



Inclusive Wedding Package

Our Inclusive Wedding Package Includes:

- Venue rental (determined by the # of guests)
- Ceremony location & setup – with served Prosecco
- Pre-function appetizers
- 4-Course plated dinner
- Cake cutting & late night snack
- Veuve Clicquot champagne for the wedding couple
- Full venue setup with basic linens of black, white, or ivory (décor is not included)
- Essential AV requirements – projector, screen, mic, podium

\$95/Guest on Sunday to Thursday

\$105/Guest on Friday to Saturday

Price per guest does not include gratuity





Ceremony

Ceremony location & setup

Tray served Prosecco at the ceremony (4 oz./guest)

Upgraded-lemon herb infused water

Pre-function appetizers

Select two

(4 pc / guest)

STEAMED PORK & SHRIMP SHUMAI

Soy, lime & ginger drizzle

POLENTA FRIES

With lemon herb aioli

COMPRESSED WATERMELON

Crispy prosciutto, lemon thyme, honey, olive snow GF DF

ROASTED ALBERTA BEEF STRIPLOIN

Black garlic aioli, garlic rubbed crostini





4-Course meal

Complimentary bottle of Veuve Clicquot (\$115 value) for the wedding couple
All appetizer, soup, salad, entrée, & dessert selections apply to all guests

Soup - select one

CREAM OF WILD MUSHROOM

Thyme sautéed mushrooms, crispy potato curls, *Zoo Grown* microgreens
GF V

FIRE ROASTED TOMATO BISQUE

Crispy basil, cheese mousse GF V

Salad

ORGANIC GATHERED TANGLED GREENS

Cucumber ribbon, shaved watermelon radish, grape tomatoes, fig & sherry maple vinaigrette GF DF V VE

Entrée - select one

ALBERTA BEEF SHORT RIB

Braised in a Cabernet Sauvignon wine, roasted garlic *Poplar Bluff* mashed potatoes, fresh herb demi-glace GF

FREE RANGE CHICKEN SUPREME

Port wine infused jus, yam & *Poplar Bluff* mashed potatoes GF

Dessert

SEASONALLY INSPIRED CRÈME BRÛLÉE

Accompanied by a biscotti V

Post dinner

Cake cutting included

Late night cheese & fruit snack included

TRADITIONAL POUTINE BAR

Crispy French-fried potatoes, with rich beef jus, cheese curds, bacon bits & green onions