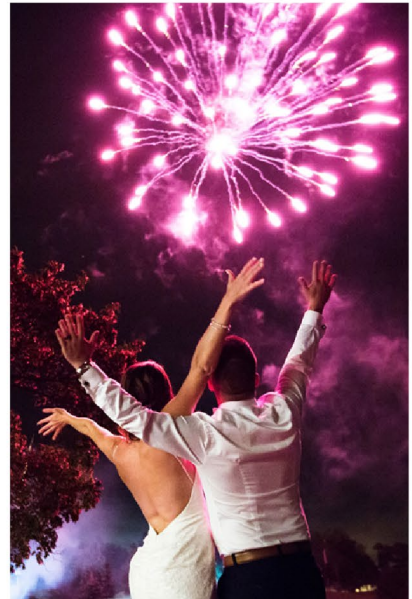




2022/2023 Wedding Package

#WED[💎]ATTHEMANOR



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f t i MANOR1982

est. 1982 **PETER & PAULS**
hospitality group



WHY BOOK AT THE MANOR?

The Manor Event Venue boasts over 34,000 sq. ft. of stunning indoor event space within 3 separate rooms. Nestled amongst the magnificent greens of The Carrying Place Golf & Country Club, the venue's modern interior and impeccable setting is truly unforgettable. Conveniently located 20 minutes north of Vaughan, The Manor features stone walls, a breathtaking waterfall, mature trees, a tranquil pond and The Manor's resident swans. The venues contemporary interior is equally as beautiful featuring spectacular chandeliers, a fireplace and awe-inspiring staircases with picture-perfect windows at every turn. If you have always dreamed of an outdoor tented garden reception, The Manor's on-site tent is available during the summer months (Monday - Thursday) to host outdoor soirees where you may dine and dance the night away under the stars. Paired with stellar culinary offerings and a team of consummate professionals, The Manor Event Venue will ensure every detail of your special day is executed to perfection.

PACKAGE INCLUSIONS

Photo Permit
Private VIP Suite
No Partition Walls
Dedicated Restrooms
Complimentary Parking
Invitation Map Insert Cards
Complimentary Coat Check
Customized Menu Offerings
Glassware, Tableware, Silverware
Modern & Contemporary Event Space
On-Site Ceremonies Available Year Round
Front Door Concierge to Greet & Direct Guests
Scenic Picture-Perfect Backdrop to your Reception
Built-In State-of-the-Art Sound and Lighting System
(partnership with S4 Entertainment Powered By ACS)
Dedicated Function Manager, Waiter & Bartender Service
Tables Adorned with White, Ivory, Black or Pewter Grey Linens and Napkins
Photographers Oasis: Breathtaking Waterfall, Tranquil Pond, Gazebo, On-Site Swans

*The per person rate/menu offerings are applicable to an 18% administration fee

*Taxes are calculated based on the current tax structure at time of event execution

*All pricing applicable to this package only *Pricing valid until December 29th, 2023



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WEDDING PACKAGES

WINTER WEDDING

SATURDAY JANUARY to APRIL \$112 Per Person

Victoria Hall
100 Adult Minimum
Alexander Hall
200 Adult Minimum
Elizabeth Hall
150 Adult Minimum

FRIDAY/SUNDAY JANUARY to APRIL \$109 Per Person

Victoria Hall
100 Adult Minimum
Alexander Hall
200 Adult Minimum
Elizabeth Hall
150 Adult Minimum

Events of a smaller nature are welcome. Please contact The Manor for further details.

MID-SEASON WEDDING PRICING

SATURDAY NOVEMBER to DECEMBER \$117 Per Person

Victoria Hall
100 Adult Minimum
Alexander Hall
200 Adult Minimum
Elizabeth Hall
150 Adult Minimum

FRIDAY/SUNDAY NOVEMBER to DECEMBER \$112 Per Person

Victoria Hall
100 Adult Minimum
Alexander Hall
200 Adult Minimum
Elizabeth Hall
150 Adult Minimum

Events of a smaller nature are welcome. Please contact The Manor for further details.

PRIME SEASON WEDDING PRICING

SATURDAY MAY to OCTOBER \$142.50 Per Person

Victoria Hall
100 Adult Minimum

SATURDAY MAY to OCTOBER \$147.50 Per Person

Alexander & Elizabeth Hall
200 Adult Minimum

FRIDAY/SUNDAY NOVEMBER to DECEMBER \$123 Per Person

Victoria Hall
100 Adult Minimum
Alexander & Elizabeth Hall
200 Adult Minimum

Events of a smaller nature are welcome. Please contact The Manor for further details.

OUTDOOR TENTED GARDEN WEDDING RECEPTIONS

**Available MAY to OCTOBER Monday through Thursday
\$117.50 per person (150 Adult Minimum)**

Per person pricing applicable to an 18% administration fee + 13% tax * Additional fees apply to host an on-site ceremony.
Security Fee - \$200 + tax * SOCAN Fee - \$63.49 + tax (Victoria Hall) or \$132.39 + tax (Alexander/Elizabeth Hall)
Mandatory sound, lighting and audio visual * Additional fees may apply due to government regulations
Package pricing and offerings subject to change without notice * Statutory & Civic Holiday Rates Additional

**Victoria Hall Capacity: 160 Guests with a Dance Floor
Alexander & Elizabeth Hall Capacity: 320 Guests with a Dance Floor**



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PACKAGE INCLUSIONS

OPEN “DELUXE BAR”

Inclusive of Up to 9 Hours of Service

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)

DINNER SERVICE

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

APPETIZER OPTIONS

(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 à la Vodka, Pancetta, Fresh Basil

Casarecce, Pomodoro, Fresh Basil



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MAIN ENTRÉE OPTIONS

(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

Duo of Protein: 4 oz. Veal Tenderloin, Port Wine Reduction

4 oz. Grilled Atlantic Salmon Filet, Champagne Beurre Blanc

Duo of Protein: 6 oz. Boneless Red Wine Braised Beef Short Ribs

½ Lemon & Rosemary Roasted Cornish Hen **OR** 4 oz. Chicken Breast

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

DESSERT

(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

LATE-NIGHT SERVICE

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



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MENU & BAR UPGRADES

“TOP SHELF” BAR

Assorted Premium Liquor & Liqueurs, Domestic & Imported Beer, Sparkling Toast, Red & White Wine, Assorted Pop & Juice, Sparkling Flat & Bottled Water, Coffee/Tea/Esspresso Service – \$9.50 per person

ANTIPASTO BAR

(Remove Hors D’Oeuvres) – \$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

PASTA COURSE

Duo of Pasta: (Add a Stuffed Pasta or Risotto to a Short Noodle Selection)

– \$4.00 per person

Add a Separate Pasta Course After the Appetizer Course

Short Noodle – \$5.00 per person

Stuffed Pasta or Risotto – \$7.00 per person

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



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**STUFFED NOODLE
PASTA SELECTIONS:**

Bauletti
Tortellini
Agnolotti
Rotolo

**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

**SHORT NOODLE PASTA
SELECTIONS:**

Casarecce
Penne
Gemelli
Farfalle

**PASTA SAUCE
SELECTIONS:**

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

MAIN COURSE

4 oz. Canadian Lobster Tail, Beurre Blanc – \$9.50 per Person
Two 8/12 Black Tiger Shrimp, Beurre Blanc – \$6.50 per Person
Mixed Field Greens (Bowl per Table with Main Entrée Service) – \$2.00 per Person

DESSERT

Upgrade Duo of Sweet Confections to a Trio – \$2.00 per person
Market Fresh Seasonal Fruit, platter per table or service with cake – \$3.50 per person

All Menus may be Customized to Suite Your Needs
Additional Menu Selections and Upgrades Available
Inquire about our South Asian, Chinese and Fully Kosher Offerings



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POPULAR STATIONS

MID-WAY MINI DONUT BAR - \$7.50 PER PERSON

Fresh from the "Midway" our Miniature Donuts are prepared "Live" for Guests to Enjoy Lightly Dusted with Cinnamon Sugar, Confectioners' Sugar or Chocolate Powder served in Authentic Take-Away Bags

NUTELLA BANANA CREPE FLAMBÉ STATION - \$7.00 PER PERSON

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

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

GRILLED CHEESE STATION - \$7.00 PER PERSON

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

CHICKEN & WAFFLES - \$7.50 PER PERSON

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

FISH N' CHIPS - \$7.50 PER PERSON

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

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

SLIDER BAR - \$7.00 PER PERSON

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

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



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ADDITIONAL SERVICES FOR YOU

Peter & Pauls Hospitality Group has been a leader in the hospitality and entertainment for the past 40 years. Known for our Iconic venues, we also offer an array of award winning services to compliment your event.



For all your Floral and Decor needs, including Weddings, Corporate & Special Events.

- Floral Design
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- Full-service AV
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At Peter & Paul's Gifts we offer gift solutions for any occasion or corporate event, with an array of gifts to choose from.

- Bridal
- Promotional Products
- Baby
- Awards & Speaker Gifts
- Employee Recognition
- Client Appreciation
- Executive Gifts
- Holiday Gifts
- and much more...

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If you have any questions or comments about our companies or products: **ONE NUMBER** +1 905 326 2000 **ONE WEBSITE** www.bypeterandpauls.com

