

CHILLED

per dozen

**Manchego Gougères**

with roasted red pepper crème fraîche

39

Cherry Tomato and Basil Pistou Marinated Bocconcini Cheese Skewers

36

Whipped Chèvre Crostini

with pickled beets and yogurt pearls

39

Citrus Compressed Melon

with cucumber pecorino and sweet basil

38

Jalapeño and Lime Shrimp Escabeche

with avocado aioli

42

Ahi Tuna Tartare

with crispy rice paper, pickled ginger, fresh cucumber and sesame

42

Prosciutto and Ratatouille Crostini

with shaved parmesan basil and balsamic reduction

39

Duck Confit Rillette Crostini

with orange fig jam

42

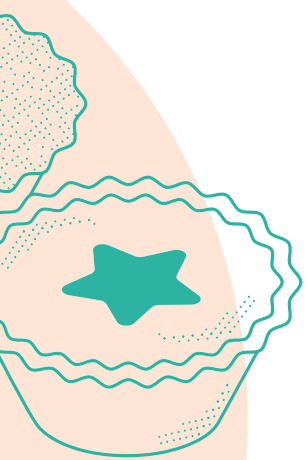
Peppercorn Crusted Seared Beef Carpaccio

with celeriac and asian pear slaw

46

HOT

per dozen

**Crispy Yukon Gold Potato Pave**

with chive sour cream

36

Parmesan and Mascarpone Arancini

with smoked tomato soffritto

39

Saint Agur Blue Cheese and Pear Puff Pastry

with caramelized onions and toasted pine nuts

42

Crispy Vegetarian Spring Rolls

with carrot and sweet chili vinegar

42

Creamy Wild Mushroom Tartlet

with cracked pepper parmesan crisp

40

Prawn Gyoza

with chili soy toasted sesame and spring onion

42

Tuna Confit and Gruyere Melts

with spicy mayo

42

Smoked Cod Croquettes

with charred green onion remoulade

42

Bacon-Wrapped Chèvre-Stuffed Medjool Dates

with black pepper honey

38

Charred Tomato and Chorizo Braised Beef Meatballs

with shaved grana padano

39

Hot Crispy Chicken Nuggets

with sour cream ranch

42

Crispy Pork Belly

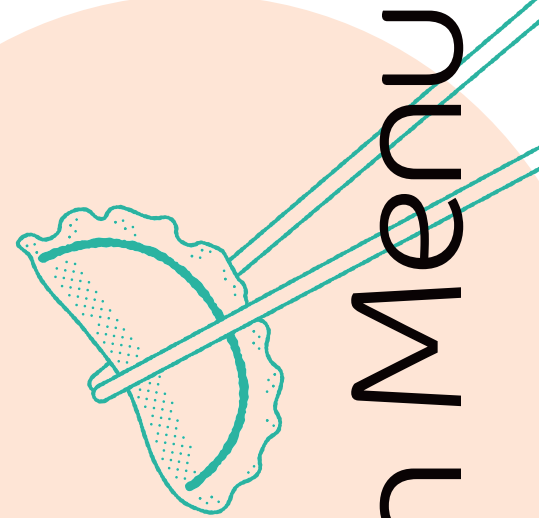
with pickled onion salsa verde

42

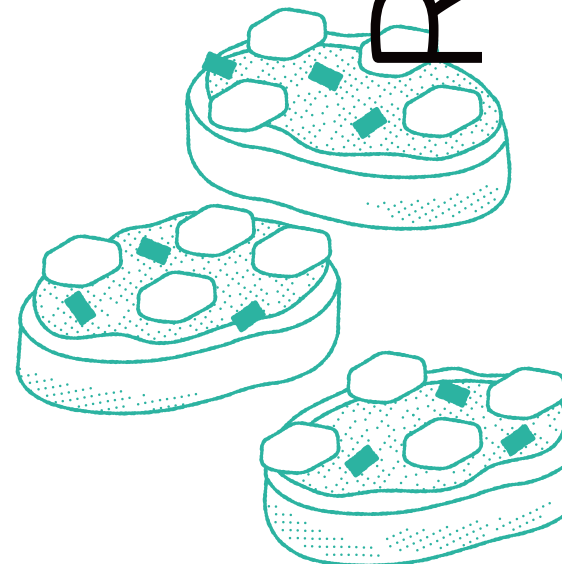
Braised Beef Short Rib Bruschetta

with confit garlic and red wine gastrique

46

Hors d'Oeuvres

Reception Menu



gluten free dairy free vegetarian nut free

Prices subject to service charge of 18%, and GST.








RECEPTION ENHANCEMENTS

per guest

House-Fried Potato Chips with chipotle aioli	   5
Chef Selected Fine Cheese Board with citrus marinated olives, grapes, dried fruit, roasted nuts, baguette, and assorted crackers	 16
Charcuterie Board with house-made rillette, sliced imported salumi, marinated grilled vegetables, pickles, grainy mustard, toasted baguette and garlic focaccia	 16
Fresh Garden Vegetable Platter with roasted red pepper hummus and fried pita chips	  14
Spanish Tortilla with fresh arugula and caramelized onion bacon jam	 14
Seafood Platter	  25
Chili Lime Marinated Prawns	
Citrus Cured Steelhead Trout Gravlax with fennel slaw	
Salmon Rillette with rye crostini	
Coriander Marinated Pickrel with champagne vinegar pearls, fresh parsley and dill	

CHEF-ATTENDED STATIONS

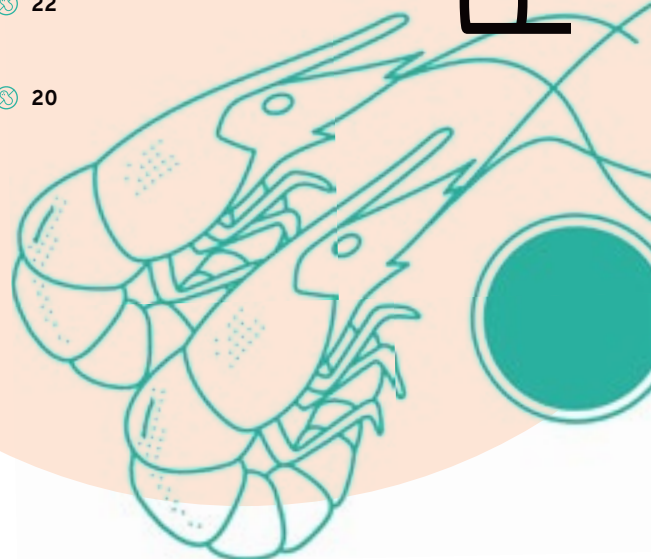
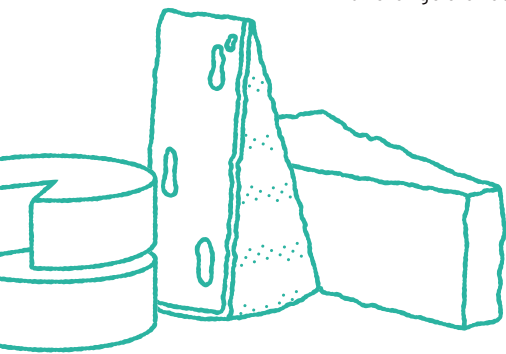
per guest

Chili Lime and Tequila Sautéed Prawns with creamy sweet corn polenta, cherry tomato and pickled jalapeño salad	  16
Pan-Seared Gnocchi with roasted butternut squash, toasted almonds, brown butter and fried sage	 14
Riesling Steamed Mussels with dry cured chorizo, garlic confit, leeks and fresh parsley	  15
Wild Mushroom Risotto Served from a Wheel of Grana Padano with fresh parsley and cracked black pepper	  25

CARVING BOARD

per guest

Rosemary Dijon Crusted Alberta Beef Striploin with caramelized onions, horseradish and dinner rolls	   24
Garlic Thyme Roasted Pork Loin with fennel apple slaw, grainy mustard and dinner rolls	   22
Montreal Smoked Meat with sauerkraut, garlic, dill, pickles, grainy mustard and house-made rye	   22
Roasted Brined Turkey Breast with orange cranberry chutney and sage stuffing waffles	   20



Hors d'Oeuvres

Reception Menu

 gluten free  dairy free  vegetarian  nut free

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Reception Menu

DESSERT

per dozen

Hazelnut Éclairs

pastry shell filled with hazelnut cream and topped with chocolate

36

Raspberry Almond Cake

almond sponge layered with raspberry cream

38

Lemongrass Crème Brûlée

classic custard dessert infused with lemongrass, burnt crust

36

Fruit Tartelettes

shortcrust shell filled with custard, topped with seasonal fruit

38

Lemon Tartelettes

shortcrust shell filled with lemon custard, topped with charred meringue

36

Flourless Chocolate Almond Cake

decadent chocolate cake made from ground almonds, topped with ganache

38

Bittersweet Chocolate Cream Mousse

smooth and silky mousse made from 65% bittersweet chocolate

38

Citrus Cheesecake

baked cheesecake set on graham crust with essence of lemon and orange

38

Macarons

almond and meringue cookie filled with chocolate and raspberry

30

Milk Chocolate Lollipops

classic chocolate truffle held on a stick

30

Rice Pudding Verrine

cold pudding made from long-grain rice and oat milk

36

Raspberry Roulade

light chiffon sponge roll filled with raspberry cream

36

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Buffets

ITALIAN FEAST

70 /guest

Slow-Cooked Beef Bolognese Baked Lasagna



Herb-Marinated Chicken Caponata



Rosemary Focaccia



Kale Caesar Salad

with garlic herb croutons, oven dried tomatoes and parmesan vinaigrette



Roasted Zucchini and Mushrooms with lemon parsley butter



Tiramisu

light mousse layered with lady fingers soaked in espresso and Sambuca



Budino

hazelnut pudding topped with caramelized banana



TACO FIESTA

70 /guest

Chipotle Rubbed Slow-Cooked Pork Carnitas



Smoked Tomato Braised Grilled Chicken Thighs



Red Cabbage Coleslaw

with pickled red onion and chili lime vinaigrette



Warm Flour and Corn Tortillas



Roasted Corn and Chili Seasoned Long Grain Rice



Pico de Gallo, Guacamole, Shredded White Cheddar and Fresh Cilantro



Tres Leches

traditional latin american cake soaked in a mixture of 3 kinds of milk



Burnt Basque

crustless creamy cheesecake with a rich caramelized flavour from the burnt exterior



PORTUGUESE CHURRASCO

75 /guest

Piri Piri Marinated Whole Roast Chicken



Grilled Pork Loin

with green onion chimichurri



Chickpea Salad

with grilled peppers, red onion, cucumber, fresh herbs and lemon emulsion



Caramelized Onion Butter Smashed Potatoes



Charred Broccolini and Lemon Roasted Cauliflower



Egg Tarts

creamy custard baked in a flaky, buttery crust



Orange Chiffon

light and spongy cake with fresh cream



TASTE OF ASIA

75 /guest

Filipino-Style Chicken Adobo



Crispy Pork belly

with pickled onion salsa verde



Mixed Greens Salad

with cucumber, radish, cherry tomatoes and sweet shoyu vinaigrette



Toasted Garlic Jasmine Rice



Orange and Coriander Glazed Carrots



Chili Sauteed Baby Bok Choy with kale and sweet peas



Mango-Passion Roulade

mango-passion fruit mousse rolled in a vanilla sponge



Fresh Fruit Tartelette

shortcrust shell filled with custard, topped with seasonal fruit



LAND & SEA

80 /guest

Braised Alberta Beef Short Rib with caramelized onion and red wine jus



Pan-Seared Steelhead Trout with roasted red pepper puree



Mixed Greens Caesar Salad with fried capers, tomatoes, basil and parmesan dressing



Roasted Beet and Pear Salad with arugula, toasted pistachios and confit shallot vinaigrette



Honey Lemon Roasted Brussel Sprouts



Crispy Potato Pave



Lemon Tartelette

shortcrust shell filled with lemon custard, topped with charred meringue



Apple Crisp

sliced apples with a nutty filling topped with an oatmeal streusel



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Plated Dinners






APPETIZERS*

per guest

Duck Confit Rillette with orange fennel salad, toasted brioche and herb grainy mustard	  20
Steak Tartare with manchego cheese, fresh parsley shallot salad and salted potato chips	  23
Smoked Cod Croquette with pickled pepper, celery slaw and charred green onion rémoulade	 20
Butter-Seared Scallop with celeriac purée, smashed sweet peas and double smoked bacon	 23





SOUPS

per guest

Wild Mushroom and Leek Chowder with garlic herb croutons	  15
Smoked Tomato and Caramelized Fennel Purée with whipped goat cheese	 12
Pear and Parsnip Purée with fresh parsley and sriracha roasted pumpkin seeds	 12
French Onion Soup with fresh thyme, cave-aged gruyère and parmesan crostini	 17

SALADS

per guest




Pickled Beet Carpaccio with candied pecans, honey yogurt pearls and herb frisée salad	 15
Baby Gem Salad with crispy pork belly, marinated anchovy, herb croutons and parmesan vinaigrette	 15
Citrus Compressed Melon and Arugula Salad with shaved mortadella, toasted pistachios and sherry vinaigrette	 15
Heirloom Tomato Panzanella Salad with fresh grapes, crispy prosciutto, toasted brioche and confit shallot vinaigrette	 15

CONT'D →



Event Organizer to choose same appetizer/soup/salad/entrée/dessert for each guest

*Choice Menu is available. Please inquire.










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Plated Dinners















ENTRÉES

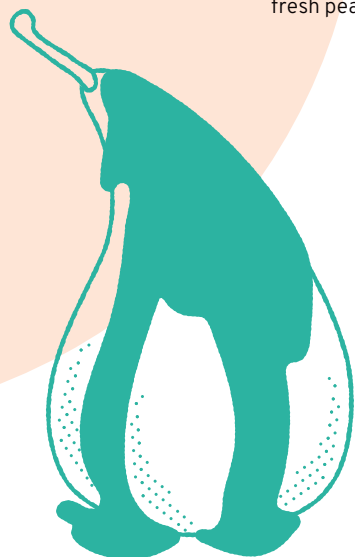
per guest

Creamy Pepperonata and Mascarpone Risotto with tomato concasse and basil vinaigrette	  36
Roasted Chicken Supreme with butternut squash ratatouille and garlic sautéed kale	  45
Miso Marinated Sable Fish with braised leeks, green beans and grapefruit confit	  45
Pan-Seared Steelhead Trout with roasted pepper purée and fennel orange slaw	  42
Red Wine Braised Beef Short Rib with crispy potato pave, charred broccolini and caramelized onion demi	  52
Herb-Crusted New Zealand Lamb Rack with creamy parmesan polenta, brussel sprout leaves and oven-roasted cherry tomato relish	 56

DESSERTS

per guest

Berries and Cream smooth, creamy vanilla bean custard garnished with fresh seasonal berries	  14
Crème Catalana spanish style crème brulée with sweet orange segments and house-made ice cream	   12
Manchego Cheesecake perfect blend of manchego and cream cheese baked to form a delectable dessert garnished with house-made strawberry sorbet	  16
Lemon Curd tart curd garnished with a light sponge of pistachio nuts and house-made granny smith apple sorbet	  14
Banana Napoleon banana cream layered between flaky pastry with banana-caramel sauce	  14
Poached Pear fresh pears poached in scented red wine, vanilla panna cotta	   16



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Late Night Snacks

House-Fried Potato Chips

with chipotle aioli

Salted Butter and Nutritional Yeast Popcorn

House-Made Warm Salted Pretzels

with nacho cheese and honey mustard dips

Pepperoni Pizza Pockets

with aged white cheddar cheese and spicy tomato sauce

Tater Tot Poutine Bar

fresh cheese curds, pickled jalapeño peppers, caramelized onion
bacon jam and savoury chicken gravy

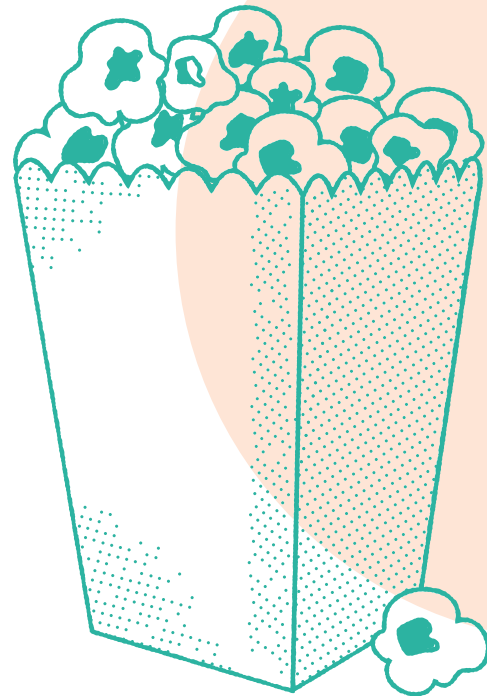
    5 /guest

   5 /guest

  6 /guest

 48 /dozen

 15 /guest



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Host Bar

WHITE WINE	Pergolo Prosecco Italy	32 /bottle
	Bolini Pinot Grigio Italy	35 /bottle
	Starborough Sauvignon Blanc New Zealand	35 /bottle
RED WINE	Jadot Beaujolais Villages France	35 /bottle
	Smoking Loon Cabernet Sauvignon California	35 /bottle
PREMIUM WINE	Tinhorn Creek Cabernet Franc Canada	50 /bottle
	Gray Monk Odyssey Merlot Canada	50 /bottle
WELL HIGHBALL <small>Choice of well brands or premium brands</small>	Captain Morgan Dark	10 /oz
	Captain Morgan White	10 /oz
	Canadian Club	10 /oz
	Smirnoff Vodka	10 /oz
	Tanqueray Gin	10 /oz
PREMIUM HIGHBALL & SCOTCH <small>Choice of well brands or premium brands</small>	Flor De Cana Black Label 5 Yr	12 /oz
	Flor De Cana Extra Dry 4 Yr	12 /oz
	Crown Royal	12 /oz
	Skyy Vodka	12 /oz
	Bombay Sapphire Gin	12 /oz
	Chivas Regal 12 Yr	12 /oz
BEER	Village Blonde	8 355mL
	Big Rock Grasshopper	8 355mL
	Big Rock Traditional Ale	8 355mL
	Stella Artois	9 350mL
	Partake Non-Alcoholic Beer	6 355mL
NON ALCOHOLIC	Non-Alcoholic Beverages ie. bottle water, soft drinks, etc.	2.5 each
	Coffee (Regular & Decaf) and Assorted Teas	5 /guest



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Card Bar

WHITE WINE

Pergolo Prosecco Italy	11 /4oz
Bolini Pinot Grigio Italy	9 /5oz
Starborough Sauvignon Blanc New Zealand	9 /5oz

RED WINE

Jadot Beaujolais Villages France	9 /5oz
Smoking Loon Cabernet Sauvignon California	9 /5oz

PREMIUM WINE

Tinhorn Creek Cabernet Franc Canada	50 /bottle
Gray Monk Odyssey Merlot Canada	50 /bottle

WELL HIGHBALL

Choice of well brands or premium brands

Captain Morgan Dark	10 /oz
Captain Morgan White	10 /oz
Canadian Club	10 /oz
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BEER

Village Blonde	9 355mL
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NON ALCOHOLIC

Non-Alcoholic Beverages ie. bottle water, soft drinks, etc.	2.5 each
Coffee (Regular & Decaf) and Assorted Teas	5 /guest



Prices subject to GST.