

# Wedding Package

\$68/PERSON  
(Minimum 50 guests)

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PRICE INCLUDES:

1 glass of wine per person  
1 glass of Champagne per person  
Non-Alcoholic Soft Drinks  
Projector and an 8' Tripod Screen  
Chair Cover & Sash  
Circle center mirrors, tea light candles and oil lamp  
Table numbers and stands  
Podium & Wired Microphone  
Stage and Dance floor  
Ballroom rental  
SOCAN Fee

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HILTON WEDDING PACKAGE INCLUDES:

Pre-Wedding/Reception Menu tasting for 2  
Complimentary Honeymoon Suite including Champagne,  
Chocolate Dipped Strawberries and Breakfast for 2



# Wedding Menu

## BUFFET DINNER OPTION

Fresh Brewed Starbucks Coffee & Tazo Teas

Assorted Bread Rolls & Grissini

Whipped Butter, XV Olive Oil & Aged Balsamic Vinegar

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## COLD SELECTIONS

Local Mixed Greens\ artisan dressings & vinaigrettes

Tossed Caesar Salad\ croutons\ bacon\ parmesan cheese

Greek Salad\ feta cheese\ cured olives

Wild Mushroom & Quinoa Salad\ herbs\ lemon vinaigrette

German Potato Salad\ roasted onions\ bacon\ grainy mustard dressing

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## ENTREES

*Please choose 2 options*

*Add a 3rd entrée for \$5/person*

Roasted Chicken\ lemon\ honey\ corn succotash

Soy Garlic Glazed Chicken\ hoisin\ ginger & lemongrass scented bok choy

Smoked Pork Loin\ parsnip puree\ maple apple chutney\ anise jus

Mediterranean Spiced Pacific Salmon\ dried olive & lemon cous cous\ tomato confit

Braised Shortrib\ root vegetables\ red wine braisage

Portuguese Fisherman's Stew\ coconut tomato broth



# Wedding Menu

## CARVED ITEMS

*\$8/person plus an additional Carving Fee of \$110*

Choose one of the following:

Brown Sugar Roasted Beef Striploin\ brandy peppercorn jus

Alberta AAA Prime Rib\ au jus

Salmon Wellington\ béarnaise sauce

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## FEATURE SIDE PASTA

*Please select one*

Baked Vegetarian Lasagna\ grilled vegetables\ mozzarella cheese\ fresh herbs

Mushroom Rotollo\ wild mushroom cream sauce\ fresh herbs\ truffle essence

Mac N'cheese\ mornay sauce\ herb bread crumb\ smoked bacon

Market Vegetables of the Season

Steamed Jasmine Rice or Herb Buttered New Potatoes

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## DESSERT

A Delightful Assortment of Decorated Cakes, Pastries and Fresh Fruits



# Wedding Menu

## PLATED DINNER OPTIONS - 2015

*Please make 1 choice of salad, entrée & dessert for the group*

### 1ST COURSE

- Terra Nova Garden Salad\ cucumber wrap\ carrot ribbon\ balsamic vinaigrette  
Or  
Knife & Fork Caesar Salad\ romaine heart\ rye crouton\ anchovy dressing\ parmesan  
Or  
Summer Watermelon Salad\ watercress\ feta\ pickled red onion\ cucumber\ olive

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### 2ND COURSE

- Seared Chicken Breast\ spanish chorizo & tomato ragout  
Or  
Pacific Salmon\ romesco sauce  
Or  
Braised Beef Shortrib\ tomato glaze\ port jus  
Or  
Vegetarian Strudel\ charred tomato coulis

*Served with Chef's Choice of Starch & Market Vegetable*

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### 3RD COURSE

- Opera Slice\ bourbon vanilla bean anglaise  
Or  
Gluten Free Pecan Torte\ salted caramel\ espresso anglaise  
Or  
Macerated Fresh Market Fruit\ orange sabayon
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