

# A Wedding in Season – Fall



## 2024 Pricing

**\$149/PERSON**

+ 15% admin fee & applicable taxes

September 19 – November 20

## 2025 Pricing

**\$159/PERSON**

+ 15% admin fee & applicable taxes

September 16 – November 19

## PACKAGE INCLUDES...

### Linen & Decor

Ivory or White Floor Length Tablecloths  
Your Choice of Coloured Classic Napkin  
Easel, Table Numbers, Card Box, Cake Knife & Lifter  
Lanterns with Fairy Lights

### Welcome Cocktail (Choose 1)

A Glass of Apple Cider Sangria or Sparkling Wine  
(Sparkling Cider offered as non-alcoholic option)

### Hors D'oeuvres Station

#### 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

**Baked Brie in Puff Pastry** topped with our Signature Oregano, Plum  
& Jalapeno Jelly, served with Artisan Baguette **VEG**

**Charred Carrot & White Bean Dip** (**GF/VEG/DF/NF**) with Crudité  
and Toasted Pita

#### AND Choose 2 of the following:

Spring Roll with Sweet Chili Sauce **DF/VEG**

Vegetable Samosa with Tamarind Chutney **VEG (DF/NF no Chutney)**

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**

### Wine & Beer Served with Dinner

Two Glasses of House Wine, Craft Beer or San Pellegrino  
Soft Drinks, Milk or Juice

Add \$8.75/person for Unlimited with dinner.

Upgraded Wines also available in "More Food & Drink".

### 4-Course Dinner Menu

– 1st – Soup

Thai Tomato Coconut Soup with Thai Basil Oil and Chili Cream  
Fraiche **GF/DF/NF/V**



## - 2nd - Palate Cleanser

Strathmere Orchard Apples & Pears, and Cranberry  
Champagne GF/DF/VEG/V

## - 3rd - Entrée

**(Choose 1 or Add \$5.50/person offer a 2-choice)**

**Chicken Supreme with Sage** and Pink Peppercorn  
Vidal Wine Sauce GF/DF

**Chicken Supreme GF with Roasted Heirloom  
Tomato**, Red Pepper, Basil, White Wine and  
Parmesan Cream Sauce GF/NF

**Roasted Atlantic Salmon** with Mustard/Dill Cream  
GF/NF

**Thai Glazed Atlantic Salmon**, Crusted in Sesame  
Seeds with Honey Lime and Sumac Aioli GF/DF/NF

**Frenched Pork Chop** with Blackberry, Oregano and  
Merlot GF/DF/NF

**Wild Mushroom, Parsnip and Chestnut Ragout**  
resting on Parmesan Cheese Polenta with a Red Wine  
Reduction GF/VEG/ (Can be Vegan)

## UPGRADE TO BEEF TENDERLOIN

**Add \$9.50/person as Entrée, or \$13 as a 2-choice**

**Cocoa and Espresso Crusted Beef Tenderloin** with a  
Merlot Reduction GF/DF/NF

**Seared Beef Tenderloin**, Caramelized Onion & Garlic  
Thyme Cream Sauce GF/NF (DF no sauce)

Above Entrées served with:

Herb Crusted Garden Potatoes GF/DF/VEG/V/NF  
Garlic Thyme Green Beans GF/VEG/NF  
Freshly Baked Rolls and Butter VEG

## ENTRÉE SUBSTITUTION

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

Harvest Bowl with Quinoa, Brown Rice, Roasted  
Beets & Squash, Black Beans, Roasted Brussels  
Sprouts, Pickled Carrots & Onions, drizzled with Aji  
Verde GF/DF/NF/VEG/V

## - 4th - Dessert

Tangy Cheesecake with Strathmere Apple Pear  
Compote, Oat Crumble and Salted Caramel NF  
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

Coffee and Tea

## Food Bars (Choose 1)

### POUTINE

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

**Add \$50 for side of GF/Vegan/Veg Gravy**

### 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

### OKTOBERFEST

Warm Pretzels (Butter & Salt/Cinnamon Sugar), Bratwurst  
Sausage, Fried Pickles, Cheese Fondue, served with  
Yellow, Dijon & Honey Mustard, Homemade Chipotle  
Ketchup and Roasted Garlic Aioli

### TACO

Warm Flour Tortillas, Carne Asada Flank Steak GF/DF/NF  
Chipotle Glaze, Tempura Shrimp & Cauliflower Bites with  
Cajun Spice, served with Pickled Red Onions, Carrots &  
Jalapeno, Pineapple Salsa, Sour Cream, Fresh Limes, Sriracha  
Hot Sauce and Aji Verde,  
Corn Tortilla (GF) special order

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

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.

