



LUNDY MANOR

WINE CELLARS

WEDDING PACKAGE



WELCOME TO LUNDY MANOR

Purchased in 2012 with the clear vision of transforming the mansion into the winery it is today, Lundy Manor Wine Cellars is A VQA winery, producing 100% Niagara Wines. The estate is nestled on 60 acres of lush garden land and vineyards, West to Line 70 and East to Beechwood Road. The estate is home to eight acres of premium Riesling and hybrid grapes for the production of VQA wines. The grapes express the balance between the soil, the climate and the season in which they were grown. We are proud to work with talented growers who draw from their experience, knowledge and ongoing relationship with their vines to grow grapes that express this terroir.

Guests are warmly invited to stroll our grounds, enjoy a wine flight with specialty food pairings in our Edson Taylor Lounge or on one of our two patios. Hosting Private Social Events, Weddings and Corporate groups in our mansion, styled with décor of a modern rustic twist, will make any event an epic affair. Visit us and allow our extremely knowledgeable and enthusiastic staff to host you in our winery home. You will not only have a great time, but also learn about our wine as well.

9941 Lundy's Lane,
Niagara Falls, Ontario



905-354-6999
info@lundymanor.ca



SELECT PACKAGE

ALL PACKAGES INCLUDE

- Cutlery, Dinnerware and Water Glasses
- Coffee and Tea
- Free Menu Tasting for 6 People Total Including the Couple
- Complimentary Cutting of Your Wedding Cake for Your After Glow
- Free Meals for Children 3 and Under at Reception

BLUSHING

1 Hour - Hors D'Oeuvres Service

3 COURSE PLATED MEAL

Appetizer, Soup, Salad or Pasta
Entrée
Dessert

AFTER GLOW

Pizzas and Fruit Platter

\$75 per guest plus HST and 17% Gratuity

RADIANT

1 Hour – Choice of Hors
D'oeuvres or Charcuterie Board

4 COURSE PLATED MEAL

Appetizer
Soup, Salad or Pasta
Entrée
Dessert

AFTER GLOW

Pizzas and Fruit Platter

\$80 Per Guest Plus HST and
17% Gratuity

DAZZLING

Charcuterie Bar (Deluxe Bar
Upgrade: \$5 Per Guest)

3 COURSE PLATED MEAL

Pasta
Entrée
Dessert

AFTER GLOW

Pizzas, Assorted Desserts
and Fruit Platter

\$95 Per Guest Plus Hst and
17% Gratuity

HORS D'OEUVRES

YOUR CHOICE OF FIVE

HOT SELECTIONS

MINI QUICHE

With Braised Leek, Goat Cheese
and Cherry Tomatoes

VEGETABLE SPRING ROLLS

With Sweet and Sour Dipping Sauce

BEEF SATAYS

Glazed With Forty Creek BBQ Sauce

TRUFFLE MAC & CHEESE FRITTERS

COCONUT SHRIMP

With Sweet and Spicy Dipping Sauce

BACON WRAPPED SCALLOPS

With Soy Sauce

CAPRESE SKEWERS

With Pesto and Balsamic Reduction

FETA BRUSCHETTA

With Basil and Balsamic Crostini

CAESAR SALAD CROSTINI

With Bacon Bits and Asiago

ANTIPASTO SKEWERS

With Salami, Olives and Mozzarella

MINT BRIE & WATERMELON

With Olive Oil and Sea Salt

PEACH RICOTTA CROSTINI

Honey Ricotta Topped
With Peach Chutney



FIRST COURSE

APPETIZER

BEEF TENDERLOIN

With Truffle Tulip

ANTIPASTO

Italian Assorted Cheeses and
Artisan Cured Meats With
Marinated Olives and Vegetables

CRAB CAKES

With Fresh Spring Mix and
Roasted Red Pepper Aioli

BAKED BRIE

With Berry Compote and
Crisp Greens

ARANCINI

With Provolone and Marinara Sauce

SOUP

ITALIAN WEDDING

With Meatballs, Pastina,
Spinach and Herbs

TOMATO AND RED PEPPER BISQUE

With Marscarpone

MEDITERRANEAN

With Lentil and Orzo

BUTTERNUT SQUASH

With Maple Chive Chantilly

SALAD

GARDEN

With Tomatoes, Cucumber,
Onions and Garlic Croutons With
Balsamic Vinaigrette

APPLE & SPICY PECAN

With Dried Cranberries,
Spring Mix and Goat Cheese With
Balsamic Vinaigrette

CAPRESE

Fresh Mozzarella With Sliced
Tomatoes, Fresh Basil, Pesto and
Balsamic Reduction

ASIAGO CAESAR

With Fresh Padano, Crisp Bacon
and Rosemary Focaccias

GREEK SALAD

Fresh Cucumber, Tomatoes,
Kalamata Olives, Red Onions With
Red Wine Oregano Dressing

LEMON KALE

Chopped Kale Marinated in Lemon
Olive Oil, Lemon, Romano Cheese,
Sweet Roasted Walnuts and Shaved
Grana Padano

THE PASTA

PENNE, CAVATELLI OR RIGATONIE

(Choice of Sauce) Pomodoro,
Arrabiatta, Primavera or Alfredo
(Add Family Style Meatballs and
Sausage \$5 Per Guest)

PENNE WITH PROSCIUTTO

With Roasted Red Peppers, in
a Parmesan Cream Sauce

PASTA SHELLS

Stuffed With Spinach, Fresh
Ricotta and Mozzarella Cheese
With Pomodoro Sauce

BOLOGNESE RIGATONI

Slow Cooked Tomato
Based Meat Sauce

CHEESE RAVIOLI

With Roasted Red Peppers,
Mushrooms and Spinach With a
Mascarpone Rose Sauce

CHEESE TORTELLINI

With Arugula and Oven
Dried Tomatoes in a Truffle
Cream Sauce

BUTTERNUT SQUASH RAVIOLI

Tossed in a Chardonnay and Sage
Cream Sauce Topped Withcrispy
Prosciutto and Fresh Arugula

LOBSTER RAVIOLI*

With Pancetta and Asparagus
in a Beurre Blanc Sauce

THE DESSERT

TIRAMISU

Modern Tiramisu With Hints of Espresso, Coffee Liquor, Velvety
Mascarpone Cream and Dusted With Cocoa Powder

GELATO

Refreshing Raspberry and Lemon Ice Gelato

OREO CHEESECAKE

Crumbled Oreo Cookie Base Topped With a Tower of Cookies
and Cream Cheesecake

CHEESECAKE

Creamy Cheesecake Topped With a Berry Sauce

CHOCOLATE EXPLOSION (GF)

Gluten Free Dessert - Chocolate Crunchy Base With a Chocolate
and Brownie Mousse Tower

THE ENTRÉE

GRILLED 'AAA' SIRLOIN

With a Goat Cheese Crust and a Fire
Roasted Red Pepper Au Jus

NEW YORK STRIPLOIN

With Wild Mushroom and Cabernet
Sauvignon Demi Glaze

VADILLIA ONION BRAISED LAMB

Slow Braised Lamb With Lemon,
Oregano and Sweet Vadalia Onions

PORK WELLINGTON

With Prosciutto and Apricot Puree,
Wrapped in Pastry With Pommery
Mustard Cream Sauce

CHICKEN SUPREME

Stuffed With Prosciutto, Spinach,
Ricotta, Goat Cheese and Served
With an Asiago Cream Sauce

CHICKEN MARSALA

Lightly Coated Chicken Breasts
Braised With Marsala Wine and
Mushrooms

STUFFED CHICKEN

Stuffed With Brie and Apples
With a Red Onion and Cranberry
Cream Sauce

MAPLE HERB SALMON

Dry Seared Salmon With Herb Maple
Glaze and Chive Beurre Blanc

SOLE ROULDAE

Sole Fillet Stuffed With Crab Shrimp
Poached in White Wine Garlic Cream

FRENCHED VEAL CHOP

Rosemary and Lemon Infused
Highlighted With Salsa Verde

GRILLED BEEF TENDERLOIN

With Wild Mushroom and Cabernet
Sauvignon Demi Glaze

FIRE GRILLED 'AAA' RIB EYE

With Tomato Chutney and
Red Wine Au Jus

ONTARIO LAMB CHOPS

With Rosemary and Red
Peppercorn Crust, With a Wild
Mushroom Merlot Jus





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