



# A Wedding in Season- Autumn

Buffet Version - Available September 6 to November 13, 2017

Includes Ivory Floor Length Tablecloths, Ivory Chair Covers  
and Your Choice of Coloured Classic Napkin



**\$110/PERSON**  
+ SERVICE CHARGE & TAXES  
AND  
REDUCED FACILITY FEE

## PACKAGE INCLUDES...

### CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

### HORS D'OEUVRES

(placed out allowing you and your guests to help themselves)

Charcuterie Board

Hot Sopressata and Italian Sausage, Cured Chorizo, Proscuitto and Pate  
with Toasted Crostini, Marinated Eggplant, Kalamata Olives, Sweet Gherkins and Grainy Mustard

Roasted Red Pepper, Eggplant and Caramelized Onion Dip served with Seasonal Crudité and Artisan Baguette

Vegetarian Samosas with Curry Dip

### BUFFET DINNER MENU

#### Cold Medley

Roasted Beet Salad garnished with Chèvre Cheese and Balsamic Syrup

Warm Roasted Fingerling Potato Salad with Apple Cider and Creamy Dill Dressing

Layered Heirloom Tomato Salad drizzled with Balsamic Vinaigrette

Autumn Greens with Fall Fruit and Maple Pecans

#### Hot Medley

#### CHICKEN

Grain Fed Breast of Chicken with a Wild Mushroom & Parmesan White Wine Cream Sauce

#### PORK TENDERLOIN

with our Orchard Plum Thyme Marmalade

#### FRESH ATLANTIC SALMON

with a Thai Basil Coconut Curry

#### ROASTED ACORN SQUASH

Stuffed with Red & White Quinoa, Roasted Beets, Kale, Pumpkin Seeds, Sunflower Seeds, Dried Cranberries, Goat  
Cheese and Mustard Balsamic Vinaigrette

**Substitute Beef Tenderloin as one of your entrée choices, add \$6/person**  
(to a medium doneness) marinated with Dijon and Chives resting on Cognac Cream

Whipped Potatoes  
Honey Roasted Carrots  
Thyme Roasted Brussel Sprouts  
Freshly Baked Rolls and Creamery Butter

#### Wine

Two glasses of house wine featuring Pelee Island VQA Vin Villa Vidal (white) and Baco Noir (red)  
or San Pellegrino Sparkling Water  
Soft Drinks, Milk or Juice will be offered to the children

#### Sweet Table

Dark Chocolate Espresso Pot de Crème  
Warm Apple and Pear Bread Pudding with Salted Caramel Drizzle  
Carrot Cake with Cream Cheese Icing  
Autumn Fruit Salad with Vanilla Bean, Wildflower Honey and Ginger  
Coffee and Tea

#### LATE NIGHT OFFERINGS

Choose your Favourite Late Night Bar from below  
Your Wedding Cake (placed out whole with knife and lifter allowing guests to help themselves)  
Coffee and Tea

## LATE NIGHT BARS

#### Poutine Bar

NY Style Fries, Montreal Smoked Meat with Homemade Gravy  
St Albert Cheese Curds, Chives, Bacon and Roasted Dijon Aioli

#### Taco Bar

Warm Tortillas, BBQ Pulled Pork and Soy, Ginger & Lime Shrimp  
Served with Pickled Red Onions, Carrots and Jalapenos,  
Shredded Cabbage, Sliced Avocado and Mango, Queso Fresco, Onion,  
Cilantro & Lime Salsa, Fresh Limes, Sriracha Hot Sauce and Garlic Aioli

#### Oktoberfest Bar

Mini Pretzels, Corn Dogs, Onion Rings  
Beer Cheese Fondue  
served with Yellow, Dijon & Grainy Mustards  
Homemade Chipotle Ketchup and Roasted Garlic Aioli

#### Perogie Bar

Potato & Cheese Perogies and Bacon & Cheese Perogies  
served with Fried Onions, Sour Cream, Chives, Green Onions,  
Bacon and Sauerkraut

#### Italian Bar

Double Smoked Bacon Mac & Cheese,  
Chorizo and Cheese Pizza & Mediterranean Vegetable and Feta Pizza  
served with Garlic Aioli, Ranch Dressing and Sriracha Hot Sauce

#### Grilled Cheese Bar (3 varieties)

Aged Cheddar, Swiss and Double Smoked Bacon  
Pear, Brie and Balsamic Syrup  
Kids Cheese  
served with Homemade Chipotle Ketchup  
and Roasted Garlic Aioli

#### Chinese Bar

Mini Eggrolls, Chicken Balls, Chicken Fried Rice,  
Vegetarian Chow Mein served with Plum, Sweet Chili, Cherry  
and Soy Sauces and Green Onions

#### Salty Bar

Butter Popcorn  
Chili, Garlic & Lime Popcorn  
Sweet 'n Spicy Bacon Mixed Nuts  
Sweet Potato Chips  
served with Chopped Dill, French Onion Dip  
and Lime Wedges

#### Sweet Bar

French Macarons, Salted Caramel Cookie,  
White and Dark Chocolate Covered Strawberries,  
Espresso Brownie with Peanut Butter Icing  
Warm S'mores Fondue with Graham Crackers