



WEDDING MENU



PLATTERS

CRUDITÉS & DIP \$125 (serves 25 people)

An array of local traditional & organic vegetables accompanied by a trio of dips

FRESH FRUIT PLATTER \$150 (serves 25 people)

An attractive presentation of seasonal fresh fruit

DOMESTIC & IMPORTED CHEESE PLATTER \$175 (serves 25 people)

A selection of brie, chèvre, havarti, boursin & medium cheddar accompanied by assorted crackers & garnished with roasted pecans & dried fruit

ANTI PASTO PLATTER \$175 (serves 25 people)

A selection of cured meats, cheese & grilled vegetables

SMOKED SALMON PLATTER \$200 (serves 25 people)

Cold smoked Atlantic salmon with red onion, caper blossoms & grilled herb bread

DELI SANDWICHES \$9 per person (1.5 pieces)

A selection of egg salad, tuna salad, a selection of deli meats on white & whole wheat bread

DELUXE SANDWICH PLATTER \$12 per person (1.5 pieces)

A selection of egg salad, tuna salad, ham & Swiss, roast beef & cheddar, turkey & cranberry on a selection of focaccia, croissant, white & whole wheat wraps & multigrain loaf

CLOVELLY SIGNATURE DIPS \$65 (serves 15 -20 people)

MEXICAN FIVE LAYER

Sour cream, salsa, guacamole, refried beans, mixed cheese with toppings

SPINACH & ARTICHOKE

Sautéed spinach, artichokes, three cheeses

CORN & BACON

Creamed corn, double smoked bacon & cream cheese

ROASTED RED PEPPER

Roasted red pepper, herbs, cream cheese & sour cream

HUMMUS

Traditional olive & chickpeas or spicy with chili oil & Thai peppers

Each accompanied with tortilla chips & naan bread

HORS D'OEUVRES

Minimum order of five dozen of each hors d'oeuvres selection

HOT \$28/dozen

BBQ meatballs

Mini mac poppers

Dry spiced chicken wings

Cod nuggets with house tartar sauce

Vegetarian spring rolls with sweet & sour dip

Spicy sausage rolls

Mushroom & goat cheese canapés with white truffle

HOT \$33/dozen

Crab cakes with remoulade sauce

Salt cod fish cakes with house tartar

Mini quiche Lorraine or broccoli & cheese

Bacon wrapped scallops with citrus vinaigrette

Angus BBQ beef sliders with cheese & bacon

Pulled pork slider with country slaw

Cajun shrimp

Chicken flautas with sour cream & salsa

COLD \$28/dozen

Herbed turkey salad flatbreads

Roasted cherry tomato & chèvre pitas

Smoked salmon, dill cream cheese & caper canapés

Grilled shrimp with herbed cream cheese on toasted crostini

Roasted red pepper & hummus rounds

Tomato basil with bocconcini bruschetta

Spinach & prosciutto pinwheels

Buffalo chicken pinwheels

LIVE STATIONS *Minimum of 25 people*

CARVED BEEF STRIPLOIN STATION

Served with au jus, assorted rolls

FLAMBÉ STATION

Choose shrimp, scallops or both. Served with rosé sauce, garlic & herbs, flambéed with iceberg vodka

POTATO MARTINI BAR

Garlic mashed potatoes with an assortment of toppings including, bacon bits, green onion, mixed cheese, sour cream & merlot demi-glace

WEDDING MENU

PLATED DINNERS *Minimum of 20 people*

APPETIZER

Seasonal greens with dried cranberries, candied pecans, crumbled goat cheese & red peppers with maple vinaigrette
Caesar salad with house made croutons, double smoked bacon, shredded parmesan cheese & buttermilk dressing
Spinach salad with mandarin segments, strawberries, red peppers, toasted almonds & feta cheese with balsamic dressing
Classic shrimp cocktail with mixed greens, house cocktail sauce & lemon
Soup du jour

MAIN COURSE

We are pleased to offer a choice of two entrée options. When offering choice of two entrées, the higher price prevails for all meals.

Cider brined boneless pork loin chop with caramelized onion & apple jus \$42
Bone in chicken supreme with Newfoundland savory dressing & red wine demi \$44
Bacon wrapped chicken supreme stuffed with sundried tomato, goat cheese & spinach with a merlot demi-glace \$46
Fresh Atlantic salmon, pan seared with mango slaw \$47
Pan seared 6oz beef tenderloin with mushroom demi-glace & crispy onion \$57
AAA prime rib with grainy mustard jus and Yorkshire pudding \$55

VEGGIE MAINS

Lasagna layered with roasted eggplant, zucchini, cherry tomatoes & spinach in a creamy rosé sauce \$40
Roasted Portobello mushroom stuffed with marinated cherry tomatoes & goat cheese \$40

All mains served with Chef's choice of potato & choice of grilled seasonal vegetables or vegetable medley

DESSERT

Homemade apple pie with streusel crumble, whipped cream & caramel sauce
Chocolate & hazelnut pot de crème finished with Bailey's whipped cream
Crème brûlée with whipped cream (assorted flavours available)
Housemade carrot cake with cream cheese icing & whipped cream
New York style cheesecake with wildberry compote
Chocolate trio of chocolate truffle tower, chocolate dipped strawberry & chocolate mousse in a brandy snap cup

To provide a custom menu option that meets the needs of your group, please choose one appetizer option, up to two entrée options & one dessert option. Served with a dinner roll, coffee & tea.

WEDDING MENU

MID-NIGHT SNACK

FUN SNACK

Fresh cut fries, ketchup and spicy mayo \$7

POUTINE STATION

Fresh cut fries with cheese curds, gravy and dressing \$13

A FAVOURITE

Traditional bite size grilled cheese sandwich and fries \$10

HUNGRY MAN SNACK

Choice of pulled pork or Angus BBQ beef sliders. Served with house cut fries and spicy mayo. 25 pieces / \$100

WINGS & RINGS SNACK

Wings – fried and tossed in your choice of mild, medium, hot, honey garlic, or BBQ. Served with house cut onion rings \$17

GET YOUR POPCORN!

Freshly popped in our popcorn machine and served with assorted seasonings \$100/hour

A minimum of 50 people is required for mid-night grub options. Our Event Team would be happy to work with you to customize a menu for groups smaller than 50 people.

BAR MENU

CASH BAR (including tax)

Domestic beer \$6.75
Premium beer \$7.75
House wine by the glass \$8.00
Premium wine by the glass \$11.75
Liqueurs \$8.25
Liquor \$6.76
Coolers & ciders \$8.00
Non-alcoholic beverage \$3.50
Martini (1.5oz) \$10.50
Martini (2 oz) \$12.50
Non-alcoholic beer \$6.75

Cash bar prices are inclusive of taxes

HOST BAR

Domestic beer \$5.65
Premium beer \$6.50
House wine by the glass \$6.75
Premium wine by the glass \$10.00
Liqueurs \$7.08
Liquor \$5.50
Coolers & ciders \$6.63
Non-alcoholic beverage \$3.10
Martini (1.5 oz) \$9.00
Martini (2 oz) \$10.62
Non-alcoholic beer \$5.65

Host bar prices are exclusive of taxes & service charge

WEDDING MENU