

# SHEKINAH RETREAT CENTRE WEDDINGS & LARGE BANQUETS

## TIMBERLODGE RENTAL:

50 – 230 Attending

\$3500

Food Services

See other side for banquet menu options and prices

## YOU AND YOUR GUESTS WILL HAVE ACCESS TO:

- The main hall, deck area, amphitheater, recreation room and nature room.
- Preparation rooms for bride and groom.
- Basic sound system (one microphone, two speakers and sound board).
- Podium and two music stands.
- 18, 60" round tables with room for 8 at each table.
- Up to 25 additional rectangular tables with room for 8 at each table.
- Overnight stays for bridal party and guests starting at \$20/person/night.

## CAPACITY:

- Approximately 200 guests can be seated at tables in the main hall.
- Approximately 230 guests can be seated in rows in the main hall.
- Approximately 150 guests can be seated in rows at the Amphitheatre.  
*Please note that outdoor chairs for the amphitheater are not provided.*

## FOOD AND BEVERAGES:

- For banquet costs and options please see separate Banquet Menu.
- Served buffet style for all guests.
- Additional meals (i.e. Rehearsal Dinner, Midnight Lunch, Brunch) available on request. Please contact our office for more information.

We require a \$3000 deposit to hold your date. We require the final numbers for the meal and event communicated to the office no later than two full weeks prior to the booking. Full payment for the remaining facility rental and food services fees are required one week in advance of your event.

## IMPORTANT ITEMS TO NOTE ABOUT FOOD SERVICES:

- The regular supper menu is not available for wedding receptions.
- Outside caterers are not permitted under any circumstances.



Each banquet meal consists of a choice of entrée, a side, two salads and a hot vegetable. The buffet also includes freshly baked rolls, punch, coffee and tea. For any customizations to this menu please contact us and we can work with you to make your banquet or wedding perfect. Special menu requests (i.e. Gluten Free, Dairy Free, Vegetarian, etc.) are available for an additional fee (\$4/person/meal).

**ENTREES (all prices are per person):**

Mango Chutney Chicken Breast	\$32.50
Country Ham with Curried Fruit	\$32.50
Turkey and Stuffing	\$34.50
Slow-Roasted Pork Loin with Spiced Apple Glaze	\$35.50
Tender Roast Beef with Creamy Horseradish	\$38.00
Roasted Pepper Prime Rib	\$40.00

*2<sup>nd</sup> meat choice of either Sweet & Sour Meatballs or Farmer Sausage for an additional \$4.00/person.*

**ASSORTED SALADS (CHOOSE TWO):**

Seasonal Garden	Greek
Romaine with Oranges and Almonds	Fruit
Spinach with Strawberry Slices	Apple Coleslaw
Japanese Noodles	Broccoli

*3<sup>rd</sup> salad choice available for an additional \$3.00/person*

**SIDES (CHOOSE ONE):**

Oven Roasted Potato	Basmati and Wild Rice Pilaf
Garlic Mashed Potato	Quinoa and Basmati Rice Pilaf

**HOT VEGETABLES (CHOOSE ONE):**

Corn Niblets	Green Bean Amandine
Vegetable Medley	Honey-Dill Carrots

**DESSERTS**

Upon request	Additional Charges Apply
--------------	--------------------------

**MIDNIGHT LUNCH**

**(all prices are per person):**

Oven Baked Nachos and Cheese with toppings	\$11.50
Perogy Bar	\$13.50
Light Lunch (Buns, cold cuts, cheese, squares)	\$15.00
Assorted Wings and Veggie Trays	\$15.00

**TABLE SERVICE INCLUDES:**

Coffee and Tea Service, Water Pitcher Refills, Collection of Dirty Dishes

**CHILDREN ARE DISCOUNTED AS FOLLOWS:**

5-10 years – 50%, 4 and under – No Charge