



Wedding Menu

Committed to creating exceptional
and sustainably responsible
experiences for you and your guests



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Canapés

Minimum 3 dozen per item

COLD

Maximum 3 choices

Seaweed salad, charcoal tapioca cracker, edamame *ve gf*
\$60 per dozen

Baby bocconcini and heirloom cherry tomato skewer with basil pesto *v gf*
\$60 per dozen

Baby beet, goat cheese mousse, orange segment in Barquettes noir *v*
\$65 per dozen

Smoked sockeye salmon, whipped cream cheese, Tobiko caviar, dill, on mini blini
\$65 per dozen

Ahi tuna tartare, avocado mousse, citrus zest, sesame mini cone
\$70 per dozen

Prawn cocktail chilled basil tomato juice with brunoises pepper on shot glass *gf df*
\$65 per dozen

HOT

Maximum 3 choices

Curried golden panisse, mint chutney, rainbow slaw in shot glass *ve gf*
\$60 per dozen

Veggie kale pakora, tamarind chutney on heat lamp *ve gf*
\$48 per dozen

Mini smoked salmon quiche with spinach, pepper and goat cheese *v*
\$60 per dozen

Grana Padano wild mushroom arancini, truffle thyme aioli on skewer *v*
\$60 per dozen

Braised short rib, corn puree, queso fresco, pico de gallo in shot glass *gf*
\$72 per dozen

Sundanese chicken skewer, spicy tahini sauce, crispy onion *gf*
\$60 per dozen

Canapés

Minimum 3 dozen per item

HOT

Crispy pork belly, quick pickles roots, apple glaze on ceramic spoon *gf df*

\$65 per dozen

Golden Thai crab cake, yogurt tartare sauce

\$72 per dozen

SWEET

Maximum 3 choices

Gold dust chocolate mousse in mini chocolate tart, raspberry *v*

\$65 per dozen

Ice wine & cranberry macaroon *v*

\$60 per dozen

Assorted mini choux pastry *v*

\$60 per dozen

Cocoa Barry assorted bonbon *v*

\$72 per dozen

Mini petite fours *v*

\$72 per dozen

Chocolate dipped cheesecake lollipop *v*

\$72 per dozen

Buffet

Minimum 20 guests

MENU 1

\$70

- Organic mixed greens, shaved heirloom vegetables, fennel, mandarin orange, cranberry, chef's raspberry and citrus vinaigrette *ve gf*
- Pickled beet salad, tri color beets, arugula, goat cheese, mirin vinaigrette *v gf*
- Maple mustard glaze salmon, fennel orange slaw, orange reduction *gf df*
- Herb roasted chicken breast, broccolini, heirloom tomatoes, natural jus *gf df*
- Creamy Yukon gold mashed, confit garlic with chives and sour cream *v gf*
- Thyme roasted seasonal roots vegetables *ve gf*
- Assorted decorated mini cakes and bars *v*
- Sliced seasonal fruits & berries *ve gf*

MENU 2

\$80

- Organic quinoa, roasted veggie, symphony baby tomato, edamame, green herb vinaigrette *ve gf*
- Baby spinach, peaches, cherry tomato salad with sumac dressings *ve gf*
- Virgin herb olive oil roasted chicken breast, sauce vierge, broccolini *gf df*
- Lemon dill salmon, citrus and cherry tomato with orange glaze reduction *gf df*
- Homemade roasted vegetable lasagna, tomato sauce, cream sauce *v*
- Wild rice pilaf, with chickpea and vegetables *ve gf*
- Herb roasted root vegetables *ve gf*
- Assorted decorated mini cakes and bars *v*
- Sliced seasonal fruits & berries *ve gf*

Buffet

Minimum 20 guests

MENU 3

\$85

- Salad Bar:
Organic baby greens, kale, baby arugula leaves, raspberry vinaigrette, balsamic vinaigrette, lemon wedges, tomatoes, cucumber, red onion, pickled beet, cranberries, almond, walnuts *ve gf*
Cheddar, mozzarella, parmesan *v gf*
Caesar dressing and croutons *v*
- Thyme roasted seasonal roots vegetables *ve gf*
- Rosemary smoked paprika and thyme roasted tri color baby bliss potatoes *ve gf*
- Salmon croquette with salsa verde and tar-tar sauce *gf*
- Herb roasted chicken breast, sautéed mushrooms, fire roasted red pepper emulsion *gf*
- Beef short rib bourguignon with mirepoix and pearl onion *gf*
- Homemade roasted vegetable lasagna, tomato sauce, cream sauce *v*
- Assorted decorated mini cakes and bars *v*
- Sliced seasonal fruits and berries *ve gf*

BUFFET ADD-ON

- Italian romance wedding soup *ve gf* | \$5
- Cheesecakes honeydew mint panna cotta with raspberry gel filling on shot glass *v* | \$5

Plated

Minimum 20 guests | Cloth napkins and water service included

Includes choice of one salad *OR* soup *OR* appetizer, one carb with one entrée, and one dessert

SALAD

One choice for the entire group

Herb Salad *ve*

artisan greens, micro herbs, edible flowers, orange segments, candied walnuts, orange reduction vinaigrette

Textures of Beet *v gf*

sous-vide yellow beet with orange juice and dill, poached and pickled red beet with coriander seed, fennel and mustard, quick pickled candy cane beet shavings, beet puree, powdered beetroot (*ve gf*), goat cheese saganaki (*v gf*)

Bocconcini Salad *v gf*

pulled bocconcini, San Marzano and baby heirloom tomatoes, pesto, frisee, shaved vegetables

SOUP

One choice

Butternut Squash Velouté *v gf*

roasted butternut squash, chives, crème fraîche, herb oil

Cream of Mushroom *v gf*

sautéed wild mixed mushroom, thyme, sour cream, truffle oil

APPETIZER

Baked Quinoa Cake *ve*

curried butternut puree, shaved candy cane beet, purple yam crisps

CARB

One choice for the entire group plus vegan for dietary needs

- Yukon gold mashed potatoes with confit garlic *v gf*
- Russet potato hash with goat cheese and peppers *v gf*
- Spätzle, baby vegetables, confit tomatoes *v*
- Fingerling potatoes, rainbow carrots and broccolini *ve gf*
- Baked tofu quiche with sun-dried tomato and spinach *ve gf*
- Herb layered potato pave *v gf*
- Green pea parmesan creamy risotto *v gf*

Plated

Minimum 20 guests | Cloth napkins and water service included

ENTRÉE

One choice and one vegan

Ratatouille Stuffed Tomatoes *ve gf* | \$70

herbed forbidden rice, English pea, crispy kale with truffle emulsion and basil oil

Pan Seared Roasted Salmon *gf* | \$90

green pea puree, confit heirloom tomatoes, sautéed peas with bacon and citrus, kale

Roasted Miso Maple Glaze Sablefish *gf* | \$90

wild mushroom ragout with chorizo, white wine braised mussels, asparagus

Roasted Honey Garlic Chicken Breast Supreme *gf* | \$80

baby beet puree, seasonal vegetable mélange, and natural jus

Red Wine Braised Beef Short Rib with Glaze *gf* | \$90

butternut squash puree, charred asparagus, confit heirloom tomatoes, red wine jus

DESSERT

One choice and one vegan

Lava Molten Cake *v gf*

almond hazelnut soil, butterscotch ice cream, coffee caramel sauce

White Chocolate and Crème Fraiche Panna Cotta *v*

raspberry consommé, Kataifi birds' nest, basil

Reinvented S'mores *v*

graham tart, minted chocolate cremeux, torched meringue, salted caramel sauce, and raspberry coulis

Crème Brule *v*

black sesame genoa, coulis and raspberry

Mango Panna Cotta *ve gf*

Cointreau macerated strawberries with mint, raspberry coulis

ADD ON

Amuse bouche (warm and cold served at room temperature)

Reinvented potato hash, smoked salmon, cream cheese crushed pistachio, and smoked steelhead caviar with edible gold *v* | \$120 per dozen

Squid ink brioche crostini, pate, tobiko, sea urchin, ponzu gel with edible flower | \$120 per dozen

Reception Stations

Minimum 20 guests

CHIPS & DIP

\$10

[Organic vegetable chips (*ve gf*), tortilla chips (*v*), chive sour cream (*v gf*), tomato salsa (*ve gf*), guacamole (*ve gf*)]

DOMESTIC AND INTERNATIONAL CHEESE

\$15

[Selection of international and local artisanal cheeses (*v gf*), Armenian flat bread (*v*), crisp (*ve*) grapes, dried fruits, fruit preserve (*ve gf*)]

SMOKED AND CURED MEATS

\$16

[Salami, calabrese, capicollo, prosciutto, wine chorizo *gf*
Selection of mustard, pickles, olives (*ve gf*), baguette crisps (*v*)]

SEAFOOD PLATTER

\$22

[Smoked salmon, BBQ salmon, candied salmon, pepper crusted mackerel *gf*
Seaweed salad, lemon, dill, capers *ve gf*]

MEDITERRANEAN MEZZE

\$14

[Kalamata olive hummus (*ve gf*), fire-roasted red pepper hummus (*ve gf*), tzatziki (*gf*)
Marinated olives, crudité (*ve gf*), pita chips (*v*)]

SLIDER STATION

\$18

Gluten-free option available for \$2 per person

[**1 of each type per person, total 3 pcs**
Portobello: grilled portobello, arugula, brie cheese, citrus aioli *v*
Albacore tuna: pepper crusted tuna, wasabi aioli, spinach goma-ae *df*
Pulled pork: chipotle apple braised pork, citrus chipotle aioli, pickled slaw *df*]

Reception Stations

Minimum 20 guests

TACO STATION

\$20

1 of each type per person, total 3 pcs

Apple chipotle braised pork *gf df*

Smoked tofu sofrito *ve gf*

Mango habanero roasted chicken breast *gf df*

Flour soft tortilla (2) (*ve*), corn hard tortilla (1) (*ve gf*)

Pico de gallo, guacamole, shredded cabbage, shredded lettuce, pickled red onion and diced tomatoes (*ve gf*), sour cream (*v gf*)

A La Carte

Minimum 20 guests

SNACKS

Assorted house made mochi (Adzuki bean, Matcha or Ube) *v gf* | \$3/ea

Assorted freshly baked decorated mini cookies *v* | \$3.5/ea

Sweet & Salty | \$10.5

- Salted popcorn (*ve gf*), mini pretzels (*v*), mixed pub (*ve*), salted almond (*ve gf*)
- Gluten-free dark chocolate granola bar (*ve gf*), assorted brownies (*v*)

Seasoned popcorn *ve gf* | \$5.50 per 50g

Sliced seasonal fruits & berries *ve gf* | \$8

SMOOTHIES ON CHAMPAGNE GLASS

\$6

Honeydew and Spinach *ve gf*

Mango and Mint *v gf*

Strawberry with Banana *v gf*

Chef Attended Reception Stations

Minimum 20 guests | Add on to the buffet

PASTA EVANGELIST

\$21

Penne, rigatoni, orecchiette

Tomato marinara, alfredo, pesto cream

Onion, garlic, mixed roasted vegetables, mixed mushroom, fresh basil, heirloom baby tomatoes, spinach, arugula, fresh basil *ve gf*

Mixed seafood, braised short rib, Grana Padano *gf*

MARINATED AND ROASTED CANADIAN “AAA” STRIPLOIN

\$24

Slow roasted striploin, served with assorted mustard, horseradish, tobacco onion, thyme jus *gf*

Mini brioche bun *v*

Order in increments of 20 guests

SALMON WELLINGTON

\$21

Whole fillet of salmon seared and crusted with roasted peppers, sautéed spinach, and wild rice; wrapped with puff pastry and slow baked

Served with béarnaise sauce (*v gf*), creamed horseradish

SLOW ROASTED LEG OF LAMB

\$22

Rosemary, mustard and garlic marinated leg of lamb *gf*

Thin pita, tzatziki, shaved onion salad with parsley and mint

CARVING STATION ENHANCEMENTS

Add on to the carving station

Herb and smoked paprika roasted baby red bliss potato *ve gf* | \$5

Creamy mashed potato *v gf* | \$8

Yorkshire pudding *v* | \$3.5

Roasted root vegetables with aged balsamic glaze *ve gf* | \$5

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-Style Water Stations

serves 40 | \$45 per container

Infused Water Station

(mint & cucumber, rainbow citrus)

serves 40 | \$65 per container

Water Service

serves 6 | \$11 per pitcher

Pot of Freshly Brewed Organic Fair Trade Coffee

serves 8-10 | \$27.5 per pot

Conference Urn of Coffee

serves 50 | \$115 per urn

Pot of Organic Tea

(assortment of organic natural teas)

serves 8-10 | \$27.5 per urn

Conference Urn of Tea

serves 50 | \$115 per urn

Chilled Fruit Juices

(orange, apple) and/or bottled water

\$3 per person

Specialty Soft Drinks

(plain & flavoured sparkling water)

\$3.75 per person

Bubly

\$3.75 per person

Fruit Punch

serves 40 | \$110 per serving

House-made Iced Tea and/or Lemonade

serves 40 | \$90 per serving

Beverages

SPIRITS & BEERS

Bar prices are subject to 18% service charge, 10% liquor PST and 5% GST

Basic Bar | \$8.5

33 Acres Brewing Co. Local Beer | 330ml

- Sunshine - French Blanchè (Wheat)
- Ocean - West Coast Pale Ale
- Life - California Common (Lager)

Nude Vodka Soda | 355ml

Lonetree Cider | 355ml

House Wine

- Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$42 per bottle | \$8.5 per glass (5oz)

Standard Bar (1oz) | \$8.5

Smirnoff Vodka

Gordon's Gin

Seagram's V.O. Whisky

Bacardi White/Dark Rum

Premium Bar | \$10.5

Ketel One Vodka | 1oz

Bombay Sapphire | 1oz

Crown Royal | 1oz

Havana Club Anejo Reserva | 1oz

Johnny Walker | 1oz

Heineken | 330ml

Beverages

WINES

All wine bottles are 750ml

Sparkling Wine

La Scala Spumante
\$42 per bottle | \$8.5 per glass (5oz)

Gray Monk, Odyssey White Brut, British Columbia VQA
\$72 per bottle

House Wine

Peller Estates, Sauvignon Blanc or Cabernet Merlot, British Columbia VQA
\$42 per bottle | \$8.5 per glass (5oz)

White Wine

Sandhill, Pinot Gris, British Columbia VQA
\$53 per bottle

Red Rooster, Chardonnay, British Columbia VQA
\$55 per bottle

Gray Monk, Riesling, British Columbia VQA
\$55 per bottle

Red Wine

Sandhill, Merlot, British Columbia VQA
\$53 per bottle

Red Rooster, Merlot, British Columbia VQA
\$55 per bottle

Gray Monk, Pinot Noir, British Columbia VQA
\$58 per bottle

Rosé Wine

Stone Road Vineyard, British Columbia
\$42 per bottle

BAR MINIMUM (Based on 3 hours' service)

A one drink per person minimum bar spend is imposed for all events, based on the confirmed guest count. Minimum bar spend does not include gratuity or applicable taxes. Bar minimum is compulsory and can be met through cash bar, ticketed bar, or hosted bar. The lowest minimum bar spend is \$400.

If Bar minimum is not met, the difference will be charged to the final invoice. If an additional bar or service beyond 3 hours is needed, there will be additional labour cost added.

