



2025 Traditional Wedding Cocktail Reception Menu

## Traditional Wedding 2025 Cocktail Menu

### Passed Hors d'Oeuvres

*Selection of five (5) different hors d'oeuvres:*

Kale and Blue Cheese Dry Aged Mini Beef Wellington / Shiitake Broth

Smoked Turkey Meatballs / Port & Rosemary Demi (gf)

Hoisin Braised Short Rib Mini Stuffed Yorkies / Fresh Horseradish

Blackened Prawn + Local Jalapeño Cheese Curd Sausage / Giardiniera Relish (gf)

Potato Stuffed Jalapeno / Roasted Garlic & Rosemary Croquette (v)

Golden Potato Latke / Candied House Smoked Habanero Salmon Gravlax / Lime Crema /  
Caviar / Fresh Dill

Bacon Wrapped Scallops / Fennel & Lemon Yogurt (gf)

Heirloom Tomato Bruschetta / Herbed Burrata / Balsamic Glaze / Focaccia Crostini (v)

Cucumber & Heirloom Tomato Gazpacho Shots (v,gf)

Thyme Herbed Gruyere Stuffed Mushroom / White Balsamic / Fresh Mint (v,gf)

Woodland Bruschetta / Sautéed Wild Mushrooms / Onion / Herbs / Garlic / Crostini (ve)

Orange & Fig Marmalade Stuffed Pretzel Bites / Spicy Honey Mustard Glaze (ve)

Caprese Salad Skewers / Great Extra Virgin Olive Oil / Sea Salt / Basil (v,gf)

Tofu Kimchi Vegetable Dumpling / Soy Garlic Glaze (ve)

Mini Spinach Feta Clusters Wrapped in Golden Crispy Phyllo Pastry / Mint Garlic Yogurt (v)

## Cheese & Charcuterie Station

Chef's Selection Sliced Deli Meats & Assorted Fine Cheeses / Crostinis / Garnishes

## Staging of Fine Pastries & Sweets

Includes A Staging of Assorted Dessert Squares & Sweets.

## Additional Options

### Late Night Chef Hosted Culinary Stations

*One (1) culinary station is included to compliment your seated 3, 4 or 5 course meal.  
You may add an additional station upon request for \$15 per guest.*

*Choose one (1) of the following:*

#### Poutine Station

Yukon Gold Fresh Cut Fries / St-Albert Cheese Curds / Gravy / Variety of Toppings

#### Dim Sum Station

Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

#### Pizza Station

Chef's Choice Assorted Pizza Toppings / Side Salad

#### Nacho Bar

Hot Nacho Chips / Cheese Sauce / Green Onion / Salsa / Sour Cream / Shredded Cheese / Taco Beef

#### Golden Palace Egg Rolls

Famous Golden Palace Egg Rolls / Traditional Sauces

#### Mac & Cheese Station

Elbow Macaroni / Cheddar / Mozzarella / Smoked Gouda / Variety of Toppings

## Additional Self Serve Culinary Stations & Boards

*Additional culinary stations available. You may select the number of guests/servings you would like to offer for these stations. These may be served during cocktail hour or as an additional late night snack.*

#### Oyster Station

Freshly Shucked East & West Coast Oysters / Traditional Garnishes

*\$28 per guest as an additional option*

Cold Seafood Station

Shrimp / Salmon / Scallop Ceviche / Marinated Squid / Cold Mushroom Salad / Crostini + Crackers /  
Cocktail & Dipping Sauces

*\$28 per guest as an additional option*

Charcuterie Board Station

Chef's Selection Sliced Deli Meats / Pates / Olives / Pickles / Marinated Onions / Crostinis /  
Garnishes

*\$15 per guest as an additional option*

Fine Cheese Board Station

Chef's Selection Assorted Fine Cheeses / Fresh & Dried Fruits / Nuts / Crostinis / Garnishes

*\$15 per guest as an additional option*

Sushi Station

Variety of Fresh Sushi / Traditional Garnishes & Sauces

*\$22 per guest as an additional option*

*gf - Gluten Free | v - Vegetarian | ve - Vegan*