



3, 4 and 5 Course Seated Menu

Price: C\$164.00

Your Gourmet Seated Meal Includes:

Selection of five (5) passed hors d'oeuvres (unlimited quantities) during cocktail service.

Fresh rolls & butters, baked on site.

Choice of soup, and/or salad, and/or pasta, main course & dessert.

Freshly brewed organic, fair-trade coffee and tea.

A late-night chef hosted culinary station of your choosing.

A complimentary menu tasting prior to your event.

Professionally uniformed service staff.

All silverware, classic white porcelain china, crystal bar & stemware, and cruet wares.

Passed Hors D'Oeuvres: (Choose Five (5))

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish

Blackened Prawn + Local Jalapeño Cheese Curd Sausage / Giardiniera Relish (gf)

Potato Stuffed Jalapeno / Roasted Garlic & Rosemary Croquette (v)

Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema

Caviar / Fresh Dill

Aquatopia Water Garden Conservatory

Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)

Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)

Cucumber & Heirloom Tomato Gazpacho Shots (v,gf)

Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (gf,v)

Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / Crostini (ve)

Orange & Fig Marmalade Stuffed Pretzel Bites / Spicy Honey Mustard Glaze (ve)

Caprese Salad Skewers / Great Extra Virgin Olive Oil / Sea Salt / Basil (gf,v)

Tofu Kimchi Vegetable Dumpling / Soy Garlic Glaze (v,ve)

Mini Spinach Feta Clusters Wrapped in Golden Crispy Phyllo Pastry / Mint Garlic Yogurt (v)

Salads: (Choose One (1))

Cucumber Ribbon / Fresh Baby Greens / Beet + Carrot Curls / Raspberry + Mango Vinaigrette (ve,gf)

Grilled Asparagus / Artichoke Heart / Sliced Fennel / White Wine Vinegar / Micro Cress (ve,gf)

Heirloom Tomato / Pickled Red Onion / Extra Virgin Olive Oil / White Balsamic / Basil (ve,gf)

Baby Greens / Stilton / Pecans / Roasted Pears / Lime Dressing (ve,gf)

Soups: (Choose One (1))

Forged Wild Mushroom Puree / Truffles / Green Peas / Mint (ve,gf)

Aquatopia Water Garden Conservatory

Sweet Fire Roasted Tomato + Pepper Cream / Goat Cheese Stuffed Shell Noodle Garnish (v)

Sweet Potato + Coconut Soup / Cardamom / Creme Fraiche + Toasted Hazelnuts (v)

Roasted Cauliflower / Caramelized Apple / Apple Fritter (v)

Lobster Bisque / Sherry / Chili Pepper Crema

Pasta: (Choose One (1):

Butter Nut Squash Ravioli / Sage Butter / Toasted Hazelnut / Fresh Herbs (v)

Giant Pork-Veal-Beef Meatball / Short Noodle / Fire Roasted Tomato Sauce / Herbs / Parmesan
Ribbons

Spinach Ricotta Stuffed Cannelloni in Pomodoro (v)

Main Courses: (Choose Two (2) Meat Courses and One (1) Vegan/Vegetarian Course:

Beef

8 oz Grilled New York Striploin / Porcini Mushroom Glaze / Pomme Pave / Grilled Asparagus (gf)

6 oz Blackened Beef Tenderloin Steak / Sweet Lobster & Mango Cream / Potato Rosti / Grilled
Peppers (gf)

8 oz Classic Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccolini /
Whiskey Veal Demi Reduction / Beet Horseradish Aioli (gf)

Lamb

Gochujang Braised Lamb Shank / Sweet Potato / Baby Bok Choy / Sesame Seeds (gf)

Chicken

Pan-Seared Blackened Chicken Breast / Broccolini / Golden Buttery Potato Pavé / Sweet Corn
Herbed Cream Sauce / Pickled Onion (gf)

Aquatopia Water Garden Conservatory

Mediterranean Stuffed Chicken Breast / Grilled Vegetable + Herbed Cheese Blend / Broccolini /
Citrus Fragrant Wild Rice Pilaf / Mint Garlic Yogurt (gf)

Fish

Soy Marinated Roasted Salmon / Orange & Ginger Beurre Blanc / Potato Pancake / Carrot Tops (gf)
Panko Crusted Halibut / Sashimi Spice / Nori / Wasabi / Pea Cream / Coconut Rice / Fennel Slaw

Vegetarian & Vegan

Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Crispy Leeks / Heaps of Parmesan (v)

Roasted Butternut Squash Risotto / Smoked Cheddar / Chive / Parm Crisp (v,gf) Half Roasted
Eggplant / Soft Chickpeas / Tahini / Green Olive Relish / Parsley / ExtraVirgin Olive Oil / Toasted
Sesame Seeds / Mini Naan for dipping (ve,gf without bread)

Curried Ginger Carrots / Sesame Soy Pea Purée / Jasmine Rice / Drizzled with Thai Chili Oil (ve,gf)

Desserts: (Choose One (1)):

Raspberry Macaron Gateau + Lychee, Rose Infused White Chocolate Ganache (gf)

Tiramisu / Espresso / Mascarpone

Grapefruit Cream Tart / Lavender Infused Whipped White Chocolate Ganache

Frangelico Chocolate Dome / Vanilla / Raspberries

Chocolate Maple Bourbon Tart / Creme Anglaise

Vanilla Creme Brulee / Raspberry Cardamom Swirl (gf)

Aquatopia Water Garden Conservatory

Late Night Stations: (Choose One (1))

Poutine

Station Yukon Gold Fresh Cut Fries / St-Albert Cheese Curds / Gravy / Variety of Toppings

Dim Sum Station

Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

Pizza Station

Chef's Choice Assorted Pizza Toppings

Nacho Bar

Hot Nacho Chips / Cheese Sauce / Green Onion / Salsa / Sour Cream / Shredded Cheese / Taco
Beef

Golden Palace Egg Rolls

Famous Golden Palace Egg Rolls / Traditional Sauces

Mac & Cheese Station

Elbow Macaroni / Cheddar / Mozzarella / Smoked Gouda / Variety of Toppings