



2025 WEDDING PACKAGE

Made with ve

WHY BOOK AT THE MANOR?

The Manor Event Space offers the perfect backdrop for your wedding day, with its elegant setting and versatile spaces designed to bring your vision to life. From intimate ceremonies to grand receptions, the venue provides a stunning atmosphere and exceptional service to make your day truly unforgettable. With a dedicated team to guide you and exquisite catering options, your wedding at the Manor will be a seamless celebration of love and beauty.

PACKAGE AMENITIES

- 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

COMPLIMENTARY LATE-NIGHT STATION

Late-Night Station Valued at \$7.00*
*value non-transferable nor can the value be applied to upgrade a \$7.00 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

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

BOURBON: Jack Daniels
VODKA: Absolut
RUM: Havana Club, Bacardi Black

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 “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
BRANDY: Macieira Royal Old, Metaxa
SCOTCH: Johnnie Walker Black, Chivas Regal, Abelour,
Glenlivet, Glenfiddich
RUM: Bacardi White, Bacardi 8, Lambs Black Sheep Spiced
Rum, Malibu Rum

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

APERITIFS, VERMOUTH & BITTERS:
Amaro Lucano, Aperol

IRISH WHISKEY: Jameson’s
BOURBON: Gentleman Jack
VODKA: Belvedere, Ketel One
COGNAC: Courvoisier VS, Hennessy VS

PORT: Graham’s 10YO Tawny Port, Sandeman

IMPORTED 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 Signature Cocktail served until 4:00pm at No Additional Charge

COCKTAIL RECEPTION SERVICE

COCKTAIL RECEPTION

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

- 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 Tartlet *(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 Chili 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

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

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 BAR SEAFOOD ADD-ONS:

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

DINNER SERVICE

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 1st Course Above) – \$4.50 per person

Add an Antipasto Plate Course per Person. Served prior to the 1st 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 (Adding A Separate Pasta Course After the 1st Course)

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

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

DINNER SERVICE

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
- Roasted Garlic Potato Pave
- Roasted Garlic Potato Mash
- Mascarpone Potato Mash

(Choice of One)

- Roasted Root Vegetables
- Red Pepper Sliver, Asparagus
- 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

POPULAR 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

BBQ STATION

\$11.00 PER PERSON

Chef's will BBQ Live off the Patio Grill Chicken, Beef & Lamb Speducci served with Vegetable Kabobs (live station available at The Manor with an Elizabeth Hall booking only)

CHICKEN & WAFFLES

\$8.50 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

ITALIAN GELATO STATION

\$9.50 PER PERSON

Specialty Gelato to include Lemon, Banana, Chocolate, Frutto di Bosco, Coffee and Mint displayed in a Custom Ice Bar (engraved with "Bride & Groom's Gelato Bar") served in Waffle Cones and Martini Glasses for guests to enjoy!

Ice Sculpture Pricing Not Included

INTERNATIONAL PIZZA STATION

\$7.00 PER PERSON

Gourmet International Pizza to include Vegetarian Varieties for guests to enjoy with

MIDNIGHT SEAFOOD BUFFET

\$32.00 PER PERSON

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

NONNA'S VEAL & BRIO STATION

\$9.50 PER PERSON

A byPeterandPauls.com Signature Station! Tender Veal Cutlet on a Fresh Bakery Bun, topped with "Nonna's" Homemade Tomato Sauce and a Variety of Toppings to Include Hot Peppers, Sautéed Mushrooms and Provolone Cheese. Also Enjoy a Rapini and Feta Sandwich and Top off the Experience with an Ice Cold Brio! Marinara and Creamy Garlic Sauce for Dipping

NUTELLA BANANA CREPE FLAMBÉ STATION

\$7.00 PER PERSON

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

PEROGI STATION

\$9.00 PER PERSON

Chef's will prepare Boiled Pierogies Pan-Fried "Live" to include Cheddar Cheese & Potato and Onion & Potato served with Bacon Bits, Sour Cream, Fresh Chives and Caramelized Onions

PORCHETTA STATION

\$8.50 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

\$9.00 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

SWEET STABLE

\$14.00 PER PERSON

Assorted Cakes, Pastries, Custard Tarts & Fresh Sliced Seasonal Fruit

ULTIMATE GOURMET SAVORY BAR

\$9.50 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

\$10.00 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

2025 PACKAGES

10% OFF SATURDAY RATES
15% OFF FRIDAY/SUNDAY RATES

&

COMPLIMENTARY LATE-NIGHT
PRIME SEASON WEDDING 3RD WEEKEND IN MAY – OCTOBER

VICTORIA HALL (CAPACITY 160 GUESTS)

Minimum Guarantee: 100 Adults

Saturday: ~~\$157.50~~ \$141.75 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: ~~\$138.00~~ \$117.30 per person + 18% Administration Fee + 13% Tax

ALEXANDER HALL OR ELIZABETH HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 200 Adults

Saturday: ~~\$162.50~~ \$146.25 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: ~~\$138.00~~ \$117.30 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

15% OFF & COMPLIMENTARY LATE-NIGHT

MID-SEASON WEDDING NOVEMBER – DECEMBER

VICTORIA HALL (CAPACITY 160 GUESTS)

Minimum Guarantee: 100 Adults

Saturday: ~~\$132.00~~ \$112.20 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: ~~\$127.00~~ \$107.95 per person + 18% Administration Fee + 13% Tax

ALEXANDER HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 200 Adults

Saturday: ~~\$132.00~~ \$112.20 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: ~~\$127.00~~ \$107.95 per person + 18% Administration Fee + 13% Tax

ELIZABETH HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 150 Adults

Saturday: ~~\$132.00~~ \$112.20 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: ~~\$127.00~~ \$107.95 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

2025 PACKAGES

15% OFF & COMPLIMENTARY LATE-NIGHT

WINTER WEDDING JANUARY - 2ND WEEKEND IN MAY

VICTORIA HALL (CAPACITY 160 GUESTS)

Minimum Guarantee: 100 Adults

Saturday: ~~\$127.00~~ \$107.95 per person + 18% Administration Fee + 13% Tax
Friday/Sunday: ~~\$124.50~~ \$105.83 per person + 18% Administration Fee + 13% Tax

ALEXANDER HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 200 Adults

Saturday: ~~\$127.00~~ \$107.95 per person + 18% Administration Fee + 13% Tax
Tax Friday/Sunday: ~~\$124.50~~ \$105.83 per person + 18% Administration Fee + 13% Tax

ELIZABETH HALL (CAPACITY 320 GUESTS)

Minimum Guarantee 150 Adults

Saturday: ~~\$127.00~~ \$107.95 per person + 18% Administration Fee + 13% Tax
Tax Friday/Sunday: ~~\$124.50~~ \$105.83 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

10% OFF & COMPLIMENTARY LATE-NIGHT

MONDAY – THURSDAY WEDDING

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~~ \$119.25 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 Sunday, add an additional \$15.00 to the posted per person given season (Saturday Venue Facility Fee will apply)
- Statutory Holiday Sunday, add an additional \$15.00 to the posted per person given season (Saturday Venue Facility Fee will apply + \$10)

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 AGED 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 WITH 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)

CEREMONIES

ON-SITE CEREMONIES

THE MANOR ALLOCATES A 30 MIN. CEREMONY DURATION
(Please inquire with a sales representative for ceremonies longer than 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 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

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.

- *All Prices Subject to Change Without Notice*
- *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*

Wedding Package Revised February 21, 2025

ADDITIONAL SERVICES FOR YOU

Peter and Paul's Hospitality Group has been a leader in the hospitality and entertainment industry 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
- Custom Vinyl Dance Floors
- Themed Props & Backdrops
- Ceiling Treatments
- Draping
- Centerpieces
- Specialty Linen
- Table Decor Accessories
- Furniture Rentals



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

- Bridal
- Baby
- Promotional Products
- Awards & Speaker
- And Much More...
- Client Appreciation
- Executive Gifts
- Holiday Gifts
- Employee Recognition
- Gifts



Of-premise catering with 360' event solutions

- Bridal Showers
- Corporate Events
- At Home Catering
- Before & After
- Church, Limo
- Audio Visual & Entertainment
- Event Rentals & Furniture
- Event Staffing
- Holiday Gifts
- Customized Menu
- Valet
- Tenting
- Decor



S4 is a leader in DJ, Entertainment, & Audio Visual

- DJs, MCs & Live Entertainment
- Full-service AV
- 5-Star Event Design
- Production

