

# 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 Rosstown 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

**\$54.00 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**

*Chilliwack 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

**\$59.00 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 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

**\$64.00 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 additional \$5.00 per person*
- 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

**\$65.00 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 \$30.00 / Dozen
- Grape Tomatoes, Basil, Bocconcini Skewer, Sherry Gastrique \$22.00 / Dozen
- Gougeres Filled with Grilled Veg, Sun dried Tomato Cream \$20.00 / Dozen
  - Potted Smoked Salmon Endive, Tobico \$30.00 / Dozen
- Ahi Tuna Poke Spoons, Toasted Sesame, Miso Aioli \$37.00 / Dozen
- Grissini Bread Sticks Wrapped with Prosciutto \$24.00 / Dozen
  - Tomato Bruschetta Crostini \$20.00 / Dozen
- Chilled Prawn Skewer, Chimichurri Pesto \$31.00 / Dozen
- Strawberry & Peppered Boursin Cream Cheese \$20.00 / Dozen
- Tuna Tataki, Togarashi, Miso, Grilled Asparagus \$38.00 / Dozen
- Smoked Duck Breast, Apple Hazelnut Relish \$31.00 / Dozen
- Spice Rubbed Shrimp, Tomato Jam, Lemon Gelée, Horseradish Aioli \$31.00 / Dozen

### **Warm Selections (Minimum 2 dozen)**

- Mini Quiche with Boursin, Wild Mushroom, and Leeks \$23.00 / Dozen
  - Chorizo and Bocconcini Pizzetta \$24.00 / Dozen
  - Forest Mushrooms Vol-au-Vent with Brie \$24.00 / Dozen
  - Grilled Chicken Satay, Lime, Garlic Aioli \$33.00 / Dozen
    - Shawarma Spiced Chicken Bite \$33.00 / Dozen
  - Coconut Crusted Prawns, Sweet Chilli Dipping Sauce \$32.00 / Dozen
  - Maple and Black Pepper Glazed Beef Tenderloin Skewers \$38.00 / Dozen
    - Duck Confit Aranacini \$23.00 / Dozen
    - Vegetable Spring Rolls, Plum Sauce \$20.00 / Dozen
  - Panko Crusted Beef Short Rib, Chevre Potato Cakes \$32.00 / Dozen
  - Asiago and Panko Crusted Lamb Chops, Dijon, and Truffle Oil \$49.00 / Dozen

### ***Platters (Minimum 10 people)***

- Fresh Vegetable Crudites & Sundried Tomatoes Chive Dip \$4.25 / per Person*
- Fresh Seasonal Fruit, Strawberries & Chocolate Sauce \$5.00 / per Person*
- Selection of Local and Imported Cheeses, Dried Fruit & Crackers \$9.00 / per Person*
- Chacuterie Selection, Antipasto Display of Italian Meats, Cheeses & Breads \$11.00 / per Person*

### ***Carving Stations***

- Slow Roast Prime Rib, Red, Wine Jus - \$650.00 / Serves 65*
- Baked Ham, Caramelized Apple Jus - \$395.00 / Serves 50*
- Roasted Fraser Valley Turkey Breast & Gravy - \$425.00 / Serves 30*
- Roasted Leg of Lamb, Grainy Dijon Mustard - \$450.00 / Serves 50*

***All Carving items include Appropriate Condiments***



## Late Night Snack

*(Minimum 20 people)*

**Poutine** \$9.00 / per Person

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

**Taco** \$11.00 / per Person

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

**Pizza** \$23.00 / per Pizza

*Cheese, Ham & Pineapple, Pepperoni*

**Gyoza** \$10.00 / per Person

*Pork Kimchi, Seafood, Vegetable Gyoza*

*Lime Ponzu dipping Sauce, Sliced Scallions, Pickled Vegetables*

**Grilled Cheese** \$8.50 / per Person

**Shaved Smoked Meats, Mini Kaisers** \$9.50 / 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 &amp; Ciders</i>	\$7.00	\$9.50
<i>Liqueurs</i>	\$8.10	\$11.00
<i>Juice, Pop &amp; 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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