

# A Wedding in Season – Winter



2024/25 Pricing

**\$149/PERSON**

+ 15% admin fee & applicable taxes

November 19/24 – March 31/25

2025/26 Pricing

**\$159/PERSON**

+ 15% admin fee & applicable taxes

November 20/25 – March 31/26

## 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  
Living Christmas Tree is included from Nov. 20 - Dec. 23

### Welcome Cocktail (Choose 1)

A Glass of Red Wine 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 Spiced Grapefruit Jelly, served with Artisan Baguette **VEG**

**Charred Carrot Dip** **DF/NF/GF** with Crudité and Toasted Pita **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**

Meatball with Pork Belly and BBQ Sauce **GF/DF/NF**

Coconut Shrimp with a 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

Home Grown Apple, Parsnip & Curry Soup with Strathmere Wildflower Honey Yogurt & Dried Apple Wheel **GF/NF (DF no Yogurt Garnish)**



## - 2nd - Palate Cleanser

Red Wine, Raspberry, Hibiscus Sorbet GF/DF/VEG/V

## - 3rd - Entrée

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

**Chicken Supreme, topped with Exotic Mushrooms**  
and Marsala Wine Sauce GF/NF

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

**Seared Atlantic Salmon** with Red Curry Coconut  
Cream GF/DF

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

**Frenched Pork Chop** GF/DF with a Honey Miso  
Ginger Glaze DF

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

Above Entrées served with:

Roasted Garlic Whipped Potatoes GF/NF/VEG

Thyme Roasted Heirloom Carrots GF/DF/NF/VEG

Freshly Baked Rolls and Butter VEG

## ENTRÉE SUBSTITUTION

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

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

Brandy Cranberry & Orange Chocolate Ganache Tart  
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

2-choice orders required 14 days prior to the wedding. We provide 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.

