



Wedding Menu

Price: C\$225.00

PROPOSED MENU

Items Mentioned Here Our Only Suggestive. We Can Customized the Menu to Meet Your Requirements

HOR'DEUVRES

(Choices of 3 from below)

Asian inspired spring rolls served hot

Scallop & Beef skewers

Indian Eggplant pancake

Cucumber Maki Sushi roll

Bruschetta

LUNCH / DINNER

APPETIZERS (choice of one)

Roasted Red Pepper & Tomato Soup

Maple Roasted Butternut Squash Soup

Potato & Leek Soup

Kale Caesar salad

Local Beet and Whipped Feta

Chef's Chopped Special Salad

Coconut Shrimp

Chicken or Beef Satays

Caprese skewers

Shrimp Cocktail

Bruschetta

Northumberland Heights Wellness Retreat and Spa

Lobster Spring Rolls or Crab Cakes

Sushi cakes with Smoked Salmon & Wasabi Aioli Lobster Cakes

ENTRÉE

(Choice of one)

Pork Tenderloin

With Roasted Garlic mash Potatoes & Seasonal Vegetables - finished with a Berry/ balsamic reduction.

Chicken breast stuffed

With Goat Cheese & Mushroom a top herb roasted potatoes & seasonal Vegetable.

Atlantic Salmon Fillet

Pan seared, nestled on a sugar snap pea & lobster risotto.

California cut AAA Striploins

(5oz) Over a celery root mash potatoes & Asparagus.

Butter Chicken

Indian inspired chicken simmered in a sauce made from butter,

Tomatoes, various spices, and cream for a Silky and rich curry. Served with Basmati Rice & Naan.

Squash Ravioli

Tossed Galliano and Sage Cream.

Roasted mushroom Ravioli

Tossed in a Parmesan Truffle cream sauce.

(Add one of the below for extra charge)

AAA Prime Rib

Slow roasted beef with roasted garlic mashed potatoes, seasonal vegetables & au jus.

Canadian cold-water Lobster tail

(5oz) Over caramelized onion mini potatoes & Seasonal vegetables, finished with lemon butter.

California cut AAA Striploins

(8oz) Over a celery root mash potatoes & Asparagus

Lobster Ravioli

A vodka infused rose sauce.

Northumberland Heights Wellness Retreat and Spa

Moroccan slow Braised Beef

Atop a yucca mash potato & seasonal vegetable Drizzled with pan reduction

BAR SERVICE

3 Hours of open bar service

To serve below brands or equivalent. Rum - Bacardi

Beer- Belgian moon, Canadian, Corona, Stella, Heineken

Vodka- Smirnoff

Whiskey Canadian Club

House wine

Mixed drinks

WINE SERVICES DURING DINNER

2 Pours of our standard house wine

ADD ON RECEPTION STATIONS / LATE NIGHT STATIONS

*Extra charge

CHEESE & CHARCUTERIE STATION

Served in a tasteful presentation on a cart (Buffet style near bar area)

Chefs' selection of premium international cheeses & fine cured meats, fresh baked Breads, assorted crackers, grapes, berries, chutneys & nuts.

BELGIAN WAFFLE STATION

Warm Belgian waffles with fresh whipped cream, berries, maple syrup and Caramel sauce

TACOS BAR

Ground beef, Cheddar cheese, Sour cream, Bell peppers, Jalapenos, Shredded Lettuce & Guacamole

POUTINE STATION

Fresh cut fries served with Beef gravy, Cheese curds, Shredded Cheddar, Green Onions.

DESSERTS

(Choice of one)

Creme Brule

Chocolate cake