



WEDDING PACKAGES



Distinction

PARIBY *sodexo**

CONGRATULATIONS!

Congratulations on your upcoming wedding! The Distinction by Sodexo team is thrilled to be included in the planning of your special day.

We are pleased to offer the following 3 Wedding Packages:

- Distinct
- Elegant
- Exceptional

Included in our packages:

- tablecloths
- napkins
- chair covers (black or white)
- all tableware, cutlery and glassware
- table identification numbers
- votive candles
- a tasting for two of your chosen menu

DISTINCT

CANAPÉS

- Smoked Salmon on Cucumber Medallion **GF**
- Tahini Humous in Phyllo Cup **VG**
- Black-Olive Bruschetta on Crostini **VG**
- Canadian Coast-to-Coast Mixed Crab Cake, topped with Lemon Aioli
- Mushroom Tart with Goat Cheese **VG**

SALADS

- Arugula with Dried Cranberries and Crumbled Goat Cheese, topped with Raspberry Dressing **VG GF**
- Mixed Young Greens in a Cucumber Ribbon, with Shaved Red Radishes, Cherry Tomatoes and Basil Dressing **V**

SOUPS

- Potato and Leek Soup with Chive Oil and Crème Fraîche **VG GF**
- Carrot and Coriander Soup with Chive Oil **VG GF DF**

MAIN COURSE

- Pan-Roasted Free-Range Chicken Breast with Red-Wine Gravy, Potato Flan and Seasonal Vegetables **GF**
- Seared Salmon over an Heirloom Tomato Tart with Basil Cream Sauce **GF**
- Orange-and-Thyme-Glazed Pork Tenderloin with Pan Juices, with Cheese Polenta and Seasonal Vegetables **GF**

DESSERT

- Cheesecake with Raspberry Compote
- Classic Opera Cake with Kahlua Crème Anglaise

AFTER-PARTY STATION

- Classic Poutine, Pretzels, Popcorn
- One glass of sparkling wine per guest

PACKAGE INCLUDES:

- Selection of (3) canapés
- Three-course meal with choice of salad or soup, one main course and one dessert
- Two glasses of wine per guest
- One after-party selection

\$95 per guest

Taxes and gratuities not included.



VG: vegetarian | **V:** vegan | **GF:** gluten-free | **DF:** lactose-free

ELEGANT

CANAPÉS

- Smoked Salmon on Cucumber Medallion
- Herb Risotto Lollipop with Pesto Sauce
- Smoked-Duck Mac-and-Cheese Spoon
- Mini Chicken Taco with Avocado Emulsion

SALADS

- Kale Caesar Salad with Grated Parmesan, Garlic Roasted Crostini, topped with Pickled Crispy Capers **VG**
- Distinction Arugula Cobb Salad with Egg, Bacon, Cherry Tomato, Cucumber, Avocado Emulsion and Honey Dijon Dressing **GF**

SOUPS

- Cream of Mushroom Soup with Mixed Mushroom Garnish **VG GF**
- Roasted Tomato Soup with Aged Cheddar Cheese Crisp **VG GF**

MAIN COURSE

- Pan-Roasted Free-Range Chicken Breast with Roast Corn and Brussels Sprout Hash, topped with Grained Dijon Sauce **GF**
- Herb-Crusted Salmon with Tomato Confit over a Risotto Timbale, served with Seasonal Vegetables
- 6 oz. Pan-Seared Flat Iron Canadian Beef Steak, topped with Green Peppercorn sauce and served with Potato Flan and Seasonal Vegetables **GF**

DESSERTS

- Cheesecake with Ginger Sour Cream, topped with Raspberry Compote
- Classic Maple-Sugar Pie, with Bourbon Whipped Cream and Pecan Garnish

AFTER-PARTY STATION

- Classic Poutine
- Pretzels or Popcorn
- Mac and Cheese
- Cookies

PACKAGE INCLUDES:

- Selection of (3) canapés
- Three-course meal with choice of salad or soup, one main course and one dessert
- Two glasses of wine per guest
- One glass of sparkling wine per person at reception or during after-party
- One after-party selection

\$115 per guest

Taxes and gratuities not included.



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EXCEPTIONAL

CANAPÉS

- Green-Pea and Walnut-Mash Crostini **VG**
- Goat-Cheese Lollipop with Toasted Pumpkin Seeds and Apple Syrup **VG**
- Beetroot Hummus on Crostini, topped with Goat Cheese **VG**
- Bison Meatball Mini Fork with Berry Jelly
- Watermelon with Aged Balsamic and Mint-Leaf Chiffonade **V GF**

SALADS

- Grilled Cortland Apple, Shaved Parmesan, Arugula and Trebbiano Grapes, with Acidulated Fig Dressin **VG GF**
- Citrus Baby Kale Salad with Pineapple Quinoa and Charred Spiced Tofu **V GF DF**

SOUPS

- Gazpacho Soup with Coriander Oil Garnish **V GF**
- Spiced Parsnip and Lentil Soup with Chili Oil and Shredded Mint Leaf **VG GF**
- Green Pea and Watercress Soup with a Touch of Yogurt **VG GF**

PACKAGE INCLUDES:

- Selection of (3) canapés
- Three-course meal with choice of salad or soup, one main course and one dessert
- Two glasses of wine per guest
- One glass of sparkling wine per person at reception or during after-party
- One after-party selection

\$150 per guest

Taxes and gratuities not included.

MAIN COURSE

- Duck-Leg Confit, Pommes Fondant and Glazed Seasonal Vegetables, with Sour-Cherry Gastrique
- Herbed Veal Cutlet, Charred-Corn and Goat-Cheese Polenta and Seasonal Vegetables with Bordelaise Sauce
- Chicken Supreme Brined with Lemon Grass and Sake, Timbale of Jade Rice, and Sesame Vegetables, with Coconut Yellow Curry Sauce

DESSERTS

- S'mores with Bailey's Mousse in a Mason Jar
- Apple and Maple-Roasted Red-Beet Crumble, with Cinnamon Whipped Cream

AFTER-PARTY STATION

- Classic Poutine
- Mac and Cheese
- BeaverTail Bites
- Charcuterie Board



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ALTERNATE MEALS

Select from this list for guests with dietary restrictions.
All dishes are vegan, gluten-free and lactose-free.

MAIN COURSE

- Marinated Tofu, Vegetable and Portobello Stacker on a Bed of Risotto
- Seasonal Vegetable Fricassee over Garlic-Stewed Lentils
- Oven-Roasted Chickpea Cake with Spiced Butternut Squash, Tofu Tagine with Coriander Oil

DESSERT

- Fruit Salsa Salad in Mason Jar

CHILDREN'S MENU

SALAD

- Small Green Salad with Dressing on the Side **V**
- Vegetable Crudités with Dip **VG**

MAIN COURSE

- Chicken Fingers and Fries with Plum Sauce
- Classic Homemade Mac and Cheese
- Grilled Chicken with Fries and Vegetables
- Grilled Salmon with Fries and Vegetables

DESSERTS

- Brownie with Whipped Cream
- Cookies and Milk

CHILDREN'S MENU INCLUDES:

- One salad
- One main course
- One dessert

\$25 per child

Taxes and gratuities not included.



SAVOURY STATIONS

SALTED-PRETZEL BAR

German-Style Salted Pretzels, served with a choice of Cranberry Mustard, Grained Mustard, Sweet Mustard and Smoked Mustard, presented in Mason Jars

\$8 per guest

CHARCUTERIE BOARD

Salted Meat Platter, garnished with Pickles and Mustards, and served with Crostini and Fresh Sliced Breads

\$18 per guest

CHEESE BOARD

Imported and Domestic Cheese Platter served with Water Crackers, Dried Fruit and Crisp Baguette Slices

\$26 per guest

minimum of 20 guests

SUSTAINABLE SEAFOOD TOWER

Prime selection of seafood, including Poached Atlantic Lobster, Prawns, Shrimp, Clams, Mussels Smoked Salmon, Poached Salmon and Crab Legs, served with both traditional and gourmet condiments

Market price

POUTINE BAR

Classic Poutine Station

\$10 per guest

Pulled-Pork Poutine Station

\$14 per guest

Smoked-Salmon Poutine Station

\$16 per guest

Vegetarian Poutine Station

\$14 per guest

Served in a Bento box

MAC-AND-CHEESE BAR

Cheddar Mac and Cheese with garnishes including Pulled Pork, Bacon, Green Onions, Grated Cheese, Snowpeas, Ham, Mixed Beans and Chili Flakes

\$14 per guest



SWEET STATIONS

CANDY STATION

For the little kid in everyone, this station features a variety of sweets

Market price

POPCORN

Spicy and Salty: Spiced Popcorn, Cheddar Popcorn and Buttery Popcorn

\$9.95 per guest

MILK & COOKIES

Selection of Mini Cookies with Milk and Chocolate Milk

\$10 per guest

BEAVERTAIL BITES®

Warm BeaverTail Bites dredged in Cinnamon Sugar, garnished with Whipped Cream and Chocolate and served with brand-name cups and spoons

\$13 per guest

INFUSED WATER STATION

Freshly Infused Water Station

Choice of one flavour:

Lemongrass and Cucumber

Star Anise and Orange

Mint and Watermelon

\$3.50 per guest

Minimum of 20 guests



INFORMATION

All food and drink must be prepared and served by staff of Distinction by Sodexo. To ensure quality and food safety, serving stations will remain out for no longer than two hours. Leftover food or drink may not leave the premises.

If Distinction by Sodexo cannot provide your menu for cultural reasons, we have affiliated caterers able to offer alternate meal options.

Should outside caterers be used, Distinction by Sodexo can provide servers, furniture, tableware, cutlery, glassware, tablecloths and napkins (additional charges will apply).

We will provide special meals and accommodate dietary restrictions and food allergies to best of our ability (additional charges may apply).

A detailed final list of guests, including the names of guests with dietary restrictions or allergies, must be provided to Distinction by Sodexo two business days prior to your event.

PRICE POLICY

All menu prices are guaranteed up to 90 days prior to the event.

All foods and beverages are subject to the following taxes and fees:

- 12.41% service charge
- 4.59% administration fee
- Events at Canadian Museum of History: 5% GST and 9.975% QST
- Events at Canadian War Museum: 13% HST

All menu prices are subject to change without notice.

FEE SCHEDULE

GENERAL INFORMATION

Distinction by Sodexo reserves the right to cancel any event for which the contract has not been signed and paid in full five business days prior to the event.

FRIENDLY REMINDERS

The following fees and information should be provided to Distinction by Sodexo as indicated below.

Upon signature of the catering contracts

- \$1,000 deposit (non-refundable)

30 business days prior to date of event

- 50% of total event estimate

5 business days prior to date of event

- Confirmation of initial number of guests
- Final choice of menu (foods and beverages)
- Payment of remaining total projected costs

2 business days prior to date of event

- Final confirmation of the number of guests
- Full list of guests with dietary restrictions or allergies



Distinction

PARIBY *sodexo**

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