



All Inclusive Loyalist Golf & Country Club Wedding Packages

All wedding packages include a Selection of three (3) Hot or Cold Hors D'oeuvres
Select from the attached list of Canapés.
Choices are based per dozen





Wedding Package No.1

Appetizer

(Select 1)

Artisan green salad with julienne vegetables / honey bourbon
balsamic vinaigrette

or

House made Caesar salad

Main

(Select 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

(Select 1)

Fresh baked scones / Grand Marnier soaked strawberries / fresh
whipped cream

or

Lemon yogurt tarte

\$43.95++



Wedding Package No. 2

Appetizers

(Select 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

(Select 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

(Select 1)

Chocolate caramel cheesecake / fresh fruit garnish

or

Berry crumble served with vanilla whip cream

\$45.95++



Wedding Package No. 3

Appetizers

(Select 1)

Arugula beet & chevre salad / herbed olive oil / balsamic reduction

or

Watermelon feta salad / artisan greens / candied almonds

Main

(Select 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

(Select 1)

Salted caramel bourbon apple crumble / vanilla bean ice-cream

or

Chocolate mousse cake / Fresh Berries

\$49.95++



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
\$24 per dozen

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
\$32 per dozen

**Hot and Cold Canapés may also be purchased independently
of inclusive wedding packages.*



Cocktail Reception Enhancements
Poached Shrimp Display (100 pieces)
\$200

Antipasto Station

Marinated olives
Marinated Eggplant
Roasted Vegetables
Artichoke Salad
Cured Meats and Salami
Focaccia Bread
Sweet Red Drops
Marinated Feta & Boccioni
\$10 per person.

Poached Salmon Display

*Served with Lemon and Dill Sauce, Capers, and Onions
Market Price*

Cheese Board - \$7
Fruit Board - \$6
Crudit  Board - \$6
Prices are per person.



Late Night Options

Poutine Bar - \$8

Deli Sandwich Platter - \$9

Pizza Platter - \$9

Montreal Smoked Meat Station - \$10

Street Meat Station (hotdogs & sausages) - \$10

Nacho Station - \$9

Prices are per person

