CAPITOL+LOUNGE

THIRTY-THREE







Venue Guide 2027/2028

THE Venue



Capitol + Lounge 33 is Norfolk's premier full service venue featuring an industrial & sophisticated backdrop for weddings & special events in a historic theater 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 Culinary Team at Lounge 33, you and your guests will enjoy a premium experience with our team of Event Professionals who deliver above and beyond your expectations for your special day!









WEDDING *Packages*

2027/2028 VENUE RENTAL FEES

- High Peak Dates: $3999
- Mid Peak Dates: $3749
- Low Peak Dates: $3499
- Off Peak Dates: $3399

**All Rentals include Full DJ service by Black Creek Music.*
No DJ required? Contact us for pricing.

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

RECEPTION RENTAL INCLUDES

- Setup: Room available at 8:30am
  (Doors for guests 4pm cocktails)
- Depart: 12:30am (Bar closes at 12:00am)
- Full DJ Service
- Venue Capacity - up to 150

Venue is setup with:

- Black Banquet Chairs **upgrade available
- Tables as required (Round Tables, Cocktail Tables, Rectangle Tables, Black Linens)
- 22′x24′ Stage as required
- Venue uplighting - Values at $1000
  Choose your colour and transform the venue

Optional

- Chair upgrade - $5 per chair to upgrade to Chiavari

SAMPLE TIMELINE

- 3:30 - Ceremony
- 4:00 - Cocktails
- 5:00 - Welcome and Dinner
- 7:00 - Bar opens and dancing begins
- 12:00 - Finale

**Any other timeline must be approved and conditions may apply*


Chiavari Chair Upgrade


Wedding suite

Additional Experiences

- $750 Wedding Suite - (access at 8:30am) upper level get ready space with private washroom, couches, TV, makeup stations and more
- $1250 Day of Coordinator

Ceremony and Restaurant Rental

- $500 Ceremony (3:30pm)
- $1000 Restaurant Rental for Cocktail Hour (4:00pm)
- $199 Rehearsal - Based on Availability

INCLUDED EXPERIENCES

Full DJ Service

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

INCLUDED

ADDITIONAL EXPERIENCES

Ceremony

If you don't have the perfect garden, vineyard or traditional church to host your wedding ceremony, we invite you to consider hosting your ceremony with us as well. Our indoor, climate controlled historic brick theatre is the perfect backdrop for not only your reception, but your ceremony as well. The venue will be set for your guest arrival at 3pm, with a 3:30 ceremony to follow. After your ceremony, your guests are invited to the restaurant in the front of the building so our wedding team can transform the venue into your reception with tables and meal settings (fees apply).

$ 500 PLUS TAX



Restaurant Rental

It is always nice to offer a change of scenery for your guests, but keeping things all inside the same facility. Don't worry about travelling from your ceremony location to your reception venue when you book our ceremony and restaurant rental add on. Your guests are guided down a hall way to enjoy the stunning Lounge 33 restaurant for cocktails while our team sets up the venue for your reception.

$ 1000 PLUS TAX

THE Extras

Wedding Suite

Join us anytime after 8:30am with your wedding party, family or friends to enjoy the entire day right here at Capitol 33. We have focused our time to create the most beautiful get ready space featuring white couches, original 1933 brick wall, makeup stations, private washroom and an amazing guitar collection for you to enjoy. The wedding suite is not only available for you to get ready in, but also available to you throughout your wedding celebration. You may desire a few minutes alone or a private washroom for touchups.

$ 750 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 honoured to take care of your day of coordination.

$ 1250 PLUS TAX



WEDDING Menu

BUFFET EXPERIENCE

$ 45/PP (PLUS 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 romaine lettuce, shredded parmesan, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

Main

Choose (1) of the following:

- **Roast Beef**
  Roast beef that has been dry rubbed with our Capitol 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



Sides

Choose (1) of the following:

- Garlic mashed
- 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 whipped cream
- Sticky Toffee Pudding

Please contact us for any dietary restrictions or customized needs.

WEDDING Menu

FAMILY STYLE EXPERIENCE

$65/PP (PLUS 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 romaine 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**
  Roast beef that has been dry rubbed with our Capitol 33 spice rub served with our own pan gravy



Sides

Choose (1) of the following:

- Garlic mashed
- 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 whipped cream
- Sticky Toffee Pudding

Please contact us for any dietary restrictions or customized needs.



WEDDING Menu

PLATED EXPERIENCE

$ 85/PP (PLUS 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 romaine 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 a 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.

Sides

Choose (1) of the following:

- Garlic mashed
- 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 whipped cream
- Sticky Toffee Pudding

Please contact us for any dietary restrictions or customized needs.

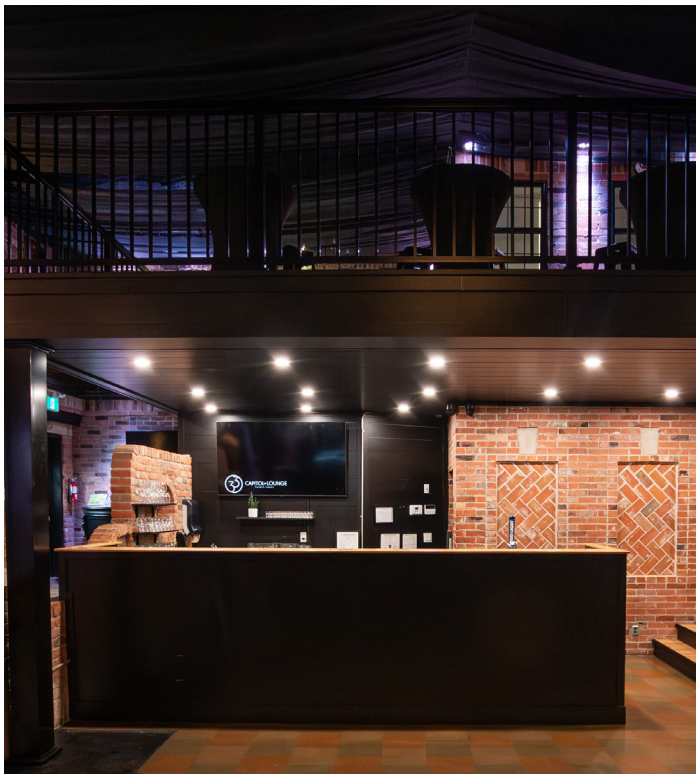


THE Bar

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

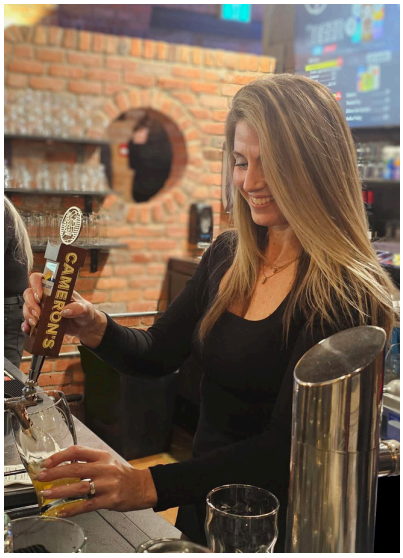
All Bar Packages Include:

- Our fully trained bartenders will provide an amazing beverage experience for your guests.
  *no shots as we want everyone to remain safe and remember your celebration ;)
- Main bar setup
- Glassware as required



Frequently asked question:

May we bring our own wine?
Of course! There is a $15 corkage fee per bottle.





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, Soft drinks, 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



PHOTOCREDIT: PEONY AND SAFFRON

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.

Table Wine

If you are not utilizing our bar house package, we invite you to add table wine during your meal to complement a consumption, token or cash bar. Our Table wine add on features one of our in house wine options available in red, white and rose at $25 per bottle and includes glassware.

Non Alcoholic

If not utilizing our bar house package, we invite you to add on a non-alcoholic bar option for $6 per person. This includes juice, soft drinks, water, coffee & tea station

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



APPETIZER Menu

25PC PER TRAY

COCONUT SHRIMP $80

Large black tiger shrimp dredged in sweet coconut and cooked until golden and crispy served with a Thai chili sauce.

MARGHERITA ARANCINI $65

Golden, panko-fried risotto balls filled with rich tomato sauce and melted mozzarella, served with a marinara dipping sauce.

CHICKEN SATES WITH A SWEET CHILI SAUCE $75

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

BRUSCHETTA CROSTINI $65

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

BEEF SATAY $95

Tender marinated beef skewered and glazed with our house-made sweet apple butter sauce.

**Prices may be subject to change when booking in the following year and based on seasonal availability. Pricing is subject to HST and 20% gratuity.*



APPETIZER Menu

25PC PER TRAY

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
*SERVES APPROX 10

LARGE BOARD $375
*SERVES APPROX 24

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.

FRUIT TRAY / VEGETABLE TRAY $60

A variety of fresh, seasonal fruits and vegetables, served with a creamy dipping sauce.

**Prices may be subject to change when booking in the following year and based on seasonal availability. Pricing is subject to HST and 20% gratuity.*

LATE NIGHT Buffet

Taco and Nacho Bar

$ 20/PP PLUS TAX AND GRATUITY

Build your own tacos or nachos. 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, and sour cream.

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

French Fry Poutine Bar

$ 18/PP PLUS TAX AND GRATUITY

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

Friendly Reminder: These are not "all you can eat" meal replacements :) These are a fun end of the night food options with one serving per person.



FREQUENTLY ASKED *Questions*

Wedding Day Coordinator vs. Venue manager

Wedding Day Coordinator - Works for YOU. $1250+hst

- Manages your wedding timeline
- Coordinates vendors & wedding party
- Handles ceremony + reception flow
- Troubleshoots behind the scenes
- Keeps you from answering logistics questions

Venue Manager - Works for THE VENUE.

- Oversees the property & venue rules
- Manages access, facilities & venue staff
- Handles venue-related issues
- Protects the property & ensures policies are followed

The simplest difference: Your coordinator manages your wedding. Your venue manager manages the venue. For the smoothest wedding day, they work together!

May we bring our own Cake?

Absolutely! As long as your cake is coming from a licensed and insured outside food provider, we love keeping the cake cutting tradition alive! If bringing a cake to the facility the fee is $1 per guest for cake cutting, plating and dishware service.

May we bring our own caterer?

Absolutely! We want your day to feel like yours, so we offer two flexible options for couples who have a favourite caterer in mind.

Outside Catering: $1,000
Your caterer provides the meal, along with all plateware, glassware, cutlery, and serving pieces. You get the menu you love, and we take care of the rest of your celebration.

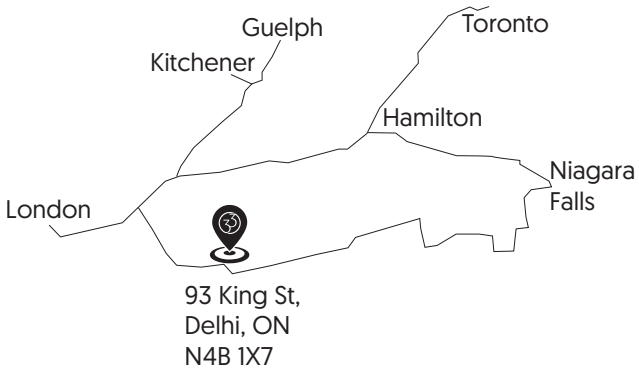
Full Kitchen Buyout: $5,000
Your caterer gets full use of our commercial kitchen, dishware, and glassware. Ask us for more information if this option may be right for you!

Of course, we think the best way to celebrate is with Lounge 33′s own culinary team. Our full catering packages are designed to make your day effortless, from the first bite to the last toast, with everything prepared and served right here in our kitchen.

Not sure which option is right for you? We′re happy to talk it through and help you plan the perfect meal for your day.

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

- Travelodge 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

MORE *Information*

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!

PAYMENT PLAN

25% reservation due at booking
25% 90 days after signing (3 months)
25% 180 days after signing (6 months)
25% final due 14 days before event



Hi, I am Jordan, the owner operator at Capitol 33. What to expect from us? Since 2010 I have focused my time learning about what makes celebrations great. I am a fully licensed wedding planner, a professionally trained Master of Ceremony, and am the proud owner of Black Creek Music, one of Southwestern Ontario's most sought after DJ companies. After over a decade focused solely on events, it became clear that bringing this venue back to life for couples to enjoy really made sense for us. I truly care about the success of your celebration. Did you know that having an amazing wedding celebration creates memories that strengthen a marriage? For some, a wedding is just another event, or a booking. Not for us. For us, it is the beginning of your future together and we take that very seriously. Don't worry! You can still have the time of your life with your friends and family :)

Jordan Gawley
Owner/Operator
Office: 519-410-7080
info@capitol33.ca • jordan@blackcreekmusic.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 Capitol 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

capitolthirtythreeweddings