



## *Exclusively Yours Wedding Menu*

### **Exclusively Yours Dining Package**

*Includes bread & butter, choice of one (1) soup or salad, choice of two (2) proteins & starches, market fresh vegetables & dessert*

*Bread and vegetable enhancements are available upon request, additional charges will apply.*

#### ***Soup Selections***

- ◆ Classic Potato Leek Soup, garnished with Old Smoked Cheddar and Charred Scallion Crema
- ◆ Fire Roasted Tomato Soup, garnished with Shaved Parmesan and Fried Basil
- ◆ Traditional Italian Wedding Soup, Tiny House-crafted Meatballs, Kale, and Acini de pepe in a Full-bodied Consume (*enhancement charge \$2/pp*)
- ◆ Heirloom Carrot and Roasted Jalapeño Soup, garnished with Tahini Crema and Chive Oil
- ◆ Roasted Cauliflower and Fennels Soup, garnished with Double Smoked Bacon Lardons, White Truffle Oil and Chives (*enhancement charge \$2/pp*)
- ◆ Vegan Moroccan Vegetable Lentil Soup, in a Robust Tomato Broth, garnished with Thai Basil Chiffonade and Tortilla Fritta

#### ***Salad & Appetizer Selections***

- ◆ Antipasto Plate adorned with Marinated and Smoked Olives, a selection of curated Deli and Cheese, and House Pickled and Grilled Vegetables (*enhancement charge \$2/pp*)
- ◆ Sliced Heirloom Tomato, Fior di Latte, and Garden-Fresh Basil Caprese, Seasoned and drizzled with fine Olive Oil and Vintage Balsamic Vinaigrette (*enhancement charge \$2/pp*)
- ◆ Strawberries, and Toasted Sliced Almonds, perched on top of a bed of heritage greens, dressed with a raspberry vanilla scented vinaigrette
- ◆ Crisp Lettuce Melange, topped with Niçoise Olives, Sweet Capsicums, Gomes Beefsteak Tomatoes, Red Onion, Crumbled Feta and dressed in Lemon Oregano Vinaigrette
- ◆ Caesar Salad, Tender Hearts of Romaine, House-crafted Caesar Dressing, Bacon Bits and Buttery Sourdough Croutons
- ◆ Rosemary Honey Roasted Sweet Potato, and Spanish Toasted Pepitas, on a bed of Sweet Baby Spinach and Arugula, dressed with Confit Shallot Vinaigrette

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## Choose your Proteins for your special day.

*Choice of two (2) proteins are included in your base package.*

*Menu customizations are available – additional charges may apply.*

### **BEEF**

- ◆ Tenderloin (enhancement charge \$7/pp)
- ◆ Prime Rib (enhancement charge \$5/pp)
- ◆ Roast

### **VEAL**

- ◆ Tenderloin (enhancement charge \$9/pp)
- ◆ Striploin (enhancement charge \$5/pp)
- ◆ Frenched Chop (enhancement charge \$5/pp)

### **LAMB**

- ◆ Rack (enhancement charge \$7/pp)
- ◆ Roast (enhancement charge \$3/pp)

### **PORK** (stuffed enhancement charge \$2/pp)

- ◆ Frenched Chop
- ◆ Tenderloin

### **Poultry** (stuffed enhancement charge \$2/pp)

- ◆ Chicken Supreme
- ◆ Cornish Hen (enhancement charge \$3/pp)
- ◆ Duck Breast (enhancement charge \$3/pp)

### **FISH**

- ◆ Atlantic Salmon
- ◆ Trout
- ◆ Pickerel (enhancement charge \$3/pp)
- ◆ Halibut (enhancement charge \$7/pp)

### **SEAFOOD** (Market price enhancements)

- ◆ Shrimp
- ◆ Scallops
- ◆ Lobster Tail

*“The expert culinary team at Rawley Resort, are pleased to customize and create the menu you desire for your special day. So, that you may have the fairy-tale culinary experience of your dreams.”*

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## Choose your Starches for your special day.

*Choice of two (2) starches included in your base package.*

*Other starch options are available upon request, additional charges may apply.*

### *Starch Selections*

#### *POTATO*

- ◆ Sweet Potato and Yukon Gold Gratin *(enhancement charge \$2/pp)*
- ◆ Parisienne Potatoes
- ◆ Confit Fingerling Potatoes *(enhancement charge \$2/pp)*
- ◆ Buttery Mashed Potatoes
- ◆ White Truffle and Chive Whipped Potatoes *(enhancement charge \$2/pp)*
- ◆ Parsley and Garlic twice roasted Yukon Gold Potato Wedges
- ◆ Italian Herb and Parmesan smashed Mini Red Skin Potatoes
- ◆ Tri – coloured Herb Roasted Creamer Potatoes *(Subject to availability)*

#### *RICE*

- ◆ Risotto *(enhancement charge may apply)*
- ◆ Wild Rice Pilaf

#### *OTHER*

- ◆ Ancient Grain Risotto
- ◆ Quinoa
- ◆ Barley Risotto

*Make your menu extra special by creating a signature amuses bouche.*

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## Choose your Plated Dessert for your special day.

*Choice of One (1) Dessert included in your base package.*

*Other dessert options are available upon request, additional charges may apply.*

### *Dessert Selections*

*All dessert garnishes and most flavors are customizable to suit your desires for your special day. Enhance your dessert with a scoop of premium ice cream, gelato or sorbet.*

*(Enhancement charge \$2/pp)*

- ◆ Individual Triple Chocolate Mousse
- ◆ Vegan Chocolate Decadence Cakelette
- ◆ Tuscan Tiramisu
- ◆ New York Cheesecake
- ◆ Crème Brûlée
- ◆ Pot de crème
- ◆ Wild Blueberry Tartelette
- ◆ Apple Tartelette
- ◆ Tartufo *(enhancement charge \$2/pp)*

*If you are using your own wedding cake as dessert it is an enhancement charge of 9\$/pp, for the cutting, plating and service of your wedding cake with appropriate garnishes included.*



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## Vegan and Vegetarian Entrées

### *Moroccan Vegetable Stew*

*Vegan, Calorie-wise, Vegetarian, Gluten-free*

- ◆ A medley of Vegetables stewed in a Bold Moroccan Spiced Tomato Broth, perched on top of Cumin and Cilantro Scented Quinoa

### *Mediterranean Vegetable Strudel*

*Vegetarian*

- ◆ Marinated Mediterranean Vegetables and Feta baked in Puff Pastry, served with Herbed Cous Cous, and Red Pepper Velouté

### *Woodland Mushroom Ragout*

*Vegan, Calorie-wise, Vegetarian*

- ◆ A selection of Earthy Woodland Mushrooms sautéed and tossed with an array of Fresh Herbs and Garlic, placed on a bed of Porcini Barley Risotto served with Market vegetables

### *Oriental Tofu Stir-fry*

*Vegan, Calorie-wise, Vegetarian, Gluten-free*

- ◆ An assortment of Asian Inspired Vegetables and Crisp Tofu stir-fried in our House-Crafted Oriental Sauce, place upon Toasted Sesame and Asian BBQ Seasoned Rice Noodles

## Kids Wedding Menu

### ◆ Crudité and Dip

*Choice of one*

- ◆ Chicken fingers and French Fries
- ◆ Grilled Cheese and French Fries
- ◆ Pasta and Marinara Sauce
- ◆ Pasta with butter and parmesan

### ◆ Ice Cream Sundae

*Soft drinks and Juice Included* \$35

### ◆ Crudité and Dip

*Choice of one*

- ◆ Grilled Chicken with Market Vegetables and Potatoes
- ◆ Grilled Striploin Steak with Market Vegetables and Potatoes
- ◆ Ice Cream Sundae

*Soft drinks and Juice Included* \$40



## *Hors Oeuvre Reception Selections*

### **Hors Oeuvre Selections Start at \$16.95/per person**

*This includes four (4) pieces hors oeuvres per guest, with appropriate sauces and garnishes.*

*You may choose up to five (5) hors oeuvres, to be presented at your reception on your special day.*

*Other hors oeuvre options are available upon request, additional charges may apply.*

### ***Hot Hors Oeuvre Selections***

- ◆ Succulent Scallops wrapped in Smoky Bacon (*enhancement charge \$3/pp*)
- ◆ Crispy Coconut Shrimp accompanied by Sweet Tea Dipping Sauce (*enhancement charge \$3/pp*)
- ◆ Mushroom Lobster Neptune au Gratin (*enhancement charge \$2/pp*)
- ◆ Middle Eastern Lamb Kofta accompanied by Minted Yogurt Tahini Dipping Sauce (*enhancement charge \$1/pp*)
- ◆ Golden Puff Pastry Purses filled with Woodland Mushrooms Pâté and tender Beef
- ◆ Meatball alla Pomodoro garnished with Parmesan Cheese and Fine Herbs
- ◆ Crispy Vietnamese Style Vegetable Spring Rolls accompanied by Nuoc Cham Dipping Sauce
- ◆ Asian Gyoza Potstickers accompanied by Sweet Soy Dipping Sauce
- ◆ Baby Spinach, Ricotta, Feta, and Garlic filled Phyllo Triangles baked till golden brown
- ◆ Caramelized Onion and Parmesan Petit Quiche
- ◆ Thai Marinaded Chicken Satay accompanied by Piquant Peanut Dipping Sauce
- ◆ Korean Beef Kabobs accompanied by Korean Chili BBQ Dipping Sauce

### ***Cold Hors Oeuvre & Canapé Selections***

- ◆ Asian Vegetable Rice Paper Spring Rolls accompanied by Hoisin Dipping Sauce (*enhancement charge \$3/pp*)
- ◆ Assorted Vegetable Canapés including Avocado, Sundried Tomato, Carrot & Cumin, Woodland Mushroom & Parmesan, and Hummus & Grilled Chickpea Mousses on Pumpernickel Rye Rounds (*enhancement charge \$2/pp*)
- ◆ Grilled Asparagus Spears and Fresh Strawberries wrapped in Prosciutto (*enhancement charge \$2/pp*)
- ◆ House Hot-smoked Salmon on a Marble Rye Round drizzled with Dill Crema (*enhancement charge \$2/pp*)
- ◆ Chef's blend of International Cheese, Deli, Grilled, Fresh or House-pickled Vegetables (*enhancement charge \$2/pp*)
- ◆ Shrimp Lollipops accompanied by House-crafted Cocktail Sauce (*enhancement charge \$1/pp*)
- ◆ Adobe Shrimp nestled in a Fillo Cup with Avocado Crema garnished with Pico de Gallo and Micro Cilantro
- ◆ Authentic Tomato Bruschetta garnished with crumbled Feta on a Confit Garlic Crostini
- ◆ Spinach, Artichoke, Water chestnuts, and Pimento Cheese Pin Wheels
- ◆ Authentic fresh Spanish Gazpacho Soup Shots garnished with Charred Scallion Oil
- ◆ Classic Greek Salad in Cucumber Cups dressed with House-crafted Lemon Oregano Vinaigrette
- ◆ Double Creamed Brie, Fig jam, and Prosciutto Crostini

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## Late Night Offerings

### Tables

#### **Magnificent Antipasto Bar** based on 25 guests

Array of fine cheeses, marinated and smoked olives, Chef curated smoked and cured deli, grilled, fresh, marinated and house-pickled vegetables, house hot and cold smoked and cured fish, and lemon poached prawns, and assorted fresh breads, crackers and crostini ..... **\$675.00**

#### **Antipasto Bar** minimum 10 guests

This table includes an array of fine cheeses, marinated olives, Chef curated smoked and cured deli, grilled and fresh, vegetables ..... **\$17.95/pp**

#### **East Coast P.E.I. Oyster Bar** based on 25 guests

This table includes a selection of Fresh, East Coast P.E.I oysters, shucked and place on a bed of ice, in the half shell; accompanied by Classic Mignonette, Ginger Lime Relish, Oriental Sauce, Fresh horseradish, and Lemons, Hot Sauces, Worcestershire Sauce and Piquant Cocktail Sauce ..... **\$450.00**

#### **French Fry Fare** based on 25 guests

Choose two(2) types of fries from the selection, Yukon Gold French Fries, Crisscut Fries, Lightly Spiced Curly Fries, or Sweet Potato Plank Fries with Ketchup and Mayonnaise ..... **\$175.00**

#### **French Fry Fare Enhancements**

Artisanal Ketchups and Aioli ..... **\$4.95/pp**

Curry, Sweet n' Spicy & Vintage Balsamic Ketchups, and Chipotle Lime, Confit Garlic, & Truffle Aioli

Quebec Poutine ..... **\$12.95/pp**

Gravy & Quebec Cheese Curds

Whoppa! ..... **\$14.95/pp**

Roasted Garlic Hummus, Baba Ghanoush, Tzatziki, Roasted Red Pepper Aioli & Choice of Beef or Chicken Shawarma

Mexicana ..... **\$18.95/pp**

Cheese Sauce, Pico de Gallo, Chive Sour Cream, Guacamole & Choice of Ground Beef, Shredded Chicken or Pulled Pork

Caribbean Vacation ..... **\$19.95/pp**

Charred Corn & black bean salsa, Cilantro and Lime Aioli, Calypso Ketchup, Salsa Rosada, Jerk Chicken, & Blackened Shrimp

Oh Canada! ..... **\$21.95/pp**

Gravy, Quebec Cheese Curds, Shredded Cheddar, Smokey Bacon, Sauteed Mushrooms, Caramelized Onions & Alberta Bison

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**Lighthouse Pizzeria** based on 25 guests

Choose three (3) types of pizzas for your Lighthouse Pizzeria ..... **\$425.00**

**Lighthouse Pizzeria Selections**

- ◆ Quattro Formaggi  
*Fresh Pizza Sauce, Mozzarella, Provolone, Parmesan, Asiago*
- ◆ Ortolana  
*Fresh Pizza Sauce, Mozzarella, Capsicum, Red Onion, Zucchini, Eggplant, Garlic*
- ◆ Boscaiola  
*Fresh Pizza Sauce, Mozzarella, House-crafted fennel Sausage, Sauteed Mushrooms, Fresh Herbs*
- ◆ Fungi (enhancement charge \$2/pp)  
*Fresh Pizza Sauce, Mozzarella, Roasted Woodland Mushrooms, Fresh Herbs, Garlic*
- ◆ Diavola  
*Fresh Pizza Sauce, Mozzarella, Parmesan, Italian Pepperoni*
- ◆ Primavera  
*Fresh Pizza Sauce, Mozzarella, Arugula, Tomato, Prosciutto, Parmesan*
- ◆ Vegetariana  
*Fresh Pizza Sauce, Mozzarella, Capsicum, Red Onion, Black Olives, Artichokes, Feta*
- ◆ Frutti di Mare (enhancement charge \$2/pp)  
*Fresh Pizza Sauce, Mozzarella, Clams, Squid, White Shrimp, Garlic, Fresh Herbs*

**Artisanal Dips and Aioli** ..... **\$4.95/pp**

*Truffle Aioli, Buttery Italiano Dip, Confit Garlic Parmesan Aioli, Spicy Marinara, and Buttermilk Ranch Dip*

**Meat & Greet Gourmet Sliders** based on 25 guests

Choose three (3) types of sliders for your late night Meat & Greet ..... **\$525.00**

**Meat & Greet Gourmet Slider Selections**

- ◆ Honey & Ale  
*Honey and Ale braised pulled Pork Shoulder, Curtido, House-crafted BBQ sauce*
- ◆ Da Chicago  
*All Beef Dog, Seasoned Gomes Tomato, Dill Pickle, Onion, Sweet Relish, Ballpark Mustard, Sport Peppers*
- ◆ Ranch Crunch  
*Crispy Chicken, House-crafted Buttermilk Ranch Dressing, Shredded Lettuce, Seasoned Gomes Tomato, Smoky Bacon*
- ◆ Eggplant Parmesan  
*Breaded Seasoned Eggplant Scallopini, Pomodoro, Garlic, Fine Herbs, Parmesan*
- ◆ Buff n' Blue  
*Shredded Buffalo Chicken, Blue Cheese, Seasoned Gomes Tomato, Butter Lettuce, Red Onion*
- ◆ The Mini Mac  
*All Beef Pattie, Secret Sauce, Onion, Iceberg Lettuce, All Canadian Cheese, Dill Pickle*
- ◆ Italiano  
*Italian House-made Meatball, Provolone, Pomodoro, Fine Herbs*
- ◆ Lobster Roll (enhancement charge \$2/pp)  
*Buttery Poached Atlantic Lobster, Mayonnaise, Celery, Chives, Lemon, Mini Bread Roll*

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