



Marry Me

AT THE CAPE

in Prince Edward County





THE CAPE
Awaits!





IT WILL BE ONE VERY
SPECIAL DAY






ABOUT THE CAPE

The CAPE is located in the heart of charming Prince Edward County in a recently restored century mansion.

From stunning salons, intimate dining spaces, luxurious suites with modern amenities, to a sprawling front yard with towering black walnut trees, the property at The CAPE, is one of timeless beauty.

Memories here, much like the house, are built to stand the test of time.



A romantic wedding scene set in a rustic room with a high, vaulted wooden ceiling and exposed beams. A large, ornate chandelier hangs from the ceiling. A couple is dancing in front of a large bay window. The bride is wearing a long, flowing white gown, and the groom is in a dark suit. The room has wooden floors and walls, and a small purple chair is visible in the background.

“If I had a
flower for
every time I
thought of
you... I could
walk through
my garden
forever.”

Alfred Tennyson



OUR
offers



Say "I do"

COCKTAIL

A selection of three kinds of hot or cold canapés,
for your guests with a cash or host bar.

DINNER

A limited three-course plated dinner
created by our Executive Chef Michael Potters.

\$90

price per person for a minimum of 20 persons,
plus the venue fee and guest suites

PARTY

The evening continues with dancing
and a cash or host bar.

WE ARE HAPPY TO HELP WITH THESE ADDITIONS

- Limited Ticketed Bar for Guests
 - Wine with dinner
- Custom cocktail created for your guests
- Wedding Party Continental Breakfast
 - Rehearsal Dinner
 - Late night menu



Timeless

COCKTAIL

A selection of three kinds of hot or cold canapés, served with select wines, craft beers, premium spirits, and non-alcoholic drinks.

DINNER

A limited three-course menu created by our Executive Chef Michael Potters.
A sparkling toast for your guests.

\$130

price per person for a minimum of 20 persons,
plus the venue fee and guest suites

PARTY

The evening continues with dancing and a selection of premium spirits, craft beers, select wines, and non-alcoholic drinks .

WE ARE HAPPY TO HELP WITH THESE ADDITIONS

- Wine with Dinner
- Custom wine upgrade and pairing
- Upgrade to deluxe bar items
- Custom cocktail created for your guests
- Wedding Party Continental Breakfast
- Rehearsal Dinner
- Late night menu



The Jade Experience

COCKTAIL

A selection of three kinds of hot or cold canapés, accompanied by a custom cocktail, select wines, premium spirits, craft beers and non-alcoholic drinks.

DINNER

A customized three-course plated menu or an option of a six item small plates menu created by our Executive Chef Michael Potters.
Select wines served with dinner.
A sparkling toast for your guests.

\$150

price per person for a minimum of 20 persons,
plus the venue fee and guest suites

PARTY

The evening continues with dancing and a selection of premium spirits, craft beers, premium wine and non-alcoholic drinks

WE ARE HAPPY TO HELP WITH THESE ADDITIONS

- Wine upgrade with dinner
- Rehearsal Dinner
- Wedding Party Breakfast
- Rehearsal Dinner
- Late night menu



The Pearl Experience

COCKTAIL

A selection of four kinds of canapés, accompanied by a custom cocktail, select wines, craft beer, deluxe spirits and non-alcoholic drinks.

DINNER

An amuse-bouche and three-course menu or an option of an eight item small plates menu created uniquely for you by our Executive Chef Michael Potters..

Premium wines served with dinner.

A sparkling toast for all your guests.

\$160

price per person for a minimum of 20 persons,
plus the venue fee

PARTY

The evening continues with dancing and a selection of deluxe spirits, premium wines, craft beers, and non-alcoholic drinks

WE ARE HAPPY TO HELP WITH THESE ADDITIONS

- Rehearsal Dinner
- Wedding Party Breakfast
- Late night menu

A taste of
Culinary Arts in Prince Edward County



OUR
Talents



CHEF *Michael Potters*

**FROM HAUTE TO CLASSIC 'FARM TO
TABLE' CUISINE, ALWAYS WITH THE
FRESHEST OF INGREDIENTS**

Originally from London, Ontario, Chef Michael Potters cooked in some of Toronto's finest restaurants for over two decades, building his reputation for detail and mastery at the helms of kitchens, such as Rosewater Supper Club, Winston's and Accolade.

In 2003, Michael set his culinary sights on the newly emerging wine region of Prince Edward County. Here, he pioneered Ontario's local food movement by opening Milford Bistro, and then the critically acclaimed Harvest. By 2008, Harvest had numerous accolades to its credit, including the prestigious awards of being rated among the Top 10 dining rooms in Canada by EnRoute magazine and Best New Restaurants by Toronto Life magazine.

Michael's ease and comfort in talking about cuisine caught the attention of the television world. Kitchen Aid had Michael endorse their appliances in an extensive series of up close and personal vignettes about his thoughts on cooking. From there, Michael went on to shoot several more commercials before landing his own television series Chef Worthy, which ran for two seasons on W network.

In 2010 Michael embarked on new culinary adventures leading him away from Prince Edward County. He opened Cabin, a farm to table restaurant for Hockley Valley Resort,; designed and developed Localista a food truck concept,; opened Carver's Block a naturally sourced butcher shop and rebranded the iconic Little in of Bayfield as General Manager and Executive Chef.

Currently Michael is spearheading the re-invention of The CAPE as the Executive Director under the transformation of this historic landmark by owners Corrine Spiegel and Jonathan Kearns. Michael is destined to elevate The CAPE to new culinary heights. Please come and enjoy!



The background of the entire image is a repeating pattern of stylized green branches with small, pointed leaves and tiny orange and yellow flower buds. The pattern is scattered across the white background, creating a delicate and naturalistic feel.

OUR RECEPTION

rooms



Robbie Burns

SALON

The photographer's favorite, this salon-type space is the perfect amount of cozy and elegant for many occasions.

The exposed brick feature of the Burns Salon explores the original 1863 masonry and framing. It is a visually stunning and unique space, perfect for cocktails, intimate conversation, and sharing stories.



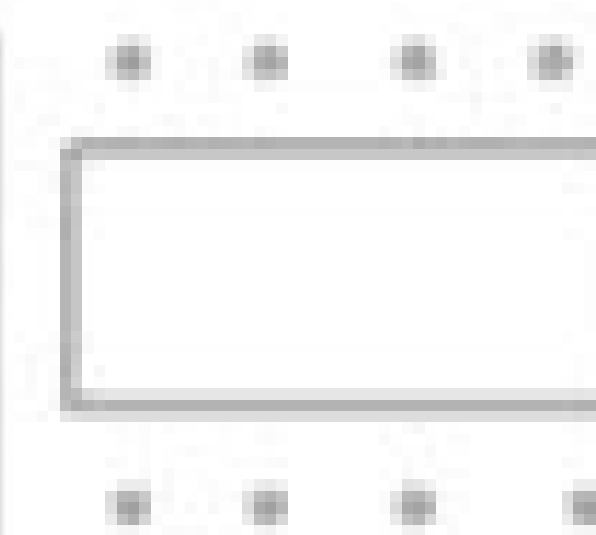
CEREMONY

40 PEOPLE



COCKTAIL

22 PEOPLE



HARVEST TABLE

16 PEOPLE



ROUND TABLES

18 PEOPLE

Toplin

SALON

Imagine your dinner party in this room with a pianist in the background.

The bay window overlooking the garden makes an exquisite altar for a small wedding ceremony.

Perfect for small gatherings, cocktails, or intimate dinner parties.



CEREMONY

60 PEOPLE



COCKTAIL

60 PEOPLE



HARVEST TABLE

40 PEOPLE



ROUND TABLES

40 PEOPLE



THE *Mark Twain*

Sophisticated, modern, and classic at the same time – just like the author.

This room is perfect for hosting a rehearsal dinner, intimate brunch, and the most intimate of dinner parties. It opens onto the terrace to allow a smooth flow between outdoor and indoor entertaining.

It's also perfect for meetings or small receptions.



CEREMONY

N/A



COCKTAIL

29 PEOPLE



HARVEST TABLE

N/A



ROUND TABLES

8-12 PEOPLE





THE GRAND *Wilde Garden & Terrace*

This beautiful outdoor space, shaded by the boughs of four ancient black walnut trees, can be adapted to make your event perfect for three glorious seasons.

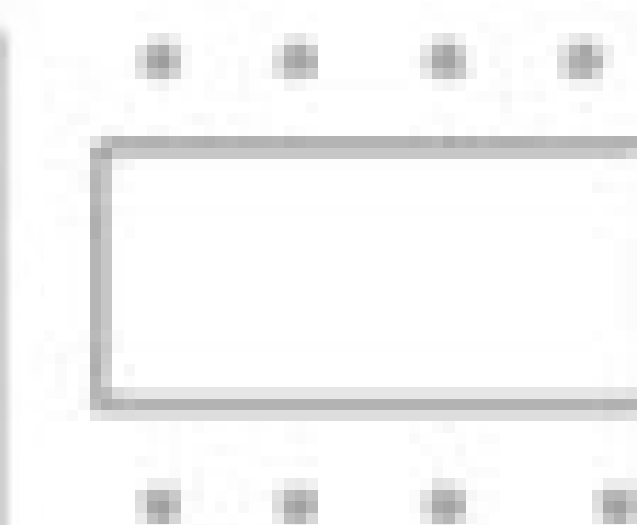
The terrace can serve 170 seated or host hundreds for cocktails. Various tent configurations allow for unlimited possibilities



CEREMONY
50-500 PEOPLE



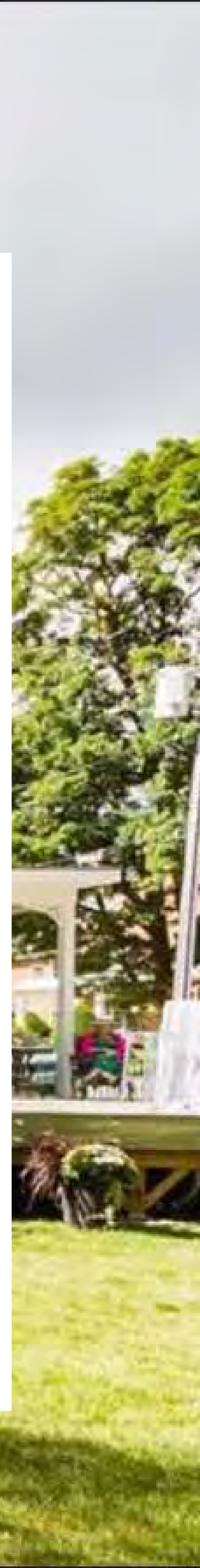
COCKTAIL
900 PEOPLE



HARVEST TABLE
UP TO 500



ROUND TABLES
UP TO 500



THE *Odyssey* Ballroom

A beautiful, versatile room; ready to take on your Odyssey vision. Adjacent to the commercial kitchen, Ballroom is home to the fully equipped Bar and works perfectly for dining and dancing.

Your party can spill onto The Wilde Garden and veranda for a unique event flow.



CEREMONY

175 PEOPLE



COCKTAIL

150 PEOPLE



HARVEST TABLE

120 PEOPLE



ROUND TABLES

120 PEOPLE

VENUE RENTAL FEES

	WEEKDAY MONDAY-FRIDAY (8AM TO 5PM)	WEEKENDS FRIDAY/SUNDAY (2PM TO 1AM)	WEEKENDS SATURDAY (2PM TO 1AM)	MAXIMUM CAPACITY COCKTAIL	MAXIMUM CAPCITY SEATED	CEREMONY SET UP FEE
THE CAPE EXCLUSIVE EXCLUSIVE ACCESS TO THE ENTIRE CAPE. (SUITES NOT INCLUDED)	\$2200	\$3500	\$5000	600	500	\$300
THE CAPE MAIN INCLUDING WILDE GARDEN & VERANDA. EXCLUDING ODYSSEY	\$1800	\$2800	\$4000	600	500	\$300
JOPLIN	\$700	\$800	\$1200	60	40	\$150
ROBBIE BURNS	\$500	\$600	\$800	40	22	\$100
MARK TWAIN	\$500	\$600	\$800	24	12	N/A
THE ODYSSEY BALLROOM	\$1200	\$2200	\$3600	170	120	\$200

Venue Fee is the cost to occupy the selected rooms in our full-service venue for the purpose of an event or party
CAPE Exclusive Access requires that all Guest Rooms are booked for a minimum of one night and two nights on holiday weekend.

- Included for events up to 120 guests:**
- Tables - 60” and 72” rounds, 60” and 72” harvest tables
 - White or black floor length table linens and napkins;
 - Tableware - modern and classic white porcelain; Onieda New York cutlery;
 - Clear Resin Mirage Chairs
 - Glassware - elegant simple design

Larger parties will be quoted accordingl

Marry Me

at The CAPE

We will remain at your disposal to carry out your wedding plans with our expertise and orchestrate a reception which you will always remember.

THE CAPE, 347 MAIN ST, PICTON
PRINCE EDWARD COUNTY

sales@thecape.pe

613-645-2271





Thank You!

WE LOOK FORWARD TO HEARING FROM YOU.

Special thanks to our preferred photography vendors for these images.

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