



WEDDING FOOD AND BEVERAGE



Revised - September 2023



BRUNCH

Refreshment Station	5
Freshly brewed locally roasted coffee & assorted teas Apple, orange & cranberry juices	
Mimosa Station	15
La Marca Prosecco Fresh fruit & berries Assorted fruit juices (3)	
Continental Breakfast	18
Freshly brewed locally roasted coffee & assorted teas Apple, orange & cranberry juices Fresh cut fruit Greek yogurts & granola Freshly baked muffins, pastries & bagels	
Classic Hot Breakfast	24
Freshly brewed locally roasted coffee & assorted teas Apple, orange & cranberry juices Fresh cut fruit Fresh baked goods Bacon & sausage Scrambled eggs Hashbrowns	
Optional Add-ons	
Assorted cereal	3
French toast with maple syrup	4
Greek yogurt & granola	4
Assorted chef-created quiche	5
Chef attended omelet station	5

All prices per person
Minimum 25-person order required
5% GST & 18% gratuity applicable



NUTRITION BREAKS

Rejuvenate

Fresh sliced fruit w/ cottage cheese
Assortment of granola
Energy bars
Assorted tea & coffee
12

Coffee House

Fresh baked banana bread
Fresh-baked lemon poppyseed bread
Fresh fruit skewers
Assorted tea & coffee
12

English Breakfast

Fresh sliced fruit w/ cottage cheese
Scones and biscuits w/ preserves & butter
Freshly baked muffins and pastries
Assorted tea & coffee
12

Garden

Vegetable crudites with dip
Cheese board w/ assorted crackers
Iced Lemonade
Sparkling water
12

Protein Packed

Sliced Meats
Assorted cheeses
Energy bars & various crackers
Iced Lemonade / Sparkling water
14

Indulge

Chocolate Brownies
Chocolate chip cookies
Fresh sliced fruit w/ cottage cheese
Iced Lemonade / Sparkling water
12

Fresh coffee or tea	3
Iced lemonade / sparkling water	3
Potato chips or chocolate bar	3
Soft drinks (bottled)	3.5
Fresh baked assorted muffins with preserves	3.5
Assorted pastries	4
Seasonal fresh fruit w/ cottage cheese	6

All prices per person
Minimum 25-person order required
5% GST & 18% gratuity applicable



HORS D'OEUVRES

Chef's Choice hors d'oeuvres	30 / dz
Entrust our Chef to assemble an assortment of hors d'oeuvres from the menu below, in addition to occasional special, off-menu creations	
Asian beef satay with Thai peanut sauce (GF)	32 / dz
Bruschetta served with crostini with balsamic glaze	32 / dz
Caramelized onion tartlets	32 / dz
Poached pear, brie & hot pepper phyllo cups	32 / dz
Spinach & Feta spanakopita	32 / dz
Honey garlic sriracha glazed meatball skewers	32 / dz
Vegetable samosa accompanied by a lightly spiced chutney	32 / dz
Spring rolls with sweet chili	32 / dz
Crab cakes with chili crème and pea shoots	36 / dz
Skewers of grilled shrimp with classic cocktail sauce (GF)	36 / dz
Garlic chili prawns with pineapple salsa (GF)	36 / dz
Pancetta, basil, teardrop tomato, and roasted garlic flatbread	36 / dz
Watermelon, prosciutto & feta skewers with balsamic glaze (GF)	36 / dz

Domestic Cheese & Cracker Platter
Various sliced cheeses with assorted crackers
6 / per person

Charcuterie Board
An amazing spread of cheeses, crackers, fresh-cut fruit & vegetables, pickles, nuts, chocolate, various spreads, and dips.
12 / per person

Minimum of 3 dozen (36) piece order required per section or 25 per person
5% GST & 18% gratuity applicable



DINNER BUFFET

\$50 per person. The dinner buffet includes freshly baked buns and whipped butter.

Mains (CHOOSE 2)

Maximum of 1 carving station

Hand-Breaded Chicken Parmesan

Oven Roasted Salmon with Honey Ginger Glaze (GF)

Chicken Picatta with lemon caper sauce (GF)

Roasted boneless pork loin with apple sage jus (carving station) (GF)

AAA Alberta Top sirloin accented with herb jus (carving station) (GF)

Oven Roasted Turkey with traditional trimming (carving station) (GF)

AAA Roast Beef Tenderloin with Caramelized Onions and Balsamic Reduction +\$7 (carving station) (GF)

AAA Alberta Prime Rib served au jus with horseradish +\$5 (carving station) (GF)

Roast Vegetable Lasagna (Vegetarian)

Wild Mushroom Risotto (Vegan/GF)

Chickpea & Cauliflower Curry (Vegan/GF)

Add Yorkshire Pudding +\$3

SALADS (CHOOSE 2)

Mixed baby greens with tear-drop tomato and vinaigrette (GF)

Classic Caesar Salad

Caprese Pasta Salad with Garlic Basil Oil +\$1

Quinoa with fresh-cut veggies and Herb Dressing (GF)

Spinach, watermelon & feta with mint vinaigrette +\$1 (GF)

Summery Spinach Salad with Poppyseed Dressing (GF)

VEGETABLES (CHOOSE 1)

Seasonal vegetable medley (GF) - Usually Broccoli, Carrots, Red Pepper

Maple glazed carrots and parsnip (GF)

Grilled Asparagus with Parmesan Breadcrumbs

Garlic Roasted Brussel Sprouts with Balsamic Glaze (GF)



STARCHES (CHOOSE 1)

Oven roasted Baby Potatoes Tossed in butter & herbs (GF)
Crushed creamer potatoes accented with sour cream (GF)
Baked potatoes with sour cream chives and butter (GF)
Wild Rice pilaf (GF)
Creamy Macaroni and Cheese +\$1
Lyonnaise potato (roasted minis accented with caramelized onions) (GF)

DESSERTS (CHOOSE 1)

Dessert bars (a variety of Chef's choice squares / bars) +\$1.50
Warm apple pie with Crème Anglaise +\$2.50
Grand Marnier chocolate mousse +2.50 (GF)
New York style cheesecake w/ chocolate drizzle and strawberry coulis +\$3
Decadent white and dark chocolate mousse +2.50 (GF)

All prices per person
Minimum 50-person order required
5% GST & 18% gratuity applicable



LATE NIGHT SNACKS

Poutine Bar	13
Hand-cut fries accompanied by real cheese curds and beef gravy (GF available)	
T-Bar Thin Crust Pizza	15
Assorted pizzas from our T-Bar Pub; prepared fresh and cooked to pizza perfection. Choose three (3) of the following:	
<ul style="list-style-type: none">• Hawaiianadian (Ham, bacon, pineapple, and mozzarella)• Side Show (Bacon, cheese curds, pepperoni, mushrooms, onions, and mozzarella)• T-Rex (All the meats, mozzarella, and a rich pizza sauce)• Shotgun (Pesto, roasted Mediterranean vegetables, Kalamata olives, mozzarella, feta, and tomato)	
Mini Fish and Chip Bar	14
Slivers of beer-battered fish accompanied by hand-cut fries	
Ice Cream Sundae Bar	9
Classic Vanilla Ice Cream with all the best toppings! Whipped cream, chocolate and strawberry sauce, nuts, sprinkles and more. (GF)	
Taco Bar	14
Beef and chicken accompanied by fresh tomato and corn salsa, shredded cheese, lime-infused sour cream, lettuce, and soft flour tortillas. (GF)	

All prices per person
Minimum 25-person order required
5% GST & 18% gratuity applicable

