



Menu

Choice of 5 canapés

Choice of one soup OR one salad
(Offer your guests both for \$8/guest)

Choice of 4 mains
(Two proteins, one vegetarian and one vegan)

Choice of one dessert

Choice of one late night station
(Offer your guests two options for \$8/guest)

Locally fresh bakes bread, freshly
brewed coffee and specialty teas

Wine served during dinner

CANAPÉS

Crispy sweet chilli Thai tofu bite
V VG DF GF

Slow roasted cherry tomato
& black olive tapenade with
braised leek on puff pastry
V VG DF

Candied pork belly with house
kimchi in a lettuce wrap DF GF

Asian pork Dumplings DF

Assorted Gourmet sliders

Assorted gourmet mini tacos DF

Mini caramelized onion & Brie
grilled cheese topped with
crispy green apple V

Bourbon encrusted Pecan
Shrimp DF GF

Asian tuna tartar in a sesame
cornet DF

Grilled sea scallops with a
toasted prosciutto crumble and
spicy red pepper jelly DF GF

Deep Fried smoked cheese curd
with Maple garlic glaze V GF

Smoked salmon croquette with
a house corn butter GF

Fresh shucked oysters with
accoutrements (based on
availability) DF GF

Grilled chorizo with honey
mustard DF

Chicken samosa DF

Tofu and mushroom dumplings
VG DF

Smoked duck prosciutto on duck
fat fried crostini

Fresh watermelon salsa with
lime, mint, cilantro and jalapeño
served with a crisp corn chip DF
V VG

SOUP

Leek and potato with bleu de
l'ermite cheese GF V

Roasted butternut squash with
apple and chive oil GF V

Roasted carrot with fresh ginger
GF V

Thai coconut soup GF V

SALAD

Seasonal micro greens with
strawberries, sunflower seeds
and fresh raspberry vinaigrette
topped with a herbed breadstick
GF DF VG

Caprese salad with heirloom
tomatoes and bocconcini,
basil pistou and a balsamic
vinaigrette GF

Locally grown roasted beets
topped with pumpkin seeds,
crumbled manchego and
micro-mousse drizzled with
a cider vinegar and maple
dressing GF

Arugula and pressed
watermelon salad with a herbed
feta mousse, roquette pistou
and crispy sesame chips GF

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

MAIN COURSES

Chicken

Grilled jerk marinated chicken
supreme served with sweet
potato mash in a spicy coconut
coulis topped with a fresh sweet
red pepper mango salsa GF DF

Pan seared chicken supreme
served in a rich marsala porcini
cream sauce served with local
mushrooms and herb roasted
potatoes* GF

Pork

Roasted pork tenderloin stuffed
with pistachio and pear wrapped
in a prosciutto served with a pear
rosemary jus and dauphinoise
potato GF

Duck

Duck confit served on a maple
parsnip purée with a balsamic
and blueberry demi-glace GF DF

Beef

Grilled filet mignon with mashed
potato served with a rich
peppercorn sauce topped with
beurre d'échalotte GF

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

Lamb

Slow Braised lamb shank on a
celery root purée with jus GF DF

Fish

Pan seared miso glaze salmon
filet with a crispy coconut rice
croquette and grilled Asian
greens GF DF

Poached salmon with beetroot
glaze, apple cucumber salsa,
chive oil and candied beet
crumble DF

Vegetarian

Wild mushroom arancini stuffed
with fontina cheese and served
with a rosé sauce* GF V

Grilled paneer marinated in a
rich Indian butter sauce served
with sweet basmati rice and
house parathas* V

Butternut squash ravioli with
ginger ravioli and curry in a
savory sage sauce* V

Vegan

House made Tuscan potato
gnocchi with coconut cream,
spinach, asparagus, sun dried
tomatoes and tofu mousse GF
DF VG

Coconut Thai green curry with
seared mushroom scallops on a
bed of soba noodles and asian
greens GF DF VG

Poke bowl with seasoned rice,
sesame crusted tofu, edamame,
avocado and kimchi topped with
our house vegan aioli GF DF VG

*cannot be made DF

DESSERTS

Hazelnut rocher with a crispy
wafer covered in a creamy
choco-caramel mousse topped
with homemade praline GF

Apple tarte tatin infused with
vanilla topped with a dulce
whipped ganache quenelle

Warm lava cake with a soft
espresso bean center served
with an irish cream infused
crème anglaise

Rich vanilla bean cheesecake
with a dark rum toffee crust and
strawberry coulis GF

Lemonchello infused cake with a
zesty lemon mousse topped with
meringue and poppy seed GF

Sweet Québec rum soaked
baba topped with mascarpone
chantilly cream and a wild
blueberry compote

Your wedding cake – plated,
garnished and served with
coffee and tea (provided by the
couple)

Alternative dessert (vegan,
DF, GF based on dietary
considerations) will consist of an
exotic coconut panacotta

KIDS MENU

Select one for all kids. Served with veggies
& dip and an ice cream sandwich

\$45 per child

Handmade cheese ravioli with a
simple tomato sauce

Homemade macaroni and
cheese

Baked chicken strips with crispy
potato chips DF

LATE NIGHT STATIONS

Churros

Freshly baked cinnamon sugar
churros with assorted sauces
including salted caramel,
chocolate and strawberry
*Churros are DF, but not all sauces are

Pizza Station

A selection of local gourmet
pizzas
*Can be made GF upon request

Golden Palace Egg Rolls

Famous Golden Palace Pork Egg
rolls served with traditional sweet
and sour sauce

Italian Deli Sandwiches

Assorted sandwiches with
Italian deli meats, local Quebec
cheeses and house made
condiments and pickles
*Can be made GF upon request

Gourmet Poutine Bar

Fries, Quebec cheese curd and
poutine gravy. Extra toppings
including bacon bits, pulled pork,
beef hotdogs, green onion and
jalapeños
*Can be made GF upon request

Mr. Puffs

Fresh fried donut puffs with
various sauces.
*Puffs are DF, but not all sauces are

Ramen Bar

Traditional Ramen noodles
with house made broth. Served
with your choice of Scallions,
fishcakes, pork belly and boiled
egg DF

ADDITIONAL OFFERINGS

FRESH RAVIOLI

\$8 per guest

Butternut squash ravioli with
ginger and curry in a savoury
sage sauce V

Three mushroom and spinach
stuffed ravioli in a light garlic
cream sauce V

Sundried tomato, spinach and
feta ravioli in a fresh tomato
sauce V

ANTIPASTO

\$15 per guest

Antipasto with prosciutto, salami,
grilled peppers, olives, marinated
mushrooms and artichokes

GRAZING TABLE

\$20 per guest

Assortment of local cheeses,
meats, fruit, assorted crackers
and artisan bread

SOUP AND SALAD

\$8 per guest

Offer your guests both soup and
salad

ADDITIONAL LATE NIGHT

\$8 per guest

Offer your guests two late night
station options

PALATE CLEANSER

\$3 per guest

Champagne and lemon granita



- LE BELVÉDÈRE
FAVOURITE

VG – VEGAN

V – VEGETARIAN

DF – DAIRY-FREE

GF – GLUTEN-FREE

Prices do not include Tax & Service and are subject to change

Bar Packages

Bar closes during dinner service

Bar packages only apply to guests 18+

Bar opens after ceremony and closes at 1:00am

No shots before 9:00pm

WINE PACKAGE - INCLUDED

Unlimited wine served throughout dinner service until coffee and tea is served.

CHAMPAGNE TOAST

\$5 per guest

Toast to be served to guests to kick off cocktail hour or during the ceremony

OPEN BAR PACKAGE - FULL

\$55 per guests, includes a post ceremony champagne toast

Vodka, Gin, Rye, Rum, Scotch, Tequila, Whiskey
Domestic & Imported Bottled Beer
House Wine
Assorted Liqueurs & Mixes
Sparkling Wine
Le Belvédère Selected Shots and Shooters*
Soft Drinks, Mocktails & Juices

**Excludes doubles*

**Shots available after 9:00pm*

PREMIUM UPGRADE

\$15 per guests, brands may vary

Belvedere Vodka
Canadian Club 12 year Rye
Hendrix Gin
Diplomatico Rum
Patron Tequila
Hennessy Cognac
Aberfeldy 12 year Scotch
Davies County Bourbon

Upgrade to one of these brands for \$4 per guest

COCKTAIL - OPEN BAR

\$35 per guest

Post ceremony champagne toast
Open Bar for cocktail hour (2 hour maximum)
** No shots*
Cash bar after dinner

NON-ALCOHOLIC BAR

\$15 per guest

Soft drink and juices
Virgin cocktails

SIGNATURE DRINKS

Ask to see our curated list

CASH BAR

*No cost to you, guests will pay for their own drinks.
Average cost per drink is between \$9 - \$14*

**Bar prices and brands subject to change*

