



Waterfront

EVENT & CONFERENCE CENTRE

# Steakhouse

WEDDING PACKAGE



# Menu

## Steakhouse Package



### COCKTAIL HOUR

Starting at 5:00pm

### SOUPS & SALADS

Choice of One

### PREMIUM PASTA

Choice of One

#### CHAMPAGNE WITH BERRIES

PASSED NON-ALCOHOLIC FRUIT PUNCH

CHOICE OF SIX PASSED HORS D'OEUVRES

SIGNATURE COCKTAILS

#### CARROT GINGER SOUP

Chef's Award Winning Soup

#### LOBSTER BISQUE

Roasted New Brunswick Lobster with Crème  
Fresh & Chive Oil

#### CHILLED PEACH SOUP WITH FETA CHEESE

#### ROASTED LEMON & ORZO SOUP

#### SUMMER ARUGULA SALAD

Fresh Arugula Tossed with Citrus Sherry Vinaigrette, served  
with Walnut Crusted Goat Cheese

#### CLASSIC CAESAR SALAD

Romaine Spears, Herb Focaccia Croutons & Parmesan  
Wafer Topped with a Roasted Garlic Dressing

#### CALIFORNIA MIXED GREENS

Fresh Mixed Greens, English Cucumbers, Julienne Carrots &  
Roma Tomatoes Topped with Balsamic Vinaigrette

#### ROASTED GOLDEN BEET

Whipped Local Goat Cheese, Candied Walnuts, Baby Greens  
with a Balsamic Glaze

#### HEIRLOOM TOMATO & FRESH MOZARELLA SALAD

Drizzled with Aged Balsamic & Basil Oil

#### PROSCIUTTO & TOMATO TORTELLINI

Roasted Roma Tomato Sauce with  
Prosciutto Ragù

#### STUFFED ROTOLO

A Mixture of Italian Soft Cheeses, Twice Baked in a Red  
Sauce

#### ORECCHIETTE WITH BRAISED SHORT RIB RAGU

#### SUMMER FRESH ASPARAGUS RISOTTO

Fresh Asparagus with Parmesan Cheese

#### STUFFED PASTA CARBONARA

Ricotta Filled Pasta Baked in a Creamy Alfredo Sauce  
with Crispy Bacon

#### PENNE BOLOGNAISE

Classic Penne Pasta in a Hearty Meat Sauce  
(Gluten Free Available)

#### SPINACH & CHEESE RAVIOLI

Tossed in our Decadent Pistachio Cream Sauce

#### PAN-SEARED SCALLOP RISOTTO

Creamy Risotto with Chives & Red Chili Oil



Please Select One From Each Section

## STEAKS & ROASTS

SALT CRUSTED RIB-EYE ROAST  
GRILLED 6 OZ. STRIPLOIN CALIFORNIA CUT  
PAN-SEARED 6 OZ. AAA FILET  
CHIANTI BRAISED BEEF SHORT RIBS  
ROASTED TENDERLOIN OF BEEF

## CHICKEN & FISH

HERB CRUSTED CHICKEN WITH CHAMPAGNE SAUCE  
GRILLED LEMON FETA CHICKEN  
MEDITERRANEAN CHICKEN  
POACHED BC SALMON WITH LOBSTER SAUCE  
TUSCANY CHICKEN & TOMATO COMPOTE

## STEAK SAUCES

IN-HOUSE STEAK SAUCE  
FRENCH BÉARNAISE SAUCE  
3 PEPPERCORN  
COMPOUND HERB BUTTER  
SPICY HOISIN & CHILIES  
RED WINE REDUCTION

## SIDES

Choice of Two

ROSEMARY GARLIC ROASTED POTATOES  
YUKON GARLIC MASHED  
SEASONAL MEDLEY  
TWICE BAKED POTATO  
STEAMED ASPARAGUS & BUTTER  
ROASTED CORN & RED PEPPER HASH  
GRILLED MUSHROOMS

## DESSERT

Choice of One

CHOCOLATE BROWNIE EXPLOSION  
with Espresso Ice Cream  
NEW YORK CHEESECAKE TRIO  
VANILLA BEAN CRÈME BRULÉE  
with Fresh Berries  
APPLE CRUMBLE  
with Vanilla Bean Crème Anglaise  
RASPBERRY & LEMON SORBET  
WATERFRONT BANANA'S FOSTER  
VANILLA BEAN PANNA COTTA  
with Fresh Berry Compote  
FRESHLY BREWED PREMIUM COFFEE, ESPRESSO,  
LATTE, CAPPUCINO & ASSORTED FLAVOURED  
TEAS



## CLUB SWEET TABLE

Nightclub Atmosphere with White Leather Couches, State of the Art Uplighting, Assorted Signature Cakes, Fresh Fruit Platter, Mini Pastries & Additional Table Linens

## LATE NIGHT SNACKS

Choice of Two

**MINI CHEESE BURGERS**

**SOUTHERN BBQ CHICKEN WINGS**

**TATER TOTS**

**NASHVILLE CHICKEN SLIDERS**

**ICE CREAM SANDWICHES**

**GLAZED DONUT BITES**

**MINI GRILLED CHEESE**

**CRISPY CHICKEN & WAFFLES**

**SPICY MEATBALL SLIDERS**



## LATE NIGHT STATIONS

Choice of Four

**CREPE STATION**

French Crepes Prepared with Cherries Jubilee, Suzette Sauce, Mixed Berries & Fresh Whipped Cream

**SPECIALTY COFFEE & DONUTS STATION**

Sugar Rimmed Coffee Glasses with Choice of Liqueurs & Fresh Whipped Cream, Homemade Donuts with Assorted Toppings

**GOURMET SOFT PRETZEL BAR**

Guinness Beer & Cheddar Sauce, Spicy Mustard, Salted Caramel

**DETROIT-STYLE PIZZA BAR**

Assorted Toppings & Sauces

**CLASSIC FRENCH-CANADIAN POUTINE BAR**

Crispy Fries, Rich Gravy & an Array of Cheese Curds

**GOURMET GRILLED CHEESE STATION**

Mac 'n' Cheese, Roasted Tomatoes & Bacon Jam

**CRISPY WAFFLE FRIES**

Crisp, Airy, Waffle-Cut Potatoes, Seasoned & Fried to Perfection, Drizzled with Garlic Aioli & BBQ Gravy

**SOUTHERN PULLED PORK STATION**

Classic Soft Rolls, Creamy Homemade Coleslaw, Pickles & an Assortment of BBQ Sauces

**CAMP-FIRE S'MORES STATION**

Toasted Marshmallows Dipped in Chocolate served with Gourmet Graham Crackers

**GOURMET MAC 'N' CHEESE STATION**

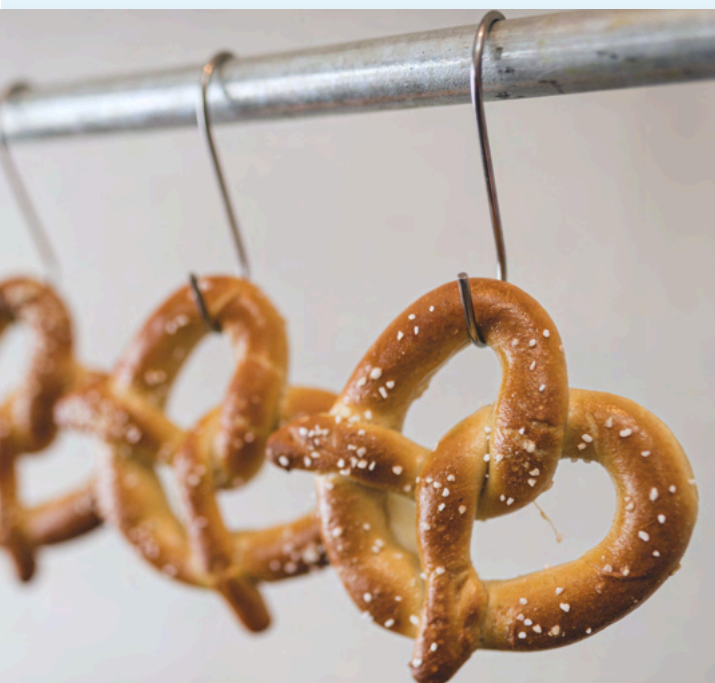
Warm, Cheesy Pasta with an Array of Toppings

**AUTHENTIC CHICKEN SHAWARMA & GYROS**

Freshly Prepared on Hot Plates & Served with All the Fixings

**GREAT AMERICAN FOOD TRUCK TACOS**

Our Famous Bob Marley Jerk Chicken Tacos & Ricky Ricardo Latin South Beach Tacos





# Steakhouse Package

## ENTERTAINMENT

- 8 Hours of DJ Service
- State of the Art Sound & Lighting System
- LED Uplighting System to Transform the Room
- Background Music Played During Cocktail Hour & Dinner
- Complete Sound & AV Equipment, Including Podiums, Microphones & LCD Projector

## COMPLETE BAR PACKAGE

- 8 Hours of Continuous (5:00pm to 1:00am) Open Bar
- Imported & Domestic Beers
- Premium Brands of Rye, Rum, Vodka, Gin & Scotch
- Bar Mixes: Clamato Juice, Cranberry, Iced Tea, Orange Juice
- Preselected Celebration Bar Shots
- Unlimited Imported Red & White Wine
- Includes Full Bartender Service

## PREMIUM WEDDING SET UP

- Full Use of Facility & Only Wedding Booked that Day
- Host Assigned to You from Beginning to End
- In-House Wedding Planner & Décor Specialist to Help You Plan Your Special Day
- Premium Wedding Linens & Tableware
- Direction Cards for Your Invitations
- Printed Menu Cards
- Professionally Decorated Head Table, Receiving Table & Cake Table
- Centrepieces for All Guest Tables
- Elegant Chair Covers
- Complete Menu Tasting for Up to 6 Guests
- Gold or Silver Charger Plates for All Tables
- Complete Set-Up & Clean-Up of Facility

**\$153.<sup>00</sup> ++ per person**

Prices do not include 15% Service Charge or Applicable Taxes  
Based on a Minimum of 140 guests  
Friday & Sunday Minimum of 100 guests  
Prices are Subject to Change Without Notice

