



AGAPE GARDEN

EVENT VENUE



MICRO WEDDING
(CEREMONY & RECEPTION)

SOCIAL & PRIVATE
GATHERING

WEDDING RECEPTION

MILESTONE CELEBRATION

ELEVATE THE OCCASION
AGAPEGARDEN.CA



MICRO WEDDING PACKAGE

- 40 GUESTS *
- CEREMONY & RECEPTION SETUP
- 8 HOURS
- 4 COURSE MEAL + 2 NON-ALCOHOLIC BEVERAGE
- BRIDAL SUITE
- STANDARD PACKAGE
- AGAPE SIGNATURE TABLEWARE (FULL TABLE DECOR SET UP)
- 3 EVENT SERVER + 1 LICENSED BARTENDER

\$8,498+HST



Our Culinary Partner
 The Art of the Senses Catering Experiences
 Liana Gualtieri (Owner)
 289.952.6534
 Specializing in Authentic Italian Cuisine

MENU OPTIONS (BUFFET OR PLATED)

Appetizer (Select One)

Hor D'oeuvres Menu
 (Pick one)
 Mushroom truffle Risotto Cake
 Prosciutto, brie and pear tarts
 Goat cheese & honey thyme rolls
 Caprese skewer or Antipasto skewer (50/50)
 or
 Charcuterie Grazing table

Sides: (Select One)
 garlic mashed potatoes,
 roasted lemon potatoes,
 rice pilaf, green beans,
 seasonal vegetable trio
 or
 oven roasted root vegetables


Dessert: (Select One)
 Tiramisu or Cheesecake

Drinks:
 Iced tea and ginger ale + ice
 Coffee and Tea service

Main Entree: (Select One)

Grilled Lemon Chicken
 Chicken Parmesan
 Chicken Supreme stuffed with either ricotta or spinach
 ham and cheese
 Cuban style roasted pork
 slow roasted pulled pork
 ROAST BEEF OR STEAK (\$25+/person)*

For Vegetarian OPTIONS we can do

:
 Eggplant Parmigiana 
 Vegetarian Lasagna
 Quinoa stuffed red peppers in
 basil tomato sauce
 Mushroom Truffle Ravioli
 stuffed with ricotta and
 spinach
 Ricotta and Spinach Cannelloni

FAQ: Can I add more guest?
 A: Yes. Up to 60 and \$60/person

Important Notes:
 The food menu can be upgraded for an additional fee.
 Food tastings are available (\$) and can be scheduled at your convenience.
 We are here to assist you with your planning and are happy to answer any questions you may have.