

CARL'S CATERING

THE GLEN • WEDDING & EVENTS CENTRE

EST. 1959

FAMILY OWNED AND OPERATED FOR 60 YEARS





01 The Art of Saying 'I Do'

Your wedding day is more than just an ordinary day; it marks a significant celebration. It signifies the start of an exciting journey and the establishment of a beautiful partnership. Our in-house team will custom design your wedding as little or as much as you would like us to, transforming your vision into reality.



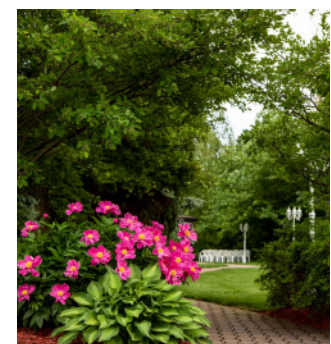
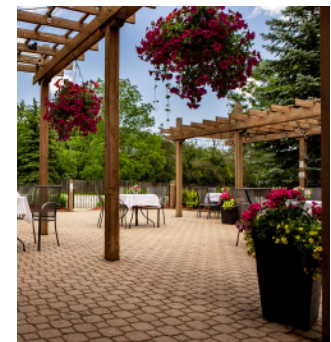
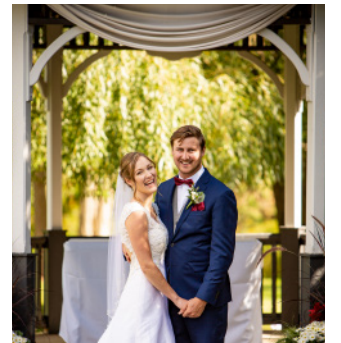
Offering unparalleled elegance, romance and luxury for your special day.



02 Halton & Peel's Best Kept Secret

The Glen Banquet Hall offers guests a beautiful country setting that blends the appeal of rustic charm and modern touches. The sprawling space features a hand-crafted stone fireplace. The sweeping spiral staircase acts as a centerpiece to the foyer, leading down into a grand dining area.

Featuring manicured lawns and landscaped gardens, framed by a lush weeping willow in the back. The stone patio leads to our picturesque gazebo, the perfect setting for the exchange of vows during warm seasons — a pinnacle moment for you and your guests.





03

The Ultimate Wedding Package

We understand that planning your wedding day is no small task. With a full-service boutique approach in mind, we offer guests our experienced and attentive wedding planner with their package. From the 'dream wedding' inspiration stage, to diligent planning and seamless execution, we will work with you to plan and deliver the perfect ceremony.

Beyond the trusted expertise of our wedding coordinator, we provide our guests with a complimentary card box, a 3-tiered wedding cake, ceremony set-up including decor and centrepieces, service, clean-up, special rates on select hotels, and so much more.



Tiered Wedding Cake

With many mouth-watering varieties to choose from, our guests will be given a full, traditional tasting experience with the opportunity to sample our cakes. During the tasting, we provide our guests with decadent samples so they are able to select their desired flavour and design. Options include vanilla dream, chocolate sensation, chocolate raspberry, amaretto truffle, and more.



Stunning Ambiance

Great decor requires great accents, and thoughtful touches. While planning your perfect day, we offer the use of our head table and wedding cake table, which are accentuated with chiffon swagging and laced with mini lights.

We also offer a range of gorgeous floral arrangements, including roses, carnations, or fresh cut flowers for your table centrepieces. These can be placed around the venue in customized fashion, to highlight the vision you have for your dinner and reception. We also provide Chiavari chairs, table linens, and your choice of coloured napkins.



Music Services

A Disk Jockey is included in our standard Reception package. The couple can meet one-on-one with the DJ to map out their desired music programming, from dinner until the close of the reception.



04 Delight Your Guests with an Exquisite Menu

The Cocktail Reception

The ceremony may be the focal point of your wedding day, but the cocktail party, dinner and evening celebration will contribute lasting memories, and delicious moments, to the event. Following the long-awaited exchange of “I Do’s” your guests will gather for an hour and a half cocktail reception. Here, they’ll have the opportunity to sip on carefully crafted cocktails courtesy of a full service premium bar, snack on passed hors d’oeuvres, and catch up with friends and family.

Passed Hors d’Oeuvres

A selection of the following plates will be provided: Brie & mushroom phyllo roll, caprese skewers, feta, artichoke & olive phyllo rose, shrimp purses, tender chicken skewer, grilled BBQ shrimp, bacon sausage rolls, spanakopita, assorted samosa’s, grilled lamb chops and assorted flatbreads.

Charcuterie Board: A variety of domestic cheeses served with crackers & decorated with fresh fruit garnish.

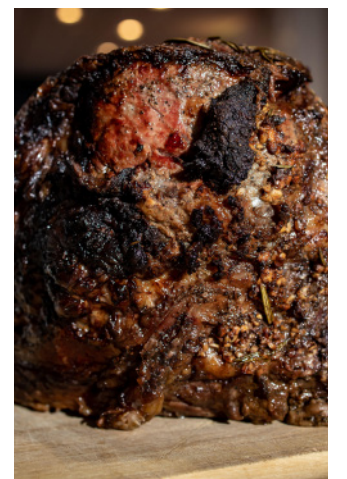
The Formal Seated Meal

Carl’s Catering began its legacy as a sought-after caterer, so it should come as no surprise that we use the seated dinner service as an opportunity to truly spoil you and your guests. We work closely with each couple to ensure everyone’s needs and dietary specifications are accommodated with our delicious, trademark menu offerings.

Each menu item is made to order. We help you plan the perfect cadence of tender moments, heartfelt speeches, beautifully set tables, exceptional food, and of course... the celebratory champagne toast.

Our dinner menu is robust, featuring a delectable variety of starters, entrees, and desserts.

Throughout the dinner, tables are offered limitless wines to enjoy.





The Dinner Menu

A variety of baked dinner rolls on each table; such as Pumpernickel, Sourdough, Italian, Potato Garlic, Sundried Tomato Olive, White & Multigrain, served with creamy butter

Your choice of homemade soup (choice of one)

AUTUMN BUTTERNUT SQUASH – a mirepoix of leek, carrot and celery simmered in a vegetarian veloute with butternut squash and Fuji apple purees, fresh ginger and sweet cream

ROASTED RED PEPPER & TOMATO BISQUE – red bell pepper puree simmered with a mirepoix of vegetables and fire-roasted tomatoes in a rich vegetarian broth highlighted with smoky chipotle and sweet cream

PARISIAN MUSHROOM BISQUE – a medley of mushrooms including oyster, shiitake & woodear in a rich onion-scented chicken veloute simmered with sweet cream, sherry and snipped chives

MOROCCAN BEAN – a fragrant broth infused with ginger and lemon-bursting with a vibrant palette of nine vegetables, chickpeas and lentils

CALDO VERDE – made with potatoes and chourico sausages and thinly sliced collard greens

Your choice of salad served on a chilled plate (choice of one)

CARL'S SIGNATURE CAESAR SALAD – romaine hearts with our secret family recipe creamy garlic dressing, garnished with herbed croutons smoked bacon and shaved parmesan

GREEK SALAD – crisp lettuce, purple onions, black olives, cucumber, tomato and feta cheese, finished with a Greek feta dressing

HEART TO HEART SALAD – spring mix with romaine and green leaf heart leaves finished in a Asiago creamy dressing

MEDITERRANEAN SALAD – heritage blend with onion, tomato and cucumber, finished with a balsamic vinaigrette and topped with feta cheese

Your choice of entrée (choice of one)

Canada Grade A chicken breast supreme, come with a choice of white wine sauce or tomato basil sauce.

CHICKEN BRIE – stuffed with creamy brie, diced apples & cranberries

CHICKEN FLORENTINE – stuffed with spinach & cheese

CHICKEN KIEV – stuffed with garlic butter, herbs & spices

CHICKEN PRINCESS – stuffed with asparagus spears & Edam cheese

CHICKEN SALTIMBOCCA – stuffed with prosciutto & Asiago cheese

CHICKEN SUPREME – topped with fresh herbs & spices

WHISKEY CHICKEN – marinated in a whiskey bbq sauce stuffed with smoked cheddar and wrapped with smoked bacon

ROASTED PORK TENDERLOIN – stuffed with spinach & goat cheese, finished with a demi glaze

BAKED SALMON FILLET – grilled to perfection and served with our white wine cream sauce

MUSHROOM WELLINGTON – vegan puff pastry stuffed with a variety of mushrooms, spinach, lentils, potatoes & spices

Vegetarian, vegan, halal, gluten free & dairy free options all available

Vegetables

Steamed fresh seasonal vegetables tossed in garlic butter

Your choice of potato (choice of one)

ROASTED RED SKIN POTATOES – red skin potatoes quartered, tossed in rosemary & garlic and roasted to perfection

SIGNATURE RED SKIN MASHED POTATOES – red skin potatoes mashed and combined with whole milk, butter and garlic

WHITE CHEDDAR MASHED POTATOES – Russet potatoes mashed and combined with whole milk, butter and white cheddar cheese

YUKON GOLD MASHED POTATOES – Yukon Gold potatoes mashed and combined with whole milk, butter, a touch of sea salt and spice



Your choice of dessert (choice of one)

FLAMED BAKED ALASKA – a Carl's Catering Specialty! Neapolitan ice-cream surrounded with sponge cake & topped with creamy meringue, served with mixed berries, chocolate & caramel sauce and our legendary Baked Alaska dance

CHOCOLATE LAVA CAKE – a decadent chocolate cake layer cradling a reservoir of smooth, luxurious molten chocolate

APPLE CRISP MELT AWAY – full of wedged apples with a coconut streusel, topped with a decadent homemade caramel sauce

LEMON LAVENDER CHEESECAKE – a white chocolate lemon cheesecake, topped with a layer of lavender fond and white chocolate chard

ASSORTED FRESH PASTRIES – French & Italian pastries and assorted fresh fruit tarts arranged and presented on platters for each guest table

Coffee/Teas

Fresh brewed 100% free trade regular/decaf coffee and flavoured teas served to your guests at their table

Open bar service

Includes bartender, ice, orange juice, cranberry juice, Clamato & soft drinks (Pepsi & Coca Cola products)

BRAND NAME LIQUORS

- Rye (Canadian Club & Wisers), Gin (Bombay), Scotch (Johnny Walker Red Label)
- Rum (Bacardi Light and Appleton Amber), Vodka (Absolut)
- Four Types of Beer (Coors Light, Canadian, Alexander Keith's & Budweiser)
- Four Liqueurs (Bailey's, Kahlua, Sambuca, Disaronno, Peach Schnapps etc.) *reserved for after dinner*

Bar services include Red & White Wine and a Champagne Toast during dinner

Bar is open for 1.5 hrs during the cocktail reception, is closed over dinner, and re-opens again after speeches and closes at 12:30 am

05 The Party

After dinner, the celebration kicks into high gear as the couple steps onto the dance floor for their first dance and an evening full of music, cocktails, and memorable moments. Couples who wish to elevate their first dance experience (you only get one first dance, after all) can opt for the addition of 10 ft. dry ice sparklers, and added decor.

Following the cutting of the cake and some candid, celebratory photo-ops, the couple has the choice to offer a late-night buffet to guests. Starting at 11 PM, the buffet can feature **one** of the following options:

- A selection of oven-baked pizza
- Grilled cheese sandwiches (cheddar or swiss cheese in sour dough bread grilled to perfection)
- Poutine (oven baked french fries with savoury gravy and cheese)

Your wedding cake will also be plated and presented to your guests on the 'Late Night Buffet' Coffee and Tea Buffet, to ensure you and your guests are well fed into the final hours of the evening.

The perfect way to end a perfect day



There are no additional fees on this package.



Upgrade Options

Décor

Colour coordinated napkins and chair sashes, or head table backdrop are available.

Please ask your event planner for details.

DJ Services

Hire our in-house DJ to provide music for your ceremony, lighting package, sparklers, or dry ice.

Entrees Options (priced based on market value)

ROASTED GRADE AAA TOP SIRLOIN OF BEEF – served with Yorkshire pudding, our signature roasted garlic cloves, gravy and topped with fresh rosemary

WHOLE ROCK CORNISH GAME HEN – stuffed with wild rice, finished with a orange chicken gravy

PRIME RIB – aged for added flavour, rubbed with spices & slow roasted

AAA 8OZ SIRLOIN STEAKS – grilled to perfection

Desserts Options (priced based on market value)

CHOCOLATE CARAMEL BOMBE – smooth chocolate mousse with a caramel center on a chocolate genoise and coated in dark chocolate

CRÈME BRULÉE (GLUTEN FREE) – a rich custard base, topped with a contrasting layer of hard caramel

VEGAN CHOCOLATE DECADENCE CAKE (GLUTEN FREE) – this decadent chocolate cake is comprised of plant-based ingredients mixed with cocoa and finished with a heavenly chocolate glaze

Bar Upgrade

Keep the bar open though dinner – additional \$5.95/person



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