

EMERALD WEDDING PACKAGE

STJOSEPH'S
BANQUET & CONFERENCE CENTRE

Cocktail Hour

Chef's choice Hot Hors D'oeuvres passed during cocktail hour

Dinner Menu

European Baked Buns or Garlic Bread

First Course

Choice of One Salad

- Spring Mix Salad with baby greens & herbs
- Caesar Salad with creamy dressing
- Baby Spinach Salad with House Dressing

Second Course

Choice of One Main Entrée

- Strip Loin Roast Beef au Jus
- Glazed Atlantic Salmon Fillet
- Pork Medallion with Sour Cherry Sauce
- Chicken Breast in your choice of sauce: Lemon, Ginger, Mushroom, Tropical, Wine

Accompanied with a Medley of Seasonal Vegetables and your choice of One:

- Roasted Parisienne Potatoes
- Rosemary Roasted Wedge Potatoes
- Garlic Mashed Potatoes
- Basmati Rice

Third Course

Choice of One Dessert

- Ice Cream served with wild berry sauce
- Apple Blossoms with Ice Cream, drizzled with raspberry sauce
- Selection of Cheese Cake or Strawberry Shortcake

Accompanied by Freshly Ground & Brewed Brazilian Coffee & Tea

Late Night Table

- Client's Wedding Cake Cut & Displayed

Bar Details

Full Open 8-hour Standard Bar (until 1am)

White & Red Wine (1 bottle each) on each guest table

Decor Package

Votive Candles on Head & Cake Tables

Client's choice of Selected Tablecloths & Napkins

Standard Chair Covers