



Events Package 2019 - 2020



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2019 - 2020

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Section A

Venue Rental Fees

Venue Location	Weekday (Up to 8 Hrs) Monday to Friday (8am to 5pm)	Weekends (F or Sun) / (Sat) (2pm to 1am)	Maximum Capacity Seated / Cocktail Style	Ceremony Set Up Fee
CAPE Exclusive Access (Suites are not Included)	\$2800	\$5000/\$7500	500 / 900	\$400
Main Floor (including Wilde Garden and Veranda excluding Odyssey)	\$1800	\$3500/\$5000	500 / 600	\$300
Odyssey Ballroom	\$1200	\$2200/\$3600	120 / 150	\$200
Janis Joplin Salon	\$700	\$800/\$1200	36 / 60	\$150
Robbie Burns Salon	\$500	\$600/\$800	20 / 40	\$100
Mark Twain Salon	\$600	\$700/900	12 / 24	N/A

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 Suites are booked for a minimum of one night.

Included for events of up to 120 Guests:

- 1 hour consultation with our preferred event consultant;
- Tables - 72" rounds to be covered by our floor length, white linens;
- Tableware - modern and classic white porcelain; stainless steel cutlery;
- Elegant Chairs
- Glassware - elegant simple design;
- Cleaning

Larger parties will be quoted accordingly.

Not Included:

- Catering curated by Chef Michael Potters:
 - o Menu ideas and packages included in Section B
 - o 10% Landmark Fee
 - o Taxes and 18% gratuity
- Wine, Cocktails and Bar
 - o Brands and packages see Section C
 - o 10% Landmark Fee
 - o Taxes and 18% gratuity
- Alternative Catering
 - o Restricted to preferred vendor list. See Section D
 - o 10% Landmark Fee
- Socan and Re:Sound Fees for copywrited music. See Section E
- Guest Suites (Elizabeth Taylor, Richard Burton, Audrey Hepburn, Cary Grant) are available for \$2000 per night for all four suites, breakfast included.
- Minimum Food and Beverage before Tax and Gratuity - \$100 per person dinner, \$50 per person lunch or \$35 per person other times
- Ceremony Set Up Fees are in addition to Venue Fee.
- All Venue Rentals and Guest Suites are reduced by 20% from October 16th to April 10th.

Cocktail Reception

Cold Canapés

\$4 /ea

Lobster and Asparagus Croustades

Marinated Mozzarella, Roasted Pepper
and Black Olive Brochettes †

Wild Mushroom and Celtic Blue Crostini †

Chilled Gazpacho Shooters
with Anchovy and White Bean Crostini

Mandarin Duck Pancakes with Plum-Mint Sauce

Spicy Tuna Rolls with Black Sesame
and Wasabi Dipping Sauce

Freshly Shucked East Coast Oysters,
Cucumber Mignonette

Hot Canapés

\$4 / ea

Lobster and Corn Pancakes with Spicy Mango
Salsa

Mediterranean Tartlets
with Feta, Roasted Peppers and Tomatoes †

Moroccan Lamb Meatballs with Minted Yogurt
Sauce

Zucchini Pizzas with Tomato Concassée
and Black River Cheddar †

Panko Fried Tiger Shrimps
with Red Curry Coconut Sauce

Toasted Goat Cheese, Oven Dried Tomato
and Basil Crostini †

Cocktail Stations (minimum 20 people)

Country Harvest

*Artisan cheeses, Mediterranean olives, grilled and
marinated vegetables, house smoked salmon, cured
meats and sausages, pates and terrines, ancient
grains, curried cauliflower, grilled artichokes,
shaved pecorino, Cressy mustards, roasted oak shii-
takes, flatbread and assorted crostinis, aged balsamic
vinegar, first press olive oil served on a live edge
charcuterie board*

\$42/person

Symphony of the Sea

*Tuna crudo, shucked east and west coast oysters,
chilled grilled calamari, charred octopus, thai spiced
steamed grouper, Provençal style mussels, saffron
garlic mayonnaise, lobster mango salad, citrus cured
Atlantic salmon, assorted mignonettes,
house made hot sauces, cocktail sauce*

\$48/person

Bounty of the County

*Chilled cannellini bean ragout, grilled marinated
artichokes, roasted oak shiitakes and grilled red
onions, blistered sweet peppers, tiny new potatoes,
roasted county carrots, ancient grains, wilted purple
kale, vine ripened tomatoes, breakfast radish crudite,
creamy polenta, charred green ridge asparagus,
curried cauliflower and raisins, sweet and bitter
greens, Indian spiced nuts*

\$38/person

† Vegetarian Options

Lunch

Plated Service

Starters

Classic Leek and Potato Soup 10

Crispy Leeks, Pancetta, Truffle Essence and Tiny Croutons

Foraged Mushroom Soup 12

Herbed Chicken Dumplings, Toasted Pine Nuts, and Shave Pecorino

† Country Salad 14

Blue Wheelbarrow Organic Greens, Garden Herbs, House Vinaigrette

† Oven Roasted Beets 18

*Water Buffalo Burrata, Bitter Greens, Spiced Walnuts,
Empire Apples, Blistered Grapes*

Smoked Salmon Tartlett 22

*Celery Root Purée, Asparagus Spears, Red Onion
Confit, It's Own Roe, Dill and Lemon Crème Fraîche*

Mains

County Catch 26

*Cast Iron Crisped Yellow Perch, Fennel Pollen,
Fruity Olive Oil, Sunchokes and Garden Fresh Herbs*

Farm House Chicken “Saltimbocca” 28

*Creamy Polenta, Courgette Tian, County Prosciutto,
Foraged Mushrooms, and Verjus Sauce*

Thai Barbequed Pork 25

*Sweet Potato Salad, Charred Peppers, Wilted Greens
Smoked Bacon Dressing*

Lamb Cannelloni 32

*Tomato Marmelade, Eggplant Puree, Mediterranean Olives,
Mortar Pounded Basil, Manchego Cheese*

† Vegetable “Pot au Feu” 27

*Sweet Garlic Flan, Tiny Cabbage Parcels, Braised Leeks,
Cardamom Carrots, Aromatic Herb Broth*

† Vegetarian Options

Dinner

Plated Service

Starters

Garden Pea Soup 12

*Smoked Country Ham, Pea Tendrils
Mint Essence and Crème Fraîche*

Wild Mushroom Consommé 16

*Spiced Chicken Dumplings, Shrimps,
and Coriander oil*

† Heirloom Tomato Salad 18

*Pecorino Fresco, Sweet Garlic Pureé, Arugula
Leaves, Sherry Vinaigrette and Herb Blossoms*

Sea Scallops 24

*Jerusalem Artichokes, Radish Sprouts,
Red Wine Sauce, Truffle Foam*

Oceanwise Ahi Tuna Tataki 26

Spicy Turnips, Breakfast Radishes, Green Bean

Mains

Organic Black Cod 47

*Mediterranean Crust, Potato Coins, Chives, Buttered Cabbage Leaves,
Red Striped Shrimp, Bouillabaisse Emulsion*

Two Cuts of Lamb 46

*Seared and Stewed, North African Spices, Chick Pea Pureé, Blistered Peppers,
Eggplant Jam, and Tomato-Onion Condiment*

Medallions of Beef Tenderloin 48

*Vicki's Carrots, Creamy Potatoes, Red Wine Braised Onions,
Gremolata, Bordelaise Sauce*

Chicken "Veronique" 44

*Tomato Marmelade, Eggplant Puree, Mediterranean Olives,
Mortar Pounded Basil, Manchego Cheese*

† Earth 42

*County Hand Selected Root Vegetables, Tubers and Wilted Greens, Sweet Peppers,
Foraged Mushrooms, Navy Bean Flan, Aromatic Herb Broth*

† Vegetarian Options

Family Style Service

(minimum 20 people)

Tiny Toasts

*White Bean Ragout, pepperonata and sheep's milk cheese,
oven dried tomato and feta*

Sweet and Bitter Greens

*Radicchio, Endive, Chicory, Spiced Walnuts,
Lighthall Blue Cheese, Mustard Vinaigrette*

County Roasted Vegetables

*Cool roasted shiitakes, Grilled Red Onions, Young
Carrots, Heirloom Beets, Balsamic vinegar
and Toscano Cheese*

† Ancient Grains

*Quinoa, Amaranth, Wild Rice, Barley, Mung Beans, Red
Rice, Sweet Onion, and Virgin Olive Oil*

Handmade Nine Herb Agnolotti

*Tomato Sugo, Mortar Pounded Basil, Foraged
Mushrooms and Pine Nuts*

Cast Iron Seared Walleye

*Fruity Olive Oil, Lemon, Fennel Pollen
and Garden Herbs*

Farmhouse Chicken

*Prosciutto, Sage, Mediterranean Olives,
Cider Vinegar Sauce*

Thai Barbequed Pork

*Sweet Potato Salad, Charred Sweet Peppers,
Wilted Asian Greens, Smoked Bacon Dressing*

Grilled Skirt Steak

*Glazed Potatoes, Charred Leeks, Roasted Turnip,
Watercress Leaves, and Fine Herb Sauce*

† Bitter Broccoli

*Charred Rapini, Roasted Garlic, Crushed Chilies,
Olive Oil and Lemon*

Lunch

\$42/ person

(please choose 4 items)

Dinner

\$80/ person

(please choose 6 items)

Small Plates

(minimum 20 people)

† Warm Olives

Coriander, Cumin Seeds and Orange Zest

† Marinated Artichokes

White Anchovies, Shaved Pecorino, Garlic Mayonnaise

† Sweet and Bitter Greens

*Radicchio, Endive, Chicory, Spiced Walnuts,
Lighthall Blue Cheese, Mustard Vinaigrette*

Calamares

*Grilled Squid with Smoky Chorizo Sausage,
Garbanzo Bean and Olive Bread Salad*

Pomegranate Glazed Quail

*Wehani Grains, Dried Grapes, Toasted Almonds,
Sweet and Sour Citrus Sauce*

† Ancient Grains

*Quinoa, Amaranth, Wild Rice, Barley, Mung Beans,
Wehani, Sweet Onion, and Extra Virgin Olive Oil*

Grilled Skirt Steak

*Glazed Potatoes, Charred Leeks, Roasted Turnip,
Watercress Leaves, and Fine Herb Sauce*

Thai Barbequed Pork

*Sweet Potato Salad, Charred Sweet Peppers,
Wilted Asian Greens, Smoked Bacon Dressing*

Cast Iron Seared Walleye

Fruity Olive Oil, Lemon, Fennel Pollen and Garden Herbs

Lamb "Francobolli"

*Charred Rapini, Eggplant Jam, Blistered Peppers,
Mortar Pounded Basil*

Moroccan Chicken Pie

*Tender North African Spiced Chicken and Herbs
baked in a delicate Savoury Crust*

Lunch

\$52/ person

(please choose 4 items)

Dinner

\$90/ person

(please choose 6 items)

Our House Baked Bread \$5 /person

*Crusty Sour Dough, Five Whole Grain, Sea Salt Crusted
Focaccia and Buttermilk Buns with Freshly Churned Butter*

Desserts

Plated Service

Summer Berry Bread Pudding <i>Macerated County Berries</i>	15
Vanilla Bean Crème Brûlée <i>Burnt Sugar Crust</i>	12
Molten Chocolate Cake <i>Bittersweet Chocolate Ganache, and Mint Crème Chantilly</i>	14
Lemon Meringue Tart <i>Fresh Raspberries and Milk Chocolate Sauce</i>	16
Waupoos Apple Fritters <i>Salted Caramel Sauce, and Sour Cream Ice Cream</i>	13

Sweet Table

(minimum 50 people)

Karin's Chocolate Layer Cake

The Ultimate Carrot Cake

Sour Cherry Cheesecake

Lemon Meringue Pie

Brioche Banana Bread Pudding

Blueberry Crumble

Strawberry Shortcake

\$30/ person

*all cakes serve 12 slices
(please choose 4 items)*

Includes:

*Macerated Berries,
Bittersweet Chocolate Sauce,
Crème Anglaise & Crème Chantilly
Freshly Brewed Coffee and Tea*

Enhance Your Sweet Table With:

Assorted Cookies and Biscotti \$24/dozen

Bars and Squares \$32/dozen

Assorted Cookies and Biscotti \$24/dozen

Chocolate Dipped Strawberries \$34/dozen

Fresh Fruit Platter \$7/person

Section C

Wine, Cocktails & Bar

Host Consumption Bar

The event host will choose the items from the full beverage list to be available to their guests and will be charged based on the actual consumption of those items. Please refer to pricing on the beverage list for the individual pricing

Seated Meal Event - Flat Fee Bar

Premium Package \$ 42.00/adult

A host bar featuring premium brand liquors (Canadian Club Rye, Bacardi Rum, Tanqueray Gin, Pinnacle Vodka, and The Famous Grouse Scotch), Premium Liqueurs (Kahlua, Cointreau and Bailey's), Beers (domestic, imported and cider), Select Red and White House Wine, Soft drinks, Juices and Sparkling water will be available for a maximum of five (5) hours.

The bar must be closed during mealtimes, at which time wine and other beverages served will be charged to the host based on consumption.

\$15.00/child below 19 years of age
\$7.00/person per hour for additional hours

Deluxe Package \$ 53.00/adult

A host bar featuring deluxe brand liquors (Canadian Club Rye, Brugal Anejo Rum, Sipsmith Gin, Grey Goose Vodka, Knob Creek Bourbon and Highland Park Magnus Scotch), Deluxe Liqueurs (Grand Marnier, Bailey's and Kahlua), Beers (domestic, craft, imported and cider in bottles and draught), Select Red and White House Wine, Soft drinks, Juices and Sparkling water will be available for a maximum of five (5) hours.

The bar must be closed during mealtimes at which time wine and other beverages served will be charged to the host based on consumption.

\$15.00/child below 19 years of age
\$7.00/person per hour for additional hours

Cocktail Reception Event- Flat Fee Bar

Premium Package \$ 54.00/adult

A host bar featuring premium brand liquors (Canadian Club Rye, Bacardi Rum, Tanqueray Gin, Pinnacle Vodka, and The Famous Grouse Scotch), Premium Liqueurs (Kahlua, Cointreau and Bailey's), Beers (domestic, imported and cider), Select Red and White House Wine, Soft drinks, Juices and Sparkling water will be available for a maximum of seven (7) hours.

\$15.00/child below 19 years of age
\$10.00/person per hour for additional hours

Deluxe Package \$ 62.00/adult

A host bar featuring deluxe brand liquors (Canadian Club Rye, Brugal Anejo Rum, Sipsmith Gin, Grey Goose Vodka, Knob Creek Bourbon and Highland Park Magnus Scotch), Deluxe Liqueurs (Grand Marnier, Bailey's and Kahlua), Beers (domestic, craft, imported and cider in bottles and draught), Select Red and White House Wine, Soft drinks, Juices and Sparkling water will be available for a maximum of seven (7) hours.

\$15.00/child below 19 years of age
\$10.00/person per hour for additional hours

Wine, Cocktails & Bar

Drink Ticket Bar - Host to provide tickets

The event host will determine how many tickets each guest is to receive and distribute those to their guests upon arrival. The tickets are redeemable towards the host's choice of items, and the CAPE will charge the host based on consumption of each item. Please refer to pricing on the beverage list for individual pricing.

Cash Bar

Each individual guest is responsible for the cost of their beverages. The bar will be stocked with premium brand liquors, beers (domestic and imported), red and white wine, soft drinks, juices, and sparkling water.

** Note: If the total revenue at the cash bar is less than \$800, a cost of \$250.00 for bartending and cashier labour services will be charged to the event host.

Host Beverage List

Liquor

Premium Brands

(Canadian Club Rye, Bacardi Rum, Tanqueray Gin, Pinnacle Vodka, The Famous Grouse Scotch, Courvoisier VS, Jim Beam Bourbon, Kilbeggan Irish Whiskey, Hornito's Reposado) \$ 8.50/1¼ oz

Deluxe Brands

(Brugal Anejo Rum, Canadian Club Classic Rye, Highland Park Magnus Scotch, Grey Goose Vodka, Sipsmith Gin, Courvoisier VSOP, Irish Tear's Copper Pot Whiskey, Knob Creek Bourbon, Vermouth Red and Dry) \$ 9.85/1¼ oz

Liqueurs

Bailey's Irish Cream, Amaretto, Kahlua \$ 8.50/1¼ oz
Grand Marnier, Bol's Apricot Brandy, Benedictine, Sambucca, Drambuie, Irish Mist, St. Germain, B & B, Tia Maria, Chambord, Drambuie) \$ 10.00/1¼ oz

Other

Remy Martin V.S.	\$ 8.00/1¼ oz
Remy Martin V.S.O.P.	\$ 12.00/1¼ oz
Courvoisier V.S.O.P.	\$ 12.00/1¼ oz
The Macallan Gold	\$ 14.00/1¼ oz
Highland Park 12 Year Single Malt	\$ 15.00/1¼ oz
Highland Park 18 Year Single Malt	\$ 20.00/1¼ oz
Laphroaig	\$ 18.00/1¼ oz
Bowmore	\$ 18.00/1¼ oz
Auchentoshan 12 Year Lowland	\$ 1.00/1¼ oz
Carhu 12 Year	\$ 15.00/1¼ oz
McClelland's Highland	\$ 14.00/1¼ oz
Dalwhinnie 15 Year Highland	\$ 19.00/1¼ oz
Glen Breton Rare Canadian Single Malt Whisky, 10 Year	\$ 16.00/1¼ oz

Beer

Domestic Beer

Coors Light	\$ 6.00/355 ml
Alexander Keith's India Pale Ale	\$ 6.00/355 ml

Imported Beer

(Heineken, Corona, and Stella Artois)	\$ 7.00/355 ml
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Craft Beer Draught

(Prince Eddy's, 555 Brewery, Parson's, Barley Day's)	\$ 7.00/473 ml
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Wine, Cocktails & Bar

Waters and Soft Drinks

Eska Natural Water (500 ml)	\$ 2.85
Eska Sparkling Water (500 ml)	\$ 2.85
Eska Natural Water (750 ml)	\$ 6.00
Eska Sparkling Water (750 ml)	\$ 6.00
Assorted Soft Drinks (355 ml)	
(Coke, Diet Coke, Sprite, Ginger Ale)	\$ 3.60
Assorted Juices (Orange, Cranberry, Pineapple, tomato, apple) (355 ml)	\$ 5.00
Coffee and Tea (per person)	\$ 4.00

Create a Signature Cocktail

To supplement your bar, let us create a signature cocktail, to be passed around by our servers during the cocktail hour. It is a gesture for your guests, and also helps reduce congestion at the bar during cocktail hour.

Some of our popular suggestions include:

Punches

Fruit Punch (non alcoholic) (serves 20)	\$ 60.00/gallon
Sparkling Punch (serves 20)	\$ 95.00/gallon
White Wine Punch (serves 20)	\$ 99.00/gallon
Rum, Gin, Rye, or Vodka Punch (serves 20)	\$ 115.00/gallon
Champagne Punch (serves 20)	\$ 119.00/gallon
Red or White wine Sangria (serves 20)	\$ 180.00/gallon

Classic Cocktails

Classic Martini (Vodka or Gin)	\$ 14.00 /2 oz
Cosmopolitan	\$ 12.00/2 oz
French Martini	\$ 14.00/1¼ oz
Vesper Martini	\$ 16.00/2.5 oz
Apricot Sour	\$ 10.00/2 oz
Boulevardier	\$ 11.00/2 oz
Black Russian	\$ 10.00 /2 oz
Bloody Caesar	\$ 9.00/2 oz
Dark and Stormy	\$ 9.00/2 oz
Hemingway Daiquiri	\$ 10.00/2 oz
Emerald Rain	\$ 12.00/2.5 oz
Fish House Punch	\$ 14.00/2 oz
French 75	\$ 10.00 /1.5 oz
Salty Dog	\$ 10.00/2 oz
Maple Manhattan	\$ 14.00/1¼ oz
Margarita	\$ 9.00/2.5 oz
Mimosa	\$ 10.00/1¼ oz
Mojito	\$ 10.00/2 oz
Old Fashioned	\$ 14.00 /2 oz
Pimm's Cup	\$ 10.00/2 oz
Rob Roy	\$ 12.00/1¼ oz
Rusty Nail	\$ 12.00/2.5 oz
Seabreeze	\$ 10.00/1¼ oz
Side Car	\$ 9.00/2 oz
Tom Collins	\$ 9.00 /2 oz
West Negroni	\$ 10.00/2 oz
Whiskey Sour	\$ 10.00/1¼ oz
White Russian	\$ 10.00/2.5 oz

Recommended Vendors

Accommodation

Merrill House	merrill-house.com
Huff Estates	huffestates.com
The June Motel	thejunemotel.com
The Manse	themanse.ca
Picton Harbour Inn	pictonharbourinn.com

Cakes

Iced Cupcakery	icedcupcakery.ca
Butter Dream Cakes	butterdreamcakes.ca
Dufflets	dufflets.com

Preferred Caterers

Bloomfield Public House	bloomfieldpublichouse.ca
Chef Chris Byrne	chrisbryne.com
Edo Sushi	edorestaurants.com
Idle Wild PEC	647-887-1002
Picnic P.E.C.	picnicpec.ca
Rayn Events	raynevents.ca
Seasoned Events	seasonedevents.ca
Sand and Pearl Oyster Bar	sandandpearloysterbar.com
Agrarian Market	agrarianmarket.com

Mobile Caterers

Old Salt Cocktails	oldsalt.ca
Burger Revolution	burgerrevolution.ca
J.K. Fries	jamiekennedy.ca

Decor and Rentals

Encore Tents	encoretentsrental.ca
Event Rental Group	eventrentalgroup.com

Entertainment

Back Forty Productions	backfortypro.com
Megan Hutton	instantrivalry.com

Event and Wedding Planners

Ephra Events	ephraevents.com
Event Theory	eventtheory.ca

Florists

Coriander Girl	coriandergirl.com
Floralora Flowers	floraloraflowers.com
Walker's Greenhouse	613-476-1118

Marriage Services

All Seasons Weddings	allseasonweddings.com
Weddings by Karin	weddingsbykarin.com

Photographers

Johnny Lam Photography	johnnylamphoto.com
Holly McMurter	hollymcmurterphotographs.com
Macpherson Images	macphersonimages.com
Tara McMullen	taramcmullen.com

Photobooth Rental

Mirror Me Quinte	mirrormequinte.ca
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Section E

General Information

- The client and/or vendor will be responsible for providing guaranteed attendee numbers to the catering office a minimum of five (5) business days prior to the commencement of the functions. Should the actual number of attendees be greater than the guaranteed number of attendees, we will make every effort to provide additional food and beverage to accommodate these guests, and the cost of such food and beverage will be charged accordingly.
- We recommend asking guests to choose their entrees in advance. Offering guests choice of entree at event will be subject to a surcharge.
- Allergy Information: Please be aware that food products may contain or come in contact with peanuts, tree nuts or other possible allergens. Please speak with your catering coordinator about allergies.
- Menu selections must be submitted at least three (3) weeks in advance.
- For food safety seasons, with the exception of wedding/celebration cakes, no food items may be brought into The CAPE. The CAPE prohibits the removal of any food or drink by the host, guests or contractors.
- The service charge for a wedding/celebration cake brought in by a client and is based on 100% of guests. This charge is \$4.50/person for buffet style and \$6.00/person for plated which includes the service of coffee and tea.
- Alcoholic beverages are served in accordance with the Liquor Control Board of Ontario, Monday to Sunday from 11:00am – 1:00am. Activities should cease at 1:00am in order to clear the room by 1:45am.
- Our house policy is that last call is made 30 minutes prior to contracted event end time. All serving, bar staff and management are Smart Serve certified. Our house policy is to serve no more than two (2) drinks to one guest at one time. We reserve the right to limit consumption according to reasonable limits for the safety of guests.
- The caterer/event planner must dismantle and remove all equipment and décor no later than 45 minutes after the end time of the function or an overtime charge of \$350/hour may be levied.
- The CAPE has limited storage capacity and is not in a position to accept delivery of flowers in advance of the day of the event.
- We request that your florist coordinate delivery and set-up just prior to your event. Transportation of floral arrangements from ceremonies to the dining room should be arranged with your florist.
- Rehearsals must be confirmed 1 week in advance and may not be set-up as per your ceremony arrangements.
- Additional power needs should be discussed no later than two (2) weeks prior to the function date. Arrangements for additional power can be made with The CAPE. Costs will be assessed based on requirements.
- The CAPE does not provide labour or equipment (carts, dollies, etc.) for unloading, moving, or loading of displays, exhibits, or equipment.
- The client is required to use our in house catering and/or one of the CAPE's preferred vendors caterers for all food, beverage, rental and staffing services.
- A 10% landmark fee will applied to the final invoice on all food, non-alcoholic beverages, alcohol, catering and hospitality labour, and rentals supplied by the CAPE and applicable preferred and off-list vendors.
- Functions in excess of 100 guests may require security personnel. The number of security personnel will depend on the final, approved floor plan and nature of the event. The cost for security is to be determined based on the event's agenda and the particular event's needs. Costs will be discussed in advance and will be to the clients bill.

Payment and Cancellation

- An initial non-refundable deposit equal to the venue fee is required to confirm your booking.
- An estimate of the full cost of your event will be prepared by your event coordinator after your consultation and catering meeting. The full amount of this estimate is due two (2) weeks in advance of the event.
- Any additional authorized or variable charges are due 10 days after the event.
- Security deposit of \$5000 required one week prior to the event, can be waived with the purchase of event insurance which will be arranged by the management at a cost in the range of \$300
- Cheque, cash, etransfer or credit card accepted.
- Additional conditions in contract agreement available upon request.

Frequently Asked Questions

How far in advance do we need to book?

The sooner the better, popular dates may be booked twelve to eighteen (12 to 18) months in advance.

When can we book an appointment?

Our sales team would be happy to book an appointment at your convenience. However evenings and weekends are sometimes difficult during busy times, as we cannot show you around when the rooms are in use. Please email info@thecape.pe to set a date and time.

Is there enough parking?

We have parking for 50 cars for you and your guests and non-reserved municipal parking located on Main Street and Johnson Street. Valet service is available at an extra charge.

How many people can you accommodate?

The CAPE in total can accommodate 12 - 500 people depending on what rooms are being used. Please refer to the capacity chart in the Cost and Payment Schedule of this brochure or speak to a member of our Sales Team.

Can we book the Suites at the CAPE ?

Our suites are reserved for our weekend social events on a first come first serve basis or for clients using our exclusive access pricing. Book early to guarantee use of these four distinct suites.

Can we have our ceremony here?

The CAPE's Wilde Garden has been beautifully manicured for outdoor ceremonies and the Odyssey Ballroom and Janis Joplin Salon are available for indoor ceremonies depending on the number of guests invited. Our 150 foot red carpet is available for ceremonies in the Wilde garden at an additional cost.

Who does the catering?

The Cape is equipped with a professional kitchen and has an experienced dedicated catering team for functions up to 125 guests. You are also welcome to use one of our preferred catering vendors if you wish. Off list caterers are not allowed.

How is the bar arranged?

The CAPE will be fully licensed by January 1st, 2020. Interim clients will be required to apply for a special occasion permit with the AGCO. Our event co-ordinator can assist with this application process.

Do we need to hire staff?

Our in-house catering team and preferred catering vendors will supply all the staff. Pricing may vary depending on your choice of catering options.

What does the CAPE supply?

For events up to 120 guests we will supply tables, chairs, our standard white linens, tableware, a podium and microphone.

What does the client need to supply?

Clients may supply their own music and/or disk jockey, wedding cake, floral or other special decorations, photographer, audio visual equipment and a wedding officiant. Our team can help with these arrangements.

Do you allow other vendors?

The CAPE only allows the use of our contracted preferred vendors, unless previous arranged and approved by the Management.

How are rooms generally set?

Rooms at the Cape are generally set with round tables for eight to ten people and may accommodate a rectangular head table if your numbers are not at the maximum. Please refer to our room layout options on our website.

Frequently Asked Questions

May we use the grounds for photos?

Photo opportunities at the CAPE are endless. Outdoors we have beautiful gardens, a grand veranda, pathways and gorgeous mature trees. Indoors, we have fireplaces, a baby grand piano, winding staircase, and lovely natural light. The use of the CAPE for photos is only permitted if you have your function here.

Can we bring our own food?

You may bring in your own “theme” cake. Otherwise all food is prepared by our chefs or preferred caterers.

Can we bring our own wine?

Because the CAPE will be a licensed facility, we are unable to allow homemade alcoholic beverages, but the client can provide commercially prepared wine (i.e. LCBO) at a corkage fee.

How are payments made?

100% of the venue rental fee and the ceremony fee is due on booking, to reserve the venue. An event co-ordinator will meet with you approximately two months prior to your function to prepare an estimate. 100% of the estimate is requested two weeks before event.

Socan and Re:Sound Fees

A fee is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound for your right to use copyrighted music. The charges are as follows based on a licensing fee for each venue based on square footage of the room.

Room Capacity		Socan Fee per event	Re:Sound Fee per event
1 - 100	Without dancing	\$22.06	\$9.25
1 - 100	With dancing	\$44.13	\$18.51
101-300	Without dancing	\$31.72	\$13.30
101-300	With dancing	\$63.49	\$26.63