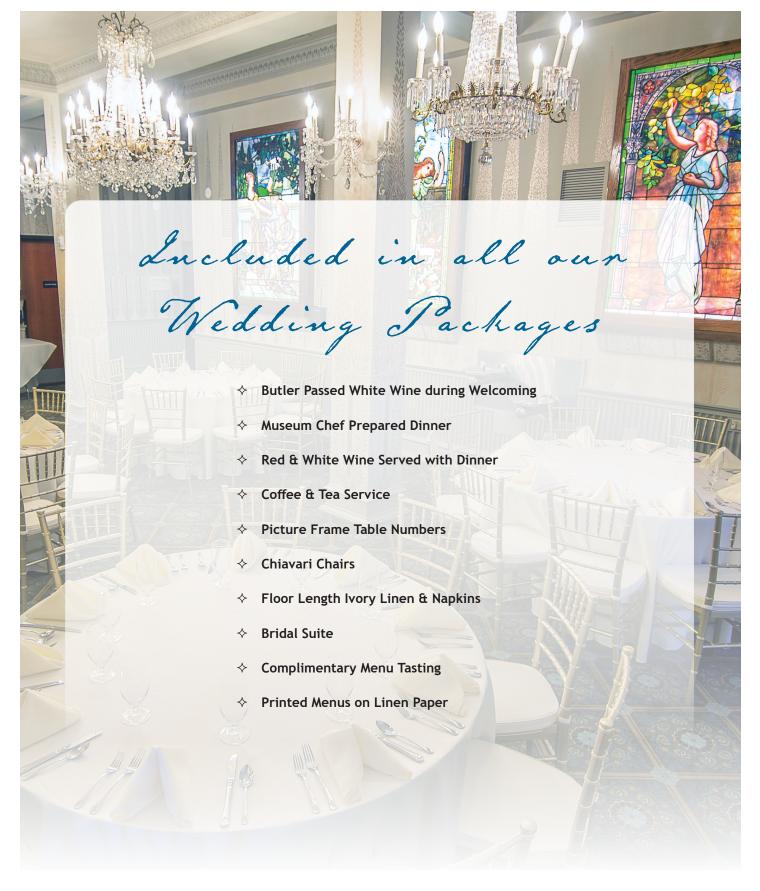


Wedding Packages

Halim Time & Glass Museum



Room Changes **SATURDAY** FRIDAY OR SUNDAY **MONDAY-THURSDAY VENUE** WISTERIA ROOM \$3,500 \$2,000 \$2,500 (UP TO 300 GUESTS) TIFFANY ROOM \$1,400 \$2,500 \$1,800 (UP TO 76 GUESTS) **GARDEN ROOM** \$900 \$1,500 \$1,100 (UP TO 64 GUESTS) ROOFTOP \$2,500 \$1,800 \$1,400 (UP TO 200 FOR RECEPTION OR CEREMONY)



PACKAGE 2

The La Fange Wedding

WELCOMING

PASSED HORS D'OEUVRES - CHOOSE 4

COLD

- AVOCADO DEVILED EGGS WITH CANDIED BACON
- GOAT CHEESE WITH FIG JAM AND BALSAMIC GLAZE ON CROSTINI
- EGGPLANT CAPONATA ON FOCACCIA CROSTINI
- CAPER DILL TUNA CUCUMBER WHEELS
- . TANGY THAI CHICKEN CANAPE

HOT

- ARTICHOKE HEART WITH ROASTED BELL PEPPER,
 PESTO CREAM ON CROSTINI
- Baked Brie Cups with Raspberry Compote and Almonds
- PARMESAN STUFFED MUSHROOMS
- RATATOUILLE PHYLLO PURSE, FETA CHEESE
- COCONUT SHRIMP WITH REMOULADE
- MEDITERRANEAN CHICKEN SKEWERS, TZAZIKI
- PORK AND APPLE SKEWERS WITH BRANDY GLAZE

DINING

SOUP OR SALAD - CHOOSE 1

SOUP

- BUTTERNUT SQUASH WITH CRÈME FRAICHE
- French Onion with Gruyere Crouton
- CREAM OF BROCCOLI

SALADS

- ARUGULA AND ROMAINE MIX, CUCUMBER, RED ONION, FETA CRUMBLES, CAPERS, LEMON VINAIGRETTE
- Baby Spinach, Wild Mushrooms, Cherry Tomato, Toasted Almonds, Gorgonzola, Sherry-Shallot Vinaigrette

ENTREÉS

FISH, CHICKEN OR VEGETARIAN - CHOOSE 2

FISH

- ATLANTIC SALMON, ROSEMARY BALSAMIC GLAZE
- OVEN ROASTED LAKE SUPERIOR WHITEFISH, LEMON GARLIC BEURRE BLANC

CHICKEN

- CHICKEN WELLINGTON WITH MUSHROOM DUXELLE AND SHERRY CREAM SAUCE
- FREE RANGE STUFFED CHICKEN BREAST WITH TARRAGON AND BRIE CHEESE, CRANBERRY PORT REDUCTION

VEGETARIAN

SEE MUSEUM WEDDING PACKAGE FOR VEGETARIAN OPTIONS

Package prices are per person & are not inclusive of room rental fee & tax (currently 10.25% for food & 16.25% for alcohol).

Additional discounts available for events held on Sunday through Friday. Minimum room charges apply.

Halim Time & Glass Museum



The La Fange Wedding

DESSERT - CHOOSE 1

MINI FRUIT TART AND CHOCOLATE MOUSSE DUO
CANNOLI AND CAPPUCCINO CUP

BAR PACKAGE

4-HOUR HOSTED BAR + SPARKLING TOAST

MUSEUM SPIRITS BAR

- ABSOLUT VODKA
- BEEFEATER GIN
- BACARDI SILVER RUM
- DEWAR'S WHITE LABEL SCOTCH
- CANADIAN CLUB WHISKEY
- JACK DANIELS WHISKEY
- Jose Cuervo Tequila
- CHRISTIAN BROS BRANDY
- Domestic Cordials

BEERS

CHOOSE 2 DOMESTIC & 2 IMPORTED

DOMESTIC

- MILLER LITE
- Coors Light
- SAM ADAMS

IMPORTED

- CORONA
- Heineken
- AMSTEL LIGHT
- STELLA ARTOIS
- KALIBER

WINES

CHOOSE 2 WHITE & 2 RED WHITE

- CHARDONNAY
- SAUVIGNON BLANC
- PINOT GRIGIO

RED

- CABERNET SAUVIGNON
- MERLOT
- PINOT NOIR
- SYRAH

COST PER GUEST

FOOD \$105 | BAR \$40 | STAFF \$45 \$190/GUEST