

# MENU SELECTION

Choice of one Soup or Salad  
Choice of one Main Course  
Choice of one Dessert

Assorted Artisan Dinner Rolls  
Freshly Brewed Coffee  
Specialty Teas

## SOUPS

- Leek and potato with Bleu de l'Ermite cheese
- Roasted butternut squash with apple and chives
- Roasted carrot with fresh ginger
- Roasted tomato with sweet fennel
- Chilled coconut, mint and cucumber soup with fresh green apple

## SALADS

- Mixed greens with cherry tomatoes and red onion served in a cucumber ribbon
- Caprese salad with vine ripe tomatoes, buffalo mozzarella, fresh basil and a balsamic vinaigrette
- Locally grown roasted beets topped with pumpkin seeds, crumbled goat cheese and micro-pousse drizzled with a cider vinegar and maple dressing
- Arugula and watermelon salad with feta cheese, toasted pine nuts and maple balsamic vinaigrette
- Shaved fennel, pomegranate and citrus salad topped with a grapefruit and orange infused oil
- Greek chiffonade with cucumber spirals, garden tomatoes, kalamata olives, red onion and herbed feta cheese served on a bed of red endive

Enjoy both Soup and Salad for \$8 per guest

## MAIN COURSES

*Allow your guests to choose from two entrées for \$5 a person*

### CHICKEN

- Pan seared chicken supreme with porcini and fennel dusting, served with local mushrooms, fennel puree, confit leek and roasted tomatoes
- Grilled chicken supreme with Caribbean jerk spice rub and a sweet mango and papaya salsa
- Baked chicken stuffed with sweet pear and blue cheese wrapped in prosciutto with a rosemary jus

### DUCK

- Duck confit with a port and blueberry glaze

### BEEF

- Grilled filet mignon with a rich Bordelaise sauce
- Slow roasted braised short rib served with a red wine and sweet currant glaze

### BISON

- Bison with Saskatoon berries and whiskey butter sauce served with a Jerusalem artichoke latke

### LAMB

- Slow Braised lamb shank on a celery root puree with au jus

### FISH

- Pan seared miso glaze salmon filet with coconut sticky rice wraps and grilled Asian greens
- Oven baked salmon filet topped with a creamy dill and white wine sauce

### VENISON

- Pan seared venison loin with a four spice shallot, apple marmalade and maple gastrique

### VEGETARIAN (CHOOSE ONE)

- Butternut squash and creamy goat cheese risotto with a sage gremolata
- Butter paneer served with parathas and sweet basmati rice

### VEGAN (CHOOSE ONE)

- South Asian coconut, mushroom and leek roulade
- Grilled sesame and ginger glazed tofu served with purple forbidden rice and roasted root vegetables

## DESSERTS

- Rich vanilla bean Cheesecake with a dark rum toffee crust
- Earl Grey infused pot crème with candied lavender
- Chocolate brownie topped with rich chocolate ganache, crispy waffle and salted caramel mousse
- Warm decadent chocolate molten lava cake served with a crème anglaise
- Lemon mouse creme puffs with a toasted meringue and candied lemon zest
- Coconut Panna cotta with a mango, strawberry puree topped with a coconut macaroon
- Sweet Canadian rum soaked baba topped with chantilly cream and a wild blueberry compote
- Your wedding cake – plated, garnished and served with coffee and tea

## ADDITIONAL COURSES

- Handmade Fresh Ravioli - \$8
- Butternut squash with ginger and curry in a savory sage sauce
- Gorgonzola, mushroom & prosciutto in a light garlic cream sauce
- Goat cheese & roasted red pepper in a light tomato sauce

### ANTIPASTO

- Antipasto with prosciutto, salami, grilled peppers, olives, marinated mushrooms and artichokes - \$9
- Quebec Cheese Plate - \$8
- A selection of local Quebec cheeses served with assorted crackers and dried fruit

### KIDS MENU (\$45)

- Served with veggies & dip and an Oreo ice cream sandwich
- Handmade cheese ravioli with a simple tomato sauce
- Baked chicken strips with crispy potato chips
- Homemade macaroni and cheese

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## HORS D'OEUVRES

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*Select any five (included)  
\*Vegetarian*

An assortment of gourmet pizzettes\*

Pecan encrusted bourbon shrimp

Spicy Tandoori chicken skewer

Pickled daikon wrapped marinated tofu  
with a pineapple and thai chili glaze\*

Gourmet beef sliders

Fresh watermelon salsa with lime, mint,  
cilantro and jalapeno served in a  
crisp corn chip\*

Asian pork dumplings

Candied pork belly with a soya glaze  
dusted with black and white sesame  
seeds

Spicy curry chick pea samosas

Napa cabbage and shiitake  
mushroom dumpling

Mini Brie and apple grilled cheese\*

Slow roasted cherry tomato & black olive  
tapenade with braised leek  
on French baguette\*

Grilled sea scallops with a toasted  
prosciutto crumble and spicy red  
pepper jelly

Raspberry and goat cheese pastry with a  
candied pecan crumble\*

Roasted Jalapeño and mint Rack of Lamb

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## LATE NIGHT STATIONS

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*Select one (included)  
Select two options for \$8 a person*

### SUZY Q DONUTS

An assortment of Ottawa's famous fresh  
baked Suzy Q donuts

### PIZZA STATION

A selection of local wood fired gourmet  
pizzas

### GOLDEN PALACE EGG ROLLS

The famous Golden Palace Pork Egg  
Rolls served with Wasabi Mayo and  
Traditional Sweet and Sour sauce

### GOURMET POUTINE BAR

New York style fries, Quebec cheese  
curds and poutine gravy. Extra  
toppings include bacon bits, pulled  
pork, sour cream, green onions &  
jalapenos

### ITALIAN DELI SANDWICHES

Assorted sandwiches with Italian deli  
meats, local Quebec cheeses and  
house made condiments and pickles

### FRESH FRUIT AND QUÉBEC CHEESE BOARD

Fresh Fruit with an assortment of local  
Québec cheeses, assorted  
crackers and artisan breads

### ICE CREAM SUNDAE BAR

Chocolate and vanilla ice cream  
served with an assortment of  
gourmet toppings and sauces

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## BAR PACKAGES

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*Bar packages only apply to guests  
over the age of 18*

### OPEN BAR PACKAGE (\$59 PER GUEST)

*Bar opens after ceremony and  
closes at 1:00 am*

Sky Vodka, Bombay Gin,  
Canadian Club Rye, Bacardi Rum,  
Johnnie Walker Red Label Scotch  
Domestic and Imported Bottled Beers,  
Lindemans Chardonnay & Shiraz  
wine served throughout dinner,  
Assorted Liqueurs and Mixes, Sparkling  
Wine, Le Belvedere Selected  
Shooters, Soft Drinks and Juices,  
Coffee and Specialty Teas

*\*Excludes doubles and shots. Selected  
Shooters available from 9:00pm-  
1:00am. Bar Closes during dinner  
service.*

### PREMIUM UPGRADE (\$10 PER GUEST)

Belvédère Vodka, Crown Royal Rye,  
Appleton Estate Reserve Rum,  
Johnnie Walker Black Label Scotch

*\*Upgrade to one of these brands for  
\$3 per guest*

### COCKTAIL & WINE (\$42 PER GUEST)

One champagne toast, Open bar for  
cocktail hour (2 hour maximum)

*\*Excludes Shooters*

Lindemans Bin 65 Chardonnay &  
Bin 50 Shiraz served  
throughout dinner service

### WINE PACKAGE (\$18 PER GUEST)

Lindemans Bin 65 Chardonnay &  
Bin 50 Shiraz served  
throughout dinner service

### CHAMPAGNE TOAST (\$5 PER GUEST)

### NON-ALCOHOLIC BAR (\$8.50 PER GUEST)

Soft drinks and Juices, Virgin Cocktails,  
Coffee, Tea and Natural and  
Sparkling water

### CONSUMPTION BAR

*Applicable when guests drinks are  
applied to a host tab or on a cash  
bar basis.*

Bar Rail 8.00

Premium 9.00

Premium Cocktails 10.00

Domestic Beer 8.00

Import 9.00

Le Belvédère Wine 39

Glass Wine 8.00

Virgin Cocktails 3.00

Soft Drinks 2.25

*All prices are per drink.*