



A Gala Cocktail Reception

Offered Sunday-Thursday year-round (excluding long weekends), and Fridays from November - July

Min 40 adults in The Farmhouse/Min 80 adults for Lodge & Garden House



An elegant stand-up and mingle reception, with lounge, outdoor patios, cocktail tables, and some guest tables, dressed with lap-length ivory linen tablecloths

Package Includes...

A 6pm ceremony at the Lodge or Garden House and 6:30pm at The Farmhouse

Following the Ceremony

Welcome Cocktail

A Glass of Sparkling Wine or San Pellegrino

Hors D'oeuvres

HARVEST BOARD

Warm French Onion Dip **GF**, Lime & Cilantro Guacamole **NF/GF/DF/V**, Roasted Red Pepper Dip **GF/DF/NF/V**
Crudités **NF/GF/DF/V** and Pita Chips **VEG**

CANAPES (Choose 4) - Passed by our Service Staff

Spring Roll with Sweet Chili Sauce **DF/VEG**
Mac & Cheese Balls with Garlic Parmesan Aioli **VEG**
Chicken Dumpling with Lime Adobo **DF**
Bocconcini with Prosciutto & Balsamic Reduction **GF/NF**
Salmon Cake with Lemon Aioli **GF/DF/NF**
Pork Belly Meatball with BBQ Sauce **GF/DF/NF**
Coconut Shrimp with Spicy Mango Dip **DF**



At 8:00pm – SAVOURY FOOD STATION

Baked Brie wrapped in Puff Pastry, with House Savoury Jelly, served with Artisan Baguette VEG
Vegetable Samosas VEG with Tamarind Chutney (DF/NF if no Chutney)

Beef Sliders with Bacon Jam and Chipotle Aioli

Seed to Sausage Charcuterie and Artisan Cheese Board

*Hunter's Salami, C'est Bon Goat Cheese, Ile Aux Grues Cheddar, Saucisson Salami, Calabrese Salami,
served with House Preserves, Chutneys & Toasted Crostini*

At 10:00 pm – LATE NIGHT

Savoury Food Bar (Choose 1)

ITALIAN

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

BBQ Chicken with Red Onion, Bell Pepper and Bocconcini
Cheese

Roasted Cauliflower, Boursin Cheese, Hot Honey, Red
Onion

Garlic Aioli, House Ranch and Sriracha Hot Sauce

POUTINE

Crispy Fries, Flank Steak, Homemade Gravy, St
Albert Cheese Curds, Chives, Bacon and Roasted
Garlic Aioli

Add \$50 for side of Mushroom Gravy **VEG/V/GF**

Sweet Bar

Salted Caramel Filled Mini Donuts

Cinnamon Sugar Donut Holes

Chocolate Brownies

Assorted French Macarons

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

Coffee & Tea

2024 Pricing

\$109/PERSON

+ 15% admin fee & applicable taxes

GF = Gluten Free

DF = Dairy Free

NF = Nut Free

VEG = Vegetarian

V = Vegan

Strathmere kitchens contain traces of all allergens and cannot guarantee the absence of cross-contamination

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

