

A Wedding in Season – Fall Buffet



(Buffets are available in the Lodge and Garden House only)



2024 Pricing

\$159/PERSON

+ 15% admin fee & applicable taxes

September 19 – November 20

2025 Pricing

\$169/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/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 during dinner.

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



Buffet Dinner Menu

Cold Medley

Roasted Beet Salad garnished with Chèvre Cheese and Balsamic Syrup **VEG/GF/NF**

Kale, Chickpea, Roasted Squash with Pomegranate & Pecan with Maple Fig Dressing **VEG/V/GF/DF**

Strathmere Greens with Garden Vegetables **VEG/V/GF/DF**

Main Entrées - Choose 2:

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

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 a Lime and Sumac Aioli **GF/DF/NF**

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

Flank Steak with Carmelized Onion and Garlic Thyme Cream Sauce **GF/NF (DF no cream sauce)**

Also Included

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

Herb Crusted Potatoes **GF/DF/NF/VEG/V**

Garlic Thyme Green Beans **GF/NF/VEG**

Freshly Baked Rolls and Butter **VEG**

Sweet Table

Bourbon Pecan Torte

Salted Caramel Filled Mini Donuts, Cinnamon Sugar Donut Holes, Chocolate Brownies, Assorted French Macarons

Seasonal Fruit **V/GF/DF** with Vanilla Bean, Wildflower Honey & Ginger Crème Fraiche **GF**

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 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**, Soy, Ginger & Lime Tempura Shrimp & Cauliflower Bites, served with Pickled Red Onions, Carrots & Jalapeno, Pineapple Salsa, Sour Cream, Fresh Limes, Sriracha Hot Sauce and Aji Verde,
Corn Tortilla (GF) special order

VEG = Vegetarian

V = Vegan

GF = Gluten Free

DF = Dairy Free

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.
Buffet served for a maximum of 2 hours.

