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WEDDINGS





BOOKING WITH LIUNA STATION

When You Book with Liuna Station...

Our team of experts assist you with your florist, photographer and other vendors to ensure every detail is taken care of.

Our Professional staff is here for you, happily assisting you every step of the way.

Personally scheduled meetings to discuss and finalize your Wedding.

Your choice of full-length linen and napkins.

Fine Bone China, Stainless Cutlery and Glassware Set Up.

Professionally Dressed Head Table, Receiving Table and Cake Table

Complete Set up and Clean up of your Ballroom

Day of on-site Coordinator.

Free Parking with Attendant.

Fully Accessible Facility

Hospitable Staff in Professional Attire

Microphone and Podium

Customizing Every Element of your Menu

Complementary VIP Suite

At Liuna We Do Not Charge For...

Gratuities

Standard Administration Fee

Cake Cutting

Parking



DAY OF COORDINATOR

Here at LIUNA Station we want you to enjoy your special day with your family and friends rather than worrying about the details. This is why every function has a dedicated event coordinator, they are responsible for assuring all aspects of your event are extraordinary!

Your coordinator will regularly be checking on you, your family, and guests throughout your event to guarantee your day is extraordinary!

At LIUNA Station our primary focus is to ensure each event is extraordinary. In order ensure no detail is missed on your important day, some of the things your coordinator will assist with:

- All finishing details to ensure the venue has been prepared exactly as you planned
- Preparing your ballroom for guest arrival, such as lighting candles or having wine on your tables
- Check that your wedding cake, desserts, and/or vendors have arrived as scheduled
- Verifying that finishing details such as wedding favors, place cards, and signing book have been set out
- Greeting and setting up your wedding party with what they will need at the receiving line
- Coordinating your dinner service to correspond with your agenda
- Ensuring all guests with dietary restrictions are accommodated
- Regularly checking in with you and your guests for any assistance required
- Coordinate your timeline/agenda
- Liaison with your vendors during the evening
- Execute your dinner service

WEDDINGS RECEPTION MENU OPTIONS





WEDDINGS

Menu 1

Assorted Rolls & Butter

Mixed Greens Salad House Vinaigrette

Pasta

Fusilli

Fresh Basil Tomato Sauce

Entrée Package Includes one of the following entrées:

AAA Grilled Prime Rib of Beef Au Jus

or

Frenched Chicken Supreme Wine Mushroom Reduction

> with Roast Potatoes Vegetable Medley

Dessert

Tartufo Zabaglione Regular and Decaffeinated Coffee and Tea

Moonlight Buffet

Cut & Serve Your Wedding Cake
Homemade Artisan Pizzas
Regular & Decaffeinated Coffee and Tea

Espresso Service \$2.50 p.p Plus tax

All prices are subject to applicable tax. Pricing is quoted based on minimum room requirements. Any dietary concerns need to be addressed prior to the event.

All menus served individual service unless otherwise stated



WEDDINGS

Menu 2

Assorted Hot and Cold Passed Hors D'oeuvres

Selected by our Executive Chef

Assorted Rolls & Butter

Antipasto Classico

Prosciutto, Melon, Bocconcini, Gourmet Olives & Grilled Artichokes, Cacciatore Sausage, Marinated Vegetables, Bread Sticks

Pasta

LIUNA Signature Lasagna

Entrée

Package includes one of the following entrée selections

AAA 8oz New York Steak

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Chicken Supreme alla Florentine

or

Seared Atlantic Salmon with a Lemon Caper Butter Sauce

Served with

Herb Garlic Mashed Potatoes

Vegetable Medley

Mixed Greens Salad and House Vinaigrette (Family style service)

Dessert

Tiramisu

Regular & Decaffeinated Coffee and Tea Espresso Bar 9pm-12am

Moonlight Buffet

Cut & Serve Your Wedding Cake
Assorted Pastries & Mini Donuts
Homemade Artisan Pizzas
Regular & Decaffeinated Coffee and Tea

All prices are subject to applicable tax. Pricing is quoted based on minimum room requirements. Any dietary concerns need to be addressed prior to the event.

All menus served individual style service unless otherwise stated



WEDDINGS

Menu 3

Assorted Rolls & Butter

Supreme Antipasto Bar

Pasta

Two Crespelle in a Genovese Sauce

Entrée

AAA Grilled 6oz Filet Mignon Herb Garlic Mashed Potatoes Grilled Vegetables

LiUNA Mixed Greens Salad with House Vinaigrette (Family style service)

Dessert

Creme Brulée Regular & Decaffeinated Coffee and Tea Espresso Bar 9pm – 12am

Moonlight Buffet

Cut & Serve Your Wedding Cake
Seasonal Carved Fruit
Assorted Pastries & Mini Donuts
Homemade Artisan Pizzas
Regular & Decaffeinated Coffee and Tea

To replace the Filet Mignon with a Frenched Long Bone Provimi Veal add:

All prices are subject to applicable tax. Pricing is quoted based on minimum room requirements. Any dietary concerns need to be addressed prior to the event.

All menus served individual style service unless otherwise stated

WEDDINGS BAR SERVICES





BAR SERVICES

Host Bar

Mixed Drinks include: Rye (Gibsons), Rum (Bacardi), Gin (Bombay), Vodka (Luksusowa) and Scotch (Grant's)

> A Choice of Italian Or Domestic Red & White House Wines

Molson Ultra, Molson Canadian, Coors Light, Coors Original, MGD, Creemore Lager,Blue Moon

Soft Drinks, Juices, Glasses, Ice, Garnishes & Bartenders

Deluxe Bar

(Host Bar + Liqueur Package)

Brandy (St.Remy), Sambuca (Ramazotti), Irish Cream (Bailey's), Amaretto (Disorono), Cognac (Gautier), Kahlúa, Peach Schnapps, Sophia's Limoncello, Mercati Grappa

Liqueurs are Served During Receiving Line, Table Side Service with Coffee and After Dinner at Bar

Supreme Bar

(Host Bar + Deluxe Bar)

Martini's Stella Artois, Heineken, Corona, Peroni, Moretti, Dos Equis, New Castle

Bourbon (Woodford, Jim Beam)
Single Malt Scotches
El Jimador Tequlia

Bottled Water, Sparking and Natural

SPARKLING TOAST
PROSECCO TOAST

Bar packages include up to an 8 hour service Other specialty items available upon request

Consumption Bar Service

Soft Drinks or Juices

Domestic Beer, Mixed Drinks, Liqueurs

Imported Beers, House Wine by the Glass

Single Malt Scotch, Martinis, Specialty Cocktails

Bottle of House Wine

Bartender Fee (up to 4 Hours of Service)

Specialty Items (including Wines) can be accommodated & priced upon request.

All mixes, glasses, ice and garnishes included.

All package prices are subject to applicable tax.

Cash/Consumption Bar Packages subject to tax and hall rental



WEDDINGS MOONLIGHT BUFFET





MOONLIGHT BUFFE T

Add something special to your Moonlight Buffet

Assorted Tortes

Seasonal Carved Fruit Platter

A selection of assorted fresh fruit

Poutine Station

Build your own poutine with fresh cut fries, gravy and Quebec cheese curds

Pasta Aglio e Oglio

A traditional dish of spaghetti served with extra virgin olive oil and fresh garlic. With freshly grated Parmiggiano and hot peppers on the side. Chef to prepare at station

Crepe Marché Station

A Chef attended specialty station where a Fresh Crepe will be prepared with your choice of Nutella, Variety of Berries, Banana. Garnished with Fresh Whipped Cream (Additional toppings available at additional cost.)

Gourmet Grilled Cheese & Fries

A selection of Bite-Sized Grilled Cheese & Fries

Traditional Porchetta Station

Fresh pre-cut Porchetta served with buns, banana pepper & marinated eggplant

Fries Supreme Station

Build on our Classic Poutine Station by adding Ground Beef and Nacho Toppings

Seafood Table

Lobster, Crab Claws, Breaded Fish & Warm Shrimp Choice of: Mussels or Calamari

WEDDINGS BRIDAL SHOWER





BRIDAL SHOWER MENUS

Menu 1

Assorted Rolls & Butter

Mixed Greens Salad House Vinaigrette

Pasta

Fusilli

Fresh Basil Tomato Sauce

Entrée

Chicken Supreme Wine Mushroom Reduction Herb Garlic Mashed Potatoes Vegetable Medley

Dessert

Tartufo Zabaglione

Regular & Decaffeinated Coffee & Tea

Soft Drinks Included on Table

Menu 2

Assorted Rolls & Butter

Antipasto Classico

Prosciutto, Melon, Bocconcini, Gourmet Olives, Grilled Artichokes, Cacciatore Sausage, Marinated Vegetables, Bread Sticks

Pasta

Fusilli Fresh Basil Tomato Sauce

Entrée

Chicken Supreme Alla Florentine Wild Mushroom Risotto Sautéed Vegetables

> Mixed Greens Salad House Vinaigrette Family style service

Dessert

Crêpes Stuffed with French Vanilla Ice Cream, Berry Coulis

Regular & Decaffeinated Coffee & Tea Soft Drinks Included on Table

