



# Menu

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 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

## HORS D’OEUVRES

An assortment of gourmet  
pizettes

Spicy tandoori chicken skewers  
GF DF

General tao tofu bites VG GF

Assorted gourmet sliders

Fresh watermelon salsa with  
lime, mint, cilantro and jalapeno  
served with a crisp corn chip VG  
GF

Asian pork dumpling

Candied pork belly with a soya  
glaze, dusted with black and  
white sesame seeds GF DF

Spicy curry chickpea samosas  
V DF

Napa cabbage and shiitake  
mushroom dumplings V

Mini brie and apple grilled  
cheese V

Slow roasted cherry tomato  
& black olive tapenade with  
braised leek on a French  
baguette VG DF

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

Goat cheese pastry with  
candied pecan crumble and  
raspberry coulis V

Fresh shucked oysters with  
homemade mignonette and  
horse radish DF GF *\*based on  
availability*

Tuna Tartar DF

Bourbon and BBQ encrusted  
pecan shrimp GF DF

Smoked deep fried local cheese  
curd with Quebec Maple garlic  
glaze V GF

Falafel with tahini VG GF DF

Smoked salmon croquette with a  
house corn butter GF

## SOUP

Leek and potato with bleu de  
l’ermite cheese GF

Roasted butternut squash with  
apple and chive oil GF

Roasted carrot with fresh ginger  
GF

Roasted tomato and basil GF

Thai coconut soup GF

## SALAD

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

Caprese salad with heirloom  
tomatoes and bocconcini,  
basil pistou 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 GF

Arugula and pressed  
watermelon salad with feta  
mousse, roquette pistou and  
crispy sesame 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 endives GF

## MAIN COURSES

### Chicken

Grilled chicken supreme with  
Caribbean jerk spice rub and a  
mango salsa with a sweet potato  
purée GF DF

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

Pan seared chicken supreme  
with procini and fennel dusting,  
served with local mushrooms,  
leek confit GF

### Duck

Duck confit with a port and  
blueberry glaze GF

### 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 au jus GF

### Fish

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

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

### Vegetarian

Butternut squash arancini stuffed  
with a citrus marscapone GF V

Butter paneer served with  
parathas and sweet basmati rice  
V

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

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

### Vegan

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

Smoked tofu poke bowl with  
coconut rice, pineapple,  
edamame, carrot and sesame  
seed GF VG

## 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 compote GF

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

Sweet Québec rum soaked baba  
topped with white chocolate  
Chantilly cream and a wild  
blueberry compote

Raspberry cake roll with rose  
essence mousse with a saffron  
center GF

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

A selection of local Quebec  
cheeses served with assorted  
crackers and dried fruit GF  
*\$10 per guest*

Dessert Table – can be served to  
replace a plated served dessert!  
A selection of desserts served  
during the course of the evening  
allowing your guests to get onto  
the dance floor quicker than the  
plated dessert! Contact us for  
additional information.  
*\$8 per guest*

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

VG – VEGAN

## LATE NIGHT STATIONS

### Churros

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

### Pizza Station

A selection of local gourmet  
pizzas

### 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

### Gourmet Poutine Bar

Fries, Quebec cheese curds and  
poutine gravy. Extra toppings  
include bacon bits, pulled pork,  
BBQ chicken, green onion and  
jalapeños

### Mr. Puffs

Fresh fried donut puffs with  
various sauces

### Suzy Q Donuts

An assortment of Ottawa’s  
famous fresh baked donuts

### Ramen Bar

Assorted premium individual  
ramen bowls with gourmet  
toppings and traditional sauces  
DF

## 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

V – VEGETARIAN

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

## ADDITIONAL OFFERINGS

### FRESH RAVIOLI

*\$8 per guest*

Butternut squash with ginger and  
curry in a savory sage sauce

Gorgonzola, mushroom &  
prosciutto in a light garlic cream  
sauce

Sundried tomatoe, spinach and  
feta stuffed ravioli in a fresh  
tomato sauce

### 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

### DESSERT TABLE

*Starting at \$4 per dessert*

Selection of mignardises, set  
up for your guests to enjoy  
throughout the evening! Please  
contact us for more information

### 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 palate  
cleanser

GF – GLUTEN-FREE



# 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*

Pinot Grigio & Cabernet Sauvignon

## 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, Bourbon

Domestic & Imported Bottled Beer

House Wine (Pinot Grigio & Cabernet Sauvignon)

Assorted Liqueurs & Mixes

Sparkling Wine (Cava)

Le Belvédère Selected Shooters\*, Soft Drinks

& Juices

Coffee & Specialty Teas

*\*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

Daviess 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

Coffee & tea

## 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 \$8 - \$11*

*\*Bar prices and brands subject to change*

