



## 2024 Catering Menu

Wedding Food and Beverage

Revised – February 2024

### Brunch

Refreshment Station 5

Freshly brewed locally roasted coffee & assorted teas, Apple, orange & cranberry juices

Mimosa Station 15

La Marca Prosecco, Fresh fruit & berries, Assorted fruit juices (3)

Continental Breakfast 18

Freshly brewed locally roasted coffee & assorted teas, Apple, orange & cranberry juices, Fresh cut fruit, Greek yogurts & granola, Freshly baked muffins, pastries & bagels

Classic Hot Breakfast 24

Freshly brewed locally roasted coffee & assorted teas, Apple, orange & cranberry juices, Fresh cut fruit, Fresh baked goods, Bacon & sausage, Scrambled eggs, Hashbrowns

Optional Add-ons

Assorted cereal with milk 3

French toast with maple syrup 4

Greek yogurt & granola 4

Assorted chef-created quiche 5

Chef attended omelet station 5

All prices per person

Minimum 25-person order required

5% GST & 18% gratuity applicable

### Nutrition Breaks

Rejuvenate - Fresh sliced fruit w/ cottage cheese, Assortment of granola, Energy bars, Assorted tea & coffee -

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Garden - Vegetable crudites with dip, Cheese board w/ assorted crackers, Iced Lemonade, Sparkling water - 12

Coffee House - Fresh baked banana bread, Fresh-baked lemon poppyseed bread, Fresh fruit, Assorted tea & coffee - 12

English Breakfast - Fresh sliced fruit w/ cottage cheese, Scones and biscuits w/ preserves & butter, Freshly baked muffins and pastries, Assorted tea & coffee - 12

Indulge - Chocolate brownies, Chocolate chip cookies, Fresh sliced fruit w/ cottage cheese, Iced Lemonade / Sparkling water - 12

Protein Packed - Sliced meats, Assorted cheeses, Energy bars & various crackers, Iced Lemonade / Sparkling water - 14

Fresh coffee or tea 3

Iced lemonade / sparkling water 3

Potato chips or chocolate bar 3

Soft drinks (bottled) 3.5

Fresh baked assorted muffins with preserves 3.5

Assorted pastries 4

Seasonal fresh fruit 6

All prices per person

Minimum 25-person order required

5% GST & 18% gratuity applicable

## Hors D'oeuvres

Chef's Choice hors d'oeuvres 30 / dz

Entrust our Chef to assemble an assortment of hors d'oeuvres from the menu below, in addition to occasional special, off-menu creations

Asian beef satay with Thai peanut sauce (GF) 32 / dz

Bruschetta served with crostini with balsamic glaze 32 / dz

Caramelized onion tartlets 32 / dz

Poached pear, brie & hot pepper phyllo cups 32 / dz

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Spinach & Feta spanakopita 32 / dz

Honey garlic sriracha glazed meatball skewers 32 / dz

Vegetable samosa accompanied by a lightly spiced chutney 32 / dz

Spring rolls with sweet chili 32 / dz

Crab cakes with chili crème and pea shoots 36 / dz

Skewers of grilled shrimp with classic cocktail sauce (GF) 36 / dz

Garlic chili prawns with pineapple salsa (GF) 36 / dz

Pancetta, basil, teardrop tomato, and roasted garlic flatbread 36 / dz

Watermelon, prosciutto & feta skewers with balsamic glaze (GF) 36 / dz

Domestic Cheese & Cracker Platter - Various sliced cheeses with assorted crackers - 6 / per person

Charcuterie Board - An amazing spread of cheeses, crackers, fresh-cut fruit & vegetables, pickles, nuts, chocolate, various spreads, and dips. - 12 / per person

Minimum of 3 dozen (36) piece order required per section or 25 per person

5% GST & 18% gratuity applicable

## Dinner Buffet

All dinner buffets include freshly baked buns and whipped butter, as well as coffee and tea services, at no additional charge.

\$50 per person.

Mains (CHOOSE 2)

Maximum of 1 carving station

Hand-Breaded Chicken Parmesan

Oven Roasted Salmon with Honey Ginger Glaze (GF)

Chicken Picatta with lemon caper sauce (GF)

Roast Vegetable Lasagna (Vegetarian)

Wild Mushroom Risotto (Vegan/GF)

Chickpea & Cauliflower Curry (Vegan/GF)

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Roasted boneless pork loin with apple sage jus (carving station) (GF)

AAA Alberta Top sirloin accented with herb jus (carving station) (GF)

Oven Roasted Turkey with traditional trimming (carving station) (GF)

AAA Alberta Prime Rib served au jus with horseradish +\$5 (carving station) (GF)

AAA Roast Beef Tenderloin with Caramelized Onions and Balsamic Reduction +\$7 (carving station) (GF)

Add Yorkshire Pudding +\$3

## SALADS (CHOOSE 2)

Mixed baby greens with tear-drop tomato and vinaigrette (GF)  
Classic Caesar Salad

Quinoa with fresh-cut veggies and Herb Dressing (GF)

Summery Spinach Salad with Poppyseed Dressing (GF)

Spinach, watermelon & feta with mint vinaigrette +\$1 (GF)

Caprese Pasta Salad with Garlic Basil Oil +\$1

## VEGETABLES (CHOOSE 1)

Seasonal vegetable medley (GF) - Usually Broccoli, Carrots, Red Pepper  
Maple glazed carrots and parsnip (GF)  
Grilled Asparagus with Parmesan Breadcrumbs

Garlic Roasted Brussel Sprouts with Balsamic Glaze (GF)

## STARCHES (CHOOSE 1)

Oven roasted Baby Potatoes Tossed in butter & herbs (GF)

Crushed creamer potatoes accented with sour cream (GF)

Baked potatoes with sour cream chives and butter (GF)

Wild Rice pilaf (GF)

Lyonnais potato (roasted minis accented with caramelized onions) (GF)

Creamy Macaroni and Cheese +\$1

## DESSERTS (CHOOSE 1)

Dessert bars (a variety of Chef's choice squares / bars) +\$1.50

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Warm apple pie with Crème Anglaise +\$2.50

Grand Marnier chocolate mousse +\$2.50 (GF)

Decadent white and dark chocolate mousse +\$2.50 (GF)

New York style cheesecake w/ chocolate drizzle and strawberry coulis +\$3

All prices per person

Minimum 50-person order required

5% GST & 18% gratuity applicable

## Late Night Snacks

All late-night menu items will be served at 10 PM.

Ice Cream Sundae Bar 9

Classic Vanilla Ice Cream with all the best toppings! Whipped cream, chocolate and strawberry sauce, nuts, sprinkles and more. (GF)

Poutine Bar 13

Hand-cut fries accompanied by real cheese curds and beef gravy (GF available)

Mini Fish and Chip Bar 14

Slivers of beer-battered fish accompanied by hand-cut fries

Taco Bar 14

Beef and chicken accompanied by fresh tomato and corn salsa, shredded cheese, lime-infused sour cream, lettuce, and soft flour tortillas. (GF)

T-Bar Thin Crust Pizza 15

Assorted pizzas from our T-Bar Pub; prepared fresh and cooked to pizza perfection. We will serve you a selection of four (4) top-selling pizzas:

T-Rex (All the meats, mozzarella, and a rich pizza sauce)

Side Show (Bacon, cheese curds, pepperoni, mushrooms, onions, and mozzarella)

Aloha (Ham, bacon, pineapple, and mozzarella)

4 Cheese (Rich tomato sauce piled high with mozzarella, cheddar, feta, and finished with fresh parmesan)

All prices per person

Minimum 25-person order required

5% GST & 18% gratuity applicable

## Wine Menu

### Reds

Jackson Triggs Cabernet Sauvignon 28

FuZion Malbec 29

FuZion Shiraz 29

Los Cardos Malbec 31

Banrock Station Shiraz 37

Chevalier Dyonis Pinot Noir 40

Tom Gore Cabernet Sauvignon 42

### White

Jackson Triggs Pinot Grigio 28

FuZion Chenin Blanc 32

Jacob's Creek Moscato 35

Mutua Hawkes Bay Sauvignon Blanc 37

Carmel Road Chardonnay 40

Tom Gore Chardonnay 42

### Sparkling Wine

La Marca Prosecco 375 mL 26

La Marca Prosecco 750 mL 46

Gruet Blut 57

Gloria Ferrer Blanc De Noirs 68