



CAPITOL+LOUNGE

THIRTY-THREE



V e n u e G u i d e 2 0 2 5 - 2 0 2 6

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: 8:30am to 1:30am
- Venue Capacity: 125 seated Rounds or 180 Harvest Tables
- Black Banquet Chairs
- Round 60" Tables
- Rectangular 6ft Tables
- Rectangular 5ft Tables
- Round 30" Cocktail Tables
- Square 30" Cocktail Tables
- 22ft x 24ft Stage
- Fully Customizable Uplighting (*Valued at \$1,000!*)
- Setup & Breakdown
- Venue Manager
- Onsite parking for load in and setup



Extras

- Restaurant Rental For Cocktail Hour - \$1000
- Bridal Suite(s) \$1000.00 for 1 Room or \$1500 for 2 Rooms
- Rehearsal - \$199 Based On Availability

2025/2026 VENUE RENTAL FEES

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

- High Peak Dates: \$2499
- Mid Peak Dates: \$2249
- Low Peak Dates: \$1999
- Off Peak Dates: \$1899

WEDDING SEASON

May – October	Saturdays	High Peak Dates
May – October	Fri/Sun	Mid Peak Dates
November – April	Fri/Sat/Sun	Low Peak Dates
All Year	Monday-Thurs	Off Peak Dates

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, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

Main

Choose (1) of the following:

- **Roast Beef**
Roastbeef that has been dry rubbed with our capital 33 spice rub served with our own pan gravy
- **Herb Roasted Chicken Breast**
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.



Sides

Choose (1) of the following:

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

Choose (1) of the following:

- 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
- Crème Burlee

Please contact us for any dietary restrictions or customized needs.

WEDDING Menu

— FAMILY STYLE EXPERIENCE —

\$65/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, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

Main

Choose (1) of the following:

- **Mediterranean Chicken**
Marinated chicken breast baked with Roma tomatoes, Red onion, Spinach feta cheese and Basil.
- **Roast Beef**
Herb and roasted garlic 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

Choose (1) of the following:

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

Choose (1) of the following:

- 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
- Crème Burlee

Please contact us for any dietary restrictions or customized needs.

WEDDING

Menu

PLATED EXPERIENCE

\$85 / 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, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

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.
- **Pasta primavera**
Rotini with grilled seasonal vegetables and tossed in an light garlic cream sauce.

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 Breast**
Chicken stuffed with a creamy applewood smoke cheddar and prosciutto finished with a rosemary butter cream sauce.
- **New York Land & Sea**
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

Choose (1) of the following:

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

Choose (1) of the following:

- 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
- Crème Burlee

Please contact us for any dietary restrictions or customized needs.

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 trained bartenders will craft cocktails and pour drinks to safely serve your guests throughout your event!
- Main bar setup
- Coffee station
- Glassware



THE Bar



PACKAGES

HOUSE BAR

- House Red and White Wine
- Domestic Beer
- Standard Selection of Liqueurs: Rye, Vodka, Gin, Rum, and Scotch
- Non alcoholic Beverages: Juice, Softdrinks, Water, Coffee, Tea
- Bartender Service
- Wine on tables during dinner

Cocktail hour - 4pm-5pm

Wine Service during dinner - 5pm-7pm

Open Bar 7pm-12am

\$55 per person

PLUS TAX AND GRATUITY



CALL BAR

- House Red and White Wine + Premium
- Local Wine Selections
- Domestic Beer + Local Beer and Imports
- Standard Selection of Liqueurs: Rye, Vodka, Gin, Rum, and Scotch
- +Premium Liqueurs
- Choice of One (1) Signature Cocktail
- Non alcoholic Beverages: Juice, Softdrinks, Water, Coffee, Tea
- Bartender Service
- Wine on tables during dinner

Cocktail hour - 4pm-5pm

Wine Service during dinner - 5pm-7pm

Open Bar 7pm-12am

\$75 per person

PLUS TAX AND GRATUITY

THE Bar



PACKAGES

TOP SHELF

- Fully customizable wine selections
- Standard Selection of Liquors: Rye, Vodka, Gin, Rum, and Scotch
- +Premium Liquers
- Choice of Two (2) Signature Cocktail
- Non alcoholic Beverages: Juice, Softdrinks, Water, Coffee, Tea
- Bartender Service
- Wine on tables during dinner

Cocktail hour - 4pm-5pm

Wine Service during dinner - 5pm-7pm

Open Bar 7pm-12am

\$85 per person

PLUS TAX AND GRATUITY



**Consumption & Token bars available upon request.*

Consumption Bar

Capitol Thirty Three has an amazing bar for your guests to enjoy. Simply pay for the drinks consumed during your celebration!

Token Bar

Pre purchase a set number of drinks for your guests. Allow your guests to enjoy and a cash bar to follow.

TOKEN PRICES VARY BASED ON SELECTION AND START AT \$7 EACH.

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.

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.

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

WRAPS \$100

The perfect assortment to please all of your guests. 25 wraps cut into quarters - egg salad, tuna salad, ham and assorted vegetable.

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

APPETIZER

25PC PER TRAY

Menu

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

SPANAKOPITA \$60

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

CHARCUTERIE BOARDS,
SMALL BOARD 175.00
LARGE BOARD 375.00

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.

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.

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.

SANDWICHES \$80

The perfect assortment to please all of your guests. 25 sandwiches cut into quarters - egg salad, tuna salad, ham and assorted vegetable.

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LATE NIGHT

Buffet

Taco and Nacho Bar

\$20 /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.

French Fry Poutine Bar

\$18 /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.

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

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. For additional parking information contact us today.

HOTELS

Simcoe

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

Tillsonburg

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

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

LOCAL ATTRACTIONS

- The Bunkhouse Restaurant
- Quance Park
- Tobacco and Heritage Centre

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.

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!

WHAT PAYMENT PLANS DO YOU OFFER?

20% of your venue rental fee is required to secure your special day. Remaining balance for venue fees are 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. Your Food and Beverage fees are invoiced separately and required 14 days prior to the event.



Hi, I am Carrol, the event centre coordinator at Capitol + Lounge 33. What to expect from me? I am available to answer questions and be of assistance when needed throughout the booking and planning of your event. We will work together to take care of things like room setup design, food options and more! Once you select your date based on availability, I will send an invoice for a reservation fee and the planning begins :) I look forward to being a part of making your event memorable and enjoyable.

Carrol Clarke
Event Centre Coordinator
519-410-7080
info@capitol33.ca

Type of Event: _____

Your total guest count is _____

Final guest count, as well as numbers for food and bar are due 2 weeks prior to the event.

Client Signature(s) and Date

Authorized Signature of Capitol + Lounge 33 and Date



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

