



Full Service Dinner Packages

From helping you choose the appropriate venue, menu selections, service style and staffing, all our clients are assisted by one of our experienced event coordinators to create a memorable and professionally executed event. Our world class service and cuisine will ensure that we exceed your expectations at every opportunity.

Our packages are based on a minimum of 50 guests and includes the following. For groups less than 50 guests, additional charges for the below will apply:

Event Coordinator

- From quote to your special day, your coordinator will be by your side helping to organize your event

China and Cutlery

- All the china and cutlery needed to service your event

Equipment

- All necessary service equipment and food service presentation pieces

Water Glass & Pitcher

- A water glass at every place setting with one refillable water pitcher per table

Linen Table Cloth (90x90) Upgrade to floor length add \$6.50 each

- For every guest table in white or black

Floor Length Linens (72x144)

- Head table, gift and food service tables in white or black

Linen Serviettes

- In white or black

Hostess and Service Staff

- Professional, friendly and uniformed staff on site from set-up to tear-down

ROOM RENTAL

Monday- Thursday: \$500.00

Friday- Saturday: \$1000.00

Sunday: \$500.00

On-site wedding ceremony fees (\$450.00) may apply



CLASSIC PACKAGES

See the Classic Entrée Selection menu for food options

Classic Buffet

Choice of Two Salads

Choice of One Platter

Choice of Two **Classic** Hot Entrées (*one protein and one vegetarian option*)

Add Third Classic Hot Entrée - \$6.00 per person

Choice of One Starch and One Vegetable Side

Selection of fresh Artisan Breads, Rolls, Breadsticks

Assorted Sweets, Squares & Tarts

Freshly Brewed Coffee and Tea

\$45.95 per person

Classic Three Course Plated Meal

Choice of Soup or Salad

Choice of One **Classic** Entrée

Choice of One Starch and One Vegetable Side

Selection of fresh Artisan Breads, Rolls, Breadsticks

Choice of One Dessert

Freshly Brewed Coffee and Tea

\$51.75 per person

DELUXE PACKAGES

See the Deluxe Entrée Selection menu for food options

Deluxe Buffet

Choice of Two Salads

Choice of One Platter

Choice of Two **Deluxe** Hot Entrées (*one protein and one vegetarian option*)

Add Third Deluxe Hot Entrée - \$6.00 per person

Choice of One Starch and One Vegetable Side

Selection of fresh Artisan Breads, Rolls, Breadsticks

Assorted French Pastries

Freshly Brewed Coffee and Tea

\$51.50 per person

Deluxe Three Course Plated Meal

Choice of Soup or Salad

Choice of One **Deluxe** Entrée

Choice of One Starch and One Vegetable Side

Selection of fresh Artisan Breads, Rolls, Breadsticks

Choice of One Dessert

Freshly Brewed Coffee and Tea

\$57.75 per person

ADD-ON OPTIONS:

All add-ons are priced per person

Add Circulated Hors D'oeuvres (3 per person) - \$6.75 per person

BUFFET:

Additional Salad - \$2.50

Additional Platter - \$3.25

Additional Starch or Vegetable - \$2.50

Upgrade Dessert - \$3.00

PLATED:

Add Soup or Salad Course - \$5.50

Add Pasta Course - \$6.50

Add Choice of Entrée - \$8.50*

Family Style Service - \$10.50

**must guarantee numbers in advance*



PLATTER OPTIONS (BUFFET ONLY)

Canadian Cheese Tray with Assorted Crackers - Sliced cheddar and marble cheese garnished with fruit and accompanied by baskets of crackers

Garden Vegetables with Dip - A generous selection of fresh vegetables heaped in a rustic basket and served with dip

Relish Tray - An assortment of dill pickles, sweet pickles, Manzanilla and Kalamata olives and pickled vegetables

Fresh Fruit Platter - A selection of seasonal fruits

The Mediterranean - A selection of 5 dips (Traditional Hummus, Roasted Red Pepper, Spinach, Olive Tapenade and Baba Ganoush), accompanied by rustic breads and grilled pitas

Assorted Mini Wraps Platter - A selection of grilled pesto chicken, Teriyaki beef, julienned grilled vegetables and flavoured humus' rolled into spinach and tomato wraps

Assorted Quartered Sandwich Tray - A selection of albacore tuna, egg salad, shaved roast beef, ham and cheese, turkey and pastrami (Based on 48 pieces per tray)

SALAD OPTIONS

Caesar Salad – hearts of Romaine, oven baked Croutons and our own creamy Garlic dressing

Caprese – tomatoes, bocconcini, fresh basil, pea sprouts with balsamic drizzle (**plated only**)

Mixed Greens Salad – with roasted pears and crumbled goat cheese

Watermelon Salad – with fig, bocconcini, arugula and honey balsamic dressing

Leafless Greek Salad – with tomato, cucumber, Kalamata olives and feta

Thai Noodle Salad – with garden vegetables and a mild Thai dressing

Orecchiette Salad – with zucchini, peppers, olives, tomatoes, pesto and balsamic vinaigrette

Roasted Vegetable Salad – with pesto and sundried tomato dressing

Pommery Potato Salad – with red skinned potatoes and green onions

SOUP OPTIONS

Cream of Wild Mushroom

Beef Barley

Roasted Pear and Parsnip Bisque

Sweet Potato with Ginger and Lime

Italian Wedding

Roasted Sweet Corn Chowder with smoked Chicken and Sundried Tomato Pesto

PASTA COURSE OPTION (PLATED ONLY)

Your choice of pasta (Penne, Orecchiette, Bowtie, Fusilli) in our fresh Tomato Basil sauce **OR** Alfredo sauce **OR** Rosé sauce **upgrade to meat or cheese filled tortellini for additional price*



ENTRÉE OPTIONS

CLASSIC

POULTRY

- Chicken stuffed with Mushrooms, Spinach, caramelized Onions and Fontina cheese
- Rosemary Mustard Chicken with Cranberry Chutney
- Herb Marinated Chicken Breast with natural pan jus
- Chicken Supreme stuffed with Boursin cheese
- Traditional Roast Turkey with Sage, Onion and Apple Bread Stuffing

BEEF

- 5 oz. Canadian Striploin with Mushroom Port Wine glaze
- Asian style slivers of Beef with Ginger Hoisin
- AAA Alberta Roast Beef served with au jus and Horseradish

FISH

- 5 oz. baked Salmon with a Potato and Dill Crust
- Herb marinated baked Basa fillet
- Stuffed Sole with Sundried Tomatoes and Spinach
- Baked Seafood pie

PORK

- Herb Crusted Pork Loin with sautéed Apples
- Pork medallions with an Orange, Ginger glaze

VEGETARIAN

- Eggplant Parmigiana
- Tofu Stirfry with Vegetables and Pad Thai Noodles
- Vegetarian Meatballs with fresh Tomato Concassé

DELUXE

POULTRY

- Marinated and grilled Cornish Hen with an Orange Balsamic drizzle
- Spinach and Brie crusted Chicken with a rich cream sauce
- Boneless Supreme of Chicken with warm Portobello Mushrooms in a Balsamic reduction
- Stuffed chicken breast with Sundried Tomato and Goat Cheese with a Pesto glaze

BEEF

- Beef Wellington
- Bacon wrapped Tenderloin with a herb butter sauce
- Grilled Ribeye with a red wine sauce
- AAA Prime Rib of Beef with au jus and Yorkshire pudding

FISH

- Salmon Wellington
- Ginger Tilapia with Soy glaze
- Roasted Cajun Cod with Watermelon and Pepper Salsa
- Grilled Sea Bass topped with Mango Chutney

PORK

- Mediterranean Pork Chops with a Spinach and chickpea ragout
- Chipotle rubbed roasted Pork Loin with Fig and Pineapple Chutney

VEGETARIAN

- Stuffed Peppers with Rice, Onions, Mushrooms and Spinach
- Polenta stuffed with Wild Mushrooms, topped with Tomato sauce and Mozzarella cheese
- Vegetarian Lasagna



SIDE DISH OPTIONS

STARCHES

Roasted Red Skin Potato
Maple and Pecan Sweet Potatoes
Garlic Mashed Potatoes
Herb and Lemon Roast Potatoes
Long Grain and Wild Rice
Asian style Vegetable Rice
Scalloped Potatoes

VEGETABLES

Braised Root Vegetables with an onion ragout
Green Beans with tomato
Mixed Seasonal Vegetables
Maple Glazed Carrots with Walnuts
Grilled Rapini with Parmesan roasted Tomatoes
Steamed baby Bok Choy
Grilled Asparagus with roasted Garlic and Lemon Zest

DESSERT COURSE OPTIONS (PLATED ONLY OR UPGRADE ON BUFFET)

Apple stuffed Crepes with Maple Cream (plated only)
New York Cheesecake with Oreo crust and Berry coulis
Apple Crisp with Caramel sauce and fresh Whipped Cream
Chocolate Crème Brûlée in a Chocolate tart
Brioche Bread Pudding with Crème Anglaise
Dark Chocolate pyramid with Chocolate sauce
White Chocolate and Pistachio Mousse
Fresh Fruit with Mascarpone, Citrus and Honey glaze