



YOUR *Mountain Dining Experience* STARTS HERE

WEDDING CATERING GUIDE



Breakfast

MINIMUM 50 GUESTS

FRESH START

\$10/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Bottles of Juice

CONTINENTAL BREAKFAST

\$22/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Bottles of Juice
Fresh Fruit
Yoghurt Cups
Baked Muffins, Pastries & Bagels

HOT BREAKFAST BUFFET

\$32/Person

Fresh Brewed Starbucks Coffee & Tazo Herbal Teas
Bottles of Juice
Fresh Fruit
Fresh Baked Goods
Bacon & Sausage
Scrambled Eggs
Hash Brown Potatoes (fried or baked)

BREAKFAST ENHANCEMENTS

Add to Continental or Breakfast Buffet

Eggs Benedict with Smoked Ham & Hollandaise	\$5/Person
French Toast with Maple Syrup	\$4/Person
Yoghurt Parfait	\$3/Person
Assorted Cereals & Milk	\$3/Person

Room Rental	\$500
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Prices are subject to applicable taxes and 18% gratuity

Canapés

Choice of up to four different options with a recommended amount of four pieces per person.
Gluten-free options are available for an additional cost.

Available at Cirque Restaurant Only.

\$40/DOZEN

COLD

Caramelized Onion Tarte Tatin

Caramelized Onion Baked in a Puff Pastry Shell

Bruschetta

Served on Crostini with Balsamic glaze DF (can be GF)

Watermelon Prosciutto & Feta Skewers

With Strawberry & Rosemary Glaze (can be GF)

Beef Carpaccio

With Horseradish Mascarpone (can be GF)

HOT

Chicken Satay

With Spicy Peanut Sauce (can be DF)

Spinach & Feta Spanakopita

With Tzatziki

Brie & Cranberry Bites

Fried Brie with Cranberry Chutney (can be GF)

Bacon & Blue Cheese Dates

Dates Stuffed with Gorgonzola & Wrapped in Bacon (can be DF)

Mushroom & Goat Cheese Crepes

Savoury Crepe Rolled with a Mushroom Duxelles & Goat Cheese (can be DF)

Prices are subject to applicable taxes and 18% gratuity

Premium Canapés

Choice of up to four different options with a recommended amount of four pieces per person.
Gluten-free options are available for an additional cost.

Available at Cirque Restaurant Only.

OYSTERS

\$4 each

Minimum order of 100

With Mignonette & Fresh Lemon (can be GF + DF)

COLD

\$52/DOZEN

Hoisin Duck Cucumber Cup

(can be DF)

Smoked Salmon

With Lemon & Chive Cream Cheese Blini (can be GF + DF)

Tuna Poke

On Fried Wontons (can be DF)

Goats Cheese Cheesecake Bites

With Red Onion Jam (can be GF)

HOT

\$52/DOZEN

Sticky Beef Phyllo cups

(can be DF)

Pork Belly

With Pineapple Jam (can be GF + DF)

Poached Pear and Smoked Gorgonzola Cups

(can be GF + DF)

Prawns

With Coriander & Lime (can be GF + DF)

Crab Cakes

With Lemongrass Aioli (can be GF + DF)

Prices are subject to applicable taxes and 18% gratuity

Platters

Vegetable Crudités Platter with Ranch Dip
\$3/person

Hummus & Pita Platter
\$3/person

Tortilla Chips with Salsa & Guacamole
\$3/person

Fresh Seasonal Fruit Platter
\$6/person

Domestic Cheese Platter with a Variety of Crackers
\$8/person

Charcuterie Board
\$10/person

Late Night Snack

Poutine Bar
\$15.00/person

Truffle Fries
\$12.00/person

Taco Bar
Choice of Beef or Chicken
\$17.00/Person

Popcorn
\$6.00/Person
Gourmet - Maple Bacon or Truffle Parmesan \$7.50 per person

Dinner

MINIMUM 50 GUESTS

DINNER BUFFET

\$65/Person

FRESH BAKERY

Dinner Rolls

TO BEGIN

Choice of Two Salads

MAINS

Choice of Two Main Courses
Choice of one Starch and one Vegetable

Please contact us with dietary restrictions

DESSERT BUFFET

(Select One)

Assorted Squares
Sticky Toffee Pudding
Sponge Cake (Vanilla or Chocolate)
New York Cheesecake
Gluten-free Tarte +\$2
Fruit & Cheese Board

Dinner

MINIMUM 50 GUESTS

PLATED DINNER

\$60/Person

FRESH BAKERY

Dinner Rolls

TO BEGIN

Choice of One Salad

MAINS

Choice of two Main Courses and one Vegetarian Option

Choice of one Starch and one Vegetable

DESSERT

(Select One)

GF Chocolate Torte

New York Cheesecake

Chocolate Mousse

Crepe Brûlée

Kids Menu

12 and Under

Choose one for all kids meals

40% Off Regular Meal

Cheese Burger and Fries

\$16.00/person

Chicken Fingers and Fries

\$16.00/person

Kids Under 3 Eat Free

Prices are subject to applicable taxes and 18% gratuity

Dinner Options

MAIN COURSE

Dijon and Rosemary Crusted Carved Roast Beef Sirloin
with Red Wine Jus (can be DF) + Yorkshire Pudding \$3/Person

Pan Seared Chicken Supreme Glazed
with Orange and Cardamom Butter (can be GF)

Traditional Turkey Dinner
with all the Trimmings & Gravy

Tender Cranberry Bourbon Glazed Pork Ribs
(can be GF and DF)

Grilled 8oz California Cut Striploin Steak
Served Medium Rare with Jus (can be GF and DF)

Seared Honey Ginger Glazed Salmon
(can be DF)

Apple Brined Pork Loin
Served with a Tangy Apple and Apricot Chutney (can be GF and DF)

Dijon and Rosemary Crusted Prime Rib Roast
Add \$5/Person (can be DF)

Brioche & Sage Stuffed Chicken Supreme
Add \$5/Person

VEGETARIAN

Moussaka Stack, Fried Eggplant, Grilled Zucchini and Roasted Portobello Mushroom
Served on a Pomme Purée and a Roasted Tomato Sauce (can be GF)

Eggplant Lasagna
with Spinach, Ricotta and Mozzarella (GF noodles for \$2/person)

Smoked Blue Cheese and Brussel Sprout Risotto
(can be GF)

Dinner Options

VEGAN

Eggplant Lasagne

with Zucchini, Spinach, Oat Milk and Vegan Mozzarella (GF noodles for \$2/person)

Wild Mushroom & Barely Risotto

with Nutritional Yeast and Truffle Oil

Roasted Cauliflower Steak

with Vegetable Jus (plated dinner only) (can be GF)

Dukkah Crusted Roast Yam

with Harissa and Tzatziki (plated dinner only)

VEGETABLE SIDES

All can be DF GF

Roasted Root Vegetables
Honey Glazed Carrots
Seasonal Vegetables
Grilled Broccoli
Roasted Brussel Sprouts
Lemon Green Beans

STARCH

Oven Roasted Rosemary Potatoes GF
Roasted Garlic Mashed Potatoes GF
Creamy Polenta GF
Wild Rice & Pistou Pilaf GF, DF
Traditional Savory Bread Stuffing (with Turkey dinner)
Truffle Mashed Potatoes GF (add \$2/person)

SALAD

Artisan Garden Salad GF DF
Traditional Caesar Salad
Traditional Coleslaw DF GF
Baby Potato Salad GF

PREMIUM SALAD OPTIONS

Add \$2/person

Greek Salad GF
Roasted Beetroot & Goat's Cheese Salad GF
Caprese Salad GF
Bacon Blue Cheese Potato Salad GF
Couscous & Kale Salad DF
Apple Fennel Coleslaw DF GF

Bar

STANDARD HIGHBALL

\$7.00/Drink

TOP SHELF LIQUOR

Restaurant Pricing

DOMESTIC BOTTLED BEER

\$8.50/Drink

IMPORTED BOTTLE BEER

\$9.50/Drink

WINE

House wine starts at \$13.00/Glass and \$38.00/Bottle
(Please Inquire with Venue for Full Selection)

SPARKLING WINE

Starting at \$45.00/Bottle

Work with our team to create a signature cocktail or customize the bar menu for your event.



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