

# WEDDING PACKAGES

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## 2025



SPECIAL EVENT CATERING

# ALL WEDDING PACKAGES INCLUDE:

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## FULL SERVICE TEAM

CHEF & COOKS  
EVENT CO-ORDINATOR  
SERVICE STAFF

## BANQUET ROOM SETUP & TEAR-DOWN

## CATERING EQUIPMENT

ACCESSORIES & EQUIPMENT FOR BANQUET SERVICE  
BUFFET PORCELAIN PLATTERS, CHAFING DISHES

## CULINARY & EVENT CONSULTATIONS

UNLIMITED ACCESS TO EXECUTIVE CHEF & EVENT DIRECTOR  
THROUGHOUT PLANNING PROCESS

# THE BUFFET “CARVING STATION” WEDDING PACKAGE

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STARTING AT \$87.00 PP

PRICES: BASED ON CARVING STATION: CHOOSE 1

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## TOP SIRLOIN OF BEEF

HORSERADISH, MERLOT JUS  
\$87.00 PP

## ANGUS NEW YORK STRIPLOIN

HORSERADISH, TRI-PEPPERCORN JUS  
\$94.00 PP

## PRIME RIB

HORSERADISH, BAROLO REDUCTION  
\$97.00 PP

## BBQ BRISKET

BBQ SAUCE, SPICY MUSTARD  
\$87.00 PP

## PORCHETTA - “THE PIG ROAST”

DIJON, TZATZIKI, HOT OIL  
\$87.00 PP

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## ALSO INCLUDES:

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COCKTAIL HOUR - FLOATING HORS D’OEUVRES - 5

SECOND ENTRÉE - 1

PASTA/RICE - 1

SALADS -2

SIDES - 2

FRESH BUNS & WHIPPED BUTTER

SEASONAL FRUIT PLATTERS

COFFEE

OPTION FOR LATE-NIGHT (PRICED SEPARATELY)

15% GRATUITY & 13% HST APPLICABLE / MINIMUM 80 PPL

# THE BUFFET WEDDING MENU

SELECTIONS:

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## CHEF CARVING STATION - CHOOSE 1

TOP SIRLOIN OF BEEF  
ANGUS NEW YORK STRIP LOIN  
PRIME RIB  
BBQ BRISKET  
PORCHETTA

## SECOND ENTRÉE - CHOOSE 1

ROASTED CHICKEN SUPREME WITH LEMON & HONEY-DIJON  
BREADED CHICKEN CUTLET WITH BUFALA & POMODORO  
BBQ-GLAZED BONELESS CHICKEN THIGHS  
CAJUN-SPICED OR JERK CHICKEN LEGS  
CHICKEN KABOBS WITH TZATZIKI SAUCE  
CHICKEN PIECES WITH ROSEMARY & LEMON  
BBQ PORK SIDE RIBS  
SEARED PORK LOIN WITH PEAR & APRICOT CHUTNEY  
ATLANTIC SALMON WITH MANGO & RED PEPPER SALSA (\$5.00 PP )

## PASTA/RICE - CHOOSE 1

PENNE POMODORO OR ALLA VODKA  
CHEESE/MEAT TORTELLINI WITH POMODORO OR ROSE SAUCE  
MEAT/VEGETABLE LASAGNA  
GNOCCHI WITH BASIL PESTO & LEMON  
BUTTERFLY PASTA WITH SPINACH, LEMON & EXTRA-VIRGIN OLIVE OIL  
CREAMY MAC'N CHEESE  
FUSILLI PASTA SALAD WITH SUMMER VEGETABLES & BASIL PESTO  
BUTTER & HERB STEAMED RICE  
MEDITERRANEAN RICE WITH ARTICHOKE, SUN-DRIED TOMATOES, OLIVES

## SALADS - CHOOSE 2

BABY GREENS WITH AN AGED BALSAMIC VINAIGRETTE  
MIXED BEAN & RED BEET MEDLEY  
CAPRESE SALAD WITH MINI BOCCONCINI, CHERRY TOMATO, CUCUMBER  
COLESLAW WITH MAYO OR WHITE WINE VINEGAR  
POTATO SALAD WITH WHITE WINE VINEGAR OR CREAMY MAYO  
CARAMELIZED CORN SALAD WITH BLACK BEAN & CHERRY TOMATO

## SIDES - CHOOSE 2

CREAMY GOLDEN MASHED POTATO  
ROSEMARY ROASTED POTATOES  
MIXED VEGETABLE MEDLEY  
RAPINI & CARROT MEDLEY  
STEAMED CORN NIBLETS WITH BUTTER

VEGAN OPTIONS AVAILABLE UPON REQUEST

# THE PLATED WEDDING PACKAGE

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\$95.00 PP

## INCLUDES:

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COCKTAIL HOUR - FLOATING HORS D'OEUVRES - 5

THREE COURSE MEAL:

SALAD

MAIN

DESSERT

COFFEE

OPTION FOR LATE-NIGHT (PRICED SEPARATELY)

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## ADDITIONAL COURSES:

### SOUP

“HOLLAND MARSH SOUP FEST'S 1ST PLACE WINNING” CAJUN BUTTERNUT CLAM CHOWDER

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

ITALIAN MINISTRONE

ITALIAN CHICKEN BROTH WITH SPINACH & PARMIGIANO

CALDO VERDE (KALE, POTATO & CHORIZO)

\$8.50 PP

### PASTA

CHEF SUGGESTIONS UPON REQUEST

STARTING \$10.00 PP

# THE PLATED WEDDING MENU

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SELECTIONS

## FIRST COURSE - SALAD

CHOOSE 1

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### ITALIAN ANTIPASTO

BABY GREENS WITH AGED BALSAMIC  
GRILLED MEDLEY OF RED PEPPER, ZUCCHINI & EGGPLANT  
ITALIAN FIOR DI LATTE WRAPPED WITH PROSCIUTTO DI PARMA  
GREEK FETA

### “TIE THE KNOT” SALAD

BABY GREENS & FRESH BASIL DRESSING  
ITALIAN NODINI  
HEIRLOOM TOMATO  
BALSMIC REDUCTION

### CAESAR SALAD

ROMAINE WEDGES  
BAKED ITALIAN HERB CROUTONS  
PARMIGIANO CHEESE  
CHOPPED “IN-HOUSE” SMOKED BACON  
CAESAR VINAIGRETTE

### ARUGULA SALAD

RIESLING POACHED PEAR  
CANDIED WALNUTS  
BLUE CHEESE VINAIGRETTE

INCLUDES FRESH ROLLS & WHIPPED BUTTER

# THE PLATED WEDDING MENU

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SELECTIONS - CONT'D

## SECOND COURSE - MAIN

CHOOSE UP TO 4

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### MEAT

AAA ALBERTA BEEF TENDERLOIN  
WHOLE-ROASTED, CARVED ON-SITE, BAROLO REDUCTION

CALIFORNIA-CUT AAA NEW YORK STRIP STEAK  
TRI-PEPPERCORN JUS

BONELESS SHORT RIB  
SLOW-BRAISED, PORT REDUCTION

LAMB SHANK  
PORT & TOMATO BRAISED

CHICKEN SUPREME  
ROASTED, HONEY-DIJON & LEMON SAUCE  
CRISPY SHALLOTS

CHICKEN OR VEAL CUTLET  
LIGHTLY BREADED  
BUFALA & POMODORO

# THE PLATED WEDDING MENU

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SELECTIONS - CONT'D

## SECOND COURSE - MAIN

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### SEAFOOD

#### ATLANTIC SALMON

BAKED, MANGO & RED PEPPER SALSA

#### BRANZINO

PAN-SEARED, ROASTED RED PEPPERS, FRESH LEMON

#### COSTA RICAN SWORDFISH

GRILLED, DILL & CAPER HOLLANDAISE - \$4.00PP

#### CHILEAN SEA BASS

BAKED, FENNEL, FRESH PARSLEY & LEMON GREMOLATA - \$8.00PP

### VEGETARIAN

#### RED BELL PEPPER

BAKED, JASMINE RICE & LENTIL STUFFING, TOMATO COULIS

#### VEGETABLE PHYLLO

BAKED, POMODORO & MUSHROOM SAUCE

#### EGGPLANT PARMIGIANA TOWER

BAKED, BROWN RICE FLOUR, POMODORO, BUFALA



# THE PLATED WEDDING MENU

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SELECTIONS - CONT'D

## SECOND COURSE - MAIN

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### SIDES FOR MAIN

CHOOSE 2

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CREAMY GOLDEN MASH  
ROSEMARY ROASTED POTATOES  
GREEN BEAN & CARROT MEDLEY  
SAUTÉED RAPINI  
BABY BOK CHOY & CARROT

## THIRD COURSE - DESSERT

CHOOSE 1

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CHOCOLATE TARTUFO  
VANILLA OR RASPBERRY FILLING, FRESH BERRIES

APPLE PIE BLOSSOM  
CREME ANGLAISE & CARAMEL

VANILLA CHEESECAKE  
RASPBERRY COMPOTE & CHOCOLATE SAUCE

MOLTEN CHOCOLATE LAVA CAKE  
WHIPPED CREAM & RASPBERRY COULIS

MERLOT POACHED PEAR  
VANILLA BEAN ICE CREAM, CHOCOLATE & MICRO-GREENS

TIRAMISU CUPS  
FRESH BERRIES

# COCKTAIL HOUR

FLOATING HORS D'OEUVRES

CHOOSE 5

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## MEAT

BBQ-GLAZED MINI MEATBALLS  
ROASTED ITALIAN SAUSAGE BITES WITH FIRE-ROASTED SPREAD  
JERK CHICKEN SATAYS WITH COOL CUCUMBER SAUCE  
CHICKEN SATAYS WITH A PLUM DIP  
SEARED CHICKEN DUMPLINGS WITH TERIYAKI  
LAMB SPIDUCCI  
"PIGS IN A BLANKET" POGOS WITH MUSTARD  
MINI BOCCONCINI WRAPPED WITH PARMA PROSCIUTTO SKEWERS  
PARMA PROSCIUTTO & HERBED CHEESE CROSTINI WITH BALSAMIC

## VEGETABLE

ITALIAN BRUSCHETTA WITH CHERRY TOMATO & FRENCH CRISPS  
PORTOBELLO MUSHROOM BRUSCHETTA  
SEARED VEGETABLE DUMPLINGS WITH TERIYAKI  
SAMOSAS WITH TAMARIND SAUCE  
SPRING ROLLS WITH PLUM SAUCE  
MINI ARANCINI WITH ARRABBIATA SAUCE  
SAUTÉED PEROGIES WITH SOUR CREAM & FRESH GREEN ONION  
CAULIFLOWER BITES WITH SWEET CHILI THAI  
POACHED PEAR, CARAMELIZED ONION & GOAT CHEESE CANAPE

## SEAFOOD

SHRIMP COCKTAIL MARTINI  
TEMPURA SHRIMP WITH TERIYAKI REDUCTION  
JALAPENO SHRIMP POPPERS  
CAJUN SHRIMP, CRÈME FRAICHE & CUCUMBER  
AHI TUNA TARTARE ON CUCUMBER WHEELS

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## GRAZING TABLE OPTIONS:

### CHEESE & SALUMI GRAZING BOARDS

ASSORTED CRACKERS & ITALIAN TARALLI

\$8.50 PP

### MEDITERRANEAN SPREADS

FIRE-ROASTED RED PEPPER

BLACK OLIVE TAPENADE

CHARRED HUMMUS

BAKED NAAN & CRISPS

\$6.50 PP

# WEDDING LATE-NIGHT STATIONS

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\$13.00 PP - MINIMUM 80PPL

## “THE PIG ROAST”

WHOLE-ROASTED PORCHETTA CARVING STATION  
DIJON, TZATZIKI, HOT PEPPER OIL, ITALIAN BUNS

## VEAL/CHICKEN PARMIGIANA STATION

SAUTÉED MUSHROOMS, ONIONS, SWEET PEPPERS, HOT OIL  
ITALIAN PANINI

## POUTINE STATION

ON-SITE, DEEP-FRIED FRIES  
GRAVY, CHEESE CURDS, KETCHUP, CARNIVAL TAKE-AWAYS  
BBQ PULLED PORK TOPPING: ADDITIONAL \$1.50 PP

## SLIDERS STATION

PULLED BEEF, CHICKEN OR PORK SLIDERS  
CREAMY COLESLAW  
MINI BUNS

## MAC’N CHEESE STATION

TRADITIONAL MAC’N CHEESE  
BEEF CHILI, BACON CRUMBLE, SOUR CREAM, GREEN ONION, CAYENNE  
CARNIVAL TAKE-AWAYS

## “CONEY ISLAND” HOT DOG STATION

FAMOUS “NATHAN’S” STEAMED HOT DOGS  
COLESLAW, TRADITIONAL CONDIMENTS, BUNS  
ON-SITE HOT DOG CART - PLS ENQUIRE

## GRILLED CHEESE SANDWICH STATION

AMERICAN CHEDDAR SANDWICHES  
BBQ PULLED PORK, SAUTÉED SWEET PEPPER & ONION