



A Wedding in Season – Spring



2023 Pricing

\$149/PERSON

+ gratuities & taxes

April 1 – June 19

PACKAGE INCLUDES...

Linen & Decor

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

Cheers to the Newlyweds

A Glass of Rosé Sangria or Sparkling Sunkist
Cranberry (non-alcoholic)

Hors d'oeuvres Station

HARVEST BOARD Warm French Onion Dip GF, Lime & Cilantro Guacamole GF/DF/V, Seasonal Hummus GF/DF/V, Crudités GF/DF/V and Pita Chips 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

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 – Salad

Homegrown Garden Greens, Radish, Candied Pecans, Goat Cheese, Blueberries and Honey Peach Vinaigrette VEG/GF

– 2nd – Palate Cleanser

Topshelf Gin, Homegrown Chamomile and Strathmere Wildflower Honey Sorbet VEG/GF/DF



- 3rd - Entrée

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

CHICKEN GF

Grilled Chicken Supreme with Harissa Spiced Yogurt, Lemon, Parsley, Pumpkin Seed & Garlic Gremolata, topped with Pomegranate Seeds

SALMON DF

Almond Crusted Atlantic Salmon with a Blueberry and Lemon Thyme Compote

PORK DF

Frenched Pork Chop with a Tequila Maple and Orange Glaze

UPGRADE TO BEEF TENDERLOIN DF/GF

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

Sweet Potato and Spring Onion Mash VEG/GF
Fresh Asparagus with Lemon Zest VEG/V/GF/DF
Freshly Baked Rolls and Butter VEG

VEGETARIAN VEG/GF

Add \$3/person to offer as the 2nd Choice

Sweet Pea, Asparagus and Edamame Ragout, garnished with Homegrown Arugula and Toasted Almonds, resting on Boursin Polenta

ENTRÉE SUBSTITUTION DF/GF/VEG/V

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

Buddha Bowl, with Homegrown Arugula, Radish, Quinoa, Edamame & Black Beans, Avocado, Pickled Red Onion & Carrot, Cilantro, Tahini & Lime Dressing, topped with Crispy Taro Root

- 4th - Dessert

Cranberry, Raspberry, Rhubarb, Maple, Almond Crumble Tart
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 \$50 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.

