

# MENU SELECTION

Choice of one Soup or Salad  
Choice of one Main Course  
Choice of one Dessert

Assorted Artisan Dinner Rolls  
Freshly Brewed Coffee  
Specialty Teas

## SOUPS

Leek and potato with Bleu de l'Ermite  
cheese

Roasted butternut squash with apple  
and chives

Roasted carrot with fresh ginger

Roasted tomato with sweet fennel

## SALADS

Mixed greens with cherry tomatoes and  
red onion served in a cucumber ribbon

Caprese salad with vine ripe tomatoes,  
buffalo mozzarella, fresh basil and a  
balsamic vinaigrette

Locally grown roasted beets topped  
with pumpkin seeds, crumbled goat  
cheese and micro-pousse drizzled with  
a cider vinegar and maple dressing

Arugula and watermelon salad with  
feta cheese, toasted pine nuts and  
maple balsamic vinaigrette

Spinach salad with strawberry  
segments, red onions and sliced  
almonds with a raspberry poppyseed  
dressing

Greek chiffonade with cucumber spirals,  
garden tomatoes, kalamata olives, red  
onion and herbed feta cheese served  
on a bed of red endive

*Enjoy both Soup and Salad for \$8 per guest*

## MAIN COURSES

*Allow your guests to choose from  
two entrées for \$5 a person*

### CHICKEN

Chicken stuffed with sweet figs, pine nuts  
and goat cheese topped with a red  
wine reduction

Chicken Normandy topped with a creamy  
apple fricassee

Spinach and wild mushroom stuffed  
chicken with a Marsala wine sauce

Baked chicken stuffed with sweet pear  
and blue cheese wrapped in  
prosciutto with a rosemary jus

### DUCK

Duck confit with a port and blueberry  
glaze

### BEEF

Grilled filet mignon with a Madeira  
Peppercorn sauce

Slow roasted braised short rib served  
with a red wine and sweet currant  
glaze

New York striploin with a savory Diane  
sauce

### FISH

Pan seared miso glaze salmon filet with  
coconut sticky rice wraps and  
grilled Asian greens

Oven baked salmon filet topped with a  
creamy dill and white wine sauce

### VENISON

Pan seared venison loin with a four spice  
shallot, apple marmalade and maple  
gastrique

## VEGETARIAN & VEGAN OPTION (ALWAYS AVAILABLE)

Asparagus and wild mushroom risotto  
with fresh herbs and roasted garlic  
tomato sauce (*Vegetarian*)

South Asian coconut, mushroom and leek  
roulade (*Vegan*)

## DESSERTS

Espresso Crème Brûlée topped with a  
local chocolate covered coffee  
bean

Rich vanilla bean Cheesecake with a  
dark rum toffee crust

Warm decadent chocolate molten lava  
cake served with a crème anglaise

Lemon mouse creme puffs with a  
toasted meringue and candied  
lemon zest

Coconut Panna cotta with a mango,  
strawberry puree topped with a  
coconut macaroon

Your wedding cake — plated,  
garnished and served with coffee  
and tea

## ADDITIONAL COURSES

Handmade Fresh Ravioli - \$8

Butternut squash with ginger and curry  
in a savory sage sauce

Gorgonzola, mushroom & prosciutto in  
a light garlic cream sauce

Goat cheese & roasted red pepper in  
a light tomato sauce

### ANTIPASTO

Antipasto with prosciutto, salami,  
grilled peppers, olives, marinated  
mushrooms and artichokes - \$9

Grilled vegetables, olives, marinated  
mushrooms and artichokes - \$7

Quebec Cheese Plate - \$8

A selection of local Quebec cheeses  
served with assorted crackers and  
dried fruit

### KIDS MENU (\$45)

Served with veggies & dip and an  
Oreo ice cream sandwich

Handmade cheese ravioli with a simple  
tomato sauce

Baked chicken strips with crispy potato  
chips

Homemade macaroni and cheese

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## HORS D'OEUVRES

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*Select any five (included)*

*\*Vegetarian*

An assortment of gourmet pizzettes\*

Pecan encrusted bourbon shrimp

Fresh Thai spring rolls\*

Spicy Tandoori chicken skewer

Gourmet beef sliders

Fresh California rolls

Steamed asian pork dumplings

Spicy curry chick pea samosas

Napa cabbage and shiitake mushroom steamed dumpling

Mini Brie and apple grilled cheese\*

Slow roasted cherry tomato & black olive tapenade with braised leek on French baguette\*

Raspberry and goat cheese pastry with a candied pecan crumble\*

Caprese skewers with ripe cherry tomato, bocconcini balls and fresh basil\*

Roasted Jalapeño and mint Rack of Lamb

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## LATE NIGHT STATIONS

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*Select one (included)*

*Select two options for \$8 a person*

### GOURMET POUTINE BAR

New York style fries, Quebec cheese curds and poutine gravy. Extra toppings include bacon bits, pulled pork, sour cream, green onions & jalapenos

### PIZZA STATION

A selection of local wood fired gourmet pizzas

### GOLDEN PALACE EGG ROLLS

The famous Golden Palace Pork Egg Rolls served with Wasabi Mayo and Traditional Sweet and Sour sauce

## TACO STATION

Braised beef and Grilled Chicken Tacos. Toppings include: jalapeño aioli, pickled cabbage slaw, green onions, fresh tomato salsa, crisp radishes, and Sriracha hot sauce

## FRESH FRUIT AND QUÉBEC CHEESE BOARD

Fresh Fruit with an assortment of local Québec cheeses, assorted crackers and artisan breads

## ICE CREAM SUNDAE BAR

Chocolate and vanilla ice cream served with an assortment of gourmet toppings and sauces

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## BAR PACKAGES

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*Bar packages only apply to guests over the age of 18*

### OPEN BAR PACKAGE (\$57 PER GUEST)

*Bar opens after ceremony and closes at 1:00 am*

Smirnoff Vodka, Beefeater Gin, Canadian Club Rye, Bacardi Rum, Johnnie Walker Red Label Scotch Domestic and Imported Bottled Beers, Lindemans Chardonnay & Shiraz wine served throughout dinner, Assorted Liqueurs and Mixes, Sparkling Wine, Soft Drinks and Juices, Coffee and Specialty Teas

*\*Excludes doubles. Shooters available from 9:00pm-1:00am*

### PREMIUM UPGRADE (\$10 PER GUEST)

Belvédère Vodka, Bombay Gin, Crown Royal Rye, Appleton Estate Reserve Rum, Johnnie Walker Black Label Scotch

*\*Upgrade to one of these brands for \$3 per guest*

## COCKTAIL & WINE (\$40 PER GUEST)

One champagne toast, Open bar for cocktail hour (2 hour maximum)

*\*Excludes Shooters*

Lindemans Bin 65 Chardonnay & Bin 50 Shiraz served throughout dinner service

### WINE PACKAGE (\$17 PER GUEST)

Lindemans Bin 65 Chardonnay & Bin 50 Shiraz served throughout dinner service

## CHAMPAGNE TOAST (\$5 PER GUEST)

## NON-ALCOHOLIC BAR (\$8.50 PER GUEST)

Soft drinks and Juices, Virgin Cocktails, Coffee, Tea and Natural and Sparkling water

## CONSUMPTION BAR

*Applicable when guests drinks are applied to a host tab or on a cash bar basis.*

Bar Rail 7.75

Premium 8.00

Premium Cocktails 10

Domestic Beer 7.75

Import 8.50

Le Belvédère Wine 37

Glass Wine 7.75

Virgin Cocktails 3.00

Soft Drinks 2.25

*All prices are per drink.*