

Minimum of 65 people required

Timing 5pm to midnight with 6 hours open bar

Hors D'oeuvres for cocktail hour included (choice of two)

Caprese Stick cherry tomato, bocconcini cheese, basil

Crispy Spring Rolls vegetarian with sweet chilli sauce

Pierogi cheddar and potato, bacon, sour cream, crispy onions

Prosciutto and Cantaloupe balsamic

Mini Meatballs beef & pork, pomodoro sauce

Complimentary items: service staff, tables, chairs, tableware, stemware, chinaware, linens, napkins.

10% discount offered for any other day than Saturday

MENU:

3 course meal with Classic Open Bar \$149 or Luxury Open Bar \$169

APPPETIZER

SOUP: choice of Cream of broccoli, Carrot ginger, Leek potato, Maple Butternut squash, sweet pea, Chicken noodle

MIXED GREEN SALAD with beet, carrot, radish & red wine vinaigrette

CAESAR SALAD crispy bacon, croutons & creamy garlic dressing

ROASTED BEET SALAD with greens, feta, toasted sunflower seeds & olive oil lemon dressing

ENTREE

WIENER (pork) or CHICKEN SCHNITZEL breaded cutlet OVEN ROASTED CHICKEN with creamy mushroom sauce ROASTED ATLANTIC SALMON with dill lemon sauce



BEEF BOURGUIGNON red wine braised with cipollini onions, mushrooms
BEEF SHORT RIBS red wine braised (extra \$6 per person)
PORK TENDERLOIN apple compote, pesto
PENNE PASTA in creamy sauce with sundried tomatoes, mushrooms, green peas (veg)
GRILLED CHESSE PANEER with lentils, ditalini pasta, roasted beets, tomatoes & pesto (veg)
BAKED CAULIFLOWER with lentils, ditalini pasta, roasted beets, tomatoes & vegan pesto
(v)

Choice of 1 appetizer, 2 entrée and 1 dessert

Sides: mashed potatoes or herbed baby potatoes, home fried potatoes, rice, and seasonal vegetables.

(veg) vegetarian (v) vegan

DESSSERT

WARM BERRIES with vanilla ice cream & whipped cream CHOCOLATE SPONGE MOUSSE CAKE with drunken berries CHOCOLATE BROWNIE with vanilla ice cream, berries

Coffee, tea & pop are complimentary.

Kids under 12 years old are \$50 with 3 course meal & pop, juice, milk, chocolate milk. Kids under 2 years old are free.

LATE NIGHT SNACKS (optional):

Meat and cheese \$6 per person Veggie or fruit platter \$5 per person Mini schnitzels \$6 per person Perogies \$4 pe person French fries \$3.5 per person Sweet table \$10 per person



OPEN BAR (6 hours)

CLASSIC BAR

Martini Dry Martini Red Smirnoff Vodka Beefeater Dry Gin Bacardi White Rum Bacardi Gold rum Canadian Club Whisky Ballantine's Finest Scotch ST. Remy Brandy Red & White House wine

Domestic beers

Pop, Juice, Alcohol Free Punch, Coffee, Tea

LUXURY BAR

Campari
Martini Dry
Martini Red
Absolut Vodka
Bacardi White Rum
Bacardi Gold Rum
Beefeater Dry Gin
Silver Tequila
ST. Remy Brandy
Canadian Club Whisky
Malibu Coconut Rum
Peach Schnapps
Kahlua
Baileys

Jägermeister

House Red & White wine

Domestic and imported beers: Coors Light, Canadian - bottle Czechvar - draft

Sparkling wine (during cocktail hour)

Pop, Juice, Alcohol Free Punch, Coffee, Tea

We reserve the right to change items based on availability or price.



TERMS & CONDITIONS:

Applicable taxes and 18% gratuity and admin fee of \$850 will be added on total bill.

If DJ or own music – licence fee will apply.

A deposit of \$4,000 is required to secure your booking. The balance must be paid 5 days before wedding.

Your deposit is refundable if there is another lockdown (we charge \$500 administration fee). We will keep deposit if the wedding is cancelled within 12 weeks.

Credit card information will be taken.

All menu choices must be submitted at least 2 weeks in advance of the event. Allergy restriction meals \$7 extra per meal.

The confirmation of number of guests attending the event is required 3 days by noon in advance of the event. Please note, unless we are notified of the guest count change, the guest count number on this form will be presumed binding.

There will be a platting fee \$4 per person if wedding cake or cupcakes are brought. Please bring take out containers if you wish to have your guests take leftover cake home or we can provide for \$1 each.

Absolutely no confetti or glitters allowed! No Taping on walls. You are responsible for taking down all decorations and not leaving it behind. If there will be excessive debris, a charge of \$300 plus HST will be billed.

Wedding is hold for 5pm to midnight. Last call is 11 pm and restaurant must be cleared by 12am. Any overstay will be charged \$75 plus HST per 15 mins.



Any deliveries such a cake, florist, DJ, or any set up can be 2 hours prior the reception (3pm).

We offer discounts for weddings on any other day than Saturday or wintertime.

Ceremony can hold inside of restaurant, on our patio for \$500. St. Anthony's Chapel in the park is available as well. Please contact Karen at office@masaryktown.ca for pricing and details for outside chapel.



Prague Restaurant is a perfect spot for your family celebration, wedding, or business lunch.

Follow us on FB and Instagram: @PragueRestaurant or www.praguerestaurant.ca

More info at mariana@praguerestaurant.ca

We reserve the right to change this package based on product availability or current market prices.