

Wedding Plated Menu

Starter (select one for the group)

Black Tiger Prawns

Fraser Valley Greens, Edamame Beans, Venture Schulze & Balsamic

Or

Beef Carpaccio

Parmesan Cheese, Dijon Mustard & Arugula

Or

Truffled Beets

Honey, Goat Cheese, Candied Pecans

Entrée (select one per person)

Steelhead Fillet

Lemon Tarragon Sauce Chef's Choice of Accompaniments

Or

Beef Tenderloin

Madeira Demi-Glace, Chef's Choice of Accompaniments

Or

Chicken Supreme Marseillaise

Supreme of Chicken Stuffed with Spinach & Goat Cheese, Chef's Choice of Accompaniments

Or

Mushroom Ravioli

Garlic Cream & Arugula

Dessert (select one for the group)

Strawberries Romanoff

Pistachio Sponge

Or

White Chocolate Cheese Cake

Or

Chocolate Truffle Cake

Raspberry Coulis

\$48.00 per Person

2019/Prices are Subject to 18% Gratuity and 5% GST. NOTE: Entrée selections for all guests required one week in advance of event.

Wedding Buffet Menu

Bread Display

Assorted Fresh Rolls

Choose 6 Items for Salad Display

Organic Baby Greens, Assorted Dressings

Spinach, Frisee, Mushrooms, Crumbled Blue Cheese & Grape Tomatoes

Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar

Steamed Mussels & Cocktail Sauce

Thai Noodle Salad

Make Your Own Caesar Salad

Smoked Salmon & Romaine Lettuce

Cranberry Walnut Cole slaw

Nicoise Salad, Tuna, Beans, Tomato, Capers, Potato, & Egg

Roma Tomato, Boconcini, Olive Oil & Balsamic Vinegar

Moroccan Couscous Salad & Dry Fruits

Curried Chick Pea, Mango & Apple

Choose 3 Items for Platter Display

Grilled Marinated Vegetable Antipasto Platter

Deli Style Ham, Salami, Smoked Turkey & Assortment of Pickles

Seared Chicken Breast, Grilled Romaine & Extra Virgin Olive Oil

Chilled Seafood Platter, Mussels, Clams, Prawns & Poached Salmon

Wedding Buffet Menu

Choose 3 Items for Entrée Display

Chicken Madagascar: Grilled Chicken Breast & Green Peppercorn Demi-Glace

Balsamic Chicken: Roasted with Garlic, Fresh Herbs & Sweet Balsamic Reduction

Chicken Pecan Dijonnaise: Sour Cream, Dijon Mustard & Toasted Pecans

Icelandic Cod Lemon Caper Cream

Steelhead Fillet Lemon Tarragon Butter

Marinated Sirloin Steak, Cabernet Demi Glace

Pork Loin: Mushroom Sauce

Mushroom Ravioli, Spinach and Garlic Cream sauce

House Made Stuffed Large Pasta Shells, Fresh Vegetables, Tomato Sauce & Feta

Choose 2 Items to Complement The Entrees

Steamed Tricolored Potatoes with Chives & Butter

Buttermilk Mashed Potatoes

Fresh Market Vegetables

Classic Ratatouille

Bok Choy, Peppers & Beansprouts with Garlic and Ginger

Wedding Buffet Menu

Choose 1 Carving Station

Leg of Lamb

Pork Loin

Prime Rib

Roasted Ham

With Appropriate Condiments

Choose 6 Items for Dessert Display

Seasonal Fresh Cut Fruit

Assorted Mousse Cake Squares

Vanilla Panacotta

Selection of Pies

A Selection of Domestic & Imported Cheeses with Dried Fruits and Nuts

Rich Dark Chocolate Mousse

Assorted Cheesecakes

Chocolate Cake

English Trifle Pudding

Hot Bread Pudding, Vanilla Sauce

\$58.00 per Person

(Minimum 50 people)

2019/ Prices are Subject to 18% Gratuity and 5% GST

Wedding Appetizers & Late Night Snacks

Cold Selections

Smoked Chicken & Papaya Salsa - \$28.00/Dozen

Cherry Tomatoes & Boconcini Crostini - \$23.00/Dozen

Smoked Salmon Roses & Dark Rye Bread - \$34.00/Dozen

Beef Carpaccio Crostini & Onion Marmalade - \$38.00/Dozen

Assorted Sushi Rolls, Wasabi & Ginger - \$42.00/Dozen

Chilled Jumbo Prawns & Indo-Chine Dip - \$40.00/Dozen

Scallops with Creamy Remoulade - \$42.00/Dozen

Tuna Tataki & Wasabi Foam in White Spoons - \$30.00/Dozen

Brie & Strawberry on Crostini - \$34/Dozen

Shrimp & Limoncello Bruschetta Herb Crostini - \$32/Dozen

Warm Selections

Leek & Swiss Cheese Mini Quiche - \$32.00/Dozen

Brie & Raspberry in Filo Pastry - \$36.00/Dozen

Saffron Chicken Skewer - \$29.00/Dozen

Scallops Wrapped in Bacon - \$54.00/Dozen

Mini Yorkshires, Roast Beef Horseradish Jus- \$38/Dozen

Butter Chicken Singles- \$34/Dozen

Tempura Prawns - \$48.00/Dozen

Beef Sliders with Blue Cheese - \$40.00/Dozen

Mini Beef Wellingtons - \$46.00/Dozen

Vegetable Samosas - \$28/Dozen

Shrimp Gyoza- Soy Sauce - \$29/Dozen

Fried Wonton Sweet Chili Sauce - \$28/Dozen

Flatbread, Cherry Tomatoes, Caramelized Onions, Goat Cheese - \$30.00/Dozen

Herb Breaded Lamb Chops- \$44.00/Dozen

Baked Wheel of Brie (1KG), Brown Sugar, Pine Nuts & Fresh Baguette - \$120.00/Wheel

Trio of Dips: Edamame, Hummus, Beet, Yogurt & Honey Pita Bread - \$34/Dozen

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Platters

Fresh Vegetable Crudites & Sundried Tomatoes Chive Dip - \$35.00/ Serves 10

Fresh Seasonal Fruit, Strawberries & Chocolate Sauce - \$42.00/ Serves 10

Selection of Local and Imported Cheeses, Dried Fruit & Crackers - \$80.00/ Serves 10

Deli Style Ham, Salami, Smoked Turkey & Assortment of Pickles - \$80.00/ Serves 10

Antipasto Display of Fine Italian Meats, Cheeses & Breads - \$95.00/ Serves 10

Carving Stations

Slow Roast Baron of Beef, Rosemary Jus - \$395.00/ Serves 65

Baked Ham, Honey Mustard Glaze - \$325.00/ Serves 50

Roasted Fraser Valley Turkey Breast & Gravy - \$350.00/ Serves 30

Marinated Leg of Lamb, Dijon Mustard - \$375.00/ Serves 50

All Carving items include Appropriate Condiments

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Late Night Snack

Make Your Own Poutine Bar

Mozzarella Cheese, Tomato, Green Onion, Bacon Bits, Cheese Sauce, Gravy & Fries

\$8.00 per person

Mini Corn Dogs

Assorted Mustards

\$9.00 per person

Taco Bar

Beef, Shredded Lettuce, Tomato, Cheese, Salsa & Sour Cream

\$9.00 per person

Chicken Fingers & Fries

\$12.00 per person

Pizza Bar

Cheese, Ham & Pineapple, Pepperoni

\$ 12 per person

Perogie Bar

Bacon, Sour Cream and Onions

\$8.00 per person

Dips & Bread - \$7/Person

Grilled Cheese Bar- \$8.50/Person

Beverage Service

	<u>Host Bar</u>	<u>Cash Bar</u>
<i>Domestic Beer</i>	<i>\$5.90</i>	<i>\$8.00</i>
<i>Import Beer</i>	<i>\$6.95</i>	<i>\$9.50</i>
<i>Non Alcoholic Beer</i>	<i>\$4.85</i>	<i>\$6.50</i>
<i>House Wine</i>	<i>\$5.90</i>	<i>\$8.00</i>
<i>Highballs</i>	<i>\$5.90</i>	<i>\$8.00</i>
<i>Premium Highballs</i>	<i>\$6.95</i>	<i>\$9.50</i>
<i>Coolers & Ciders</i>	<i>\$6.95</i>	<i>\$9.50</i>
<i>Liqueurs</i>	<i>\$7.35</i>	<i>\$10.00</i>
<i>Juice, Pop & Water</i>	<i>\$2.72</i>	<i>\$3.50</i>

Hosted Bars are subject to 18% Gratuity, 10% Provincial Liquor Tax and 5% GST.

Cash Bars are inclusive of service charge and taxes.

Bartender labour charge of \$40.00 per hour (minimum 4 hours) will apply to functions with less than \$300.00 net bar sales.

Sparkling Wine

<i>Martini-Asti (ITA)</i>	\$40.00
<i>Prosecco-Frizzante Riondo (ITA)</i>	\$42.00
<i>Yellowglen-Pink (AUS)</i>	\$37.00

White Wine

<i>Chardonnay-MT. Lehman Unoaked (BC)</i>	\$47.00
<i>Chardonnay-Mondavi Woodbridge (USA)</i>	\$40.00
<i>Gewurztraminer Riesling-Jackson Triggs (BC)</i>	\$36.00
<i>Pinot Blanc-Perseus (BC)</i>	\$39.00
<i>Pinot Grigio-Ruffino Lumina (ITA)</i>	\$44.00
<i>Pinot Gris-See Ya Later Ranch</i>	\$43.00
<i>Riesling-Quails Gate (BC)</i>	\$45.00
<i>Riesling Reserve-Harrison Resort (BC)</i>	\$42.00
<i>Sauvignon Blanc-Sumac Ridge</i>	\$36.00
<i>Sauvignon Blanc-Santa Emma (CHI)</i>	\$40.00

Red Wine

<i>Cabernet Sauvignon-Inniskillin (BC)</i>	\$38.00
<i>Cabernet Merlot-Perseus (BC)</i>	\$39.00
<i>Chianti-Ruffino (ITA)</i>	\$45.00
<i>Malbec-Finca Los Primos (ARG)</i>	\$40.00
<i>Merlot Reserve-Harrison Resort (BC)</i>	\$42.00
<i>Merlot-Mondavi Woodbridge (USA)</i>	\$42.00
<i>Pinot Noir-Prospect (BC)</i>	\$36.00

<i>Shiraz-Lindemans Bin 50 (AUS)</i>	<i>\$37.00</i>
<i>Cabernet Sauvignon-Santa Emma (CHI)</i>	<i>\$40.00</i>
<i>Zinfandel-Ravenswood Vintners Blend (USA)</i>	<i>\$48.00</i>

(Prices as of January 2019 – Subject to change)

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