

# GRAND OPENING SPECIAL

\* YOUR EXPERIENCE BEGINS NOW \*

 DATE

**SATURDAYS**  
**JAN. 2012 TO DEC. 2012**

OPEN "STANDARD" BAR 

- Unlimited Red & White Wine
- Sparkling Toast Before Dinner
- Bottled Water per table
- Coffee / Tea / Espresso

 RECEPTION SERVICE

**Hors D'oeuvres**

An assortment of Hot and Cold Hors D'oeuvres served to your guests Butler Style

Savoy staff to circulate Lychee Martinis

LATE NIGHT SERVICE 

**Wedding Cake/Coffee & Tea Station**

- To include Market Fresh Fruit
- Client to provide cake, Savoy staff to cut and serve from station

 DINNER SERVICE

**Specialty Bread Basket**

An assortment of Homemade Breads, Flat Breads and Fresh Baked Focaccia, with "My Mother's Olive Oil" Imported from Greece, bottle per table

**Pasta**

- Fusilli in a Fresh Tomato and Basil Sauce
- Assorted Mushrooms and leek Risotto with a Hint of Truffle Oil

**Main Entrée**

- 4oz. AAA Bacon Wrapped Filet Mignon served in a Port Demi Glaze
- 4oz. Chicken Breast Supreme in a White Wine Mushroom Sauce
- Chef's Choice Vegetables
- Chef's Choice Potatoes

**Dessert Trilogy**

Mini Crème Brule, Hand Dipped Chocolate Strawberry, Mini Tiramisu

**Coffee / Tea / Espresso**

**PRICE PER PERSON \$79<sup>00</sup> + Taxes**

**CALL TODAY FOR YOUR PERSONALIZED TOUR!**

905.752.2700 OR SAVOY@BYPETERANDPAULS.COM

*Features: Private Entrance, No Dividing Walls, State of the Art Technology, International Cuisine, Complimentary Parking, Hotel Accessibility, On Site Event Consultants*

- \* Promotion price applies to new bookings only
- \* Menus can be customized and altered to suit your specific needs

**Room**

- Savoy (125 Adults Minimum)

**Special Room Rates Available**

At The Monte Carlo, Downtown Markham

# SATURDAY WEDDING SPECIAL

\* YOUR EXPERIENCE BEGINS NOW \*

## DATE

**SATURDAYS**  
**JANUARY 2012 TO APRIL 2013**

## RECEPTION SERVICE

### Hors D'oeuvres

An assortment of Hot and Cold Hors D'oeuvres served to your guests Butler Style

Savoy staff to circulate Lychee Martinis

## DINNER SERVICE

### Specialty Bread Basket

An assortment of Homemade Breads, Flat Breads and Fresh Baked Focaccia, with "My Mother's Olive Oil" Imported from Greece, bottle per table

### Soup

Butternut Squash Soup

### Salad

◦ Mixed Field Greens in a Citrus Dressing topped with Almond Slivers and Goat Cheese

### Main Entrée

- 4oz. AAA Bacon Wrapped Filet Mignon served in a Port Demi Glaze
- 4oz. Grilled Salmon Fillet in a Lemon Herb Sauce
- Chef's Choice Vegetables
- Chef's Choice Potatoes

### Dessert Trilogy

Mini Crème Brule, Hand Dipped Chocolate Strawberry, Mini Tiramisu

Coffee / Tea / Espresso

## OPEN "STANDARD" BAR

- Unlimited Red & White Wine
- Sparkling Toast Before Dinner
- Bottled Water per table
- Coffee / Tea / Espresso

## LATE NIGHT SERVICE

### Nutella and Banana Flambé Crepe Station

Bananas and Pecans Flambéed in Rum served in a Crepe, spread with Warm Nutella, and topped with Vanilla Ice Cream

### Wedding Cake/Coffee & Tea Station

- To include Market Fresh Fruit
- Client to provide cake, Savoy staff to cut and serve from station

**PRICE PER PERSON \$78<sup>00</sup> + Taxes**

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*\* Promotion price applies to new bookings only*

*\* Menus can be customized and altered to suit your specific needs*

### Room

- Savoy (125 Adults Minimum)

### Special Room Rates Available

At The Monte Carlo, Downtown Markham

# FRIDAY & SUNDAY WEDDING SPECIAL

\* YOUR EXPERIENCE BEGINS NOW \*

DATE

**FRIDAYS & SUNDAYS  
2012**

OPEN "STANDARD" BAR

- Unlimited Red & White Wine
- Sparkling Toast Before Dinner
- Bottled Water per table
- Coffee / Tea / Espresso

RECEPTION SERVICE

**Hors D'oeuvres**

An assortment of Hot and Cold Hors D'oeuvres served to your guests Butler Style

LATE NIGHT SERVICE

**Wedding Cake/Coffee & Tea Station**

- To include Market Fresh Fruit
- Client to provide cake, Savoy staff to cut and serve from station

DINNER SERVICE

**Specialty Bread Basket**

An assortment of Homemade Breads, Flat Breads and Fresh Baked Focaccia, with "My Mother's Olive Oil" Imported from Greece, bottle per table

PRICE PER PERSON \$74<sup>00</sup> + Taxes

**CALL TODAY FOR YOUR PERSONALIZED TOUR!**

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**Salad**

Mixed Field Greens in a Well-Aged Balsamic Vinaigrette, Candied Pecans, Cherry Tomatoes and Crumbled Goat Cheese

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**Main Entrée**

- 4oz. AAA Beef Tenderloin served in a Red Wine Reduction Sauce
- Skewer with 1 Jumbo Sea Scallop & 2 Grilled Black Tiger Shrimp
- Chef's Choice Vegetables
- Chef's Choice Potatoes

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\* Menus can be customized and altered to suit your specific needs

**Room**

- Savoy (125 Adults Minimum)

**Special Room Rates Available**

At The Monte Carlo, Downtown Markham

**Dessert Trilogy**

Mini Crème Brulee, Hand Dipped Chocolate Strawberries, Mini Cheesecake Lollipop

**Coffee / Tea / Espresso**