

Edmonton Inn
& Conference Centre
11834 Kingsway Ave NW
Edmonton, AB T5G 3J5



EDMONTON INN
& CONFERENCE CENTRE

2018

WEDDING CATERING

T. 780.453.7343 | E. events@edmontoninn.ca

THANK YOU

WELCOME TO THE EDMONTON INN & CONFERENCE CENTRE

“ Thank you for choosing The Edmonton Inn & Conference Centre to host your event. Enclosed are our 2018 menu options that I have specially selected and created. Our culinary team uses local products whenever possible and prepares our items “from scratch”. If you have a specific dietary requirement or would like something not currently on the menu, please ask. If we have the ingredients, we would be pleased to accommodate your specific request. ”

James Hansen, Executive Chef

EDMONTON INN CATERING TEAM

Jenny Wilkins - Catering Coordinator:	780.453.7343 jenny_w@edmontoninn.ca
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James Hansen - Executive Chef:	780.453.7329 james_h@edmontoninn.ca
Gary Butler - Director of Food and Beverage:	780.453.7339 gary_b@edmontoninn.ca



BANQUET SPACE

	Rounds of 8 w Dance	Rounds of 8 w/o Dance	Reception	Theatre	Class Room	Board Room	U Shape	Hollow Square	Dimensions	Square Feet
BALLROOMS										
WILDROSE BALLROOM	550	600	1000	1000	500	-	-	-	119 x 83	9877
WILDROSE 1 & 2	300	350	650	650	300	-	-	-	83 x 81	6723
WILDROSE 2 & 3	280	320	600	650	250	-	-	-	78 x 81	6318
WILDROSE 1	120	200	300	300	140	-	-	70	41 x 81	3321
WILDROSE 2	100	160	300	300	140	-	-	70	42 x 81	3402
WILDROSE 3	100	160	280	280	120	-	-	70	36 x 87	3132
COURTYARD BALLROOM	300	320	450	320	200	-	-	-	53 x 116	6148
COURTYARD A	112	160	250	250	120	42	50	60	53 x 68	3604
COURTYARD B	96	112	200	150	70	32	40	40	53 x 48	2544
EAST TOWER										
EDMONTON	-	56	70	50	28	30	28	30	41 x 30	1230
VERNON	40	48	70	50	28	28	24	28	41 x 22	902
LETHBRIDGE	56	32	50	35	20	22	20	24	30 x 20	600
RED DEER	-	32	50	35	20	22	20	24	33 x 18	594
REGINA	-	24	30	25	12	16	12	-	22 x 20	440
ST. ALBERT	-	8	-	15	-	-	-	-	21 x 15	240
GRANDE PRAIRIE	-	8	-	15	-	-	-	-	20 x 12	234
SASKATOON	-	16	10	20	9	12	9	-		
WEST TOWER										
RIDGEWOOD	64	88	100	80	48	30	34	-	68 x 30	2040
ELMWOOD	-	48	75	40	24	24	22	-	40 x 16	640
ROSEWOOD	-	24	30	30	12	14	12	12	24 x 22	528
ARBOUR GARDEN										
ALBERTA	-	40	50	35	28	18	18	22	27 x 27	729
B.C.	-	16	-	25	15	10	-	-	27 x 13	351
SASKATCHEWAN	-	16	20	20	12	12	12	-	13 x 24	312
MANITOBA	-	16	20	20	12	12	12	-	13 x 24	312
STAIR ACCESS										
BLATCHFORD ROOM	70	-	120	150	80	40	40	40	30 x 70	2100
QUEBEC	-	32	50	50	24	20	20	24	26 x 27	702
NOVA SCOTIA	-	32	50	50	24	20	20	24	26 x 27	702



PACKAGES

ALL INCLUSIVE WEDDING PACKAGES

Let us help you make your big day memorable. Whether it's an intimate gathering for 50 of your closest family and friends, a grand celebration for 600 or anything in between, our team is eager to make your day, your way!

ALL OF OUR PACKAGES INCLUDE:

Personalized Menus

Event Planning Assistance

Customized Floorplan

Table Numbers

White Table Linens & Napkins

Butler Service for the Head Table

Setup Access for 8:00 AM
on the Event Day

Podium with Wired Microphone

Access to Arbour Lounge for Photos

Complimentary Refresh Room for the
Bridal Party

Complimentary Surface Parking
for all Guests

Bridal Suite for Wedding Night with
Champagne and Chocolate Covered
Strawberries

PACKAGE UPGRADES

Printed Menus

Halal Meats

Carving Action Station

Sparkling Wine Toast

Specialty Cocktail Hour Beverage

Specialty Mocktail

DIY DJ Full Speaker System

DIY Dance Floor Lighting:

Small Lighting Package

Large Lighting Package

Bar Drink Tickets

Wedding Package Late Night Buffet

Décor Backdrop

Candelabra Centerpieces

Cupcake Stand

Card Receivers

Chair Covers (Banquet or Folding Style)

Chair Sashes

Overlays

Table Runners

Specialty Linens

Specialty Napkins



PACKAGES

ELEGANT PACKAGE

Elegant Buffet or Plated Dinner (choices on page 6)
Soft Drink Station
Wedding Cake Cutting for customer provided cake
Premium White Satin Chair Covers
Table Runner or Overlay (colour choices available)
Hotel Provided Centerpieces
Mirror Tiles

PRESTIGE PACKAGE

Prestige Buffet or Plated Dinner (choices on page 7)
Hors D'oeuvres (3 choices, half hour service)
Two Bottles of Wine per Table (house wine)
Champagne Toast
Soft Drink Station
Wedding Cake Cutting for customer provided cake
Custom Late Night Lunch
Premium White Satin Chair Covers
Table Runner or Overlay (colour choices available)
Hotel Provided Centerpieces
Mirror Tiles
Ambient Room-Lighting Package

GRAND PACKAGE

Grand Buffet or Plated Dinner (choices on page 6)
Hors D'oeuvres (2 choices, half hour service)
Two Bottles of Wine per Table (house wine)
Soft Drink Station
Wedding Cake Cutting for customer provided cake
Premium White Satin Chair Covers
Table Runner or Overlay (colour choices available)
Hotel Provided Centerpieces
Mirror Tiles
Ambient Room-Lighting Package

ULTIMATE PACKAGE

Ultimate Buffet or Plated Dinner (choices on page 8)
Hors D'oeuvres (3 choices, half hour service)
Two Bottles of Wine per Table (house wine)
Champagne Toast
Soft Drink Station
Wedding Cake Cutting for customer provided cake
Custom Late Night Lunch
Premium White Satin Chair Covers
Table Runner or Overlay (colour choices available)
Hotel Provided Centerpieces
Mirror Tiles
Textured Designer Room Lighting
Slide Show Package





PLATED DINNERS

ELEGANT & GRAND PLATED DINNER

CHOOSE ONE FROM EACH CATEGORY

SOUPS & SALADS

Roasted Garlic & Five Mushroom Soup
topped with crème fraiche

Fire Roasted Tomato, Red Pepper & Basil Soup
topped with crème fraiche

Beef Barley Vegetable Soup

Indian Lentil

Classic Caesar Salad

Gathered Greens Salad

ENTREES

Chicken Supreme Herb Crusted
with chevre cheese

Fresh Salmon
with grillato sauce

Crusted Pork Tenderloin
with pernod mustard sauce

Sirloin Steak
grilled to medium doneness

SIDES

Roasted Garlic Red Jacket Mashed Potato

Duchess Potato

Aged Basmati Rice

Rosemary Roasted Potato

Risotto

DESSERTS

Red Velvet Cake

French Cream Cheesecake
with strawberry sauce

Lemon Meringue Pie

Chocolate Mousse
with caramel sugar cage

Black Forest Cake

BUFFET ENHANCEMENTS

Salads & Starches

Ice Sculpture

must order a minimum of two weeks in advance





PLATED DINNERS

PRESTIGE PLATED DINNER

CHOOSE ONE FROM EACH CATEGORY

SOUPS & SALADS

- Roasted Garlic & Five Mushroom Soup
topped with crème fraîche
- Fire Roasted Tomato, Red Pepper & Basil Soup
topped with crème fraîche
- Beef Barley Vegetable Soup
- Seafood Chowder
with smoked bacon
- Indian Lentil
- Classic Caesar Salad
- Gathered Greens Salad
- Greek Salad
- Baby Kale Strawberry Salad

ENTREES

- Chicken Supreme Herb Crusted
with chevre cheese
- Prime Rib
with red wine au jus and Yorkshire pudding
- Fresh Salmon
with grillato sauce
- Crusted Pork Tenderloin
with pernod mustard sauce
- Sirloin Steak
grilled to medium doneness

SIDES

- Roasted Garlic Red Jacket Mashed Potato
- Duchess Potato
- Aged Basmati Rice
- Rosemary Roasted Potato
- Risotto

DESSERTS

- New York Cheesecake
with strawberry sauce
- Chocolate Truffle Cake
- Tower of Chocolate Mousse
with a caramel sugar cage
- Gluten Free Chocolate Almond Torte
- Tiramisu Cheesecake





PLATED DINNERS

ULTIMATE PLATED DINNER

CHOOSE ONE FROM EACH CATEGORY

SOUPS & SALADS

- Roasted Garlic & Five Mushroom Soup
topped with crème fraiche
- Fire Roasted Tomato, Red Pepper & Basil Soup
topped with crème fraiche
- Beef Barley Vegetable Soup
- Seafood Chowder
with smoked bacon
- Indian Lentil
- Classic Caesar Salad
- Gathered Greens Salad
- Greek Salad
- Baby Kale Strawberry Salad

ENTREES

- Chicken Supreme Herb Crusted
with chevre cheese
- Prime Rib
with red wine au jus and Yorkshire pudding
- Fresh Salmon
with grillato sauce
- Crusted Pork Tenderloin
with pernod mustard sauce
- Sirloin Steak
grilled to medium doneness
- Beef Tenderloin
with a brandy peppercorn sauce
- Lamb Chops
with au jus and five mushroom sauté

SIDES

- Roasted Garlic Red Jacket Mashed Potato
- Duchess Potato
- Aged Basmati Rice
- Rosemary Roasted Potato
- Risotto

DESSERTS

- New York Cheesecake
with strawberry sauce
- Chocolate Truffle Cake
- Tower of Chocolate Mousse
with a caramel sugar cage
- Gluten Free Chocolate Almond Torte
- Tiramisu Cheesecake





BUFFET DINNERS

ELEGANT & GRAND BUFFET DINNER

TWO SALADS | ONE VEGETABLE | ONE STARCH | TWO ENTRÉES
MINIMUM OF 35 GUESTS

SALADS

Citrus Raspberry Spinach Salad
Gathered Greens Salad
Classic Caesar Salad
Asian Vegetable Noodle
Coleslaw
Greek Pasta
Potato Salad

VEGETABLE

Medley of Buttered Vegetables
Mixed Wax Beans & Baby Carrots
Honey Dill Glazed Carrots

STARCHES

Roasted Garlic Mashed Potatoes
with gravy
Oven Roasted Potatoes
Aged Basmati Rice
Garlic Parmesan Penne
Steamed Garlic Dill Baby Potatoes

ENTREES

Chicken Cacciatore
Peppered Salmon Maple Jus
Pineapple Glazed Ham
Roasted Rosemary Chicken
Slow Roasted Beef Au Jus
Traditional Lasagna
Crusted Pork Tenderloin
with pernod mustard sauce
Perogies and Cabbage Rolls in tomato sauce
Beef Tenderloin Tips with five mushroom demi
Grilled Chicken Chasseur

BUFFET INCLUDES

Fresh Baked Artisan Rolls with butter
Gourmet Pickle & Olive Selection
Chef's Selection of Two Tortes
Lemon Meringue Pie
Selection of Squares, Brownies & Tortes
A Bowl of Seasonal Berries
Freshly Baked Cookies



BUFFET DINNERS

PRESTIGE BUFFET DINNER

THREE SALADS | ONE VEGETABLE | TWO STARCH | TWO ENTRÉES
MINIMUM OF 35 GUESTS

SALADS

Orange Raspberry Spinach Salad
Gathered Greens Salad
with carrots and radishes served with two dressings
Classic Caesar Salad
Red Jacket Potato Chive
Apple Fennel Slaw
Grilled Veggies & Sundried Tomato Pasta
Asian Vegetable Noodle
Greek Salad
Strawberry, Goat Cheese & Baby Kale Salad
served with honey lime dressing & almonds

VEGETABLE

Medley of Buttered Vegetables
Grilled Vegetables
Honey Dill Glazed Carrots
Broccoli & Cauliflower

STARCHES

Roasted Garlic Mashed Potatoes with gravy
Oven Roasted Potatoes
Aged Basmati Rice
Garlic Parmesan Penne
Steamed Garlic Dill Baby Potatoes
Baked Mac & Cheese

ENTREES

Boneless Butter Chicken
Salmon Grillato
Pineapple Glazed Ham
Chicken Parmesan
Arctic Char
with mousseline sauce
Perogies and Cabbage Rolls
in tomato sauce
Chicken Souvlaki
Grilled Chicken Chasseur
Beef Tenderloin Tips
with five mushroom demi
Chicken Supreme
with a chardonnay pesto cream

BUFFET INCLUDES

Fresh Baked Artisan Rolls
Gourmet Pickle & Olive Selection
Chef's Selection of Two Tortes
French Cream Cheesecake
with strawberry sauce
Two Varieties of Pie
Selection of Squares, Brownies & Tortes
A Bowl of Seasonal Berries
Fresh Baked Warm Apple Berry Crisp
served with ice cream



BUFFET DINNERS

ULTIMATE BUFFET DINNER

MINIMUM OF 35 GUESTS

FOUR SALADS | ONE VEGETABLE | TWO STARCH | TWO ENTRÉES | ONE CARVING STATION

SALADS

Orange Raspberry Spinach Salad
Gathered Greens Salad
with carrots and radishes served with two dressings
Classic Caesar Salad
Red Jacket Potato Chive
Coleslaw
Asian Vegetable Noodle
Greek Salad

VEGETABLE

Medley of Buttered Vegetables
Mixed Wax Beans & Baby Carrots
Honey Dill Glazed Carrots

STARCHES

Roasted Garlic Mashed Potatoes with gravy
Oven Roasted Potatoes
Aged Basmati Rice
Garlic Parmesan Penne
Steamed Garlic Dill Baby Potatoes

CARVING STATIONS

Slow Roasted Prime Rib with au jus
Roasted Turkey with apple cranberry stuffing and gravy
Crusted Pork Loin with pernod mustard sauce
Lamb Leg with au jus

ENTREES

Chicken Cacciatore
Peppered Salmon Maple Jus
Pineapple Glazed Ham
Roasted Rosemary Chicken
Slow Roasted Beef Au Jus
Traditional Lasagna
Crusted Pork Tenderloin
with pernod mustard sauce
Perogies and Cabbage Rolls in tomato sauce
Beef Tenderloin Tips with five mushroom demi
Grilled Chicken Chasseur

BUFFET INCLUDES

Fresh Baked Artisan Rolls
Gourmet Pickle & Olive Selection
Selection of Cheeses with crackers & crostinis
Chef's Selection of Two Tortes
Assorted Baked Cheesecake
Two Varieties of Pie
An Assortment of Candy
Chocolate Mousse
Selection of Squares, Brownies & Tortes
Hand Cut Fruit & Seasonal Berries
Fresh Baked Warm Apple Berry Crisp
served with ice cream





REFRESHMENTS

BEVERAGES

Freshly Brewed Regular Coffee (10 cups)

Decaffeinated Coffee (10 cups)

Selection of Tea (10 cups)

Specialty Coffees - mocha, latte, cappuccino, coffee crisp cappuccino (10 cups)

Hot Chocolate - served with whip cream and chocolate shavings (10 cups)

2%, Skim or Chocolate Milk (1.4L pitcher)

1% or Chocolate Milk (473ml bottle)

Regular & Diet Soda

(355ml can)

(1.4L pitcher)

(per litre)

Juices - orange, apple, or cranberry

(300ml bottle)

(1.4L pitcher)

Kick Start Energy Drink (473 ml can)

Gatorade (591 ml bottle)

Bottled Water (500ml bottle)

Perrier

(250ml can)

(500ml bottle)

House Made Yogurt Smoothies (6 oz glass)

Fruit Punch - garnished with fresh fruit

(4L dispenser)

(per litre)

House Made Lemonade or Iced Tea

(4L dispenser)

(per litre)

House Made Hot Apple Cider (1.4L pitcher)

*bottled & canned beverages are billed on consumption



REFRESHMENTS

BAR SERVICES

THE EDMONTON INN & CONFERENCE CENTRE IS PLEASED TO OFFER BAR SERVICE
SUPPLIED WITH BOTH PREMIUM AND STANDARD LIQUORS

PREMIUM

Crown Royal, Absolute, Lemon Hart,
Chivas Regal, Tanqueray, Tequila

LIQUEURS

Grand Marnier, Bailey's, Kahlua, Drambuie,
Tequila, Courvoisier

STANDARD

Canadian Club, Johnnie Walker Red, Smirnoff,
Beefeater, Captain Morgan, Bacardi

STANDARD & IMPORT BEERS

Standard: Canadian, Budweiser, Kokanee &
Coors Light Import: Corona, Heineken

HOST BAR CASH BAR

Standard Brand Liquor

Premium Brand Liquor

House Wine (glass)

Domestic Beer

Imported Beer

Cooler

Liqueur

Soft Drinks

Virgin Cocktails

Fruit Punch (30 servings per 4L dispenser)

Perrier

Cash bar prices are inclusive of taxes. Host bar prices are subject to 18% service charge and GST.

All prices are subject to a service charge and applicable taxes.

The Edmonton Inn & Conference Centre will provide a ticket seller for groups over 50 people for all cash bars.

A labour charge of \$25.00 per hour (minimum 3 hours) will apply for groups less than 50 people.

A bartender and cashier labour charge of \$25.00 per hour (minimum 3 hours) will be applied if consumption is less than \$400.00 per bar.

All beverages must be served in accordance with the laws of the Alberta Liquor and Gaming Commission Act.



HORS D'OEUVRES

MINIMUM ORDER OF 3 DOZEN PER ITEM | PRICES SHOWN PER DOZEN

HOT

Road House Chicken Wings hot, sweet chili, bbq, lemon pepper and salt & pepper

Spring Rolls with carrot ginger dip

Coconut Shrimp with sweet chili sauce

Spanakopita

Jalapeño Poppers

Samosa

Phyllo Wrapped Shrimp

BBQ Meatballs (2oz)

Potstickers with carrot ginger dip

Mini Bacon Wrapped Scallops

Fried Pickles with aioli dip

Chicken or Beef Satay (3oz) with peanut satay sauce

Montreal Beef Sandwiches on marble rye, served with locally made mustard

COLD

Smoked Salmon Bruschetta with lemon marscarpone

Poached Shrimp Gazpacho Shot

Brie with strawberries and 7 grain toast point

Pan Seared Ahi Tuna with a candied beet salad

Melon, Goat Cheese & Prosciutto Ham Skewer

Bruschetta

Blue Cheese & Blackberry Canape

Balsamic, Tomato & Mini Bocconcini Pesto Skewer

Fruit Skewers with honey yogurt dip

Baby Shrimp, Apple Fennel & Cucumber Salad Spoon

PRE DINNER RECEPTION: 4-6 PIECES/PERSON | DINNER RECEPTION: 8-10 PIECES/ PERSON PER HOUR



EXTRAS

RECEPTION & LATE NIGHT SNACKS

The menus below are meant to be ordered for all guests in attendance. Items will be replenished (unlimited) for one hour of service time. For longer serving times please ask your Catering Consultant.

TRADITIONAL POUTINE BAR

fries, gravy & cheese curds

THE CADILLAC POUTINE BAR

fries, gravy, taco beef, butter chicken, cheese sauce, diced tomatoes, green onions, salsa, sour cream & cheese curds

HOT DOG BAR

served with all the fixings

DELUXE HOT DOG BAR

served with chili and all the fixings

PEROGY BAR

Choose Two Kinds of Perogies:

potato cheddar, potato onion, bacon romano, three cheese, potato curry and spinach feta

perogies served with garlic sausage, cheddar cheese, bacon bits, sour cream, chives, sauerkraut, cheese sauce

HOT MONTREAL SMOKED MEAT SANDWICH

served on marble rye with locally made mustard

SANDWICHES

functions under 50 attendees will receive 3 varieties

functions over 50 attendees will receive 5 varieties

based on 1.5 sandwiches per person

Chicken Salad, Traditional Egg Salad, Roast Beef & Horseradish Mayo, Pastrami & Dijon on rye, Tuna with celery, Roasted Turkey & Cucumber, Ham & Cheese, Vegetarian with carrot, cucumber, lettuce, tomato, grilled zucchini, roasted peppers and pesto mayo

TACO BAR

Taco Shells, Salsa, Tomato, Sour Cream, Lettuce, Onions, Ground Beef

\$1.00 per person to add guacamole





MEAL OPTIONS

VEGETARIAN & GLUTEN FREE OPTIONS

THESE VEGETARIAN OPTIONS CAN REPLACE AN ENTRÉE CHOICE ON ANY BUFFET MENU

Vegetarian Chili (Vegan & Gluten Free)

Packed full of vegetables, chili spices & beans in a tomato sauce

Paneer Tikka Masala (Gluten Free)

Young pressed cottage cheese in a creamy tandoori spiced tomato sauce

Vegetable Pot Pie

Hearty vegetable stew baked with puff pastry top

Grilled Black Bean Patty

Served with house made ratatouille and aged basmati rice

Corn Pepper Masala (Vegan & Gluten Free)

Roasted corn, peppers and a blend of vegetables in a masala tomato onion sauce

Stuffed Portobello Mushroom

Feta and spinach stuffed grilled portobello with balsamic reduction drizzle

Vegetarian Lasagna

Hearty vegetable ragoût layered with spinach & ricotta between pasta and topped with a blend of cheese





BUFFET OPTIONS

MEZZE CELEBRATION APPETIZER MENU

INCLUDES

Fresh Pita & Pita Chips

Kalamata & Stuffed Manzanilla Olives

Pickled Carrots, Turnips & Spicy Wax Beans

Hummus

chickpeas, tahini, garlic,
lemon juice, olive oil, cumin

Baba Ghanoush

eggplant, tahini, garlic, lemon juice,
olive oil, cumin, parsley

Kibbeh Meatballs

lamb & cracked wheat meatballs

Falafel

chickpea fritters

Toum

garlic sauce

Cucumber Laban

yogurt, cucumber, mint, garlic, lemon

Cous Cous Tabbouleh

tomato, lemon, olive oil, cucumber,
parsley, mint, scallion

Fattoush

tomato, cucumber, onion, fried pita, parsley,
romaine, radish, lemon, olive oil

Batata Harra

white potato, chili, garlic, onion,
olive oil, lemon, cilantro



BUFFET OPTIONS

MIDDLE EASTERN GRAND CELEBRATION

APPETIZERS

Fresh Pita & Pita Chips

Kalamata & Stuffed Manzanilla Olives

Pickled Carrots, Turnips & Spicy Wax Beans

Hummus
chickpeas, tahini, garlic,
lemon juice, olive oil, cumin

Baba Ghanoush
eggplant, tahini, garlic, lemon juice,
olive oil, cumin, parsley

Kibbeh Meatballs
lamb & cracked wheat meatballs

Falafel
chickpea fritters

Toum
garlic sauce

Cucumber Laban
yogurt, cucumber, mint, garlic, lemon

ENTRÉES

Cous Cous Tabbouleh
tomato, lemon, olive oil, cucumber,
parsley, mint, scallion

Fattoush
tomato, cucumber, onion, fried pita, parsley,
romaine, radish, lemon, olive oil

Batata Harra
white potato, chili, garlic, onion,
olive oil, lemon, cilantro

Riz ala' Dajaj
pulled cinnamon chicken, pine nuts,
almonds, lamb, rice

Samak Harra
baked Basa, tomato, onion, sweet peppers,
chili, garlic, lemon

DESSERT

Baklava

Mini Tarts

Pies

Cakes

Chocolate Mousse



ACTION STATIONS

SEAFOOD

Poached Chilled Lobster

Poached Chilled Alaskan King Crab

Poached Chilled Snow Crab Claws

Poached Chilled Mussels

CARVING STATIONS

CHEF ATTENDED CARVING STATIONS COME WITH FRESH MINI KAISER ROLLS

Roasted Leg of Lamb, min of 15 guests
served with mint jelly, grainy mustard & au jus

Slow Roasted Turkey Infused with Sage Butter, min of 15 guests
served with cranberry sauce & gravy

Honey Roasted Pork Loin, min of 20 guests
served with apple sauce, dijon & pork au jus

Honey Mustard Glazed Roasted Leg of Ham, min of 15 guests
served with apple sauce, dijon & pork au jus

Roasted Prime Rib with Chef's Special Seasoning, min of 20 guests
served with horseradish & a red wine au jus

Roasted NY Striploin with Chef's Special Seasoning, min of 20 guests
served with horseradish & red wine au jus

Roasted Baron of Beef with Chef's Special Seasoning, min of 20 guests
served with horseradish & a red wine au jus





DESSERT OPTIONS

HOUSE MADE CAKES

MADE IN OUR KITCHEN FOR YOU, BY OUR FABULOUS CULINARY TEAM
DOUBLE LAYER, RECTANGLE IN SHAPE
SELECT ONE OF EACH:

CAKE

Chocolate, Vanilla, Marble

FILLING

Cherry, Blueberry, Strawberry, Pastry Cream

ICING

Vanilla Buttercream, Chocolate Buttercream,
Butterscotch Buttercream,
Vanilla Whipped Cream

SIZE

Quarter Slab (15 people)
Half Slab (20 people)
Full Slab (60 people)





REFRESHMENTS

WINES

WHITES

Barefoot – Moscato
(USA)

Barefoot – Pink Moscato
(USA)

Sawmill Creek Chardonnay house wine
(Canada)

Barefoot - Riesling
(USA)

Bodacious Smooth White Blend
(Canada)

Woodbridge Chardonnay by Robert Mondavi
(USA)

Starborough Sauvignon Blanc
(New Zealand)

Torreon de Paredes Sauvignon Blanc Reserve
(Chile)

URLO – Pinot Grigio
(Italy)

REDS

Sawmill Creek Merlot house wine
(Canada)

Barefoot Cabernet Sauvignon
(USA)

Bodacious Smooth Red Blend
(Canada)

Saint and Sinner Shiraz Cabernet
(Canada)

Alamos Malbec
(Argentina)

Ruffino DOCG Chianti
(Italy)

The Dreaming Tree Pinot Noir
(USA)

SPARKLING

Barefoot - Sparkling Pink Moscato
(USA)

La Marca - Prosecco
(Italy)





NOTES

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NOTES

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