

for your wedding day

LATE EVENING LUNCH

ROLLS AND BUTTER
ASSORTED COLD DELI MEATS
PICKLE TRAY
CONDIMENTS
COFFEE AND TEA

15.00 PER PERSON WITH A DINNER
(HOMEMADE PASTRIES AND WEDDING CAKES ARE PERMITTED)

CHILDREN'S MENU PRICE (4-12 YEARS)

CHICKEN FINGERS AND FRIES
INCLUDES CHOSEN SALAD AND DESSERT

15.00

*Children three (3) years and younger eat free of charge

**Children above three (3), but under twelve (12) get
50% off when eating from the same menu

FRUIT PUNCH (40 SERVINGS)

49.00

LIQUOR PUNCH (40 SERVINGS)

80.00

***Prices are subject to an 18% gratuity charge

ADDITIONAL COSTS

TICKET SELLER

15.00 / HOUR

COAT CHECK ATTENDANT

15.00 / HOUR

BARTENDER FEE

25.00 / HOUR

plated dinners

All plated dinner prices are based on three courses.

For each additional course Add \$ 4

ALL PLATED DINNERS INCLUDE:

FRESHLY BAKED ROLLS AND WHIPPED BUTTER

STARBUCKS COFFEE, DECAFFEINATED COFFEE AND TAZO TEAS

CHOICE OF ONE SOUP OR SALAD

SOUPS

CREAM OF CARROT

BLENDED WITH HONEY AND GINGER

CHICKEN CONSOMME

WITH SHITAKE MUSHROOMS AND VEGETABLE JULIENNE

SWEET POTATO SOUP

FLAVORED WITH MAPLE SYRUP, GARLIC AND CHIVES

SALADS

CALIFORNIA SALAD

ARTISAN GREENS WITH STRAWBERRY, MANDARIN ORANGES,
TOASTED ALMOND SLICES AND RASPBERRY VINAIGRETTE

CAVALIER CAESAR SALAD

ROMAINE HEARTH WEDGE TOPPED WITH CAESAR DRESSING,
CROUTONS FRESHLY GRATED PARMESAN CHEESE, APPLEWOOD
SMOKED BACON BITS AND A LEMON WEDGE

GARDEN SALAD

FRISSEE AND ARTISAN LETTUCE, ROASTED BEETS, SUNFLOWER
SEEDS AND HONEY DIJON MUSTARD VINAIGRETTE

SWEET BUTTER LEAF SALAD

BOSTON BIBB LETTUCE, ORANGE MANDARIN SECTIONS AND
CREAMY CITRUS DRESSING

ARTISAN LETTUCE AND TOMATO SALAD

BOCCONCINI CHEESE, FRESH BASIL AND BALSAMIC VINAIGRETTE



Sheraton

dinner entrée selection

ENTRÉES

ALL DINNER ENTRÉES INCLUDE:

CHEF'S CHOICE OF POTATO OR RICE AND VEGETABLES

YOUR CHOICE OF:

BAKED SUPREME OF CHICKEN STUFFED WITH WILD MUSHROOMS
SERVED WITH CREAM SAUCE \$42

BAKED SUPREME OF CHICKEN STUFFED WITH GOAT CHEESE
SUNDRIED TOMATO AND PESTO CREAM SAUCE \$43

GRILLED SUPREME OF CHICKEN WITH SHRIMP
SERVED WITH RED PEPPER COULIS \$43

GRILLED TURKEY MEDALLIONS
SERVED WITH CONFETTI SALSA \$40

GRILLED DUCK BREAST (MAXIMUM 80 PEOPLE)
BORDEAUX JUS AND A TRIO OF SAUTÉED OLIVES \$49

BAKED HALIBUT FILLET
CRABMEAT AND SHRIMP CARDINAL SAUCE \$52

GRILLED SALMON FILLET
CITRUS FILLETS AND GEWÜRZTRAMINER CREAM SAUCE \$43

POACHED COD LOINS
WITH SHRIMP, MUSHROOMS AND PARSLEY WHITE WINE SAUCE \$45

ROASTED STUFFED PORK LOIN
AUTUMN DRIED FRUIT, APPLES AND BACON CHARDONNAY PORK JUS \$39

GRILLED FILET OF BEEF TENDERLOIN
SAUCE CHORON AND ARTICHOKE \$52

ROASTED BEEF TENDERLOIN
OYSTER, SHITAKE, BUTTON MUSHROOMS, SHALLOTS AND BURGUNDY JUS \$50

ROASTED ALBERTA PRIME RIB OF BEEF
BLACK PEPPERCORN AND RED WINE JUS \$46

ROASTED NEW YORK STRIPLOIN
DIJON MUSTARD AND HERB COATED PAN JUS \$46

GRILLED NEW YORK STRIPLOIN STEAK
RED ONION, THYME AND CABERNET SAUVIGNON CONFIT \$49

ROASTED TOP SIRLOIN OF BEEF AU JUS
ALL NATURAL AU JUS \$39

BEEF & CHICKEN COMBO PLATE
GRILLED FILET OF BEEF TENDERLOIN AND A GRILLED CHICKEN BREAST
WILD MUSHROOM SAUCE \$50

All prices exclusive of applicable taxes and gratuities



Sheraton

dinner deserts

YOUR CHOICE OF:

NEW YORK STYLE CHEESE CAKE

CHOCOLATE MOCHA SAUCE COULIS AND WHIPPED CREAM

TRIO OF CHOCOLATE MOUSSE TOWER

RASPBERRY SAUCE AND WHIPPED CREAM

RASPBERRY AND CHOCOLATE MOUSSE TORTE

DARK GANACHE GLAZED, BAILEY MOCHA SAUCE AND WHIPPED CREAM

STREUSEL TOPPED APPLE TORTE

VANILLA ICE CREAM CHOCOLATE COULIS AND WHIPPED CREAM

dinner enhancements

SORBET \$3

INQUIRE ABOUT CHEF'S SELECTION

SHRIMP AND LOBSTER BISQUE \$8

TOPPED WITH CRÈME FRAÏSH

SEARED DIGBY SCALLOPS \$10

ROOT VEGETABLE JULIENNE, PERNOD INFUSED CREAM SAUCE

BRUSCHETTA \$6

TOASTED BAGUETTE, OLIVE OIL, GARLIC, MARINATED ROMA TOMATOES
AND PARMESAN CHEESE

SMOKED DUCK BREAST \$15

FRESH PINEAPPLE, WALDORF SALAD AND WALNUTS

BRAISED WILD BOAR \$14

WITH SOFT POLENTA

SEAFOOD COCKTAIL \$12

SMOKED SALMON, CANDIED SALMON, SMOKED TROUT, SMOKED
MACKEREL AND WHITE COCKTAIL SAUCE WITH BRANDY AND SHERRY

TIRAMISU \$3

WITH FRESH STRAWBERRIES AND WHIPPED CREAM