



Wedding Packages 2022

PASSED HORS D'OEUVRES

COLD

Wonton cups with sesame chicken, asian "slaw" and toasted peanuts
Compressed watermelon + feta spoons, balsamic syrup + microgreens
Seared Ahi tuna "tataki" spoon with pickled papaya + wasabi aioli - gf
Summer gazpacho shooter with chilled poached tiger prawn - gf
Caprese tomato + fior di latte skewer with fresh basil - gf/v
Truffle burrata cheese tartlet with basil and marinated peppers- v
Grilled asparagus wrapped with Italian prosciutto - gf
White balsamic drizzled tomato bruschetta crostini, grana Padano - v
House-smoked salmon canapé, caper + dill cream cheese

HOT

Spinach + goat feta cheese phyllo triangles, tzatziki sauce - v
Coconut shrimp lollipops - mango peppercorn sauce
Indonesian chicken tenderloin satay - coconut-peanut sauce, scallion curls
Grilled Alberta beef striploin skewer, teriyaki + toasted sesame seeds
Pork pot sticker - Korean kimchi + ponzu sauce
Wagyu meatballs romanesco - roasted red pepper sauce + Roquefort crumble
Crispy vegetable samosas with mango chutney - vg
Miniature baked brie en croute, raspberry compote - v
Wild mushroom + caramelized onion tart tatin, balsamic reduction - v





RECEPTION STATIONS

Bouquet of Garden Vegetable Crudité – gf

Seasonal raw vegetables with buttermilk herb dip

Fresh Fruit Display – gf

Ripe melons, tropical fruit, seasonal berries

Domestic + International Cheese Board – gfa

A selection of local + world cheeses, grapes, dried fruit, artisan crisps & rice crackers

Alberta Kananaskis Charcuterie

Selection of cured salumeria, marinated olives, crostini, gourmet mustard

House Smoked Salmon Plank

Scandinavian gravlax, Bavarian rye, capers, red onions and dill cream cheese

ACTION STATIONS

Mediterranean Pastini Bar

Chicken Pasta Puttanesca

Kalamata olives, capers, roast garlic, tomato basil sauce, parmigiano-reggiano

Potato Gnocchi Forestière – v

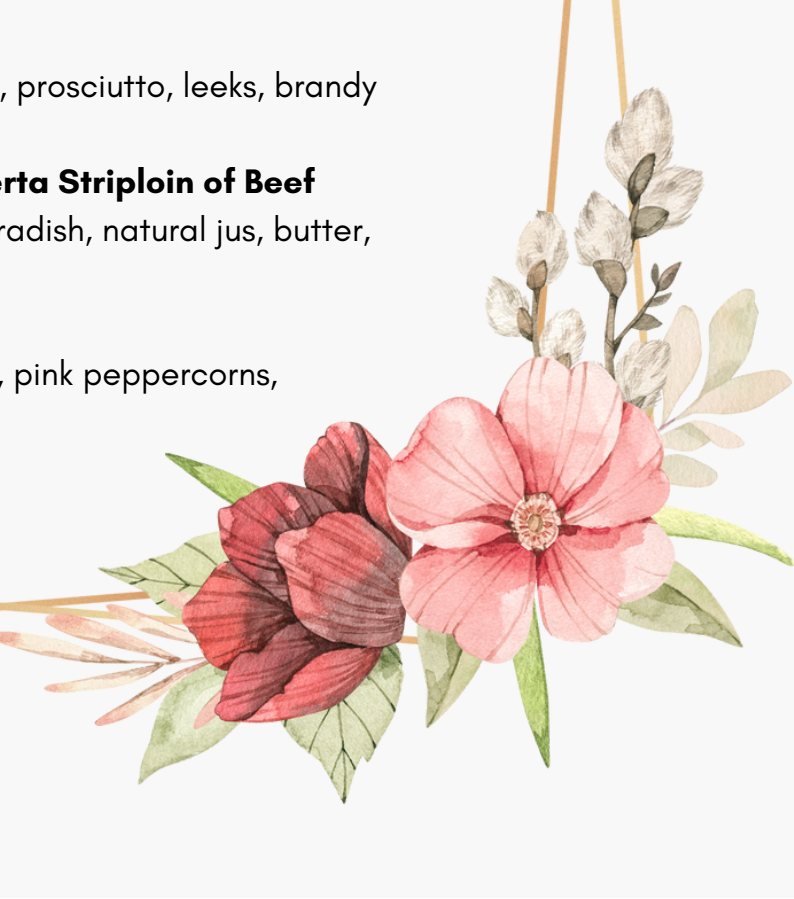
Wild mushrooms, asparagus tips, prosciutto, leeks, brandy cream, Sylvan Star gouda

Carved 24-Hour Roasted Alberta Striploin of Beef

Brassica mustard, creamy horseradish, natural jus, butter, cocktail buns

Black Tiger Prawn Flambé

Extra-virgin olive, garlic, brandy, pink peppercorns, garden herbs, lemon confit





REHEARSAL DINNERS

CHEF'S BURGER BAR

Black + White Sesame Brioche Kaisers

Caesar Salad - Grana Padano / garlic herb croutons / bacon bits / house dressing

Seasonal inspired composed salad

House-ground Alberta chuck beef patties

Smoked bacon + aged cheddar

Lettuce, tomatoes, red onion confit + dill pickles

Truffled Pommes Frites

An assortment of condiments

Assorted squares, tarts and freshly baked cookies

Fresh brewed coffee + artisan teas

BAJA TACO STATION

Select Two Proteins

•Pork "Al Pastor" | Grilled Pineapple

•Arrachera Braised Beef

•Chicken | Pico de Gallo | Chili Filament | Avocado

•Kimchi Shrimp | Adobo Sauce | Jicama

•"Pescadillas" | Fish | Red Cabbage | Red Sauce | Lettuce

Accompaniments:

Corn Tortillas / Lime Wedges / Chilies Toreados / Pico de Gallo / Guacamole / Cilantro / Queso Fresco / Cholula Sauce





PLATED DINNERS

RINGS OF GOLD MENU

3-COURSE | 4-COURSE

All plated dinners include chef's signature ice sculpture palate cleanser, fresh brewed coffee, selection of teas, artisanal rolls and butter. A dessert must be chosen as one of the courses.

APPETIZERS [choice of one for group]

Tiger Prawn + Bay Scallop Duo – risotto Milanese / beurre blanc / birch syrup

Seared Skuna Bay Salmon – mascarpone quinoa pilaf / heirloom tomatoes / white balsamic

Applewood Smoked Saddle of Rabbit – bean + bacon cassoulet / caramelized fennel

Sous-Vide Duck Confit – prosciutto wafer / du puy lentil salad / orange segments

SOUPS [choice of one for group]

Forestier Mushroom – sautéed mushrooms / white truffle oil

Butternut Squash – apple chutney / pumpkinseed oil

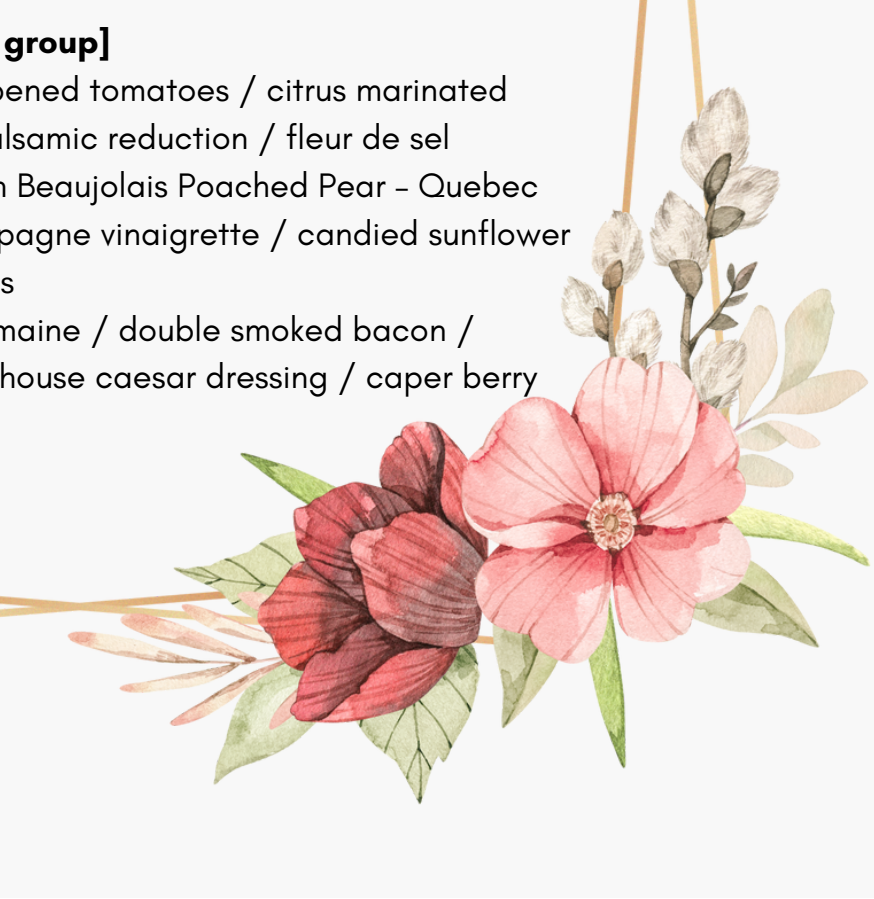
Rustic Tomato Bisque – pumpkin, chia + sunflower seed granola / microgreens

SALADS [choice of one for group]

Insalata Caprese – Vine-ripened tomatoes / citrus marinated bocconcini / baby basil / balsamic reduction / fleur de sel

Organic Living Lettuce with Beaujolais Poached Pear – Quebec smoked blue cheese / champagne vinaigrette / candied sunflower seeds / sun-dried cranberries

Caesar Salad – Heart of romaine / double smoked bacon / crostini / parmesan wafer / house caesar dressing / caper berry





PLATED DINNERS cont'd

ENTRÉE [choice of two for group]

From the Sea

West Coast Salmon - gf

Tiger prawn skewer / mango salsa

Grilled Halibut - gf

Seared sea scallop / citrus beurre blanc

From the Farm

Duo of Pork - gf

Rosemary + grainy mustard crusted pork rack / braised belly /
caramelized apples

Alberta AAA Beef Tenderloin

Red wine braised beef short rib / brioche stuffing / wild mushroom
+ peppercorn ragout

Rack of Lamb - gf

Honey, curry + herb crusted chops / lamb tenderloin roulade /
saskatoon berry jus

Chicken Supreme ala 'Cordon Bleu' - gf

Black forest ham / gruyere cheese / madeira wine sauce


From the Garden

Roast Vegetable Strudel

Bell peppers, asparagus, tuber vegetables, goat cheese

Wild Mushroom Ravioli

Grilled artichokes, kalamata olives, sundried tomato cream sauce,
lemon oil





PLATED DINNERS cont'd

STARCHES FOR ENTRÉE [choice of one for group]

Herb Roasted Château Potatoes
Baked Thyme and Parmesan Pavé Potato
Mousseline Potatoes with Truffle-Infused Cream
Creamy Risotto alla Milanese with Saffron
Multigrain Rice
Jasmine Rice


DESSERTS [choice of one for group]

Tiramisu
Coffee + kahlua infused ladyfingers / mascarpone mousse

Grand Marnier Crème Brûlée – gf
Caramelized sugared custard / orange crisp

New York Cheesecake
Sour cream glaze / seasonal fruit compote

Vienna Chocolate Truffle Torte
Dark chocolate ganache / raspberry sauce





BUFFET DINNERS

THE MEADOWS (minimum 40 guests)

All buffet dinners include brewed coffee, selection of teas, artisanal rolls and butter.

California field greens with signature dressings
Chef's Choice of Three Composed Salads

Carved Alberta Striploin of Beef - Madagascar Peppercorn Sauce
Chef's choice of appropriate starch accompaniment
Bouquetiere of garden vegetables

Entrées (choose two)

Salmon + Halibut Duo - baby shrimp + scallop escabeche / beurre blanc / bruschetta

Chicken Supreme ala 'Cordon Bleu' - black forest ham / gruyere / madeira sauce


Austrian Wienerschnitzel - pork tenderloin medallions / candied apples / pan jus

Leg of Lamb Provencale - goat cheese / arugula / semi-dried tomatoes / pine nuts

Roast Vegetable Strudel vg - puff pastry / rustic tomato sauce / white balsamic

Butternut Squash Ravioli - maple cream sauce / pumpkinseed oil / grana Padano

Seasonal fresh fruit + berries
Chef's selection of housemade desserts





BUFFET DINNERS cont'd

SUNSET ON THE ROCKIES (minimum 40 guests)

California field greens with signature dressings

Caesar Salad – Grana Padano / garlic herb croutons / bacon bits / house dressing

Chef's Choice of Two Composed Salads

Kananaskis Charcuterie Board – local salumeria / condiments / house pickles

Carved Prime Rib of Alberta Beef – Yorkshire pudding, veal jus, creamy horseradish

Chef's choice of appropriate starch accompaniment

Bouquetiere of garden vegetables

Entrées (choose two)

Seafood Newburg – halibut / tiger prawns / sea scallops / brandy rosé / tarragon

Chicken Breast Piccata – citrus white wine sauce / capers / garden herbs

Pork Loin Forestiere – rosemary + grainy mustard crust / wild mushroom ragoût

Applewood Smoked Saddle of Rabbit – bean + bacon cassoulet / caramelized fennel


Roast Vegetable Strudel vg – puff pastry / rustic tomato sauce / white balsamic

Butternut Squash Ravioli – maple cream sauce / pumpkinseed oil / grana Padano

Seasonal fresh fruit + berries

Imported + Local Cheese Platter – sundried fruits / tree nuts / crostini / preserves

Chef's selection of housemade desserts





LATE NIGHT SNACKS

FOOD TRUCK FARE

LE POUTINE BAR

Crisp Yukon gold fries / local cheese curds / demi-glace
Chipotle ale pulled beef / double smoked pork belly
Porter caramelized onions / thyme butter mushrooms / scallions
Sour cream / ancho chipotle sauce / ketchup

PIEROGI BAR


Pan-fried potato + three cheese pierories
Spicy Italian sausage / thuringer bratwurst
Porter caramelized onions / sautéed bell peppers / Bavarian
sauerkraut
Sour cream / brassica mustard

NACHO STATION

Pork "Al Pastor" / Braised Taco Beef / Corn Tortilla Chips
Cheese Sauce / Pico de Gallo / Sour Cream
Chilies Toreados / Scallions / Black Olives

PIZZA PARLOUR (choose 2)

Pepperoni / Hawaiian / Meat Lovers
Loaded / Vegetarian / Three-Cheese





LATE NIGHT SNACKS

SAVOURY SNACKS

OLD FASHIONED POPCORN BAR

Carnival bags of buttered popcorn / an assortment of seasonings

BAVARIAN PRETZEL BAR

Salted soft pretzels / grainy mustard / beer cheese dip

KETTLE-FRIED POTATO CHIPS

House-fried russet potatoes / chipotle ranch dip

CORN CHIPS + SALSA

Fajita-spiced tortilla chips / pico di gallo

SWEET BOUTIQUE

THE CANDY SHOPPE (based on 250 grams per person)

Jelly beans / licorice / smarties / gummies / salt water taffy / caramels

CHOCOLATE FONDUE

Dark Callebaut chocolate / almond rocca

Strawberries / pineapple / bananas

SUGAR DUSTED BEIGNETS

French doughnuts - red berry / caramel / dark chocolate

