



buffet wedding menus

minimum 20 people

wedded bliss

bread & butter

rustic loaves, crispy rolls, french baguettes, flatbreads,
lemon thyme compound butter

green garden salad

cucumbers, radishes, cherry tomatoes, shredded carrots & beets,
ubc farm baby lettuces, toasted sunflower seeds, lemon vanilla vinaigrette

heirloom tomato & goat cheese salad

pesto, tarragon vinaigrette

blueberry & watermelon salad

papaya, jalapeño & lime

crisp pancetta & scallion smashed new potatoes

fresh herbs

seasonal steamed vegetables

citrus herb butter

spinach & ricotta cannelloni

toasted macadamia nut pesto, roasted garlic tomato sauce,
fresh shaved asiago

sesame crusted wild bc sockeye salmon

soy ginger butter

pan seared fraser valley free range chicken breast

portuguese-style marinade

chocolate dipped profiteroles

vanilla pastry cream

toffee caramel crunch cheesecake

warm sticky toffee sauce

fresh fruit & wild berry platter

melon, pineapple, grapes, oranges, seasonal berries

milano organic fair trade coffee

organic fair trade gypsy teas

\$55 per
person



champagne wishes

bread & butter

rustic loaves, crispy rolls, french baguette, flatbreads,
lemon thyme compound butter

green garden salad

cucumbers, radishes, cherry tomatoes, shredded carrots & beets,
ubc farm baby lettuces, toasted sunflower seeds, lemon vanilla vinaigrette

buffalo caprese salad

fresh mozzarella, vine-ripened tomatoes, parmesan

strawberry & goat cheese salad

romaine lettuce, young spinach, watermelon,
spiced pecans & strawberry basil vinaigrette

roasted baby nugget potatoes

extra virgin olive oil, fresh thyme, sea salt, cracked black pepper

seasonal steamed vegetables

citrus herb butter

grilled vegetable pappardelle

local tomatoes, basil

lime and ginger pacific halibut

garam masala coconut curry butter, mango cilantro salsa

herb crusted beef tenderloin

cambozola compound butter, reduced port demi glace

black forest torte

morello cherries, chocolate mousse, whipped cream

fresh fruit & wild berry platter

melon, pineapple, grapes, oranges, seasonal berries

lemon tart

fresh raspberry, icing sugar

milano organic fair trade coffee

organic fair trade gypsy teas

\$65 per
person



family-style wedding menus

minimum 20 people

international street food wedding

pad thai

baby shrimp, bean sprouts

buffalo caprese salad

fresh mozzarella, vine-ripened tomatoes, parmesan

malaysian chicken satay

spicy peanut sauce, lime

pork empanadas

chipotle, chimichurri

braised beef brisket tacos

chipotle cherry bbq sauce, cilantro jalapeño slaw

golden fried arancini

pancetta, risotto, roasted garlic tomato sauce, fresh basil

moroccan chickpea sliders

spicy mango ketchup

house baked cookie & dessert bar

fresh fruit & wild berry platter

melon, pineapple, grapes, oranges, seasonal berries

milano organic fair trade coffee

organic fair trade gypsy teas

\$50 per
person



spectacular west coast seafood feast

UPON ARRIVAL

fresh shucked oyster bar

cocktail sauce, raspberry vodka mignonette, lemon, tabasco

smoked salmon & dungeness crab roll

avocado, hoisin sauce, sesame

FAMILY STYLE PLATTERS

french baguette

citrus herb butter

garlic butter seared sun gold prawns

citrus, fresh herbs

whole pacific dungeness crab

drawn garlic butter

steamed green beans

butter, fresh dill

TO FINISH

wedding pies

chocolate cream, banana cream, maple cream,
apple, blueberry, lemon meringue, raspberry rhubarb,
chocolate pecan, sour cherry, whipped cream

milano organic fair trade coffee

organic fair trade gypsy teas

market price
varies seasonally



plated wedding menus

minimum 15 people

beautiful elegance

strawberry spinach salad

goat cheese, cocoa almonds, passion fruit basil vinaigrette

pan seared wild bc sockeye salmon

zucchini cream, seasonal vegetables,
konbu infused basmati, tobiko beurre blanc

OR

grilled vegetable pappardelle

local tomatoes, basil

wild berries & fruit

mascarpone, fresh mint, reduced port

milano organic fair trade coffee

organic fair trade gypsy teas

\$48 per
person



west coast wedding

farm baby greens

local berries, crumbled jersey blue cheese, pistachios

west coast cioppino

clams, mussels, prawns, fish, diced vegetable & light tomato saffron broth

OR

whole wheat angel hair pasta

roasted sweet corn, snow peas, arugula,
roasted garlic & lemon basil olive oil

chocolate cream pie

milano organic fair trade coffee

organic fair trade gypsy teas

\$52 per
person



black tie wedding

heirloom tomato & goat cheese salad

pesto, tarragon vinaigrette

OR

seared digby scallop & spinach salad

port roasted pear, creamy gorgonzola dressing

sage surf & turf

beef tenderloin, dungeness crab, tahitian vanilla bean demi glace, cilantro hollandaise, goat cheese & chive potato cake, sautéed pea shoots

OR

miso-glazed haida gwaii halibut

sweet soy ginger butter, sesame roasted fingerling potatoes, braised gai lan

OR

grilled vegetable pappardelle

local tomatoes, basil

warm molten chocolate

bailey's ice cream

milano organic fair trade coffee

organic fair trade gypsy teas

\$64 per
person



fit for a chef wedding menu

minimum 20 people | vegetarian & vegan options available

six-course tasting menu

AMUSE BOUCHE

pan-seared digby scallop

cilantro sweet pea puree

APPETIZER

atlantic lobster gnocchi

roasted garlic, pecorino cheese

SEAFOOD ENTRÉE

miso-glazed pacific halibut

sweet soy ginger butter, sesame roasted fingerling potatoes, braised gai lan

PALATE CLEANSER

mojito sorbet

lime, mint, rum, sugarcane

RED MEAT ENTRÉE

pan-seared veal tenderloin

roasted wild mushrooms, blackberry balsamic demi glace

DESSERT

warm molten chocolate

bailey's ice cream

milano organic fair trade coffee

organic fair trade gypsy teas

**\$75 per
person**

For menu customization / dietary accommodations, please speak with your coordinator. Prices & menu items subject to change without notice. See Terms & Conditions for full details.