

*YOUR
WEDDING
AT
THE STONE JUG*

WEDDING PACKAGES 2022/2023

All pricing & availability subject to change

BRONZE WEDDING DINNER PACKAGE

APPETIZER

HOUSE SALAD

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

ENTRÉE*

Choice of

CITRUS HERB CHICKEN TARRAGON-MUSHROOM JUS

Or

GRILLED PORK CHOP

APRICOT CHUTNEY, ROASTED APPLE JUS

*ALL ENTREES SERVED WITH BUTTERMILK MASHED POTATO AND SEASONAL VEGETABLES

DESSERT

BREAD PUDDING

DARK CHOCOLATE, CRANBERRY AND WHISKEY CARAMEL SAUCE

PRICE

\$75 + HST + 20% 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*

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

*ALL ENTREES SERVED WITH SEASONAL VEGETABLES

DESSERT

BREAD PUDDING

BLUEBERRY LEMON CRÈME BRULE SHORTBREAD COOKIE

PRICE

\$85 + HST + 20% service charge

GOLD WEDDING DINNER PACKAGE

APPETIZER

SCALLOPS

SALTED CARAMEL, WILTED KALE, PROSCIUTTO CRISP

Or

CHICKEN SATAY

SWEET CURRY MARINADE, CUCUMBER DILL DIP

ENTRÉE*

Choice of

BLACKENED SALMON FILET

BARLEY AND BEET RISOTTO, BRANDIED PESTO CREAM

Or

N.Y. STRIPLOIN

ROASTED MUSHROOM, YUKON POTATO, WHISKEY PEPPERCORN CREAM

Or

LAMB

GUINNESS BRAISED SHANK, GARLIC MASH, LAMB JUS

ALL ENTREES SERVED WITH SEASONAL VEGETABLES

DESSERT

TRIPLE CHOCOLATE TORTE SEASONAL BERRY COULIS

PRICE

\$95 + HST + 20% 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

BEET SALAD

ROASTED BEET, CRISP LETTUCES, GOAT CHEESE, TOASTED ALMONDS,

ORANGE THYME VINAIGRETTE

ENTRÉE*

Choice of

SHORT RIB

BRAISED 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

*ALL ENTREES SERVED WITH SEASONAL VEGETABLES

DESSERT

TRIO OF DESSERTS

MINIATURE CHOCOLATE MOUSSE, CITRUS TARTLET, CHEESECAKE WITH LOCAL BERRY

COMPOTE

PRICE

\$115 + HST + 20% service charge