



# A Wedding in Season - Autumn

Plated Version - Menu selections subject to change for 2022



2021 Pricing

\$129/PERSON

+ SERVICE CHARGE & TAXES

September 7 to November 15

2022 Pricing

\$139/PERSON

+ SERVICE CHARGE & TAXES

September 6 to November 14

## PACKAGE INCLUDES...

IVORY FLOOR LENGTH TABLECLOTHS AND YOUR CHOICE OF COLOURED CLASSIC NAPKIN

### CHEERS TO THE NEWLYWEDS

A Glass of Pelee Secco Bubbly

### HORS D'OEUVRES

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

Seed to Sausage Charcuterie Board

Apricot Paté, Hunter's Salami, Duck Prosciutto

Jalapeno & Blue Cheese Sausage, Calabrese Salami

Served with House Preserves, Chutneys & Toasted Crostini

Baked Brie with Puff Pastry topped with Plum, Jalapeno Jelly *VEG*  
served with Artisan Baguette

Thai Curry Vegetable Samosas with Tamarind, Cilantro Aioli *VEG*

### PLATED DINNER MENU

#### Appetizer

Wild Mushroom, Truffle, Potato & Parm Soup with Sage & Parm Croutons and Beet & Sage Oil *VEG/GF no croutons*

#### The Palate Cleanser

Apple, Pear and Vanilla Spiced Champagne Ice *VEG/V/GF*

#### Entrée (Choose One)

##### CHICKEN

Apple Cider & Whiskey Glazed Chicken Supreme

served with Red Skinned Mashed Potatoes and Roasted Butternut Squash *GF*

##### ATLANTIC SALMON

Zatar crusted with Preserved Lemon Tahini topped with Crispy Pita Chips

served with Kale, Squash & Beet Pearl Couscous *DF*

##### SHORTTRIB

Pulled Beef Shortrib, resting on Squash Purée with Rosemary Crusted Fingerling Potatoes  
with Black Truffle au jus topped with Crispy Potato Hay

##### RISOTTO

(Dietary Substitution)

Harissa, Turmeric Cauliflower & Lentil Risotto with Kale and Pumpkin, Pomegranate Seed & Cilantro Gremolata  
garnished with Grilled Halloumi and Pickled Carrot *VEG/V - No Cheese/GF*

Freshly Baked Rolls and Creamery Butter

## WINE & CRAFT BEER - DINNER TABLE SERVICE

Featuring a choice of two glasses of house wine or craft beer with dinner

Pelee Island VQA Vin Villa Vidal (white), Baco Noir (red)  
or Étienne Brûlé Notre-Dame Pilsner, or San Pellegrino Sparkling Water  
Soft Drinks, Milk or Juice will be offered to the Children

### Dessert

Bourbon Pecan Torte with Salted Caramel Sauce

### 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

### LEGEND

**VEG** = Vegetarian    **V** = Vegan    **GF** = Gluten Free    **DF** = Dairy Free

## LATE NIGHT BARS

### Poutine

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

### Oktoberfest

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

### Thai

Veg Pad Thai  
Cashews, Bean Sprouts, Sriracha, Green Onion & Lime  
Coconut Shrimp with Thai Sweet Chili Sauce  
Vegetarian Thai Spring Roll

### Italian

Double Smoked Bacon, Truffle Mac & Cheese  
Zucchini Sticks  
Strathmere Bistro Pizza Wedges - Featuring  
Tomato Sauce, Mozzarella & Basil  
&  
Roasted Garlic Goat Cheese, Spicy Italian Sausage  
Pear & Balsamic Syrup  
served with Garlic Aioli, House Ranch & Sriracha Hot Sauce

### Vegetarian Poutine

NY Style Fries & Sweet Potato Fries  
Homemade Mushroom Gravy, St Albert Cheese Curds  
Mushroom & Onion Sauté, Chives & Roasted Garlic Dijon Aioli

### Burger & Fries

Angus Beef Burger  
Beyond Meat Burger  
Double Smoked Bacon, Aged Cheddar  
Boston Lettuce, Tomato Butter, Quick Pickles  
Garlic Aioli, Mustards & Spicy Ketchup  
Chili & Lime Seasoned Fries & Sweet Potato Fries

### Sweet

French Macarons, Salted Caramel Cookie  
White and Dark Chocolate Covered Strawberries  
Cinnamon Sugar Mini Donuts  
Warm S'mores Fondue with Graham Crackers

### Taco

Warm Tortillas, BBQ Pulled Pork  
Soy, Ginger & Lime Tempura Shrimp & Breaded Avocado  
served with Pickled Red Onions, Carrots & Jalapeno  
Shredded Cabbage, Pineapple Salsa, Queso Fresco  
Onion, Cilantro & Lime Salsa, Fresh Limes  
Sriracha Hot Sauce & Garlic Aioli

## BEEF TENDERLOIN

marinated with Garlic Paste and Thyme, served with a Black Truffle au jus, to a medium doneness  
served with Red Skinned Mashed Potatoes and Roasted Butternut Squash

Upgrade your entrée to Beef Tenderloin, add \$6/person

Offer your guests a 2-Choice Entrée Selection, add \$6/person

Offer a 2-Choice Entrée with Beef Tenderloin Steak, add \$10/person