



A Wedding in Season – Fall



2022 Pricing

\$139/PERSON

+ gratuities & taxes

September 6 – November 14

2023 Pricing

\$149/PERSON

+ gratuities & taxes

September 19 – November 20

PACKAGE INCLUDES...

Linen & Decor

Ivory or White Floor Length Tablecloths
Your Choice of Coloured Classic Napkin
Easel, Table Stands, Table Numbers and Card Box

Welcome Cocktail

A Glass of Apple Cider Sangria or Sparkling
Cider (non-alcoholic)

Hors d'oeuvres Station

Seed to Sausage Charcuterie Board
Hunter's Salami, Farm to Seed Paté, Smoked Duck Breast,
Jalapeno & Blue Cheese Sausage, Calabrese Salami, served
with House Preserves, Chutneys & Toasted Crostini
Baked Brie in Puff Pastry topped with Strathmere's Signature
Plum, Jalapeno Jelly, served with Artisan Baguette **VEG**
Vegetable Samosas with Curry Aioli **VEG**

Wine & Beer Served with Dinner

Two Glasses of House Wine or Beer
Featuring Pelee Island VQA Vin Villa Vidal (white) & Baco Noir
(red), Mill Street Organic Lager or Sparkling Water
Soft Drinks, Milk or Juice offered to the Children
Add \$6/person for Unlimited. Upgraded Selections also available.

4-Course Dinner Menu

– 1st – Soup

Coconut Tomato Bisque with Cilantro Crème Fraiche **VEG/GF/DF & V**
(no cream)

– 2nd – Palate Cleanser

Vanilla Spiced Homegrown Apple & Pear Champagne Ice
VEG/V/GF/DF



- 3rd - Entrée

(Choose 1 or Add \$5/person offer a 2-choice)

CHICKEN GF/DF

Chicken Supreme with Apple Cider & Whiskey Glaze

SALMON GF/DF

Thai Glazed Atlantic Salmon, Crusted in Sesame Seeds with a Lime and Sumac Aioli

PORK GF/DF

Frenched Pork Chop with Spiced Apple, Pear & Sage Butter

UPGRADE TO BEEF TENDERLOIN GF/DF

Add \$8/person as Entrée, or \$11 as a 2-choice

Herbed Beef Tenderloin, served to a medium doneness, with Shallot & Cognac Reduction

Above Entrées served with:

Herb Crusted Potatoes VEG/V/GF/DF

Squash Purée VEG/GF

Freshly Baked Rolls and Butter

VEGETARIAN VEG/DF

Add \$3/person to offer as the 2nd Choice
Wild Mushroom, Parsnip and Chestnut Ragout with Parmesan Cheese Polenta

ENTRÉE SUBSTITUTION VEG/V/GF/DF

Free for up to 12 guests (add \$20 for each add'l)

Harvest Bowl, with Quinoa, Brown Rice, Roasted Beets & Squash, Black Beans, Pickled Carrots & Onions, drizzled with Aji Verde

- 4th - Dessert

Bourbon Pecan Torte with Salted Caramel Sauce
Coffee & Tea

Late Night

Served at 10:00pm

Wedding Cake Service (Your cake or cupcakes placed out for guests to help themselves)

Your Favourite Food Bar - Choose 1 from below

Coffee and Tea

Food Bars

POUTINE

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

Add \$75 for side of Homemade Mushroom Gravy VEG

ITALIAN

Double Smoked Bacon Mac & Cheese, Zucchini Sticks
Strathmere Pizza Wedges:

- Marinara Sauce, Italian Sausage, Hot Pepper and Bocconcini Cheese

- Boursin Cheese, Roasted Rosemary Potatoes, Caramelized Onion, Arugula and Truffle Oil
Garlic Aioli, House Ranch and Sriracha Hot Sauce

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

TACO

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

VEG = Vegetarian

V = Vegan

GF = Gluten Free

DF = Dairy Free

Two-choice orders must be provided no later than 14 days prior to the wedding.
During final details, we will supply you with symbols to label your place cards.

Menu selections subject to change until February of your wedding year.
Individual items may be substituted at any time due to market fluctuations.

