

A Wedding in Season – Summer Buffet



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



2024 Pricing

\$159/PERSON

+ 15% admin fee & applicable taxes

June 19 – September 18

2025 Pricing

\$169/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 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

Country Field Greens garnished with Seasonal Summer Berries and Red Onion **VEG/GF/DF/V**

Orzo and Edamame Green Goddess **GF/NF**

Quinoa, Black Bean and Corn Salad with Chili Lime Vinaigrette **VEG/GF/DF/V**

Main Entrées - Choose 2

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 Sour Cherry Thyme Chutney **GF/DF/NF**

Grilled Flank Steak with Garlic Chipotle, Lime and Fresh Herb Chimichurri Sauce **GF/DF**

Also Included

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

Roasted Herb Potatoes **GF/DF/VEG/V**

Strathmere Wildflower Honey Carrot Purée **GF/NF**

Freshly Baked Rolls and Butter **VEG**

Sweet Table with Coffee & Tea

White Chocolate Cheesecake with Berry Compote
Salted Caramel Filled Mini Donuts, Cinnamon Sugar Donut Holes, Chocolate Brownies, Assorted French Macarons

Seasonal Fruit **V/DF** with Wildflower Honey Crème Fraiche **GF**

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**, 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

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.

Buffet served for a maximum of 2 hours.

