



WEDDING MENU

**\$125/PERSON PLUS
SERVICE FEES AND TAXES**

Menu prices and items are subject
to change without notice.



COCKTAIL HOUR

HORS D'ŒUVRES STATION

Harvest Board

*Artisan Baguette, Crostini, Grilled Pita,
Crudit , Roasted Red Pepper Hummus,
Guacamole, House Garlic Dip*

*Goat Cheese, Pear in Phyllo Dough
with Berry compote*

Somosa with Tamarind Sauce (VEG)

*Charcuterie, Imported and Domestic
Cheeses (+\$10)*





PLATED DINNER

1ST COURSE SOUP OR SALAD
(CHOOSE 1)

*Organic Greens, Cherry Tomato, Cucumber, Sun-dried
Cranberries, Feta Cheese with Honey Balsamic
Vinaigrette VEG/GF*

*Butternut Squash Puree, Cinnamon Crème fresh with
Chive Oil Drizzle VEG/GF*

OR

*Heart of Romaine, Lemon Pepper Crouton, Double
Smoked Bacon, House Caesar Dressing with Lemon (+\$2)*

*Sliced Vine Ripe Tomatoes, Fresh Buffalo Mozzarella,
Fresh Basil, Extra Virgin Olive Oil with Balsamic.
Reduction (+\$6) VEG/GF*

2ND COURSE
PALATE CLEANSER

Lime Ice garnished with Fresh Mint
VEG/GF/DF/V

3RD COURSE ENTRÉE
(CHOOSE 1 OR ADD \$5/PERSON
TO OFFER 2 CHOICES)

*Grilled Chicken Supreme, Red Skin Whipped Garlic
Potato, Seasonal Vegetables with a Riesling Herb Pan Jus*
GF

OR

*Frenched Pork Chop, Yukon Gold Whipped Garlic Potato,
Seasonal Vegetables garnished with Maple Chive Glaze
and Apple Pear Chutney GF*

OR

*Pan-seared Atlantic Salmon, Vegetable Rice Pilaf,
Seasonal Vegetables, Honey Drizzle Topped with Tri-
citrus Salsa GF*

ADDITIONAL PROTEIN OPTIONS

*Balderson Cheddar and Spinach Stuffed Chicken Supreme
with Roast Red Pepper Puree (+\$5 or \$8 as 2nd choice)
GF*

*Herb-crusted Beef Tenderloin marinated in Cabernet
Sauvignon (\$8 or \$11 as 2nd choice) GF*

VEGETARIAN OPTION

*Toasted Quinoa, Grilled Tofu,
Carrots, Peppers, Snow Peas, Green
Onion, Cilantro with a Soy-sesame
Sauce (+\$5 as 2nd choice)
GF/DF/VEG/VIK*

All of the above served with Freshly
Baked Roll and Butter VEG





DESSERT

4TH COURSE
(CHOOSE 1)

CHOCOLATE TRUFFLE MOUSSE

*Light Chocolate Cake, Creamy Chocolate Truffle
Ganache, Dark Chocolate Mousse finished with
Chocolate Glaze*

OR

CRÈME BRÛLÉE CHEESECAKE

*Rich Creamy Baked Custard, Buttery
Graham Base topped with a layer of
Caramelized Sugar with Fresh Berries*

