

Thank you for considering The Aberfoyle Mill for your special function/event. The Aberfoyle Mill offers you an incredible and rustic setting for your function/event. Our high culinary and service standards ensure total guest satisfaction.

Whether you are planning a wedding, anniversary, meeting, or seminar The Aberfoyle Mill can meet all of your needs. We offer four signature rooms with capacity ranging from 10-90 people for your function/event. Our island gazebo and beautiful grounds are also available for outdoor ceremonies, dinners, receptions, and dancing. The maximum capacity for the outdoor tent is 200 people.

We have included some sample menus and some general pricing information. To book a function a five hundred dollar (\$500.00) deposit is required.

All prices quoted are subject to all sales tax.

You could view some of our facilities or find out more about us at
www.aberfoylemill.com, or
<http://banquethallsontario.com/GUELaberfoyle.htm>

For further information please call [519] 763-1070 or 1-888-858-4684.

MENU #1

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS FROM 10:00 PM UNTIL
1:00 AM.

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- GOAT CHEESE CANAPES
- CHICKEN LIVER PATE
- PORTOBELLO MUSHROOM AND TOMATO CANAPES

MAIN MENU

\$70.00 per person

FRESH BAKED BREAD

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SEASONAL SOUP

~

SALAD OF MIXED GREENS

~

GRILLED CHICKEN BREAST

Or

ROAST LOIN OF PORK

Or

ATLANTIC SALMON

~

CHOICE OF DESSERT

LEMON BLUEBERRY TART

APPLE CRISP

DOUBLE CHOCOLATE CAKE

PECAN PIE

MENU #2

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS FROM 10:00 PM UNTIL
1:00 AM.

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- GOAT CHEESE CANAPES
- CHICKEN LIVER PATE
- PORTOBELLO MUSHROOM AND TOMATO CANAPES

MAIN MENU

\$75.00 per person

FRESH BAKED BREAD

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SEASONAL SOUP

~

SALAD OF MIXED GREENS

~

STUFFED CHICKEN

~

CHOICE OF DESSERT
LEMON BLUEBERRY TART
APPLE CRISP
DOUBLE CHOCOLATE CAKE
PECAN PIE

MENU #3

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS FROM 10:00 PM UNTIL
1:00 AM.

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- GOAT CHEESE CANAPES
- CHICKEN LIVER PATE
- PORTOBELLO MUSHROOM AND TOMATO CANAPES

MAIN MENU

\$80.00 per person

FRESH BAKED BREAD

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SEASONAL SOUP

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SALAD OF MIXED GREENS

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ROASTED SIRLOIN OF BEEF

Or

ROASTED PRIME RIB OF BEEF

~

CHOICE OF DESSERT

LEMON BLUEBERRY TART

APPLE CRISP

DOUBLE CHOCOLATE CAKE

PECAN PIE

MENU #4 BUFFET

3 HOUR OPEN BAR FEATURING PREMIUM BRANDS FROM 10:00 PM UNTIL
1:00 AM.

2 BOTTLES OF OUR HOUSE WINES PER TABLE TO BE SERVED WITH DINNER.

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- GOAT CHEESE CANAPES
- CHICKEN LIVER PATE
- PORTOBELLO MUSHROOM AND TOMATO CANAPES

BUFFET

\$75.00 per person

FRESH BAKED BREAD

*SELECTION OF FOUR SALADS
FRESH VEGETABLES AND DIP
CHICKEN LIVER PATE WITH CHUTNEY
MUSSELS*

*CARVED ROAST SIRLOIN OF BEEF
ROAST CHICKEN
SEASONAL VEGETABLES
MASHED POTATOES*

CHOCOLATE MOUSSE

*ASSORTED MINI DESSERTS AND CHEESECAKES
FRESH FRUIT AND CHEESE*

COFFEE AND TEA

Cocktail Receptions

Cold Canapés (Minimum 2 dozen per item)

<u>Pate on brioche</u>	<u>\$20.00/dozen</u>
<u>Curried chicken vol au vents</u>	<u>\$20.00/dozen</u>
<u>Tuna nicoise crostini</u>	<u>\$20.00/dozen</u>
<u>Prosciutto wrapped figs</u>	<u>\$24.00/dozen</u>
<u>Smoked salmon/wasabi cream cheese</u>	<u>\$28.00/dozen</u>

Hot Canapés (Minimum 2 dozen per item)

<u>Vegetable samosas</u>	<u>\$20.00/dozen</u>
<u>Pakorras/tamarind sauce</u>	<u>\$20.00/dozen</u>
<u>Vegetable spring rolls</u>	<u>\$20.00/dozen</u>
<u>Chicken or Beef Satays</u>	<u>\$20.00/dozen</u>
<u>Mini brushetta</u>	<u>\$20.00/dozen</u>
<u>Crab cakes</u>	<u>\$30.00/dozen</u>
<u>Spicy shrimp</u>	<u>\$30.00/dozen</u>

Platters

<u>Fresh vegetables with dips</u>	<u>\$60.00</u>
<u>Butternut squash humus/warm pita bread</u>	<u>\$60.00</u>
<u>Seasonal fresh fruit</u>	<u>\$70.00</u>
<u>Shrimp/cocktail sauce (40 pieces)</u>	<u>\$90.00</u>
<u>Spicy shrimp (hot) (40 pieces)</u>	<u>\$100.00</u>
<u>Side of smoked salmon with garnishes</u>	<u>\$90.00</u>
<u>Goat cheese, roasted vegetables & arugula fla bread (32 pieces)</u>	<u>\$70.00</u>
<u>Spicy sausage, bacon & mozzarella flatbread (32 pieces)</u>	<u>\$80.00</u>
<u>Selection of cheeses with crackers and chutney</u>	<u>\$100.00</u>

Bar Pricing

HOST BAR

We provide bartenders and all bar supplies. Host provides drinks for all guests.

<i>LIQUOR – 40 oz [MIX INCLUDED]</i>		<i>\$175.00</i>
<i>BEER</i>	<i>-DOMESTIC</i>	<i>\$5.25</i>
	<i>-PREMIUM</i>	<i>\$5.50</i>
	<i>-IMPORTS</i>	<i>\$6.00</i>
<i>WINE</i>	<i>-IMPORTED</i>	<i>\$30.00</i>
	<i>-DOMESTIC</i>	<i>\$28.00</i>

Please note that for host bar, charges for alcohol are based on consumption. All prices above are subject to applicable taxes.

CASH BAR

We provide bartenders and all bar supplies. Guests pay for their own drinks.

<i>LIQUOR [MIX INCLUDED]</i>		<i>\$5.75</i>
<i>REGULAR COCKTAILS</i>		<i>\$6.25</i>
<i>BEER</i>	<i>-DOMESTIC</i>	<i>\$5.50</i>
	<i>-PREMIUM</i>	<i>\$5.75</i>
	<i>-IMPORTS</i>	<i>\$6.25</i>
<i>GLASS OF WINE</i>		<i>\$6.75</i>
<i>POP</i>		<i>\$2.15</i>
<i>JUICE</i>		<i>\$2.15</i>

PUNCHES

[40 SERVINGS/BOWL]

<i>ALCOHOLIC PUNCH [WINE, GIN, RUM, VODKA]</i>	<i>\$95.00/BOWL</i>
<i>NON-ALCOHOLIC PUNCH</i>	<i>\$65.00/BOWL</i>

**A COMBINATION OF HOST BAR AND CASH BAR CAN BE ARRANGED*

RENTALS

TENTS

40 X 80 MAX 130 PEOPLE	\$1770.00
40 X 100 MAX 200 PEOPLE	\$2190.00

CHAIRS

BISTRO CHAIR	\$2.10/EACH
BISTRO CHAIR COVERS	\$2.75/EACH

DANCE FLOOR

15 X 23	\$425.00
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***PLEASE NOTE ALL RENTALS ARE SUBJECT TO A ONE TIME DELIVERY CHARGE OF \$65.00. ALL PRICES ARE SUBJECT TO CHANGE.**