More Food & Drink

(Prices in effect April 1, 2021 – March 31, 2022)

Beverages

Alcoholic Punch (serves 30) – Passed on Trays
Sunkist Cranberry (vodka based) $160
Whiskey Sour Quench (rye based) $160
White Wine Peach Sangria garnished with Fresh Fruit $175
Red Wine Sangria garnished with fresh fruit $175

Non-Alcoholic Punch (serves 30) – Passed on Trays
Sparkling Cranberry $135
Chilled Apple Cider $135

Soft Drinks (by the litre) $17
San Pellegrino (750mL) $14
Sparkling Grape Juice (by the litre) $23
Mimosas (Champagne & Orange Juice) (by the litre) $38
Apple Cider (by the litre) $29

Bar List

Beer – Domestic - $6.64
Beer – Craft/Premium - $6.86
House Liquor (1oz) - $6.64
Cocktails (1oz) - $6.86
Premium Liquor/Liqueurs (1oz) - $7.52
Coolers - $7.52
House Wine by the Glass (5oz) - $7.52
Pelee Island White Vin Villa Vidal VQA
Pelee Island Red Baco Noir VQA
Non-Alcoholic Beverages
Mocktails - $3.76
Soft Drinks - $2.65
Juice/Perrier - $3.76
Non-Alcoholic Beer - $5.09

Host Bar Estimates	Price/Guest
Prior to dinner only – estimate 2 drinks/guest @ $7.25 avg. price	$14.50
Prior to AND after dinner – estimate 6 drinks/guest @ $7.25 avg. price	$43.50
Host bar estimates are based on historical averages. Weddings have a mix of guests - those who indulge and those who will only have a few. You know your guests better than we do, so let us help you to estimate your host bar costs. The reconciliation invoice will reflect actual drinks consumed.	

Wine List

Replace Package Wines - Add $2.75/person

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

Canadian

Featuring VQA Wines from Pelee Island Winery

Private Selection Pinot Grigio VQA 750 ml (0) $36 White
Merlot VQA 750 ml (0) $36 Red

Featuring VQA Wines from Prince Edward County

Sandbanks Estate Winery Dunes Vidal (0) $38 (White)
Sandbanks Estate Winery Baco Noir (0) $38 (Red)
Huff Estates Winery Pinot Gris (0) $40 (White)
Huff Estates Winery Merlot (0) $40 (Red)

Australian

Lindemans Bin 65 Chardonnay (1) $39 (White)
Lindemans Bin 50 Shiraz (0) $39 (Red)
Wolf Blass Chardonnay (1) $40 (White)
Wolf Blass Yellow Label Cabernet Sauvignon (0) $40 (Red)

Chilean

Santa Carolina Sauvignon Blanc (0) $39 (White)
Santa Carolina Cabernet Sauvignon (0) $39 (Red)

French

La Cheteau Sauvignon Blanc Touraine
Beaujolais Superieur (0) $39 (Red)

Italian

Bolla Pinot Grigio Delle Venezie (1) $39 (White)
Bolla Valpolicella (0) $39 (Red)

Selections may vary throughout the year, based on availability by LCBO

Getting Ready Food & Drink

The Bridal Board

Serves 8 persons - $135

Featuring
Artisan Cheese
St Honoré Triple Cream Brie, ILE AUX GRUES Cheddar, C'est Bon Goat Cheese
&
"Seed to Sausage"
Calabrese Sausage, Hunter Salami, Duck Prosciutto
&
Crudité & Garden Herb Hummus
garnished with Crostini, Crackers (Regular & Gluten Free)
House Preserves & Fresh Fruit

The Bar is Open...Happy Hour!

A Cooler of Six Ice Cold Craft Beer - $32

House Wine by the Bottle (750 ml) - $27

Pelee Secco Bubbly (750 ml) - $32

Mimosas by the Litre - $32

San Pellegrino (750 ml) - $8.50

If arrangements have been made to use the Lounge in your wedding venue for getting-ready, personal alcohol is not permitted under Strathmere's license.

Personal alcohol is permitted in your overnight rooms and discounts are offered when extending your overnight stay for the night before your wedding.
Contact reservations@strathmere.com for availability and details!

Handcrafted & Artisan
Cupcakes & Presentation Cake

Cupcakes

(choose 2 of your favourite flavours)

Chocolate Peanut Butter
Vanilla Coconut
Mexican Spiced Chocolate
Banana Salted Caramel
Lemon, Chamomile & Strathmere Wildflower Honey

(minimum order 4 dozen)

$60 per dozen

Presentation Cake

(A Mini Wedding Cake… Just for 2)
(yours to cut on the day for photos and then take home to enjoy)
3 Layers, 8" Round

Vanilla Coconut with Butter Cream Icing
OR
Mexican Spiced Chocolate with Butter Cream Icing
Garnished with Seasonal Florals & Fresh Fruit
$95

Rehearsal Dinners

Available Thursdays in a Common Dining Room
Rehearsal location, room set-up and bar arrangements will be confirmed 10 days prior.

Spring/Summer - from April to August

Barbecue Menu, Served Family Style

The Kebob Trio

Lemon Rosemary Chicken

Teriyaki Beef and Red Onion

Sweet Chili and Lime Shrimp

Also Includes

Frites with Aioli

Marinated Grilled Vegetables

Two Seasonal Salads (Chef's Choice)

One Beverage/ Person (Glass of House White or Red Wine, Beer or Soft Drink)

Ice Cream Sandwiches (our cookies - Chocolate Chip & Double Chocolate filled with our Homemade Ice Cream

Fall/Winter - from September to March
Build Your Best Burger! Alberta Beef or Beyond Meat

Topping Station

Artisan Burger Bun, Double Smoked Bacon, Onion Rings, Avocado
Dill Pickles, Pickled Carrot, Red Onion & Jalapenos
Queso Fresco, Aged Cheddar Cheese, Tomato, Lettuce, Garlic Aioli
Chipotle Ketchup & Assorted Mustards

Also Includes

Frites
Deconstructed Greek Salad
Kale Caesar Salad

One Beverage/Person (Glass of House White or Red Wine, Beer or Soft Drink)
Assorted Cookies & Squares, Coffee and Tea

Price - $950 for up to 20 People

plus $46 per additional adult/$23 per child (3 – 10)
plus service charge and HST

Party Trays

(unless otherwise noted, each tray serves 25 persons)

Shrimp Ice Box - $230
Cold Jumbo Shrimp garnished with lemon zest and served with Cocktail Sauce *DF/GF*

Veggies and Dip $155
Seasonal Fresh Veggies served with Garlic Caesar Dip *VEG/GF*

Veggie Rice Paper Rolls $169 (40 pieces/tray)
with Vietnamese Dipping Sauce *VEG/V/GF*

"Seed to Sausage" Charcuterie Board $230
Date Paté, Hunters Salami, Duck Prosciutto
Jalapeno & Blue Cheese Sausage & Calabrese Salami
served with House Preserves, Chutneys and Toasted Crostini *GF*

Artisan Cheese Board $205
Featuring the following Quebec Cheeses
Le Douanier, Saint-Honore Triple Cream Brie, Bleu Fume, L'ILE-AUX- GRUES and C'est Bon Goat Cheese Garnished with Fresh Herbs & Fruit served with Artisan Baguette and Assorted Crackers
VEG/GF

Canadian Cheese Board $169
Marble, Old White Cheddar, Orange Cheddar and Jalapeno Havarti
Garnished with Fresh Herbs & Fruit with Artisan Baguette and Assorted Crackers *VEG/GF*

Baked Brie Wedge $108
Topped with our Homemade Seasonal Savoury Jelly and wrapped in Puff Pastry
served with Artisan Baguette *VEG*

Warm Spinach, Artichoke and Parmesan Dip - $124 (serves 50 persons)
served with Toasted Pita Chips *VEG*

Add Hors d'Oeuvres by the Dozen to any Package

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

Coconut Shrimp with Sweet Chili Sauce $36/dozen

Wild Mushroom and Chevre Cheese Risotto Balls with Roasted Garlic Aioli *VEG* $36/ dozen

Bacon Wrapped Dates filled with Parmigiano Cheese *VEG/GF* $36/ dozen

Barbeque Pulled Pork Sliders garnished with Pickled Vegetable Slaw $44/dozen

Beef Tenderloin Sliders with Chipotle Aioli, Caramelized Onion and Brie $46/dozen

Lobster Roll Sliders with Avocado, Red Onion and Cilantro $46/dozen

Suggested quantities based on 4 per person

35 guests - 12 Dozen 50 persons - 17 Dozen 100 persons - 34 Dozen

DINNER ACCENT COURSES

Soup and Salad - Add $5.40

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 *VEG/GF/DF*

Caprese Ravioli – as an Accent Course
(Served with a duet of sauces featuring Creamy Alfredo and Fresh Garden Tomato) Add **$6.40** *VEG*

STYLIZED DESSERTS

(additional cost/person)

Pumpkin Cheesecake **$3.00** (Autumn Only – ask about other seasonal cheesecakes)
Lindt Dark Chocolate Espresso Pot de Crème **$3.00**
Duet Dessert – Vanilla Bean Crème Brule and Flourless Chocolate Cake **$5.00**