

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><i>Host Bar</i></u>	<u><i>Cash Bar</i></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.

BANQUET WINE LIST

SPARKLING WINE

Brut-Cook's (USA) 37

Martini-Asti (ITA) 40

Yellowglen-Pink (AUS) 40

Prosecco Frizzante Riondo (ITA) 45

WHITE WINE

Sauvignon Blanc-Sumac Ridge (BC) 36

Chardonnay-MT. Lehman Unoaked (BC) 48

Chardonnay-Mondavi Woodbridge (USA) 40

Gewurztraminer Riesling-J. Triggs (BC) 36

Pinot Grigio-Ruffino Lumina (ITA) 44

Pinot Gris-See Ya Later Ranch (BC) 43

Riesling-Quails Gate (BC) 46

Sauvignon Blanc-Santa Ema (CHI) 40

RED WINE

<i>Cabernet-Merlot Sumac Ridge (BC)</i>	<i>39</i>
<i>Cabernet Sauvignon-Inniskillin (BC)</i>	<i>38</i>
<i>Cabernet Sauvignon- Santa Ema (CHI)</i>	<i>40</i>
<i>Cabernet Merlot-Perseus (BC)</i>	<i>40</i>
<i>Chianti-Ruffino (ITA)</i>	<i>45</i>
<i>Malbec-Finca Los Primos (ARG)</i>	<i>42</i>
<i>Merlot-Mondavi Woodbridge (USA)</i>	<i>42</i>
<i>Pinot Noir-Pays D'OC Rothschild (FRA)</i>	<i>40</i>
<i>Shiraz-Lindemans Bin 50 (AUS)</i>	<i>37</i>
<i>Zinfandel-Ravenswood Vintners Blend (USA)</i>	<i>46</i>

(Prices as of May 2019 – Subject to change)

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