

The Wedding Organizer

Let us assist you with your initial consultation and continue through the day of your wedding. Our wedding organizers will guide you through this very special day.

In addition to planning the food and beverage arrangements for your special day, our wedding organizers would be happy to advise you on additional services such as: Florists, Bakeries, Music, Photography, Invitation and Limousine Services.

The wedding package includes complete set of banquet rooms, a raised head table, dance floor, dining tables with lamps, fresh flowers in a bud vase for all guest tables, skirting for all appropriate tables, white table linens, selection of napkin colors, china and ample complementary parking.

The Wedding Organizer

ELEGANT WEDDING PACKAGE

(Minimum 50 people)

Fresh Fruit Punch

Elegant Three Course Dinner

Menu

*Choice of Appetizer or Soup or Salad

*Choice of Entrée

Roast Top Sirloin of Beef Au Jus

Chicken Cordon Bleu or Chicken Parmigiana

Salmon with Dill Cream Sauce

Served with seasonal vegetables and a choice of:

Herb Roasted Potatoes, Basmati Rice Pilaf or Garlic Mashed Potatoes

Fresh Baked Rolls and Butter

*Choice of Desserts

Coffee & Tea

\$46 per person, prices are subject to gratuities

UPGRADES

Reception Hors D'oeuvres \$5.00 per person

Late Night Sweet Table \$4.00 per person

White Chair Covers \$3.00 per chair

The Wedding Organizer

ENCHANTING WEDDING PACKAGE

(Minimum 50 people)

Fresh Fruit Punch Reception upon Arrival

Elegant Three Course Dinner

Late Night Coffee Station

Complimentary use of chair covers

Head table back drop, matching treatment for head table /cake table/gift table

Menu

*Choice of Appetizer or Soup or Salad

*Choice of Entrée

Roast Striploin of Beef Au Jus

Chicken Jardinière in a Green Peppercorn cream sauce

Salmon with Dill Cream Sauce

Served with seasonal vegetables and a choice of:

Herb Roasted Potatoes, Basmati Rice Pilaf or Garlic Mashed Potatoes

Fresh Baked Rolls and Butter

*Choice of Desserts

Coffee & Tea

\$50 per person, prices are subject to gratuities

UPGRADES

Late Night Sweet Table \$4.00 per person

The Wedding Organizer

EXQUISITE WEDDING PACKAGE

(Minimum 50 people)

Fresh Fruit Punch Reception upon Arrival

Elegant FOUR Course Dinner

ASSORTED HOT HORS D' OEUVRES UPON ARRIVAL

Late Night Coffee Station

Complimentary use of chair covers

Head table back drop, matching treatment for head table /cake table/gift table

Menu

*Choice of two Appetizer or Soup or Salad

*Choice of Entrée

Roast Prime Rib of Beef Au Jus or Beef Wellington

Supreme of Chicken Jardinière or Veal with Oyster Mushroom Sauce

Peppered Roast Strip loin of Beef

Combination Plate (choice of two)

Grilled Steak or Grilled Chicken Breast or Salmon Fillet or Grilled Shrimps

Served with seasonal vegetables and a choice of:

Herb Roasted Potatoes, Basmati Rice Pilaf or Garlic Mashed Potatoes

Fresh Baked Rolls and Butter

*Choice of Desserts

Coffee & Tea

\$55 per person, prices are subject to gratuities

UPGRADES

Late Night Sweet Table \$4.00 per person

Menu Options

Appetizers

Italian Anti Pasta
Panko crusted baked Brie Triangles with berry compote
Penne Pasta in a tarragon cream sauce
Penne pasta in a rose cream sauce
Fruit Salad marinated with cranberry juice

Soups

Chicken and orzo broth
Cream of Mushroom
Minestrone
Rutabaga with maple
Curried zucchini

Salads

Artisan greens with goat cheese and berries
Traditional Caesar salad
Greek salad
Market salad

Desserts

New York cheese cake with strawberry sauce
Black diamond fantasy
Pecan Truffle
Raspberry mousse/ mango mousse
tiramisu_with Custard cream sauce



3 COURSE PLATED DINNER

(Minimum of 15 people)

APPETIZERS, SOUPS OR SALADS

Minestrone Soup ~ \$4.99	Spinach Salad with Mushrooms ~ \$5.99
Tomato Soup with Gin and Zucchini ~ \$4.99	Tossed Salad ~ \$4.49
Broccoli and Cheddar Cheese Soup ~ \$4.99	Caesar Salad ~ \$4.99
Beef Barley Soup ~ \$4.99	Artisan Greens - Raspberry Vinaigrette ~ 4.99
Melon Cocktail with Port Wine ~ \$5.49	Smoked Salmon Roses ~ \$8.99
Tomato & Mozzarella Cheese, Basil Dressing ~ \$6.99	Tortellini Primavera ~ \$5.99

ENTREES

Roast Prime Rib of Beef \$32.99	Breast of Chicken with Basil Cream Sauce \$21.99
Roast Top Sirloin of Beef \$24.99	Roast Turkey with Chestnut Stuffing \$24.99
Grilled Beef Tenderloin \$37.99	Chicken Breast Stuffed \$24.99
Grilled Lamb Chops Jardinière \$29.99	Grilled Atlantic Salmon Lemon Herb \$23.99
Pork Medallions Atlantic \$21.99 (garnished with baby shrimp, mussels, mushrooms with rosemary sauce)	Fillet of Sole \$21.99 (garnished with mushroom, baby shrimp and crab meat, finished with light herb cream sauce)
Veal Parmigiana \$21.99	

Seasonally selected vegetables, potatoes or rice to compliment your entrée where applicable.
Entrees served with fresh baked rolls and butter, tea or coffee.

DESSERTS

Fresh Fruit Salad \$6.99	Tiramisu \$5.99
Pecan Pie with Caramel sauce \$5.99	Vanilla Cheesecake \$5.99
Chocolate Mousse \$5.99 (in chocolate cup with strawberry sauce)	Double chocolate Mousse Cake \$5.99 (with creamy chocolate sauc)
Fruit Trifle - \$5.99	



CHINOOK BUFFET

CRUDITE WITH DIP

Carrot Sticks - Celery - Olives
Radishes - Pickles - Assorted Peppers
Sliced Tomato - Cucumber

SALADS

Tossed Field Greens - Assorted Dressings
Tomato Vinaigrette with Mozzarella
Waldorf Salad
Marinated Mushroom Salad
Cucumber Salad with Dill
Make your Caesar Salad
Pasta Primavera Salad
German Potato Salad
Roasted Vegetable Salad ~ Basil & Garlic Dressing
Devilled Eggs

COLD SELECTION

Chef's Decorated Platters with Black Forest
Ham, Roast Beef, Salamis, European Meats

SEAFOOD SELECTION

Kiwi Mussels in Half Shell
Smoked Salmon - traditional garnish
Decorative whole Salmon sides
Peel and Eat Shrimp

DESSERTS

International Cheese Display with Fresh
Fruit and Crackers
Assorted Squares
Selection of assorted Pastries and Cakes
Fresh Fruit Tarts

Bread Rolls and Butter

HOT SELECTION

(Choice of three of the following)

Roast Prime Rib of Beef
Chicken Strips with Ginger and Scallion in Teriyaki Sauce
Seafood Medley of Shrimps, Scallops, Salmon, Mussels
Roast Pork Loin
Roast Lamb - Mint Sauce
Penne Bolognese / Primavera (select one)

(ACCOMPANIED WITH SEASONAL VEGETABLES AND POTATO OR RICE)

Coffee - Tea - Milk

\$39.99 PER PERSON

(*Minimum Guarantee of 50 persons required)



MEDICINE HAT BUFFET

CRUDITE WITH DIP

Carrot Sticks - Celery - Olives
Radishes - Pickles - Assorted Peppers
Sliced Tomato - Cucumber

SALADS

Tossed Field Greens - Assorted Dressings
Potato Salad – Three Bean Salad
Tri color Pasta Primavera Salad
Beet Salad - Cole Slaw

COLD SELECTION

Chef's Decorated Platters of Turkey, Black
Forest ham, Roast Beef, European Meats and
Salamis

DESSERTS

Chocolate Brownies, Carrot Cake Squares
Assorted Pies
Assorted Puddings

Bread Rolls and Butter

HOT SELECTION

Roast Top Sirloin of Beef
Penne Pasta with Tomato Sauce

For each additional Hot Entrée add \$4.75 per person

Baked Lasagna
Chicken Cacciatore
Chicken or Beef Stir Fry with Noodles

(ACCOMPANIED WITH SEASONALLY SELECTED VEGETABLES AND POTATO OR RICE)

Coffee - Tea - Milk

\$27 PER PERSON + Gratuities 15%
(*Minimum Guarantee of 50 persons required)



FESTIVE BUFFET

CRUDITE WITH DIP

Carrot Sticks - Celery - Olives
Radishes - Pickles - Assorted Peppers
Sliced Tomato - Cucumber

SALADS

Tossed Field Greens ~ Assorted Dressings
Tomato Vinaigrette with Mozzarella
Balsamic vinaigrette
Potato Salad
Tri color Pasta Primavera Salad
Roasted Peppers Salad

COLD SELECTION

Chef's Decorated Platters of Turkey, Black
Forest Ham, Roast Beef, European Meats and
Salamis
Platter of Roast Chicken

DESSERTS

International Cheese Display with Fresh
Fruit and Biscuits
Assorted Squares / Selection of assorted
Pastries and Cakes
Fresh Fruit Tarts

Bread Rolls and Butter

Freshly Baked Rolls & Butter

HOT SELECTION

(Choice of two of the following)

Roast Top Sirloin of Beef carved in the room
Chicken Strips with Ginger and Scallion in Teriyaki Sauce
Diced Beef with Assorted Peppers, Onions, in Mushroom
Roast Turkey, cranberry compote, stuffing

(ACCOMPANIED WITH SEASONAL VEGETABLES AND POTATO OR RICE)

Coffee - Tea - Milk

\$35 PER PERSON

(*Minimum Guarantee of 50 persons required)



DIY Sandwich Buffet
(minimum of 25 people required)

Sandwich Buffet // Make Your Own Sandwich Buffet
Egg Salad, Tuna Salad, Roast Beef, Ham and Turkey - sliced
tomatoes, sliced cheese, breads, mayonnaise, pickles, mustard and butter
Veggie Tray
Potato Salad
Coleslaw
Assorted Dessert Squares

~ Add fruit Platter ~
\$4 per person

\$18 per person + 15% gratuity

*Room rental half day \$250
(waived off if number is more than 150 people)*



Conference Package \$36

(Minimum guarantee of 25 people)

~ Continental Breakfast ~

Chilled Fruit Juice
Freshly Baked Muffins, Croissants
Basket of Sliced Breads - Toast
Preserves and Butter
Coffee/ Tea

~ Mid-Morning Break ~

Assorted Cookies
Chilled Juices
OR
Assorted Soft Drinks
Coffee / Tea

~ Lunch ~

Canadian (Choice of 1/4)

Soup of the Day
Tossed Garden Greens with Citrus
Vinaigrette
Assorted Deli Sandwiches on a Variety
of Breads
(Roast Beef, Egg Salad, Cheese & Tomato)
Canadian Maple Mousse
Coffee/ Tea

Mediterranean Wrap (Choice of 4/4)

Soup of the Day
Mixed Garden Greens
Assorted Hot Fajita Spiced Wraps
(Chicken, grilled veg)
Baklava
Coffee/ Tea

Italian (Choice of 2/4)

Soup of the Day
Tossed Garden Greens with Citrus
Vinaigrette
Chicken Parmesan / Penne Alfredo
Chocolate Mousse
Coffee/ Tea

~ Afternoon Break ~

Fresh Fruit Platter
Assorted soft Drinks
OR,
Chilled Fruit Juices
Coffee/ Tea

Far East (Choice of 3/4)

Soup of the Day
Mixed Green Salad with with Crispy
Tortillas
Vegetable Fried Rice/ Chicken Teriyaki
Banana Fritters/ Coffee/ Tea