



A LA CARTE AND BEVERAGE PRICE LIST

(Prices in effect until March 31, 2019)

Be Your Own Food Stylist and Create Your Best Package!



Hors D'oeuvres

(Refer to "Gala Cocktail Reception Menu" when no meal is being served)

May we suggest...

Hors d'oeuvres being circulated to you and your guests following the ceremony make a wonderful presentation in the gardens, backyard and patios during cocktails.

PASSED HORS D'OEUVRES - \$10.50/PERSON

CHOOSE 4 FROM THE LIST BELOW:

Vegetable Samosas with Curry Dip
Mushroom Tartlet
Mini Crab Cakes with Lime Aioli
Artichoke, Kalamata Olive and Chevre Cheese Tart
Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers
Italian Cocktail Meatballs on a Skewer
Vegetarian Spring Rolls with Sweet Chilli Sauce
Seasonal Crostini (see below):

Summer/Autumn

White Bean Puree with Heirloom Tomato drizzled with Balsamic Syrup

Winter/Spring

Honey Roasted Fig with Goat Cheese and drizzled with Tomato Butter
(quantities are 4/person)

HORS D'OEUVRES BY THE DOZEN

(A minimum of 4 dozen of each selection must be ordered)

Coconut Shrimp with Sweet Chili Sauce
\$32 per dozen

Wild Mushroom and Chevre Cheese Risotto Balls with Roasted Garlic Aioli
Bacon Wrapped Dates filled with Parmigiano Cheese
\$32 per dozen

Barbeque Pulled Pork Sliders garnished with Pickled Vegetable Slaw
\$38 per dozen

Beef Tenderloin Sliders with Chipotle Aioli, Caramelized Onion and Brie
\$40 per dozen

Lobster Roll Sliders with Avocado, Red Onion and Cilantro
\$40 per dozen

SUGGESTED QUANTITIES BASED ON 4 PER PERSON

35 persons (12 Dozen)

50 persons (17 Dozen)

100 persons (34 Dozen)

Placed Hors D'oeuvres

(unless otherwise noted, each tray serves approximately 25 persons)

Shrimp Ice Box - \$195

Cold Jumbo Shrimp garnished with lemon zest and served with Cocktail Sauce

Veggies and Dip - \$135

Seasonal Fresh Veggies served with Garlic Caesar Dip

Veggie Rice Paper Rolls - \$145

with Vietnamese Dipping Sauce
(40 pieces per tray)

Maki Rolls - \$145

Mango & Avocado with Spicy Aioli
served with Pickled Ginger, Wasabi and Soya Sauce
(60 pieces per tray)

Charcuterie Board - \$165

Hot Soppresata, Cured Chorizo, Hot Italian Roasted Sausage, Proscuitto and Pate with Artisan Baguette
garnished with Marinated Eggplant and Kalamata Olives and Sweet Gherkins

Artisan Cheese Board - \$175

Featuring the following Quebec Cheeses
Le Douanier, Saint-Honore Triple Cream Brie, Bleu Benedictin, L'ILE-AUX-GRUES and Okanagan Goat
Cheese Garnished with Fresh Herbs & Fruit served with Artisan Baguette and Assorted Crackers

Canadian Cheese Board - \$145

Marble, Old White Cheddar, Orange Cheddar and Jalapeno Havarti
Garnished with Fresh Herbs & Fruit with Artisan Baguette and Assorted Crackers

Baked Brie Wedge - \$95

Baked Brie topped with our Homemade Seasonal Savoury Jelly and wrapped in Puff Pastry
served with Artisan Baguette

Warm Spinach, Artichoke and Parmesan Dip - \$108

served with Toasted Pita Chips
(serves approx - 50 persons)

Warm Crab and Sweet Roasted Onion Dip - \$135

served with Toasted Pita Chips
(serves approx - 50 persons)

Roasted Sweet and Spicy Mixed Nuts - \$85

Featuring - Walnuts, Pecans, Almonds, Cashews and Toasted Coconut

Plated Dinner Menus

POULTRY

Garden Chicken - \$48

Grain Fed Breast of Chicken, with Roasted Heirloom Tomato, Red Pepper & Basil
White Wine & Parm Cream Sauce

Honey Balsamic Chicken - \$50

Grain Fed Breast of Chicken grilled with a Honey Balsamic Glaze and garnished with Seasonal Fresh Fruit
Salsa (available May 1 - September 3)

Marsala Chicken - \$52

Grain Fed Breast of Chicken topped with Exotic Mushrooms and Marsala Wine Sauce

Country Chicken - \$54

Grain Fed Breast of Chicken stuffed with Fontina Cheese and wrapped with Prosciutto
and resting on a Creamy Garlic Alfredo Sauce

Parisienne Chicken - \$55

Grain Fed Breast of Chicken topped with Baby Spinach, Caramelized Onion & Brie Cheese
with a Dried Cranberry Cream Sauce

BEEF

Beef Tenderloin - \$62

Canadian AAA Beef Tenderloin Steak (served to a medium doneness),
with a Rosemary, Shallot and Roasted Garlic Red Wine Reduction

Surf & Turf - \$80

Snow Crab Crusted Beef Tenderloin Steak (medium doneness)

or

Beef Tenderloin Steak topped with Butter Poached Shrimp (medium doneness)

LAMB

Alberta Lamb Shank - \$64

with Rosemary Braising Jus (available January 1 - April 30)

New Zealand Rack of Lamb - \$75

Roasted Garlic and Herb Crusted Rack of Lamb (to a medium doneness) with Pinot Noir Reduction

PORK

Pork Tenderloin - \$49

Pork Tenderloin with an Orange Hoisin Glaze and garnished with Cilantro

FISH

Salmon - \$49

Fresh Atlantic Salmon with Soy, Ginger, Cilantro Glaze

Vegetarian Substitution

Spring/Autumn/Winter - Thyme Roasted Acorn Squash stuffed with Red & White Quinoa/Roasted
Beets/Kale/Pumpkin Seeds/Sunflower Seeds/Dried Cranberries/Goat Cheese
Mustard Balsamic Vinaigrette

Summer - Roasted Bell Pepper stuffed with Red & White Quinoa/Roasted Beets/Kale
Pumpkin Seeds/Sunflower Seeds/Dried Cranberries/Goat Cheese/Mustard Balsamic Vinaigrette

Included with all Plate Dinner Menus

Artisan Soup

Winter (November 14 – April 1) Roasted Apple Butternut Squash garnished
with Crème Fraiche & Candied Ginger

Spring (April 2 – June 2) Roasted Cauliflower garnished with Chive Oil

Summer (June 3 – September 2) Chilled Roasted Heirloom Tomato garnished with Cilantro Cream

Fall (September 3 – November 12) Moroccan Roasted Carrot & Squash with Toasted Pumpkin Seeds
& Yogurt Crème Fraiche

OR

“Field to Plate”

Our Own Homegrown Country Field Greens throughout the Growing Season,
garnished with Cucumber, Cherry Tomato, Radish, Pickled Red Onion and Crispy Taro Root
drizzled with Wildflower Honey, Dijon, Lime Dressing

AND

Seasonal Vegetable & Potato
Freshly Baked Rolls & Creamery Butter
Coffee & Tea

Handcrafted Desserts

(Choose 1)

Vanilla Bean Cheesecake with Seasonal Fresh Fruit Compote
Chocolate Obsession Cake garnished with Seasonal Fresh Fruit Coulis
Seasonal Warm Fruit Crumble with Crème Anglaise
Bourbon Pecan Torte garnished with Salted Caramel

OPTIONAL ADDITIONS

Treat your guests to a Choice Dinner Menu, offering the same appetizer and dessert!
Strathmere will print and place menus at each place setting. As guests are seated, and following any
formalities, service staff will circulate throughout the room taking entrée choice orders.
(No pre-ordering required to a maximum of 110 persons. If over 110 guests pre-ordering is required.)

2-Choice Entrée – any 2 of poultry, pork & fish selections \$62/person

2-Choice Entrée – any 2 of poultry, pork, fish, beef \$69/person

ACCENT COURSES

(additional cost/person)

Caesar Salad with Bacon, Garlic House Dressing and Toasted Croutons \$5

Caprese Ravioli served with a duet of sauces featuring

Creamy Alfredo and Fresh Garden Tomato \$6

Soup and Salad \$4

Red Wine, Raspberry, Hibiscus Sorbet \$5 (Winter)

Chamomile Tea and Wildflower Honey Sorbet \$5 (Spring)

Cucumber, Basil, Mint, Lime and Rum Ice \$5 (Summer)

Apple, Pear and Vanilla Spiced Champagne Ice \$5 (Autumn)

Artisan Quebec Cheese Plate – featuring Le Dounaier and
St-Honore Triple Cream Brie with our Wildflower Honey \$6

STYLIZED DESSERTS

(additional cost/person)

Pumpkin Cheesecake \$5

Lindt Dark Chocolate Espresso Pot de Crème \$5

Duet Dessert – Vanilla Bean Crème Brule and Flourless Chocolate Cake \$7

Buffet Dinner Menu

(Minimum 50 adult guests)

The Inn is not available for buffet service; a choice option is available in its place.

COLD MEDLEY

Strathmere Garden Greens
Asian Slaw
Veggies and Dip
Pickles, Pickled Vegetables and Assorted Olives
2 Chef's Choice Seasonal Salads
Canadian Cheese Board with Assorted Crackers

HOT MEDLEY

Salmon

Fresh Atlantic Salmon with a Soy, Ginger, Cilantro Glaze

Chicken

Grain Fed Breast of Chicken, with Roasted Heirloom Tomato
Red Pepper & Basil, White Wine & Parmesan Cream Sauce

Pasta

Caprese Ravioli with Alfredo Sauce

Seasonal Potato and Vegetable
Freshly Baked Rolls and Creamery Butter

SWEET TABLE

Assorted Homebaked Cookies and Squares
Chocolate Obsession Cake
Fresh Fruit Tray

Coffee and Tea

\$62 per Person

Replace one of the hot entrees with Prime Rib of Beef au Jus (served to a medium doneness)
add \$6 per person

Gala Cocktail Reception Menu

(Minimum 40 adults in The Inn and 60 in The Garden House and 80 in The Lodge)
Offered Sunday through Friday, excluding long weekend Sundays

An Elegant Stand-Up and Mingle Reception, with Lounge, Outdoor Patios
some Guest Tables dressed with Ivory Linen, and 3 Cruiser Tables by the dance floor

CEREMONY AT 6:00 PM OR 6:30 PM

SERVED FOLLOWING THE CEREMONY

Cheers to The Newlyweds!

A glass of Pelee Secco Sparkling Wine

Hors D'oeuvres

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

Warm Spinach, Artichoke & Parmesan Dip with Toasted Pita Chips

Shrimp Ice Box - Cold Jumbo Shrimp garnished with Lemon Zest and served with Cocktail Sauce
AND

(passed by our service staff)

Choose Five of your favourites from the list below, allowing 1 of each/person:

Mini Crab Cakes with Lime Aioli

Mushroom Tartlet

Vegetable Samosas with Curry Dip

Prosciutto Wrapped Bocconcini Cheese with Tomato and Basil Skewers

Italian Cocktail Meatballs on a Skewer

Vegetarian Spring Rolls with Sweet Chili Sauce

Seasonal Crostini (below)

Summer/Autumn Crostini

White Bean Puree with Heirloom Tomato drizzled with Balsamic Syrup

Winter/Spring Crostini

Honey Roasted Fig with Goat Cheese, drizzled with Tomato Butter

SERVED 1 ½ TO 2 HOURS AFTER PUNCH AND HORS D'OEUVRES

Food Station(s)

Baked Brie garnished with Sautéed Sweet Pepper Medley and Caramelized Onion
Veggies and Dip

Double Smoked Bacon Mac and Cheese

Charcuterie Board garnished with Marinated Eggplant, Kalamata Olives and Sweet Gherkins

Pork and Vegetable Egg Rolls with Plum Sauce

Calamari with Roasted Garlic Lemon Aioli

Strathmere Bistro Pizza Wedges - Featuring

Chorizo & Cheese and Mediterranean Vegetable & Feta

LATE NIGHT TABLE

White and Dark Chocolate Covered Strawberries

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves
Coffee/Tea

\$57 per person

Late Night Food Bars

(Served after 10:30pm)

Choose One - \$11.50/person

Poutine Bar

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

Taco Bar

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

Oktoberfest Bar

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

Perogie Bar

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

Italian Bar

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

Salty Bar

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

Sweet Bar

French Macarons & Salted Caramel Cookie
Espresso Brownie with Peanut Butter Icing
White & Dark Chocolate Covered Strawberries
Warm Smores Fondue with Graham Crackers

Chocolate Covered Strawberries - \$37 per dozen

Wedding Cake Service - No Charge

Your wedding cake (whole) placed out with knife and lifter allowing guests to help themselves,
including side plates, cutlery and napkins

Coffee and Tea Station - \$2.50 per person

Beverages

House Wine

Featuring our Vintner of the Year – Pelee Island and their Award Winning VQA Wines

Pelee Island Winery Private Selection Pinot Grigio VQA 750 ml (0) \$32 White

Pelee Island Winery Merlot VQA 750 ml (0) \$32 Red

We recommend 2 glasses per guest, or 2.5 glasses to allow for a top-up for toasting.

Poured by our service staff offering you and your guests a choice of red or white.

Alcoholic Punch (serves 30) – Passed on Trays

Sunkist Cranberry (vodka based) \$140

Whiskey Sour Quench (rye based) \$145

White Wine Peach Sangria garnished with Fresh Fruit \$155

Red Wine Sangria garnished with fresh fruit \$155

Non-Alcoholic Punch (serves 30) – Passed on Trays

Sparkling Cranberry \$115

Chilled Apple Cider \$115

Soft Drinks (by the litre) \$15

San Pellegrino (750mL) \$12

Sparkling Grape Juice (by the litre) \$20

Mimosas (Champagne & Orange Juice) (by the litre) \$35

Apple Cider (by the litre) \$25

BAR LIST

Beer – Domestic - \$6.20

Beer – Premium - \$6.64

House Liquor (1oz) - \$6.20

Cocktails (1oz) - \$6.64

Premium Liquor/Liqueurs (1oz) - \$7.08

Seasonal Coolers - \$7.08

Wine by the Glass (5oz) - \$7.08

Pelee Island White Vin Villa Vidal VQA

Pelee Island Red Baco Noir VQA

Non-Alcoholic Beverages

Mocktails - \$3.54

Soft Drinks - \$2.65

Juice/Perrier - \$3.54

Non-Alcoholic Beer - \$5.09

HOST BAR ESTIMATES	PRICE/GUEST
Prior to dinner only – estimate 2 drinks/guest @ \$6.75 average drink price	\$13.50
During the entire event – estimate 6 drinks/guest @ \$6.75 average drink price	\$40.50
Host bar estimates are based on historical averages, recognizing that weddings have a great mix of guests, with those who have a few drinks and wine with dinner, while others will have more. You know your guests better than we do, however, we have found this average to be a reasonable estimate. The final invoice will be adjusted to reflect actual consumption following the wedding.	

Wine List

Sold by the 750ml bottle
Selections may vary throughout the season, based on availability by L.C.B.O.

CANADIAN

Featuring VQA Wines from Sandbanks Estate Winery

Growing 100% Prince Edward County Grapes

Dunes Vidal (0) \$35 (White)

Baco Noir (0) \$35 (Red)

and introducing their newest taste sensation...LOVE 375ml
White Wine kissed with Organic Canadian Cassis \$30

AUSTRALIAN

Lindemans Bin 65 Chardonnay (1) \$36 (White)

Lindemans Bin 50 Shiraz (0) \$36 (Red)

Wolf Blass Chardonnay (1) \$37 (White)

Wolf Blass Yellow Label Cabernet Sauvignon (0) \$37 (Red)

CHILEAN

Santa Carolina Sauvignon Blanc (0) \$36 (White)

Santa Carolina Cabernet Sauvignon (0) \$36 (Red)

FRENCH

Sylvaner Crystal D'Alsace (0) \$36 (White)

Beaujolais Superieur (0) \$36 (Red)

ITALIAN

Bolla Pinot Grigio Delle Venezie (1) \$36 (White)

Bolla Valpolicella (0) \$36 (Red)

SPARKLING WINES & CHAMPAGNES

CANADIAN

Pelee Secco (1) \$34

AUSTRALIAN

Seaview - Brut - Methode (1) \$36

SPANISH

Cordon Negro Brut (1) \$37

GERMAN

Henkell Trocken (2) \$38

FRENCH

Veuve Clicquot Brut (1) \$125

The above specialty wine requests require
1 month's notice prior to the wedding day to ensure delivery and availability
and are sold on a confirmed number of bottles.