



A Wedding in Season - Winter

Menu selections subject to change for 2022/2023



2021/2022 Pricing

\$129/PERSON

+ SERVICE CHARGE & TAXES
NOVEMBER 16, 2021 TO
MARCH 31, 2022

2022/2023 Pricing

\$139/PERSON

+ SERVICE CHARGE & TAXES
NOVEMBER 15, 2022 TO
MARCH 31, 2023

PACKAGE INCLUDES...

IVORY FLOOR LENGTH TABLECLOTHS AND 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

Date Paté, Hunter's Salami, Duck Prosciutto, Jalapeno & Blue Cheese Sausage, Calabrese Salami
served with House Preserves, Chutneys & Toasted Crostini

Warm Baked Brie wrapped with Puff Pastry and topped with Cranberry, Apple & Pecan Chutney **VEG**
served with Artisan Baguette

Coconut Shrimp with Citrus, Onion Marmalade **DF**

PLATED DINNER MENU

Appetizer

Root Vegetable Purée Soup garnished with Root Vegetable Chips, Beet Oil, Roasted Garlic & Chive Cream **VEG/GF**

The Palate Cleanser

Red Wine, Raspberry, Hibiscus Sorbet **VEG/V/GF**

Entrée (Choose One)

CHICKEN SUPREME

topped with Exotic Mushrooms and Marsala Wine Sauce **GF**
served with Roasted Garlic Whipped Potatoes & Thyme Roasted Carrots **VEG/GF**

PORK TENDERLOIN

Apple Cider Brined with Brandy Chestnut Gravy **GF**
served with Roasted Garlic Whipped Potatoes & Thyme Roasted Carrots **VEG/GF**

FRESH ATLANTIC SALMON

with Citrus, Pomegranate & Cilantro Salsa **DF/GF**
served with Parsnip Purée, Roasted Honey & Thyme Butter Carrots & Brussel Sprouts **VEG/GF**

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/G**

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

Salted Caramel, Passionfruit Curd Tart with Dark Chocolate Ganache & Candied Citrus

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 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
Fried Pickles, 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 & 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 & 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 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 Cookie
White and Dark Chocolate Covered Strawberries
Cinnamon Sugar Mini Donuts
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 & Garlic Aioli

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

Garlic Paste & Thyme with Black Truffle Au Jus to a medium doneness **DF and GF No Sauce**
served with Roasted Garlic Whipped Potatoes & Thyme Roasted Carrots **VEG/GF**

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

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