

WESTERN MENU

WEDDING PACKAGE INCLUDES

Chivari chairs (gold)
Choice of floor-length table linen and napkins
Private Bridal suite
Designated gardens for wedding photographs
Fine china, flatware & stemware
Table numbers and stands
Cake knife and server
Easel
8, stage panels for head table (8ft by 4ft per panel)
Event coordinator to oversee the placement of seating chart, place cards, menu cards, and guest favors (provided by the couple)
Complimentary menu tasting for two guests
Podium and microphone
Ample complimentary parking
Event supervisor, servers, and bartenders
All room rental, facility fees and HST

RECEPTION PACKAGES

*Please note pricing listed below is per person

PACKAGE ONE

- Assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked bread and artesian flatbreads
- Choice of salad
- Choice of entrees
- Choice of one dessert
- Tea and coffee with dessert
- Soft drinks
- Campaign for the toast
- 2-750ml (1-red and 1-white) per table

Package One	Saturday	Friday/Sunday
Buffet	\$99.00	\$90.00
Plated	\$110.00	\$99.50

PACKAGE TWO

- Assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of salad
- Choice of soup or pasta
- Choice of entrees
- Choice of one dessert
- Tea and coffee with dessert
- Soft drinks
- Campaign for the toast
- 2-750ml (1-red and 1-white) per table

Package Two	Saturday	Friday/Sunday
Buffet	\$109.00	\$99.00
Plated	\$119.00	\$109.50

PACKAGE THREE

- Assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of salad
- Choice of soup or pasta
- Choice of two entrees
- Choice of one dessert
- Tea and coffee with dessert
- Soft drinks
- Campaign for the toast
- 2-750ml (1-red and 1-white) per table

Package Three	Saturday	Friday/Sunday
Buffet	\$119.00	\$109.00
Plated	\$129.00	\$119.00

PACKAGE FOUR

- Assorted hand passed hors d'oeuvres (three pieces per person)
- Assortment of freshly baked breads and artesian flat breads
- Choice of salad
- Choice of soup or pasta
- Choice of two entrees
- Choice of one dessert
- Tea and coffee with dessert
- Soft drinks
- Campaign for the toast
- 2-750ml (1-red and 1-white) per table
- 5 hour deluxe bar

Package Four	Saturday	Friday/Sunday
Buffet	\$149.00	\$139.00
Plated	\$159.00	\$149.00

Plus HST and 18% gratuity extra

CUSTOM WEDDING MENU

Looking for a custom menu that reflects your unique taste? Our Executive Chef, Amanda Harper and the events team, are with you every step of the way, providing you guidance and expertise in order to create a truly custom menu that reflects you. By working with us, you are able to customise and design every food and beverage experience throughout your wedding day to delight and astound your guests. We want your guests to be talking about the food from your wedding day for years to come!

MENU SELECTIONS

HAND PASSED HORS D'OEUVRES

Cold selections	Hot selections
<p>Goat cheese brulee Feta Watermelon cubes Salmon mousse Caprese bruschetta Apple slices and brie Mozzarella and tomato bites Vietnamese summer roll Beetroot hummus and pita Avocado toast on bruschetta Cucumber and salmon slices Goat cheese crostini with fig jam and prosciutto Vegetable cold rolls with sweet chili sauce</p>	<p>Mini cubano Vegetable spring rolls Coconut shrimp Shrimp taco bites with cilantro cream sauce Beef satay Caribbean style veal meat balls with green papaya salsa Thai chicken satays with peanut dipping sauce Mini woodland and brie grilled cheese sandwich Artichoke tomato and spinach flat bread Carese flat bread Fried mac "N" cheese Stuffed mushrooms Mozzarella and tomato bites Falafel balls Perking duck summer rolls</p>

ANTIPASTO STATION - \$18.00 per person

Roasted red bell peppers | grilled zucchini | grilled eggplant | hot banana peppers | marinated artichoke | sundried tomatoes | grilled or marinated mushrooms | black and green olives | pepperoncini | beetroot salad | mixed bean salad | Greek village salad | caprese salad | freshly sliced cured meats | cheese selection | focaccia and specialty breads

Additions:

Fried calamari with lemon aioli - \$10 per person

Oven roasted Italian sausage, onions and peppers - \$6 per person

Beer battered cod - \$8 per person

SALADS

Classis Caesar

Reggiano Parmigiana | baby romaine lettuce | Caesar dressing | crisp croutons | bacon bits (optional)

Beet Salad

Baby arugula | feta cheese | pecan toasted | dried cranberries | balsamic vinaigrette

Fresh Garden Mix Salad

Peppers | onions | baby tomatoes | balsamic dressing

Mandarin Salad

Baby spinach | arugula | mandarin oranges | toasted walnuts | dry cranberries | shaved parmesan | raspberry vinaigrette

Caprese

Heirloom tomatoes | burrata cheese | balsamic pearls | basil pesto | black salt

Greek Salad

Black olives | cucumber | tomatoes | feta cheese

Pear and Endive Salad

Crumbled gorgonzola | romaine lettuce | Belgian endive | Bosc pear | walnut | raspberry vinaigrette

SOUPS

Roasted butternut squash
Roasted Tomato Basil Soup
Potato & Leek Double-smoked Bacon, Chives
Wild mushroom soup
Cream of broccoli
Vegetable consommé

PASTA

Cheese tortellini in garlic butter sauce or tomato sauce
Spinach | Parmesan cheese

Squash ravioli
Brown buttercream | double-smoked bacon lardons | baby spinach

Wild mushroom risotto
Truffle oil | shaved romano | fresh thyme | sautéed mushroom garnish

Rigatoni Pomodoro
Grana Perdana | torn basil

Primavera
Fresh parsley | fresh veggies | penne pasta | lemon juice

ENTRÉES

All menu items come with assorted artisan bread and butter or dinner rolls.

Chicken cordon blue
Seasonal Vegetables | roast potatoes

Grilled Cornish Hen
Garlic broccoli | sautéed mushrooms | lemon potatoes | lemon and herb oil

Mediterranean spiced chicken supreme
Potatoes | seasonal vegetables | sauvignon blanc lemon caper butter

Braised beef short rib
Seasonal vegetable | Roasted potatoes

Striploin Steak

Roasted potatoes | seasonal vegetables

Shaved Prime Rib

Roasted potatoes | vegetables

Maple-glazed Salmon

Rice | Seasonal vegetables

Seared salmon fillet

Roasted cauliflower puree | buttered green beans | crisp kale | crustacean sauce

Mediterranean sea bass

Roasted potatoes | seasonal vegetables | sauvignon blanc lemon caper butter

Roasted Half Eggplant Quinoa

Fennel & Tomato Confit | Red Pepper, Onion

Tandoori tikka tofu

Herb rice pilaf | Spiced fingerling potato | Charred eggplant relish

Vegetarian Lasagna or Vegetarian stuffed peppers

Surf & Turf \$45.99

Garlic tiger shrimp | Prime rib medallion | Potato Purée | Grilled Vegetables

Grilled beef tenderloin, \$36

Oxtail ravioli | wilted spinach | red pepper coulis | and bodiless sauce

Grilled Branzino (whole and boneless) \$41 per person fillet \$28 per person

Warm arugula and French bean salad | fingerling potato | confit baby tomato | rocket lettuce | citrus
bure blank | citrus gremolata

Duck confit \$40.99 per person

Squash risotto | crispy artichoke leaves | Resiling apple | and fowl jus

Additions:

Lobster tail | garlic butter | lemon - \$23 per person

Lobster thermidor | cream | white wine - \$26 per person

Tiger shrimp | garlic butter | lemon - \$18 per person

VERSATILE VEGETARIAN/VEGAN OPTIONS

Vegetarian Stuffed pepper

Quinoa | eggplant | chick peas | Zhoug yourt

Grilled marinated vegetables

Arugula pesto | olive tapenade

Vegan Tacos

Black bean | tortillas | coriander | portabella mushrooms | bell pepper | onions

DESSERTS

Crème brûlée

Classic NY cheesecake

Mixed berries with Raspberry Sorbet

Tiramisu cake

Mini Cake platter - Cheesecake | Tiramisu | Chocolate mousse

Buttermilk Pana Cotta

Chocolate Mousse Cake

French Lemon tart with fresh fruits and berries

Salted caramel brownies with duo of Dark chocolate and caramel sauce

Late Night Stations

POUTINE

Poutine station \$11 per person

Traditional Poutine

Fries | gravy | cheese curds | bacon bits

Vegetarian Poutine

Cheese curds | tomato | onion and garlic aioli

Deluxe poutine station \$16 per person

Yukon fries | gravy | beer cheese sauce | cheese curds | bacon bits | caramelized onions | sautéed mushrooms | braised short rib | scallions

FLAT BREADS

Flat breads: choose three \$13 per person

Margherita | mozzarella | basil tomato sauce

Braised short rib | pepperoncini | provolone | balsamic gastric

Prosciutto | parmesan | truffle essence | arugula | garlic béchamel

Smoke house flatbread | smoked chicken breast | smoked mozzarella | sweet peppers | bbq sauce

Pepperoni | tomato sauce | mozzarella cheese

SLIDERS

Slider station: choose three \$20 per person

Classic beef

Panko crusted crab cake

Beef brisket

Thai chicken

Turkey club

Pulled pork slider

Falafel

TACO STATION

\$24.99 per person

JERK CHICKEN TACO

Sweet cabbage slaw | preserved jalapeño | spiked avocado | chipotle aioli and mozzarella

CHILI LIME SHRIMP TACO

Sweet cabbage slaw | preserved jalapeño | spiked avocado | chipotle jalapeño | spiked avocado | chipotle aioli and mozzarella

CHIMICHURRI STEAK TACO

Pico de gallo | queso fresco | aji verde | lemon mayo

PUB NIGHT

\$24 per person

Crisp chicken wings | assorted wing sauces | onion rings | nachos | assorted quesadillas

SWEET TABLE

Sweet table \$16 per person

Variety of cheesecake squares and assorted cakes | decadent chocolate brownies | macarons | sliced fruit and berries | mini donuts / assorted pastries/ mini cup cakes

LIVE CREPE STATION

\$18.99 per person

Ice cream- fruits- chocolate and caramel sauces-whipped cream

LIVE WAFFLE STATION

\$18.99 per person

Ice cream- fruits- chocolate and caramel sauces-whipped cream

CHOCOLATE FOUNTAIN

\$24.99 per person

Strawberry | pineapple | banana | honeydew | cantaloupe | lady fingers | marshmallow | biscotti
Assorted fruits

SEA FOOD STATION

\$45.99 per person

Shrimps | mussels | crabs | oysters

Food & beverage minimum

Saturday from May until the end of October - \$15,000

Friday or Sunday from May until the end of October or any day of the week from November until the end of April - \$13,000

Deposit schedule

\$3,000 upon signing of the contract

\$3,000 nine months before the wedding date

\$3,000 six months before the wedding date

The final balance is due 10 days before the wedding date



Foxbridge
golf course

www.foxbridge.ca

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