



WEDDINGS | CONFERENCES & MEETINGS
CORPORATE RETREATS & TEAMBUILDING | SPECIAL EVENTS



WELCOME TO

BOLER MOUNTAIN

WEDDINGS

*Congratulations on your engagement!
Thank you for considering Boler Mountain for your
upcoming wedding celebration.*

Boler Mountain is known as Southwestern Ontario's most dynamic destination for outdoor adventure, but soon you will come to know us as the ideal venue for your most intimate and memorable day. Our new 16,000 square foot three-level chalet delivers a new level of guest services with a perfect backdrop for your wedding venue.

Our experienced management team will ensure your day is a success from the first day of planning to the last dance of the night. Along with the finest cuisine and catering services, paired with courteous and attentive staff, we guarantee to surpass all expectations.

We offer hill top ceremonies where your guests are escorted by chair lift to the top of the hill. Our menu options are endless with an array of hors d'oeuvres, appetizers, and entrees to suite anyone's taste. Our new facility offers spectacular views and can easily host events of up to 200 people. Schedule a tour today and discover all the possibilities we have to offer.



VENUE FEES



WEDDINGS

GREAT HALL & CONCOURSE | \$1,295

Up to 200 people

GREAT HALL | \$850

Weekday up to 70 people

ON SITE CEREMONY PACKAGE | \$1,000

Includes set up, tear down and white folding chairs

"TOP OF LONDON" CEREMONY PACKAGE | \$2,000

Includes chair lift ride for guest to the top of Columbia chair lift, ceremony at the top of hill overlooking all of London. Includes chairs, set up and tear down.

REHEARSAL FEE | \$200

SETUP FEE | \$295

Applied to all events

SOCAN FEE | \$59.17

Additional licensing fee for all events using music

AV FEE | \$125

Use of screen and projector

All Prices are subject to HST.

Wedding bookings available from April-November

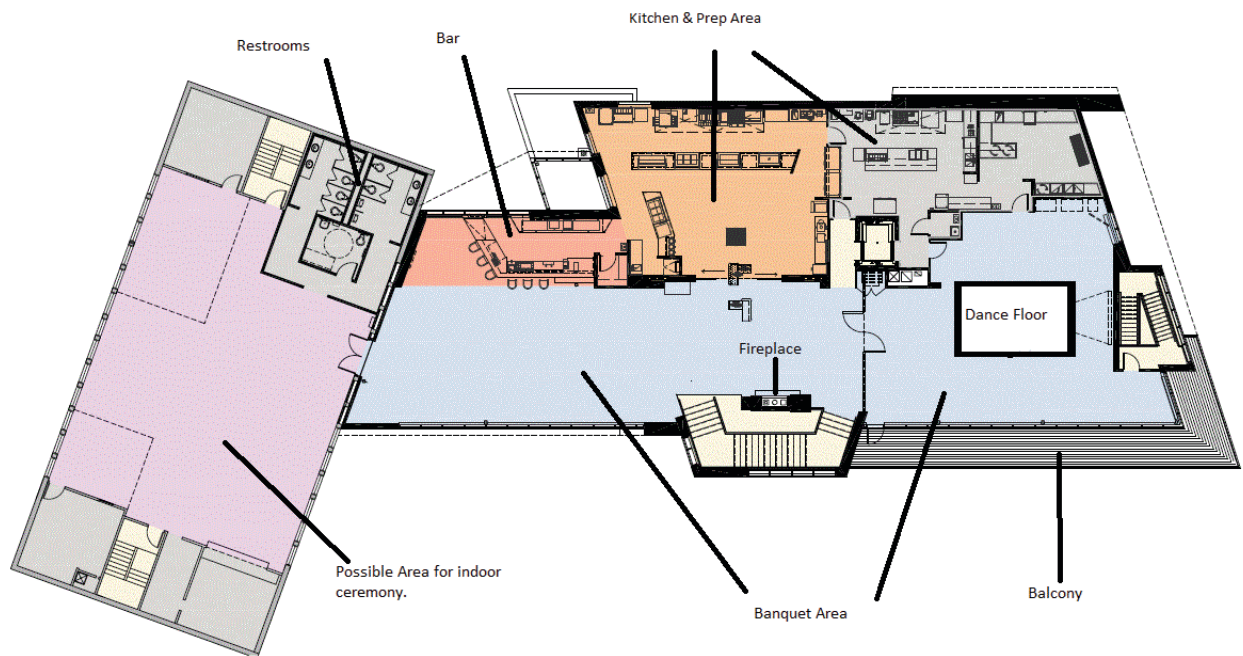
A non-refundable deposit of \$2,000.00 and a signed agreement is required at the time of confirmation for weddings. A guaranteed number of guests and confirmed room set-ups must be submitted to Coordinator no later than 14 days before the event.

All billing will be based on the guaranteed number or actual attendance, whichever is greater.

Additional guests added within 48 hours of the event may have a 25% surcharge added to the bill.

FLOOR PLAN

LEVEL 2



WEDDING

RECEPTION PACKAGE



THE BASE Buffet Style Service | \$65.00/ person

Includes:

- + Passed Hors D'oeuvres Reception- Selection of 3 (based on 3 per person)
Fresh Baked Bread & Rolls, Choose Two Salads, Two Entrées & Two Sides.
Platters of Assorted Desserts, Coffee & Tea Station.
- + Bottles of house wine on tables with dinner. One Bottle of Red & White
(Custom labels available at no charge).
- + Sparkling Wine to Toast for Head Table

THE CORDUROY Family Style Wedding Package | \$80.00/ person

Includes:

- + Crudités Platter & Fruit Platter, Served Over Cocktail Reception
- + Passed Hors D'oeuvres Reception-Selection of 3 (Premium selection included)
- + Fresh Baked Breads & Rolls, Entrée, Choose Three Sides & Choice of Dessert
- + Late Night Buffet, Choose One
- + Choice of Wine on Tables for Dinner, See Wine List
- + Sparkling Wine to Toast for Head Table

BLACK DIAMOND Plated Dinner Wedding Package | \$95.00/ person

Includes:

- + Passed Hors D'oeuvres Reception-Selection of 3 (Premium selection included)
- + Crudités Platter, Cheese Board & Fruit Platter, Served Over Cocktail Reception
- + Fresh Baked Breads & Rolls, Soup or Salad, Choice of Entrées & Premium Dessert Choice
- + Choice of 2 Late Night Buffet Items
- + Choice of Wine on Tables for Dinner, See Wine List
- + Sparkling Wine to Toast for Head Table

WEDDING
DINNER OPTIONS

SOUPS

Available only plated option

**ROASTED TOMATO BASIL WITH GRILLED CHEESE
CROUTONS***

BUTTERNUT SQUASH & CARAMELIZED PEAR*

RED PEPPER & LEEK*

ITALIAN WEDDING

MINISTRONE*

*Soups can be made gluten free or vegan

SALADS

MIXED BABY GREENS

With marinated spiral vegetables & lemon Olive Oil vinaigrette

ROASTED BEETS & BABY ARUGULA

With Fried Chèvre with Our Signature Maple Balsamic Vinaigrette

BABY GREENS

Julienned pear, cassis stepped blueberries & goat cheese & honey mint
vinaigrette

CAESAR SALAD

Served in Asiago baskets, garlicky dressing & pretzel croutons

ENTRÉE SELECTION

FRESH HERB & PRESERVED LEMON ROASTED CHICKEN
BRUSCHETTA CHICKEN
SLOW ROASTED TOP SIRLOIN
MAPLE GLAZED SALMON
ROAST PORK TENDERLOIN

ENTRÉE SELECTION

Available In Package 2 & 3

6OZ GRILLED STRIP LOIN
GUINNESS BRAISED BEEF SHORT RIBS
AAA PRIME RIB
FIG & GOAT CHEESE STUFFED SUPREME
MERLOT BRAISED LAMB SHANK

ADD ON TO ANY OF OUR PACKAGES | \$4 PP Extra

BOWTIE PASTA PRIMAVERA
MEAT OR VEGETABLE LASAGNA
SPINACH & RICOTTA MANICOTTI WITH BLUSH SAUCE
BUTTERNUT SQUASH RAVIOLI
SEASONAL VEGETABLES

Our Chefs choice will include the most seasonal vegetables available.
Please ask us what will be available at the time of you wedding.

SIDE DISHES

ROASTED ROSEMARY BABY POTATOES

RED SKIN MASHED POTATOES

BROWNEED BUTTER MASH

GERMAN STYLE POTATO SALAD

SEASONAL VEGETABLES

VEGETARIAN OPTIONS

GRILLED PORTOBELLO STACK, LAYERED WITH
MARINATED VEGETABLES & CRUMBLED GOAT CHEESE

SMOKED TOMATO RISOTTO WITH ROASTED
VEGETABLE

VEGETARIAN LASAGNA

DESSERT OPTIONS

TRIPLE LAYER MOUSSE CAKE
WITH RASPBERRY COULIS

STRAWBERRY SHORTCAKE
FRESH LOCAL STRAWBERRIES WITH CRÈME CHANTILLY

GRILLED LEMON POUND CAKE
SOUR CREAM GINGER ICE CREAM & STEWED BLUEBERRIES

SPICED MINI CARROT CAKES
WITH CINNAMON CREAM CHEESE ICING

PLATES OF ASSORTED PETITE FOURS & MACARONS &
FRESH FRUIT

CHILDREN'S MEALS

\$17.95 (10 & Under)

CHICKEN FINGERS & FRIES

PEPPERONI OR CHEESE PIZZA

PENNE WITH BUTTER OR TOMATO SAUCE

Veggies & Dip will be served for the first course Children's Meals.

HOR D'OEUVRES

OPTIONS



WEDDING
HORS D'OEUVRES
(by the dozen)

The following is a selection of some of Chefs favorites,
please inquire if there is something else you wish to enjoy.

HOT HORS D'OEUVRES | \$24/DOZEN

Flakey Spanakopita Rolls
Crispy Polenta Napoleon's with Grape tomato & Roasted Garlic
Chicken Satay Peanut Sauce
Beef Satay with Chimichurri

COLD HORS D'OEUVRES | \$24/DOZEN

Bruschetta Cups with Fried Basil Chips
Caprese Skewers
Cheese Ball Bites
Fresh Salad Rolls

PREMIUM HORS D'OEUVRE | \$32/DOZEN

Caesar Shrimp Cocktail Shots
Shrimp & Chorizo Skewers with Creamy Lemon Dip
Brie with Caramelized Apple, Bacon, Pecan Jam Crostini
Wild Mushroom & Rosemary Tart
Figs in a Blanket
Beetroot & Vodka House Cured Salmon with
Horseradish Crème Fraiche on Rye Crisps
Herbed Goat Cheese Crostini with fresh Blackberry & Lavender Honey
Prosciutto & Cambozola wrapped Pears with Balsamic Reduction
Sweet Potato Crisps with pulled pork & crisp slaw
Mushroom Neptune
Crispy Chicken & Waffle drizzled with Honey Butter
Bourbon Smoked Bacon Wrapped Scallops
Falafel Bites

LATE NIGHT OFFERING

OPTIONS



WEDDING
LATE NIGHT OFFERINGS
(minimum 50pp)

Choose 3 Options for \$14 or \$6 each choose

BABY BOLER GOURMET SANDWICH STATION

2 bite style sandwiches with a selection of meats, cheeses, In house pickles & garnishes

POUTINE BAR

No one does poutine better then Boler Mountain! It's "OUR" thing!

TACO/NACHO BAR

Build your own from a selection of authentic Mexican garnishes and toppings

PIZZA

Scratch made dough with assorted toppings

SWEETS & TREATS

Bars, squares, mini cheesecakes, chocolate dipped strawberries, French pastries & a variety of seasonal sweet creations & sliced fruit

BAR & ADDITIONAL

INFORMATION



WEDDING DRINK BAR

Bar is based on consumption, Prices subject to HST and service. Base on 3-4 drinks per person. Your host bar includes premium liquor, regular and premium draught beer, house wine and non-alcoholic alternatives. Signature Cocktails and/or premium liquors can be added for an additional charge. Ask about the Sparkling wine service. Consumption Bar - One bartender for every 50 guests

NON-ALCOHOLIC

- Soft Drinks | \$2.00
- Bottled water | \$2.00
- Assorted Juices | \$2.50
- Bottle Sparkling Water | \$5.50

ALCOHOLIC

- Domestic Beer | \$5.15
- Imported/Premium Beer | \$5.75
- 6 oz House Wine | \$5.55
- Mixed Drink | \$5.15
- Premium Mixed Drink | \$5.55

Inquire with us if you'd like to add craft beer to your wedding bar. We have a wide selection of craft beers available and would be happy to customize!

Ask to see our current list of wines.

WEDDING
ADDITIONAL INFORMATION

TASTINGS

A complimentary tasting for two can be arranged in advance for a confirmed booking once the menu has been decided.

LABOUR

Boler Mountain provides all staffing. A 15% service charge is added to all catering, food and host bar charges.

AUDIO VISUAL

All venue spaces are equipped with full AV capabilities, AV & video screen available for rental if required.

DÉCOR

Boler Mountain provides all furniture, basic white linens, and dinner wares for all events. Decorating the Banquet Hall and/or Chalet is at the discretion of Management. We are happy to recommend suppliers for any specialty items that may be necessary. Our professional event coordinators will be happy to make recommendations.

TAXES

All event charges are subject to HST

DEPOSIT

All weddings require a \$2,000.00 deposit to confirm the reservation. The deposit will be credited to the function billing.

SUPPLIERS

We are happy to recommend suppliers for all aspects of your event including décor, florists, photographers, DJs, etc.

CAKE

While we do not allow food & beverage brought into our venue from outside sources, we will make an exception for Wedding Cakes/Cupcakes.