



2019

WEDDING MENU



ELK RIDGE

RESORT • COMMUNITY • LEGACY

ABOUT

RECEPTION

DINNER

LUNCH

THE DAY AFTER

WINE LIST & BAR MENU

ABOUT

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ABOUT OUR CHEF

Our Executive Chef Travis Pye was raised in the Okanagan Valley where his passion for farm to table dining was born. Since then he has opened restaurants in Kelowna, Kamloops, Vernon, Vancouver, Ottawa, & Toronto; bringing a diverse culinary repertoire to Waskesiu Lake, SK. Passionate about developing people to reach their full potential, Chef Travis leads his team to deliver a superior product highlighting local ingredients at the prime of its life. Seasonally influenced, using local ingredients with global inspiration is how you can define his style of cooking.

All this being said Chef Travis Pye is here for our guests. He appreciates the importance of this special day and is committed to making it memorable for you, your family, and your friends. His goal is to make the planning and execution seem easy and undaunting. This special day is about commitment and unconditional love, Chef Travis Pye and the entire team at Elk Ridge Resort want to congratulate you on tying the knot and thank you for allowing us to help create such an amazing experience.



RECEPTION

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RECEPTION/HORS D'OEUVRES THEMED PACKAGES

TEA PARTY

Finger Sandwiches,
Charcuterie & Artisan Cheese Platter,
Wild Mushrooms on Toast,
Watermelon & Feta Skewers

\$28/Person

GASTRO PUB

Cheeseburger sliders,
Duck wings,
9 Spice yak Sausage,
Pachos

\$30/Person

LAKELAND

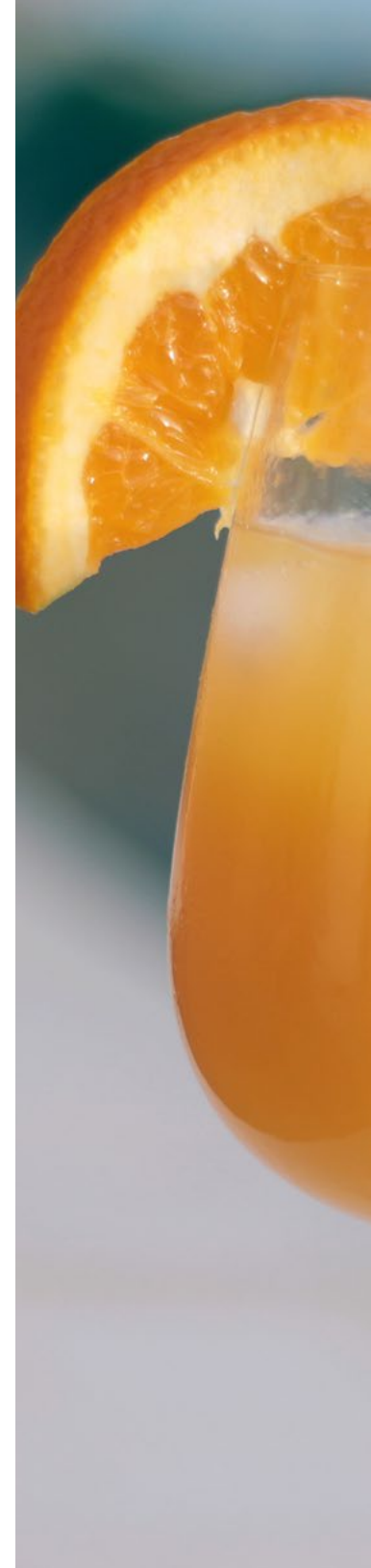
Elk meatballs,
Beer Battered Pickerel bites,
Wild mushrooms on toast,
million dollar devilled eggs

\$40/Person

LATIN FIESTA

Corn & Flour tortillas,
tequila chicken,
pork carnitas,
beef carne alsada,
Mexican rice, refried beans,
taco garnishes,
tortilla chips,
authentic dips

\$32/Person



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HORS D'OEUVRES - INDIVIDUAL BITES

HOT

- BISON SLIDERS
\$55/dozen
- SWEET & SOUR ELK MEATBALLS
\$58/dozen
- 9 SPICE LOCAL YAK SAUSAGE
\$55/dozen
- STUFFED MUSHROOM CAPS
\$46/dozen
- BEER BATTERED HALIBUT BITES
\$56/dozen
- COCONUT SHRIMP
\$52/dozen
- WILD MUSHROOMS ON TOAST
\$48/dozen
- CHEFS DAILY SOUP SHOOTERS
\$35/dozen
- TANDOORI FLATBREAD
\$50/dozen
- PESTO PRAWN FLATBREAD
\$52/dozen
- CHILI CHICKEN & CUCUMBER BITES
\$50/dozen
- DUCK CONFIT CROSTINI
\$54/dozen
- DUCK WINGS
\$54/dozen

COLD

- TOMATO BRUSCHETTA CROSTINI
\$44/dozen
- SMOKED SALMON CREAM CHEESE
MOUSSE IN CUCUMBER CUPS
\$48/dozen
- WATERMELON FETA SKEWERS
\$42/dozen
- AHI TUNA TACOS
\$54/dozen
- VEGETABLE LETTUCE WRAPS
\$48/dozen
- PICKEREL & PRAWN CEVICHE
\$55/dozen
- MILLION DOLLAR DEVILLED EGGS
\$46/dozen



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PLATTERS & STATIONS

CHARCUTERIE & ARTISAN CHEESES

\$12/person

SEAFOOD TOWER

\$15/person

TEA SANDWICHES

\$10/person

TACO BAR

\$20/person

POUTINE BAR

\$12/person

MASHED POTATO MARTINI BAR

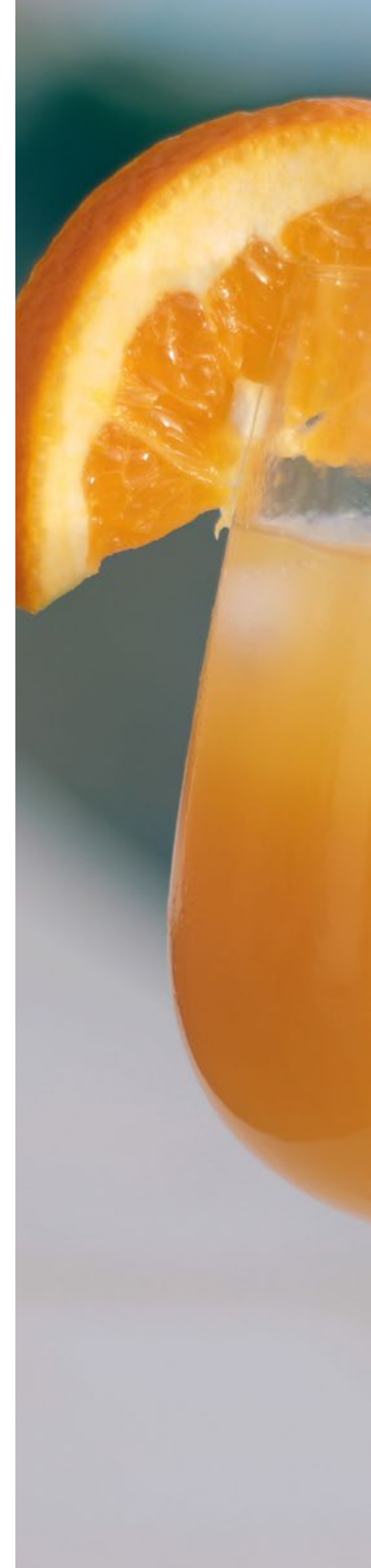
\$12/person

FRESH FRUIT DISPLAY

\$9/person

VEGETABLE CRUDITÉS & DIPS

\$8/person



DINNER BUFFET

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CLASSIC & CLASSY

Slow Roasted 'AAA' Beef, red wine gravy, buttermilk mashed potatoes, loaded ranch potatoes, seasonal vegetables, Caesar salad, garden salad, Yorkshire pudding, chefs dessert table

\$44 per person

PRAIRIE LOVE

Seared pork tenderloin, bourbon apple sauce, wild mushroom risotto, cauliflower casserole, Caesar salad, roasted beet salad, broccoli & caramelized onion salad, chefs dessert table

\$46 per person

FAMILY STYLE

Elk & beef penne bolognese, grilled chicken alfredo, garlic bread, seasonal vegetables, Caesar salad, chefs garden salad, greek salad, chefs dessert table

\$48 per person

KING & QUEEN

8oz grilled NY Striploin steaks, roasted prairie pride chicken, buttermilk mashed potatoes, loaded ranch potatoes, seasonal vegetables, Caesar salad, pasta salad, chefs dessert table

\$52 per person

SOUTHERN INFLUENCE

BBQ braised baby back ribs, roasted 'local' prairie pride chicken, corn bread, thyme roasted baby potatoes, baked macaroni & cheese, creamy coleslaw, vegetable succotash, chefs dessert table

\$55 per person

2019 ELK RIDGE RESORT CATERING MENU



DINNER BUFFET

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FARM TO TABLE

Carved festive ham, local prairie pride chicken, loaded ranch potatoes, vegetable succotash, chefs garden salad, Caesar salad, caramelized onion & broccoli salad, dinner rolls, chefs dessert table

\$58 per person

A WALK IN THE BOREAL

Braised Saskatchewan Elk, pan seared pickerel, mashed potatoes, wild mushroom risotto, seasonal vegetables, cauliflower casserole, ruby red beet salad, Caesar salad, dinner rolls, chefs dessert table

\$65 per person

EUROPEAN EXCELLENCE

Marinated Leg of Lamb, Chicken souvlaki skewers, Ukrainian pierogies with sausage & caramelized onions, scalloped potatoes, rice pilaf, vegetable succotash, pickled beet & dill salad, Greek salad, chefs dessert table

\$62 per person

PIG ROAST

Whole Saskatchewan pig on the rotisserie, whole prairie pride chicken, corn bread, dinner rolls, classic Caesar salad, caramelized onion & broccoli salad, chefs garden salad, rustic potato salad, chefs pasta salad, cajun corn on the cob, green bean cassoulet, loaded ranch potatoes, chefs assorted cheesecakes & pies

\$99 per person

All food & beverage items are subject to taxes & 18% service charge.

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CUSTOM PLATED DINNERS

Our Executive Chef is happy to help create a custom plated dinner sure to 'WOW' you and your guests.

One on one consultation with helpful suggestions.

Wine pairing available.
Not available in the Pavillion.





LATE LUNCH

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PIZZA PARTY

Assorted Pizzas & vegetable crudités

\$14 per person

STREET FOOD

Hot dogs & Smokies, Perogies

\$15 per person

POUTINE BAR

Gourmet toppings

\$12 per person

PUB GRUB

Local Chicken Wings, Cheeseburger Sliders, Mini Corn Dogs

\$17 per person



THE DAY AFTER

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IN & OUT

Scrambled Eggs, Breakfast potatoes, apple wood smoked bacon, maple sausage, fresh fruit platter, assorted pastries

\$25 per person

BEAUTIFUL BRUNCH

Eggs Benedict, breakfast potatoes, apple wood smoked bacon, maple sausage, fresh fruit platter, assorted pastries, buttermilk pancakes, fresh seafood platter

\$38 per person

All food & beverage items are subject to taxes & 18% service charge.

2019 ELK RIDGE RESORT CATERING MENU



WINE LIST & BAR MENU

ABOUT RECEPTION DINNER LUNCH DAY AFTER WINE & BAR

BOTTLED WINE LIST

SPARKLING

Asti DOCG, Martini <i>Italy (semi-sweet)</i>	\$38
Piper Heidsieck Brut Champagne <i>(Dry)</i>	\$111

WHITES

Chardonnay, Copper Moon <i>Canada</i>	\$28
Pinot Grigio, Copper Moon <i>Canada</i>	\$28
Sauvignon Blanc, Copper Moon <i>Canada</i>	\$28
Pinot Grigio, Black Cellars <i>Canada</i>	\$32
Moscato, Jacob's Creek <i>Australia</i>	\$34
Gewurztraminer Private Reserve, Sumac Ridge <i>VQA Okanagan, BC</i>	\$42
Pinot Gris, Red Rooster Winery <i>VQA Okanagan, BC</i>	\$45
Chardonnay, Sandhill Estate Winery <i>VQA Okanagan, BC</i>	\$47
Sauvignon Blanc, Kim Crawford <i>New Zealand</i>	\$50

REDS

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Malbec, Copper Moon <i>Canada</i>	\$28
Shiraz/Cabernet, Black Cellars <i>Canada</i>	\$32
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Bloodstone Shiraz, Heritage Road <i>Australia</i>	\$37
Malbec Reserve, Trapiche <i>Argentina</i>	\$40
Merlot, Kim Crawford <i>New Zealand</i>	\$45
Cabernet Sauvignon, Trapiche Broquel <i>Mendoza, Argentina</i>	\$45
Zinfandel Old Vines, Ravenswood Winery <i>Sonoma, California</i>	\$47
Pinot Noir Founders Series, Beringer Estates <i>California</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr Winery <i>Paso Robles, California</i>	\$61
Malbec Golden Reserve, Trivento <i>Lujan de Cuyo Mendoza, Argentina</i>	\$62
Le Grand Vin, Osoyoos Larose <i>VQA Okanagan Valley, BC</i>	\$95

* Prices are subject to change. Brands are subject to availability. Prices are subject to taxes and 18% service charge. Don't see your favorite bottle? Just ask, and we'll do our best to get it! Wine requests are to be submitted 14 days prior to event date.

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BANQUET BAR SERVICE

A bartender fee of \$30 per hour will be assessed if bar sales do not exceed \$100/hr.

	HOST BAR	CASH BAR
Standard Beer, Wine, Liquor	\$8.10	\$7.00
Premium Beer, Wine, Liquor	\$10.41	\$9.00
Soft Drinks, Juice	\$3.48	\$3.00

STANDARD BAR OPTIONS

Brands are subject to availability. If unavailable, a comparable or better brand will be used.
Don't see your favorite drink? Just ask, and we'll do our best to get it!

BEER	Coors Banquet, Coors Light, Pilsner, Molson Canadian, Boh, Molson 67
WINE	Copper Moon Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Malbec
LIQUOR	Lucky Bastard Vodka, Bacardi Rum, Canadian Club Rye, Grants Scotch Whiskey, Gilbey's Gin, Sauza Tequila

PREMIUM BAR OPTIONS

Brands are subject to availability. If unavailable, a comparable or better brand will be used.
Don't see your favorite drink? Just ask, and we'll do our best to get it!

BEER	Original 16 Pale Ale, Original 16 Lager, Belgian Moon, Corona, Heineken, Stella Artois
WINE	Black Cellars Pinot Grigio, Jacob's Creek Moscato, Black Cellars Shiraz, Black Cellars Cabernet
LIQUOR	Absolute Vodka, Captain Morgan's Rum, Crown Royal Rye, Johnnie Walker Red Label, Tanqueray Gin, Jose Cuervo



BANQUET BAR SERVICE

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BANQUET BAR SERVICE

PLEASE NOTE:

Elk Ridge is the only licensed authority to sell and serves alcoholic beverages for consumption on the premises; therefore, no outside beverages are permitted to be brought into the resort.

The only exception to this rule is table wine for events, to which a \$15/bottle corkage fee will apply.

All requests for Table wine must be approved by the Catering Services Manager, and a Special Event Permit must be obtained by your group from SLGA prior to your event. Table wine brought in must: be SLGA approved, have consent from Elk Ridge and not currently listed or carried by Elk Ridge.

A \$500 fine will be assessed if outside alcohol is brought into resort facilities without prior consent and a Special Event Permit being obtained.

