



ERMATINGER CLERGUE
NATIONAL HISTORIC SITE

Heritage
Culinary
Experiences

2020





As seen in the writings of William Cullen Bryant, Mr. Ermatinger was well known for his hospitality and extravagant meals.

“Not far from the church stands a building, regarded (by the residence of the area) as a wonder of architecture, the stone house, la Maison de Pierre, as they call it, a large mansion built of stone by a former agent of the Northwest or Hudson Bay Company, who lived here in a kind of grand manorial style, with his servants, and horses and hounds, and gave hospitable dinners in those days when it was the fashion for the host to do so....”

Today, we continue this with this tradition by offering guests a unique dining experience. The summer kitchen is the perfect setting for guests to gather together and enjoy an amazing meal just as Mr. Ermatinger would have done with his guests so many years ago.

The majority of the vegetables, produce, and herbs, used for the lunches and dinners come from our very own gardens.

Entrance to the Site is at 800 Bay St. through the Heritage Discovery Centre.

The Heritage Discovery Centre - our visitor centre, offers opportunity to host food & beverage options as well.

Groups can also take time to see the orientation movie in our 50-seat theatre, shop in the Gift Shop, and tour the site. All included when a group culinary experience is booked.

- ✓ A group of 10 (minimum) and 30 (maximum) is the size in which you may book with us.
- ✓ One menu is served to all guests in your party.
- ✓ We cannot cater to special diets however, we do try to when advised in advance, i.e.: nut free.
- ✓ A deposit of 4 meals is required to confirm the booking.
- ✓ Bookings must be made 2 weeks in advance if the Site is available.
- ✓ Further advance notice is much appreciated. Certain times of year often are booked well in advance, i.e. December – Christmas parties.

Heritage Teas and Breakfast

Heritage Tea

\$12.00 – includes HST taxes per person

Heritage Desserts (assorted - plated or platter)
Beverages (tea, coffee, etc.)

Heritage High Tea

\$25.00 – includes HST taxes per person

Fancy Sandwiches (a variety of fillings & breads)
Veggie & Pickle Tray
Heritage Desserts (an assorted platter per table)
Beverages (tea, coffee, etc.)

Heritage Breakfast (served family style or buffet)

\$20.00 – includes taxes per person

Fresh Fruit
Cheese Platter
Biscuits with Homemade Preserves
Quiche - or - Scrambled Eggs & Bacon
Assorted Pastries
Coffee / tea / cold beverage

Heritage Lunch Menus

Lunch #1

\$25.00 – includes taxes per person

Fancy Sandwiches (a variety of fillings & breads – includes the stacked ribbon sandwich)
Seasonal salad
Dessert
Beverages (tea, coffee, etc.)

Lunch #3

\$25.00 – includes taxes per person

Pea Soup
Seasonal Salad
Baked Beans
Meat Pie / Tourtiere
Dessert
Beverages (tea, coffee, etc.)

Lunch #2

\$25.00 – includes taxes per person

Soup
Bread/Biscuits
Seasonal Salad
Quiche
Dessert
Beverages (tea, coffee, etc.)

Lunch #4

\$35.00 – includes taxes per person

Smoked Whitefish Mousse
Vegetable Platter & Pickles, etc.
Bread / biscuit
Individual Tourtiere
Mixed Green Salad
Apple & Beet Salad
Dessert, Fruit & Cheese, beverage

~ ~ ~

Heritage Dinner Menus

\$40 per person (includes HST)

Dinner #1

Soup (seasonally based)
Bread or Biscuits
Main Entrée (choice of Meat)
Vegetables / Potatoes
Dessert
Beverages (coffee, tea, etc.)

Dinner #2

Appetizer
Salad (seasonally based),
Bread
Choice of Chicken or Beef Stew
Dumplings
Dessert, Beverages (coffee, tea, etc.)

Dinner #3

Appetizer Pea Soup Bread or Biscuits
Salad (seasonally based) Baked Beans
Meat Pies
Dessert, Beverages (coffee, tea, etc.)

Heritage Culinary Experience Policy

All Prices include applicable taxes.

Please note that we CANNOT guarantee that we are a nut free facility.

We also cannot cater to special diets. We can offer suggestions for those who require special diets.

For most bookings we also try to provide you with a historical baking demonstration, and some historical facts while dining. The setting provides you with tables set with linens, and blue willow china.

For any Heritage Culinary Experience we require a ***minimum of 10 people***. The maximum number of people we can accommodate in the Summer Kitchen is 34.

All Heritage Culinary Experience bookings require a deposit of **4 meals, including the HST** per event due at the time of booking. **This deposit is non-refundable.** If the event is rescheduled for a later date, we will transfer that deposit to the later date. If the event is cancelled more than two weeks before the booking, any money received over and above the deposit will be refunded.

Any decorations or alterations must be approved in advance by the Curator of the Ermatinger•Clergue National Historic Site. Furniture and objects belonging to the museum may not be moved or handled.

The Ermatinger•Clergue National Historic Site has regular parking, accessible parking and bus bay parking off of 800 Bay Street. Additional parking may be available on Queen Street (metered parking) or in the Heritage Lot (2 hour free parking).

The Ermatinger•Clergue National Historic Site is owned and operated by the City of Sault Ste. Marie. All City facilities are ***smoke free, vape free, and cannabis free*** as per City Bylaws.

As per policy, we ask that everyone in your group be aware that the Site is also a ***scent sensitive site.***

For Further information, please contact the Ermatinger Clergue National Historic Site at 705-759-5443 or old.stone.house@cityssm.on.ca, to book your private lunch or dinner.

Beverages

The Ermatinger•Clergue National Historic Site is an AGCO licensed venue. For any of our Culinary bookings we can offer cash bar of Beer and Wine. Other beverages can be arranged for depending on the event. A fee for bartending service may apply.