



ALL INCLUSIVE WEDDING PLATED PACKAGE #1

Price: C\$179.00

All prices are inclusive of applicable taxes, gratuities and room rentals. Per Person pricing (pp).
All prices are subject to change without notice. Menu is merely a suggestion.
We are happy to customize your event. Full menu available upon request.

For quote and further info - email directly:

Kelly Patterson - Event Sales Manager

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Plated Dinner Two - \$179 per person

Cocktail Hour

- Garden fresh crudités with house dips
- Imported and domestic cheese presentation
- A selection of hot hors d'oeuvres (chefs choice)

Course #1

Soup or Pasta Course (Choose One)

SOUP

- Mushroom bisque, basil pesto crostini, grilled enoki
- Butternut squash, chives, crème fraîche, sweet potato strings
- Caldo verde, Portuguese kale soup, chorizo, potato and onion

PASTA

- Penne à la vodka, sweet pea, prosciutto, tomato vodka sauce
- Cheese and spinach tortellini, asiago blush sauce

Course #2

SALAD

- Traditional caesar salad, parmesan, crispy pancetta, herbed croutons
- Mixed greens with roasted pear, radish, almond and balsamic vinaigrette
- Roasted beet with arugula, spinach, candied walnuts, goat cheese and orange ginger vinaigrette

Entrée Course (Choose Two Same Plate)

Choice of 2 for all plates. All entrées served with chef's complimenting starch and seasonal vegetables

- Beef tenderloin
- Braised beef short rib
- Lemon thyme chicken supreme
- Jumbo garlic roasted tiger shrimp
- Blackened salmon

Dessert Course (Choose One)

- Molten lava cake, berry compote, vanilla bean ice cream
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
 - NY style cheesecake, berry compote
- Apple crumble tartlet with vanilla bean ice cream and cinnamon sugar

Late Night Buffet

- Fresh fruit platter
- Cutting of your wedding cake
- Poutine station – homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments
- Freshly brewed coffee and tea

Bar Offering

- 6 hour host bar service
- Prosecco sparkling wine toast
- Unlimited bottles of wine during dinner service
- Upgraded bar rail stocked with rye, rum, vodka, gin, scotch and brandy
 - Domestic and premium selection of beer
 - Choice of 3 upgraded or premium liquors
- Customized signature drink during cocktail hour
 - Water, pop and juices

Other Inclusions

- Floor length white or ivory table linens and napkins (upgraded linen available on request)
 - Head table / staging risers
 - Projector and screen
 - Microphone and podium
 - Complimentary parking
 - Bridal suite
- Kids menu and pricing, vendor pricing