



WEDDING FOOD & BEVERAGE

2025



BRUNCH

REFRESHMENT TABLE

Freshly brewed locally roasted
coffee & assorted teas
Assorted fruit juices

\$5

MIMOSA STATION

La Marca Prosecco
Fresh fruit & berries
Assorted fruit juices

\$16.50

OPTIONAL ADD-ONS

Assorted cereal with milk \$3
French toast with maple syrup \$4.50
Greek yogurt & granola \$4
Assorted chef-created quiche \$5
Chef attended omelet station \$6

CONTINENTAL BREAKFAST

Freshly brewed locally roasted
coffee & assorted teas
Assorted fruit juices
Fresh cut fruit

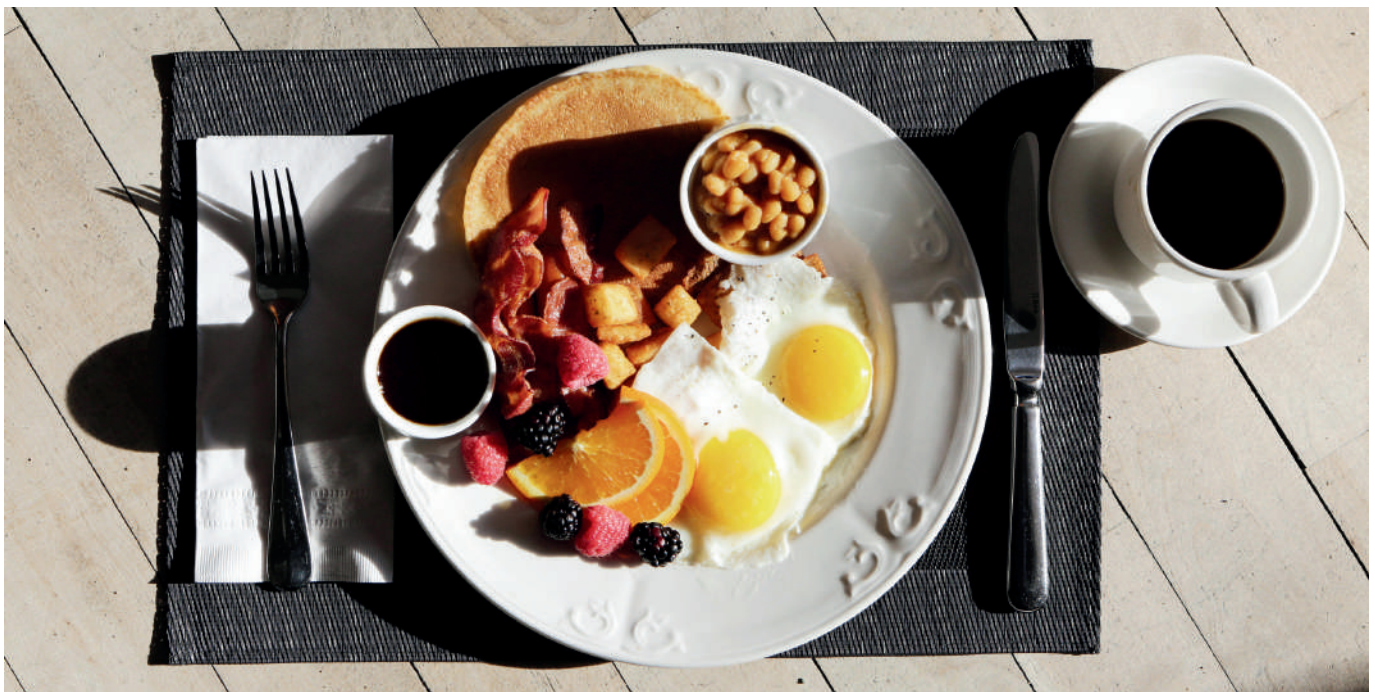
Greek yogurts & granola
Freshly baked muffins, pastries & bagels

\$19.50

CLASSIC HOT BREAKFAST

Freshly brewed locally roasted
coffee & assorted teas
Assorted fruit juices
Fresh cut fruit
Fresh baked goods
Bacon & sausage
Scrambled eggs
Hashbrowns

\$25.50



All prices per person. Minimum 25-person order required. 5% GST & 18% gratuity applicable.

NUTRITION BREAKS

REJUVENATE

Fresh sliced fruit w/ cottage cheese
Assortment of granola
Energy bars
Assorted tea & coffee

\$13

ENGLISH BREAKFAST

Fresh sliced fruit w/ cottage cheese
Scones and biscuits w/ preserves & butter
Freshly baked muffins and pastries
Assorted tea & coffee

\$13

COFFEE HOUSE

Fresh baked banana bread
Fresh-baked lemon poppyseed bread
Fresh fruit
Assorted tea & coffee

\$13

INDULGE

Chocolate brownies
Chocolate chip cookies
Fresh sliced fruit w/ cottage cheese
Iced Lemonade / Sparkling water

\$13

GARDEN

Vegetable crudites with dip
Cheese board w/ assorted crackers
Iced Lemonade
Sparkling water

\$13

PROTEIN PACKED

Sliced meats
Assorted cheeses
Energy bars & various crackers
Iced Lemonade / Sparkling water

\$15

EXTRAS

Fresh coffee or tea \$3
Iced lemonade / sparkling water \$3
Potato chips or chocolate bar \$3.50
Soft drinks (bottled) \$4
Fresh baked assorted muffins with preserves \$4
Assorted pastries \$4.50
Seasonal fresh fruit \$5

All prices per person. Minimum 25-person order required. 5% GST & 18% gratuity applicable.

HORS D'OEUVRES

CHARCUTERIE BOARD

An amazing spread of cheeses, crackers, fresh-cut fruit & vegetables, pickles, nuts, chocolate, various spreads, and dips.

\$13/per person

DOMESTIC CHEESE & CRACKER PLATTER

Various sliced cheeses with assorted crackers.

\$6.50/per person

CHEF'S CHOICE

Entrust our Chef to assemble an assortment of hors d'oeuvres from the menu below, in addition to occasional special, off-menu creations.

\$30/dozen

MENU

Asian beef satay with Thai peanut sauce (GF)
Bruschetta served with crostini with balsamic glaze
Caramelized onion tartlets
Poached pear, brie & hot pepper phyllo cups
Spinach & Feta spanakopita
Honey garlic sriracha glazed meatball skewers
Vegetable samosa accompanied by a lightly spiced chutney
Spring rolls with sweet chili

\$32/dozen

Crab cakes with chili crème and pea shoots
Skewers of grilled shrimp with classic cocktail sauce (GF)
Garlic chili prawns with pineapple salsa (GF)
Pancetta, basil, teardrop tomato, and roasted garlic flatbread
Watermelon, prosciutto & feta skewers with balsamic glaze (GF)

\$36/dozen

Minimum of 3 dozen (36) piece order required per section or 25 per person. 5% GST & 18% gratuity applicable.

DINNER BUFFET

Maximum of 1 carving station. Add an additional choice for \$8 per person.

MAINS (CHOOSE 2)

Hand-Breaded Chicken Parmesan

Smokey Applewood Salmon (GF) +\$1

Chicken Picatta with lemon caper sauce (GF)

Roast Vegetable Lasagna (Vegetarian)

Wild Mushroom Risotto (Vegan/GF)

Chickpea & Cauliflower Curry (Vegan/GF)

Roasted boneless pork loin with apple sage jus (carving station) (GF)

AAA Alberta Top sirloin accented with herb jus (carving station) (GF)

Oven Roasted Turkey with traditional trimming (carving station) (GF)

AAA Alberta Prime Rib served au jus with horseradish +\$5 (carving station) (GF)

Add Yorkshire Pudding +\$3

\$52.50/per person



All prices per person. Minimum 50-person order required. 5% GST & 18% gratuity applicable.

DINNER BUFFET

All dinner buffets include freshly baked buns and whipped butter, as well as coffee and tea services, at no additional charge.

SALADS (CHOOSE 2)

Add an additional choice for \$4 per person.

Mixed baby greens with tear-drop tomato and vinaigrette (GF)

Classic Caesar Salad

Quinoa with fresh-cut veggies and Herb Dressing (GF)

Summery Spinach Salad with Poppyseed Dressing (GF)

Spinach, watermelon & feta with mint vinaigrette +\$1 (GF)

Caprese Pasta Salad with Garlic Basil Oil +\$1

STARCHES (CHOOSE 1)

Add an additional choice for \$3 per person.

Oven roasted Baby Potatoes Tossed in butter & herbs (GF)

Crushed creamer potatoes accented with sour cream (GF)

Baked potatoes with sour cream chives and butter (GF)

Wild Rice pilaf (GF)

Lyonnais potato (roasted minis accented with caramelized onions) (GF)

Creamy Macaroni and Cheese +\$1

VEGETABLES (CHOOSE 1)

Add an additional choice for \$4 per person.

Seasonal vegetable medley (GF) - Usually Broccoli, Carrots, Red Pepper

Maple glazed carrots and parsnip (GF)

Grilled Asparagus with Parmesan Breadcrumb +\$1

Garlic Roasted Brussel Sprouts with Balsamic Glaze (GF)

DESSERTS (CHOOSE 1)

Dessert bars (a variety of Chef's choice squares / bars) +\$2

Warm apple pie with Crème Anglaise +\$3

Grand Marnier chocolate mousse +\$3 (GF)

Decadent white and dark chocolate mousse +\$3 (GF)

New York style cheesecake w/ chocolate drizzle and strawberry coulis +\$4

All prices per person. Minimum 50-person order required. 5% GST & 18% gratuity applicable.

LATE NIGHT SNACKS

POUTINE BAR

Hand-cut fries accompanied by real cheese curds and beef gravy (GF)

\$13

T-BAR THIN CRUST PIZZA

Assorted pizzas from our T-Bar Pub; prepared fresh and cooked to pizza perfection. We will serve you a selection of our four (4) top-selling pizzas:

T-Rex

All the meats, mozzarella, and a rich pizza sauce

Side Show

Bacon, cheese curds, pepperoni, mushrooms, onions, and mozzarella

Aloha

Ham, bacon, pineapple, and mozzarella

4 Cheese

Rich tomato sauce piled high with mozzarella, cheddar, feta, and finished with fresh parmesan

\$15

TACO BAR

Beef and chicken accompanied by fresh tomato and corn salsa, shredded cheese, lime-infused sour cream, lettuce, and soft flour tortillas. (GF)

\$16

HOT DOG STATION

Jumbo Hot dogs, brioche buns and all the toppings! Load it up just how you like it!

\$14

ICE CREAM SUNDAE BAR

Classic Vanilla Ice Cream with all the best toppings!

Whipped cream, chocolate and strawberry sauce, nuts, sprinkles and more. (GF)

\$9



All prices per person. Minimum 25-person order required.

WINE MENU

REDS

Jackson Triggs Cabernet Sauvignon/ Merlot

\$28

Jacob's Creek Shiraz Cabernet

\$34

Tom Gore Pinot Noir

\$40

WHITES

Jackson Triggs Pinot Grigio /Sauvignon Blanc

\$28

Jacob's Creek Moscato

\$34

Tom Gore Chardonnay / Sauvignon Blanc

\$40

SPARKLING WINES

Jacob's Creek Sparkling Chard Pinot Noir

\$37

Bread and Butter Prosecco

\$45

La Marca Prosecco 750 mL

\$48

Subject to availability - 12 bottle minimum order for special requests. 5% GST & 18% gratuity applicable.