



CAPITOL+LOUNGE

THIRTY-THREE



V e n u e G u i d e 2 0 2 3 - 2 0 2 4

THE Venue



Capitol + Lounge 33 is a Norfolk's new premier full service venue featuring an industrial & sophisticated backdrop for weddings & special events in an historic theatre built in 1933 in the heart of Delhi Ontario. Stunning exposed brick, 20 foot ceilings & modern finishes have revitalized this landmark venue. Paired with our Executive Chef & Culinary Staff at Lounge 33, you and your guests will enjoy a luxury experience with our team of Event Professionals who deliver above and beyond your expectations for your special day!



WEDDING Packages

ALL WEDDING VENUE RENTAL PACKAGES INCLUDE:

- Venue Rental: 9:30am to 12:30am (15 Hours)
- 1 Hour Rehearsal (Date & Time Confirmed 30 Days Prior to Event Date)
- Venue Capacity: 125 Seated Dinners or 170 for Cocktail Style Receptions
- 2 Spacious Getting Ready Suites with Mimosas, Beer & Snacks Provided.
- 125 Black Banquet Chairs
- 16 Round 60" Tables
- 10 Rectangular 6ft Tables
- 6 Rectangular 5ft Tables
- 6 Round 30" Cocktail Tables
- 4 Square 30" Cocktail Tables
- 22ft x 24ft Stage
- 2 Whiskey Barrels
- Main Bar
- Fully Customizable Uplighting (Valued at \$1,000!)
- Table Linens (up to 34) & Linens Napkins (up to 125) in a variety of colors in a Poly/Cotton Blend. (Valued at \$1300!)
- Setup & Breakdown
- Venue Manager
- Onsite parking for load in and setup



VENUE RENTAL FEES

2023

- High Peak Dates: \$8,500
- Mid Peak Dates: \$7,000
- Low Peak Dates: \$6,000
- Off Peak Dates: \$5,000

2024

- High Peak Dates: \$9,500
- Mid Peak Dates: \$8,000
- Low Peak Dates: \$7,000
- Off Peak Dates: \$6,000

**Food & Beverage Minimums Apply & Vary by Date.*

WEDDING *Menu*

BUFFET EXPERIENCE

\$45/PP (+TAX AND 20% GRATUITY)

** Prices may be subject to change when booking in the following year*

**Includes In-House Food Service Rentals: Plates, Glassware, Silverware & Buffet Service Items.*

Salads

Choose (1) of the following:

- **Heritage Salad:** A variety of mixed greens topped with sweet bell peppers, fresh tomatoes, English cucumbers, dried cranberries.
- **Caesar Salad:** Crisp Romain lettuce, shredded parmesan, crunch croutons and pancetta tossed in a creamy Caesar dressing.
- **Greek Salad:** Variety of mixed greens topped with cherry tomatoes, cucumber, red onion, and feta cheese and tossed in a in house made Greek dressing.



Please contact us for any dietary restrictions or customized needs.

Main

Choose (1) of the following:

- **Roast Beef**
Norpac AAA Roastbeef that has been dry rubbed with our capital 33 spice rub served with our own pan gravy
- **Myrtle lemon dill salmon with a drizzle of a white wine dill cream sauce.**
Atlantic Salmon marinated in a myrtle lemon marinade and baked. Finished with a lemon dill white wine cream sauce.
- **Herb roasted quarter chicken**
Marinated and herb crusted oven roasted chicken quarters with a splash of lemon
- **Bacon wrapped chicken breast**
stuffed with roasted red pepper, smoked gouda and spinach finished with a balsamic reduction.
- **Pork tenderloin medallions**
topped with a mushroom Asiago cream sauce.

Sides

All mains come with the choice of:

- Garlic mashed
- Oven roasted mini red potatoes
- Rice pilaf

And choice of:

- Brown sugar glazed baby carrots
- Green bean Almondine
- Oven roasted seasonal vegetables

All served with dinner rolls and butter

Desserts

Choose (1) of the following:

- New York Cheesecake with a fresh berry compote and whip cream
- Caramel carrot cake cheesecake
- Crème Burlee
- Triple chocolate brownie explosion topped with Vanilla Bean ice cream and a chocolate drizzle.
- Lemon Lavender cheesecake

WEDDING Menu

FAMILY STYLE EXPERIENCE

\$65/PP (+TAX AND 20% GRATUITY)

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*Includes In-House Food Service Rentals: Plates, Glassware, Silverware & Buffet Service Items.

Salads

Choose (1) of the following:

- **Heritage Salad**
A variety of mixed greens topped with sweet bell peppers, fresh tomatoes, English cucumbers, dried cranberries.
- **Caesar Salad**
Crisp Romain lettuce, shredded parmesan, crunch croutons and pancetta tossed in a creamy Caesar dressing.
- **Greek Salad**
Variety of mixed greens topped with cherry tomatoes, cucumber, red onion, and feta cheese and tossed in a in house made Greek dressing.



Please contact us for any dietary restrictions or customized needs.

Main

Choose (1) of the following:

- **Mediterranean Chicken**
Marinated chicken breast baked with Roma tomatoes, Red onion, Spinach feta cheese and Basil.
- **Salmon Oscar**
Grilled marinated Salmon topped with crab meat sitting on a bed of asparagus and finished with a Bearnaise sauce.
- **Roast Beef**
Herb and roasted garlic AAA Norpac roastbeef with our own pan gravy
- **Stuffed Pork Loin**
Apple and bacon stuffed Pork loin slow roasted and stuffed with apples, cranberries, bacon, garlic and fresh herbs

Sides

All mains come with the choice of:

- Garlic and Chive red skin mashed potato
- Oven roasted mini red potatoes
- Loaded potato croquettes
- Rice pilaf

Desserts

Choose (1) of the following:

- New York Cheesecake with a fresh berry compote and whip cream
- Caramel carrot cake cheesecake
- Crème Burlee
- Triple chocolate brownie explosion topped with Vanilla Bean ice cream and a chocolate drizzle.
- Lemon Lavender cheesecake

WEDDING

Menu

PLATED EXPERIENCE

\$85/PP (+TAX AND 20% GRATUITY)

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Salads

Choose (1) of the following:

- **Heritage Salad:** A variety of mixed greens topped with sweet bell peppers, fresh tomatoes, English cucumbers, dried cranberries.
- **Caesar Salad:** Crisp Romain lettuce, shredded parmesan, crunch croutons and pancetta tossed in a creamy Caesar dressing.
- **Greek Salad:** Variety of mixed greens topped with cherry tomatoes, cucumber, red onion, and feta cheese and tossed in a in house made Greek dressing.
- **Spinach & Strawberry Salad:** Fresh mix of spinach and strawberries topped with red bell peppers, toasted pecans and feta cheese dressed with a raspberry vinaigrette.

Pasta

Choose (1) of the following:

- **Tortellini Rose**
3 cheese stuffed tortellini tossed in a rich and creamy rose sauce and topped with fresh parmesan.
- **Penne Alla vodka**
Penne pasta tossed in a creamy rich tomato and vodka cream sauce and finished with fresh parmesan and parsley.
- **Pasta primavera**
Rotini with grilled seasonal vegetables and tossed in an light garlic cream sauce.
- **Pasta puttanesca**
Fusilli pasta tossed in a sauce of diced Roma tomatoes, olive oil, garlic, anchovies, chili peppers, capers, olives, finished with grated parmesan and fresh basil.

Please contact us for any dietary restrictions or customized needs.

Main

Choose (1) of the following:

- **Prime Rib:** Slow roasted herb and garlic crusted AAA Prime Rib with Au Jus and Yorkshire pudding
- **Stuffed Chicken:** French cut chicken stuffed with a creamy applewood smoke cheddar and prosciutto finished with a rosemary butter cream sauce.
- **Mojito mahi mahi with a pineapple salsa:** Dense, mild white mahi mahi is perfect for soaking up these Cuban flavors. Our mahi mahi is marinated in dark Rum, lime juice, fresh mint, sea salt and black pepper and baked to perfection and finished with a fresh pineapple salsa that provides a touch of sweetness that every good mojito needs.
- **New York Land & Sea (Aged 28 days):** New York Striploin dry rubbed with a special blend of spices and grilled to perfection topped with white wine garlic shrimp and seared scallops and finished with a fresh herb butter.

Sides

All mains come with the choice of:

- Mediterranean Sea salt Baked potato
- Garlic red skin mashed
- Oven roasted herb mini red potatoes
- Rice pilaf
- Loaded potato croquettes

And choice of:

- Brown sugar glazed baby carrots
- Green bean Almondine
- Oven roasted seasonal vegetables

Desserts

Choose (1) of the following:

- New York Cheesecake with a fresh berry compote and whip cream
- Caramel carrot cake cheesecake
- Crème Burlee
- Triple chocolate brownie explosion topped with Vanilla Bean ice cream and a chocolate drizzle.
- Lemon Lavender cheesecake

APPETIZER

25PC PER TRAY

Menu

BANG BANG SHRIMP \$80

Large black tiger shrimp breaded in Japanese panko, fried until golden and crispy and tossed in a sweet and slightly spicy chili sauce.

COCONUT SHRIMP \$80

Large black tiger shrimp dredged in sweet coconut and cooked until golden and crispy served with a pineapple curry dipping sauce.

BACON WRAPPED GARLIC SHRIMP SKEWER ... \$85

Large black tiger shrimp skewered and wrapped in naturally smoked bacon and basted with a herbed garlic butter.

CHICKEN SATES WITH A SWEET CHILI SAUCE \$75

Marinated chicken pieces skewered and glazed with a sweet chili Thai sauce.

BEEF SATAY WITH PEANUT SAUCE \$85

Tender marinated beef skewered and glazed with our own peanut sauce.

SMOKED SALMON CROSTINI \$80

Smoked Alaskan Salmon, creamy dill cream cheese spread, capers and fresh dill on a crispy garlic crostini.

BUFFALO CHICKEN WONTON POPPERS \$65

Shredded chicken tossed in our buffalo sauce and cream cheese mixture and encased in a crispy wonton wrapper and cooked until golden and crispy.

JALAPEÑO WONTON POPPERS \$60

Diced jalapeno and cream cheese mixture encased in a wonton wrapper and cooked until golden and crispy.

CAPRESE SKEWERS \$75

Marinated cherry tomatoes, fresh basil and bocconcini cheese skewered and finished with a balsamic glaze.

BRUSCHETTA CROSTINI \$65

Fresh Roma tomatoes, red onions, garlic, cilantro and seasonings tossed in olive oil on a crispy French crostini and finished with feta cheese

MEDITERRANEAN HUMMUS AND CROSTINI \$60

Chefs own creamy roasted garlic hummus on a crispy crostini topped with diced tomato, fresh basil and spices.

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APPETIZER

25PC PER TRAY

Menu

RUMOKI..... \$80

Crunchy water chestnuts and fresh juicy pineapple wrapped in naturally smoked bacon and glazed with honey.

GOLDEN PANKO FRIED BRIE
WITH RASPBERRY
COULIS \$80

Creamy brie cheese wedges breaded in Japanese panko and fried until golden and crispy served with a raspberry coulis

GOAT CHEESE AND FIG
PRESERVES TARTS \$60

Puff pastry tart shell filled with a creamy goat cheese filling and topped with sweet fig preserves and finished with mint.

SPANAKOPITA \$60

Phyllo pastry with a spinach, lemon and feta filling and baked until golden served with a tzatziki sauce.

FRESH MELON & PROSCIUTTO
SKEWERS WITH A BALSAMIC
GLAZE DRIZZLE \$75

Assortment of honey dew, cantaloupe and watermelon balls skewered with prosciutto and finished with a sweet balsamic glaze.

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ANTIPASTO SKEWER..... \$75

Fire roasted tomatoes, marinated vegetables, kalamata olives, fresh mozzarella and marinated artichoke hearts on a skewer.

CRAB RANGOON \$85

Creamy mixture of crab meat, cream cheese and spices stuffed in a wonton wrapper and fried until golden and crispy and served with a sweet and spicy dipping sauce.

MINI BEEF WELLINGTONS.. \$85

Marinated and tender beef and spices wrapped in a light and flaky puff pastry and baked until golden.

VEGETABLE TRAY \$60

A variety of fresh local (when available) vegetables and served with a creamy dipping sauce.

FRUIT TRAY \$60

A variety of local and global fruits.

CHARCUTERIE BOARDS,
SMALL BOARD 150.00
LARGE BOARD 350.00

Choose from a small board or go big with our large board full of cured meats, a variety of cheeses from near and far, paired with dried and fresh fruit, pickled vegetables, olives, sweet and spicy nuts and much more.

LATE NIGHT

Buffet

Taco and Nacho Bar

\$18 /PP (+TAX AND GRATUITY)

Build your own tacos or nachos. Hard and soft taco shells, corn tortilla chips served with seasoned ground beef and shredded tex-mex chicken. Variety of toppings and cheeses. Finishing off with salsa, sour cream and our in house made guacamole.

Baked Potato Bar

\$15 /PP (+TAX AND GRATUITY)

Create a unique snack bar with both sweet and regular potatoes, a variety of cheeses, bacon bits, chives and even throw some veggies in there for good measure!

French Fry Poutine Bar

\$15 /PP (+TAX AND GRATUITY)

We're obsessed with this one, picture this: Regular fries or sweet potato fries, cheese curds and our own capital 33 poutine gravy. Customize your poutine with a variety of toppings including bacon, lettuce, tomato, red onions and more.

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THE

Bar



Capitol + Lounge 33 pours a premium bar service for you and your guests to enjoy a variety of libations! We partner with amazing brands including the best local has to offer to provide you with a great selection of beer, wine, cider, liquor and soft beverages.

All Bar Packages Include:

- Our Fully Training Bartenders will craft cocktails and pour drinks to safely serve your guests throughout your event!
- 1 Bartender per 50 guests
- Main Bar Setup
- Coffee Station
- Crystal Glassware for up to 125 Guests:
 - Water Glasses
 - Wine Glasses
 - Rocks Glasses
 - Coffee Cups



THE Bar



PACKAGES

HOUSE BAR

- Wine: House Red & House White
- Beer: 2 Domestic Beers
- Cider: 1 House Selection
- Liqueur: Crown Royal, Smirnoff, Jose Cuervo, Captain Morgan, Tangueray
- Soft Beverages: Juice, Softdrinks, Iced Water, Coffee, Tea

\$10 per person /per hour

PLUS TAX AND GRATUITY

TABLESIDE WINE FOR DINNER HOUR IS INCLUDED FOR 4+ HOUR BAR PACKAGES



CALL BAR

- Wine: House Red & House White & 2 Local Wine Selections
- Beer: 2 Domestic Beers & 2 Local Craft Beers
- Cider: 1 House Cider
- Liqueur: Crown Royal, Smirnoff, Jose Cuervo, Captain Morgan, Tangueray +2 additional selections
- Soft Beverages: Juice, Softdrinks, Iced Water, Coffee, Tea

\$12 per person /per hour

PLUS TAX AND GRATUITY

TABLESIDE WINE FOR DINNER HOUR IS INCLUDED FOR 4+ HOUR BAR PACKAGES



THE Bar



PACKAGES

TOP SHELF

- Wine: House Red & House White & 2 Local Wine Selections
- Beer: 2 Domestic Beers & 2 Local Craft Beers
- Cider: 1 House Cider
- Liqueur: Grey Goose Vodka, Bombay Sapphire Gin, Kraken Spiced Rum, 1800 Silver Tequila, Woodford Bourbon, Jameson Irish Whiskey, The Macallan 12 Year Scotch
- 2 Signature Cocktails
- Soft Beverages: Juice, Softdrinks, Iced Water, Coffee, Tea

\$14 per person /per hour

PLUS TAX AND GRATUITY

TABLESIDE WINE FOR DINNER HOUR IS INCLUDED FOR 4+ HOUR BAR PACKAGES



*Consumption & Token bars available upon request.

THE Extras

No event is complete without the small touches to make your special day gleam.

ADDITIONAL EXPERIENCES

Full DJ Service

Black Creek Music is our feature in house DJ company. Add the perfect personality to your wedding celebration for an unforgettable night of music and dancing.

\$1500 PLUS TAX



Wedding Day Coordinator

Planning a wedding should be fun! We understand how busy life can get and how quickly the day arrives once you've set the date to say I do. Our wedding coordinators are here to assist in organizing your small details leading up to the day. They will be on site the day of your celebration to assist with professionals setting up, and ensure everything is just where it needs to be. Having that extra person dedicated to making your day perfect goes a long way. We would be honored to take care of your day of coordination.

\$1250 PLUS TAX



AMENITIES &

Attractions

MAP OF VENUE



PARKING

Delhi is a beautiful town with lots of available public parking lots. Although we do not have our own parking lot, there is always lots of space for you and your guests. There is a laneway on the East side of the building for parking during loading and unloading and of course available to all of your professionals for the same.

HOTELS

Simcoe

- Travellodge by Wyndham - Simcoe
- Best Western Little Inn
- Comfort Inn

Tillsonburg

- Howard Johnson by Wyndham
- The Mill Restaurant and Inn
- Seven Gables

LOCAL ATTRACTIONS

- The Bunkhouse Restaurant
- Quance Park (photo attached)
- Tobacco and Heritage Centre

DETAILS OF OUR PROPERTY

Coming Soon!

FREQUENTLY ASKED

Questions

HOW DO I SCHEDULE A TOUR?

Tours are offered Monday-Friday 10am to 6pm and Saturday 9am to 1pm. Please contact info@capitol33.ca to schedule a tour.

PARKING

Delhi is a beautiful town with lots of available public parking lots. Although we do not have our own parking lot, there is always lots of space for you and your guests. There is a laneway on the East side of the building for parking during loading and unloading and of course available to all of your professionals for the same.

ADDITIONAL HOTEL OPTIONS

- Elm Hurst Inn & Spa, 415 Harris St, Ingersoll, ON N5C 3J8, Canada
- Hampton Inn & Suites by Hilton Brantford Conference Center 20 Fen Ridge Ct, Brantford, ON N3V 1G2, Canada

VENDOR REQUIREMENTS

All vendors must be approved by Capitol + Lounge 33 management. The venue reserves the right to request a Certificate of Insurance with the venue added as additional insured for any reason. Please see our list of preferred vendors for the best creative partners we recommend!

DO YOU OFFER A FOOD TASTING?

Group tastings are offered throughout the year for you to experience all that our Chef has to offer for your culinary experience here at Capitol + Lounge 33. You are also gifted a voucher for Lounge 33 to come as a couple to experience our onsite restaurant & menu during your planning process! Our Catering Manager & Chef will consult with you after these experiences to perfect your custom menu selections and any dietary needs.

WHAT PAYMENT PLANS DO YOU OFFER?

20% of your venue rental fee is required to secure your special day. Remaining balance along with Food and Beverage package balance is divided over 3 payments due 3 months and 6 months after signing the contract; with the final balance due 14 days prior to the event date with your final head count.



CAPITOL+LOUNGE

THIRTY-THREE

Amazing venue! The hall is absolutely beautiful and the team at Capital 33 were so helpful with our event from start to finish. If you are planning your wedding in Norfolk this is the place to have it.!” - *Danielle*

Office: 519-410-7080



capitol33.ca



capitolthirtythree

