

Pine Knot Weddings

2022-2023 Package and Menus



From the moment you take your first breathtaking view of the grounds and gardens of Pine Knot, you will know that you have found it! The perfect place for your wedding day, Pine Knot is the exceptional choice.



Pine Knot is for the bride and groom who love the idea of incorporating both nature and contemporary design into their wedding. Almost anything is possible here with our stone lined wedding gardens, landscaped ponds accented by pine trees, waterfall, fountain and multiple ceremony sites including a waterfront dock or beautiful wooden arbour in our gardens. Our raised covered banquet deck connected to our spacious banquet room allows you and your

guests a raised view of both our manicured golf course as well as a birds eye view of our wedding gardens as well as provides the best back up plan in case of rain for your ceremony.

Our dedicated, friendly and professional staff will ensure that all details are taken care of just as you have planned them with our personal event coordinator that you get to work with throughout the process. From outdoor ceremonies, indoor receptions, to pictures, professionally prepared meals and everything in between, we are dedicated to exceeding your expectations





The Dock (up to 190 ppl)



The Arbour (up to 190 ppl)



The Terrace (up to 150 ppl)

Room Rental

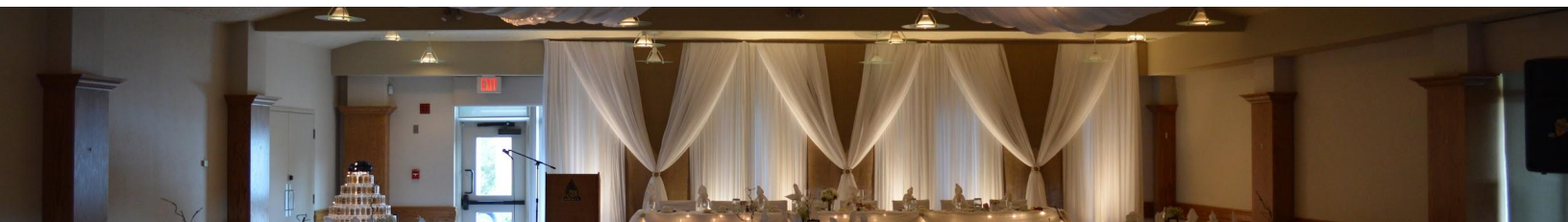
Pine Knot has a stellar reputation for our facilities, and offerings. Room rental is \$1200+hst and includes:

- Room Rental for the Entire Day
- Catering Consultation
- Chairs and Tables with Set-up
- All day Access-Room, Deck and Gardens
- Liquor License
- Room/Ceremony Set-up & Tear Down
- Bridal Suite/Ready Room
- Cake Cutting
- Indoor Microphone and Podium
- Daily and Overnight Parking

Ceremony

Onsite Ceremony Fee \$650+hst and includes

- Chair Rental, Set up and Tear Down
- Flexible Ceremony Times and Locations
- Rehearsal Space the Day Before Ceremony



Additional Decor for Optional Rental

- Projector - \$50+hst
- Backdrop Rental - \$600+hst
- Backdrop Uplighting Package - \$150+hst
- Chaircovers, Tableware, Linens and Napkins to be custom ordered through your decorator or through North Moore Catering (Cost Vary Depending on Choice)

Tariffs

- SoCan & ReSound- Music Licensing Fees total \$85.80 per event

Deposits and Payments

- Your Booking will not be confirmed until your \$1000 initial deposit and signed wedding contract are received by Pine Knot.
- A final number of guests including any contractors that you have hired that will be eating is due 4 weeks prior to the event. At this time the final invoice will be created and is due at this point in time this will include all food and beverage charges, rental charges, gratuities, taxes and tariffs.
- If there is a Host/Open Bar, this invoice is paid at the 4 weeks prior to your event.
- Any damages by any guests of the event to any property owned or rented by Pine Knot will be added to a separate invoice and the wedding couple claims responsibility and reimbursement or replacement costs.

Food Offering & Menus

Pine Knot has a long tradition of picture perfect weddings. We have a partnership that sets Pine Knot apart from all of the other venues and options that are in the London area when it comes to our food offerings. Pine Knot and North Moore Catering have brought both of our Best of London Awards together truly to form London's best team for putting on the perfect wedding anywhere in London. North Moore Catering offers the diversity, creativity, service and the undeniable quality that has made them a leader in the London Area for the last decade. We at Pine Knot have a decorated tradition of having the best in venue offerings, value, views and experience that have led to multiple London area awards. Pine Knot has always been one of the most sought after venues for the last 30 years and the proof is in the wedding. Our prices are competitive, and our offerings are expansive, we pride ourselves in bringing you the perfect wedding at a great value.

We are excited for you to work with us at Pine Knot and North Moore Catering to create what your vision of your wedding looks like. Book your wedding today to start the planning!



Menu Option 1- The “I Do” BBQ

Cocktail Reception- Choice of 3

- Beer Battered Fish’n Chips
- Cheddar Cups with Tomato Relish
- Wild Mushroom and Goat Cheese Tartlette
- Crispy Pork Belly, Crostini, Onion Jam
- Vegan Samosas
- Baby Buttermilk Fried Chicken
- Mini Yorkies, Braised Beef Shortrib, au jus Infusion Skewer
- Tuna Poke Wonton
- Arancini Balls
- Pork Belly Tostada w/Burnt Cilantro Crema and Ranchero Sauce
- Smoked Salmon Gaufrettes Crisp with Creme Fraiche

Plated Sit Down Dinner

- Jalapeno Corn Bread with Butter and Maldon

First Course

- Green Salad: Head Lettuce, Tomato, Cucumbers, Sweet Onion, Mint with Lemon Vinaigrette

Main Course

- House Brined and Smoked Brisket, Coleslaw, Crispy Fried Chicken Bites, Homemade Mac’n Cheese
- Vegan Option: Vegan Pulled “Pork”, Vegan Mac’n Cheese, Coleslaw, Crispy Fried “Chick-un” Bites

Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Doughnut Trio w/ Seasonal Dipping Sauces
- Vanilla Bean Creme Brulee
- Eton Mess w/ Seasonal Berries and Chantilly Cream

Late Night- Choice of 1

- Perogi Bar, Pizza Station, Pot Sticker Station, Poutine Station

The “I Do” BBQ Pricing

\$83 pp plus gratuity and hst

Menu Option 2- The “SILVER” Package

Cocktail Reception- Choice of 3

- Beer Battered Fish N Chips
- Cheddar Cups with Tomato Relish
- Wild Mushroom and Goat Cheese Tartlets
- Crispy Pork Belly, Crostini, Onion Jam
- Vegan Samosas
- Baby Buttermilk Fried Chicken
- Mini Yorkies, Braised Beef Short Rib, au jus Infusion Skewer
- Tuna Poke Wonton
- Arancini Balls
- Pork Belly Tostada w/Burnt Cilantro Crema and Ranchero Sauce
- Smoked Salmon Gaufrettes Crisp with Creme Fraiche

Plated Sit Down Dinner

- Artisan Rolls w/Butter and Maldon

First Course- Choice of 1

- Seasonal Soup
- Spinach Salad: Crumbled Goat Cheese, Candied Pecans, Pears and Balsamic/Shallot Emulsion

Main Course- Choice of 3

- Breaded Stuffed Chicken Supreme with Pesto, Sundried Tomato, Goat Cheese, Seasonal Veg, and Roasted Potatoes
- Sliced Pork Tenderloin, White Wine & Herbed pan jus, Seasonal Veg, and Roasted Potatoes
- Vegan Curried Cauliflower & Cashew Stew over Basmati Rice w/ Homemade Vegan Croquettes
- Wild Mushroom Risotto w/Shaved Parmesan and Truffle Oil

Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Doughnut Trio w/ Seasonal Dipping Sauces
- Vanilla Bean Creme Brulee
- Eton Mess w/ Seasonal Berries and Chantilly Cream

Late Night- Choice of 1

- Pierogi Bar, Pizza Station, Pot Sticker Station, Poutine Station, Street Meat

The “SILVER” Pricing

\$91 pp plus gratuity and hst

Menu Option 3- “GOLD” Package

Cocktail Reception- Choice of 3

- Manchego Cheese Tempura Lollipop
- Pumpkin Ravioli w/ Chestnut Cream and Sage Brown Butter
- Dynamite Shrimp
- Tyropitas
- Crispy Pork Belly Tostadas
- Lamb Sliders w/Goat Cheese and Arugula Pesto
- Fried Chicken & Waffles w/Sriracha-Honey Drizzle
- Braised Beef Short Rib on au Jus Infused Mini Yorkies
- Cornmeal Crusted Fried Pickle Chips w/ Ranch Drizzle
- Sliced Tenderloin Crostini w/ Chimichurri Aioli
- Vegan Buffalo Fried Cauliflower
- Seared Sesame Tuna w/ Teriyaki Drizzle and Wasabi Mayo

Plated Sit Down Dinner

- Artisan Rolls w/Butter and Maldon

First Course- Choice of 1

- Seasonal Soup
- Arugula Panzanella w/ Marinated Bocconcini, Tomatoes, Hand Torn Croutons, Drunken Shallots and Pesto Vinaigrette
- Spinach Salad w/Crumbled Goat Cheese, Candied Pecans, Sliced Pears, with Balsamic Shallot Emulsion
- Antipasto Plate- Duck Confit, Crostini, Prosciutto, Salami, Melon, Olives, Cheese, Fruit Garnish

Main Course- Choice of 3

- Crispy Skinned Spatchcock Hen, Pan Jus, and Garlic Mashed Potatoes
- Braised Beef Short Rib or 5oz AAA Beef Tenderloin w/Veal Bone Reduction, Seasonal Veg, and Garlic Mashed Potatoes
- Pan Roasted Salmon w/Pesto Cream, Charred Tomatoes, Basmati Rice and Seasonal Veg
- Pecan and Wild Mushroom Beef Wellington w/Mushroom Cream Sauce, Seasonal Veg and Roasted Potatoes
- Or Any Entrees Listed in Previous Packages

Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Doughnut Trio w/ Seasonal Dipping Sauces
- Vanilla Bean Creme Brulee
- Eton Mess w/ Seasonal Berries and Chantilly Cream

Late Night- Choice of 1

- Pierogi Bar, Pizza Station, Pot Sticker Station, Poutine Station, Street Meat

The “GOLD” Pricing

\$110 pp plus gratuity and hst

Menu Option 4- “DIAMOND” PackageCocktail Reception- Choice of 4

- East Coast Lobster Roll Slider
- Pumpkin Ravioli w/Chestnut Cream and Sage Brown Butter
- Shrimp Shooters
- Dijon Crusted Lamb Lollipops
- Crispy Pork Belly Tostada
- Lamb Sliders w/Arugula Pesto
- Duck Confit Crostini w/Bing Cherry Compote
- Beef Tenderloin Tartar on Crostini
- Burrata Cheese Crostini w/Confit Tomato
- Mini Beef Wellington
- Vegan Buffalo Fried Cauliflower
- Seared Crab Stuffed Scallop Basil Infusion Skewer
- Oysters on the Half Shell w/Seasonal Accoutrements
- Or Any Previously Mentioned Canapes from Other Packages

Plated Sit Down Dinner

- Artisan Rolls w/Butter and Maldon

First Course

- Seasonal Soup w/Seasonal Accoutrements

Second Course- Choice of 1

- Arugula Panzanella w/ Marinated Bocconcini, Tomatoes, Hand Torn Croutons, Drunken Shallots and Pesto Vinaigrette
- Spinach Salad w/Crumbled Goat Cheese, Candied Pecans, Sliced Pears, with Balsamic Shallot Emulsion

- Antipasto Plate- Duck Confit, Crostini, Prosciutto, Salami, Melon, Olives, Cheese, Fruit Garnish
- Wild Mushroom & Goat Cheese Galette w/Greens
- Caprese Salad w/Tomato, Mozzarella, Balsamic Drizzle and Pesto

Pasta Course- Choice of 1

- Hand Rolled Gnocchi Tossed in Gorgonzola Cream
- Pan Roasted Hand Rolled Gnocchi w/Parmesan Cream, Brown Butter, Bacon Lardons, Local Mushrooms and Arugula
- Hand Rolled Gnocchi w/San Marzano Tomato, Shaved Parm and Micro Basil

Main Course- Choice of 3

- Crispy Skinned Spatchcock Hen, Pan Jus, and Garlic Mashed Potatoes
- Braised Beef Short Rib or 5oz AAA Beef Tenderloin w/Veal Bone Reduction, Seasonal Veg, and Garlic Mashed Potatoes
- Pan Roasted Salmon w/Pesto Cream, Charred Tomatoes, Basmati Rice and Seasonal Veg
- Pecan and Wild Mushroom Beef Wellington w/Mushroom Cream Sauce, Seasonal Veg and Roasted Potatoes
- Or Any Entrees Listed in Previous Packages

Dessert Course- Choice of 1 (Served with Coffee and Tea)

- Seasonal Dessert Trio
- Baked Alaska
- Chocolate Bomb
- Or Any of the Previous Packages Desserts

Late Night- Choice of 1

- Pierogi Bar, Pizza Station, Taco Bar, Slider and Fry Bar, Poutine Station, Mac'n Cheese Bar

The “DIAMOND” Pricing

\$129 pp plus gratuity and hst

BAR OPTIONS

Host/ Open Bar- Bride and Groom Pay for All Drinks \$35+gratuity and hst per person

Cash Bar- Guests Pay Cash/Debit or Credit Card for their Own Drinks

Drink Tickets- Bride and Groom Buy a Predetermined Amount Per Person of Drinks and Custom Tickets Supplied by Bride and Groom are Placed at Table Settings of Each Guest. Each Ticket Costs \$7 Plus Gratuity and hst Per Ticket

KIDS MEALS- Choice of 1

Kids Meals are for Children Under 10 Years of Age

- Mac N Cheese
- Chicken Fingers & Fries
- Chicken Fingers & Mac n Cheese
- Cheese Pizza
- Pasta and Butter
- Pasta and Red Sauce
- Sliders (2) and Fries

Kids Meals All Inclusive Pricing

\$12 plus Gratuity and hst

Pricing Adjustments:

- Kids 11-18 Years and Under Subtract \$15 per Child from Host Bar Pricing
- Host Bar includes Domestic and Premium Bottled Beer, Coolers, House Rail Mixed Drinks, House Wines, Non-Alcoholic Bottled Products, Coffee and Tea
- Host Bar Does Not Include Shots, Shooters or Top Shelf Liquor ~Add to Package for \$5pp
- Gratuity is 18%, HST is 13%
- Pine Knot Employees are SmartServe Certified and Hold the Right to ID Guests or Cut Off Individuals Before Overconsumption or Due to Behavior
- Additional Decor, Custom Backdrops, Runners, Ceiling Drapery etc. Can All be Brought in by a Decorator, Pine Knot Does Not Offer These Services
- Bar Opens at Start of Cocktail Hour and Ends at 1am
- Table Wine Available Additionally from Pelee Island @ \$30 per bottle, free personalized wine label available with Pine Knot Weddings
- All Prices are Subject to Change Without Notice
- Menu Options May Change Seasonally
- Pine Knot to Bill for Room/PK Rental Options/Ceremony/Bar/Wine Due 4 Weeks Prior to Event
- North Moore to Bill for Food and any Rentals Due 4 Weeks Prior to Event