALTY BREAD BASKET

#### APPETIZER

Cucumber Wrapped Mixed Field Greens Bouquet  
Garnished with Candied Pecans, Cherry Tomatoes  
& Crumbled Goat Cheese Drizzled with an Aged Balsamic Vinaigrette

#### MAIN ENTRÉE

4 oz Filet Mignon in a Port Wine Reduction  
½ Lemon & Rosemary Roasted Boneless Cornish Hen  
Garnished with Chef's Choice Seasonal Vegetables  
Chef's Choice Potatoes

#### DESSERT

A Decadent Dessert Platter per table to include Mini Tiramisu,  
Mini Cheesecake, Mini Lemon Meringue Tarts,  
Mini Cannolis and Chocolate Dipped Strawberries

#### COFFEE/TEA/ESPRESSO

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#### WEDDING CAKE/COFFEE & TEA STATION

Client to provide cake, The Manor Staff to cut & serve from station

#### EXTREME POUTINE STATION

Fresh Cut Fries & Sweet Potato French Fries  
served with a Variety of Toppings to include Pulled Pork, Bacon Bits,  
Scallions, Sour Cream, Shredded Cheddar Cheese, Fresh Cheese Curds,  
Sautéed Mushrooms, Diced Tomatoes & Jalapeño Peppers accompanied  
by Home-Style Beef Gravy & Cheese Sauce for guests to create their  
desired Poutine experience. Station to include authentic Take-Away Boxes  
to complete the experience.

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#### OPEN STANDARD BAR

Liquors & Liqueurs  
Sparkling Toast  
Domestic Beer  
Red & White Wine  
Coffee/Tea/Esspresso  
Sparkling & Still Water

VICTORIA HALL  
100 Minimum Guaranteed Adults

ALEXANDER HALL  
200 Minimum Guaranteed Adults

ELIZABETH HALL  
200 Minimum Guaranteed Adults

\*All pricing is subject to change without notice.  
Menu items are conditional upon seasonal  
availability and market cost. Promotional price  
is available for bookings only. This price per  
guest is not subject to tax. Reservation  
and cancellation fees apply. Minimum offer not  
be combined with other offers. We do not  
have a policy on smoking. On days we  
are not open for dining, we are open for  
weddings and special events. For more  
information, please contact the Winter  
Promotional Menu.