



## Four Course Plated Wedding Dinner & Late Night Menu

### To Begin

Vancouver Island Spot Prawns & Scallops  
Northern caviar beurre blanc, organic beet & frisée salad, pinot noir vinaigrette

### To Restore

Champagne Granité

### To Savour

Roasted Kobe Beef Tenderloin & Prince Edward Island Lobster  
olive & yukon gold pavé, black truffle jus

### To Conclude

Belgian Chocolate Fondant Tarte  
Candied pistachio & cardamom ice cream, strawberry & champagne ganache mini macaron

Includes house made breads, butter, coffee, decaffeinated coffee & a selection of regular & herbal teas

### Restore

Thin Crust Artisan Pizzas  
Truffle Buttered Popcorn  
Bite Size Sweets

Starting at \$125 per person plus gratuity & tax