



# A Wedding in Season - Spring

MENU SELECTIONS SUBJECT TO CHANGE FOR 2022



**2021 Pricing**

**\$124/PERSON**

+ SERVICE CHARGE & TAXES

**April 1 to June 1**

**2022 Pricing**

**\$136/PERSON**

+ SERVICE CHARGE & TAXES

**April 1 to May 31**

## 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)

**Harvest Board** - White Bean Roasted Garlic Dip, Spring Garden Crudités, Chili & Garlic Edamame Beans, Warm Rosemary & Garlic Olives, Herbed Pesto Bocconcini Pearls, Root Vegetable & Pita Chips and Thyme, Truffle & Parm Popcorn **VEG**

**Baked Brie** wrapped in Puff Pastry topped with Warm Spiced Cinnamon, Ginger & Rhubarb Compote served with Artisan Baguette **VEG**

### **Crispy Vegetable Dumplings**

with Maple, Soy, Chili and Spring Onion Dipping Sauce **VEG**

### **PLATED DINNER MENU**

#### **Appetizer**

Spring Green Pea, Onion & Potato Soup garnished with Onion, Mint & Garlic Gremolata **VEG/GF**

#### **The Palate Cleanser**

Chamomile Tea and Wildflower Honey Sorbet **VEG/GF/DF**

#### **Entrée (Choose One)**

##### **CHICKEN GF**

Grilled Chicken Supreme with Harissa Spiced Yogurt, Lemon, Parsley, Pumpkin Seed & Garlic Gremolata topped with Pomegranate Seeds served with Spring Onion Mash & Asparagus with Lemon Zest

##### **SWEET & SPICY SALMON BOWL GF/DF**

Seared with Black & White Sesame Seed Crust & Soy, Ginger, Cilantro Glaze with Edamame & Pickled Vegetable Salsa, Jasmine Rice and Spicy Nori Flakes

##### **BUDDHA BOWL V/GF**

(Dietary Substitution)

Strathmere Buddha Bowl with Homegrown Arugula, Heirloom Tomatoes, Quinoa, Grilled Corn, Black & Edamame Beans, Avocado, Pickled Red Onion & Carrot, Grilled Halloumi, Cilantro, Crispy Taro Root and Lime Tahini Dressing

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

Cranberry, Raspberry, Rhubarb, Maple, Almond Crumble Tart

### 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  
Homemade Gravy, St Albert Cheese Curds, Chives  
Bacon & Roasted Garlic Dijon 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

### Thai Bar

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

### Italian Bar

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

### Vegetarian Poutine Bar

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

### Burger & Fries Bar

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 Bar

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

### Taco Bar

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 and Garlic Aioli

**Upgrade your Entrée to Beef Tenderloin Steak, add \$6/person**

(with Roasted Garlic Herb Butter Pulse and garnished with Yukon Potato Hay, to a medium doneness) GF

**Offer a 2-Choice Entrée, add \$6.00/person**

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

## LEGEND

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