

A Wedding in Season – Spring



2024 Pricing

\$149/PERSON

+ 15% admin fee & applicable taxes

April 1 – June 18

2025 Pricing

\$159/PERSON

+ 15% admin fee & applicable taxes

April 1 – June 17

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 Rosé Sangria or Sparkling Wine
(Sparkling Sunkist Cranberry offered as non-alcoholic option)

Hors D'oeuvres Station

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

Baked Brie wrapped in Puff Pastry topped with Strathmere Rhubarb,
Strawberry and Chili Compote, served with Artisan Baguette VEG

AND Choose 2 of the following:

Spring Roll with a 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".

4-Course Dinner Menu

– 1st – Salad

Homegrown Garden Greens, Radish, Candied Pecans, Feta Cheese,
Blueberries and Raspberry Poppyseed Vinaigrette VEG/GF



- 2nd - Palate Cleanser

Strathmere Rhubarb, Wildflower Honey, Vodka
Lemonade VEG/GF/DF/NF

- 3rd - Entrée

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

Chicken Supreme GF with Vidal Wine and Lemon
Herb pan jus GF/DF/NF

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

Honey Mustard Salmon with Chive Crema GF/NF

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

Frenched Pork Chop with Rosemary Apple Pear
Butter GF/NF/DF

Sweet Pea, Asparagus and Edamame Ragout,
garnished with Homegrown Arugula and Toasted
Almonds, resting on Boursin Polenta
VEG/GF (can be Vegan)

UPGRADE TO BEEF TENDERLOIN

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

Herbed Beef Tenderloin, served to a medium
doneness, with Shallot & Cognac Reduction GF/DF/NF

Beef Tenderloin with Cowboy Butter Sauce GF/NF

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

ENTRÉE SUBSTITUTION

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

Korean Vegan Bowl with Lime and Cilantro Rice,
Glazed Tofu, Pickled Red Onion & Carrot, Edamame,
Daikon, Spring Onion and Kimchi Aioli topped with
Toasted Sesame Seeds VEG/V/GF/DF

- 4th - Dessert

Raspberry Vanilla Tart with White Chocolate
Ganache and Pistachio
Coffee and 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 Dijon 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
VEG
Garlic Aioli, House Ranch and Sriracha Hot Sauce

OKTOBERFEST

Warm Pretzels (Butter & Salt/Cinnamon Sugar), Bratwurst
Sausage GF/DF/NF, Fried Pickles, Beer 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.

