



Plated Dinner

Package include freshly brewed Starbucks® regular and decaffeinated coffee and Tazo® teas.

Your wedding package includes a complimentary Junior Suite Accommodations for the bride and groom and self parking for the couple on the night of the wedding.

Starters

Roasted Butternut Squash Soup with Maple Cream Drizzle and Apple Compote \$9

Seafood Chowder brimming with Haddock, Bay Scallops and Cold Water Shrimp \$16

Kale Caesar Salad with Focaccia Croutons, Bacon Lardons, Parmesan Cheesewith Lemons and
Tangy Garlic Dressing \$10

Moroccan Couscous Salad with Ginger, Cumin, Peppers, Zucchini, Ornage Zest, Raisins, Parsley,
Thinly Sliced Radish \$10

Heritage Green Salad with Tomatoes, English Cucumber Slices, Dried Cranberries and Feta with a
House Vinaigrette \$10

Cream of Asparagus Soup with Roasted Asparagus and Stilton Sour Cream Drizzle \$9

Tomato Bocconcini Salad with Fresh Chiffonade of Basil, Balsamic Reduction and Fresh Bocconcini
over Hot House Tomatoes \$11

Mains

Seared Supreme of Chicken with Feta, Spinach and Lemon Thyme Cream \$32

Beef Tenderloin Stuffed with Mushroom Duxelle and served with Truffle Demi \$48

Atlantic Salmon with Tomato and Red Onion Jam \$36

Peppercorn Crusted Ribeye Steak with a Brandy Cream Demi \$42

Bacon Wrapped Pork Tenderloin with Blue Cheese Cream \$32

Scallop Tornado with Balsamic Reduction \$40

Tian of Roasted Vegetables with Fire Roasted Tomato Sauce

Nova Scotia 1 1/4 Lobster with Seasonal Vegetables and Drawn Butter \$market price

*Selection of second entrée | \$6.00 per person

(final number of each choice of entree due 10 days prior to the wedding. Starch and vegetable remain the same for both entree selections.)

Starch (please select one)

Roasted Garlic and Asiago Risotto

Yukon Heb Roasted Potatoes

Lemon Herb Basmati Rice

Red Skinned Mashed Potatoes

Desserts (please select one)

Toasted Coconut Pavlova with Coconut Custard, Fresh Fruit and Fresh Coulis \$10

Orange Chocolate Tart with Hazelnut Anglaise, Whipped Cream and Fruit Garnish \$10

Carrot Cake Cheesecake with Salted Caramel Sauce, Whipped Cream and Garnish \$10

Nova Scotia Cranberry Pudding Cake served warm with Brown Sugar Sauce \$10

Sticky Toffee Pudding served warm with Caramel Sauce and Whipped Cream \$10

Chocolate Flourless Torte with Pumpkin Anglaise, Whipped Cream and Fruit Garnish \$10

*Applicable tax and 18% gratuity will apply