



Wedding
MENUS

ALWAYS COOK WITH YOUR *Heart*

Chef Yoshi Chubachi

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Rehearsal Dinner

MENU



Rehearsal Dinner Menu

ONLY AVAILABLE THE NIGHT BEFORE THE WEDDING

\$38/guest

BURGERS & BEER (Choose two options)

DESSERT NOT INCLUDED

Chef's Wagyu Burger

Wagyu beef | candied bacon | smoked cheddar | lettuce | tomato | confit red onion | smoked Jalapeno aioli.

Fire-Grilled Chicken on Waffle

Spice-rubbed chicken | candied bacon | Havarti cheese | avocado | tomato | confit red onion | sundried tomato jam | white balsamic

West Coast Salmon

Salmon fillet | house-pickled green papaya | Quebec brie | avocado | crisp lettuce | vine tomatoes | caper remoulade | white balsamic glaze

Vegetarian Burger | vg

Veggie patty | grilled portobello | Quebec brie | avocado | crisp lettuce | tomato | roasted red pepper hummus

\$60/guest

FAMILY STYLE DINNER - Served for Parties up to 30 ppl

RELAXED STYLE. LONG FAMILY STYLE SET UP FOR THE TABLE

Chef's choice of salad or pasta salad.

Main dish, roasted chicken breast with madeira wine sauce

Or pan seared west coast salmon, bruschetta sauce

Oven roasted potatoes or mashed potatoes

Seasonal veggies



Rehearsal Dinner Menu
CONTINUED ON NEXT PAGE

Rehearsal Dinner Menu

ONLY AVAILABLE THE NIGHT BEFORE THE WEDDING

\$75/guest

GRAZING TABLE - Mountain Style Display

15 PPL MINIMUM. ONE EXPO. NO REFILLS

Assortment of Charcuterie Meats, international Cheese selection. Pickled goods. Olives
Condiments and jams. Gourmet crackers

Fresh vegetables, fresh greens

Berries, grapes

One pasta salad

Sourdough breads, Infused olive oils; gourmet balsamic vinegars,

Gourmet hummus and pita.

Fruit pie, squares





Breakfast and Lunch

MENU



Breakfast Menu

ONLY AVAILABLE THE DAY OF THE WEDDING

MORNING BREAKFAST TRAY *Included with guest suite*

DELIVERED ON THE DAY OF THE WEDDING PER ROOM.
PORTIONS ADJUSTED ACCORDING TO GUEST COUNTS PER ROOM

Includes:

Mini Danishes or Fruit

Toasted bagels or toasted bread with choice of jam, peanut butter, cream cheese or butter.

Coffee and Tea.

Bowl with corn flakes cereal and glass with milk available for kids

WEDDING BREAKFAST *\$28/guest*

Includes:

Yogurt parfait, mini-beignets; fresh fruit platter.

Add-on Protein Smoothies. \$8/ per smoothie

Blueberry-Vanilla (whey protein)

Green smoothie: pineapple, orange, parsley spinach, honey, ginger

Banana strawberry (plant based protein)

SUNSHINE BREAKFAST *\$38/guest*

Includes:

Scrambled eggs, pan fried potatoes. Bacon, Chicken sausage.

Fruit Platter. Mini-Danishes



Lunch Menu

DAY OF THE WEDDING, SERVED AFTER BREAKFAST AND BEFORE CEREMONY

Wedding lunch includes, Coffee And Tea
Self-serve display with potato chips, fresh-baked cookies and squares

SANDWICHES + WRAPS [Choice of four] *\$45/guest*

Roast Beef + Horseradish Mayo, lettuce, tomato, spicy Havarti cheese. Marble rye bread

Smoked Turkey + Swiss Cheese roasted garlic aioli, lettuce, tomato. Artisanal sourdough bread

Egg Salad and bacon Sandwich. White sourdough bread, lettuce, celery, green onion

Cream cheese tomato and cucumber bagel

Smoked salmon bagel
capers, red onion, lettuce, cucumber, cream cheese.

Vegetarian wrap: chef's choice

Chicken Wrap, avocado, cucumber, peppers, tomato, lettuce, chipotle aioli

WEDDING PARTY LUNCH *\$55/guest*

Includes Fruit Juice, Tea and Coffee.

Afternoon Tea-time style sandwiches, fresh fruits, mini charcuterie bites, olives, gourmet crackers, crostini, cheese spread, assorted squares, chocolate truffles.

SELF-SERVE LUNCH AT TIGER'S EYE *\$45/guest*

FOR GUEST COUNTS 10 PPL+

Cheese scrambled eggs, bacon slices.

Pancakes with fresh blueberries, whipped cream, butter and syrup on the side.

Fresh fruit platter, yogurt and granola, mini beignets.





Cocktail Hour

MENU



Hors D'oeuvres

Priced per dozen - Two dozen minimum of each selection

COLD HORS D'OEUVRES

- Seared Ahi tuna "tataki" multigrain cracker with pickled papaya and wasabi aioli GF 48
- Chilled Poached Tiger prawn skewer in marinara sauce GF 50
- Fresh east coast oyster in the half shell with mignonette dressing GF DF 49
- Alberta beef tenderloin tartare serve in wonton cup + rocket greens 50
- Fresh burrata crostini with basil and marinated peppers V 42
- Grilled asparagus wrapped with Italian prosciutto GF 42 DF; GF
- White balsamic drizzled tomato bruschetta crostini, grana Padano 42 V
- Fresh avocado mousse on a crispy cup with micro greens, toasted pine nuts, cranberry jam VG 42
- House-smoked salmon on blini pancake, caper + pickled red onions 44

HOT HORS D'OEUVRES

- Spinach + goat feta cheese phyllo triangles, tzatziki sauce v 45
- Tempura herb marinated tiger prawns 55 DF
- Coconut tiger prawn + mango peppercorn sauce 55 DF
- Marinated chicken tenderloin skewer with creamy jalapeno dip sauce. 55 GF
- Grilled Alberta beef striploin skewer, teriyaki + toasted sesame seeds 58 DF; GF
- Handmade pork gyoza with ponzu sauce DF 45
- Wagyu meatballs in rustic tomato sauce, grated Grana Padano GF 51
- Chicken empanadas with creamy chipotle sauce. 45 GF
- Vegetable samosas with balsamic mango chutney V; DF 45
- Vegetarian spring rolls; plum sauce 42



Cocktail Hour

Self Serve Station

INTERNATIONAL CHEESE BOARD

\$20/guest.

Minimum of 10 guests.

Various cheeses, fresh grapes, dried fruits, assorted nuts, assortment of gourmet crackers, house made jams.

CHARCUTERIE BOARD:

\$20/guest.

Minimum of 10 guests.

Selection of cured meats and in house Pâté Maison. Fresh grapes, pickled accoutrements, in-house jams and honey mustard. Assortment of gourmet crackers. DF and GF crackers available.

BREAD STATION

\$15/guest.

Minimum of 10 guests.

Assorted artisanal crust bread display with aged balsamic vinegars & gourmet selection of olive oils.

FRUIT & VEGGIE BOARD

\$15/guest.

Minimum of 10 guests.

Selection of fresh fruits and veggies, w/ yogurt dip and blue cheese ranch.



Cocktail Hour



Emerald Dinner

MENU



Emerald Menu

3 - COURSE \$100/PERSON - 4 COURSE \$125

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Add-on: Fresh brewed coffee, selection of teas, \$5/guest
Add-on: Artisanal bread rolls. \$5/guest.

SALADS [Choice of one]

Italian burrata with arugula. GF V

Vine ripped tomatoes, basil tapenade. honey balsamic reduction.

Insalata Caprese GF V

Vine ripened tomatoes, citrus marinated bocconcini, basil oil, balsamic reduction, fleur de sel.

Organic Living Lettuce with Beaujolais Poached Pear V GF

Quebec smoked blue cheese, champagne vinaigrette, candied sunflower seeds, sun-dried cranberries

Caesar Salad with Kale and Romaine Lettuce GF DF VG

Crispy chickpeas and crispy capers. Star anise and orange vegan mayo dressing. Polenta croutons as alternative

Mediterranean Red Quinoa, Rocket greens + Grilled Pineapple. GF V

Medjool dates, bell pepper, shallots, parsley, fried chick peas, charred lemon vinaigrette, goat feta stewed cherry tomatoes.

Beets Salad with Mesclun Bouquet. GF V

Roasted beets with green apples. candied walnuts. Blue cheese, toasted sesame seeds. White balsamic dressing.

SOUPS [Choice of one]

Forestier Mushroom Soup

Sautéed mushrooms, white truffle oil DF GF V

Butternut Squash

Apple chutney, pumpkinseed oil DF GF V

Corn Chowder with crispy corn niblets and scallion- infused oil GF V DF

Vichyssoise Potato and Leeks Soup chicken base: with crispy leeks GF DF

Tomato Bisque with parm crostini. Drizzled with eldelberry balsamic reduction V

Emerald Menu

3 - COURSE \$100/PERSON - 4 COURSE \$125

Page 2 of 4

ADD ON APPETIZERS [Choice of one] \$25/ guest.

(Appetizer course can be included as part of a 3-course menu at \$15/guest up-charge)

Jumbo Herb Scallop + tiger prawn medallion, Risotto Milanese, Beurre Blanc GF

Pan-Seared West Coast Salmon GF

Mascarpone lemon risotto, with balsamic roasted cherry tomatoes

Honey-Lemon Herbed Halibut on baked polenta with Beurre Blanc GF

Country-Style Pâté de Maison, homemade pickled vegetables, crusty breads GF

Mushroom Risotto with crispy tempura kale. Spiced pumpkin seeds, stewed cherry tomatoes. Drizzled with herb oil. V

PALATE CLEANSER. *\$10/guest* [Choice of one] DF GF Vg

Personalized ice carving available for \$15/person

Yuzu + Ice Wine

Mango

Strawberry

Champagne

Lime

Coconut

Passionfruit



Emerald Menu

3 - COURSE \$100/PERSON - 4 COURSE \$125 per person

Page 3 of 4

ENTREES [Choice of two]

Served with starch of your choice and seasonal veggie bouquet.

From the Sea

West Coast Salmon GF

Tiger prawns, basil, tomatoes Bruschetta beurre blanc.

Grilled Halibut GF

Jumbo scallop, citrus Beurre Blanc

Hawaiian Mahi-Mahi GF; DF

Shrimp Scallop lollipop, Macadamia Nut Crusted

Diced pineapple and mango salsa. With red peppers, shallots and rice vinegar.

From the farm

Lamb Duo GF DF

Honey + grainy curry mustard crusted lamb rack, Moroccan lamb Kofta, Saskatoon berry, lamb jus.

Alberta AAA Beef Tenderloin GF DF

Red wine braised beef short rib, brioche stuffing, mushroom ragoût, Madagascar peppercorns, veal jus.

Stuffed Pork Chop and Pork belly duet GF DF

Apple stuffing, and port wine sauce.

Stuffed Chicken Supreme

Saskatoon berry stuffing, Madeira wine sauce (Savoury prosciutto and brie stuffing substitution available, \$5/guest)

Emerald Menu

3 - COURSE \$100/PERSON - 4 COURSE \$125

Page 4 of 4

STARCHES FOR ENTREES [Choice of one]

Oven Roasted Château Potatoes

Baked Thyme and Parmesan Pavé Potato

Mousseline Potatoes with Truffle-Infused Cream

Baked Polenta, infused with herbs and Grana Padano Cheese

Pilaf Rice with thyme, garlic, shallots, olive oil.

VEGETARIAN ENTREES [Choice of one]

Cauliflower Steak DF GF Vg

Quinoa with cranberries croquette, grilled veggies, couscous-stuffed peppers

Lombardo's Veggie Lasagna

Tomato sauce and market veggies

Wild Mushroom Ravioli

Sautéed mushrooms, grilled artichokes, Kalamata olives, rosemary lemon oil, cream sauce

DESSERTS [Choice of one]

Tiramisu Cup. V

Coffee + Kahlua infused ladyfingers, cocoa and mascarpone marble mousse

Chocolate marble Cheesecake, almond crust seasonal fruit garnish. GF

Dark Chocolate Ricotta with Passion Fruit Mousseline. Vanilla and chocolate Genoise. V

Strawberry Mango mousse and Vanilla biscuit. V

Grand Marnier Crème Brûlée. Caramelized sugar custard, orange crisp GF V



Sapphire Dinner

MENU



Sapphire Menu

6 - COURSE \$160/PERSON

Page 1 of 4

Add-on: Fresh brewed coffee, selection of teas, \$5/guest

Add-on: Artisanal bread rolls. \$5/guest.

APPETIZERS [Choice of one]

Fresh Herbs on Jumbo scallop + Crab Cake on risotto Milanese, beurre blanc sauce. GF

Pan-seared West Coast Salmon GF

Mascarpone Lemon Risotto, white balsamic drizzled stewed cherry tomatoes.

Paella Cassoulet: Spanish saffron rice dish with seafood medley. GF DF

Country-style Pâté de Maison. DF

Homemade pickled vegetables, country style crusty breads

Herb and Mushroom Ravioli. V

Grilled artichokes, cured kalamata olives, cream sauce

SOUPS [Choice of one]

Forestier Mushroom

Sautéed mushrooms, white truffle oil DF GF

Butternut Squash

Apple chutney, pumpkinseed oil. DF GF

Corn Chowder. with Crispy corn niblets and scallion infused oil. GF, V

Vichyssoise Potato and Leeks Soup, chicken base, with crispy leeks. GF DF

Tomato Bisque with Parm Crostini. Drizzled with elderberry balsamic reduction V

Sapphire Menu

6 - COURSE \$160/PERSON

Page 2 of 4

SALADS [Choice of one]

Italian Burrata with Arugula. GF V

Vine ripped tomatoes, basil tapenade. Honey balsamic reduction.

Insalata Caprese. V GF

Vine ripened tomatoes, citrus marinated bocconcini, Basil oil, balsamic reduction, fleur de sel.

Beaujolais Poached Pear with Organic Living Lettuce. V; GF

Quebec smoked blue cheese, champagne vinaigrette, candied sunflower seeds, sun-dried cranberries

Kale and Romaine Caesar Salad. V

Crispy chickpeas and crispy capers. Star anise and orange vegan mayo dressing. (Polenta croutons as alternative)

Mediterranean Red Quinoa, Rocket Greens + Grilled Pineapple: GF V

Medjool dates, bell pepper, shallots, parsley, fried chick peas, charred lemon vinaigrette, goat feta stewed cherry tomatoes.

Beets Salad with Mesclun Bouquet. GF V

Roasted beets with green apples. Candied walnuts. Blue cheese, toasted sesame seeds. White balsamic dressing.

PALATE CLEANSER

[Choice of one] DF GF Vg

Personalized ice carving available for \$15/person

Yuzu + Ice Wine

Mango

Strawberry

Champagne

Lime

Coconut

Passionfruit



Sapphire Menu

Sapphire Menu

6 - COURSE \$160/PERSON

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ENTRÉE [Choice of three]

from the Sea

Fresh Artic Char + Salmon

Tiger prawn + scallop skewer, tomato du gléré GF

Grilled Halibut.

Lobster medallions, citrus beurre blanc GF

Surf + Turf.

Jumbo tiger prawn skewer, Alberta AAA beef tenderloin, veal jus, lemon oil, caper berry GF

from the farm

Lamb Duo.

Honey + grainy curry mustard crusted lamb rack, Moroccan lamb Kofta, Saskatoon berry compote, wine demi sauce GF;DF

Stuffed Pork Chop & Pork Belly Duo GF DF

Apple stuffing and port wine sauce.

Chicken Supreme Portofino GF

Prosciutto wrapped brie & cranberry stuffing, chicken wine sauce

STARCHES FOR ENTRÉE [Choice of one]

Oven Roasted Château Potatoes

Baked Thyme and Parmesan Pavé Potato

Mousseline Potatoes with Truffle-Infused Cream



Sapphire Menu

6 - COURSE \$160/PERSON

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VEGETARIAN ENTREES [Choice of one]

Cauliflower Steak DF GF Vg

Quinoa with cranberries croquette, grilled veggies, couscous-stuffed peppers

Lombardo's Veggie Lasagna

Tomato sauce and market veggies

Wild Mushroom Ravioli

Sautéed mushrooms, grilled artichokes, Kalamata olives, rosemary lemon oil, cream sauce

DESSERTS [Choice of one]

Tiramisu Cup V

Coffee + kahlua infused ladyfingers, cocoa and mascarpone marble mousse

Grand Marnier Crème Brûlée. Caramelized sugar custard, orange crisp V GF

Chocolate Marble Cheesecake. Almond crust seasonal fruit garnish GF

Dark Chocolate Ricotta with Passion Fruit Mousseline. Vanilla and chocolate Genoise V

Strawberry Mango Mouse Parfait and vanilla biscuit V



Kids Dinner

MENU



Kids 3-Course Menu

\$30/PERSON - UP TO 12 YEARS OLD

Appetizer

Vegetable Crudités with Ranch Dip GF V

Entrée [Choice of one]

Chicken Fingers + Fries DF NF

Penne Pasta with Grilled Chicken (Choice of alfredo or tomato sauce)

Wagyu Beef Mini Sliders + Fries. GF bun available

Mini Pepperoni or Hawaiian Flatbread

Dessert [Choice of one]

Seasonal Fruit Plate + Fresh Baked Cookies V

Sorbet Duet, mini squares GF DF

Ice Cream Cup with cookies, chocolate, wafers



Buffett Options

MENU



Celestite Buffet

110/person Minimum 40 Guests

Page 1 of 1

Includes fresh brewed coffee, selection of teas, artisanal rolls and butter

COLD FOODS AND SALAD OPTIONS

Mesclun Baby Mixed Green Salad, Italian Vinaigrette DF G Vg

Broccoli Florets Salad, Crispy Bacons Bits, golden raisins, cheddar cheese. Creamy Ranch Dressing GF

Vine-ripened Red Tomato and Cucumber Salad; charred lemon dressing and sea salt. DF GF V

Cheese and Charcuterie Board. DF and GF option available..

Selection of cured meats and in-house pate. Fresh grapes, pickled accoutrements, jams and honey mustard. Assortment of gourmet crackers.

HOT FOODS

Pan-seared West Coast Salmon lemon beurre blanc GF

Grilled Fresh Herbs Marinated Chicken Breast, Tagliatelle Pasta Creamy Mushroom Sauce

Italian Lasagna, Roasted Assorted Vegetables, Ricotta Cheese, Basil Tomato Sauce V

Oven Creamer Potatoes, seasoned with Fresh Herbs GF DF Vg

Seasonal Assorted Vegetables GF DF Vg

DESSERTS

Apple Pie

Strawberry Rhubarb Pie

Black Forest Torte

Assorted Mini Squares with French Macarons (includes GF options)



Celestite Buffet

Blue Lapis Deluxe Buffet

130/person Minimum 50 Guests

Page 1 of 3

Includes fresh brewed coffee, selection of teas, artisanal rolls and butter

COLD FOODS [Choice of three]

Greek Salad GF V

Tomatoes, cucumber, bell pepper, red onion, Kalamata olives, feta, oregano

Mixed Green Salad GF DF VG

Freshly cut vegetable toppings. House dressing.

Arugula Salad GF DF V

Cucumber, cherry tomatoes, julienne of granny smith apple honey mustard dressing, sun dried cranberries, toasted nuts

Pasta Salad, diced assorted vegetables tossed in lemon mayonnaise dressing.

Old Fashioned Potato Salad GF DF

Hard-boiled Eggs, Celery, Green Onion, Fresh Dill, Mustard, Mayonnaise

Heart of Romaine Caesar Salad. Croutons, Parmesan Cheese V

Bruschetta Salad. DF GF V

Diced tomatoes, diced avocado, diced cucumbers. balsamic and shallots dressing. Parmesan crostini.

PLATTERS

European Charcuteries Board + Condiments

Selection of cured meats and in-house Pate. Fresh grapes, pickled accoutrements, jams and honey mustard. Assortment of Gourmet crackers.

International Assorted Cheese Platter. DF and GF option available.

Various cheeses, fresh grapes, dried fruits, assorted nuts, assortment of gourmet crackers, house made jams.

Blue Lapis Deluxe Buffet

130/person Minimum 50 Guests

Page 2 of 3

HOT FOODS [Choice of two]

Salmon + Red Snapper GF
Scallops, shrimp, bruschetta, beurre blanc

Spanish Paella: seafood, chicken and pork. Saffron rice. peas. GF DF

Stuffed Chicken Breast
Saskatoon berries, sun-dried cranberries, Madeira wine sauce

Pork Tenderloin Medallions
Caramelized apple sauce, herbs-marinated, Panko-crusted sliced pork roast, au jus sauce and caramelized brandy apples

Italian Lasagna, roasted assorted vegetables, ricotta cheese, basil.

Wild Mushroom Ravioli and Gnocchi:
Roasted garlic Cream Sauce with sautéed peppers, kalamata olives and Parmesan cheese shavings.

CARVING STATION [Choice of one]

Alberta AAA Beef Prime Rib + Red Wine Veal Au Jus

Alberta New York Strip Loin, wild mushroom green peppercorn sauce

STARCHES [Choice of one]

Oven Roasted Creamer Potatoes

Truffle Mashed Potato

Pilaf Rice, thyme and butter infused

Truffle Infused Mac + Cheese



Blue Lapis Deluxe Buffet

130/person Minimum 50 Guests

Page 3 of 3

DESSERTS

Assorted Seasonal Fruit Platter

Strawberry Shortcake

Chocolate Marbled cheesecake

Black Forest Torte

Mini Fruit Tartelettes with Macarons

Mini chocolate coffee mouse cups

SELECTION of FRESHLY BAKED PIE [Choice of one]

Vanilla ice cream served in frozen bowl at buffet table

Apple

Strawberry Rhubarb

Blueberry



Signature Pearl Buffett

175/person Minimum 40 Guests

Page 1 of 2

Includes fresh brewed coffee, selection of teas, artisanal rolls and butter

SALADS

Caesar Salad V GF available

Quinoa Salad GF V

Pasta Salad with assorted diced veggies creamy mayo dressing

Greek Salad GF, V

COLD PLATTERS [Choice of two]

Assorted Sushi

Assorted Seafood Platter

Smoked Salmon, Peppered Mackerel, Marinated Herring, Candied Salmon, Tiger Prawns

Assorted Charcuterie Platter

Local + International Cheese Platter selection of luxurious cold cuts.

HOT ENTRÉES Chicken, Fish and Pork [Choice of one]

Wild Mushrooms Ravioli - Basil tomato sauce, parmesan cheese

Tagliatelle Pasta - Grilled chicken breast, chorizo sausage

Vegetarian Lasagna

Potato Perogy - Sour cream, sliced green onion, bacons bits

HOT ENTRÉES [Choice of two]

Pan-seared West Coast Salmon, Lemon Caper Sauce

Hawaiian Mahi-Mahi, Macadamia Nuts Crusted, pineapple Salsa

Grilled Herb Marinated Chicken Breasts, Chardonnay Cream Sauce

Herbs Crusted Pork Tenderloin, Saskatoon Berry Sauce

Signature Pearl Buffett

175/person Minimum 40 Guests

Page 2 of 2

Includes fresh Brewed coffee, selection of Teas, Artisanal rolls and butter

CARVING STATION [Choice of one]

Roast Alberta AAA Striploin, Wild Mushrooms Sauce

Roast Alberta Beef Tenderloin, Red Wine Veal Au Jus Reduction

VEGETABLE MEDLEY:

Broccoli, Cauliflower, Carrots, Zucchini, Red Pepper, Asparagus

STARCHES [Choice of one]

Creamer Herb Potatoes

Yukon Gold Potato

Pilaf rice

Truffled Mashed Potatoes

DESSERTS [Choice of two]

Seasonal Fruit Platter

Fresh Baked Pie + Vanilla Ice Cream
Vanilla ice cream served in frozen bowl at buffet table

Strawberry Short Cake

Cheesecake

Black Forest



Signature Pearl Buffett



Late Night Snacks

MENU



Late Night Snacks

SERVED AT 11pm

30 guest minimum per option. Two options max

Le Poutine Bar 25/guest, Design your own poutine boxes

Crisp Yukon Gold fries, classic cheese curds, house gravy, braised beef short rib, Spolumbo's chicken sausage, caramelized onions, sautéed mushrooms.

Toppings: Sour cream, ketchup, green onions, hot sauce

Savoury Pierogy Station 25/guest

Traditional pan-fried potato + cheese pierogies

Ukrainian kielbasa sausage, double smoked bacon bits caramelized onions + banana peppers
dill sour cream, green onions

Nacho Bar 30/guest

Crispy tortillas, creamy cheese sauce.

Beef braised short rib, spiced chicken.

Toppings: Sour cream, green onions, diced tomatoes, olives

Carnival Eats 40/guest

Mini corn dogs

Mini churros

Potato wedges

Mini pretzel bites

Pop corn bowl

Includes: mustard, mayo ketchup, hot sauce and honey mustard.



Morning After Breakfast

MENU



Morning After

PRAIRE MOUNTAIN BREAKFAST - Served 9:00 am- 10:30am

Includes: Freshly brewed Coffee; selection of teas. Juice

Bread slices and a toaster for self-serve. Butter and selection of jams and peanut butter.

Fruit Platter with watermelon, cantaloupe, honeydew, pineapple and other seasonal fruits.

- Freshly baked danishes and croissants

- Scrambled eggs

- Pan seared potatoes

- Canadian bacon

- Spolombo's chicken sausage

Add-on available \$15/ guest [Choice of two]

Yogurt bowl with House Granola on the side.

Yogurt parfait with berries and fruit coulis. Topped with granola

Oatmeal porridge.

Bagel selection.



A Special *Thank You* to Chef Yoshi and his team
for their hard work and dedication in creating this
inspiring menu with *love*.

