

# *BRONZE WEDDING DINNER PACKAGE*

*APPETIZER*

*HOUSE SALAD*

*FRESH GREENS, FETA, ROASTED BEET, PUMPKIN SEED, APPLE CIDER  
DRESSING*

*ENTRÉE*

*\*ALL ENTREES SERVED WITH BUTTERMILK MASHED POTATO AND SEASONAL  
VEGETABLES\**

*CHOICE OF*

*CITRUS HERB CHICKEN*

*TARRAGON-MUSHROOM JUS*

*OR*

*GRILLED PORK CHOP*

*APRICOT CHUTNEY, ROASTED APPLE JUS*

*DESSERT*

*BREAD PUDDING*

*DARK CHOCOLATE, CRANBERRY  
AND WHISKEY CARAMEL SAUCE*

*\$65 + HST & 17% service charge*

# *SILVER WEDDING DINNER PACKAGE*

## *APPETIZER*

### *CAESAR SALAD*

*CRISP ROMAINE, PARMESAN, CIABATTA CROUTONS, PANCETTA CRISP, HOME MADE DRESSING*

*OR*

### *ROASTED CORN CHOWDER*

*YUKON POTATO, SHREDDED SALT COD*

## *ENTRÉE*

*\*ALL ENTREES SERVED WITH SEASONAL VEGETABLES\**

### *CHOICE OF*

*MUSTARD AND HERB CRUSTED CHICKEN*

*WILD GRAIN PILAF, WILD MUSHROOM CREAM SAUCE*

*OR*

*PRIME RIB ROASTED GARLIC MASH, RED WINE JUS*

*OR*

*GARLIC CRUSTED COD ROASTED POTATO, LEMON CAPER AIOLI*

## *DESSERT*

*BREAD PUDDING*

*BLUEBERRY LEMON CRÈME BRÛLÉ*

*SHORTBREAD COOKIE*

*\$75 + HST & 17% service charge*

# *GOLD WEDDING DINNER PACKAGE*

## *APPETIZER*

### *SCALLOPS*

*SALTED CARAMEL, WILTED KALE, PROSCIUTTO CRISP*

*OR*

### *CHICKEN SATAY*

*SWEET CURRY MARINADE, CUCUMBER DILL DIP*

## *ENTRÉE*

*\*ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES\**

### *CHOICE OF*

#### *BLACKENED SALMON FILET*

*BARLEY AND BEET RISOTTO, BRANDIED PESTO CREAM*

#### *N.Y. STRIPLOIN*

*ROASTED MUSHROOM, YUKON POTATO, WHISKEY PEPPERCORN CREAM*

*OR*

#### *LAMB*

*GUINNESS BRAISED SHANK, GARLIC MASH, LAMB JUS*

## *DESSERT*

*TRIPLE CHOCOLATE TORTE*

*SEASONAL BERRY COULIS*

*\$85 + HST & 17% service charge*

# *PLATINUM WEDDING DINNER PACKAGE*

## *FIRST COURSE*

*GRILLED SCALLOPS*

*ON HALF SHELL, WILTED KALE, CHILI LIME BUTTER*

*OR*

*CRAB CAKE*

*JUMBO LUMP CRAB, LEMON CAPER AIOLI*

## *SECOND COURSE*

*SMOKED RED PEPPER BISQUE*

*ROASTED PEPPERS, POTATO DUMPLING, TRUFFLED CREAM*

*OR*

*BEEF SALAD*

*ROASTED BEET, CRISP LETTUCES, GOAT CHEESE, TOASTED ALMONDS,  
ORANGE THYME VINAIGRETTE*

## *ENTRÉE*

*\*ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES\**

*CHOICE OF*

*SHORT RIB*

*BRIASED BEEF, POTATO CAKE, RED WINE REDUCTION, LOBSTER AND  
GORGONZOLA BUTTER*

OR

*SEAFOOD*

*ROASTED COD, SCALLOP AND SHRIMP, WHITE BEAN PUREE, SUNDRIED  
TOMATO PESTO*

OR

*LAMB*

*HERB CRUSTED RACK, GARLIC MASH, MINTED PEA PUREE, RED WINE DEMI*

*DESSERT*

*TRIO OF DESSERTS*

*MINIATURE CHOCOLATE MOUSSE, CITRUS TARTLET, CHEESECAKE WITH  
LOCAL BERRY COMPOTE*

*\$105 + HST & 17% service charge*