



A Gala Cocktail Reception - **Vegetarian & Gluten-Reduced**

Offered Sunday through Friday, excluding long weekend Sundays
 The Farmhouse requires a minimum of 40 adults for a Gala Cocktail Reception
 Menu Selections Subject to Change for 2022

An elegant stand-up and mingle reception, with lounge, outdoor patios, cocktail tables around the dance floor, and some guest tables, dressed with lap-length ivory linen and lanterns with LED candles

CEREMONY AT 6:00 OR 6:30 PM

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)

Harvest Board - Warm French Onion Dip, Lime & Cilantro Guacamole, Pico de Gallo

Seasonal Crudités, Root Vegetable & Tortilla Chips *GF*

Thai Samosa with Sweet Chili & Lime Aioli

&

(Passed by our Service Staff)

White Truffle Mac'n Cheese Ball with Truffle Parm Aioli

Sumac, Zatar Chickpea & Avocado Toast, drizzled with Lemon Yogurt

Basil Wrapped Bocconcini Cheese with Tomato Skewers *GF*

Vegetarian Spring Rolls with Mango, Tamarind & Cilantro Dip

FOOD STATIONS - PLACED OUT AT 8:00 OR 8:30 PM

Includes GF Crackers & Toasted Crostini *GF*

SAVOURY

Baked Brie with House Savoury Jelly wrapped in Puff Pastry, served with Artisan Baguette

Warm Spinach and Artichoke Dip with Toasted Pita Chips

Vegetarian Dumplings with Soy, Ginger, Garlic Glaze

Grilled Tofu Bao Bun with Pickled Vegetable Slaw *DF*

Cauliflower Wings *GF*

with Peri Peri Sauce & Lime Yogurt Dip

Taco Bar

Warm Corn Tortillas, Sweet Potato Wedges, Japanese Eggplant Steak & Breaded Avocado
 served with Pickled Onions, Carrots & Jalapeno, Shredded Cabbage, Pineapple Salsa, Queso Fresco

Onion, Cilantro and Lime Salsa, Fresh Limes, Sriracha Hot Sauce and Garlic Aioli

Strathmere Bistro Pizza Wedges

Tomato Sauce, Mozzarella & Basil

Roasted Garlic Boursin Cheese, Arugula, Pear & Balsamic Syrup

SWEET - PLACED OUT AT 10 OR 10:30 PM

White and Dark Chocolate Covered Strawberries *GF*

Macarons *GF*

Mini Chocolate Pot De Crème *GF*

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

2021 Price - \$82/Person (from April 1st, 2021 - March 31, 2022)

2022 Price - \$90/Person (from April 1st, 2022 - March 31, 2023)