



For Moments That Matter

Wedding Package 2010

Rehearsal BBQ Buffet

Minimum of 30 Guests

Must be purchased in conjunction with a Reception Buffet or Plated Service

Salads (Choice of three)

Mesculin Mix tossed with Raspberry Vinaigrette

Traditional Caesar Salad garnished with Garlic Crustini's

Yukon Gold Potato Salad with Smoked Double Bacon and Pommery Mustard

Vine Ripened Tomato Salad with Basil, Marinated Artichokes, Mozzarella and Kalamata Olives

Grill (Choice of two)

New York Steak

Grilled Chicken Breast

Atlantic Salmon

Marinated Portobello Mushrooms

Grilled Chicken Panini

Roasted seasonal Vegetables drizzled with Aged Balsamic and Fresh Herbs

Jumbo Baked Potato with Assorted Garnishes or Scalloped Potatoes

Dessert (Choice of one)

Mixed Berry Crisp

Chefs Selection of Cakes and Pastries

Coffee or Tea

\$29.95



Resort

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Conference

Weddings

Dining

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Wedding Package 2010

Rehearsal Plated Dinner

Minimum of 20 Guests

Appetizers (Choice of one)

Roast Carrot Bisque with a Maple Reduction

Cream of Wild Mushroom

Cold Cucumber and Avocado Soup

Potato Vichyssoise

Organic Greens tossed with Marinated Fruit and our House Citrus Vinaigrette

Main Course (Choice of one)

Salmon Wellington served with a Creamy Seafood Sauce

Sliced Alberta Roast Beef served with Parmesan Mashed Potato Au Jus

Chicken Breast pocketed with Gruyere Cheese and Smoked Ham

Beef Wellington with a Red Wine Reduction + \$3.00 per plate

Potato Selection (Choice of one)

Roasted Garlic Mashed Potato

Potato Dauphinoise

Herb Roasted Yellow Jacket Potatoes

Above served with Seasonal Vegetables

Dessert (Choice of one)

Molten Chocolate Cake with Lemon Confit

Mixed berry crisp garnished with Crème Chantilly

Crème Brulee

Seasonal Fruit Plate + \$2.00

Fresh Brewed Coffee, Tea or Jasmine Green Tea

Three Courses **\$28.95**