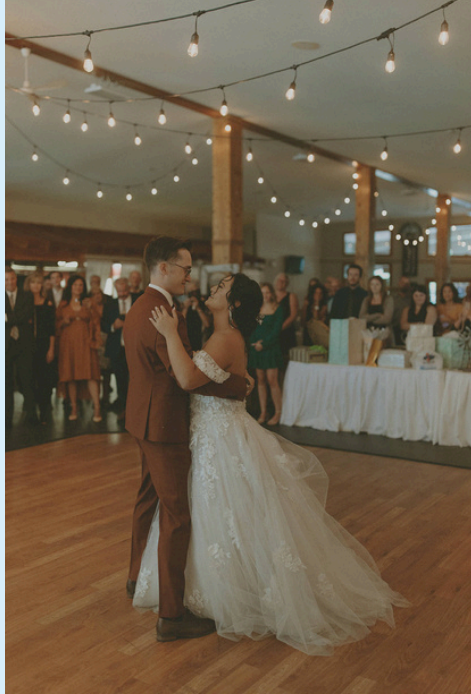


2026

WEDDING FOOD & BEVERAGE



BRUNCH

Continental Breakfast

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

Optional Add-Ons

French toast with maple syrup **\$4.50**
Greek yogurt & granola **\$4**
Assorted chef-created quiche **\$5**

Refreshments Table

Freshly brewed locally roasted
coffee & assorted teas
Assorted fruit juices

\$6

Mimosa Station

La Marca Prosecco
Fresh fruit & berries
Assorted fruit juices

\$18.50

Due to supply chain disruptions not all food selections may be possible at all times of the year.

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

NUTRITION BREAKS

Keep Your Guests Fueled - during setup or on the big day!

Rejuvenate

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

\$13

Coffee House

Assorted freshly baked muffins
with whipped butter
Fresh fruit
Assorted tea & coffee

\$13

Garden

Vegetable crudité's with dip
Cheese board with assorted crackers
Iced lemonade / sparkling water

\$13

English Breakfast

Fresh sliced fruit with cottage cheese
Scones & biscuits with preserves & butter
Assorted tea & coffee

\$13

Indulge

Assorted squares
Freshly baked cookies
Fresh fruit
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) **\$4.50**
Fresh baked assorted muffins with preserves **\$4**
Assorted pastries **\$4.50**
Seasonal fresh fruit **\$5**

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

PLATTERS

Great for feeding a group whether it be during your decorating or during the day before the ceremony. Everything comes packaged to eat in our venue or to take with you to eat elsewhere. Items will come with plates, napkins, and cutlery as appropriate.

Deli Sandwiches

Assorted fillings loaded on fresh ciabatta buns with sliced cheese, lettuce and mayonnaise. Fillings may include: roast beef, sliced turkey, ham, chicken salad, egg salad, tuna salad and other assorted cold cuts. Standard platter consists of 10 sandwiches.

Additional sandwich \$11/each.

\$125

Assorted Sushi

An assortment of hand rolled sushi rolls including: California rolls, spicy California rolls, cucumber roll, dynamite roll & more. Platter consists of 80 pieces of sushi, ginger, wasabi and soy sauce.

\$100

Veggies & Dip

Fresh cut veggies and house made creamy herbed dip. Trays generally consist of: broccoli, cauliflower, carrots, bell pepper, celery, cucumber and tomatoes. Serves approximately 10-15.

\$35

Beverages

Assorted soft drinks or bottled water, minimum of 10.

\$2.50 each

Charcuterie

An amazing spread of cheeses, crackers, fresh fruit, vegetables, pickles, nuts, chocolate and more! Serves approximately 10-15.

\$130

Fresh Fruit

Fresh cut & ready to eat! Each tray will include hand selected seasonal fruit often consisting of: cantaloupe, honeydew, oranges, grapes and pineapple. Serves approximately 10-15.

\$65

Freshly Baked Cookies

Fresh cut & ready to eat! Each tray will include hand selected seasonal fruit often consisting of: cantaloupe, honeydew, oranges, grapes and pineapple. Serves approximately 10-15.

\$60

Assorted Pastries

Freshly baked pastries generally including: mini cinnamon swirls, raspberry Danish, maple pecan strudel, apple strudel and custard Danish. Platter contains 40 pieces.

\$65

Due to supply chain disruptions not all food selections may be possible at all times of the year. These items are only available for either takeout or outside of regular catering hours. 5% GST & 18% gratuity applicable.

HORS D'OEUVRES

Charcuterie Board

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

\$13 / per person

Domestic Cheese & Cracker Plate

Various sliced cheeses with assorted crackers.

\$7 / 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.

\$32 / 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 triangles

Spinach & feta spanakopita

Honey garlic sriracha glazed meatball skewers

Vegetable samosa accompanied by a lightly spiced chutney

Spring rolls with sweet chili

Crab & cucumber maki

\$36 / dozen

Crab cakes with chili crème and pea shoots

Skewers of Jumbo grilled shrimp with classic cocktail sauce (GF)

Jumbo garlic chili prawns with pineapple salsa (GF)

Pancetta, basil, teardrop tomato, and roasted garlic flatbread

Watermelon, prosciutto & feta skewers with balsamic glaze (GF)

\$38 / dozen

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

DINNER BUFFET

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

MAINS (choose 2)

Hand-breaded chicken parmesan

Maple Dijon glazed salmon (GF) + \$2.50 *

Chicken Picatta with lemon caper sauce (GF)

Roast vegetable lasagna (vegetarian)

Wild mushroom risotto (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

*Pricing may vary based on current market price.

\$55 / per person

SALADS (choose 2)

Add an additional choice for \$4 per person.

Artisan garden salad with house vinaigrette (GF)

Classic Caesar salad

Kale & 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

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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.

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, & butter (GF)

Wild rice pilaf (GF)

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

Creamy macaroni & cheese + \$1

VEGETABLES (choose 1)

Add an additional choice for \$4 per person.

Seasonal vegetable medley (GF) - usually broccoli, carrots, & red peppers

Maple glazed carrots and parsnip (GF)

Grilled Asparagus with parmesan breadcrumbs + \$1

Garlic roasted Brussel sprouts with balsamic glaze (GF)

DESSERTS

Dessert bars (a variety of Chef's choice squares / bars) + \$3.50

Warm apple pie with Crème Anglaise + \$4.50

Grand Marnier chocolate mousse (GF) + \$5

New York style cheesecake with chocolate drizzle & strawberry coulis + \$6

Pavlova nests with fresh cream & berries \$6

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

CAKE CUTTING SERVICE

This includes dessert plates, cutlery, and staff to assist with cutting and plating your wedding cake. This offering is automatically added unless otherwise specified. Please note if you choose to not have this service, you must provide your own plates, cutlery, napkins, etc.

\$150



LATE NIGHT SNACKS

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 (GF):

T-Rex

All the meats, mozzarella, & a rich pizza sauce.

Side Show

Bacon, cheese curds, pepperoni, mushrooms, onions, & mozzarella.

Aloha

Ham, bacon, pineapple, & mozzarella.

4 Cheese

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

\$15

Poutine Bar

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

\$13

Nacho Bar

Beef or chicken accompanied by fresh tomato & corn salsa, cheese sauce, sour cream, green onion, jalapeno & deiced peppers, and nacho chips (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 & strawberry sauce, nuts, sprinkles, and more. (GF)

\$9

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WINE MENU

REDS

Jackson Triggs Cabernet Sauvignon **\$28**
Jacob's Creek Shiraz **\$35**
Tom Gore Cabernet Sauvignon / Pinot Noir **\$42**
Bread and Butter Cabernet Sauvignon **\$49**

WHITES

Jackson Triggs Pinot Grigio **\$28**
Jacob's Creek Moscato **\$35**
Tom Gore Chardonnay **\$42**
Bread and Butter Chardonnay **\$49**

SPARKLING WINES

La Marca Presecco	\$49 / 750ml	\$28 / 375ml
Bread and Butter Prosecco	\$52 / 750ml	\$19 / 200ml

OTHERS

Fireball	\$7.00 / 50ml
Jägermeister	\$7.00 / 50ml

Special Orders Available

In the event an item is out of stock, a comparable alternative of equal quality and value will be offered.

BAR OPTIONS

Domestic Beer

Castle Beer | Bud light | Budweiser |
Coors Original | Kokanee | Pilsner |
Miller Lite

\$6.25 - \$6.75

Premium Beer

Fernie Brewery | Red Truck Brewery
| Corona | Big Rock Brewery | Pass
Beer | Stronghold | Guinness

\$7.50 - \$10.00

Cooler / Cider

Georgian Bay | Wyatt Ranch Water |
Twisted Tea | Tempo | Remix |
Rock Creek

\$7.00

Cocktails

Caesar | Paralyzer | Pina Colada

\$8.50 - \$10.00

Shot **\$6.50 - \$8.50**

Make it a double for an extra **\$3.00**

Well Liquor

Potters Dry Gin | Lamb Dark Rum |
Lamb White Rum | Lamb Spiced
Rum | Sauza Tequila | Royal Reserve
Whisky | Red Tassel Vodka | Baileys
and Kahlua

\$6.50

Premium Liquor

Grey Goose | Lost Thing | Bombay
Sapphire | Crown Royal |
Jack Daniels | Bacardi

\$7.50

Select Liquor

Glenfiddich | Patron

\$8.50

Other

Fountain Pop **\$3.00**
Non-alcoholic beer/cooler **\$6.00**
Wine (6oz) **\$7.00**