



LAKE VIEW PARK  
**JUBILEE PAVILION**  
BANQUET • CONFERENCE CENTRE  
EST. 1928

## **Jubilee Pavilion**

**Banquet & Conference Centre**  
Est.1928

55 Lakeview Park Avenue,  
Oshawa, Ontario, L1H 8S7

### *Wedding Package*

#### **Contact Information**

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*The Jubilee Pavilion rests upon the beautiful serene landscape of Lake Ontario. Our dedicated staff is here to ensure you receive an unrivalled experience during your time spent with us. Our 10,000 square foot hall is capable of holding dinners from 50 to 350 guests and standing events can hold upwards to 700 guests. Not only do we cater all events on site in our newly renovated full-size kitchen, but we also can bring the catering to you! The beachfront settings combined with our staff's dedication makes the Jubilee a one-of-a-kind venue that will make your next event truly unforgettable!*

## **Soups**

Cream of Mushroom  
Cream of Broccoli  
Butternut Squash  
Potato & Leek  
Roasted Red Pepper

## **Salads**

### **Caesar**

Romaine Lettuce, Croutons, Bacon Bits,  
and Parmesan Cheese Tossed in our  
Creamy Caesar Dressing

### **Greek**

Romaine Lettuce, Roma Tomatoes,  
Cucumbers, Red & Green Peppers,  
Red Onion, and Black Olives Topped  
with Feta Cheese and our Greek Dressing

### **House Salad**

Sliced Cucumber, Tomato, Red Onion, and  
shredded Carrot on a bed of mixed Lettuce.  
Served with your choice of Dressing

### **Anti-Pesto Pasta Salad**

Seashell Noodles mixed with diced Red &  
Green Peppers, Red Onion, Tomato, Green  
Onion, Black Olive, and Pesto Dressing

## **Pastas**

Penne  
Fettuccine  
Bowtie Pasta  
Fusilli

## **Pasta Sauces**

Tomato Basil  
Roasted Garlic Cream  
Rose  
Sun Dried Tomato and Pesto

## **Standard Entrée Options**

6oz Grilled Chicken Breast with your  
Choice of Sauce  
Oven Roasted Striploin (cooked medium)  
Marinated Atlantic Salmon  
Grilled Porkchop

## **Upgraded Entrée Options**

### **(Priced Accordingly)**

Prime Rib Au Jus  
Chicken Cordon Bleu  
Chicken Parmesan  
Veal Parmigianino

## **Entrée Sauces**

### **Chicken & Salmon Sauces**

Herb & Lemon (chicken & salmon)  
Roasted Garlic & Cream (chicken)  
Honey Dijon (chicken)  
Roasted Red Pepper and Pineapple Coulis  
(chicken & salmon)  
Peppercorn Cream (chicken)  
Balsamic sauce (chicken & salmon)  
Portabella Mushroom Cream (chicken)  
Creamy Parmesan (chicken & salmon)  
Curry Sauce (chicken & salmon)  
Beurre Blanc (salmon)

### **Beef Sauces**

Au Jus  
Au Jus Chasseur  
Au Jus Peppercorn Cream

### **Vegetarian Meals**

Stuffed Red Pepper (Vegan Friendly)  
Vegetable Stir Fry (Vegan Friendly)  
Pasta Primavera  
Veggie Fettuccine

### **Children Meals**

Chicken Fingers & Fries  
Beef Burger & Fries

**All Entrees served with a choice of:**

**Vegetables-** Bean & Carrot Medley,  
Broccoli/Cauliflower/Carrots,  
Sautéed Peppers & Onions, Maple Glazed  
Carrots, Seasoned Baby Carrots,  
Broccoli Spears, Green Beans

**Starch-** Roasted Garlic Potatoes,  
Parmesan Oregano Roasted Potatoes, Herb  
& Lemon Roasted Potatoes, Parisienne,  
Roasted Garlic Mashed, Oven Roasted  
Potato & Onion, Greek Potatoes, Seasoned  
Rice Pilaf

**Buffet's also available for all menu items**  
(Contact our event coordinator for further  
details on buffet options)

**Dessert Options**

Cheesecake (choice between cherry,  
strawberry, raspberry, blueberry, chocolate,  
caramel)  
Red Velvet Cake  
Carrot Cake  
Chocolate Truffle Cake  
Caramel Apple Crumble  
Tiramisu

**BAR SERVICE**

**Standard Host Bar, 6 Hour Service**

House Red & White Wine  
Budweiser, Bud Light, Blue  
White Rum, Rye, Gin, Vodka, Caesars,  
Variety of Pops, Orange & Cranberry Juice

**Premium Host Bar, 6 Hour Service**

House Red & White Wine,  
Budweiser, Bud Light, Blue  
White Rum, Rye, Vodka, Gin,  
Crown Royal, Baileys, Kahlua, Spiced Rum,  
Malibu Rum,  
**Cocktails to Include:** Tequila Sunrise, Killer  
Kool-Aid, White Freezie, Porn Star Drink,  
Dirty Shirley, Screwdriver Sex on the  
Beach, Sex in the Driveway, Fuzzy Navel,  
Whisky Sour, Amaretto Sour, Caesars  
Variety of Pops, Orange & Cranberry Juice

\*Additional Hours can be added to the bar  
\$5.00 per person per hour plus service  
charge and hst

**Cash Bar**

- Guests Purchase Alcohol, Pop, &  
Juice
- Unlimited Pop & Juice can be added  
to cash bar service at an additional  
cost

**COCKTAIL HOUR**  
**HORS D'OEUVRES**

(Choice of 5 options Passed around during  
cocktail hour, 5 pieces per person)

**Standard Options**

Sausage Diamonds  
Individual Bruschetta  
Vegetable Spring Rolls  
Cucumber Canape  
Tomato Soup Shot with Grilled Cheese  
Italian Meatballs (Sauce choices are Sweet  
& Sour, Honey Garlic, BBQ)  
English Muffin Pizza Bites  
Spanakopita  
Honey Garlic Chicken Satays  
Sweet Thai Chili Beef Satays  
Mini Vegetable Samosas

**ANTIPASTO**

**Plated or Platters**

Bocconcini  
Black Olives  
Grilled Eggplant  
Grilled Zucchini  
Prosciutto  
Melons  
Marinated Mushrooms  
Feta Topped Tomato  
Smoked Salmon  
Hummus & Pita  
Cheese & Spinach Pies  
Shrimp

**The Price will reflect how many options  
as well as how many dozens will be served**

**Seafood Enhancements can be added to  
the dinner or Antipasto**

**(Priced Accordingly)**

Lobster Tails, Crab legs / Breaded Calamari  
/ Mussels / Oysters  
/ Shrimp Skewer / Scallops

**LATE-NIGHT TABLES**

All late-night tables are served with a coffee &  
tea station

**Fresh Fruit Platters**

Beautifully Arranged Seasonal Fresh  
Fruit and Berries.

**Sweet Table**

Assorted Whole Cakes, Pastries,  
and Seasonal Fresh Fruit Platters.

**Savory Table**

Assorted Mini Pizzas, Assorted Wraps,  
Nachos & Salsa, Assorted Seasonal  
Veggie & Dip Platters, Cheese &  
Crackers

**Sweet & Savory Table**

An Assortment of Cakes, Pastries,  
Seasonal Fresh Fruit Platters, Assorted  
Wraps, Assorted Mini Pizzas, Cheese &  
Crackers.

**Poutine Table**

Seasoned French Fries served with  
Mozzarella Cheese and Homemade Beef  
Gravy, served with all the necessary  
condiments.

**Hotdog Cart**

Our vending specialists will provide a  
complete Hot Dog Cart set up out the  
front door for all your guests to enjoy.

This is serviced for 1 hour of your  
choice.

**Burger & Fries Table**

Beef Burgers with cheddar cheese &  
Condiments served with Seasoned  
French Fries

**Pub Favorites**

Classic Pub Favorites including wings,  
French fries, onion rings, mozzarella  
sticks, served with assorted dips and  
sauces.

**Seafood & Dessert Table**

The Ultimate in Midnight Tables offers your  
Guests an Assortment of Cakes, Pastries,  
Seasonal Fruit. Seafood includes Shrimp,  
Calamari, Crab Legs, and Mussels.

***Traditional Portuguese style add: Cod fish  
& Shrimp Patties***

Please consult with our event coordinator to  
customize a package according to your  
specific needs. Anything not seen here that  
you are hoping to have can be discussed and  
will be done through our kitchen at  
additional costs depending on the specific  
item(s).

**All Wedding Packages will include**

- Room Charge
- Event Set Up & Tear Down / Clean  
Up
- All Cutlery, Dishes & Glasses
- Decorated Head Table for the  
Wedding Party with Decorated  
Backdrop
- Decorated Receiving, Gift, & Cake  
Tables
  - Decorated Podium
- Luxury Private Bridal Suite Room  
for the Couple
- Venue Co-Ordinator on Site
- All Floor Length Table Linens,  
Linen Napkins, Chair Covers  
(Linens offered in a variety of colors  
and styles)
- Experienced Servers & Bartenders  
in Uniform
- Complimentary Food Tasting for the  
couple
- Pictures on Grounds Permitted
  - Cake Cutting
- The Jubilee Pavilion is fully  
wheelchair accessible
  - Free Public Parking