

Dinner Wedding Packages

Little Paradise Package

Two-Course Set Menu
Water & Bread Service

Entrée

Chicken Supreme

savoury dressing, gravy, roast potato,
seasonal vegetables

Dessert

Mason Jar Cheesecake

newfoundland berry topping,
chantilly cream
Coffee/Tea

\$65/person + hst & 18% gratuity
Room Set Up Fees – see guide

Paradise Package

Three-Course Set Menu
Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried
cranberries, honey-kissed pecan crumble,
sliced apples, apple cider vinaigrette

Entrée

Chicken Supreme

savoury dressing, gravy, roast potato,
seasonal vegetables

Dessert

Mason Jar Cheesecake

newfoundland berry topping,
chantilly cream
Coffee/Tea

Room Set Up Fees – see guide

Trinity Package

Three-Course meal including
Buffet Entrée
Water & Bread Service

Appetizer (served)

YellowBelly House Salad

seasonal greens, carrot curls, dried
cranberries, honey-kissed pecan
crumble, sliced apples, apple cider
vinaigrette

Buffet Entrée

Chicken Supreme, savoury dressing,
gravy

Braised Short Rib Rigatoni,

marinara, parmesan
Maple Salmon
Roast Potato
Seasonal Vegetables

Dessert

Mason Jar Cheesecake

newfoundland berry topping,
chantilly cream
Coffee/Tea

Room Set Up Fees – see guide



THE OLD
**COURT
HOUSE**

EST. 1830

Dinner Wedding Packages

Chapel's Cove Package

Reception

Three-Course Set Dinner Menu Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries, honey-kissed pecan crumble, goat cheese, sliced apples, apple cider vinaigrette

Entrée

Chicken Supreme

savoury dressing, gravy, roast potato, seasonal vegetables

Dessert

Mason Jar Cheesecake

newfoundland berry topping, chantilly cream
Coffee/Tea

Wine Service with Dinner
(allowance 2 bottles of house wine/table,
based on tables of 10)

Room Set Up Fees – see guide

Port au Choix Package

Welcome Cocktail Reception

Glass of Prosecco
House Selection of Hors d'oeuvres
(3pcs/guest)

Reception

Three-Course Set Dinner Menu Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries, honey-kissed pecan crumble, sliced apples, apple cider vinaigrette

Entrée

Marry Me Chicken

pan-seared chicken breast finished in a luxurious cream sauce with sun-dried tomatoes, garlic, parmesan, and fresh herbs. Rich, romantic, and utterly irresistible – the kind of dish that earns its name.

Dessert

Chocolate Pot, chantilly cream
Coffee/Tea

Wine Service with Dinner
(allowance 2 bottles of house wine/table,
based on tables of 10)

Room Set Up Fees – see guide



Dinner Wedding Packages

Great Paradise Package

Prosecco Toast – upon arrival

Three-Course Set Dinner Menu

Water & Bread Service

Appetizer

YellowBelly House Salad

seasonal greens, carrot curls, dried cranberries, honey-kissed pecan crumble, sliced apples, apple cider vinaigrette

Entrée

Marry Me Chicken

Pan-seared chicken breast finished in a luxurious cream sauce with sun-dried tomatoes, garlic, parmesan, and fresh herbs. Mashed potato, seasonal vegetables.

OR

Braised Short Rib

slow braised beef short rib, st john's stout gravy, mashed potato, seasonal vegetable.

OR

Maple Salmon

Oven roasted salmon fillet, maple syrup butter, mashed potato, seasonal vegetable.
Pre-order required with floor plan, see booking policies

Dessert

Mason Jar Cheesecake

newfoundland berry topping, chantilly cream
Coffee/Tea

Wine Service with Dinner

(allowance 2 bottles of house wine/table, based on tables of 10)

Late Night Food 11:45pm

Individual plates of either

Chips, Dressing & Gravy or Poutine

Room Set Up Fees – see guide

Cupids Package

Welcome Cocktail Reception

Glass of Prosecco

House Selection of Hors d'oeuvres

(4 pcs/guest)

Four Premium Drink Tickets

Dinner Reception

Three-Course Set Dinner Menu

Water & Bread Service

Appetizer

House Salad

seasonal greens, carrot curls, dried cranberries, honey-kissed pecan crumble, sliced apples, apple cider vinaigrette

OR

Cod au Gratin

tender morsels of cod, bechamel sauce, sharp cheddar, baked until golden

Entrée

Marry me Chicken

Pan-seared chicken breast finished in a luxurious cream sauce with sun-dried tomatoes, garlic, parmesan, and fresh herbs.
Mashed potato, seasonal vegetables.

OR

Braised Short Rib

slow braised beef short rib, st john's stout gravy, mashed potato, seasonal vegetable.

OR

Maple Salmon

Oven roasted salmon fillet, maple syrup butter, mashed potato, seasonal vegetable.

Pre-order required with floor plan, see booking policies

Dessert

Mason Jar Cheesecake

newfoundland berry topping, chantilly cream
Coffee/Tea

Wine Service with Dinner

(allowance 2 bottles of house wine/table, based on tables of 10)

Late Night Food 11:45pm

Individual plates of either

Chips, Dressing & Gravy or Poutine

Room Set Up Fees – see guide