Wedding Package

MICHELANGELO

EVENTS & CONFERENCE CENTRE

Where every event is a Masterpiece

Elegant Wedding Essentials

Included at no extra charge with all Michelangelo Wedding Celebrations Packages

Signature Floor Length Table Linens
With over twenty-five choices of table linen, overlays and napkins

Classic Centrepiece Selection set on Round Mirrors with Votive Candles
Choice of four

Signature Chair Covers
Provided for all guest chairs. Available in white, ivory, or black

Classical Head Table Displays
Elegantly skirted in ivory or white

Elegant Head Table Backdrop
A variety of styles to choose from

Dramatic Ceiling Canopy

Coloured Room Lighting
Intelligent Light System providing over two million colours and shades

Elegant Bridal Suite
With comfortable sitting area, vanity and private powder room

Personalized Menu Cards
Placed on each guest table

Exceptional Sound System
Formal podium with microphone for speeches

Formal European Garden with Fountain
Ideal for outdoor photos

Professional Referral List
Florists, Musicians, Disc Jockeys, Photographers, Videographers, Transportation and more

Dedicated On-Site Free Parking
Provided for over 400 vehicles

Conveniently Located near Many Major Hotels
Inquire about our shuttle services

Professional Consulting and Referral Services
Assisting with all aspects of your special day

Classic Wedding Celebration

Sparkling Wine Wedding Toast
Served prior to the head table introductions

Artisan Grains and Breads with Butter

Elegant Four-Course Dinner - Choice of:
One Antipasto or Soup
One Pasta with fresh homemade sauce (choice of two sauces)
Two main entrees
Potato and vegetable
Dessert Selection of Sherbet, Ice Cream Crepe, or Tartufo
Coffee, Tea and Espresso Service

Unlimited imported red & white wine
Served tableside during dinner

Wedding Cake

Classic Late Evening Buffet
Featuring fresh fruit, bread pizza slices, and a selection of pastries.
Cutting and service of wedding cake. Coffee, Tea, Espresso

Elegant Wedding Essentials

Michelangelo's Beverage Service Until 1:00am
Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.
Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices. A smart serve trained, uniformed bartender will staff the bar for the duration of your event and pro-vide complete set-up, service, and clean up.

Beverage Service hours are between 5:00 pm – 1:00 am.
A 2:00am bar closing time is available at an additional charge.

Artista Wedding Celebration

Silver Tray Service Hor D'Oeuvres Reception
Including three butlered hors d'oeuvres selections

Custom Ice Carving

Sparkling Wine Wedding Toast
Served prior to the head table introductions

Artisan Grains and Breads with Butter

Elegant Four-Course Dinner - Choice of:
One Antipasto or Soup
One Pasta with fresh homemade sauce (choice of two sauces)
Two main entrees
Potato and vegetable
Dessert Selection of Grand Marnier filled Profiteroles, Fresh Berries with Whipping Cream or Warm Apple Blossom with Caramel
Coffee, Tea and Espresso Service

Unlimited imported red & white wine
Served tableside during dinner

Wedding Cake

Artista Late Evening Buffet
Featuring fresh fruit, red and white bread pizza slices, and a selection of pastries. Cutting and service of wedding cake. Coffee, Tea, Espresso

Elegant Wedding Essentials

Michelangelo's Beverage Service until 1:00 am
A Non-Alcoholic Punch Reception.
Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.
Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices. A smart serve trained, uniformed bartender will staff the bar for the duration of your event and provide complete set-up, service, and clean up

Beverage Service hours are between 5:00 pm – 1:00 am.
A 2:00am bar closing time is available at an additional charge

Royal Wedding Celebration

Michelangelo's Grand Hors D'Oeuvres and Antipasto Bar Reception

Stylish and chic, The Michelangelo Grand Hors D'oeuvres and Antipasto Bar sets the mood for your evening right from the start. Guests mingle while partaking of the delicacies of our fully serviced, antipasto bar buffet. With over thirty items that include, various marinated vegetable dishes, seafood salad, crab salad, bocconcini cheese, mini spring rolls, cheese balls, bbq meatballs and pan seared jumbo shrimp in front of guests, prosciutto sliced in front of guests, deli meats, there is sure to be more than enough items to satisfy the most discriminating tastes.

Custom Ice Carving

Sparkling Wine Wedding Toast

Served prior to the head table introductions

Artisan Grains and Breads with Butter

Elegant Four-Course Dinner - Choice of:

One Antipasto or Soup
One Pasta with fresh homemade sauce (choice of two sauces)
Two main entrees, Potato and vegetable
Dessert selection of Warm Cheese Cake Bundles with Warm Fruit Topping, Tiramisu or Italian and French Sweets Tray, Coffee, Tea and Espresso Service

Unlimited imported red & white wine, Served tableside during dinner

Wedding Cake

Royal Late Evening Buffet

Featuring fresh fruit, bread pizza slices, and a selection of pastries.
Chocolate Fountain and Confections. Cutting and service of wedding cake. Coffee, Tea, Espresso

Elegant Wedding Essentials

Michelangelo's Beverage Service Until 1:00am

A Non-Alcoholic Punch Reception.
Premium brands of Rye, Rum, Vodka, Gin, Brandy, Scotch and Peach Schnapps, bottled domestic beers and ales, imported red and white wines are available throughout the evening.
Mixes include a selection of regular and diet soft drinks, orange, Motts Clamato and cranberry juices. A smart serve trained, uniformed bartender will staff the bar for the duration of your event and provide complete set-up, service, and clean up.

Beverage Service hours are between 5:00 pm – 1:00 am
A 2:00am bar closing time is available at an additional charge

Appetizer Selections

Classic, Artista and Royal Wedding Celebration - Choice of One:

Melon, Prosciutto and Bocconcini
Simple yet elegant, this appetizer consists of a slice of cantaloupe melon served beside a generous portion of aged Italian prosciutto and a bocconcini ball

Antipasto Michelangelo
Served chilled, this appetizer consists of aged Italian prosciutto, bocconchini cheese, green and black olives, and giardniera

Garden Salad
Fresh mixed greens tossed with tomato wedges and carrots savings and dressed in a red wine vinaigrette

Greek Salad
Garden mixed greens tossed with Greek Calamata Olives topped with Feta cheese and red wine dressing

Caesar Salad
Romaine and Endive lettuce tossed with Michelangelo's own Caesar dressing. Topped with croutons and bacon bits

Relish Tray
Each relish tray consists of freshly cut and chilled celery and carrot sticks dill pickle quarters, black and green olives.

Cream Soups
Choose from any one of the following cream soups:
Cream of Leek, Cream of Asparagus and
Cream of Broccoli with Cheddar cheese

Caldo Verde Soup
A traditional Portuguese cream soup of potato, green cabbage and Portuguese sausage

Stracciatella Soup
Light chicken broth with egg drops

Harvest Roasted Butternut Squash Soup

Roasted Red Pepper Soups
Creamy, Pureed Roasted Red Bell Peppers

Pasta and Sauce Selections

Classic, Artista and Royal Wedding Celebration

Pasta Entrée Selections - Choice of One:

Farfalle
Bowtie Pasta
Fettuccini
Long strands of flat pasta
Fusilli
Swirl Pasta
Gnocchi
A traditional Italian pasta dumpling made from potatoes
Pennine
Short hollow tubes made from semolina flour
Ravioli
Meat or Cheese filled
Spaghetti
Tortellini
Home-style bite sized pasta noodles, filled with ricotta cheese and spinach, or meat filled

Sauce Selections - Choice of Two:

Alfredo
Our creamy Alfredo Sauce is made from only thirty-five percent cream and spiced lightly
Arrabbiata
Literally translated means “angry”. This sauce is made from plum tomatoes and spiced with hot red Chilly peppers, black pepper and garlic
Bolognese
A traditional Plum Tomato sauce with generous portions of ground beef and pork added
Pomodoro
A delightfully fresh alternative to pasta sauces. Plump Roma Tomatoes are simmered at low heat and lightly spiced to perfection. An ideal vegetarian selection
Primavera
Select fresh vegetables are diced and folded into our creamy thirty-five percent cream sauce to form this rich pasta topping
Vodka
Created as an alternative to the usual selection of sauces. A delicately light tomato sauce is added to a creamy thirty-five percent cream sauce then premium vodka is added to give a new twist to any Pasta selection

Entrée Selections

Classic, Artista and Royal Wedding Celebration - Choice of Two:

Roast Beef
Oven roasted to perfection, our grade 'AAA' roast beef is served in beef gravy and in generous portions

Shish kabob
Chunks of beef and pork served on wooden skewers garnished with onion and green pepper slices

Chicken Cordon Bleu Michelangelo
A new twist on an old favourite; boneless chicken breasts filled with aged Italian prosciutto and mozzarella cheese are rolled, then baked in our lemon and white wine sauce

Chicken Cordon Bleu Traditional
Boneless breasts of chicken are stuffed with Italian ham and cheese then breaded and spiced

Chicken Kiev
Rice and spinach are combined then rolled into a boneless chicken breast and baked in a light lemon and white wine sauce

Chicken Saltimbocca
Strips of Chicken breast and aged Italian prosciutto are sautéed and served in light gravy

Chicken Supreme
Tender strips of chicken breasts are lightly sautéed and Served covered with our lemon and white wine sauce

Grilled Breast of Chicken
De-boned breast of chicken grilled golden brown served in your choice of a lemon-wine or coq au vin sauce

Roast Chicken
Whole chickens are lightly spiced to enhance their natural flavour. Roasted whole to a golden brown and served portioned

Roasted Half Breast of Chicken
Tender chicken breast is delicately spiced and slow roasted to golden brown perfection

Chicken Parisian

Veal Milanese
Breaded slices of veal seasoned with fine herbs and spices are deep fried to a golden brown

Veal Parmigiana
Our Parmigiana is breaded and baked in homemade tomato sauce, topped with melted mozzarella cheese

Veal Picata
Thin Slices of white veal are sautéed to perfection and showered with our tangy lemon sauce

Veal Roast
Aged baby veal is delicately spiced and slow roasted. Served medium, sliced in a light sauce

Veal Saltimbocca
Delicate slices of white veal combined with aged Italian prosciutto, sautéed and then baked in a lemon and white wine sauce

Veal Scaloppini
Tender slices of veal, sautéed and then baked in light brown gravy

Cornish Game Hens
Plump Cornish game hens are rubbed with spices and oven roasted and served halved

Roast Lamb
Our spring lamb is marinated in our special herbs and spices then baked to moist perfection

Hors D'Oeuvres Selections

Artista Wedding Celebration - Choice of Three:

Petite Vegetable Spring Roll

Spanakopita

Miniature Vegetable Egg Roll

Cheddar Cheese Ball

Potato Crisps with Crumbled Goats Cheese

BBQ or Teriyaki Meatballs

Crab Filled Mushroom Cap

Prosciutto and Phyllo Wrapped Asparagus Spears

Smoked Salmon on Points

Premium Selections At Additional Cost

Chicken Satay

Beef Satay

Jumbo Coconut Shrimp

Jumbo Shrimp Shooter

Bacon Wrapped Scallop

Miniture Crab Cakes

Menu Enhancements - Entrée

Beef Wellington
A 6-ounce Prime beef tenderloin is spiced then topped with a special mushroom ragout then wrapped and baked in a light pastry shell drizzled with an herb & mushroom sauce

Filet Mignon
Our Filet Mignon is selected from the finest choice of Prime Grade 'AAA' beef. Hand carved on site, then wrapped with a strip of Canadian bacon. The filet is lightly seasoned and cooked to perfect tenderness, price is subject to portion size

Medallions of Beef Tenderloin
Prime Grade 'AAA' Alberta beef tenderloin is hand carved into 3-4 ounce medallions, marinated overnight then grilled and served au jus

New York Sirloin Steak
Tender cuts of prime Grade 'AAA' beef is hand carved and lightly seasoned with our special mix of spices, then cooked to perfection, price is subject to portion size

Prime Rib
Prime Grade 'AAA' beef is oven roasted then hand carved, served in all beef gravy

Breast of Chicken Wellington
A boneless 6oz breast of chicken accompanied by a ragout of wild mushrooms wrapped and baked in a light pastry shell drizzled with a mushroom gravy

Chicken Florentine
Whole boneless chicken breast is stuffed with a rice and spinach filling, lightly breaded then deep fried to golden perfection. This entrée makes a great addition to any special occasion's menu

Veal Medallions
Hand-carved tenderloin of veal grilled medium well then basted in a light sauce

Lamb Chops
Prime cut chops served au jus

Rack of Lamb
French Cut spring lamb lightly spiced with fine herbs and marinated in a red wine sauce. This course may be served either as a full rack (7 bones) or a half rack (4 bones)

Cabbage Rolls
Our sweet style cabbage rolls are made with select cabbage leaves, boiled then filled with a combination of rice and ground meat. Baked in tomato juice

Perogies
Authentic potato perogies are oven baked with fried onions and bacon, served with sour cream on the side

Veal Chop
Frenched 10 oz. Provimi Veal Chop grilled to perfection

Menu Enhancements - Gourmet Pasta & Sauce

Cannelloni
Two Fresh Pasta tubes filled with spiced ground beef, pork and mozzarella cheese then baked in our plum tomato sauce.

Manicotti
Two Italian noodle tubes filled with fresh ricotta cheese and spinach, then baked in our plum tomato sauce. Our manicotti can also be made using a crepe style noodle.

Lasagna
Fresh pasta noodles, layered with spiced ground veal, beef, pork and Parmigiano and mozzarella cheeses and covered with our plum tomato sauce.

Specialty Filled Pasta

Vongole in Bianco
Add some seafood to your pasta course with our delicious white Baby clam sauce. Shelled baby clams are simmered in white wine and seasoned with fine herbs and spices making this sauce seafood sauce a delight.

Vongole in Rosso
This seafood sauce adds Baby clams simmered in a light tomato sauce and spiced with a combination of fine herbs and spices.

Menu Enhancements - Seafood Entrees

Breaded Fisherman's Platter
Jumbo Shrimp, Calamari rings and sepia filets dusted with seasoned breadcrumb and deep-fried in hot oil.

Colossal King Shrimp
Three 1/4-pound shrimp are marinated in our white wine and seafood spices overnight then grilled in their shells. Served on a bead of steamed rice or herbed and buttered potato.

Cozze alla Diavolo
Fresh mussels are steamed, and then combined with a light and spicy tomato sauce.

King Crab
Alaska King Crab pieces are spiced and steamed, then served in its' own juices. Served family style with shells intact.

Lobster Tails
Rock Lobster tails are halved then baked in our seafood sauce to create a mouth-watering taste that will satisfy the most discriminating seafood lover. Served with steamed white rice.

Sole Filet
Our sole is spiced and breaded, then deep-fried. Served with lemon wedges and the vegetables of your choice.

Grouper

Halibut

Louisiana Style Fisherman's Platter
Cleaned and shelled Jumbo Shrimp, calamari, and sepia sautéed in a lemon and white wine sauce served with a side dish of rice marinara.

Shrimp Louisiana with Rice
Jumbo Shrimp are sautéed using our original lemon and white wine sauce recipe, accompanied with steamed white rice.

Surf & Turf Options
An assortment of Surf and Turf combinations can be created to your tastes.

Salmon Filets

Seasonal Seafood Entrees on request

General Information

Tentative

Facilities and dates, will be held pending notification of cancellation by either party. In the event a tentative commitment is canceled by Michelangelo's, the requesting party will be notified by the facility. All bookings will be considered tentative and therefore subject to cancellation until a formal licence agreement has been executed by the parties and the appropriate deposit delivered to and accepted by Michelangelo's.

Deposits

The following is the deposit schedule for all events. Initial deposit due at the time the agreement is signed in the amount of $ 2,000.00 per ballroom.

Balance of payment plus applicable Service Charge, and H.S.T. amounts based on the actual total cost of the event, must be made ten (10) business days prior to the event date.

Methods of Payment

Personal or Certified cheques, Money Orders, Cash or Interact Direct Payment.
Credit card payments are accepted and are subject to a 3-4% administration charge.

Menu Information

The Catering Office will be pleased to offer assistance and advice in the selection of Menus. Custom-made Menus, to suit special requirements, will be made available upon request.

When selecting your menu choices, please remember that for each meal function, the menu must be identical for all guests attending. Special dietary substitutions are available (in limited quanti-ties) and must be arranged for in advance of the function. Those guests who are to receive these special meals must be identified to the banquet staff prior to the service commencing.
All prices are for the current year and are subject to change on reservations beyond six months.

Taxes

All food prices quoted are subject to applicable 15% Service Charge and 13% HST. Unless stated otherwise in writing.