



Wedding Package

STANDARD BUFFET:

- ONE CARVED SELECTION
- CHOICE OF ONE HOT ENTRÉE
 - CHOICE OF ONE SALAD
- SELECTION OF DINNER ROLLS WITH BUTTER BALLS
- SEASONAL TOSSED SALAD WITH DRESSINGS
- DOMESTIC CHEESE BOARD & CRACKERS
- ANTIPASTO TRAYS OF: MIXED PICKLES, OLIVES, PICKLED CRUDITE AND BEETS
 - CHARCUTERIE BOARD
- BABY SHRIMP WITH COCKTAIL SAUCE
 - ROAST YUKON BABY POTATOES
 - FRESH SEASONAL VEGETABLES
- ASSORTED TORTES, PIES AND PASTRIES WITH FRESH FRUIT
- COFFEE AND SELECTION OF STASH TEAS

PREMIUM BUFFET:

- ONE CARVED SELECTION
- CHOICE OF ONE HOT ENTRÉE
 - CHOICE OF TWO SALADS
- SELECTION OF DINNER ROLLS WITH BUTTER BALLS
- SEASONAL TOSSED SALAD WITH DRESSINGS
- INTERNATIONAL CHEESE BOARD & CRACKERS
- ANTIPASTO TRAYS OF: MIXED PICKLES, OLIVES, PICKLED CRUDITE AND BEETS
 - CHARCUTERIE BOARD
 - PRAWN COCKTAIL
- POACHED B.C. SALMON WITH MUSTARD SAUCE
 - ROAST YUKON BABY POTATOES
 - FRESH SEASONAL VEGETABLES
- ASSORTED TORTES, PIES AND PASTRIES WITH FRESH FRUIT
- COFFEE AND SELECTION OF STASH TEAS

CARVED DINNER SELECTIONS:

- BARON OF BEEF **\$46.00/50.00**
- PRIME RIB **\$54.00/60.00**
- N.Y. STRIPLOIN **\$52.00/58.00**
- STUFFED ROAST PORK LOIN **\$44.00/48.00**
- MAPLE GLAZED HAM **\$42.00/46.00**

HOT ENTRÉE OPTIONS:

- GRILLED CHICKEN
Wild mushroom sauce
- SALMON FILET
Star anise and julienne vegetables
- VEAL TORTELLINI
Sage and lemon crème
- LAMB CASSOLETTE
Roasted root vegetables
- BAKED 4 CHEESE RAVIOLI
Tomato basil sauce

COLD SALAD SELECTIONS:

- TOMATO AND CUCUMBER
- GERMAN POTATO SALAD
- ASIAN STYLE BROCCOLI SLAW
 - ROMA PASTA SALAD
- CAESAR SALAD WITH ROASTED CAPERS
- VEGETABLE AND QUINOA

All prices are subject to the applicable tax and gratuity.



Plated Dinner Service

This is a three course sit down dinner with your choice of starch and soup or salad.

STUFFED CHICKEN SUPREME **\$48.00**

With Mediterranean vegetables and roasted red pepper sauce

GRILLED ATLANTIC SALMON **\$45.00**

Lemon vermouth crème and sundried tomato pesto

CARVED ROSEMARY AAA ALBERTA STRIPLOIN **\$48.00**

Port Jus

SMOKED ALBERTA BEEF TENDERLOIN **\$56.00**

Red wine demi glaze

STARTER SOUP

SMOKED TOMATO AND GIN BISQUE WITH CRÈME FRAICHE

CRÈME OF WILD MUSHROOM AND SHERRY REDUCTION

GARDEN ASPARAGUS WITH SAFFRON RISOTTO FRITTER

SALAD

BUTTER LEAF WEDGE AND BERRIES WITH CRANBERRY CITRUS VINAIGRETTE

CAESAR SALAD WITH FOCACCIA CROUTON

MICRO GREENS CORNUCOPIA-STYLE WITH PICO DE GALLO

ASIAN WILTED SPINACH AND JULIENNE VEGETABLES WITH SESAME

MIRIN DRESSING

BROCCOLI AND KALE TOSSED WITH POPPY SEED DRESSING WITH PISTACHIO AND DRIED CRANBERRIES

CHOICE OF SIDE

(Choose one)

VEGETABLE RICE PILAF

SEVEN GRAIN RICE MEDLEY

STUFFED BAKED POTATO

YUKON GOLD BABY ROASTED POTATO

POTATO AU GRATIN

BUTTERMILK WHIPPED POTATO

DESSERT

(Choose one)

CHOCOLATE SILK PIE WITH SOUR CHERRY COMPOTE

STRAWBERRY SHORTCAKE WITH COUNTRY CREAM

GREEN TEA CRÈME BRULÉE WITH GINGER CRISP SPOON

GERMAN CHOCOLATE TORTE WITH FRESH FRUIT MEDLEY

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Hors D'Oeuvres

COLD HORS D'OEUVRES:

- CORN BLINIS WITH ROAST CHICKEN SALAD AND BASIL AIOLI **\$24.00/DOZEN**
- VEGETABLE CALIFORNIA ROLLS WITH SOYA, PICKLED GINGER AND WASABI **\$25.00/DOZEN**
- SALMON SATAY WITH INFUSED LEMON AND GARLIC RUB **\$31.00/DOZEN**
- TOMATO BRUSCHETTA WITH BASIL ON A PARMESAN CROSTINI **\$24.00/DOZEN**
- CHICKEN & PINEAPPLE SATAY WITH PEANUT SAUCE **\$27.00/DOZEN**
- SMOKED SALMON ROSETTE ON A TOASTED GOAT CHEESE CROSTINI **\$32.00/DOZEN**

HOT HORS D'OEUVRES:

- SPICY STEAK BITES WITH CHIPOTLE AIOLI **\$29.00/DOZEN**
- VIETNAMESE SPRING ROLLS WITH ORANGE SCENTED PLUM SAUCE **\$29.00/DOZEN**
- SPANAKOPITA WITH TZATZIKI SAUCE **\$28.00/DOZEN**
- CUMIN INFUSED BEEF SKEWERS WITH CORIANDER YOGURT DRIZZLE **\$29.00/DOZEN**

ASSORTED FLATBREADS:

- CAPRESE STYLE, HUMMUS WITH CHICKEN AND BBQ BEEF WITH ONION 8PC. **\$19.00/FLATBREAD**
- KOREAN PORK BAO BUNS WITH CUCUMBER AND CHIVE **\$29.00/DOZEN**

GLUTEN FREE:

- CUCUMBER STUFFED ARTICHOKE AND SPINACH DIP **\$27.00/DOZEN**
- TEARDROP TOMATO AND BOCCONCINI SKEWERS WITH BALSAMIC AND OLIVE OIL **\$26.00/DOZEN**
- RISOTTO FRITTER SUPPLI **\$28.00/DOZEN**
- ITALIAN MEATBALLS WITH TOMATO BASIL DRIZZLE **\$28.00/DOZEN**
- CHICKEN NAGAMAKI (WRAPPED IN ASPARAGUS) **\$29.00/DOZEN**
- BEEF SATAY WITH PEANUT SAUCE **\$29.00/DOZEN**
- FRESH FRUIT SKEWERS WITH HONEY YOGURT **\$8.00/PERSON (MIN 30PPL)**
- CRUDITE WITH SUNDRIED TOMATO DIP **\$7.00/PERSON**
- INTERNATIONAL CHEESE BOARD **\$10.00/PERSON**

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Midnight Snack Menu

POUTINE BAR: \$12.00 PER PERSON

Selection of Cavendish coated sweet potato and waffle fries, with our in-house gravy.
Toppings: Spicy ground beef, diced chicken, Spanish onion, sweet green peas, maple bacon, banana peppers, Quebec style cheese curds and shredded mozzarella

TACO BAR: \$13.50 PER PERSON

Soft and hard tortilla shells with Spicy ground beef, shredded lettuce, marinated Spanish onion, diced tomato, mixed cheddar cheese, salsa, guacamole and sour cream. Served along with spicy waffle fries

BUILD YOUR OWN DELI BUN: \$14.00 PER PERSON

A variety of deli meats with assorted buns and all condiments. Served with lettuce, sliced tomato, onion, swiss and cheddar cheese. Accompanied with potato salad and coleslaw

SLAB PIZZA BOARDS: \$37.95 PER PIZZA 24PC.

An assortment of Vegetarian, Hawaiian, Mexican and Pepperoni & Mushroom

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