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 your needs. We offer four signature rooms with capacity ranging from 20-90 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 150 people.

We have included some sample menus and some general pricing information. To book a function a one thousand-dollar (\$1000.00) 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 \$125.00 PER PERSON

3 HOUR OPEN BAR

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

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- VEGETARIAN SPRING ROLLS
- MINI BRUSCHETTA
- HUMUS AND WARM PITA PLATTER

MAIN MENU

FRESH BAKED BREAD

SALAD OF MIXED GREENS OR CAESAR SALAD

GRILLED CHICKEN BREAST

Or

ATLANTIC SALMON

SEASONAL VEGETABLES & POTATOES

DESSERT (SELECT ONE)

CHEESECAKE/ VANILLA/ RASPBERRY/CHOCOLATE/CARAMEL CHOCOLATE CAKE, CARROT CAKE ADDITIONAL SEASONAL SELECTIONS INCLUDING GLUTEN FREE AND VEGAN AVAILABLE

COFFEE OR TEA

MENU #2 \$130.00 PER PERSON

3 HOUR OPEN BAR

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

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- VEGETARIAN SPRING ROLLS
- MINI BRUSCHETTA
- HUMUS AND WARM PITA PLATTER

MAIN MENU

FRESH BAKED BREAD

SALAD OF MIXED GREENS

OR

CAESAR SALAD

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STUFFED CHICKEN BREAST

Or

FRESH ATLANTIC SALMON

SEASONAL VEGETABLES & POTATOES

DESSERT (**SELECT ONE**) CHEESECAKE/VANILLA/RASPBERRY/CHOCOLATE/CARAMEL CHOCOLATE CAKE, CARROT CAKE ADDITIONAL SEASONAL SELECTIONS INCLUDING GLUTEN FREE AND VEGAN AVAILABLE

COFFEE OR TEA

MENU #3 \$140.00 PER PERSON

3 HOUR OPEN BAR

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

HORS D'OEUVRES

- FRUIT AND CHEESE PLATTER
- BEEF OR CHICKEN SATAYS
- VEGETARIAN SPRING ROLLS
- MINI BRUSCHETTA
- HUMUS AND WARM PITA PLATTER

MAIN MENU

FRESH BAKED BREAD

SALAD OF MIXED GREENS OR CAESAR SALAD

(SELECT ONE) ROASTED STRIPLOIN OF BEEF

Or ROASTED TENDERLOIN OF BEEF (Additional cost) Or ROASTED PRIME RIB OF BEEF (Additional cost)

> Or STUFFED CHICKEN BREAST Or FRESH ATLANTIC SALMON

FRESH VEGETABLES & POTATOES

CHOICE OF DESSERT (**SELECT ONE**) CHEESECAKE/RASPBERRY/VANILLA/CHOCOLATE/CARAMEL CHOCOLATE CAKE, , CARROT CAKE ADDITIONAL SEASONAL SELECTIONS INCLUDING GLUTEN FREE AND VEGAN AVAILABLE

COFFEE OR TEA

Cocktail Receptions

Cold Canapés (Minimum 2 dozen per item)

Pate on brioche	\$35.00/dozen
Curried chicken vol au vents	\$35.00/dozen
Tuna nicoise crostini	\$35.00/dozen
Prosciutto wrapped figs (seasonal)	\$36.00/dozen
Smoked salmon/wasabi cream cheese	\$38.00/dozen

Hot Canapés (Minimum 2 dozen per item)

Vegetable samosas	\$35.00/dozen
Pakoras/tamarind sauce	\$35.00/dozen
Vegetable spring rolls	\$35.00/dozen
Chicken or Beef Satays	\$35.00/dozen
Mini Bruschetta	\$35.00/dozen
Crab cakes	\$40.00/dozen
Spicy shrimp	\$40.00/dozen

Platters

Fresh vegetables with dips	\$60.00
Butternut squash humus/warm pita bread	\$60.00
Seasonal fresh fruit	\$70.00
Shrimp/cocktail sauce (40 pieces)	\$130.00
Spicy shrimp (hot) (40 pieces)	\$140.00
Side of smoked salmon with garnishes	\$110.00
Goat cheese, roasted vegetables & arugula flat bread (32 pieces)	\$80.00
Spicy sausage, bacon & mozzarella flatbread (32 pieces)	\$80.00
Selection of cheeses with crackers and chutney	\$120.00
Charcuterie boards (pate, cured meats, house pickles, chutney, bread)	\$140.00

Bar Pricing

HOST BAR

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

LIQUOR – 40 oz [MIX INCLUDED]		\$280.00	
BEER	-DOMESTIC -PREMIUM 473ml -IMPORTS	\$7.50 \$8.50 \$8.50	
WINE	-IMPORTED -DOMESTIC	\$40.00 \$40.00	

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.

LIQUOR [MIX INCLUDED]		\$9.25
REGUL	AR COCKTAILS	\$10.50
BEER	-DOMESTIC -PREMIUM 473 ml -IMPORTS	\$8.50 \$9.25 \$9.50
GLASS (OF WINE	\$11.50
POP		\$3.50
JUICE		\$3.50

PUNCHES

[40 SERVINGS/BOWL]

ALCOHOLIC PUNCH [WINE, GIN, RUM, VODKA] \$150.00/BOWL

NON-ALCOHOLIC PUNCH

\$100.00/BOWL

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

RENTALS

TENTS

40 X 80 MAX 130 PEOPLE \$2900.00 40 X 100 MAX 200 PEOPLE \$3500.00 SMALLER SIZE TENTS AVAILABLE AS WELL FOR 50-100 GUESTS \$1500.00 - \$2500.00

CHAIRS

BISTRO CHAIR\$3.50/EACHCHIVARI (SEVERAL COLOURS AVAILABLE\$6.50EACHBISTRO CHAIR COVERS\$3.00/EACHWHITE PADDED CHAIRS\$4.80 EACH

\$4.80 EACH

DANCE FLOOR

15 X 15 18X 18

\$325.00 - \$450.00

*PLEASE NOTE ALL RENTALS ARE SUBJECT TO A ONE TIME DELIVERY CHARGE OF \$70.00 PLUS APPLICABLE TAXES.

RENTAL PRICES ARE SUBJECT TO CHANGE.