



OAKVILLE LEGACY

Banquet & Convention Center

1173 North Service Road East, Oakville ,ON, L6H 1A7

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from our family to yours ...

As you begin the planning of your wedding, you may dream of an extravagant party while others may prefer an intimate gathering. Oakville Legacy Banquet Hall will happily accommodate both. We take you from beginning to end. We are with you from the moment you book, through all details, right up to the night of your wedding. We select only the freshest of ingredients and prepare right from scratch. We are very proud to say we have been awarded the Consumer Choice Award for several years in a row for best food, best hall and best service in the area. We offer décor services to state of the art audio-visual services. Our event planning team are always happy to assist in any way.

CLASSIC WEDDING PACKAGE

Hors D'oeuvres | Butler Style (cocktail hour)

Salad

MIX GREEN SALAD WITH BALSAMIC, RANCH RASPBERRY | CLASSIC CAESAR SALAD

SOUP SELECTION

Cream of Mushroom | Roasted Butternut Squash | Caldo Verde | Shrimp Bisque

OR

PASTA SELECTION

Penne | Tortellini | In Your Choice of Our Signature Tomato Basil, Rose or Alfredo Sauce | Linguini | Lasagna (choice filling)

ENTRÉE SELECTION

Grilled New York Striploin | Mediterranean Chicken Supreme | Chicken Parmigiana | Veal Marsala | Veal Piccata | Salmon | Filet of Sole | Veg Stuffed Peppers

All Entrées are served with roasted potatoes and seasonal vegetables. Red meat finished medium for all guests. Salad center table

DESSERT

Tartufo | Caramel Cluster | Lemon Bombetta

Coffee and Tea Served

CLASSIC OPEN BAR (7 Hours)

Wine replenished throughout dinner | Champagne Toast



PORTUGUESE WEDDING PACKAGE

Hors D'oeuvres | Butler Style (cocktail hour)

SOUP SELECTION

Cream of Mushroom | Roasted Butternut Squash | Caldo Verde |
Shrimp Bisque

Fillet of Sole with Seafood Rice

Served with Mesclun Salad in the center

ENTRÉE SELECTION

Grilled New York Striploin | Mediterranean Chicken Supreme | Chicken
Parmigiana | Veal Marsala | Veal Piccata | Salmon | Filet of Sole |
Veg Stuffed Peppers

All Entrées are served with roasted potatoes and seasonal vegetables. Red meat
finished medium for all guests.

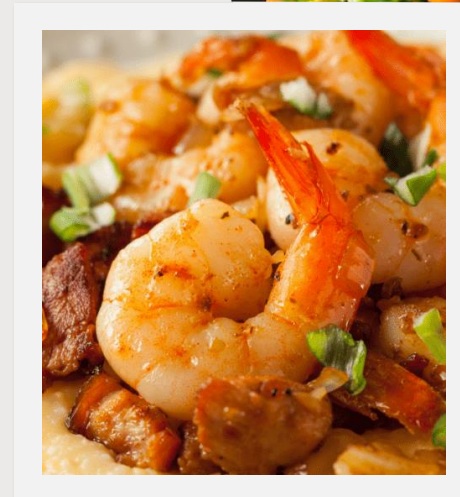
DESSERT

Tartufo | Caramel Cluster | Lemon Bombetta | New York Cheesecake

Coffee and Tea Served

CLASSIC OPEN BAR (7 Hours)

Wine replenished throughout dinner | Champagne Toast



ENHANCEMENTS (STATIONS)

PRE-DINNER Hors D'oeuvres | Butler Style

Standard Antipasto Bar |

Prosciutto, cantaloupe, grilled zucchini and eggplant, olives, artichokes, Fior Di Latte, marinated tomato, bruschetta.

Signature Antipasto Bar

Prosciutto, cantaloupe, grilled zucchini and eggplant, olives, artichokes, mussels, shrimps, Fior Di Latte, marinated tomato, bruschetta.

Classic Antipasto Plate|

Prosciutto, Bocconcini, Grilled Vegetables, Kalamata Olives, Fresh Melon.

Antipasto Platter per Table

Prosciutto, Salami, Capicola, Bocconcini, Grilled Vegetables, Kalamata Olives.

LATE NIGHT SWEET & SAVOURY

Signature Sweet Table, Fresh Fruit, European Pastries.

Chocolate Fountain Fresh Fruit, Marshmallows, Pretzels |

Waffle & Ice Cream Station

Porchetta Carving Station (Signature Roasted Hot Peppers)

Poutine Bar & chicken wings

Sliders & Fries

Pizza Station (Assorted)

Applicable Taxes Extra.