



STJOSEPH'S

BANQUET & CONFERENCE CENTRE

Wedding Packages

2024

Cocktail Hour

1 hr service

Chef's Choice Passed Hors d'Oeuvres

Dinner Rolls & Butter or Garlic Bread

First Course

Choice of One Salad

Spring Mix Salad with House Vinaigrette Dressing | Caesar Salad garnished with Lemon | Fresh Garden Salad

Second Course

Choice of One Soup or Pasta

Roasted Pepper & Tomato Soup | Penne Pasta with Creamy Alfredo Sauce
Roasted Butternut Squash Soup | Fusilli Pasta with Tomato Basil Sauce

Third Course

Choice of One Main Entrée | Served with a Medley of Seasonal Vegetables & Roasted Red-Skin Potatoes

Chicken Kyiv (Herb Garlic Butter Filling) | Roast Beef in Red Wine Reduction
Pork Tenderloin in Marsala Sauce | Sea Bass Fillet with Mango Salsa

Fourth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Apple Blossom | Carrot Cake with Fruit Garnish | Homestyle Cheesecake

Late Night Buffet

1 hr service

Fresh Display of Fruits | Assorted Sweets | Client's Wedding Cake, Cut & Displayed

Bar Details

Full Open 7-Hour Standard Bar (until 1am)
White & Red Wine (1 bottle each) on every table

Décor Package

Deluxe Décor Package included if guest count is 200 adults or higher
Standard Décor Package included if guest count is under 200 adults

Cocktail Hour

1 hr service

Chef's Choice Passed Hors d'Oeuvres

Dinner Rolls & Butter or Garlic Bread

First Course

Choice of One Soup

Minestrone Soup | Potato Leek Soup | Butternut Squash Soup

Second Course

Choice of One Salad

Pomegranate Spring Mix Salad | Mixed Greens, Goat Cheese & Walnuts | Garden Spring Mix Salad

Third Course

Choice of One Pre-Entrée

Gnocchi with Creamy Gorgonzola Sauce | Fusilli with Tomato & Basil Sauce | Penne with Garlic Alfredo Sauce

Fourth Course

Choice of One Main Entrée | Served with a Medley of Seasonal Vegetables & Rosemary Roasted Wedge Potatoes

Stuffed Chicken Supreme with Cheese & Spinach | 7 oz. Top Sirloin Steak with Sautéed Mushrooms
Pork Loin Medallions in Marsala Sauce | Brandy Glazed Atlantic Salmon

Fifth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Apple Blossom with Ice Cream | Molten Lava Cake | Tiramisu with Fresh Fruit

Late Night Buffet

1 hr service

Fresh Display of Fruits | Assorted Sweets | Client's Wedding Cake, Cut & Displayed
International Cheese Platters | Assorted Cold Cuts | Variety of Pizzas

Bar Details

Full Open 7-Hour Standard Bar (until 1am)
White & Red Wine (1 bottle each) on every table

Décor Package

Deluxe Décor Package included if guest count is 200 adults or higher
Standard Décor Package included if guest count is under 200 adults

Cocktail Hour

1 hr service

Antipasto Feast Station

Dinner Rolls & Butter or Garlic Bread

First Course

Choice of One Soup

Roasted Pepper & Tomato Soup | Butternut Squash Soup | Italian Wedding Soup

Second Course

Choice of One Salad

Pomegranate Spring Mix Salad | Mixed Greens, Goat Cheese & Walnuts | Traditional Garden Salad

Third Course

Choice of One Pre-Entrée

Agnolotti with A La Vodka Sauce | Ravioli in Garlic Alfredo Sauce | Tortellini in Creamy Sundried Tomato Sauce

Fourth Course

Choice of Two Main Entrées | Served with a Medley of Seasonal Vegetables & Creamy Garlic Mashed Potatoes

Chicken Supreme stuffed with Cheese & Sundried Tomato | AAA Fillet Mignon with Sautéed Mushrooms
Chicken Cordon Bleu | Grilled Shrimp Skewers in Garlic Butter
Pork Medallions in Marsala Sauce | Brandy Glazed Salmon

Fifth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Caramel Dacquoise | Raspberry Tartufo | Assorted Fruit-Shaped Ice Cream

Late Night Buffet

1 hr service

Assorted Fruit Displays | Assorted Sweets | Client's Wedding Cake, Cut & Displayed
Assorted Seafood Platter | Fresh Deli Meats | International Cheese Platters
Mini Sliders with Horseradish Sauce | Poutine | Variety of Pizzas | Chicken Wings

Bar Details

Full Open 7-Hour Standard Bar (until 1am)
White & Red Wine (1 bottle each) on every table

Décor Package

Deluxe Décor Package included if guest count is 200 adults or higher
Standard Décor Package included if guest count is under 200 adults

Cocktail Hour

1 hr service

Chef's Choice Passed Hors d'Oeuvres

First Course

Choice of One Soup or Salad

Borscht (Beet Soup)	Baby Green Mix Salad with Garden Vegetables
Cream of Mushroom Soup	Mixed Greens with Goat Cheese & Walnuts

Second Course

Choice of One Pre-Entrée | Served Family Style

Varenyky (Perogies)	Cabbage Rolls	Nalysnyky (Crêpes) with Meat
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Third Course

Choice of Two Main Entrées | Served with a Medley of Seasonal Vegetables & Roasted Potatoes with Garlic & Dill

Chicken Kyiv (Herb Garlic Butter Filling)	Beef Tenderloin with Sautéed Mushrooms
Pork Loin Medallions in Creamy Marsala Sauce	Brandy Glazed Salmon

Fourth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Delectable Tiramisu Cake	Fruit-Shaped Ice Cream
Ice Cream Crêpe with Strawberry Coulis	European Cheesecake with Fruits

Late Night Buffet

1 hr service

Elaborate Fruit Arrangement	Assorted European Sweets	Client's Wedding Cake, Cut & Displayed
Seafood Platters	Fresh Deli Meats	Assorted Cheese Platters
Fresh Arrangement of Vegetables	Variety of Ukrainian Salads	

Bar Details

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White & Red Wine (1 bottle each) on every table

Décor Package

Deluxe Décor Package included if guest count is 200 adults or higher
Standard Décor Package included if guest count is under 200 adults

Cocktail Hour

1 hr service

Deluxe Antipasto Station

Dinner Rolls & Butter or Garlic Bread

First Course

Choice of One Salad

Traditional Coleslaw | Spring Mix Salad with Fruits | Fresh Garden Salad

Second Course

Choice of One Soup or Pasta

European Chicken Noodle Soup | Penne Pasta with Garlic Alfredo Sauce
Roasted Butternut Squash Soup | Fusilli Pasta with Tomato Basil Sauce

Third Course

Choice of Two Main Entrées | Served with a Medley of Seasonal Vegetables & Roasted Potato Rounds

Chicken Schnitzel with Sataraš | Beef Tenderloin with Sautéed Mushrooms
Stuffed Chicken Breast in Rosé Sauce | Pork Loin Medallions in Creamy Marsala Sauce

Fourth Course

Choice of One Dessert | Served with Freshly Brewed Coffee & Tea

Delectable Tiramisu Cake | Apple Blossom with Ice Cream
Ice Cream Crêpe | Traditional Cheesecake

Late Night Buffet

1 hr service

Fresh Fruit Arrangement | Assorted Tortes & Sweets | Client's Wedding Cake, Cut & Displayed
Seafood Assortment | Assorted Deli Meats | Assorted Cheese Platters | Vegetable Platters with Dip

Bar Details

Full Open 7-Hour Standard Bar (until 1am)
White & Red Wine (1 bottle each) on every table

Décor Package

Deluxe Décor Package included if guest count is 200 adults or higher
Standard Décor Package included if guest count is under 200 adults

Includes Bartender(s), all mixes, ice, glassware, soft drinks, full set-up, services & clean-up. Selections include:

STANDARD

VODKA - Absolut or Zirkova Together

GIN - Beefeater London Dry

RUM - Bacardi Superior

TEQUILA - Sauza Silver

WHISKEY - Crown Royal

BRANDY - Dujardin VSOP

SCOTCH - Johnnie Walker Red

Baileys | Amaretto | Peach Schnapps

Jägermeister | Malibu Coconut Rum

House Red & White Wine

Any two Domestic Beers

PREMIUM

VODKA - Grey Goose

GIN - Bombay Sapphire

RUM - Bacardi Gold

TEQUILA - Espolon Tequila Reposado

WHISKEY - Jack Daniel's Tennessee

BRANDY - St. Remy XO

COGNAC - Courvoisier VS

Baileys | Amaretto | Peach Schnapps

Jägermeister | Malibu Coconut Rum

House Red & White Wine

Any two Imported Beers

BEER LIST

DOMESTIC: Budweiser | Miller GD | Coors Light | Molson Canadian | Alexander Keiths

IMPORTED: Corona | Heineken | Stella Artois | Lvivske | Karlovacko | Zywiec

Upgrades

Upgrade to Premium Liquor | \$4.00 Per Person, Per Selection

Champagne Toast | \$3.00 Per Person

Passed Around Signature Drink | \$5.00 Per Person

Welcome Shots | \$3.00 Per Person

Sparkling Water | \$2.00 Per Person

Espresso Machine | \$200.00 Rental Fee

1 hr Bar Extension (until 2 am) | \$800.00 Fee

\$150.00 fee will apply if requested liquor/beer/wine brand is not part of SJUCC bar rail

Deluxe Décor Package

Included if guestcount is 200 adults or higher

Client's Choice of Selected Tablecloths

Client's Choice of Selected Napkins

Standard Chair Covers

Beautiful Standard Backdrop

Head Table (up to 12 people) with Satin or Sheer Skirting

Head Table Uplighting

Cake Table with Satin or Tutu Skirting, or Selections of Overlays on Satin

Rhinestone Brooch or Rose-Bow Accents for Cake Table

Colour Accent Fabric Included

Two Candelabras for Head Table, with Crystals & Oil Lamps

Beautiful Card Box Rental

Votive Candles on Head & Cake Table

Standard Décor Package

Included if guestcount is under 200 adults

Client's Choice of Selected Tablecloths

Client's Choice of Selected Napkins

Standard Chair Covers