

2020

Let's celebrate
THE BEST DAY OF YOUR LIVES



“Cooking is more than a passion, it’s an art that creates unforgettable experiences.”

Jiju Paul



COLD HORS D'OEUVRES

- Beef & Pepper Corn** 36/dozen
Salsa Verde | Baguette
- California Rolls** 36/dozen
Maki | Tekkamaki | Kappamaki (GF)
- Oysters** 189/five dozen
Freshly Shucked, Horseradish Cocktail | Caesar Granita |
Green Apple Mignonette (GF)
- Tomato & Cheese** 30/dozen
Grape Tomato | Basil | Bocconcini | Tomato Vodka Ice
(V,GF)
- Mushroom & Pastry** 30/dozen
Roasted Wild Mushroom Blend | Puff Pastry | Béarnaise
Aioli (V)
- Smoked Salmon & Capers** 36/dozen
Tarragon Cream Cheese | Balsamic Pearls | Pickled Shallots
- Tuna & Poke** 36/dozen
Seaweed Salad | Sesame Cone

- Shrimp & Cocktail** 36/dozen
Chef Jiju's Signature Cocktail Sauce (GF)
- Duck & Pear** 36/dozen
Pear Chutney | Radicchio (GF)
- Chicken & Caesar** 36/dozen
Salad On Endive (GF)
- Hummus & Moutabel**  30/dozen
Cucumber Cups | Mint (V, VN, GF)
- Goat Cheese & Walnut** 30/dozen
Honey | Walnuts | Gluten Free Bread Crisps (V)
- Rice Paper & Vegetable** 36/dozen
Rice Paper | Carrot | Cucumber Bâtonnets |
Thai Basil Peanut Sauce (V, VN)
- Radish & Olives**  30/dozen
Kalamata Olive Tapenade (V, VN, GF)

V = Vegetarian

VN = Vegan

GF = Gluten Free

 = Healthy Choice





HOT HORS D'OEUVRES

Minimum order of 3 dozen for each selection

Chicken & Mango 36/dozen

Chicken Wontons | Mango Aioli

Chicken Wings 33/dozen

Teriyaki, Honey Mustard Garlic, Salt & Pepper, Sriracha or Sweet Chili Sauce

Chicken Parmesan Sliders 36/dozen

Lemon Aioli

Chicken Satay 36/dozen

Spicy Peanut Sauce

Beef & Pearl Onion 36/dozen

Alberta Beef Brochette | Pearl Onion | Barbeque Sauce

Beef & Brioche 42/dozen

AAA Prime Rib Beef Sliders | Horseradish Mayo | Pickles

Pork Ribs 29/lb

Salt | Pepper, Garlic or Chili | Lemon Wedges

Pork & Bun 36/dozen

Alberta Pulled Pork BBQ Sliders | Cabbage Slaw

Pork & Chive Pot Stickers 30/dozen

Soy Glaze | Green Onion

Coconut & Prawns 38/dozen

Sweet Chili Sauce

Crab & Lobster 39/dozen

Crab | Lobster Cake | Chimichurri Sauce

Spinach & Cheese 30/dozen

Spanakopita | Cucumber | Mint Tzatziki (V)

Spring Rolls 28/dozen

Vegetarian | Plum Sauce (V, VN)

Vegetarian Samosas 28/dozen

Vegetarian | Plum Sauce (V, VN)

Vegetarian Pakora 28/dozen

Potato | Mint Chutney (V, VN)



CELEBRATION STATIONS

Minimum order for 50 people—Prices below per person

Slider 21

Carved Alberta Beef Striploin Medallions | Prime Rib
Chicken Parmesan | Pulled Pork With Toppings

Gyro 16

Beef Or Chicken Shawarma | Falafel | Mini Pitas | Tzatziki |
Donair Sauce | Lettuce | Tomato | Onion

Mini Hotdog 15

Local Sausages | Hotdogs | Chili | Bacon | Creole Mustard |
Chow Chow | Sauerkraut | Traditional Toppings

Nachos 14

Tortillas | Queso Sauce | Sour Cream | Pica De Gallo
Diced Onion | Pickled Jalapeño | Tofu | Mexican Spiced
Ground Beef

Udon Noodle 16

Noodles | Char Siu Pork | Pulled Chicken | Bok Choy
Shitake | Egg | Bean Sprouts | Green Onions | Diced Sweet
Potato | 5 Spice Vegan Broth

Pasta (Action Station) 18

Risotto | Two Kinds of Pasta | Tomato Sauce | Alfredo
Sauce | Diced Chicken | Vegetables | Farmers Sausage

Cheese Board 18

Selection of Domestic & International Cheeses | Dried
Fruits | Crackers | Crostini

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Maritime 21
Steamed Mussels | Shrimp | Clams | Smoked Salmon
Gravlax Salmon | Cocktail Sauce | Capers | Lemon

Dirty Fries 17
Thick Cut Alberta Fries | Pulled Pork | Beef Chili | Italian
Sausage | BBQ Tofu | Cheese

Taco Bar 16
Soft Flour | Corn Tortillas | Ancho Chicken | Shredded Beef
Vegetables | Sour Cream | Onions | Salsa | Diced Tomatoes
Avocado

Taste of Italy 17
Selection Of Cured Meats | Roasted | Pickled Vegetables
Balsamic Vinaigrette | Olive Oil | Parmesan Cheese

Alberta Beef Prime Rib 18
Merlot Jus | Horseradish | Dijon Mustard | Mini Buns

Pulled Beef & Yorkshire 17
Horseradish Cream | Grainy Mustard | Marsala Jus |
Yorkshire Pudding

Porchetta 17
Sour Cherry Sugo | Apple Sauce | Grainy Mustard | Marsala
Jus | Mini Buns

Sage Rubbed Turkey Breast 14
Cranberry Aioli | Creole Mustard | Sage Butter | Mini Buns

Crepe Station 18
Sweet Fillings: Hazelnut | Chocolate | Suzette | Berries
Crème Anglaise

OR

Savoury Fillings: Mushrooms | Gruyère Cheese | Avocado
Curried Chicken

Sundae Station 18
Vanilla | Chocolate Ice Cream | Shaved Almonds
Marshmallows | Dried Fruits | Sprinkles



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BUFFET DINNER PACKAGES

Minimum order for 30 people. Price of a buffet dinner is included in wedding package.

Taste of Canada

Caesar Salad | Romaine Lettuce | Garlic Croutons

Artisan Greens | Mandarin Orange | Cranberries | Pumpkin Seeds | Raspberry Vinaigrette (V, VN, GF)

Chickpea | Roasted Cauliflower | Lemon | Lime Vinaigrette (V, VN, GF)

Cheese Board

Selection Of Domestic & International Cheeses
Dried Fruits | Crackers | Crostini

'O Canada' Seafood Display

Steamed Mussels | Shrimp | Clams | Scallops |
Gravlax Salmon | Cocktail Sauce | Capers | Lemon (GF)

24-Hour Braised Beef Short Ribs (GF) | Pearl Onions | Merlot Sauce
Chicken Forestière (GF) | Prairie Mushroom Sauce
Red Miso Salmon (GF) | Sake Cream Sauce
Parsley Butter Vegetables (V)
Rice Pilaf | English Peas | Peppers (V,VN)
Creamy Garlic Mashed Potato (V)

Date Cake Pudding | Blueberry Compote | Butterscotch Sauce
Chocolate Marble Cake
Raspberry White Chocolate Mousse (GF)
Sliced Fruit Platter

Coffee | Tea

Southern Soul

Kale | Pumpkin Seeds | Cranberries | Citrus Vinaigrette (V, VN, GF) 
Southern Style Potato Salad
Black Bean | Rice Salad (V, VN)

Southern Buttermilk Fried Chicken | Country Gravy
Jambalaya Shrimp | Sausage | Chicken
Blackened Catch Of The Day
Cajun Roasted Potatoes (V, VN)
Spicy Creole Bean Cassoulet (V)
Corn Bread Muffins | Browned Honey Butter

Passion Mousse Slices
Red Velvet Cake
Beignets
Chocolate Cream Puff

Coffee | Tea



Little Italy

Focaccia | Baguette | Garlic Bread | Paesano

Arancini Di Riso

Pasta Salad | Pesto Cream (V)

Fire Roasted Mediterranean Vegetables (V, GF)

Arugula | Spinach Salad (V, VN, GF) 

Chicken Saltimbocca (GF) | Lemon Caper Jus

Slow Cooked Beef (GF) | Chianti Balsamic Demi

House-Made Vegetable Cannelloni (V) | Two Sauces

Grilled Vegetables (V)

Eggplant Parmigiana (V) | Mozzarella Cheese | Smoked

Tomato Sauce (V)

Lemon | Garlic Broccoli | Zucchini (V)

Tiramisu

White Chocolate Pistachio Slice

Cannoli

Sliced Fruits 

Coffee | Tea

Far East

Asian Noodle Salad (V) 

Tofu Salad | Asian Slaw | Soy Vinaigrette (V) 

Field Greens Salad (V, VN, GF) 

Pan Fried Dumplings

Chicken | Cashew Nut

Beef | Broccoli

Black Pepper Pork | Gai Lan

Jasmine Rice (V, VN)

Vegetable Chow Mein (V)

Vegetable Stir Fry (V, VN)

Fortune Cookies

Coconut Cream Buns

Green Tea Profiteroles

Mango Pudding

Coffee | Tea

Taste Of India

Kachumber Salad (V, VN) 

Tandoori Cauliflower (V, VN) 

Curried Chickpea Salad (V, VN) 

Vegetable Pakora (V, VN)

Aloo Tikki (V, VN)

Butter Chicken

Lamb Rogan Josh (GF)

Palak Paneer (V)

Jeera Aloo (V, VN)

Dal Tadka (V, VN)

Vegetable Biryani | Cucumber Raita (V)

Naan (V)

Kheer

Gajar Halwa

Ras Malai

Gulab Jamun

Coffee | Tea | Masala Chai



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Middle Eastern

Hummus (V, VN, GF) 

Tabbouleh (V, VN, GF) 

Fattoush (V, VN, GF) 

Moutabel (V, VN, GF) 

Spanakopita (V)

Samosas (Assorted)

Lamb Ouzi (GF) – Chef Carved

Shish Taouk (GF) | Beef Kebab (GF)

Samak Harra (GF) | Harrah Sauce (GF)

Vegetable Tagine (GF, V, VN)

Penne Pasta | Cream Sauce (V)

Baklava Cake

Rice Pudding | Crushed Pistachios

Date Cake

Um Ali

Coffee | Tea

Add A Carved Feature Station

Minimum order 50 persons per selection

Alberta Prime Rib 11

Yorkshire Pudding | Beef Essence

Alberta Beef Striploin 9

Horseradish Jus | Grainy Mustard (GF)

Porchetta 7

Sour Cherry Sugo | Apple Sauce | Grainy Mustard | Marsala Jus (GF)

Sage Rubbed Turkey Breast 7

Trimming | Turkey Gravy (GF)

Honey Mustard Glazed Salmon 9

Lemon Butter Sauce (GF)





THREE COURSE PLATED DINNER

Minimum 20 persons. Please select one soup or salad, one entrée, and one dessert. To enhance your meal to four courses, add \$6 per person. Includes fresh bread rolls, coffee and tea. Price of a three course plated dinner is included in wedding package.

SOUP

Potato | Leek

Truffle Oil | Crispy Bacon (GF)

Cream of Prairie Mushroom Blend

Porcini Veloute | Truffle Cream (V, GF)

Alberta Beef Barley

Root Vegetables | Beef Broth

Apple | Parsnip

Spiced Puree of Roasted Apples | Parsnips | Smoked Paprika
Crème Fraiche (V, GF)

Seafood Chowder

Crispy Leeks

Roasted Butternut Squash | Apple

Maple Dijon Cream (V, GF)

Tomato Basil With Plum Tomatoes

Garlic | Onion Confit | Fresh Basil (V, GF)

Mulligatawny

Chicken | Rice | Curry | Nutmeg | Coconut Milk (GF)

SALAD

Quinoa Salad

Pickled Carrot| Oven Dried Tomato| Pickled Shallots| Beets|
Kale Crisp (V, VN, GF)

Radicchio & Local Greens Salad

Mandarin Orange | Pickled Shallots | Peach | Feta Cheese |
Roof Top Honey Vinaigrette (V, GF)

Caprese Salad

Tomato Confit | Pickled Cherry Tomato | Bocconcini| Balsamic
Pearls | Micro Greens (V,GF)





SALAD (cont'd)

Roasted Beetroot Carpaccio

Red Beets | Pickled Golden Beets | Arugula | Orange Mustard Vinaigrette | Goat Cheese Cream (V, GF)

Smoked Duck Salad

Frisee | Truffle Vinaigrette | Pickled Shimeji Mushroom | Mandarin Orange

Gruyere Panna Cotta

Bacon Jam | Chives | Parmesan Crisp (GF)

Foie Gras Parfait

Toast | Sour Cherry Gel | Caramelized Apple

Citrus Cured Salmon

Wasabi Aioli | Compressed Cucumber | Parsley & Dill Oil
Tapioca Crisp

ENTRÉE

Beef Tenderloin

Smoked Tomatoes | Shallot Relish | Parmesan-Leek Gratin Potatoes | Rosemary Jus (GF)

Slow Roasted Prime Rib

Horseradish Mashed Potato | Butter Vegetables | Rosemary Jus | Supplement With Yorkshire Pudding (Add \$2)

Miso & Sake Marinated Sable Fish

Braised Fennel | Curried Cauliflower Puree | Ginger Coconut Cream | Brussel Sprouts

Steak | Prawn

Broiled New York Steak | Tiger Prawn Chive Risotto | Market Vegetables | Brandy Peppercorn Sauce (GF)

ENTRÉE (cont'd)

Pan Seared Chicken

Spinach | Sundried Tomato | Borsini Cheese | Maple Roasted Root Vegetables | Pommes Puree | Sage Jus (GF)

Sous Vide Chicken Roulade

Spinach | Sundried Tomato | Maple Roasted Root Vegetables | Pommes Puree | Sage Jus (GF)

Red Miso Salmon

Roasted Cauliflower | Oven Dried Tomato | Quinoa | Sake Butter (GF)

Kale Ricotta Ravioli

Wild Mushroom | French Beans Medley | Saffron Sauce (V)

Squash Linguini

Red Pepper | Coconut Pesto Sauce | Almonds (V, VN, GF)

DESSERT

Flourless Chocolate Sin Cake

Raspberry Coulis (GF)

Vanilla Crème Brûlée

Fresh Berries (GF)

Raspberry Taster

Raspberry Chocolate Mousse | Raspberry Gel
Raspberry Ganache

Key Lime Pie

Candied Lime Meringue

Caramel Apple Cheesecake

Green Apple Gel | Gluten Free Crumble (GF)

Chocolate Truffle Mousse Cake

Oreo Crumbs | Strawberry Coulis

Peach Cheesecake

Peach Gel | Ginger Snip

PALETTE CLEANSERS

Additional \$3.50 per person

Orange | Cranberry Granite (VN, GF)

Lemon Sorbet (VN, GF)

Champagne Sorbet (VN, GF)

Ginger | Mint Granite (VN, GF)

Frozen Grapes | Maple Sugar | Calvados (VN, GF)



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LATE NIGHT SNACK

SAVOURY

Coconut & Prawns 38/dozen
Sweet Chilli Sauce

Pulled Pork Sliders 36/dozen
Alberta Pork | Brioche Buns | Cabbage Slaw

Chicken Wings 33/dozen
Teriyaki | Honey Mustard | Salt & Pepper | Sriracha **or**
Sweet Chili

Vegetable Spring Rolls 28/dozen
Plum Sauce

Mini Corn Dogs 33/dozen
House-made Honey Mustard

Dirty Fries Station 17/person
Crispy Fries | Pulled Pork | Beef Chili | Italian Sausage |
BBQ Tofu Cheese Curds | Gravy

Sandwich Platter 12/person
Roasted Turkey | Smoked Meat | Provolone Cheese
| Roasted Vegetables | Thousand Island Dressing |
Cranberry Spread | Pesto Aioli | Sauerkraut

SWEET

Donut Wall 7/person (min 75 people)
Assorted Donuts | Seasonal Fruit Compote | Chantilly Cream

BUILD YOUR OWN DESSERT STATION

Pick 3 14/person

Pick 5 18/person

Pick 7 22/person

CHOICE OF

Gourmet Cupcakes

Fresh Baked Cookies

Tiramisu

Macarons

Beignets

Pistachio Eclairs

Mini Cheesecake Bites

Green Tea Cake Bites

Passion Fruit Tart | Raspberry Meringue

Chocolate Scones | Preserves | Chantilly Cream

Chocolate Dip | Fresh Strawberries | Sundried Apricots



CHAMPAGNE

Taittinger Brut Reserve, Champagne, France 51

Aromas of fruit and brioche with fragrances of peach, white flowers and vanilla.

Gardet Brut, Champagne, France 44

Aromas of wild berry, white chocolate and almond. Full bodied.

SPARKLING WINE

J.P. Chenet Ice Edition, France 29

Medium dry with a blend of white grapes. Creamy and smooth on the finish.

Henkell Rose, Rhine, Germany 29

Sweet, dry and medium bodied with scent of red currants and strawberry.

Prosecco DOC Treviso, Veneto, Italy 36

Dry wine with aromas of fruits and hints of golden apple.

Cune Cava Brut, Catalonia, Spain 39

Medium bodied with fruity notes. Balanced acidity with creamy texture and lingering finish.

Undurraga Brut, Maipo Valley, Chile 31

Dry, intensely fruity with notes of crisp citrus and white peach.

Prosecco Marca Oro, Veneto, Italy 33

Medium dry, aromas of fruits with finish of pears and wild apples.





WHITE WINE

Mission Hill Estate Series Chardonnay, Okanagan, Canada 29

Aromas of apricot, lemon and jasmine. Medium bodied with flavours of granny smith apples and pineapple.

Undurraga Sauvignon Blanc, Central Valley, Chile 29

Dry, fresh with fruit filled and floral aroma.

Twin Islands, Sauvignon Blanc, Marlborough, New Zealand 31

Crispy palate with intense citrus flavours and hints of coriander with a zesty finish.

Mission Hill Estate Series Sauvignon Blanc, Okanagan, Canada 31

Refreshing and dry with a right balance of acidity and minerality. Notes of lime, pineapple and lemongrass.

Matua Sauvignon Blanc, Marlborough, New Zealand 31

Balanced acidity with hints of lime, passionfruit and gooseberry. Textural and rich palate with finish of minerality.

White Cliff Sauvignon Blanc, Marlborough, New Zealand 33

Aromas of lime and guava with background of citrus flowers. Balanced acid with a smooth palate to finish.

Henry of Pelham Family Estate Riesling, Niagara, Canada 39

Dry with fruity crisp balanced by hints of sweetness on the palate. Aromas of lemon, citrus and rose petals.

Yalumba Christobel's Moscato, Australia 31

Aromas of daphne and white roses with an enticing hint of musk. Balanced with citrus acidity.

Castel Firmian Pinot Grigio, Trentino, Italy 39

Fruity aromas with floral hint of chamomile flower. Dry, elegant with delicate with balanced acidity.

Pierre Sparr Riesling, Alsace, France 41

Dry and elegant with mineral notes. Aromas of citrus fruits and yellow lemon.

Sartori Di Verano Pinot Grigio, Veneto, Italy 42

Refreshing, crisp and well balanced with hints of tropical fruits and citrus.



RED WINE

Mission Hill Estate Series Pinot Noir,

Okanagan, Canada 29

Aromas of blackberry and cherries. Light bodied with hints of dusty soil and cinnamon.

Matua Pinot Noir, Marlborough, New Zealand 29

Bright ruby colour with aromas of sweet cherry and raspberry hinting at layers of fresh and fruity flavours.

Santa Cristina Chianti Superiore, Italy 36

Complex nose with notes of cherries and plums. Finish and after taste are long and savoury with velvety tannins.

Luigi Bosca La Linda Malbec, Argentina 29

Juicy character with fruity finish. Purplish red colour. Bright and young with aromas of fresh red fruit and spices

Yalumba Family Vignerons Organic Shiraz,

Australia 31

Aromas of spiced plums and peppercorns with fruit cake. Fruit driven, medium bodied wine with soft finish.

Undurraga Cabernet Sauvignon,

Central Valley, Chile 33

Deep ruby with aromas of red raspberry, cherry and a bit of plum. Bright and fruity nose with a pinch of spice.

Wente Vineyard Sandstone Merlot,

California, USA 31

Aromas of black cherry and plum with hints of black tea and toasted oak.

Tommasi Family Estates Le Prunee Merlot,

Verona, Italy 33

Aromas of chocolate, berry and cappuccino. Medium bodied with soft tannins and a long, flavourful finish.

Sterling Vineyards, Merlot, Napa Valley, USA 49

Aromas of blackberry and plum. Rich palate of red and black fruit flavours with balanced finish.



DESSERT WINE

Henry of Pelham Special Select Late Harvest Vidal

VQA, 375 ml, Ontario, Canada 39

Aromas of honey, ripened peach, fig and apricot. Well balanced by crisp lemon acidity.

Muscat De Beaumes-de-Venise,

375 ml, Rhone Valley, France 33

Distinct fruity and pleasant aroma. Deliciously sweet yet balanced acidity.

PORT WINE

Penfolds Club Tawny, Australia 39

Rich and vibrant palate of ripe spicy fruit, toffee and walnuts with a clean finish.

Taylor Fladgate 10-year-old Tawny,

Oporto, Portugal 47

Deep brick colour with amber rim. Rich and elegant nose with aromas of ripe berry fruit and long finish.

Taylor Fladgate 20-year-old Tawny,

Oporto, Portugal 49

Intense tawny amber colour. Opulent and voluptuous nose of complex spicy and nutty aroma with long finish.



AT THE BAR

	HOST	CASH
Liquor	5.75	6.75
Premium Liquor	6.75	7.75
Domestic Beer	5.75	6.75
Imported Beer	6.75	7.75
Coolers	5.75	6.75
Wine by the Glass	5.75	6.75
Liqueurs	6.75	7.75
Premium Liqueurs	7.75	8.75
Cognac	7.75	8.75
Pop & Juice	3	3.50

We follow ProServe guidelines of 1 oz pour. Host bar prices are subject to 5% GST and 18% service charge. Cash bar price includes 5% GST.

If there is less than \$500 net consumption per bar, a bartender labour charge will apply at \$35/hour for a minimum of three hours each. We provide complimentary mixes at our bars. If you choose to bring your own wine, a corkage fee of \$15/bottle plus GST and 18% service charge will apply. Full corkage bar fee is \$15/person plus GST and 18% service charge and you will need to provide an AGLC license to us.



BUILD YOUR OWN BAR

CUSTOM COCKTAIL BAR (1oz pour)

Minimum of 60 guests, \$12/ cocktail. Cocktail bar prices are subject to 5% GST and 18% service charge.

CHOOSE YOUR GIN OR VODKA

Three GIN selections

Three VODKA selections

ADD YOUR FIZZ

Tonic Water, Soda Water, Grapefruit Juice, Cranberry Juice

Sparkling Water

TOP YOUR GARNISH

Lemon, Lime, Grapefruit, Cucumber, Mint

CUSTOM CAESAR BAR (1oz pour)

CHOOSE YOUR VODKA

Three VODKA selections

ADD YOUR JUICE

Clamato Mix, Tomato Mix, Vegetable Mix

TOP YOUR GARNISH

Celery, Lime, Bacon, Pickled Beans, Pickled Onions, Pickled Red Pepper

