



WEDDING PACKAGES

AFFINITY CONFERENCE CENTRE



CELEBRATE LOVE IN STYLE

Your wedding is more than a celebration - it's the beginning of a beautiful journey and a day filled with moments you'll treasure forever.

With elegant spaces featuring soaring 22-foot ceilings, a selection of versatile venues and services ranging from the ceremony to reception and post-wedding brunch, we offer comprehensive packages designed to suit your unique vision.

We look forward to the opportunity to bring your wedding dreams to life.

Features:

- Centerpieces
- Buffet or Three Course Plated Meal
- Up to 8 Hours of Host Bar **Depending on your package choice**
- Late night Buffet
- In House Wedding Coordinator
- Complimentary Tasting for Bride and Groom
- One Night Stay in Whirl Pool Suite ***Subject to Availability***

OUR PACKAGES

We offer thoughtfully curated wedding packages designed to suit a variety of styles, traditions, guest lists and budgets. Our flexible packages can be tailored to bring your unique vision to life.

THE CLASSIC COLLECTION - \$85 PER PERSON

THE SIGNATURE COLLECTION - \$105 PER PERSON

THE LUXE COLLECTION - \$132 PER PERSON

THE AFFINITY COLLECTION - \$160 PER PERSON

Inclusions as part of our every package:

- Table wine
- \$300 wedding cake credit through Cake & Crumb
- Cake cutting service
- Honeymoon suite
- Ceremony backdrop
- Table décor
- Ceremony rehearsal space

	DOMESTIC BAR	PREMIUM BAR	SIGNATURE CCKTAIL	PASSED APPETIZERS	BUFFET DINNER	PLATED 3 COURSE DINNER	LATE NIGHT
CLASSIC	√				√		
SIGNATURE	√			√	√		√
LUXE		√		√		√	√
AFFINITY		√	√	√		√	√



- ALL PACKAGE PRICES ARE EXCLUSIVE OF TAXES AND APPLICABLE FEES

OUR MENU

PASSED APPETIZERS

Hot & Cold appetizers are passed during cocktail hour

COLD

LEMON FROMAGE BLANC & BEET SALAD SPOON [GF,V,H]

AHI TUNA, NORI AND STICKY RICE STACK [GF]

Pickled Ginger | Sesame Aioli

MINI "PARIS BREAST" [V,H]

Shelled Pea | Chevre Mousse

CHARCUTERIE SKEWERS

With Extra Virgin Olive Oil

SMOKED CHICKEN CAESER MINI TACOS

DILL SCONE [H]

Smoked Trout | Horseradish Cream

YOLKED & LOADED - HERB AND GARLIC CREAM CHEESE

DEVILLED EGGS [GF,H]

Pea Tendrils | Tomato Jam

ROASTED FENNEL & WHITE BEAN BRUSCHETTA SPOONS [VG,GF,H]

HOT

ROASTED RED PEPPER FALAFEL [GF,VG,H]

Lime Tahini Dip

VEGETABLE SAMOSA [VG,H]

Mint Chutney

TERIYAKI SALMON [GF,DF]

Grilled Pineapple

TANDOORI CHICKEN MEATBALL SPOON [GF,DF,H]

Coriander Chutney

EDAMAME MEATBALL [VG,GF,H]

Curried Chickpea Dip

TEMPURA SHRIMP SKEWER

Lemon-Caper Dip

MUSHROOM ARANCINI [V,H]

Lemon Pesto Aioli





BUFFET MEAL [Minimum 50 guests]

INCLUSIONS

- Artisanal dinner rolls and butter
- Antipasto platter
- Vegetable market baskets with white bean sumac dip
- Domestic cheese and cracker display
- Choice of 3 salads
- Pastry chefs selection of cakes, pastries and mini mousse cups
- Freshly brewed coffee and tea

SALADS

MIXED GREENS SALAD

cucumber | tomato | radish | mango basil dressing | crisp onion

CLASSIC CAESAR SALAD

ASIAN NAPA CABBAGE SLAW

mandarin | almonds | sesame dressing

CRUNCHY NOODLE SALAD

greens | chestnuts | scallions & cress | mandarin sesame-ginger dressing

TRI-COLOUR ORZO PASTA SALAD

roasted bell pepper | red onion | kalamata olive vinaigrette | oregano | lemon

FARRO, POMEGRANATE & PISTACHIO SALAD

orange agave vinaigrette.

WATERMELON, CUCUMBER & MINT SALAD

lime | vegan feta

GRILLED ASPARAGUS & ARTICHOKE SALAD

fresh herbs | pickled red onion | lemon-sumac vinaigrette

MEDITERRANEAN POTATO SALAD

olives sun-dried tomato tapenade | fried capers | artichoke heart | lemon oregano vinaigrette

MILLET MIXED GREEN SALAD

chickpeas | roasted root vegetables | herb dressing

ENTREES

CAJUN SPICED SALMON MEDALLION

Mango Coconut Salsa | Garlic Crumbs

PAN-SEARED CHICKEN BREAST

Whole Roasted Mushrooms | Thyme Jus

HOUSE-SMOKED BRISKET

Canadian Whisky BBQ Sauce | Pickled & Crispy Onions

SLOW ROASTED BEEF SIRLOIN

Rosemary Jus

HERB BRAISED ONTARIO CHICKEN LEGS

Caramelized Pearl Onions

VEGAN SHEPHARDS PIE

Braised Lentils | Root Vegetables | Cauliflower mashed potatoes

VEGAN SPINACH AND GRILLED CANNELLONI

Sun-dried Tomato Sauce

ENTREE UPGRADES

DIJON-HERB PRIME RIB AU JUS

Mini Yorkshire Pudding

+\$12.00

GARLIC STUDDED BLACK ANGUS STRIPLOIN AU JUS

+\$12.00



- DIETARY RESTRICTIONS WELCOME

THREE COURSE PLATED

INCLUSIONS

- Artisanal dinner rolls and whipped butter
- One starter [Soup or Salad]
- Choice of two entrees and one dessert
- Tea or coffee

SALADS

CUCUMBER WRAPPED LOCAL MIXED GREENS SALAD

mango-basil dressing | fried shallots | breakfast radish cucumber grape tomato

ARUGULA & FRISEE

poached pear candied pecan | blackberries | peach-honey dressing

CUCUMBER & COMPRESSED WATERMELON SALAD

chevre watermelon radish | balsamic dressing

CITRUS & BURRATA SALAD

EVOO | roasted red peppers | fried capers toasted panko

HEIRLOOM BEET & GOAT CHEESE STACK

candied pistachios | baby arugula | balsamic syrup | orange emulsion

ROMAINE HEART SALAD

brioche croutons | parmesan cheese crisps | double smoked bacon lardons | caesar dressing
| clipped chives | cherry tomatoes

SOUPS

ROASTED CURRIED CAULIFLOWER & LENTIL SOUP

COCONUT, CARROT & GINGER SOUP

CREAM OF MUSHROOM WITH ROASTED RED PEPPER

VEGAN BUTTERNUT SQUASH-MAPLE BISQUE

clipped chives | cinnamon squash cubes



ENTREES

GRILLED MEDITERRANEAN CHICKEN SUPREME

kalamata olives | feta bruschetta | herb infused quinoa pilaf roasted peppers | cherry tomatoes

HERB & GARLIC MARINATED ONTARIO CHICKEN SUPREME

herb sauce mushrooms | herb roasted parisienne. potatoes | cauliflower puree | citrus scented asparagus

MERLOT BRAISED BEEF SHORT RIB

caramelized pearl onion jus | butternut squash. puree duck fat roasted fingerling potatoes | glazed baby carrots

SLOW ROASTED AAA TOP SIRLOIN

red wine jus | sweet potato puree | garlic spinach roasted heirloom carrots

WHITE WINE BAKED PICKEREL

orange-tarragon cream | butternut squash puree roasted broccolini | shelled peas

CHILI-HONEY GLAZED SALMON FILLET

mango salsa | scallion polenta cake | sesame bok choy | citrus cream

ENTREE UPGRADES

BRUSCHETTA STUFFED CHICKEN SUPREME

+\$5.95

rosemary jus | herb infused quinoa pilaf roasted peppers | heirloom cherry tomatoes.

SLOW ROASTED PRIME RIB AU JUS [8OZ]

+\$12.00

garlic mashed potato fille yorkshire pudding vegetable medley

GRILLED BLACK ANGUS TENDERLOIN [6OZ]

+\$20.00

thyme au jus | gratin potato | roasted broccolini | butternut squash puree

ROASTED 4-BONE LAMB RACK

+\$25.00

rosemary-mint jus | persillade crust | smashed red skin potatoes | glazed heirloom carrots



- ADDITIONAL CHARGES APPLY FOR PLATED SPECIALITY MEALS TO ACCOMMODATE DIETARY RESTRICTIONS

DESSERTS

DARK CHOCOLATE PATE

citrus confit raspberry coulis

NEW YORK STYLE SASKATOON BERRY CHEESECAKE

Chantilly berry coulis | freeze dried saskatoons

LEMON MERINGUE TART

macerated strawberry | shaved chocolate

VANILLA BEAN CRÈME BRULÉE

chantilly fresh berries | lemon madeleine

VEGAN CARROT CAKE

coconut cream | seasonal berries

VEGAN CHOCOLATE BANANA CAKE

chocolate sauce | macerated strawberries.

SEASONAL BERRY & CUSTARD TART

cardamom cream | shaved white chocolate | raspberry coulis

WATERMELON RING WITH FRESH BERRIES

mandarin orange | citrus cream | mint & sorrel

LATE NIGHT STATION [CHOICE OF ONE]

TACO STATION

soft shell tacos [V] | guacamole [VG, GF, DF] | pickled jalapenos | sour cream | diced tomato | shredded cheese DF] lettuce | hot sauce

Choice of one filling: spiced ground beef [GF], pork canitas [GF], pulled roast chicken with cilantro and lime [GF, HL] or spiced plant-based crumble [GF, VG, HL]

GLOBAL FLATBREAD AND SPREAD BAR

warm grilled flatbread [V] garlic naan [V] cauliflower flatbread [GF, V] middle eastern muhammara [VG, GF, DF] | beetroot hummus [VG, GF, DF] | baba ganoush [VG, GF, DF] | tzatziki [V, GF] | kalamata olive tapenade [VG, GF, DF] pickles | marinated olives

POUTINE STATION *

fries [VG, GF, DF] | cheese curds [V, GF] | maple bacon bits [GF, DF] | shredded brisket [GF, DF] | hot sauce | green onions | gravy | banana peppers



DOMESTIC BAR

UPTO 8 HOURS

Jackson Triggs Wine

Sauvignon Blanc and Cabernet Franc/Cabernet Sauvignon

Domestic Beers

Including Molson Canadian, Coors Light, Budlight, & Budweiser

Coolers

Twisted Tea

Spirits

Including Smirnoff Vodka, Canadian Club Whiskey, J & B Scotch, Beefeater Gin, Bacardi White & Gold Rum, 1800 Tequila, JP Wisers

Liqueurs

Including Amaretto, Malibu Rum

Non Alcoholic Beverages

Including Pepsi, Diet Pepsi, Gingerale, 7UP, Tonic Water, Soda, Orange Juice, Cranberry Juice and Clamato

Budweiser Zero



PREMIUM BAR

UPTO 8 HOURS

Jackson Triggs Wine

Sauvignon Blanc and Cabernet Franc/Cabernet Sauvignon

Premium Beers

Including Corona & Heinekin & All Domesite Beers listed above

Coolers

Twisted Tea

Spirits

Including Grey Goose Vodka, Crown Royal Rye, Hendricks Gin, Bacardi Gold and White Rum, Jameson, Glen Livet Founders Reserved, 1800 Blanco Tequila

Liqueurs

Including Amaretto, Malibu Rum

Non Alcoholic Beverages

Including Pepsi, Diet Pepsi, Gingerale, 7UP, Tonic Water, Soda, Orange Juice, Cranberry Juice and Clamato

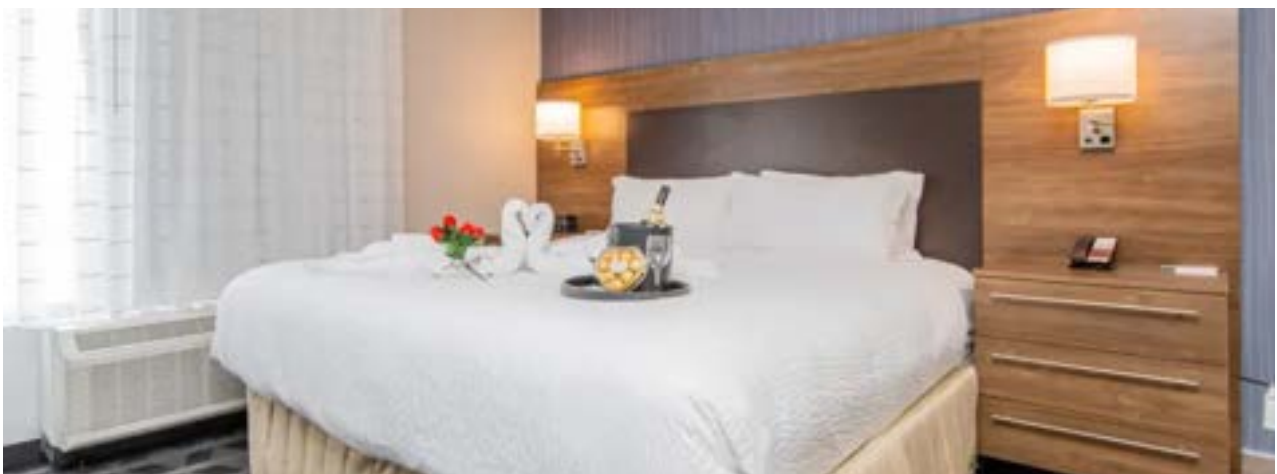
Budweiser Zero



COMPLIMENTARY HONEYMOON SUITE

AFTER YOUR BEAUTIFUL WEDDING DAY

Includes: King sized bed, grand whirlpool tub, full kitchenette, bottle of wine & box of chocolates

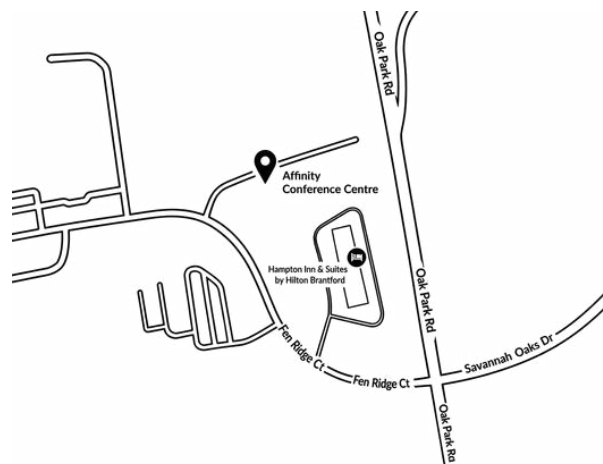


LOCATION

Affinity Conference Center,
Brantford



20- 30 Fen Ridge Court,
Brantford, Ontario





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