

# Wedding Buffet Dinner Menu

50 guest minimum. \$10/person surcharge for groups of less than 50.

## Included with this menu:

Artisan dinner rolls with  
seasonal whipped butter **v**

*Gluten free buns available: \$3/bun*

Artisan greens with assorted  
vinaigrettes **GF V**

Hearts of romaine salad with  
lemon, garlic croutons, parmesan  
cheese and bacon bits

Chef selection of fresh  
seasonal salads **v**

Artisan antipasto platter **GF**

Chef selection of potato **GF V**

Organizer's choice of  
carved entrée

Organizer's choice of  
alternate entrée

Chef selection of fresh  
seasonal vegetables **GF DF V VE**

Variety of mousses,  
cakes and pastries **v**

Seasonal fresh fruit  
arrangement **GF DF V VE**

*Starbucks* shade grown  
coffee and assorted teas

See next page for entrée selections.



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## Choose one carved entrée:

### OVERNIGHT BAKED HAM

Maple bourbon glaze and *Brassica* grainy mustard **GF DF**

**\$58/person**

### SLOW ROASTED BARON OF AAA ALBERTA ANGUS BEEF

Seasoned with our specialty dry rub, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

**\$60/person**

### ROASTED PORK LOIN

Stuffed with apple, prune and caramelized onion, served with spiced rum pan jus **GF**

**\$60/person**

### WHOLE HERB ROASTED ALBERTA BEEF STRIPLOIN

Premium cut of beef rubbed with fresh herbs, served with caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

**\$64/person**

### AAA ALBERTA ANGUS PRIME RIB

Premium cut of beef rubbed with fresh herbs and roasted naturally, served with a caramelized shallot cabernet sauvignon jus and creamy horseradish aioli **GF DF**

**\$69/person** *Upgrade to whole roast beef tenderloin: add \$16/person*

### ALBERTA LAMB LEG

Mint gremolata, natural pan jus **GF DF**

**\$62/person**

## Choose one alternate entrée:

### BLACKENED COD

Charred pineapple salsa

**GF DF OW**

### BAKED STEELHEAD TROUT

Lemon caper buerre blanc sauce **GF OW**

### FREE RANGE CHICKEN SUPREME

Wild mushroom and cognac cream sauce **GF**

### FRESH RICOTTA GNOCCHI

Creamy tomato pesto, arugula, locally grown bell peppers, kalamata olives **v**



# Wedding Plated Dinner Menu

30 guest minimum. \$10/person surcharge for groups of less than 30.

Plated Menu selections require both a seating chart and guest name tags. If these are not provided, only Buffet Menu options will be available.

### Soup selections:

**ROASTED TOMATO BISQUE**

Basil pesto and parmesan **GF V**

**CREAM OF WILD MUSHROOM**

Thyme sautéed mushrooms, crispy potato curls,  
Zoo Grown microgreens **GF V**

**THAI COCONUT CURRY VEGETABLE BISQUE**

Crispy basil **GF DF V VE**

Plated dinners include organizer’s choice of one soup OR one salad. Add an additional soup or salad for \$6/person

### Salad selections:

**ORGANIC GATHERED TANGLED GREENS**

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig and sherry maple vinaigrette **GF DF V VE**

**TOMATO AND BEET SALAD**

Chèvre, rocket greens, artisan crisps, balsamic glaze **GF V**

**BC GRILLED PEACH AND BURRATA SALAD**

Arugula, frisée, toasted pistachio aged, basil oil, balsamic glaze **V**

Plated dinners include organizer’s choice of one soup OR one salad. Add an additional soup or salad for \$6/person

All Wedding Plated Dinners include Starbucks Shade Grown coffee, assorted teas, fresh-baked artisan breads and butter as well as a Late Night Snack of assorted cheeses, crackers and fresh seasonal fruit. Minimum three courses required.



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## Entrée Selection

All entrées are served with a selection of seasonal vegetables. Plated dinners include Organizer's choice of one entrée. For additional entrées please contact your coordinator.

### OVEN BAKED STEELHEAD TROUT FILLET

Sweet Thai black rice, soy lime  
ginger sauce **GF DF OW**

**\$58/person**

### ALBERTA-RAISED AAA BEEF FILET MIGNON

Cabernet Sauvignon infused jus,  
Agria potato purée **GF**

**\$82/person**

### ALBERTA GRILLED PORK CHOP

Apple calvados jus, caramelized  
apple goat cheese polenta **GF**

**\$58/person**

### ALBERTA LAMB DUO

Pistachio crusted lamb rack,  
braised shoulder, Agria potato  
purée, roasted garlic cream sauce  
and Shiraz wine jus **GF**

**\$75/person**

### FREE RANGE CHICKEN SUPREME

Gratin potato, Pinot Noir  
infused jus **GF**

**\$58/person**

### SURF AND TURF

Medallion of Alberta beef  
tenderloin, prawn brochette, wild  
rice Agria potato purée, Cabernet  
Sauvignon infused jus and lemon  
garlic cream sauce **GF**

**\$65/person**

### PAN SEARED HALIBUT FILLET

Sweet Thai black rice, Thai coconut  
basil cream sauce **GF DF OW**

**\$69/person** (available Apr to Sep)

### ALBERTA BEEF DUO/RED WINE BRAISED SHORT RIB/ROASTED STRIPLOIN

Roasted garlic *Poplar Bluff* mashed  
potatoes, rosemary demi-glace **GF**

**\$68/person**

## Vegetarian and Vegan Entrées

Choose one. Must be prearranged with your event planner.

### SUMMER VEGETABLE RISOTTO

Wilted arugula, shaved parmesan **GF V**

**\$46/person**

### CHICKPEA CURRY

Basmati rice **DF GF V VE**

**\$46/person**

### CAULIFLOWER STEAK

Sweet Thai rice, chimichurri sauce **GF DF V VE**

**\$46/person**

### SOUTHERN VEGAN BOWL

Mexican rice, corn bean medley, pico de gallo, smashed  
avocado, mole sauce **GF DF V VE**

**\$43/person**

### PORCINI AND WILD MUSHROOM AGNOLOTTI

Wilted arugula, tomato, pepper, saffron and kalamata olives **V**

**\$46/person**



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## Dessert Selection

Organizer's choice of one Dessert Selection per group.

### SEASONALLY INSPIRED CRÈME BRULÉE

Accompanied by a biscotti **v**

### YUZU CLOUD TART

Vanilla tart, lime sponge, yuzu crémeux, lime meringue cloud  
Nut free **v**

### SOUR CREAM CHEESECAKE

Baked cheesecake with sour chantilly and strawberry confit  
Nut free **v**

### FRAISER COCONUT

Strawberry coconut whipped ganache, oat crumble, herb-infused seasonal fruits  
Nut free **GF V VE**

### WEDDING CAKE CUTTING AND PLATING

**\$3/person**

With whipping cream, berries and coulis

**\$6/person**

