



2025 Traditional Weddings Seated Menu

Traditional Weddings 2025 Seated 3, 4, and 5 Course Menu

Cocktail Hour

Passed Hors d'Oeuvres

Choose five (5) of the following:

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)

Dinner

Soups, Salads & Pasta

Seated 3 Course Meal: Choose one (1) soup or salad
Seated 4 Course Meal: Choose one (1) soup, and one (1) salad
Seated 5 Course Meal: Choose one (1) soup, one (1) salad, and one (1) pasta

Soups

Forged Wild Mushroom Soup / Truffles / Mint (v,gf)
Sweet Fire Roasted Tomato + Pepper Cream / Goat Cheese Stuffed Shell Noodle Garnish (v)
Sweet Potato + Coconut Soup / Cardamom / Creme Fraiche / Toasted Hazelnuts (v)
Roasted Cauliflower / Caramelized Apple / Apple Fritter (v)
Lobster Bisque / Sherry / Chili Pepper Crema

Salads

Cucumber Ribbon / Fresh Baby Greens / Beet + Carrot Curls / Raspberry + Mango Vinaigrette (ve,gf)
Grilled Asparagus / Artichoke Heart / Sliced Fennel / White Wine Vinegar / Micro Cress (ve,gf)
Heirloom Tomato / Pickled Red Onion / Extra Virgin Olive Oil / White Balsamic / Basil (ve,gf)
Baby Greens / Stilton / Pecans / Roasted Pears / Lime Dressing (v,gf)

Pasta

Butter Nut Squash Ravioli / Sage Butter / Toasted Hazelnut / Fresh Herbs (v)
Giant Pork-Veal-Beef Meatball / Short Noodle / Fire Roasted Tomato Sauce / Herbs / Parmesan Ribbons
Spinach Ricotta Stuffed Cannelloni in Pomodoro (v)

Palette Cleanser

Main Course

You may offer your guests, in advance, two (2) meat choices, and one (1) vegan/vegetarian choice from the following:

Beef

8 oz Grilled New York Striploin / Porcini Mushroom Glaze / Pomme Pave / Grilled Asparagus (gf)

6 oz Blackened Beef Tenderloin Steak / Sweet Lobster & Mango Cream / Potato Rosti / Grilled Peppers (gf)

8 oz Classic Braised Smoky Beef Short Rib / Sweet Potato Garlic Purée / Charred Broccolini / Whiskey Veal Demi Reduction / Beet Horseradish Aioli (gf)

Lamb

Gochujang Braised Lamb Shank / Sweet Potato / Baby Bok Choy / Sesame Seeds (gf)

Chicken

Pan-Seared Blackened Chicken Breast / Broccolini / Golden Buttery Potato Pavé / Sweet Corn Herbed Cream Sauce / Pickled Onion (gf)

Mediterranean Stuffed Chicken Breast / Grilled Vegetable + Herbed Cheese Blend / Broccolini / Citrus Fragrant Wild Rice Pilaf / Mint Garlic Yogurt (gf)

Fish

Soy Marinated Roasted Salmon / Orange & Ginger Beurre Blanc / Potato Pancake / Carrot Tops (gf)

Panko Crusted Halibut / Sashimi Spice / Nori / Wasabi / Pea Cream / Coconut Rice / Fennel Slaw

Vegan & Vegetarian

Rigatoni Pasta / Dill Porcini Mushroom Cream Sauce / Crispy Leeks / Heaps of Parmesan (v)

Roasted Butternut Squash Risotto / Smoked Cheddar / Chive / Parm Crisp (v,gf)

Half Roasted Eggplant / Soft Chickpeas / Tahini / Green Olive Relish / Parsley / Extra-Virgin Olive Oil / Toasted Sesame Seeds / Mini Naan for dipping (ve,gf without bread)

Curried Ginger Carrots / Sesame Soy Pea Purée / Jasmine Rice / Drizzled with Thai Chili Oil (ve,gf)

Kid's Menu Main Course

Choose one (1) of the following:

Homemade Chicken Tenders / Fresh Cut fries / Veggie Sticks / Dipping Sauce

Short Noodle Pasta + San Marzano Tomato Sauce
Butter Noodles and Cheese
Grilled Cheese Sandwich / Fries / Veggie Sticks / Dipping Sauce

Desserts

Choose one (1) of the following:

Raspberry Macaron Gateau + Lychee, Rose Infused White Chocolate Ganache (gf)
Tiramisu / Espresso / Mascarpone
Grapefruit Cream Tart / Lavender Infused Whipped White Chocolate Ganache
Frangelico Chocolate Dome / Vanilla / Raspberries
Chocolate Maple Bourbon Tart / Creme Anglaise
Vanilla Creme Brulee / Raspberry Cardamom Swirl (gf)

Late Night Snack

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 Options

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