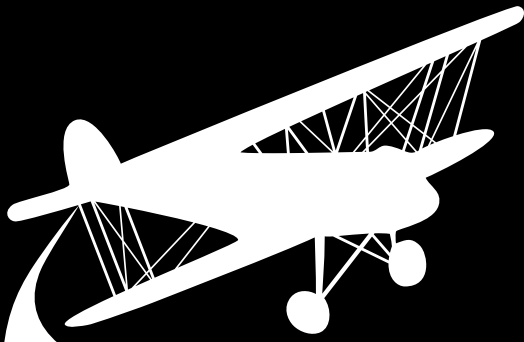


2013 Canadian
Warplane Heritage
Catering





included



all dinners include the following

Hall rental*

Table linens with coordinating colour overlay and linen napkins

Chair Cover (Sash extra \$1.50)

Skirted Head Table and Gift Table with Underlighting

Vintage Aircraft Backdrop

All required china, cutlery and glassware

Personalized Dinner Menus for Guest Tables

Use of our Envelope Box, Cake Knife and Server

Complete set up, service, and clean up

All serving staff is dressed in formal black tie

Experienced Hospitality Co-ordinator to assist with all your event details

A Personal Assistant dedicated to your event until its conclusion

Executive Chef and Kitchen Staff to Prepare Your Selected Menu Dinner Wine

Full Service Standard Bar
(Wine, Domestic Beer, Rum, Rye, Vodka, Gin, Scotch)

Smart Serve Certified Bartenders

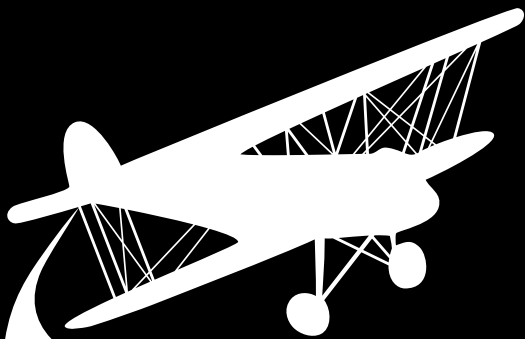
Cash Bar available upon request

Canadian Warplane Heritage will gladly customize a menu and package just for you!

Please note: Vegetarian (roasted salmon filet/vegetable lasagna/vegetable stir-fry/vegetable quiche)
or special dietary needs can be accommodated

Late Night Service Consisting of Freshly Brewed Coffee and
Tea and Wedding Cake Cutting and Service

*Some Conditions Apply 2013



option 1: **buffet**

(No Substitutions Permitted)



freshly baked bread/rolls

four salads

Mixed Green Salad with Balsamic Vinaigrette
Traditional Caesar Salad
Broccoli Salad
Italian Pasta Salad

pasta

Penne with Marinara Sauce

two entrées

Slow Roasted Beef with Gravy
Roast Chicken Breast with Gravy

vegetables

Roasted Yukon Gold Potatoes
Chef's Choice of Fresh Seasonal Vegetables

dessert

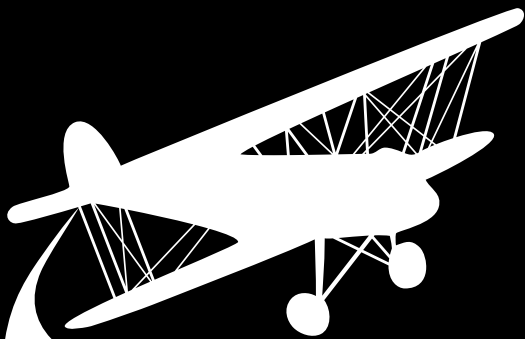
Freshly Sliced Fruit Platter
Assorted Selection of Sweets

freshly brewed coffee and tea

Buffet plus 8 Hour Bar Service
\$70.00 per person*

Buffet plus Cash Bar
\$50.00 per person*

*plus applicable tax and gratuity



option 2: table service (family style or plated)

salads choice of one (predetermined)

Tossed Spring Salad with Balsamic Vinaigrette
Strawberry Salad with Poppy Seed Dressing
Blueberry Salad with Blueberry Vinaigrette
Traditional Caesar Salad

salads served with

Basket of Freshly Baked Gourmet Dinner Rolls/Bread

pasta choice of one (predetermined)

Penne or Fettuccine with Marinara, Alfredo, Rosé or Primavera Sauce

entrée choice of one (predetermined)

Prime Rib au Jus **\$100.00 per person***
Chicken Supreme with Mushroom Wine Sauce **\$80.00 per person***
Roasted Pork Tenderloin with Onion Gravy **\$90.00 per person***

entrée served with

Choice of Rice Pilaf, Oven Roasted or Scalloped Potatoes
Chef's Choice of Fresh Seasonal Garden Vegetables

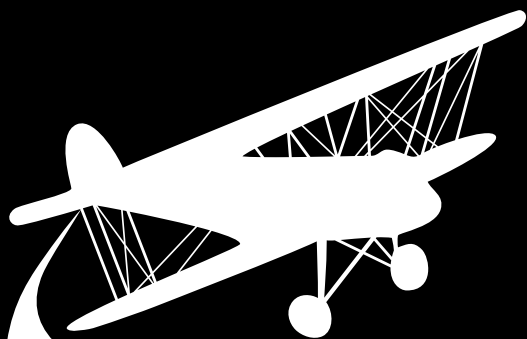
dessert choice of one (predetermined)

Key Lime Cheesecake
Crème Brûlée Cheesecake
Classic European Cheesecake
Deep Caramel Pecan Flan
Colossal Carrot Cake
Tuxedo Truffle Mousse Cake
Red Velvet Cake

dessert served with

Freshly Brewed Coffee or Tea

*plus applicable tax and gratuity



menu prices for children

Children 4 – 10 years inclusive, cost is 50% per child*

Children 3 years and younger are free

add to your dinner selection

cold shrimp with cocktail sauce

An additional \$2.00 per person*

one hour hors d'oeuvres service

Select five choices from our hors d'oeuvres menu:

Cold Shrimp with Cocktail Sauce

Assorted Cheese Tray

Chicken Skewers

Beef Skewers

Vegetable Skewers

Meatballs in our Homemade Sauce

Sausage Rolls

Mini Spring Rolls

Freshly Cut Vegetables with Dip

Beef Sliders

Salmon Crudites

Stuffed Mushrooms

Mini Quiche

An additional \$15.95 per person*

non-alcoholic punch

\$31.95 per bowl*

*plus applicable tax and gratuity