

The Grand Olympia



HOSPITALITY & CONVENTION CENTRE

Food Tasting Evening

Wedding Reception Planner





Welcome to the Grand Olympia Food Tasting Evening. Please find enclosed a guide to help you plan your wedding reception at the Grand Olympia Hospitality & Convention Centre.

This evening is an opportunity for you to talk with your event planning team and sample some of the cuisine available for your reception.

Please take the time to look through this booklet and make any notes that you wish. This booklet is provided to you for you and your fiancé to take with you and spend the next couple weeks personalizing and planning your special day.

Please have this booklet completed for your detail appointment which will take place approximately 3-4 weeks prior to your reception date.

**To book your detail appointment please contact your wedding event planner:
Luisa Linares (email - luisa@grandolympia.ca)**

Please Note:

Your final details must be submitted no later than 2 weeks prior to your wedding date. In order to provide you with the ultimate in service and food preparation, we request that no changes be submitted once your details have been finalized.

Any changes to the on line seating plan, are only accepted up to 7 days prior to your event.

***Changes submitted after this time period will not be accepted.
Thank you for your co-operation.***



Samples of head table decorating material



*Samples of Chair covers
and coloured bows*



*Our Team of Certified Executive Chefs
Welcome you to The Grand Olympia.*



Introduction to Our Food Tasting Evening

Thank you for attending our food tasting evening. Throughout the evening we will present you with a wide range of cuisine for you to sample for your wedding reception. Please feel free to make notes on the food tasting notes page located on the last page of this booklet.

This evening is also filled with a number of informative meetings by our staff here at Olympia who will spend time between food courses to review some of the forms that must be filled out in order to properly plan your wedding reception. Feel free to make as many notes as you wish on the sample forms contained in this booklet.

We also have on hand many of our key staff members who are available to answer any of your questions. Feel free to talk to the following members throughout the evening:

Food and Beverage Manager

Executive Chef

Chef d'cuisine

Pastry Chef

Wedding Sales Manager

Wedding Event Planner

In house Florist

D.J. supervisor

Limousine and transportation coordinator

We hope that you enjoy this evening and we would appreciate any feedback you can provide in order to help us improve this evenings activities. Please feel free to fill out the comment card on your table letting us know how you enjoyed the evening.

Wedding Day Countdown

Our Wedding To-Do Checklist is designed to help you plan and organize everything you need in order to make your wedding day perfect. It will help you organize the many details involved in planning a wedding. Keep in mind that is only a guide and that although these tasks and timelines apply in most cases, some weddings will require different lead times and involve different tasks.

3 MONTHS BEFORE

- Attend Food Tasting at The Grand Olympia additional payment due at the time of the food tasting.
- Address and mail invitations with an RSVP Date of no later than 30 days prior to the wedding date
- Purchase gifts for wedding attendants
- Begin transportation and accommodation arrangements for out-of-town guests
- Attend your trial for hair and makeup
- Select and your wedding cake after sampling and seeing the designs at the Food Tasting

1 MONTH BEFORE

- Begin to complete the detail forms which include:
 - Wedding Detail booklet
 - Disc Jockey form
 - Flower booklet
 - Personalized menu
 - Cake Details and Choices
 - Limousine form (if applicable for your package)
- Book your final wedding reception detail appointment at The Grand Olympia with your Wedding Event Planner Luisa Linares 905-643-4291 ext.35 email – luisa@gradnolympia.ca
- Begin to receive back RSVP's for wedding reception
- Discuss and begin to organize the on line seating plan for the wedding reception
- Confirm details with services
- Arrange for changes of name and address /ID(Drivers License/Health Card)
- Finalize honeymoon plans
- Finalize gift shopping for attendants, parents, etc.
- Make sure all required accessories are with wedding gown
- Pick up wedding rings
- Arrange for marriage license (** remember your Birth Certificates)
- Final preparations for slide show at reception (If applicable)
- Fitting For Wedding Gown
- Fitting for bridesmaids dresses

3 WEEKS BEFORE

- Complete the online seating plan for the reception (www.grandolympia.ca)
- Please note that changes to the seating plan once submitted are only accepted up to 7 days prior to your event. Changes submitted after this time period will not be accepted.
- Confirm final guest list numbers and inform The Grand Olympia
- Final consultation with photographer, florist, rental shops, musicians (if any), Church or ceremony site
- Prepare Speech / Thank You

2 WEEKS TO 1 WEEK BEFORE

- Final fitting for bride, bridesmaids, groom and ushers
- Attend your wedding detail appointment at The Grand Olympia with your wedding and event planner with final seating plan completed and all necessary forms (wedding detail booklet, disc jockey booklet, flower booklet, personalized menu, limousine and videographer booklet (if applicable)).
- FINAL PAYMENT FOR WEDDING TO BE MADE
- ALL FINAL GUEST NUMBERS AND SEATING MUST BE COMPLETED BY THIS TIME
- Make final arrangements for out-of-town guests for transportation and accommodation
- Purchase everything you require for the honeymoon
- Pick up wedding dress / bridesmaid's dresses

2 DAYS PRIOR TO THE BIG DAY

- Deliver to The Grand Olympia: Party Favours (Bombeniere's), chocolates, cameras, toasting glasses, scrolls, engagement photo, and cake topper, any items for the bridal suites or any other items for the reception. (delivery time from 1:00pm – 6:00pm)
- Attend at the Grand Olympia to have a FINAL detail meeting with the Food and Beverage Manager to review final details for your special day (alex@grandolympia.ca 905-643-4291 ext.33)
- Start packing for honeymoon and make sure you have your passport and necessary papers
- Host a rehearsal dinner and go over all final details with attendants/parents
- Give out gifts
- Attend manicure / pedicure appointment
- Pickup groom / ushers attire

THE BIG DAY

- The bride sees her hairdresser and makeup artist
- Make sure you don't forget : car keys, wedding rings, marriage license (if not already given to the officiate), keys to your home, airline tickets, passports, money and hotel confirmations
- Be dressed and ready for the photographer/videographer about 2 hours before the ceremony or according to the arrangement
- Transfer engagement ring to your right hand
- Relax and enjoy your day – *The Grand Olympia will handle the rest!*

Your Wedding Reception Agenda

(Listed below is a guideline for your wedding reception)

Please feel free to provide a photocopy of this timeline to your photographer and videographer or other services that may be involved in your wedding reception. Please keep in mind that this is a guideline only and timing may be affected by length of speeches or other unforeseen delays.

- 4:30 pm** – Main Doors open at the Grand Olympia Hospitality and Convention Centre
- 4:30 pm** – Bridal Party arrives and is greeted by the Maitre'd/Banquet Supervisor and taken to your bridal suite for refreshments and Hors'd'oeuvres
- 4:40 pm** – Master of Ceremonies arrives, greeted by the Maitre'd & agenda reviewed
- 4:45 pm** – Guests with special needs arrive and wait for the receiving line to begin
- 4:55 pm** – Receiving line is formed and the bridal party and parents greet guests
- 5:00 pm** – Guests begin to arrive and are greeted by the Bridal party
- 6:00 pm** – Guests are asked to take their seats and the bridal party is lined up for introductions of the parents, bridal party and bride and groom
- 6:15 pm** – Master of Ceremonies takes to the podium to do the opening remarks and house keeping duties (no smoking etc.)
- 6:30 pm** – First course – (Antipasto or Salad) is served
- 6:55 pm** – Second course (Pasta) is served
- 7:20 pm** – First speech – (5 minutes maximum)
 - Usually some toasts 1 bridesmaid OR usher
- 7:30 pm** – Third course is served (Main entrée)
- 7:55 pm** – Second speech- (5 minutes maximum)
 - Usually best man OR maid of honour (not both)
- 8:05 pm** – Fourth course is served (Second Main entrée)
- 8:25 pm** – Third speech- (5 minutes maximum)
 - Usually best man OR maid of honour (not both)
- 8:35 pm** – Coffee, Tea and Dessert -
- 8:55 pm** – Final speeches- (15 minutes is available)
 - 2 - 3 speeches - at this point *15 minutes* is available.
 - Usually parents of the bride, Master of ceremonies and then last The Bride and Groom
- 9:10 pm** – D.J. introduction and centerpiece giveaway game
 - Immediately following the Bride and Groom the D.J. will begin the dance portion.
- 9:15 pm** – First Dance of Bride and Groom
- 9:25 pm** – Father Daughter Dance
- 9:30 pm** – Mother Son Dance
- 9:35 pm** – Bridal Party Dance
- 9:40 pm** – Dancing Begins
- 10:50 pm** – Cake Cutting
- 10:55 pm** – Bouquet Toss
- 10:57 pm** – Guarder Toss
- 11:00 pm** – Late Night Buffet Opens
- 11:20 pm** – Dancing Resumes
- 12:50 am** – Last Dance for the Bride and Groom
- 1:00 am** – Reception ends

Food Tasting Menu

(The following is the menu that you will be served this evening. Please feel free to make notes as you enjoy your meal.)

A Selection of Hors d'oeuvres

A variety of cold canapés from our hors d'oeuvres menu passed by our wait staff prior to dinner beginning

Salad Selections

Cucumber Collar Mixed Chef Salad

Mixed green and romaine lettuce topped with tomatoes and served with a selection of Olympia dressings.

Classic Caesar Salad

Romaine lettuce, garlic crustini, French chopped bacon bits and grated parmesan cheese tossed with an authentic dressing.

Arugula with Parmesan Shaving

Fresh baby Arugula leaf topped with shaved parmesan cheese and a delightful blueberry dressing.

Traditional Greek Salad

Served with Romaine lettuce, tomatoes, red onions, black olives and feta cheese.

Pasta Selections

Meat Cannelloni

A rolled tubular pasta stuffed with ground beef and topped with a coarse tomato sauce

Cheese & Spinach Rotollo

A ricotta cheese & spinach rotollo topped with a smooth basil tomato sauce.

Lasagna alla Sciliana

Layers of Pasta stuffed with ground beef, cheese and tomato sauce

Cheese Tortellini in an Alfredo Sauce

Tortellini pasta shells stuffed with cheese and served in a cream Alfredo sauce.

Penne alla Vodka

Penne Pasta Shells tossed in a rose sauce deglazed with vodka and topped with prosciutto shavings

Beef & Veal Selections

Prime Cut of Roast Beef

Served with Château Brilliant Sauce

Properly Aged Roast Beef with Mushroom Gravy

Served with Chef's classic mushroom gravy

Slow Roasted Veal

Served with our thyme scented au jus.

Veal Scaloppini

Served in a savory mushroom and roasted pepper ragout

Veal Parmigiana

Breaded and topped with cheese and tomato sauce.

Vegetables and Potatoes

Oven Roasted Mini White Skinned Potatoes

Chef Seasonal Vegetable Medley

Authentic Cheese Sauce

Seafood Selection

Basil Encrusted Salmon Fillet

Fresh Atlantic salmon fillet oven baked and spiced to perfection.

Chicken Selections

Chicken Roulette

Seasoned chicken breast, stuffed with prosciutto and bocconcini cheese smothered in rich demi-cream

Grilled Breast of Chicken

Grilled breast of chicken topped with a lemon and white wine sauce

Chicken Peppercorn

Grilled Breast of chicken topped with a creamy peppercorn demi-glaze sauce

Chicken Supreme

Oven Roasted breast of chicken topped with a creamy rosemary sauce

Chicken Parmigiana

Breaded chicken breast topped with tomato sauce and cheese

Desserts

(The following desserts will be served to your table by your waiter)

Olympia Ice Cream Crepes

A traditional French style crepe filled with a creamy layer of French vanilla cream combined with a thick raspberry puree center and garnished with a chocolate drizzle.

Tartufo Royale

A flavorful creamy raspberry sorbet center surrounded by a chocolate coating

Olympia Custom Ice Cream Fruits

Custom fruit shaped ice cream dessert topped with a flavored shell

Olympia Ice Cream Drop

Raspberry filling surrounded by vanilla ice cream and served on a cookie bottom

Very Berry Martini

Raspberry and Lemon Gelato topped with fresh berries, whipped cream and a chocolate point

Chocolate Swirl New York Cheese Cake

Decedent Baked New York Cheesecake with swirls of chocolate

Upgraded Custom Head Table and Backdrop Displays



Inquire about upgrading your head table display to include one of our custom backdrops and extravagant décor designs.

