



The
Doctor's House

WEDDING PACKAGE



A HISTORICAL GLIMPSE OF THE DOCTOR'S HOUSE

In 1847, an Alsatian immigrant, John Klein, built his mill on the banks of the Humber to grind the local settler's grain.

In its agricultural peak, commemorated with the village's annual Binder Twine festival, Kleinburg's hotels and harness shops served the needs of the local farmers as well as others passing through on their way to town. Present day, Kleinburg is noted as the home of the magnificently sited McMichael Canadian Art Collection and as a village that has sacrificed none of its 19th century charm to the nearby city.

The Doctor's House itself dates back to 1867, the year of the Confederation. It earned its name being home to a succession of medical men, the last of whom, Dr. Thomas Henry Robinson, practiced here for 52 years.

A new chapter in the house's history opened when a restaurant was built on the property in 1974. A major rebuilding and expansion program was completed in the spring of 1993. It was at this time that four finely appointed banquet rooms and a chapel were added to the original building.

Summer 2012 has witnessed another revitalization of The Doctor's House with its introduction of the newly renovated Country Fare & Great Hall event spaces.

The Doctor's House and its quaint surrounding town acts as an appropriate setting that gives a glimpse to the past that cannot be forgotten with all the modern conveniences essential for a spectacular wedding day. This venue is a fitting choice to appreciate the past while taking advantage of the present and celebrating the future.

The Doctor's House

OUR CHAPEL + CEREMONY ROOM



OFFICIANT

They will contact you prior to your wedding to help you plan your ceremony. If another clergyman, Priest, or Rabbi is contracted to officiate, our Officiant will be required to be present. All services cannot exceed 30 minutes. Our Chapel may be reserved by another party following your service.

PIANIST

We are most fortunate to have a fine pianist available for weddings and you may consult with him about the kind of music you would like. He will arrange for a substitute pianist if other commitments prevent his attendance. You may also have your own pianist or musicians perform, however, an **additional fee will apply**.

Please note this package includes the keyboard, that can only be used by our in-house pianist.

LICENSE

A license to marry from the Registry General of the Province of Ontario must be obtained through a Municipal Office (e.g. Toronto City Hall, Main Floor; or the Clerk's Office in your local Municipal Center). The license should be submitted to the Officiant before or at the time of the rehearsal. It is recommended that marriage licenses be acquired at the soonest possible time to avoid unforeseen circumstances including government strikes.

PHOTOGRAPHY

We welcome professional and amateur photographers and provide ample opportunity for photographs in our picturesque surrounding. It is preferred that no flash pictures be taken during the spoken part of the wedding ceremony. Photo permits are inclusive/exclusive to our ceremony packages only.

CEREMONY

Chapel: Seats up to 120 guests.

Heritage Ceremony Room: Seats up to 180 guests.

**If pianist is not used, chapel plug-in fee to apply for any and all outside musicians.*

For couples interested in booking their **Ceremony only** with The Doctors House please note, the chapel rental cost is \$4,000.00 plus applicable taxes for 2024 ceremonies, and \$4,500 plus applicable taxes for 2025 ceremonies. These values include our in-house pianist and officiant.

The Chapel / Heritage Ceremony room rental

cost with an onsite reception is \$3,000.00 plus applicable taxes for 2024 ceremonies, and \$3,500 plus applicable taxes for 2025 ceremonies. These values include our in-house pianist and officiant.

Outdoor Ceremony: Seats up to 150 guests EXCLUSIVE to our Country Fare Venue Bookings.

*** Prices Subject to Change ***

The Doctor's House

Our Signature Package Includes

3 COURSE CUSTOMIZABLE ROSE GOLD MENU

ELEGANT PLATED SERVICE

ACCOMMODATIONS FOR FOOD ALLERGIES

SEVEN HOUR CONSECUTIVE PREMIUM BAR WITH WINE SERVICE DURING DINNER

COMPLIMENTARY UPGRADE TO HOUSE PROSECCO

BARISTA BAR SERVICE WITH ESPRESSO, CAPPUCCINO & LATTE



ROMANTIC HERITAGE INDOOR CEREMONY ROOM & QUAIN CHARMING CHAPEL

COMPLETE VENUE SET-UP WITH ROUND DINING TABLES AND UPGRADED LOUIS DINING CHAIRS



BREATHTAKING OUTDOOR CEREMONY SPACE*

OUTDOOR PATIO HEATERS & FURNITURE

**With Country Fare bookings only*



WHITE FINE BONE CHINA, HAMMERED STAINLESS STEEL CUTLERY, GLASS STEMWARE AND ELEGANT SERVE WARE

LUXURY FLOOR LENGTH LINENS WITH CO-ORDINATING NAPKINS

ACRYLIC SWEETHEART TABLE, EASELS, TABLE NUMBERS & CRUISER TABLES



VERSATILE BRIDAL DAY ROOM WITH SAFE & IDYLIC OVERNIGHT SUITES ON-SITE

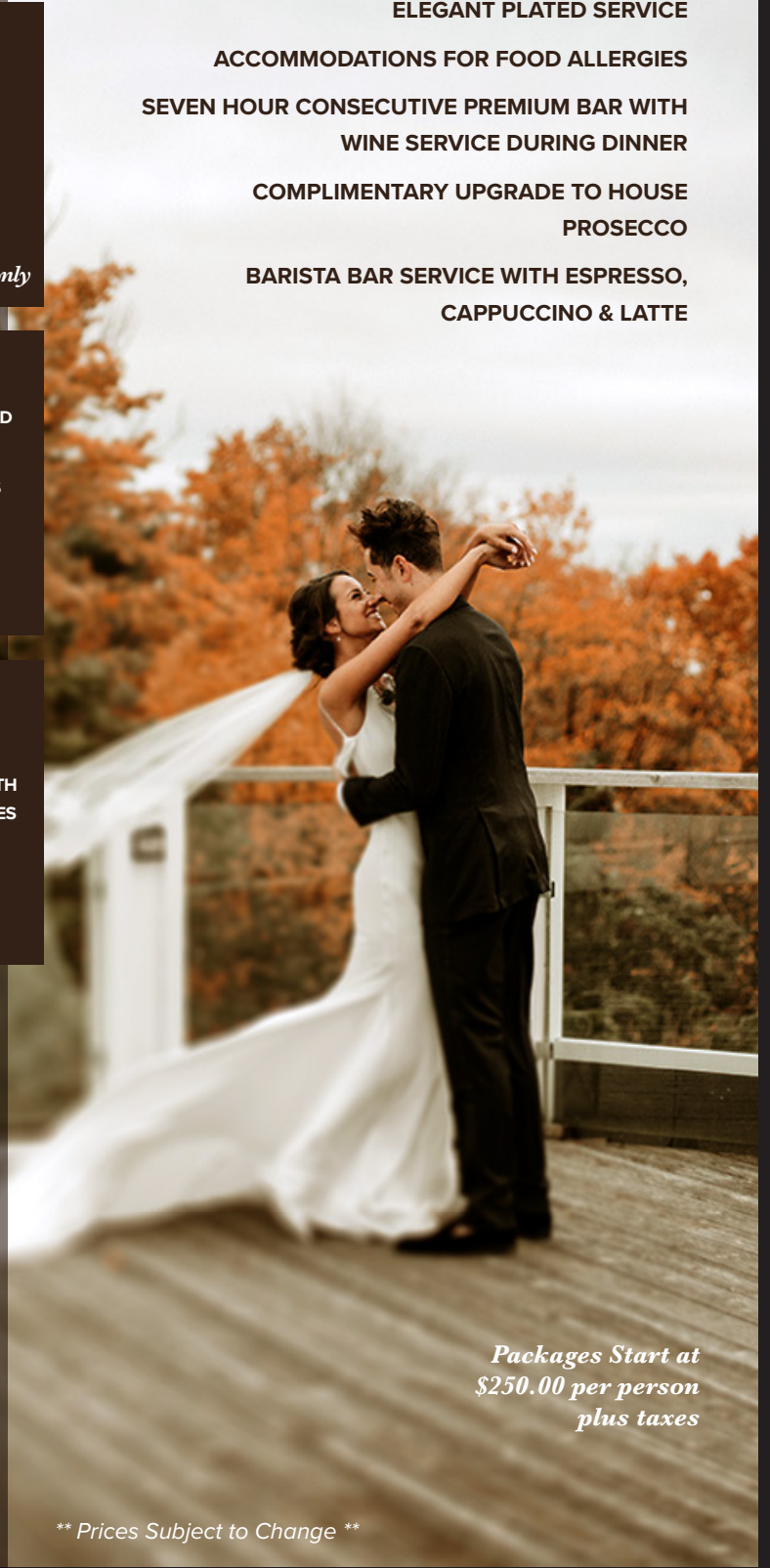
And more...

PRIVATE RESTROOMS WITH RESTROOM PORTER

VENUE GREETER, EVENT MANAGER, COAT CHECK ATTENDANT, AND PROFESSIONAL MATURE STAFF.

PHOTO PERMIT FOR OUR ENCHANTED GARDENS AND ALLURING HISTORIC PROPERTY (EXCLUSIVE WITH CEREMONY PACKAGE)

CAKE CUTTING, GRATUITIES, ROOM RENTAL & SERVICE FEES



Packages Start at \$250.00 per person plus taxes

*** Prices Subject to Change ***

The Doctor's House

VENUE OPTIONS

ROOM SELECTION	ADULT GUARANTEE	MAXIMUM CAPACITY	FRI/SUN MIN SPEND	SAT/LWSUNDAY MIN SPEND	* CEREMONY TIME	ALTERNATE TIME
The Garden Room	80	110	\$23,500	\$24,300	3:00 - 3:30 PM	1:00 - 1:30 PM
The Country Fare	120	160	\$33,500	\$34,700	4:00 - 4:30 PM	1:00 - 1:30 PM
The Great Hall	160	220	\$43,500	\$45,100	5:00 - 5:30 PM	1:00 - 1:30 PM

A minimum spend guarantee is required per room, based on the time of year and date selected. Minimum spend can be reached with food, beverage, service or in-house rentals and services.

Saturday Adult Minimums will apply to all long weekend Sundays.

Outsourced Charger Plates will change the banquet room capacity.

** Ceremony Time is designated by venue room and cannot be modified.*

OVERNIGHT BRIDAL SUITES (2 AVAILABLE)

Reserved on a first come, first serve basis. Check-in is at 1:00pm the day of the wedding, Check-out is at 11:00am the following morning. Early Check-in time is not an available option.

Saturday & Sunday Long Weekends: \$575.00 + applicable taxes

Friday & Regular Sunday: \$475.00 + applicable taxes

BRIDAL DAY-USE ROOMS

Complimentary check-in anytime after **10:00 am** the day of your wedding. Check-out is at 1:00am.

Saturday & Sunday: \$275.00 + applicable taxes

EXCLUSIVE ENTERTAINMENT GROUP INC.

IN-HOUSE DJ, ENTERTAINMENT AND AUDIO VISUAL PROVIDER

Exclusive Entertainment Group Inc. is the sole provider for all audio, visual, lighting, staging, vinyl flooring and special effects at The Doctor's House. They are an independent vendor from The Doctor's House and not included in our Contract Pricing. All services will be invoiced separately.

No AUDIO, visual effects, lighting, flooring services may be brought into The Doctor's House.

For pricing and details about their services, please contact Anthony Tranfaglia, *Exclusive Entertainment Group Inc.* at 416-770-7230 or info@exclusivegroup.ca.

**** Prices Subject to Change****

The Doctor's House

ROSE GOLD XO | 2024-2025

COCKTAIL RECEPTION

Non-Alcoholic Beverage Station & Passed Sparkling Wine upon Arrival

Couple's Choice of Gourmet Hot & Cold Hors D'oeuvres

Artisan Breads with Creamery Butter

FIRST COURSE

Client to Pre-Select One (1) First Course for all Guests:

- Choice of Seasonal Soup or Salad Selection

SECOND COURSE

Penne Alla Vodka with Chef's Seasonal Specialty Risotto

Served with freshly grated Parmigiano Reggiano and House Made Hot Pepper Oil

THIRD COURSE | MAIN ENTRÉE

Client to Pre-Select two (2) items for Duo Main Entrée **for all Guests:**

- 6 oz Filet Mignon with Port Demi Glaze
- 5 oz Chicken Supreme Stuffed with Spinach and Ricotta
- 5 oz Arctic Char Filet or Salmon with Lemon Beurre Blanc

Accompanied with Seasonal Vegetables & Fingerling Potatoes

DESSERT COURSE

Doctor's House Petite Trio Dessert

Clients Wedding Cake with Fresh Seasonal Fruit Platter Station, Coffee, Tea and Espresso.

Client to Pre-Select One (1) Signature Late Night Station:

- Poutine, Slider, Pizza, Donut, Waffles or Beavertails

* Additional course selections available

SEVEN HOUR CONSECUTIVE PREMIUM BAR PACKAGE

Room Rental included

Applicable taxes to be applied to all pricing – Pricing Subject to Change

The Doctor's House

ROSE GOLD XO | SIGNATURE 2026

COCKTAIL RECEPTION

Non-Alcoholic Beverage Station & Passed Sparkling Wine upon Arrival
Couple's Choice of Gourmet Hot & Cold Hors D'oeuvres
Artisan Breads with Creamery Butter

STARTER COURSE

Client to Pre-Select One (1) First Course for all Guests:

- Choice of Seasonal Soup, Salad, Pasta or Risotto Selection

MAIN COURSE | MAIN ENTRÉE

Client to Pre-Select either a Single or Duo Main Entrée **for all Guests** accompanied with Seasonal Vegetables & Fingerling Potatoes.

DESSERT COURSE

Doctor's House Petite Trio Dessert

Clients Wedding Cake with Fresh Seasonal Fruit Platter Station, Coffee, Tea and Espresso.

Course selections available in our Menu Package.

SEVEN HOUR CONSECUTIVE PREMIUM BAR PACKAGE

Room Rental included

Applicable taxes to be applied to all pricing – Pricing Subject to Change

The Doctor's House

PREMIUM BAR

SEVEN HOUR CONSECUTIVE PACKAGE

GIN: Tanqueray, Ungava

RYE: Crown Royal, Lot 40

VODKA: Belvedere

COGNAC: Hennessy Vs

WHISKEY: Jameson

RUM: Havana Club Anejo 3 years, Malibu Coconut

BOURBON: Jack Daniel's

SCOTCH: Johnny Walker Black, The Glenlivet Caribbean Reserve

FEATURING THE DOCTOR'S HOUSE SIGNATURE SPIRITS

Gin, Rum, Rye, and Vodka

TRADITIONAL LIQUEURS

Bailey's, Kahlua, Grand Marnier, Amaretto, Sambuca, Southern Comfort, Limoncello, Grappa, Tequila Los Altos (Blanco & Gold)

COCKTAIL LIQUEURS

Triple Sec, Blue Curacao, Crème de Banana, Crème de Cacao White, Crème de Menthe White, Melon, Peach Schnapps, Apple Sour & Raspberry Sour

APERITIFS, VERMOUTHS & BITTERS

Aperol, Campari, Cinzano Red, Martini Dry, Jagermeister, Amaro Lucano

DRAFT DOMESTIC BEERS

Molson Canadian, Coors Light, Two (2) Local Craft Beers

IMPORT BEER SELECTION (BY BOTTLE)

Heineken, Stella Artois, Coronita

HOUSE WINES: Red, White & Sparkling

Red and White Wine Served during Dinner

COUPLES SIGNATURE DRINKS

Shots Included with Premium Bar

Soft Drinks, Fruit Juices, Clamato Juice, Sparkling & Still Mineral Water, Coffee, Tea & Espresso

*** Included in ALL Packages*

ENHANCEMENTS TO YOUR BAR PACKAGE

BOURBON: Maker's Mark | \$3.00 per person

COGNAC: Martell VS | \$3.00 per person

TEQUILA: Don Julio Blanco | \$4.00 per person

ADDITIONAL LIQUOR BOTTLE SELECTION: LCBO Cost plus 35% Corkage Fee to be applied

UPGRADE TO PREMIUM WINE: Available wine list will be provided for substitutions at an additional charge.

RECEIVING LINE SHOTS: Bailey's, Amaretto, Sambuca and Grappa \$5.00 per person

ADDITIONAL HOUR OF BAR SERVICE: \$10.00 per person

ADDITIONAL BAR TENDER: \$45.00 per hour (min. 4 hours)

OUTDOOR MOBILE BAR: Starts at \$1,799 (7 hour Bar Service) | \$1,299 (3 Hour Cocktail Reception)

Applicable taxes to be applied to all pricing – Pricing Subject to Change

The Doctor's House

COCKTAIL RECEPTION ENHANCEMENTS

ANTIPASTO COURSE

Signature Antipasto: Sliced Prosciutto, Grilled Balsamic Vegetables, Marinated Tomato & Bocconcini with Pesto Drizzle, Picked Olives, Mushrooms & Artichoke Heart *(Enhancement \$18/PP)*

HORS D'OEUVRES

HOT

- Chicken Wellington: Flaky Pastry with Rosemary Cream
- Beef Wellington: Flaky Pastry with Tender Beet in Horseradish Beef Jus
- Spanakopita: Classic Greek Feta and Spinach in a Phyllo Pastry
- Artichoke & Asiago Cheese Beignet
- Spicy Paneer Samosa: Crispy Layer Stuffed with a Warm Cheese and Aromatic Spices
- Crispy Vegetarian Spring Roll: Shredded Cabbage, Carrot and Asian Sprouts
- Aranchini Margherita: Classic Rice Ball, Tomato Sauce and Parmiggiano
- White Truffle Parmiggiano Polenta Tot

COLD

- Tuscan Bruschetta Trio: Roma Tomato Basil, Sundried Tomato and Olive Tapenade with Purple Micro Basil
- Norwegian Salmon, Crème Fraîche and Caper Crisp
- Sicilian Skewer: Ripe Cherry Tomato, Basil, Bocconcini, Spicy Olive finished with Balsamic & Pesto
- Fig & Brie on Crostini
- Mango Shrimp Salsa on a Sliced Cucumber Spoon
- Caprese Skewer: Bocconcini and Cherry Tomato, Basil Pesto, Balsamic Glaze

THE DOCTOR'S MEDITERRANEAN TABLE

Grilled Vegetable Platter with Aged Balsamic, Bruschetta and Pizza Boats, Marinated Olives and Mushrooms, Bocconcini Alla Caprese, Fresh Mixed Bean Salad, Country Potato Salad, Heritage Fennel Salad, Salad Insalata, Seafood Salad, Carved Parmiggiano Reggiano Wheel, Homemade Focaccia, Live Fresh Prosciutto Slicing, Fried Calamari, Hummus and Tapenades, Specialty Artisan Breads with Olive Oil and Fresh Herbs *(Enhancement \$30/PP)*

With removal of Hors D'oeuvres- Take \$8/PP off station price

With removal of Soup/Salad or Pasta/Risotto course - Take \$10/PP off station price

*** Enhancements are subject to additional fees ***

The Doctor's House

MAIN ENTRÉES SELECTIONS

GOURMET SOUP

- Tomato and Gin with Crème Fraîche
- Woodland Mushroom with Truffle Oil Drizzle
- Butternut Squash Bisque with Cinnamon Cream
- Yam and Sweet Pepper with Vanilla Bean Foam
- Roasted Cauliflower and Fresh Turmeric Root
- Carrot and Ginger, Potato and Leek or Roasted Red Pepper
- Caldo Verde Portuguese Soup

SEASONAL SALAD

- Mixed Greens topped with Walnuts, Dried Cranberries, Goat Cheese in a Maple Balsamic Vinaigrette
 - Garden Greens with Shaved Radish, Heirloom Carrot, Cucumber, Asparagus with a Balsamic Dressing
 - Arugula with Figs, Candied Walnuts, Goat Cheese and Honey Balsamic Dressing
 - Romaine and Radicchio Panzanella Salad, Cherry Tomatoes, Focaccia Croutons and Kalamata Olives, Pickled Pepperoncini Peppers, Smoked Tomato Dressing
 - Mixed Greens with Sliced Pears, Candied Walnuts and Asiago Cheese with a Balsamic Vinaigrette
 - Spinach, Strawberries, Toasted Pecans, Goat Cheese & Raspberry Vinaigrette Dressing (available May - October only)
- * Kale salad with Toasted Pumpkin Seeds, Orange Segments, Shaved Radish and Creole Mustard Dressing (*Enhancement*)

HOUSE PASTA / RISOTTO

- Penne alla Vodka
- Cavatappi with Woodland Mushroom Cream Sauce
- Casarecce Pasta Aglio e Olio with Peppers and Zucchini
- Butternut Squash Risotto with Fresh Sage
- Orecchiette Cacio and Pepe with Pecorino Cheese, Black Pepper and Olive Oil
- Rigatoni in a Tomato Basil Sauce
- Caprese Risotto with Tomato, Mozzarella and Basil

PREMIUM STUFFED PASTA/RISOTTO ENHANCEMENTS

* UPGRADE FROM HOUSE PASTA

- Mushroom Agnolotti with Braised Leek Cream
- Butternut Squash Agnolotti with Parmesan Sage Cream
- Ricotta and Spinach Agnolotti with Rose Sauce and Crumbled Ricotta
- Ravioli Stuffed with Spinach and Ricotta in a Tomato Basil Sauce
- Woodland Mushroom Risotto with Truffle Oil

** Enhancements are subject to additional fees **

The Doctor's House

MAIN ENTRÉES

Client to Pre-Select either a Single or Duo Main Entrée for all guests.

MAIN ENTRÉE SELECTIONS (SINGLE)

- 10oz AAA Beef Tenderloin or Filet Mignon
- 10oz Veal Chop Bone-In
- 10oz Grilled Ontario Lamb Chops
- 12oz English Cut Braised Beef Shortribs Bone-in
- 8oz Arctic Char
- 8oz Salmon
- 8oz Branzino
- 10oz Stuffed Chicken Supreme with Spinach and Ricotta
- 10oz Stuffed Chicken Supreme with Roasted Red Pepper and Asiago

MAIN ENTRÉE SELECTIONS (DUO)

- 6oz AAA Beef Tenderloin or Filet Mignon
- 5oz Chicken Supreme Stuffed with Spinach and Ricotta
- 5oz Chicken Supreme Stuffed with Feta and Red Peppers
- 5oz Arctic Char Filet with Lemon Beurre Blanc
- 5oz Miso Salmon

CHEF'S CHOICE ENHANCEMENTS

- 14oz Rack of Lamb
- 4oz Black Cod with Mizo Glaze (*Market value*)
- 6oz Lobster Tail (*Market value*)
- 4/6 Jumbo Prawn (*\$15/PP*)

FAMILY STYLE CENTRE TABLES

Based on a minimum of 8 guests per Table

- **Family Style Seafood Platter:** Calamari, Mussels, Sautéed Shrimp & Clams in a Tomato Herb Broth (*\$15/PP*)
- **Family Style New Orleans Fish Fry:** Fried Calamari, Shrimp, Cod Fritters and French Fries served with Cajun Mayonnaise and Lemon Wedges (*\$25/PP*)
- **Charcuterie Board:** A Selection of Local, Imported and Artisan Meats and Cheeses, Stone Oven Baked Bread, Grilled Vegetables, Marinated Olives and Mushrooms. (*\$20/PP*)

** All station pricing is based on minimum adult guarantee. Subject to change. **

*** Menu Selection may be updated based on season ***

**** Enhancements are subject to additional fees ****

The Doctor's House

DESSERTS

SINGLE DESSERT SELECTIONS

- **Cake:** Swiss Chocolate, Red Velvet, Carrot Cake
- **Cheese Cakes:** New York, Doctor's House Signature Cheesecake, Lemon Meringue
- **Chocolate Éclair**
- **Crème Brûlée:** Vanilla Bean, Espresso, Pumpkin Spice, Irish Cream
- **Mousse:** Mango or Double Chocolate Mousse in a Chocolate Cup
- **Sorbets, Gelato and Ice Cream** (*Enhancement \$6/PP*)
- **Traditional Tiramisu**
- **Warm Apple or Berry Crisp**

CHOICE OF PETITE DESSERT TRIO

Client to select favorite Three (3) dessert options, served petite size.

- **Apple Crisp**
- **Berry Crisp**
- **Chocolate Éclair**
- **Mango Mousse**
- **Crème Brûlée**
- **Chocolate Covered Strawberry**
- **Double Chocolate Mousse in a Chocolate Cup**
- **The Doctor's House Cheesecake**
- **Tiramisu**
- **Red Velvet Cheesecake**

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The Doctor's House

LATE NIGHT STATIONS ENHANCEMENTS

ARTISAN GRILLED CHEESE STATION

Brie and Apple, Cheddar and Bacon with Traditional Sharp Cheddar Cheese Sandwiches accompanied by Ketchup, Chipotle Aioli, Pesto and Red Pepper Relish. Served with French Fries | *Add \$9/PP*

BARBEQUE STATION

Live BBQ on the Patio, Grilled Chicken, Beef & Lamb Speducci served with Vegetable Kabobs | *Add \$20/PP*
"Live" station available for Great Hall or Country Fare Only

BEAVER TAIL STATION

A true Canadian Station. Golden Brown Beavertails lightly dusted with Cinnamon and Sugar with Seasonal Berries and Chocolate Hazelnut Spread | *Add \$9/PP*

BELGIAN WAFFLE STATION

Fresh "Belgian" Style Waffles served with Vanilla Ice Cream and Whipped Cream, accompanied by Maple Syrup, Chocolate Sauce and an assortment of Seasonal fruit and berries | *Add \$9/PP*

Add "Live" Station - addition \$4/PP

CRÊPES FLAMBÉ STATION

A Live Station that is sure to "wow" your guests. Live Flambé Presentation featuring Cherries Jubilee, Rum Flavoured Bananas and Fresh Crêpes prepared in an Orange Brandy Sauce topped with Vanilla Ice Cream, Whipped Cream, Seasonal Berries, Chocolate Hazelnut Spread, and Chocolate Sauce | *Add \$12/PP*

DONUT STATION

Miniature Donuts dusted in Cinnamon Sugar. Toppings to include Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Apple Sauce and Nutella | *Add \$9/PP*

FISH "N" CHIPS STATION

Traditional Beer-Battered Cod Filets with Sliced Lemons and Tartar Sauce. Accompanied by Crisp French Fries, Malt Vinegar and Ketchup for Dipping | *Add \$16/PP*

DOCTOR'S HOUSE SWEET STATION

Assorted Cakes, Pastries, Pies, Cheese Platter and Hand Carved Fruit Platter | *Add \$18/PP*

HOT HONEY CHICKEN & WAFFLES STATION

Breaded Chicken Tenders, drizzled with Honey Sauce on top of savoury Belgian Waffles | *Add \$16/PP*
Add "Live" Station for an additional \$4/PP

ITALIAN GELATO STATION

Gelato to include specialty flavours prepared live by our Chef presented on ice served in Waffle Cones and Martini Glasses | *Add \$12/PP*

Personalized Ice Sculpture option available at an additional cost

** All station pricing is based on minimum adult guarantee. Subject to change. **

*** Menu Selection may be updated based on season ***

**** Enhancements are subject to additional fees ****

The Doctor's House

LATE NIGHT STATIONS ENHANCEMENTS

MEDITERRANEAN STATION

Includes Live Saganaki prepared for your guests. Accompanied by Spanakopita, Tiropita Sheets, and Mediterranean Dips served with Grilled Pita Wedges and Fresh Homemade Focaccia | *Add \$16/PP*

MIDNIGHT SEAFOOD BUFFET

Portuguese-Style buffet with Lobster Tails, Shrimp Cocktail, Scallops, Clams, Mussels, Crab Legs, Sautéed Shrimp and Cod Patties. Includes Traditional Portuguese Custard Tarts | *Add \$45/PP*

MONTREAL SMOKED MEAT STATION

Selection of shaved Smoked Meat served with Marble Rye, Assorted Mustards, Kosher Garlic Pickles and French Fries | *Add \$15/PP*

NEW ORLEANS FISH FRY STATION

Fried Calamari, Shrimp, Cod Fritters and French Fries served with Cajun Mayonnaise and Lemon Wedges | *Add \$25/PP*

OVEN ROASTED PORCHETTA STATION

Oven Roasted Porchetta Carved Live and served in Artisan Buns topped with Tzatziki, Thinly Sliced Tomatoes, Shredded Lettuce, Onions, Hot Banana Peppers and Horseradish. Served with French Fries | *Add \$15/PP*

OYSTER BAR

Shucked Oysters displayed on a bed of ice served with Lemon Wedges, Mignonette, Tabasco Sauce, Cocktail Sauce and Horseradish (Approx. 3 pieces per guest) | *Add \$20/PP*

PIZZA STATION

Chef's selection of Hot Stone Baked Pizzas served with Ranch, Caesar, Marinara and Jalapeño Dipping Sauce. | *Add \$9/PP*

POUTINE STATION

Golden French Fries and Sweet Potato Fries served with Fresh Cheese Curds and Home-style Gravy for guests to enjoy. Served with Ketchup and Spicy Mayonnaise. | *Add \$9/PP*

SLIDER STATION

Mini Beef Sliders with a variety of Toppings and Condiments to include: Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Wasabi Mayonnaise, Fried Onions, Pickled Cucumbers, Tomatoes, Scallions, Shredded Lettuce & Pommery Mustards. Sliders accompanied by Crisp French Fries and Golden Onion Rings with Ketchup & Mayonnaise for dipping. | *Add \$9/PP*

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*** Menu Selection may be updated based on season ***

**** Enhancements are subject to additional fees ****

The Doctor's House

LATE NIGHT STATIONS ENHANCEMENTS

PULLED PORK SLIDER STATION

Mini Pulled Pork Sliders served with a variety of Toppings and Condiments to include Cheddar Cheese, Swiss Cheese, Honey BBQ Sauce, Fried Onions, Pickled Cucumbers, Tomatoes and Coleslaw & Potato Chips | *Add \$10/PP*

SUSHI BAR

A Selection of Sushi and Sashimi prepared Live by a Chef in front of your guests served with Ginger, Wasabi, Soya Sauce and Chop Sticks | *Market Price*

SUSHI STATION

A Selection of Sushi and Sashimi served with Ginger, Wasabi, Soya Sauce and Chop Sticks (Approx. 3 pieces per guest) | *Add \$15/PP*

TACO STATION

Enjoy the taste of Mexico. Chef will assemble Live for guests with the options of Sautéed Beef, Ground Chicken and Vegetables in Mexican Spices served on Warm Tortillas with Shredded Lettuce, Diced Tomatoes, Sautéed Peppers and Onions, Monterey Jack Cheese, Salsa, Sour Cream and Guacamole. Accompanied by Tortilla Chips and Gourmet Nacho's and Cheese | *Add \$15/PP*

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