

All Inclusive Wedding Packages

(Final menus will feature the same app, a choice of 2 mains and the same dessert for the entire group)

Wedding Package No.1

Selection of Hot or Cold Hors D'oeuvres

Select from the attached list of Canapés

Choices are based per dozen, and include 3 pieces per person

Appetizer

(Selection of 1)

Artisan green salad with julienne vegetables / honey bourbon
balsamic vinaigrette

or

House made caesar salad

Main

(Selection of 2)

AAA alberta beef grilled striploin / roasted shallot demi / potato au
gratin / seasonal vegetables

or

Pan seared atlantic salmon / green pea risotto / fresh herb butter /
sautéed peppers

or

Roasted chicken supreme / thyme and roasted red pepper demi /
potato au gratin / seasonal vegetables

Dessert

(Selection of 1)

Fresh baked scones / grand marnier soaked strawberries / fresh
whipped cream

or

Lemon yogurt tarte

Wedding Package No. 2

(Final menus will feature the same app, a choice of 2 mains and the same dessert for the entire group)

Selection of 3 Hot and Cold Hors D'oeuvres per person
Select from the attached list of Canapés
Choices are based per dozen

Appetizers

(Selection of 1)

On the vine tomato and bocconcini salad / chopped shallot / basil and balsamic reduction

or

Blueberry feta salad / shaved red onion / artisan greens / balsamic vinaigrette

Mains

(Selection of 2)

AAA prime rib roasted to perfection / thyme au jus / garlic mashed potato / seasonal vegetables

or

Pan seared chicken supreme / pesto crusted / shaved prosciutto / provolone cheese / garlic mashed potatoes / seasonal vegetables

or

Maple bacon chilli salmon / asparagus risotto / roasted sweet peppers

Dessert

(Selection of 1)

Chocolate caramel cheesecake / fresh fruit garnish

or

Berry crumble served with vanilla whip cream

Wedding Package No. 3

(Final menus will feature the same app, a choice of 2 mains and the same dessert for the entire group)

Selection of 3 Hot and Cold Hors D'oeuvres per person
Select from the attached list of Canapés
Choices are based per dozen

Appetizers

(Selection of 1)

Arugula beet & chevre salad / herbed olive oil / balsamic reduction
or
Watermelon feta salad / artisan greens / candied almonds

Main

(Selection of 2)

Grilled beef tenderloin / herb roasted shallot dijon crust / aged cheddar potato croquette / seasonal vegetables
or
Roasted AAA striploin / bacon peppercorn sauce / parmesan mashed potatoes / seasonal vegetables
or
Pan seared chicken breast / jalapeno crab cream sauce / aged cheddar potato croquette / braised spinach

Desserts

(Selection of 1)

Salted caramel bourbon apple crumble / vanilla bean ice-cream
or
Chocolate mousse cake / Fresh Berries

Cold Canapés

Prosciutto Wrapped Caprese Salad
Asparagus Wrapped in Prosciutto
Herbed Goats Cheese on Crostini
Caprese Salad Stack
Gazpacho Shooters
Olive Tapenade on Grilled Pita
Bruschetta Crostini's
Waldorf salad Spoon

Hot Canapés

Chorizo Potato Croquette with Chipotle Mayo
Veggie Spring Roll
Spanakopita
Honey Soya Chicken Satays with General Tao Sauce
Mini Latke with Cream Cheese and Crispy Prosciutto
Honey Basil Brie Phyllo Cups
Steak & Blue Cheese Baguette Bites
Bacon Wrapped Scallops

**Hot and Cold Canapés are also available to be purchased separately outside of inclusive wedding packages. Pricing based per dozen.*

Cocktail Reception Enhancements

Poached Shrimp Display (100 pieces)

Antipasto Station

Marinated olives

Marinated Eggplant

Roasted Vegetables

Artichoke Salad

Cured Meats and Salami

Focaccia Bread

Sweet Red Drops

Marinated Feta & Boccioni

Prices are per person.

Poached Salmon Display

Served with Lemon and Dill Sauce, Capers, and Onions

Priced per Side

Cheese Board

Fruit Board

Crudité Board

Prices are per person.

Late Night Options

Poutine Bar

Deli Sandwich Platter

Pizza Platter

Montreal Smoked Meat Station

Street Meat Station (hotdogs & sausages)

Nacho Station

Prices are per person.