

Reception

RECEPTION MENU

hors d'oeuvres

CHILLED

per dozen

Semi Sundried Tomato Bruschetta with garlic confit, goat cheese, crostini and olive oil V	39
Melon & Pecorino Bites with arugula, black pepper and mint honey GF · V	39
Seared Albacore Tuna with endive, lemon ricotta and truffle oil GF	42
Bay Scallop Ceviche with pickled jalapeño, pineapple and cilantro GF · DF	40
Avocado & Smoked Salmon Tarts with watercress pistou and pickled shallot DF	40
Vegan Rice Paper Wraps with arugula, cucumber, pepper, avocado, carrot and sweet chili vinegar GF · DF · V · S	40
Chilled Duck with carrot & daikon salad, crispy wonton and hoisin vinaigrette DF · CS	40

HOT

per dozen

Crispy Shrimp with togarashi spice, ginger and nori aioli DF	41
Chimichurri Beef Meatballs with red wine vinegar and chimichurri sauce GF · DF	39
Prawn & Chive Gyoza with spring onion, sesame seed and chili soy DF · S · CS	43
Braised Leek Tarts with toasted brie and sherry gastrique E	43
Porcini Mushroom Arancini with caramelized shallot and parmesan aioli V	41
Thai Crispy Chicken Bites with toasted coconut, basil and cucumber relish GF · DF	40
Vegetarian Spring Rolls with carrot and sweet chili vinegar DF · V · S · CS	39
Spinach & Artichoke Stuffed Mushrooms with sunflower seed and white balsamic drizzle GF · DF · V	38
Bacon Wrapped Scallops with hot honey GF · DF	43
Maple Glazed Pork Belly Bites with curly green onion and cracked black pepper GF · DF	40

GF | gluten friendly DF | dairy free V | vegetarian N | contains nuts S | contains soy E | contains eggs CS | contains sesame



RECEPTION MENU

enhancements

BOARDS & PLATTERS

per guest

Charcuterie Board

with genoa salami, hot sopressata, mortadella, prosciutto, pâté, house mustard, dried apricots, cranberries, figs, cornichons, marinated olives, variety of crackers and sliced baguette | DF

18

Fine Cheeseboard

with aged white cheddar, bleu d'Auvergne, Mon Père brie, herb goat cheese, Swiss Gruyère, house mustard, dried apricots, cranberries, figs, cornichons, marinated olives, variety of crackers and sliced baguette | V

18

Fresh Garden Vegetable Platter

with red pepper hummus and fried pita chips | DF · V · CS

14

Mezza Platter

with hummus, roasted beet dip, honey whipped goat cheese, marinated olives, grape tomatoes, grilled peppers and fried pita chips | V · CS

17



NON CHEF-ATTENDED

stations

DIM SUM STATION

per guest
minimum order 15 people

Spring Roll, Shrimp Purse, Shrimp & Pork Shao Mai, Pork BBQ Bao, Steamed Prawn Har Gow, Chicken Vegetable Dumpling | S · CS

19

with soy sauce, gluten free soy sauce, and chili oil

SUSHI STATION

per guest
minimum order 15 people

Dynamite Roll, California Roll, Spicy Salmon Roll, Spicy Tuna Roll, Yam Roll and Veggie Maki Roll | DF · S · CS

20

with soy sauce, gluten free soy sauce, pickled ginger and wasabi

TACO STATION

per guest
minimum order 15 people
choose 1 protein

Seasoned Ground Beef | GF · DF

20

Salsa Verde Chicken | GF · DF

19

Seasonal Grilled Vegetables | GF · DF · V

17

with warm flour & corn tortillas, shredded lettuce, pico de gallo, shredded cheddar cheese, pickled jalapeños, fresh cilantro, sour cream, guacamole and lime wedges

SLIDER STATION

per guest
minimum order 15 people

Grilled Beef Patties | GF · DF

20

Cajun Chicken Breast | GF · DF

19

Seasonal Grilled Vegetables & Sesame Roasted Tofu | V · S · CS

17

with sliced cheddar, sliced tomatoes, sliced pickles, shredded lettuce, fresh red onions, pickled jalapeños, herb mayonnaise, brioche slider buns, ciabatta and gluten free buns | E

MEDITERRANEAN BOWL STATION

per guest
minimum order 15 people

Build Your Own Bowl

18

with grilled seasonal vegetables, lemon basmati rice, zucchini pickles, marinated olives, grape tomatoes, cucumbers, roasted yams, arugula, shredded lettuce, crispy chickpeas, roasted sunflower seeds, sumac yogurt, hummus, roasted beet dip, honey whipped goat cheese and tahini | V · CS

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CHEF-ATTENDED

stations

LEMON DILL SAUTÉED PRAWNS

per guest
gluten free on request

with garlic confit butter, fresh dill, shallots, white wine and citrus, served with
toasted baguette

21

CREAMY CACIO E PEPE

per guest
minimum 25 guests

served from a Gran Moravia wheel with fresh parsley and cracked black
pepper | V

25

STIR-FRY NOODLES

per guest

chow mein noodles, red peppers, Chinese celery, carrots, water chestnuts, bok
choy, bean sprouts, mushrooms, ginger, garlic, shallots, scallions, soy sauce,
oyster sauce, and hoisin sauce | N · S · CS

21

+chicken breast | 5

+tiger prawns | 6

+firm tofu | 2

with sesame sauce and peanut chili crisp

CEVICHE BAR

per guest

orange and red onion marinated scallops, cherry tomato and parsley shrimp, lime
juice and parsley marinated red snapper, jalapeño and lime poached octopus,
popcorn, crackers and lemon cilantro dressing | GF · DF

26

RACLETTE BAR

per guest

freshly melted raclette cheese served with prosciutto, air dried beef, baby
potatoes, cornichons, sweet-pickled pearl onions, and sliced baguette

26

OYSTER BAR

per guest

seasonal oysters with freshly grated horseradish, citrus, a variety of hot sauces
and shallot mignonette

22

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CHEF-ATTENDED

stations

CARVING BOARD

per guest

Rosemary Dijon Crusted Alberta Beef Striploin

with caramelized onions, horseradish, herb aioli and dinner rolls | DF

25

Slow Roasted Leg of Lamb

with fresh zucchini pickles, tarragon mustard and ciabatta buns

25

BFK Kassler Pork Loin

with Bavarian style sweet and spicy mustards and pretzel buns | DF

22

Roasted Turkey Breast

with orange cranberry chutney, brown butter mashed potatoes and turkey gravy | GF

21

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RECEPTION MENU

desserts

DESSERTS

per dozen

Raspberry Panna Cotta	39
vanilla panna cotta topped with bright raspberry coulis GF · V	
Fruit Tartelettes	39
sweet shortcrust filled with vanilla custard and topped with seasonal fruit V · E	
Lemon Meringue Tartelettes	38
sweet shortcrust filled with lemon curd and toasted meringue V · E	
Coconut Slice	39
toasted coconut cake with a coconut cream topping GF · DF · V · S · E	
Assorted Macarons	40
assorted flavours of almond macarons filled with ganache GF · V · N · E	
Chocolate Mousse Parfait	39
vegan chocolate mousse with a light chocolate sponge and vegan cream GF · DF · V · S	
Salted Caramel Cream Puffs	38
light cream puff shell with a crunchy topping filled with salted caramel cream V · E	

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LATE NIGHT

snacks

LATE NIGHT SNACKS

per guest

Pulled Chicken Quesadillas

with peppers, onions, cheddar cheese, sour cream, guacamole and fresh salsa

18

Pierogi Bar

pan fried potato pierogies with shredded white cheddar, sliced green onions, bacon bits and sour cream

15

Popcorn Chicken

with fried basil, onions, and sweet & spicy sauce | DF

14

Popcorn

choice of chili lime or butter & sea salt | GF

5

House-Made Warm Salted Pretzels

with Bavarian sweet mustard | V

6

Tortilla Chips

with guacamole, pico de gallo and chipotle sour cream | GF · V

14

House Made Potato Chips

with chipotle aioli | GF · DF · V · E

5

Poutine Bar

with fresh cheese curds, pickled jalapeños, caramelized onions and savoury chicken gravy

15

LATE NIGHT SNACKS

per dozen

Mini Corn Dogs

with mustard and ketchup

48

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Join Dinner

BUILD YOUR OWN *buffet*

OPTIONS

2 salads | 2 sides | 2 mains | 1 dessert
2 salads | 3 sides | 3 mains | 2 desserts

70/guest
90/guest

SALADS

Prairie Greens

with arugula, chickpeas, black beans, grape tomatoes, cucumbers, white cheddar and honey balsamic vinaigrette | GF · DF · V

Garden Greens

with heritage blend salad greens, cucumbers, radishes, shredded carrots, toasted pumpkin seeds and white wine herb vinaigrette | GF · DF · V

Chili Peanut Noodle Salad

with vermicelli rice noodles, red peppers, carrots, cucumbers, green onions, cilantro, peanuts, gluten free soy sauce and sweet chili sauce | GF · DF · N · V

Street Corn Pasta Salad

with macaroni, roasted corn, jalapenos, red onions, feta cheese, smoked paprika and lime aioli | V

Smashed Potato Salad

with mini potatoes, sliced fennel, cornichons, green onions and grainy mustard & tarragon vinaigrette | GF · DF · V

Caesar Salad

with romaine hearts, bacon bits, garlic croutons and parmesan vinaigrette | E

Roasted Beet Salad

with arugula, goat cheese, fresh oranges and toasted sunflower seeds | GF · V

Roasted Pear & Fennel Salad

with brown sugar & cinnamon roasted pears, shaved fennel and maple-mustard vinaigrette | GF · DF · V

SIDES

Maple Ginger Roasted Carrots

with pearl onions and thyme | GF · DF · V

Grilled Broccolini

with sesame seeds and orange segments | GF · DF · V · CS

Roasted Button Mushrooms

with sweet balsamic reduction, herbs and garlic | GF · DF · V

Moroccan Spiced Butternut Squash

with olive oil and roasted pumpkin seeds | GF · DF · V · CS

Stir-Fry Vegetables

with ginger, carrots, celery, water chestnuts, sesame oil and gluten free soy sauce | GF · DF · V · S · CS

Roasted Nugget Potatoes

with lemon, garlic and fresh herbs | GF · DF · V

Whipped Yukon Gold Potatoes

with sour cream and garden chives | GF · V

Penne Bolognese

baked with tomato beef sauce and grated Gran Moravia

Apricot Couscous

with toasted almonds, lemon and Peruvian peppers | DF · N · V

Coconut Jasmine Rice

with lemon, garlic and fresh herbs | GF · DF · V

Fried Rice

with tofu, eggs, peas, green onions and gluten free soy sauce | GF · DF · V · S · E · CS

Gomae Green Beans

with toasted sesame sauce | GF · DF · CS

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MAINS

Grilled Flank Steak

with chimichurri sauce, fresh herbs and citrus | GF · DF

Roasted Chicken Thighs

with garlic confit, herb marinade and rosemary lemon sauce | GF · DF

Maple Roasted Pork Tenderloin

with mustard, fresh herbs and pearl onions | GF · DF

Roast Salmon Fillet

with miso glaze, fresh ginger and scallions | GF · DF

Lamb Masala Curry

with warm spices, coconut milk and fresh cilantro | GF · DF

Grilled Eggplant Pave

with caramelized onions, garlic and herb confit and roasted red pepper sauce | GF · DF

Sesame Roasted Tofu

with garlic, ginger, gluten free soy sauce and Nira chives | GF · DF · V · CS

DESSERTS

Toasted Coconut Cake

with coconut cream | GF · DF · V · S · E

Berry Swirl Cheesecake Bites

with lemon cream | V · E

Fudge Brownies

with tuxedo frosting | V · E

Chocolate Mousse Parfait

vegan chocolate mousse with a light chocolate sponge and
vegan cream | GF · DF · V · S

Caramelized Banana Tartelettes

with salted caramel sauce and vanilla cream | V · E

Lemon Meringue Tartelettes

sweet shortcrust filled with lemon curd and topped with toasted
meringue | V · E



PLATED *dinner*

APPETIZERS

per guest

Foie Gras Torchon	26
with toasted brioche, micro salad and peach & truffle jam	
Honey Poached Prawns	22
with arugula, shaved fennel, and vanilla bean vinaigrette GF · DF	

Roasted Beet Falafel	21
with crispy chickpeas, pea tendrils, cucumber curls and tahini emulsion GF · DF · V · CS	
Seared Ahi Tuna	23
with wakame & pineapple slaw, puffed wild rice and scallion oil GF · DF	

SOUPS

per guest

Roasted Carrot & Coconut	15
with curry leaf oil GF · DF · V	
Charred Tomato Basil	15
with Gran Moravia crisps GF · V	

Potato Leek	16
with Gruyère croutons GF · V	
Butternut Squash & Apple	15
with spiced pumpkin seeds GF · DF · V	

SALADS

per guest

Green Apple & Fig	16
with fresh greens, goat cheese and toasted hazelnut vinaigrette GF · V · N	
Roasted Mushroom	16
with crispy shallots, tarragon leaves, porcini vinaigrette and frisée GF · DF · V	

Kale & Pear	15
with candied pecans, blackberries and apple cider vinaigrette GF · DF · V · N	
Watermelon & Cucumber	15
with mint leaves, toasted fennel seeds and chili-feta vinaigrette GF · V	

ENTRÉES

per guest

Seared King Oyster Mushroom	42
with truffle risotto, corn gremolata, toasted pepitas and fried sage GF · DF · V	
Roasted Beef Tenderloin	62
with charred leeks, pommes purée and green peppercorn sauce GF	
Cast Iron Roasted Chicken Supreme	48
with cheddar mash, thyme braised leeks and apple jus GF	

Sake Sablefish	46
with asparagus, bonito, potato coins, beech mushrooms, and black garlic broth GF · DF	
Double Pork Chops	46
with nugget potatoes, braised greens, parsnips and maple-Dijon jus GF · DF	
Levantine Spiced Lamb Sirloin	57
with toasted quinoa, charred zucchini, crispy parsnip, and pomegranate jus GF · DF	

DESSERT

per guest

Black Forest Cake	15
chocolate cake, Chantilly cream, Kirsch cherries and chocolate shavings V · E	
Classic Tiramisu	15
mascarpone cream, lady finger, espresso syrup and cocoa powder V · E	
Raspberry White Chocolate Cream Slice	16
puff pastry, whipped white chocolate ganache, vanilla custard, raspberry jam and white chocolate curls V · E	

Lemon Blueberry Tart	15
lemon curd, blueberry ganache and sweet pâte sablée shell V · E	
Salted Caramel Pot de Crème	16
caramelized coconut custard and salted caramel GF · DF · V · E	
Triple Chocolate Mousse Cake	18
chocolate mousse, chocolate sponge, brown butter crumb and chocolate ganache GF · DF · V · S	

Event Organizer to choose same appetizer/soup/salad/entrée/dessert for each guest.
Choice Menu is available, up to a maximum of three protein options. Additional charges apply when offering a choice menu. Please inquire.

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Beverage

HOST *bar*

HOUSE WINE

Sauvignon Blanc
White Wine | 9/5 oz | 49/bottle

Cabernet Sauvignon
Red Wine | 9/5 oz | 49/bottle

STANDARD WINE

Villa Marchesi Prosecco
Sparkling | Italy | 8/4 oz | 50/bottle

Happy Dogs Blanco
White Wine | Spain | 10/5 oz | 50/bottle

Paladin Pinot Grigio
White Wine | Italy | 10.50/5 oz | 52.50/bottle

Happy Dogs Tempranillo
Red Wine | Spain | 10/5 oz | 50 bottle

Domaine Bousquet Organic Cabernet Sauvignon
Red Wine | Argentina | 10/5 oz | 50/bottle

Las Cumbres Pinot Noir
Red Wine | Chile | 10/5 oz | 50/bottle

PREMIUM WINE

House Party Prosecco
Sparkling | Italy | 53 | Bottle

Dirty Laundry Hush Rosé
Rosé Wine | Canada | 62 | Bottle

Dirty Laundry Unoaked Chardonnay
White Wine | Canada | 66 | Bottle

Sunshine Bay Sauvignon Blanc
White Wine | Canada | 52 | Bottle

Monte Creek Hands Up Red
Red Wine | Canada | 59 | Bottle

Vina El Rosal Reserva Cabernet Sauvignon
Red Wine | Chile | 56 | Bottle

WELL HIGHBALL

Captain Morgan Dark
11.25 | 1 oz

Captain Morgan White
11.25 | 1 oz

Canadian Club
11.25 | 1 oz

Smirnoff Vodka
11.25 | 1 oz

Tanqueray Gin
11.25 | 1 oz

PREMIUM HIGHBALL & SCOTCH

Flor De Cana Black Label 5 Yr
12.75 | 1 oz

Flor De Cana Extra Dry 4 Yr
12.75 | 1 oz

Crown Royal
12.75 | 1 oz

Skyy Vodka
12.75 | 1 oz

Bombay Sapphire Gin
12.75 | 1 oz

Chivas Regal 12 Yr
13.25 | 1 oz

BEER

Village Blacksmith
11 | 473 ml

Vezpa Italian Pilsner
13 | 473 ml

Stella Artois
11 | 330 ml

Corona
11 | 330 ml

Partake Non-Alcoholic Beer
7 | 355 ml

CIDER

Village Cider
12 | 473 ml

COCKTAIL

Romero Old Fashioned
13 | 3 oz

NON- ALCOHOLIC

Clink Raspberry Limoncello
11 | 355 ml

Clink Mimosa
11 | 355 ml

Assorted Non-Alcoholic Beverages
2.75 each

Coffee & Assorted Teas
6 per person

Bartender sales must reach \$500 per bartender (excluding table wine, service charges, and GST) for the duration of the event.
If this is not met, an additional \$50 per hour, per bartender fee will apply.

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Pricing subject to service charge of 20%, and GST.
Prices are subject to change.

