



YOUR *Mountain Dining Experience* STARTS HERE



WEDDING CATERING GUIDE



# Canapés

Choice of up to four different options with a recommended amount of four pieces per person.  
Gluten-free options are available for an additional cost.

**\$40/DOZEN**

## COLD

### Caramelized Onion Tarte Tatin

Caramelized Onion Baked in a Puff Pastry Shell

### Bruschetta

Served on Crostini with Balsamic Glaze (can be GF)

### Watermelon Prosciutto & Feta Skewers

With Strawberry & Rosemary Glaze (can be GF)

### Beef Carpaccio

With Horseradish Mascarpone (can be GF)

## HOT

### Chicken Satay

With Spicy Peanut Sauce(can be DF)

### Spinach & Feta Spanakopita

With Tzatziki

### Brie & Cranberry Bites

Fried Brie with Cranberry Chutney(can be GF)

### Bacon & Blue Cheese Dates

Dates Stuffed with Gorgonzola & Wrapped in Bacon (can be GF)

### Mushroom & Goat Cheese Crepes

Savoury Crepe Rolled with a Mushroom Duxelles & Goat Cheese (can be GF)

Prices are subject to applicable taxes and 18% gratuity

# Premium Canapés

Choice of up to four different options with a recommended amount of four pieces per person.  
Gluten-free options are available for an additional cost.

## OYSTERS

\$5 each

Minimum order of 100

With Mignonette & Fresh Lemon (can be GF + DF)

## COLD

\$52/DOZEN

**Hoisin Duck Cucumber Cup**

(can be DF)

**Smoked Salmon**

With Lemon & Chive Cream Cheese Blini (can be GF + DF)

**Tuna Poke**

On Fried Wontons (can be DF)

**Goats Cheese Cheesecake Bites**

With Red Onion Jam (can be GF)

## HOT

\$52/DOZEN

**Sticky Beef Phyllo cups**

(can be DF)

**Pork Belly**

With Pineapple Jam (can be GF + DF)

**Poached Pear and Smoked Gorgonzola Cups**

(can be GF)

**Prawns**

With Coriander & Lime (can be GF + DF)

**Crab Cakes**

With Lemongrass Aioli (can be GF + DF)

Prices are subject to applicable taxes and 18% gratuity



# Platters

Vegetable Crudités Platter with Ranch Dip  
\$5/person

Hummus & Pita Platter  
\$5/person

Tortilla Chips with Salsa & Guacamole  
\$5/person

Fresh Seasonal Fruit Platter  
\$8/person

Domestic Cheese Platter with a Variety of Crackers  
\$10/person

Charcuterie Board  
\$12/person

# Late Night Snack

Poutine Bar \$15.00/person

Truffle Fries  
\$12.00/person

Taco Bar Choice of Beef or Chicken \$17.00/Person

Popcorn \$6.00/Person

Gourmet - Maple Bacon or Truffle Parmesan \$7.50 per person

# Dinner

MINIMUM 50 GUESTS

## DINNER BUFFET

\$70/Person

## FRESH BAKERY

Dinner Rolls

## TO BEGIN

Choice of Two Salads

## MAINS

Choice of Two Main Courses

Choice of one Starch and one Vegetable

Please contact us with dietary restrictions

## DESSERT BUFFET

(Select One)

Assorted Squares

Sticky Toffee Pudding

New York Cheesecake

Fruit & Cheese Board

GF / Vegan Cheesecake +\$3

# Dinner Options

## MAIN COURSE

**Dijon and Rosemary Crusted Carved Roast Beef Sirloin**  
with Red Wine Jus (can be DF) + Yorkshire Pudding \$3/Person

**Pan Seared Chicken Supreme Glazed**  
with Orange and Cardamom Butter (can be GF)

**Traditional Turkey Dinner**  
with all the Trimmings & Gravy

**Tender Cranberry Bourbon Glazed Pork Ribs**  
(can be GF and DF)

**Grilled 8oz California Cut Striploin Steak**  
Served Medium Rare with Jus (can be GF and DF)

**Seared Honey Ginger Glazed Salmon**  
(can be DF)

**Apple Brined Pork Loin**  
Served with a Tangy Apple and Apricot Chutney (can be GF and DF)

**Dijon and Rosemary Crusted Prime Rib Roast**  
Add \$5/Person (can be DF)

**Brioche & Sage Stuffed Chicken Supreme**  
Add \$5/Person

## VEGETARIAN

**Moussaka Stack, Fried Eggplant, Grilled Zucchini and Roasted Portobello Mushroom**  
Served on a Purée and a Roasted Tomato Sauce (can be GF)

**Eggplant Lasagna**  
with Spinach, Ricotta and Mozzarella (GF noodles for \$2/person)

**Smoked Blue Cheese and Brussel Sprout Risotto**  
(can be GF)

# Dinner Options

## VEGAN

### Eggplant Lasagne

with Zucchini, Spinach, Oat Milk and Vegan Mozzarella (GF noodles for \$2/person)

### Wild Mushroom & Barely Risotto

with Nutritional Yeast and Truffle Oil

### Roasted Cauliflower Steak

with Vegetable Jus (plated dinner only) (can be GF)

### Dukkah Crusted Roast Yam

with Harissa and Tzatziki (plated dinner only)

## VEGETABLE SIDES

All can be DF GF

Roasted Root Vegetables

Honey Glazed Carrots

Seasonal Vegetables

Grilled Brocoliini

Roasted Brussel Sprouts

Lemon Green Beans

## STARCH

Oven Roasted Rosemary Potatoes GF

Roasted Garlic Mashed Potatoes GF

Wild Rice & Pistou Pilaf GF, DF

Traditional Savory Bread Stuffing (with Turkey dinner)

Truffle Mashed Potatoes GF (add \$3/person)

## SALAD

Artisan Garden Salad GF DF

Traditional Caesar Salad

Traditional Coleslaw DF GF

Baby Potato Salad GF

## PREMIUM SALAD OPTIONS

Add \$2/person

Greek Salad GF

Roasted Beetroot & Goat's Cheese Salad GF

Caprese Salad GF

Bacon Blue Cheese Potato Salad GF

Couscous & Kale Salad DF

Apple Fennel Coleslaw DF GF

# Bar

## STANDARD HIGHBALL

Restaurant Pricing

## TOP SHELF LIQUOR

Restaurant Pricing

## DOMESTIC BOTTLED BEER

Restaurant Pricing

## IMPORTED BOTTLE BEER

Restaurant Pricing

## WINE

House wine starts at \$13.00/Glass and \$38.00/Bottle  
(Please Inquire with Venue for Full Selection)

## SPARKLING WINE

Starting at \$45.00/Bottle

Work with our team to create a signature cocktail or customize the bar menu for your event.



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