

Wedding Package #1

- ~ Alcoholsed and non-alcoholsed punch during cocktail
- ~ Chef selection of Hors d'Oeuvres during cocktail
(6 pieces per person)
- ~ Two glasses of house wine per person during dinner



Meal

Butternut Squash with Smoked Gouda and Maple Syrup



Chicken Supreme stuffed with Roasted Leeks

Served with Mashed Potatoes with Brown Butter and Seasonal Vegetables
Artisan Bread and Butter



Chocolate Hazlenut Pyramid

Coffee and Tea

\$100

Price per person, taxes and service are not included.
The prices are subject to change without notice.
Please inform us of any food allergies or dietary concerns.

Wedding Package #2

- ☞ Alcoholised and non-alcoholised punch during cocktail
- ☞ Chef selection of Hors d'Oeuvres during cocktail
(6 pieces per person)
- ☞ Two glasses of house wine per person during dinner



Meal

Sweet Peas and Brie Soup
☞
Mixed Greens Salad with Poppy Seed Dressing
☞
Osso-Bucco (pork) with Wild Mushrooms and Garlic,
Served with Yukon Gold Mashed Potatoes and Seasonal Vegetables
Artisan Bread and Butter
☞
Lavender and Sweet Honey Crème Brûlée
Coffee and Tea



Midnight Buffet

Bite-Size Fresh Fruits
Assorted Regional Cheeses
Assorted Dessert Squares

\$130

Price per person, taxes and service are not included.
The prices are subject to change without notice.
Please inform us of any food allergies or dietary concerns.

Minimum of 60 people is required for this package.

Wedding Package #3

- ☞ Alcoholised and non-alcoholised punch during cocktail
- ☞ Chef Selection of Hand Made Hors d'Oeuvres during cocktail
(6 pieces per person)
- ☞ Two glasses of house wine per person during dinner



Meal

Tomato and Fennel Bisque with a Paillot Heart
☞
Trilogy of Atlantic Lobster Ravioli, Shallot White Butter
☞
Roasted Alberta Prime Rib
Served with Mashed Potatoes with Brown Butter and Seasonal Vegetables
Artisan Bread and Butter
☞
Duo of Lindt Chocolate Tartuffo in a Crisp Tuile Shell
Coffee and Tea



Midnight Buffert

Assorted Signature Cupcakes and Fresh Fruit
Assorted Regional and International Cheeses
Miniature Sliders and Poutines

\$159

Price per person, taxes and service are not included.
The prices are subject to change without notice.
Please inform us of any food allergies or dietary concerns.

Minimum of 60 people is required for this package.

Kids Meal

Crudités with Dip
Chicken Fingers with Fries
Ice Cream
Milk or Juice
\$16

Reception (for your cocktail)

Assorted Regional Cheeses with Artisan Breads	\$3.50/person
Assorted Regional and International Cheeses with Artisan Breads	\$4.50/person
Shrimp Cocktail with Garnishes	\$4.50/person
Delicatessen Cured Meats with Mustards and Artisan Breads	\$3.50/person
Smoked Salmon with Caper Berries, Tarragon Sour Cream	\$4.50/person
Gravlax with Caper Berries, Tarragon Sour Cream	\$4.50/person
Wild Game Terrine and Duck Rillettes with Red Onion Confit with Port	\$5.50/person
Crudités with Tzazikis Dip	\$3.00/person
Sushi Station including Nigiri and Futomaki (3/ person)	\$9.00/person
Selection of Cold Hors d'Oeuvres	\$28.00/dozen
Selection of Hot Hors d'Oeuvres	\$32.00/dozen
Selection of Deluxe Hot and Cold Hors d'Oeuvres	\$40.00/dozen
Assortment of Mignardises including : - Small French Macarons - Petits Four -	\$34.00/dozen

Price per person, taxes and service are not included.
The prices are subject to change without notice.
Please inform us of any food allergies or dietary concerns.

Chef Station

Alberta Hip of Beef with Green Pepper Sauce and Horseradish (Serves 100 people)	\$950.00
Slow Cooked Prime Rib with a Pepper Sauce (Serves 25 people)	\$350.00
Slow Roasted Ham on the Bone, Maple Juice and Grained Mustard (Serves 25 people)	\$165.00
Lamb Shank, Rosemary Sauce (Serves 25 people)	\$195.00

**The items mentioned above are served in stations and cut by a Chef.
The Chef fees are \$125/station.**

Midnight Buffet

Sweet

Assorted Signature Cupcakes, Sugar and Cinnamon Donuts,
Fresh Bite-Size Fruits, Coffee and Tea
\$12.00

Salty

Assorted Flatbread Pizzas, Miniature Poutines, Miniature Sliders, Coffee and Tea
\$14.00

Sweet & Salty

Assorted Signature Cupcakes, Assorted Flatbread Pizzas,
Miniature Sliders, Miniature Poutines, Coffee and Tea.
\$16.00

Price per person, taxes and service are not included.
The prices are subject to change without notice.
Please inform us of any food allergies or dietary concerns.