

MENU SELECTION

YOUR PACKAGE INCLUDES

Choice of 5 hors d'oeuvres

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

Choice of 4 mains – two protein,
one vegetarian and one vegan option

Choice of one dessert

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

Locally fresh baked bread,
freshly brewed coffee and teas

Wine with dinner

LEGEND

(LB) = Le Belvédère Team Favourite
(V) = Vegetarian
(GF) = Gluten Free

HORS D'OEUVRES

An assortment of gourmet pizzettes (V)

Spicy Tandoori chicken skewer (GF)

General Tao Tofu bite (LB) (V) (GF)

Assorted Gourmet sliders (LB)

Fresh watermelon salsa with
lime, mint, cilantro and jalapeno
served in a crisp corn chip (V) (GF)

Asian pork dumplings

Candied pork belly
with a soya glaze dusted with black
and white sesame seeds (LB) (GF)

Spicy curry chickpea samosas (V)

Napa cabbage and shiitake
mushroom dumpling (V)

Mini Brie and apple grilled cheese (V)

Slow roasted cherry tomato
& black olive tapenade
with braised leek on
French baguette (V)

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

Raspberry and goat cheese pastry
with a candied pecan crumble (V)

Roasted Jalapeño and mint
Rack of Lamb (GF)

Fresh shucked oysters
with house made mignonette
and horse radish (GF)

Pecan encrusted
bourbon shrimp (LB)

SOUPS

Leek and potato
with Bleu de l'Ermite cheese (GF)

Roasted butternut squash
with apple and chives (LB) (GF)

Roasted carrot
with fresh ginger (GF)

Roasted tomato
with sweet fennel (GF)

SALADS

Seasonal Micro Greens
with fresh garden tomatoes
and marinated onion topped
with an herbed breadstick (GF)

Caprese salad with heirloom
tomatoes, bocconcini, fresh basil
and a balsamic vinaigrette (GF)

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

Arugula and pressed watermelon
salad with herbed feta, sesame
pesto and crispy tahini chips (GF)

Shaved fennel and green apple
citrus salad with pomegranate
infused goat cheese and
toasted almonds (GF)

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

MAIN COURSES

CHICKEN

Grilled chicken supreme
with Caribbean jerk spice rub
and a sweet mango salsa (GF)

Baked chicken stuffed with
sweet pear and blue cheese
wrapped in prosciutto with
a rosemary jus (LB) (GF)

Pan seared chicken supreme
with porcini and fennel dusting,
served with local mushrooms,
confit leek and herbed roasted
potatoes (GF)

DUCK

Duck confit with a port
and blueberry glaze (LB) (GF)

BEEF

Grilled filet mignon
with a rich Bordelaise sauce (GF)

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

LAMB

Slow Braised lamb shank
on a celery root puree
with au jus (GF)

FISH

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

Oven roasted salmon
with a lemon and caper
beurre blanc (LB) (GF)

VENISON

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

VEGETARIAN

Butternut squash arancini ball stuffed
with a citrus marscapone (V) (GF)

Butter paneer served with parathas
andsweet basmati rice (V)

VEGAN

Tuscan potato gnocchi
with coconut cream, spinach
and sun dried tomatoes (V) (GF)

Smoked tofu poke bowl
with coconut rice (V) (GF)

DESSERTS

Rich vanilla bean Cheesecake
with a dark rum toffee crust (LB)

Chocolate brownie topped
with rich chocolate ganache,
cocoa crisps and salted
caramel mousse (GF)

Warm decadent chocolate
molten lava cake served
with a crème anglaise

Lemonchello infused cake
with a zesty lemon mouse
topped with meringue

Dulcey ganache monté
on apple compote topped
with an arlette and
blond oat crumble

Sweet Canadian rum soaked
baba topped with white
chocolate Chantilly cream
and a wild blueberry compote (LB)

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

LATE NIGHT STATIONS

(\$8/guest for 2nd late night station)

CHURROS (LB)

Freshly baked cinnamon sugar
churros with assorted sauces
including salted caramel,
chocolate and strawberry

GOLDEN PALACE EGG ROLLS (LB)

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

SUZY Q DONUTS

An assortment of Ottawa's famous
fresh baked Suzy Q donuts

PIZZA STATION

A selection of local wood
fired gourmet pizzas

(GF) upon request.

GOURMET POUTINE BAR (GF)

Fries, Quebec cheese curds
and poutine gravy. Extra toppings
include bacon bits, pulled pork,
BBQ chicken, green onions
& jalapenos.

FRESH FRUIT AND QUÉBEC CHEESE BOARD

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

ITALIAN DELI SANDWICHES

Assorted sandwiches
with Italian deli meats, local
Quebec cheeses, condiments
and pickles

ADDITIONAL COURSES

HANDMADE FRESH RAVIOLI (\$8/guest)

Butternut squash with ginger and
curry in a savory sage sauce (V)

Gorgonzola, mushroom & prosciutto
in a light garlic cream sauce

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

ANTIPASTO

(\$9/guest)

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

QUEBEC CHEESE PLATE (\$10/guest)

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

KIDS MENU

(\$45/guest)

Choice of one main course.

Served with veggies & dip
and an ice cream sandwich.

Handmade cheese ravioli
with a simple tomato sauce

Homemade macaroni and cheese

Baked chicken strips
with crispy potato chips

BAR PACKAGES

Bar packages only apply to guests 18+

- Bar will be closed during dinner as wine is served to the table
- Shots only available after 9pm
- Available brands may vary
- Bar opens after the ceremony

WINE PACKAGE

INCLUDED

Pinot Grigio & Cabernet Sauvignon
served throughout dinner service

OPEN BAR PACKAGE

(\$49/guest)

Champagne toast

Bar opens after ceremony and closes at 1am

Vodka, Gin, Rye, Rum, Scotch, Tequila,
Whiskey, Bourbon
Domestic & Imported Bottled Beers

House Wine

Assorted Liqueurs & Mixes

Sparkling Wine (Prosecco)

Le Belvedere Selected Shooters

Soft Drinks & Juices

Coffee & Teas

*Excludes doubles

Selected Shooters available from 9pm-1am

PREMIUM UPGRADE

(\$10/guest)

Belvedere Vodka

Canadian Club 12 year Rye

Hendrix Gin

Diplomatico Rum

Patron Tequila

Hennessy Cognac

Aberfeldy 12 year Scotch

Daviess County Bourbon

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

COCKTAIL HOUR

(\$35/guest)

Champagne toast

Open bar for cocktail hour
(2 hour maximum)

*Excludes Shooters

CHAMPAGNE TOAST

(\$5/guest)

NON-ALCOHOLIC BAR

(\$8.50/guest)

Soft drinks and Juices

Virgin Cocktails

Coffee & Tea

Natural & Sparkling water

Prices do not include Taxes and
Service Charge and are subject to change.