



2018 WEDDING PACKAGE

LIBERTY **NORTH**

705-728-3877 | libertynorth.ca

Your Wedding day is very important to us and our professional team will work with you to deliver a stress free experience. Our Event Coordinators understand the details and time needed to deliver a superior day and they are always available for personal consultations. We are dedicated to helping you from the beginning to the end.

When it comes to catering your event our Executive chef will work with you to select and personalize your menu. We have designed several packages for your convenience or you can work with our culinary team to custom design your needs. Special menus are available for accommodating guest with allergies and dietary restrictions. We also offer off site catering packages as well as Rehearsal Dinners and Brunches.

Liberty North is open year round and our professional and courteous staff looks forward to hosting your special day. We look forward to working with you.

ROOM RENTAL

The rental fee for our JAVA ballroom is \$3000.00 from May until October, during off season, price is negotiable. This room is over 6,000 sq ft with 16 foot ceilings and can seat up to 400 people. With your room rental, all tables will be covered with round white table lines and finished with white napkins and Liberty North's signature dishes. Room set-up includes: dance floor, floor plan, microphone & podium, Signing table, gift table, head table and cake table. Separate bridal party and groom lounges are also included.

CEREMONY ON SITE

There is a \$800.00 on site Ceremony Fee which includes rehearsal the week before the wedding date, times to be confirmed with our event coordinator 2 weeks prior. Linens, set-up, tear down & signing table. We can also assist you with any décor, please feel free to ask your coordinator.

CATERING

Menu planning will be done exclusively by our Executive Chef. Meetings will be scheduled with the team to plan your dinner as well as Hors D oeuvre and late night buffets. With the exception of wedding cakes, no other food and beverage will be allowed on premises. Due to health and safety issues, leftover food is not permitted to leave Liberty North.

LIBERTY NORTH

705-728-3877 | libertynorth.ca

STORAGE

Due to limited space, we may not be able to accommodate requests to store personal items prior to your event. Liberty north is not responsible for any lost or stolen items.

FINALIZING YOUR MENU AND GUEST LIST

A guaranteed number of guests must be communicated 2 weeks before your event. Final menu selection will be presented to you for approval 15 days prior and at that time any special meal arrangements must be discussed.

DECORATIONS

Decorations must be approved by our Event Coordinator; all decorations must be free standing without any attachment to walls, ceilings or floors. Liberty North does not permit confetti, or real rose pedals.

RENTAL DECORATIONS

Liberty North will assist you with all of your Decorations needs, if rental items are brought on property Liberty North will not be held responsible for any lost or damaged property.

PAYMENT SCHEDULE

Your payment Schedule is outlined in our Liberty North Contact, in order to confirm your date we do require a \$1500.00 deposit which will be applied to your final bill. Final payment on your account will only be accepted by certified cheques, cash, or debit. Credit Cards will not be accepted on your final balance.

LIBERTY NORTH

705-728-3877 | libertynorth.ca

HORS D'OEUVRES

(v) = vegetarian

(gf) = gluten free

\$26.00/dozen

Marinated Baby Bocconcini Skewers with Balsamic Reduction (v) (gf)

Rice Paper Wrap Mango, Avocado, and Pea Shoot (v) (gf)

Baby Bocconcini & Grape Tomato Skewers with Pesto (v) (gf)

Aged Cheddar & Reggiano Parmigiano Cheese Straws (v)

Vegetarian Pizza Points (v)

Mini Chicken Quesadilla with a Salsa Sour Cream

Sesame Chicken in Wonton Skin with Asian Dipping Sauce

Red Bud Potato Skin Stuffed with Bacon, Cheddar, Scallion & Sour Cream

\$32.00/dozen

Mini Potato Latkes with Dill Sour Cream (v)

Goat's Cheese Pistachio Truffles (gf) (v)

Pesto Chicken Lolly Pops (gf)

Bruschetta on a Focaccia with Arugula Pesto and Bocconcini (v)

Endive Boats Filled with Scandinavian Shrimp Salad (gf)

Mushroom Cap Stuffed with Italian Sausage & Parmesan Cheese

Heirloom Tomato Bruschetta on a Peppered Goat Cheese Toast Point (v)

Prosciutto Wrapped Asparagus with Lemon Cream Cheese (gf)

Toast Point with Fig & Brie (v)

LIBERTY NORTH

705-728-3877 | libertynorth.ca

HORS D'OEUVRES (CONT'D)

(v) = vegetarian

(gf) = gluten free

\$38.00/dozen

Prosciutto Wrapped Chicken Skewer with Roasted Garlic and Red Pepper Aioli (gf)

Seared Ahi Tuna on an Edible Asian Spoon with Wasabi & Roasted Garlic Aioli

Char Grilled Lemon Garlic Shrimp Skewer with a Caper Dill Aioli (gf)

Homemade Gravlax on Grilled Flat Bread with Cream Cheese, Bermuda Onion, Capers, Lemon & Dill

Chicken Chinese Meatballs in Lettuce Wraps with Hoisin

Smoked Salmon on a Baguette Round with Traditional Garnish

Tuna Tartare on a Homemade Waffle Chip

Scallop Ceviche topped with Mango Salsa

Reception or Late Night Stations

(Some Items May Require a Minimum Number of Guests)

International Cheese Platter

\$12.00 per person

Fresh Fruit Platter

\$9.00 per person

Mediterranean Dips and Spreads

\$7.00 per person

Antipasto

\$12.50 per person

Gourmet Poutine with Chicken and Beef

\$10.00 per person

Pretzel Station

\$10.50 per person

Potato Martini Bar

\$9.00 per person

Pasta Station

\$11.00 per person

Mini Sliders

\$7.50 per person

Roast Beef on a Bun

\$6.50 per person

LIBERTY NORTH

705-728-3877 | libertynorth.ca

DINNER BUFFET MENUS

*All Dinners are accompanied with Fresh Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas
All prices are based on a minimum of 20 guests guaranteed*

**Choice of Three Salads, Two Entrees, Two Sides,
and Two Desserts
\$44.00**

**Choice of One Soup, Two Salad, Two Entrees, Three Sides,
and Three Desserts
\$50.00**

**Choice of One Soup, Three Salad, Three Entrees, Three Sides,
and Three Desserts
\$57.00**



Soup Selections

- Butternut Squash Soup
- Beef & Vegetable Soup
- Carrot Parsnip Soup
- Chicken Vegetable Soup
- Cream of Broccoli & Spinach Soup
- Cream of Asparagus Soup
- Grilled Potato Leek Soup
- Sweet Pea & Spinach Soup

Salad Selections

- Traditional Caesar Salad with Creamy Garlic Dressing & Parmigiano Cheese
- Mixed Greens with Chef's Vinaigrette
- Beet Salad
- Traditional Baby Spinach Salad
- Leafless Greek Salad
- Caprese Salad of Marinated Baby Bocconcini Cheese & Grape Tomatoes with a Pesto Drizzle
- Wild Rice Salad with Corn
- Marinated Mushroom Salad

LIBERTY NORTH

705-728-3877 | libertynorth.ca

DINNER BUFFET MENUS (CONT'D)

*All Dinners are accompanied with Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Tea
All prices are based on a minimum of 20 guests guaranteed*

Entrée Selections

- Grilled Breast of Chicken in Mushroom Jus Lie
- Grilled Salmon Topped with a Tropical Fruit Salsa
- Fillet of Beef Tenderloin in Mushroom Tarragon Sauce*
- Mustard & herb crusted Pork Loin
- Roasted Striploin*
- Butter Chicken
- Pan Seared Pickerel with a Citrus Beurre Blanc
- Beef Stew
- Roast Beef us jus*

*Additional charge per person

Dessert Selections

- Miniatures Sweets
- Keylime Tart
- Pecan Pie
- German Cheesecake
- Chocolate Mouse Cake
- Assorted Cheese Cakes

Side Selections

- Roasted Mini Red Skinned Potatoes
- Roasted Garlic Mashed Potatoes
- Steamed Rice with Brunoise of Peppers
- Seasonal Fresh Vegetable Medley
- Sautéed Rapini with Roasted Sliced Garlic
- Corn on the Cob
- Maple Roasted Acorn Squash Wedges
- Rice Pilaf
- Steamed Green Beans
- Honey Glazed Baby Carrots

LIBERTY NORTH

705-728-3877 | libertynorth.ca

DINNER PLATED MENUS

*All Dinners are Accompanied with Fresh Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas
All Prices are Based on a Minimum of 20 Guests Guaranteed*

**3 Course Menu
with a Choice of Soup or Salad, Entrée & Dessert**

**4 Course Menu
with Soup, Salad, Entrée & Dessert
add \$7.00 extra per person**



Soup Selections

- Butternut Squash Soup
- Beef & Vegetable Soup
- Carrot Parsnip Soup
- Cream of Broccoli & Spinach Soup
- Cream of Asparagus Soup
- Grilled Potato and Leek Soup
- Roasted Apple and Butternut Squash Soup
- Double Baked French Onion Soup*

*Additional charge per person

Salad Selections

Baby Spinach Decorated with Dried Cranberries, Asian Pear, Candied Pecans and Blueberries, Drizzled with a Light Honey Citrus Vinaigrette

Baby Greens Topped with Julienne of Sun Dried Tomato, Rainbow Peppers, and Tortilla Straws. Finished with a Goat Cheese Coin and Drizzled with Homemade Balsamic Vinaigrette

Caprese Salad with Bocconcini Cheese, Vine Ripened Tomatoes and Basil Finished with Balsamic Reduction.

Baby Beet Salad with Cherry Tomatoes and a Watermelon Vinaigrette

LIBERTY NORTH

705-728-3877 | libertynorth.ca

DINNER PLATED MENUS (CONT'D)

*All Dinners are Accompanied with Fresh Rolls, Butter, Freshly Brewed Regular and Decaffeinated Coffee and Selection of Teas
All Prices are Based on a Minimum of 20 Guests Guaranteed*

Entrée Selections

All Entrees are Accompanied with Seasonal Vegetables and One of the Following: Herb Crusted Roasted Potatoes, Roasted Garlic Mashed Potatoes, 3 Cheeses Risotto Cake

Pan Seared Breast of Chicken A Grain Fed Breast of Chicken finished with a Tomato Mushroom Tarragon Jus lie	\$36.95 per person
Pan Seared Stuffed Breast of Chicken A Grain Fed Breast of Chicken stuffed with Roasted Garlic, Sun Dried Tomato, Spinach, and Ricotta Cheese	\$39.95 per person
Panko Crusted Stuffed Breast of Chicken A Grain Fed Breast of Chicken stuffed with Granny Smith Apple and Creamy Brie then Lightly Dusted in Panko Crumbs Finished with an Apricot Glaze	\$39.95 per person
Provençal Crusted Rack of Lamb Frenched Washington State Rack of Lamb Brushed with Dijon Mustard and Rolled in Seasoned Bread Crumbs then Drizzled with Red Wine Reduction	\$47.95 per person
Traditional Prime Rib Canadian AAA Prime Rib of Beef Roasted To Medium Drizzled with Red Wine Herb Jus and Finished with Homemade Yorkshire Pudding and Horseradish	\$42.95 per person

LIBERTY NORTH

705-728-3877 | libertynorth.ca

DINNER PLATED MENUS (CONT'D)

Grilled Filet of Beef Tenderloin \$43.95 per person
A Canadian AAA Filet of Beef Tenderloin Grilled to Perfection, Drizzled with a Red Wine Mushroom Reduction then Topped with a Stilton Cheese Coin

Fresh Atlantic Salmon Wellington \$39.95 per person
A fillet of Atlantic Salmon Topped with Fresh Sautéed Spinach Encased in a Phyllo Pastry Crust Finished with a Lemon Butter Sauce

Vegetarian Entrée Selections

Eggplant parmigiana \$32.95 per person
Stuffed Peppers \$32.95 per person
Mushroom Risotto \$32.95 per person
Grilled Vegetable Landing Pad \$32.95 per person

Dessert Selections

Cinnamon Apple Crepes
Fresh apples Infused with Maple Syrup and Cinnamon, Wrapped Individually and Finished with Caramel and Vanilla Bean Crème Anglaise

Crème Brulee Accompanied with Baby Biscotti

White & Dark Chocolate Mouse Shots with a Praline Cookie

Graham Cracker Crusted Key Lime Pie



LIBERTY NORTH

705-728-3877 | libertynorth.ca

BEVERAGE SERVICES

Host Bar \$34.00 per person – over the age of 19

Fruit Punch and Alcoholic Punch

5 House Brands of Liquor to include Rye, Rum, Vodka, Gin, and Scotch

Assortment of Domestic Beer

Imported and Domestic Wines by the glass

Consumption Bar

Set a Limit and pay after the event

This bar is based on consumption and bottles opened throughout the event

Cash Bar

Bar set-up fee applies \$150.00

Wine Selections Available Upon Request

LIBERTY NORTH

705-728-3877 | libertynorth.ca