



## Intimate Wedding Package

Price: C\$5,995.00

Your experience includes:

- » Three-course plated dinner service with two chef's choice of canapés
  - » On-site chef & serving staff
  - » Table linens & linen napkins
    - » Tables & chairs
- » Flatware, dinnerware & glassware
  - » Delivery

40 guests, including tax & gratuity

### MENU

includes coffee & tea, artisanal bread and two Chef's choice of canapés

#### SALADS (Choose one)

Beet, Citrus & Goat Cheese GF  
Roasted Beets, Shaved Fennel, Baby Arugula, Orange, Goat Cheese Mousse, Pistachios,  
Citrus Olive Oil

Albertan Caprese GF  
Broxburn Tomatoes, Roasted Halloumi, Micro Basil, Aged Balsamic,  
Cold-Pressed Canola Oil, Smoked Salt

Shaved Vegetables V GF  
Asparagus, Zucchini, Mâche Lettuce, Watermelon Radish, Lemon Ginger Vinaigrette,  
Crispy Lentils

Peach & Ricotta GF  
Grilled Peaches, Whipped Ricotta, Frisée Lettuce, Tomato, Toasted Almonds,  
Honey Vinaigrette

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#### MAIN (Choose one)

Sturgeon GF  
Grilled Sturgeon, Pan-Seared Romanesco, Bacon-Braised Lentils, Pine Nuts,  
Mint & Parsley Pesto, Brown Butter

Pork Chop

Brined, Smoked & Grilled Pork Chop, Cider-Braised Red Cabbage, Roasted New Potatoes,  
Crispy Brussels Sprout Leaves, Apple Brandy Glaze

Chicken Suprême GF  
Pan-Seared Chicken Breast, Corn & Bean Succotash, Wilted Greens, Herbed Jus

Beretta Farms Tenderloin GF  
Pan-Seared Tenderloin, Roasted Garlic Creamed Potatoes, Mushroom Fricassée,  
Roasted Tomato, Rosemary Veal Jus

Cavatelli V  
Housemade Pasta, Peas, Asparagus, Mint, Cream, Lemon Ricotta

Vegan and Vegetarian options available on request

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DESSERT (Please choose one)

Chocolate Cake  
Hazelnut Mousse, Coffee Meringue Buttercream, Espresso Kahlúa Ganache,  
Strawberry Sauce, Chocolate Garnish

Pistachio Cake  
Lemon Curd, Yuzu Ganache, Raspberry Sauce, Shortbread Cookie, Berry Compote,  
Lemon Chips