



For Moments That Matter

Wedding Package 2010

Reception Mirrors

All offerings are based on 50-55 guests.

Smoked Salmon

Cold Smoked Lox potted with Cream Cheese & Dill served with Crustini's Traditional Garnishes

\$260.00

Char-Grilled Vegetables

Marinated Grilled Vegetables served with Crusty Italian Breads

\$200.00

International Cheese Mirror

Artisan and Farmhouse Cheese of France, Quebec & British Columbia Served with Roasted Nuts and Diced Fruit

\$240.00

International Meat Mirror

Smoked Turkey, Pastrami, Salami, Roast Peppered Beef sliced and arranged with Assorted Pickles and Olives

\$200.00

Sushi Rolls

Assorted Crab and Vegetarian Maki Rolls

\$200.00



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Canapés and Hors D'oeuvres

Minimum order of four dozen per item

\$30.00 / Dozen

Cold Smoke Salmon, Crème Sur on Rye Toast
Shrimp Cocktail Barquette
Bruschetta on Crusty Bread
Blue Cheese Quiche Tartlettes
Chorizo Pastry Rolls
Teriyaki Chicken Skewers with Toasted Sesame Seeds
Marinated Roasted Vegetable Mozza Spoons
Strawberry and Champagne Cold Soup Shooters
Rosette of Norwegian Salmon Mousse Spoons
Smoked Chicken and Mushroom Mousse Spoons
Chilled Gazpacho Shooters

Punch

Non-Alcoholic Punch **\$50** /bowl and Alcoholic Punch **\$100** /bowl.

Each bowl serves approximately 40-50 persons.



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Cranberry's Signature All Inclusive Reception Package

Traditional Buffet Style Dinner

or

Four Course Plated Entree Selection

One bottle of White & One bottle of Red House Wine per table of 8 guests

Four house of Host Bar which includes:

Domestic Beer

House Wine

Five Standard Brands of Liquor (Vodka, Rye, Rum, Gin & Scotch)

\$84.95 per person



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Dinner Buffet

Minimum of 60 Guests

Composition of Artisan Breads

Salads (Choice of three)

Mesculin Mix with two dressings garnished with Julienne Carrots

Marinated Cucumbers and Cherry Tomatoes

Pasta Salad with Grilled Vegetable, Boconcinni, Pancetta and Basil Pesto

Yukon Gold Potato Salad with Double Smoked Bacon and Pommery Mustard

Wild and Brown Rice Pilaf with Dried Fruits and Hazelnuts

Marinated Mushroom Salad with Artichokes and Capsicum Peppers

Main Entree (Choice of two)

Alberta Beef Strip Loin with Roasted Shallots and Red Wine Reduction

Lemon Thyme Chicken Breast with a Light Herb Sauce

Soya Glazed Atlantic Salmon garnished with Fresh Scallions

Cioppino-Scallops, Prawns, PEI Mussels, White Fish in a White Wine, Saffron-Tomato Broth + \$5.00

Pasta (Choose One)

Vegetarian Lasagna with Mozzarella Cheese, Zucchini, Eggplant & Onion

Penne Pasta with vine-ripened Tomato Cream Sauce

Mushroom Tortellini in a Pesto Cream Sauce

Potato Selection (Choose one)

Oven Roasted Potato with Herbs

Mashed Potato

Buttered American Rice with Mix Vegetables & Sultanas

Served with Market Fresh Seasoned Vegetables

Dessert

Chef's Selection of Assorted Cakes and Pastries

Fresh Brewed Coffee or Tea

\$49.95



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Chef's Carving Stations

Additions to enhance the Dinner Buffet

Whole Prime Rib of Beef

Served with Yorkshire Pudding, Horseradish, Mustards and Au Jus
(Serves approx. 34-40 persons)

\$300.00

Honey mustard-glazed Roast Pork Loin

Stuffed with Dried Fruit, served with Mustards
(Serves approx. 30-35 persons)

\$200.00

Slow Roasted Baron of Beef

Served with Horseradish, Mustards and Au Jus
(Serves approx. 40-45 persons)

\$400.00

Beef Wellington

Wrapped in a Puff Pastry with Mushrooms Farce
(Serves approx. 22-25 persons)

\$400.00

Salmon Wellington

Atlantic Salmon with a Seafood Farce wrapped in Puff Pastry
(Serves approx. 12-15 persons)

\$180.00



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Four Course Meal

Soup, Salad & Appetizer (Choice of two)

Soups

Potato Vichyssoise
Roasted Lobster Bisque, Brandied Cream
Chilled Mango Soup, Coconut With Fresh Mint
Cold Cucumber & Avocado Soup

Salads

Gathered Mesculin Greens, Summer Fruits and Herbed Vinaigrette
Romaine Heart Caesar Salad with Garlic Crustini
Baby Spinach Salad with Roasted Carrot Slaw garnished with Hard Eggs and Bacon-sherry Vinaigrette

Appetizers

Seared Salmon with a Burnt Orange Sesame Dressing
Ravioli Grande with a Stilton Blue Cheese Cream Sauce
Antipasto Grilled Peppers with Prosciutto, Melons & Olives

Signature Upgrades

Beef Carpaccio, Arugula, Shaved Parmesan drizzled with Truffle oil + \$4.00
Foie Gras served with Cherry Wine Syrup + \$4.00

Plated Desserts

 (Choice of one)

Classic Crème Brule
Warm Berry Crisp with Crème Chantilly & Berry Compote
Chocolate Truffle Gateaux with Berry Coulis

Signature Upgrades

Artisan Cheese Plate with Macerated Figs + \$2.00
Seasonal Fruit Plate + \$2.00
Trio Platter – Lemon Parfait Shooter, Petite Brule & Grand Marnier Mousse Cup + \$2.00
Fresh Brewed Coffee, Tea or Jasmine Green Tea



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Choice of Main Entrée

Supreme of Chicken pocketed with Goat Cheese
and Sun Dried Tomatoes **\$45.95**

Grilled Salmon Medallions with Creamy Risotto
and Tarragon Garlic Jus **\$46.95**

Oven Roasted Turkey with Apple-sage Stuffing
and Classic Pan Gravy **\$46.95**

New York Strip Loin
with a Sauce Vierge **\$47.95**

Premium Cut Prime Rib
with Natural Pan Jus **\$48.95**

Seared Alberta Beef Tenderloin
with Forest Mushrooms **\$49.95**

Market Price Signature Items

Halibut with an Alaskan Crab Sabayon
Broiled Lobster Tail with Drawn Butter
Alaskan King Crab Legs
Rosemary Roasted Leg of Lamb

Our Chef will compliment each Entrée with the freshest farm crafted Vegetables and Potatoes



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Late Night Receptions

Sandwich Platter

Triangle Cut Sandwich Tray with Assorted Fillings
on white and whole wheat bread

48 Piece Platter **\$63.00**

96 Piece Platter **\$96.00**

Cheese Platter

Imported and Domestic Cheese garnished with Crackers and Olives

Small **\$70.00** – Serves 10 persons

Medium **\$190.00** – Serves 25 persons

Large **\$300.00** – Serves 55 persons

Deli Platter

Selection of Sliced Meats with Artisan Breads and Condiments

Small **\$70.00** – Serves 10 persons

Medium **\$160.00** – Serves 30 persons

Large **\$300.00** – Serves 55 persons

Crudités Platter

Assorted Raw Vegetables with Herb Dip

Small **\$50.00** – Serves 10 persons

Medium **\$100.00** – Serves 25 persons

Large **\$200.00** Serves 55 persons

Chocolate Fountain

Assorted Seasonal Fruit with Warm Belgium Chocolate

\$300.00 (maximum 150 guests)



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Late Night Receptions Continued

Seasonal Fruit Platter

Sliced Fresh Fruit Selections

Small \$75.00 – Serves 10 persons

Medium \$150.00 – Serves 30 persons

Large \$300.00 – Serves 55 persons

Seafood Platter

Selection of Smoked Fish and Pouched Prawns with lemon and Cocktail Sauce

Small \$120.00 – Serves 10 persons

Medium \$320.00 – Serves 25 persons

Large \$650.00 – Serves 55 persons

Marinated Vegetables with Italian Salami served with Crusty Bread

Small \$75.00 – Serves 10 persons

Medium \$160.00 – Serves 25 persons

Large \$320.00 – Serves 55 persons

Sweet Treats

Assorted baked cookies and squares

Cookies and Squares \$1.25 each

Basket of Potato Chips \$3.00 each

Basket of Salted Peanuts \$4.00 each

Basket of Pretzels \$3.50 each

Basket of Nachos and Salsa \$8.00 each



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2009 Wedding Selections

Breakfast / Brunch with the Newlyweds

Minimum of 30 Guests

- A Variety of Fresh Muffins, Croissants, Bagels & Pastries
- Cream Cheese and Preserves
- House Granola, Wholesome Cereals and Assorted Yogurts
- Sliced Meats & Cheese Mirror
- Sliced Fresh Fruit Mirror
- Thick Sliced Smokey Bacon, Farmer’s Sausage and Grilled Ham
- Scrambled Eggs
- Golden Grill Hash Browns
- Cinnamon French Toast or Buttermilk Pancakes
- Chilled Orange, Apple and Cranberry Juice
- Coffee or Tea

\$19.95

Extra Add Ons
\$3.00 each

- Freshly Prepared Omelets with Assorted Topping
- Eggs Benedict with Hollandaise Sauce
- Roast Vegetable & Goat Cheese Frittata

