

A Wedding in Season – Summer



2024 Pricing

\$149/PERSON

+ 15% admin fee & applicable taxes

June 19 – September 18

2025 Pricing

\$159/PERSON

+ 15% admin fee & applicable taxes

June 18 – September 15

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

Hors D'oeuvres Station

Summer Board: Seasonal Hummus GF/DF/V, Bruschetta Salsa GF/DF/NF, Honey Herb Whipped Cheese Dip GF/NF with Crudité and Toasted Pita Chips

Baked Brie wrapped in Puff Pastry with Strathmere Heirloom Tomato Butter, 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 Wine during dinner.

Upgraded Selections also available in "More Food & Drink"

4-Course Dinner Menu

– 1st – Salad

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



- 2nd - Palate Cleanser

Lemon Balm Wild Blueberry Rum Mojito GF/DF/NF/VEG

- 3rd - Entrée

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

Soy Citrus Glazed Chicken Supreme with Toasted Sesame Seeds GF/DF/NF

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

Roasted Atlantic Salmon with a Strathmere Wildflower Honey Glaze, and Charred Pineapple and Jalapeno Relish GF/DF/NF

Thai Glazed Atlantic Salmon, crusted with sesame seeds with honey Lime Sumac Aioli GF/DF/NF

Frenched Pork Chop with a Merlot and Bing Cherry Thyme Chutney GF/DF/NF

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

UPGRADE TO BEEF TENDERLOIN DF/GF
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

Seared Beef Tenderloin with Tomatillo Salsa Verde GF/DF/NF

Above Entrées served with:

Roasted Herb Potatoes GF/DF/NF/VEG/V
Strathmere Wildflower Honey Carrot Purée GF/NF/VEG
Freshly Baked Rolls and Butter VEG

ENTRÉE SUBSTITUTION

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

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

White Chocolate Cheesecake with Berry Compote NF
Coffee & Tea

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.

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 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

