

2021 - 2022

# Wedding Packages

Canadian Warplane Heritage Museum Catering





## *Wings of Silver Buffet*

\$115 per guest with Standard Open Bar

### *Salad*

Your choice of one of the following:

Caesar Salad, Chef's House Salad (VG, V, GF, DF), Greek Salad (VG, GF)

### *Pasta*

Penne in Signature Vodka Sauce, Marinara, or Alfredo (VG)

### *Starch*

Your choice of one of the following:

Herb Roasted Mini Red & White Potatoes (VG, V, DF, GF), Garlic Mashed Potatoes (VG, V, GF, DF),  
Stuffed Potatoes (VG, GF)

### *Protein*

Your choice of two of the following:

Oven Roasted Beef Sirloin with Au Jus and Cremini Mushrooms and Pearl Onions (GF)  
Grilled Chicken Breast w/ Creamy Alfredo Sauce Garnished w/ Diced Tomatoes and Fresh Parsley (GF)  
Slow Roasted Pork Tenderloin with Mushroom Gravy (GF)

### *Accompanied By*

Roasted Vegetable Medley (VG, V, GF, DF), Freshly Baked Assortment of Rolls (VG, DF),  
Assorted Finger Sweets, and Freshly Carved Fruit Display or Individual Table Trays of Sweets and Berries

**OR**

\$95 Per Guest for standard cash bar

\$95 Per Guest (Plus \$500 advance fee + final consumption tally billed or credited within 48 hours)  
for standard consumption bar.

PREMIUM BAR \$125 Per Guest

Champagne toast and Lancaster Late Night available for additional charge

**VG:** Vegetarian, **V:** Vegan, **DF:** Dairy Free, **GF:** Gluten Free



## *Wings of Gold Buffet*

\$130 per guest with Standard Open Bar

### *Hors d'Oeuvres Station*

Vegetable and Dip Platter (V, VG, DF, GF), Gourmet Cheese and Cracker Platter, Chicken Skewers w/ Tzatziki Sauce, Herb and Garlic Pita Crisps with a Baked 4 Cheese Artichoke Dip.  
Swedish Meatballs Tossed in BBQ Sauce (DF)

### *Salad*

Your choice of two of the following:

Caesar Salad, Chef's House Salad (VG, V, GF, DF), Greek Salad (VG, GF), Cranberry Almond Salad (VG, GF, DF, V)

### *Pasta*

Penne in Signature Vodka Sauce, Marinara, or Alfredo (VG)

### *Protein*

Your choice of two of the following:

Oven Roasted Beef Sirloin with Au Jus and Cremini Mushrooms and Pearl Onions (GF)  
Grilled Chicken Breast w/ Creamy Alfredo Sauce Garnished w/ Diced Tomatoes and Fresh Parsley (GF)  
Slow Roasted Pork Tenderloin with Mushroom Gravy (GF)  
Chicken Parmesan

### *Starch*

Your choice of one of the following:

Herb Roasted Mini Red & White Potatoes (VG, V, DF, GF), Garlic Mashed Potatoes (VG, V, GF, DF),  
Stuffed Potatoes (VG, GF), Wild Rice Pilaf (VG, GF, DF, V)

### *Vegetable*

Your choice of one of the following:

Chef's Fresh Vegetable Medley or Garlic Broccoli and Cauliflower Mix

### *Dessert*

Station Consisting of Assorted Finger Sweets, Fresh Fruit, Gourmet Cakes and Desserts  
or Individual Table Trays of Sweets and Mixed Berries

**OR**

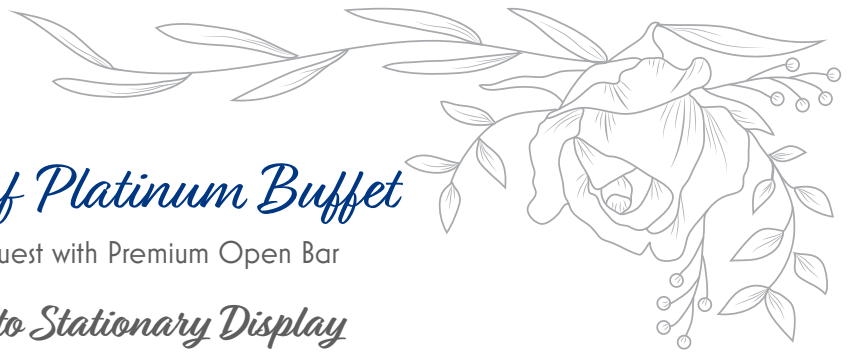
\$115 Per Guest (Plus \$100 fee for under 100 guests) for standard cash bar

\$115 Per Guest (Plus \$500 advance fee + final consumption tally billed or credited within 48 hours)  
for standard consumption bar.

PREMIUM BAR \$145 Per Guest

Champagne toast and Lancaster Late Night available for extra charge

**VG:** Vegetarian, **V:** Vegan, **DF:** Dairy Free, **GF:** Gluten Free



## *Wings of Platinum Buffet*

\$170 per guest with Premium Open Bar

### *Antipasto Stationary Display*

Artisan Cheese, Cured Meats, Preserves, Mixed Olives, Freshly Baked Artisan Breads, Herb Infused Butter and Specialty Mustards

### *Passed Hors d'Oeuvres*

Your choice of two of the following:

Mini Meatballs, Classic Beef Sliders, Smoked Salmon Canape (GF), Blackened Shrimp Guacamole Bites (GF, DF), Chicken Skewers (GF), Bacon Wrapped Scallops (GF, DF), Roasted Fig & Gorgonzola Canape, Spanakopita (VG)

### *Salad*

Your choice of two of the following:

Caesar Salad, Chef's House Salad (VG, V, GF, DF), Greek Salad (VG, GF), Cranberry Almond Salad (VG, GF, DF, V)

### *Pasta*

Served with Freshly Baked Artisan Dinner Rolls

Penne in Signature Vodka Sauce, Marinara, or Alfredo (VG), Lasagna Bolognese, Cheese or Meat Tortellini in Alfredo, Marinara, or Rose Sauce

### *Protein*

Your choice of two of the following:

Oven Roasted Beef Sirloin with Au Jus and Cremini Mushrooms and Pearl Onions (GF), Grilled Chicken Breast w/ Creamy Alfredo Sauce Garnished w/ Diced Tomatoes and Fresh Parsley (GF), Slow Roasted Pork Tenderloin with Mushroom Gravy (GF), Chicken Parmesan, Atlantic Salmon with Creamy Lemon Dill Sauce

### *Starch*

Your choice of one of the following:

Herb Roasted Mini Red & White Potatoes (VG, V, DF, GF), Garlic Mashed Potatoes (VG, V, GF, DF), Stuffed Potatoes (VG, GF), Wild Rice Pilaf (VG, GF, DF, V)

### *Vegetable*

Your choice of one of the following:

Chef's Fresh Vegetable Medley (VG, V, DF, GF), Garlic Broccoli and Cauliflower Mix (VG, V, DF, GF), Fresh Asparagus Spears with Hollandaise Sauce (GF)

### *Dessert*

Your choice of one of the following:

Red Velvet Cake, New York Cheesecake with Berry Coulis, Assorted French Pastries

PREMIUM BAR and Lancaster Late Night Buffet included

Champagne Toast available for extra charge

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## *Lancaster Late Night Buffet*

### *Option A*

\$10 per guest

Poutine Bar – Fries, Poutine Gravy, Cheese Curds (VG), Mac n Cheese (VG), Pizza,  
Decadent Sweets Platter, Freshly Carved Fruit Display (VG, V, GF, DF)

### *Option B*

\$15 per guest

Chicken Wing Fountain (DF), Gourmet Beef Sliders, Pizza, Decadent Sweets Platter,  
Freshly Carved Fruit Display (VG, V, GF, DF)



## *Champagne Toasts*

\$10 per guest



## *Standard Bar Service*

### *Wings of Silver & Wings of Gold Options*

7 Hours of Service (5PM – 12AM) Last Call at 11:45PM

1 Bottle of Red Wine and 1 Bottle of White Wine Per Table

Konzelmann Wine Options - White: Chardonnay, Pinot Grigio; Red: Baco Noir, Merlot

Beer - Canadian, Budweiser, Bud Light, Coors Light, Labatt Blue, Miller Genuine Draft

Spirits - Bacardi Rum, Smirnoff Vodka, Canadian Club Rye, J&B Scotch, Gordons Dry Gin

Coolers (Seasonal) - Smirnoff Ice, Palm Bay



## *Premium Bar Service*

### *Included with Wings of Platinum Option*

Can be added to Wings of Silver and Wings of Gold options for an additional \$30 per guest

Maximum 7 Hours of Premium Bar Service (5PM – 12AM) Last call at 11:45PM

Includes Standard Bar Service Plus:

Konzelmann Wines - White: Gewurztraminer, Riesling; Red: Pinot Noir, Cabernet Sauvignon

Beer - Corona, Heineken, Stella Artois, Alexander Keith's, Rickards Red

Spirits - Bailey's, St. Remy Brandy, Drambuie Scotch Whiskey, Skyy Vodka, Jack Daniels,  
Crème de Menthe, Triple Sec, Crème do Cacao, Grande Marnier

Two Specialty Cocktails included with Premium Bar Service



## *Wedding Ceremonies*

We can facilitate wedding ceremonies in the aircraft hangar after 5 PM with a booked reception, or in the dome at any time.

\$600 without a booked reception, or \$300 with a booked reception. Includes basic white or black chair covers.



## *Weddings and Corporate Events*

All Options include the following:

Basic table linens for all tables with coordinating colour linen napkins.

All required staffing, china, cutlery, and glassware.

All serving staff are dressed in formal black attire.

\*Prices are subject to change

\*\*All prices are inclusive of all fees and gratuities.

No outside food or drinks permitted, special consideration given to cultural dishes.

Special dietary needs can be accommodated upon request (Additional fees may apply)