



# 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**

**[kpatterson@kaneffgolf.com](mailto:kpatterson@kaneffgolf.com)**

**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 fraiche, 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