

Wedding Plated Menu's

Menu 1

Arugula & Kale Salad

Fior di Latte, Smoked Tomato Caper Dressing, Toasted Quinoa
or

San Marzano Tomato Soup

Basil Crème Fraiche

Sautéed Gnocchi

Grilled King Oyster Mushrooms, Roasted Pepper Cream, Shaved Parmesan
or

Seared Steelhead Filet

Pickled Fennel Salad, Beurre Blanc
or

Stuffed Rosdown Farms Chicken Breast

Spinach, Lemon, Basil, Ricotta Stuffing, Thyme Jus
or

Beef Tenderloin

Pan Roasted Filet, Confit Garlic, Truffle Jus

White Chocolate Bomb

Scorched Orange Caramel Sauce, Sponge Toffee, Hazelnut Textures
or

Chilled Summer Pudding

Angel Food Cake with Vanilla Cream, Macerated Berries

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$50.00 per Person (minimum 20)

Prices are Subject to 18% Gratuity and 5% GST.

NOTE: Entrée selections for all guests required one week in advance of event.

Menu 2

Spring Pea Soup

or

Chilled Prawns

Cucumber Radish Slaw, Lime Aioli

Roasted Cauliflower Panisse

Salpicon of Squash, Lentil, Smoked Tomato, Marinara Sauce

or

Roasted Rosstown Farms Chicken Breast

Chilliwick Honey Glaze, Thyme Jus

or

Pacific Sablefish

Arugula, Grapefruit Butter Sauce

or

Beef Tenderloin

Pan Roasted Filet, Soft Blu, Stone Fruit Relish, Red Wine Jus

Bitter Chocolaté Pate

Fluer de Sel, Balsamic, Cherry Gastrique

or

Raspberry Cheese Cake

Graham Crumb, Berry Coulis

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$55.00 per Person (minimum 20)

Prices are Subject to 18% Gratuity and 5% GST.

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Menu 3

Roasted Wild Mushroom Soup

Lemon Thyme Cream, Dry Sherry

or

Vine Ripened Tomato Salad

Fior de Latte, Basil Puree, Sherry Gastrique

Roasted Garlic, Garbanzo Bean Puree

Tuscan Kale, Sweet Roasted Pepper and Pickled Mushroom Salad, Lemon Aioli

or

Pacific Kuterra Salmon

Sautéed Leeks, Teardrop Tomato, Dungeness Crab Risotto, Citrus Butter Sauce

or

Beef "Two Ways"

Braised Short Rib, Seared Beef Tenderloin, Red Current Jus

or

Roasted Pork Tenderloin

Stuffed with Wild Mushrooms, Cranberry Jus

Tiramisu

Mocha Anglaise

or

Lemon Tart

Torched Meringue, Apricot Coulis

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$60.00 per Person (minimum 20)

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

- Clipped Green Salad, Shaved Radish, Fennel, Young Carrots, Grapefruit Dressing
- Spinach, Frisee, Strawberries, Toasted Goat Cheese, Poppy Seed Dressing
- Grilled Vegetable Salad with Olive Oil & Balsamic Vinegar
- Cold Water Shrimp Salad, soba noodles, Bok Choy, Chili Mango Vinaigrette
- Tuscan Kale and Baby Romaine Salad, Lime Aioli, Roasted Garlic Filone Crisps
- Dried Cranberry, Almond, Cole slaw, Maple, Apple Cider Dressing
- Nicoise Salad, Albacore Tuna, Beans, Tomato, Capers, Potato, & Egg, Lemon Thyme Dressing
- Vine Ripened Tomato, Cucumber Carpaccio, Bocconcini Filone Chips, Sherry Gastrique
- Pesto Orzo Salad, with Roasted Peppers, Pancetta & Tomato Confit
- Orzo Salad with Grilled Vegetables, Shaved Asiago Scallion Dressing

Choose 3 Items for Platter Display

- Hot Smoked BC Salmon, Candied Salmon, Poached Salmon, Horseradish Crème Fraîche, Crispy Capers, Crackers
- Charcuterie Selection of Cured & Air Dried Meats Marinated Mushrooms, Artichokes, Pickled Vegetables, Horseradish Aioli, Local Honey Mustard,
- Wine Poached Clams, Mussels, Citrus Poached Prawns, Shaved Fennel, Saffron Dressing
- Grilled Vegetables, Roasted Peppers, Artichokes, Olives, Prosciutto, Bocconcini

Wedding Buffet Menu continued

Choose 3 Items for Entrée Display

- Chicken Saltimbocca Fontina, Prosciutto, Sage, Marsala Jus
- Chicken Forestier, Mushrooms, Pear Onions, Bacon, Rosemary Jus
- Roasted Chicken Breast, Smoked Tomato and Mushrooms, Natural Jus
- Roasted Ling Cod, Campari Tomato, Leek & Caramelized Fennel Ragout
 - Lois Lake Steelhead, Pickled Fennel, Celery Root Cream
 - Braised Beef Short Rib, Stone Fruit Relish, Red Wine Jus
 - Roast Pork Loin, Cranberry Relish, Bacon Jus
- Sautéed Gnocchi, Grilled King Oyster Mushrooms, Roasted Pepper Cream

Choose 2 Items to Compliment the Entrees

- Pan Seared Polenta Cakes
- Buttermilk Mashed Potatoes
- Roasted Baby Nugget Potatoes
 - Fresh Market Vegetables
 - Roasted Root Vegetables

Wedding Buffet Menu continued

Choose 1 Carving Station

-Grainy Dijon and Rosemary Crusted Leg of Lamb

-Stuffed Pork Loin with Apricots and Thyme

-Slow Roasted Prime Rib

-Maple Roasted Country Ham

With Appropriate Condiments

Choose 5 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

-Toffee Pudding, Caramel Sauce

Gourmet Regular & Decaffeinated Coffee, Assortment Fine Teas

\$60.00 per Person (Minimum 40 people)
Prices are Subject to 18% Gratuity and 5% GST.

Wedding Appetizers & Late Night Snacks

Cold Selections (Minimum 2 dozen)

- Smoked Chicken & Cranberry Relish \$28.00 / Dozen
- Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique \$20.00 / Dozen
- Gougeres Filled with Grilled Veg, Sun dried Tomato Cream \$18.00 / Dozen
 - Potted Smoked Salmon Endive, Tobico \$27.00 / Dozen
- Ahi Tuna Poke Spoons, Toasted Sesame, Miso Aioli \$34.00 / Dozen
- Grissini Bread Sticks Wrapped with Prosciutto \$20.00 / Dozen
 - Tomato Bruschetta Crostini \$18.00 / Dozen
- Chilled Prawn Skewer, Chimichurri Pesto \$28.00 / Dozen
- Strawberry & Peppered Boursin Cream Cheese \$18.00 / Dozen
- Tuna Tataki, Togarashi, Miso, Grilled Asparagus \$35.00 / Dozen
- Smoked Duck Breast, Apple Hazelnut Relish \$28.00 / Dozen
- Spice Rubbed Shrimp, Tomato Jam, Lemon Gelée, Horseradish Aioli \$28.00 / Dozen

Warm Selections (Minimum 2 dozen)

- Mini Quiche with Boursin, Wild Mushroom, and Leeks \$21.00 / Dozen
 - Chorizo and Bocconcini Pizzetta \$22.00 / Dozen
 - Forest Mushrooms Vol-au-Vent with Brie \$22.00 / Dozen
 - Grilled Chicken Satay, Lime, Garlic Aioli \$30.00 / Dozen
 - Shawarma Spiced Chicken Bite \$30.00 / Dozen
 - Coconut Crusted Prawns, Sweet Chilli Dipping Sauce \$28.00 / Dozen
- Maple and Black Pepper Glazed Beef Tenderloin Skewers \$35.00 / Dozen
 - Duck Confit Aranacini \$20.00 / Dozen
 - Vegetable Spring Rolls, Plum Sauce \$18.00 / Dozen
 - Panko Crusted Beef Short Rib, Chevre Potato Cakes \$28.00 / Dozen
- Asiago and Panko Crusted Lamb Chops, Dijon, and Truffle Oil \$45.00 / Dozen

Platters (Minimum 10 people)

- Fresh Vegetable Crudites & Sundried Tomatoes Chive Dip \$4.00 / per Person*
- Fresh Seasonal Fruit, Strawberries & Chocolate Sauce \$4.50 / per Person*
- Selection of Local and Imported Cheeses, Dried Fruit & Crackers \$8.00 / per Person*
- Chacuterie Selection, Antipasto Display of Italian Meats, Cheeses & Breads \$9.00 / per Person*

Carving Stations

- Slow Roast Prime Rib, Red, Wine Jus – \$500.00 / Serves 65*
- Baked Ham, Caramelized Apple Jus – \$350.00 / Serves 50*
- Roasted Fraser Valley Turkey Breast & Gravy – \$375.00 / Serves 30*
- Roasted Leg of Lamb, Grainy Dijon Mustard – \$400.00 / Serves 50*

All Carving items include Appropriate Condiments

Late Night Snack

(Minimum 20 people)

Poutine \$8.00 / per Person

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

Taco \$10.00 / per Person

Pulled Pork, Shredded Lettuce, Tomato, Cheese, Salsa & Sour Cream

Pizza \$22.00 / per Pizza

Cheese, Ham & Pineapple, Pepperoni

Gyoza \$9.00 / per Person

Pork Kimchi, Seafood, Vegetable Gyoza

Lime Ponzu dipping Sauce, Sliced Scallions, Pickled Vegetables

Grilled Cheese \$8.00 / per Person

Baked Mac and Cheese \$9.00 / per Person

Shaved Smoked Meats, Mini Kaisers \$8.00 / per Person

Beverage Service

	<i>Host Bar</i>	<i>Cash Bar</i>
<i>Domestic Beer</i>	\$6.25	\$8.50
<i>Import Beer</i>	\$7.20	\$9.75
<i>Non Alcoholic Beer</i>	\$5.25	\$6.50
<i>House Wine</i>	\$6.25	\$8.50
<i>Highballs</i>	\$6.25	\$8.50
<i>Premium Highballs</i>	\$7.35	\$10.00
<i>Coolers & Ciders</i>	\$7.00	\$9.50
<i>Liqueurs</i>	\$8.10	\$11.00
<i>Juice, Pop & Water</i>	\$3.25	\$4.00

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 \$50.00 per hour (minimum 4 hours) will apply to functions with less than \$400.00 net bar sales

Wine List

Sparkling Wine

<i>Brut- Stellar's Jay (CAN)</i>	\$52.00
<i>Prosecco-Ruffino (ITA)</i>	\$48.00
<i>Yellowglen-Pink (AUS)</i>	\$38.00

White Wine

<i>Chardonnay-See Ya Later (BC)</i>	\$48.00
<i>Chardonnay-Mondavi Woodbridge (USA)</i>	\$40.00
<i>House White- Harrison Resort (BC)</i>	\$42.00
<i>Pinot Grigio-Graffigna (ARG)</i>	\$42.00
<i>Pinot Gris-See Ya Later Ranch (BC)</i>	\$43.00
<i>Riesling-Quails Gate (BC)</i>	\$45.00
<i>Sauvignon Blanc- Kim Crawford (NWZ)</i>	\$55.00
<i>Sauvignon Blanc-Sumac Ridge (BC)</i>	\$38.00

Red Wine

<i>Cabernet Sauvignon-Inniskillin (BC)</i>	\$38.00
<i>Cabernet Merlot-Sumac Ridge (BC)</i>	\$40.00
<i>House Red -Harrison Resort (BC)</i>	\$42.00
<i>Malbec-Finca Los Primos (ARG)</i>	\$42.00
<i>Merlot -Burrowing Owl (BC)</i>	\$58.00
<i>Merlot-Mondavi Woodbridge (USA)</i>	\$44.00
<i>Pinot Noir-See Ya Later (BC)</i>	\$46.00
<i>Shiraz-Lindemans Bin 50 (AUS)</i>	\$40.00

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