



2025 Traditional Weddings Soirée Menu

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Cocktail Hour

Passed Hors d'Oeuvres

Selection of five (5) different passed 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)

Dinner

Passed Hors d'Oeuvres

Selection of three (3) additional passed 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)

Chef Hosted Action Stations

*Selection of two (2) different action stations:
You may add an additional station for \$15 per guest.*

Authentic Canadian Poutine / Variety of Toppings
Variety of Dim Sum / Hoisin / Sambal / Chop Sticks

Birria Short Rib Bao Bun / Pickle Slice / Lime Crema
Chef's Choice Assorted Pizzas / Side Salad
Chicken Souvlaki Skewer / Yogurt Dressing (gf)
Caramelized Halloumi Cheese Taco / Fennel Slaw / Mango Chutney (v)
Mini Lobster Roll / Caviar / Everything Bagel Seasoning / Pickled Onion
Macaroni & Cheese / Variety of Toppings

– And –

A Self Serve Station With:

Charcuterie
Chef's Selection Sliced Deli Meats / Pates / Olives / Pickles / Marinated Onions / Crostinis /
Garnishes
Fine Cheeses
Chef's Selection Assorted Fine Cheeses / Fresh & Dried Fruits / Nuts / Crostinis / Garnishes
Fruit Platter
Chef's Selection Assorted Fruits

Dessert

A Staging of Fine Pastries & Sweets

Late Night Snack

Late Night Chef Hosted Culinary Stations

*One (1) culinary station is included to compliment your soirée meal.
You may add an additional station 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

Sushi Station

Variety of Fresh Sushi / Traditional Garnishes & Sauces

\$22 per guest as an additional option

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