



Wedding Menu

Fresh, Sustainable Selections for Every Occasion



03 Canapés Collection

Cold, hot, and sweet bite sized selections perfect for cocktail receptions and standing events

05 Buffet Lunch & Dinner

Featuring vegan & gluten free harvest menus, premium local selections, and customizable add ons

07 Plated Dinner Menus

Six refined multi course menus ideal for weddings, with optional amuse bouche enhancements

09 Reception & Action Stations

Interactive, chef attended experiences and immersive food displays

12 Sweets of Love

Modern, minimalist, beautifully crafted desserts meant to be shared

13 Beverages

Drinks & refreshments, spirits & beers, wines, signature cocktails, and more

Canapés

Minimum 3 dozen per item | Additional service charge applies for passed service

COLD HORS D'OEUVRES

Priced by dozen

Gado Gado Verrine *ve gf* | \$55

layered vegetables with tahini sauce and crispy shallot

Chilled Tomato Shooter *v gf* | \$55

chilled tomato stock with fresh herbs and edible flowers

Burrata on Crostini *v* | \$70

with calabrian pecan gremolata and parmigiano reggiano

Chicken Liver Pate on Squid Ink Brioche *v* | \$60

with poached cherry and micro-greens

Anchovy Gildas Pintxo *df gf* | \$55

green olive, pickles pearl onion and cherry tomato

Salmon Fume' on Blini | \$65

with whipped herbs cream cheese, onion, dill and capers

Seared Tuna Tataki | \$65

with butter curry mayo on sun-dried tomato focaccia

Tuna Poke Tartlet | \$65

with edamame, wasabi mayo, seaweed salad and yuzu tobiko

Vodka Bloody Mary Prawn Shooter *df gf* | \$65

with tomato concassé

HOT HORS D'OEUVRES

Priced by dozen

Truffle Mushroom Arancini *v* | \$60

with tomato and cheese sauce

Mini Quiche Tartlets *v* | \$60

with spinach, peppers, gouda and goat cheese

Vegan Meat Ball *ve gf* | \$60

with San Marzano tomato sauce, vegan mozzarella and fried basil

Spinach & Cheese Mini Spanakopita *v* | \$60

served with cucumber tzatziki dip

Chicken Thigh Satay *gf* | \$60

with spicy tahini sauce and crispy shallot

Canapés

Minimum 3 dozen per item | Additional service charge applies for passed service

HOT HORS D'OEUVRES

Priced by dozen

Thai Crab Cakes | \$80
with butter curry mayo

Crispy Pork Belly *gf* | \$65
with apple gastrique served in colourful tart shells

Braised Short Rib Verrine *gf* | \$85
with corn puree, queso fresco and pico de gallo

Flaky Salmon Croquette | \$60
with creamy choron sauce

SWEET CANAPÉS

Priced by dozen

Bailey's Tiramisu Parfaits *v* | \$70

Cheesecakes & Honeydew Panna Cotta Shot *v* | \$60

Chocolate Mousse Tartlets *v* | \$70
with raspberry

Mini Petit Fours *v* | \$70

Macarons de Paris (assorted) *v gf* | \$60

Chocolate Dipped Cheesecake Lollipops *v* | \$65

Panna Cotta Verrine *v* | \$60
with raspberry gelee

Lemon Posset Shot *ve gf* | \$60

Buffet Menu

Minimum 20 guests | One selection for entire group

MENU 1

Vegan and gluten free

\$70

Italian wedding soup | *ve gf*

Lentil pot pie with vegetables, potato, mushroom and tempeh | *ve gf*

Vegetable wellington with mixed mushroom sauce | *ve gf*

Roasted cauliflower, broccoli, root vegetables and lipstick peppers | *ve gf*

Rosemary and thyme roasted tri color baby potatoes | *ve gf*

Decorated mini cakes and bars | *ve gf*

Seasonal fruits & berries | *ve gf*

MENU 2

\$70

Organic mixed greens with shaved heirloom vegetables, fennel, mandarin orange, cranberry, raspberry citrus vinaigrette | *ve gf*

Pickled beet salad, tri color beets with arugula, goat cheese and mirin vinaigrette | *v gf*

Maple-mustard glaze salmon with fennel orange slaw and orange reduction | *gf df*

Herb roasted chicken breast with broccolini, heirloom gem tomato and natural jus | *df*

Creamy yukon gold mashed with confit garlic with chives and sour cream | *v gf*

Thyme-roasted seasonal root vegetables | *ve gf*

Decorated mini cakes and bars | *v*

Seasonal fruits & berries | *ve gf*

Buffet Menu

Minimum 20 guests | One selection for entire group

MENU 3

\$85

Salad bar:

Baby greens, kale, baby arugula, parmesan, croutons, lemon wedges, diced tomatoes, cucumber, red onion, pickled beet, cranberries, almond, walnut, cheddar, mozzarella with balsamic vinaigrette, raspberry vinaigrette & caesar dressing

Thyme roasted seasonal root vegetables | *ve gf*

Rosemary tri-color baby bliss potatoes | *ve gf*

Salmon croquettes with salsa verde and tartar sauce

Herb roasted chicken breast with mushroom & pepper emulsion | *gf*

Beef short rib bourguignon | *gf*

Roasted vegetable lasagna with tomato sauce, bechamel and mozzarella | *v*

Decorated mini cakes and bars | *v*

Seasonal fruits & berries | *ve gf*

Signature Plated Dinner

Minimum 20 guests | \$75 per guest

White napkins and water service included

APPETIZER

Select one

- **Garden Greens** *ve gf*
with heirloom roots, beets, candied walnut & orange reduction vinaigrette
- **King Oyster Mushroom Scallops** *ve gf*
butter glaze asparagus, balsamic caviar & red pepper jus
- **Beets Trio** *v*
with orange and dill, fennel and mustard seed, powdered beetroot & goat cheese saganaki
- **Heirloom Tomato & Arugula** *gf*
with fior di latte, basil vinaigrette and parmesan crisp
- **Romaine with Caesar Espuma** *gf*
grana padano, crispy bacon

ENTREE

Select one protein & one
vegan/gluten free

- **Herb-Roasted Chicken Supreme** *gf*
squash mousseline, potato hash, baby vegetables & mushroom sauces
- **Seared Duck Breast** *gf*
with shimeji mushrooms, pearl onion, poached pear, sweet potato mash & cranberry orange sauce
- **Bouillabaisse Risotto with Salmon (+\$5)** *gf*
grana padano, baby vegetables & white bean seafood emulsion
- **Crispy Pork Belly & Scallops** *gf*
parsnip purée, confit tomatoes, asparagus and plum sake glaze
- **Braised Short Rib (+\$10)** *gf*
yukon mash, baby vegetables, shimeji & demi glaze, served with fried tobacco onions

Vegan & Gluten Free

- **Roasted Vegetable Gratin** *ve gf*
with tempeh, black rice, truffle green pea velouté, broccolini, baby carrots & herb oil
- **Harissa Cauliflower Steak** *ve gf*
with soft polenta, crumble tempeh, baby carrots, romanesco sauce & herb oil

Signature Plated Dinner

Minimum 20 guests | \$75 per guest

DESSERT

Select one

- **Crème Brule** *v*
with black sesame genoise, raspberry coulis & strawberry
 - **Mirror-Glazed Lemon Mousse** *v*
with orange curd, pistachio dacquoise, berries sauce and charcoal tuile
 - **Passion Fruit Consommé' with Chocolate Lava Cake** *v gf*
vanilla ice cream and cointreau macerated strawberries
- Vegan & Gluten Free**
- **Mango Panna Cotta** *ve gf*
with raspberry consommé, cointreau-macerated strawberries & almond croquante
 - **Chocolate Cheesecake** *ve gf*
with coconut sorbet, strawberries & raspberry consommé

ADD-ON ENHANCEMENTS

\$5 per guest

- **Coffee & Tea Service**
- **Artisan Bread**
with salted butter and herb whipped butter

AMUSE BOUCHE (WELCOME BITE)

\$10 each

- **Salmon Caviar**
on potato rosti with smoked salmon, crushed pistachio cream cheese and edible gold
- **Sea Urchin**
on squid ink brioche with liver pate, tobiko, ponzu gel and edible flower

Reception Stations

Minimum 10 guests | Add-on selections

ASSIETTE DE FROMAGES (ASSORTED CHEESES)

\$16 per guest

Order in increments of 20 guests

A curated selection of premium soft and hard cheeses | *v gf*, baked baguette crostini | *ve*, rain coast crisps | *ve*, grapes, strawberries, dried fruits, nuts, fruit compote & quince cheese | *ve gf*

CHARCUTERIE PLATTER

\$16 per guest

Soft cheeses and artisan cured meats including salami, calabrese, prosciutto, canadian bacon, wine chorizo | *gf*

Served with grain mustard | *ve gf*, pickles | *ve gf*, olives, grapes, strawberry | *ve gf*, baguette crisps | *v*

COASTAL SEAFOOD DISPLAY

\$22 per guest

Smoked, BBQ and candied salmon, pepper crusted mackerel, poached prawn | *gf*

Lemon wedges, dill, capers, cocktail sauce | *ve gf*, and tartar sauce | *v gf*

MEDITERRANEAN MEZZE PLATTER

\$18 per guest

House-made hummus | *ve gf*, baba ghanoush | *ve gf*, tzatziki | *v gf*

Marinated olives | *ve gf*, soft thick pita | *ve*, crudité | *ve gf*, pita chips | *ve*

GOURMET SLIDERS STATION

\$17 per guest

3 sliders per guest

Chickpea falafel with sun-dried tomato, basil aioli and hummus | *ve*

Crusted albacore tuna with creamy togarashi aioli and spinach goma-ae

Braised pulled pork with bacon whisky jam and durkee's slaw

Reception Stations

Minimum 10 guests | Add-on selections

BUILD YOUR OWN TACO

\$20 per guest

3 tacos per guest

Whisky smoked BBQ pulled pork | *gf df*

Baked tofu sautee with sofrito spices | *ve gf*

Mango habanero roasted chicken breast | *gf df*

Soft corn tortilla | *ve gf*, crispy corn chips | *ve gf*

Pico de gallo | *ve gf*, guacamole | *ve gf*, shredded cabbage and lettuce | *ve gf*, pickled red onion, shredded cheese | *gf* and sour cream | *gf*

CANADIAN POUTINE

\$14 per guest

Crisp kennebec fries | *ve*, beef gravy | *gf*, vegan

gravy | *ve gf*, cheese curds | *gf*, chopped scallions, grated cheddar | *gf*

Chef Attended Stations

Minimum 20 portions | Add-on selections

BC SEAFOOD CHOWDER RISOTTO

\$20 per portion

Creamy seafood chowder risotto with pine smoked salmon, herb oil and parmesan cheese | *gf*

Vegetarian Option: Wild BC mushroom risotto with pine smoked shimeji, herb oil and parmesan cheese | *v gf*

VEGETABLES WELLINGTON

\$15 per portion

Golden puff pastry filled with roasted vegetables and thyme potato, leeks and green beans | *v*

Served with mixed mushroom sauce | *ve gf*

CANADIAN “AAA” NEW YORK STRIPLOIN

\$25 per portion

Order in increments of 20 guests

Rosemary slow-roasted striploin | *gf*, served with mustard, horseradish, tobacco onion | *ve*

Squid ink brioche | *v*, with demi-glace sauce | *gf*

ROASTED LEG OF LAMB

\$22 per portion

Mustard and anchovy marinated leg of lamb | *gf*, serve with red wine gravy | *gf*

Thin pita | *v*, tzatziki | *v gf*, shaved white onion, parsley and mint salad | *ve gf*

ENHANCEMENTS

\$5 each

Each enhancement must be selected for your entire group

Herb & Smoked Paprika Roasted Tri-Colour Potatoes *ve gf*

Yukon Gold Creamy Mashed Potatoes *v gf*

Roasted Root Vegetables *ve gf*

with asparagus and aged balsamic glaze

Sweets of Love

WEDDING CAKE

\$250

[Hand crafted minimalist vanilla wedding cake with curated garnishes]

DECORATED COOKIES

\$6 each

In individual clear packs

Minimum or 10 of a kind

[Festive Cake | [v](#)
Caramel Popcorn | [v](#)
S'mores | [v](#)
Coffee Mocha | [v](#)
Black Sesame Almond | [ve](#) [gf](#)]

Beverages

DRINKS & REFRESHMENTS

Soft drinks available upon request

Conference-Style Water Stations

serves 40 | \$47.5 per container

Infused Water Station

(mint & cucumber, rainbow citrus)

serves 40 | \$67.5 per container

Water Service

serves 6 | \$12 per pitcher

Pot of Freshly Brewed Organic Fair Trade Coffee

serves 8-10 | \$29.5 per pot

Conference Urn of Coffee

serves 50 | \$120 per urn

Pot of Organic Tea

(assortment of organic natural teas)

serves 8-10 | \$29.5 per urn

Conference Urn of Tea

serves 50 | \$120 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 | \$115 per serving

House-made Iced Tea and/or Lemonade serves

40 | \$95 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

Beverages

SIGNATURE COCKTAILS

\$11.5 per glass

Minimum order of 20 glasses each

Mojito

1oz white rum, lime juice, simple syrup, muddled mint, soda and garnished with lime wheel/mint sprig

Lime Margarita

1oz tequila, bar lime mix, garnished with salt rim and lime wedge

West Coast Sunset

1oz vodka, orange, ginger ale and grenadine garnished with orange slice

Aperol Spritz

1oz Aperol, 3oz sparkling wine, topped with soda water

Mimosa

2.5oz sparkling wine, 0.5oz Soho lychee, 0.25oz triple sec, orange juice

MOCKTAILS

\$7 per glass

Minimum order of 20 glasses each

Mocktails can be ordered and made individually at the bar. Should it be ordered without a bar, it will be served at a station.

Additional labour to be charged for passing. If passed along with Signature Cocktails, labour will not be charged.

Mojito

Lime juice, simple syrup, muddled mint, soda and garnished with lime wheel/mint sprig

Strawberry Mint Lemonade

Lemonade, mint, strawberries, splash of soda water and garnished with strawberry and mint sprig

Shirley Temple

Orange juice, lemon-lime soda, grenadine and garnished with orange slice

Roy Rogers

Orange juice, cola, grenadine, and garnished with orange slice

Note: Shirley Temple and Roy Rogers can be requested together to make up the minimum order of 20 glasses since the difference is only the soda used.

Beverages

ALCOHOLIC PUNCH

\$200

Serves 20

Served at a staff attended station or at the bar. Depending on the size of order, it will either be served in 1-litre carafes that are chilled in our ice buckets or in dispensers.

Additional labour to be charged for passing.

White Sangria

3oz wine, 0.5oz liquor, pineapple, apple juice, garnished with orange and lemon slice

Red Sangria

3oz red wine, 0.5oz liquor, orange, cranberry, garnished with orange and lemon slice

Champagne Punch

3oz wine, 0.5oz triple sec, peach juice, orange juice

OTHER

S. Martinelli & Co | \$20 per bottle
Sparkling non-alcoholic cider

BAR MINIMUM (Based on 3 hours' service)

- Bar minimum is based on bar service of up to 3 hours. Additional labour charges apply if service extends beyond 3 hours.
- Bar minimum spend is the equivalent of one (1) alcoholic drink per guest per bar service or \$400, whichever is greater.
- The number of bar locations available for any given bar service will be determined at the venue's discretion
- Bar minimum can be fulfilled via a combination of cash bar, ticketed bar, or hosted bar and Bar minimum calculation excludes taxes and gratuities.
- If the bar minimum is not met, the difference between actual sales and required minimum will be added to the final invoice.

