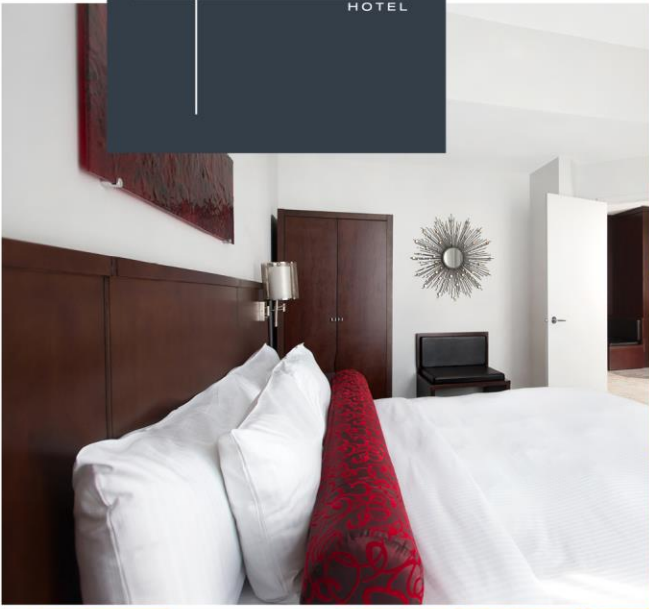




Catering Package

Modern matrimony. Tie the knot in style.

MATRIX
HOTEL





Congratulations on your Engagement

Your wedding day will be like no other. A day filled with love, family, friends and celebration – certain to be remembered forever. Celebrate your wedding day at the Matrix Hotel for an unforgettable beginning to your happily ever after. Located in the heart of downtown Edmonton, the Matrix Hotel is a lifestyle hotel combining an elegant and serene atmosphere with upbeat style and modern décor to compliment your wedding day.

Our Gift to the Bride and Groom

We provide a complimentary suite for the Bride and Groom on their wedding night, with Executive Breakfast Buffet in the Hospitality Suite the following morning.

Our Gift to your Guests

We are pleased to offer your guests a discounted rate at Matrix Hotel the night prior and of your wedding. Please have your guests call our Central Reservations department at 1.866.465.8150 and quote the 'Wedding Bells' rate. Guests will be required to present a wedding invitation upon check in.

Pre and Post Events at Matrix

Complimentary meeting space is offered for your rehearsal lunch, dinner, gift opening or brunch at the Matrix. This offer is valid only if the wedding reception is booked at the Matrix.

Reception Locations

The Quartz Ballroom

A stunning ballroom representing the true elegance of the Matrix Hotel, featuring fabulous wall to wall, ceiling to floor windows which deliver the beauty of natural light to your event. Rich platinum draperies and satiny copper wall panels bring a touch of opulence to the ballroom. The Quartz ballroom can accommodate up to 250 guests for a dinner and dance.

The Amber Ballroom

Flooded with natural light – this ballroom works beautifully for both ceremonies and receptions. The raised entry way creates a private and intimate venue to celebrate your wedding day. The Amber ballroom can accommodate up to 140 guests for a dinner and dance.

The Prism Room

Possibly the most charming of our venues, the Prism is the perfect choice for a more intimate wedding. The Prism room features a dramatic wall of floor to ceiling windows capturing the downtown Edmonton allure. The use of dark wood and cool accents creates a beautiful setting for your wedding day. The Prism can comfortably accommodate up to 40 guests.

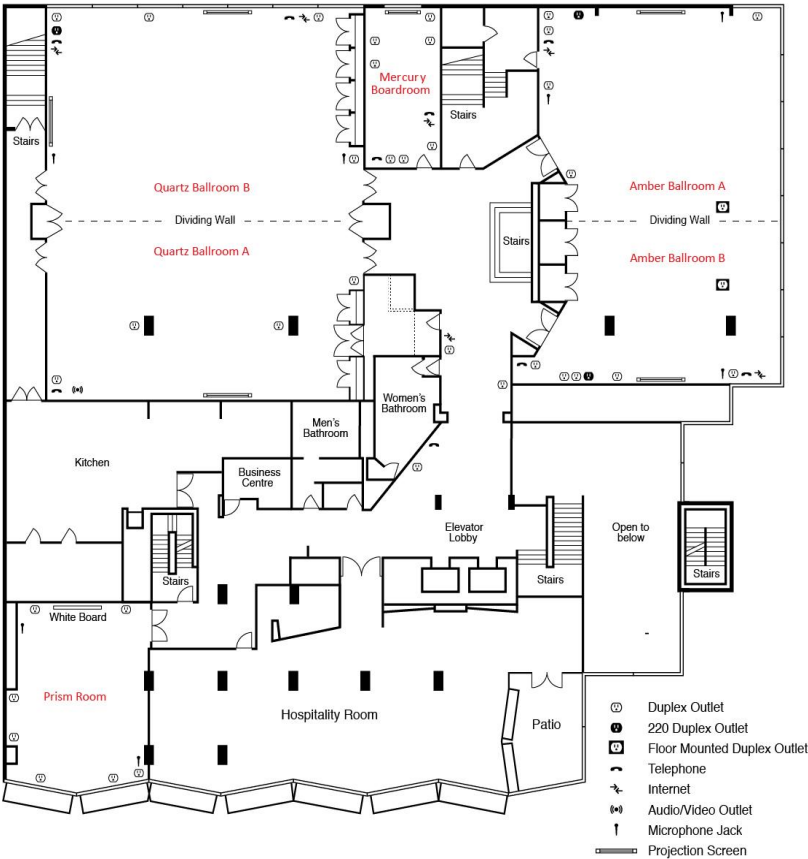


Banquet Space at a Glance

Capacity Chart

Room	Dimensions	Size (sq. ft)	Ceiling Clearance	Dinner and Dance	Dinner (no dance)	Standing Reception	Ceremony
Quartz Ballroom	58' x 71'	3976	10'	250	300	325	350
Amber Ballroom	43'x 69'	2967	10'	130	150	200	225
Prism	26' x 32'	832	10'	-	40	60	70

Floor Plans





Meeting Space

Event Times

The function room(s) will be booked according to the times indicated on the banquet event order. Setup and tear down times are to be requested at time of booking. Any hired entertainment such as a DJ or band is required to finish performing by 1:00am. The function room must be vacated by 2:00am. Access to the banquet room for decorating is guaranteed by 8:00am on the day of the event. Should the space be available the night prior to your wedding day we will certainly grant early access – this will be confirmed three weeks prior to your wedding day.

Banquet Room

Included in the Banquet room rental is the following

- All banquet tables and chairs (simple black banquet chairs)
- A choice of white or black floor length table linen and napkins
- Cutlery, glassware & china for dinner service
- Square mirror & two candles for each guest table
- Table numbers and stands
- Built in dance floor
- Podium with wired microphone (in-house sound system for speeches)
- Drop down projection screen (projector not included)

Decor

To avoid damage to wall coverings and light fixtures, we do not allow the use of strong tape, tacks or any other attachments without prior written consent from the Catering Department. The use of confetti is not permitted. Candles in an enclosed container, such as votives, are permitted so long as the flame is at least one inch below the top of the container.

Ceremony Rehearsals

Ceremony rehearsal time and location will be confirmed three weeks prior to your wedding day based on availability.

Shipping, Receiving and Storage

Delivery time for décor and rental items will be confirmed by the Matrix Catering Department, along with instructions for loading in and out. A copy of the rental order from any third party supplier must be provided to the Matrix Catering Department in advance of delivery in order for shipment to be signed for by the Matrix Hotel. Any items left more than 24 hours following the event will be disposed of unless otherwise arranged through the Catering Department.

Deposit, Payment and Cancellation

A non-refundable deposit equal to the rental fee of your function room is required at the time of booking to confirm the function space. This deposit will be applied to the final bill. Full payment will be due a minimum of 3 business days prior to the event, based on an estimate prepared by the Matrix Catering Department. A complete cancellation schedule can be found in your signed catering contract.



Catering Services

Menus

All menus and prices are guaranteed 60 days prior to your event.

Gratuities and Tax

All food and beverage, meeting room rental, labour and audio visual charges are subject to an eighteen percent (18%) service charge. GST is applied to the total bill including service charge.

Plated Service

All plated service meals have a three course minimum, with a maximum of three entree options for your guests, including a vegetarian option. Should you wish to offer a choice of main for your plated dinner, we recommend your choices are included in your invitations as your guests will need to make their selection in advance. You will be required to provide all entree selections to the Matrix Catering Department a minimum of two weeks prior to the event date. Assigned seating is required for all plated service meals, along with named placed cards to designate the selection of entree.

Dietary Substitutes

We want all of your guests to enjoy their experience at Matrix Hotel and we are happy to cater to your guest's special needs. Dietary substitutes are available and must be arranged in advance of the function. Guests who are to receive special meals must be identified to the Banquet Captain prior to the service commencing. Last minute changes and requests will be subject to an additional charge.

Menu Tasting

Matrix Hotel is pleased to offer a complimentary wedding tasting for the Bride and Groom. This is available to all guests who have a signed contract and deposit paid. It is recommended that tastings are done approximately 2 months prior to your wedding date. Menu selections for the tasting must be provided to the Matrix Catering Department two weeks in advance.

Guaranteed Attendance

A guaranteed number of guests attending your function is required 72 hours prior to the event (3 Business Days). If the number is not received, the number of guests on the signed contract will be used as the guarantee.

Food & Beverage Policy

All food and beverage (with the exception of wedding cake, cupcakes and candy bar) must be catered through the Matrix Hotel. Due to Local and Provincial Health Regulations, guests are prohibited from removing any food and beverage products following a function (with the exception of wedding cake, cupcakes and candy bar).

Wedding cakes, cupcakes and candy buffets are the responsibility of the supplier. Matrix Hotel accepts no liability for damage, set-up, storage, care, or repair of wedding cakes.

Beverage sales and service are in accordance with the policies of the Alberta Liquor and Gaming Commission. Matrix Hotel function space is licensed to serve alcohol until 1:00am, with last call at 12:30am.



Catering Services Cont'd

Cash Bar

This arrangement is suggested when the guests at the function are paying for drinks individually. Gratuity and tax is included in the drink price as listed. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. Should the bar revenue come below \$500, a fee of \$25 per hour, per bartender (minimum three hours each) applies for all cash bars.

Subsidized Cash Bar

This arrangement is suggested when the guests at the function are paying a specific amount for drinks (i.e. loonie, toonie or \$3) and the Bride and Groom are paying the remaining amount. Guests pay the cash amount to the cashier and the remainder with gratuity and tax will be charged to the master account. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services.

Host Bar

This arrangement is suggested when the Bride and Groom wish to cover all bar costs. Gratuity and tax is charged per drink and added to the final bill. Matrix Hotel provides the liquor, ice, glassware, mixes and bartender services. The billing is calculated on the total consumption of all alcohol.



Hors d'Oeuvres

All prices are based per dozen. Please note there is a minimum order of 3 dozen per selection.

Our Executive Chef recommends a minimum of 3 pieces per person for a 1 hour cocktail reception.

Seafood

- Lemon Coconut Prawns, Pepper Aioli **\$34**
- California Rolls **\$32**
- Black Tiger Prawn Cocktail, Housemade Cocktail Sauce **\$34**
- Bacon Wrapped Bay Scallops **\$36**
- Seared Ahi Tuna On Wonton Crisp, Wasabi Aioli **\$32**
- Norwegian Smoked Salmon Rosette On Blinis, Horseradish Cream Cheese **\$32**
- Mini Crab Cakes **\$34**

Vegetarian

- Arancini with Spicy Marinara Dip **\$30**
- Wild Mushroom Tart **\$30**
- Salad Rolls, Spicy Ginger Soy Dip **\$30**
- Mini Apple and Brie Sandwich **\$30**
- Vegetable Samosas, Mint Chutney **\$30**
- Vegetable Spring Roll, Sweet Chilli Sauce **\$30**
- Baby Bocconcini, Cherry Tomato and Basil Brochette **\$30**
- Spinach and Feta Spanakopita **\$30**

Meat

- Bite Size Cheeseburger **\$32**
- Sesame Hoisin Glazed Chicken Skewer **\$34**
- Mini Beef Wellington **\$34**
- Sweet and Sour Italian Meatballs **\$30**
- Chicken Potstickers with Schezwan Sauce **\$32**
- Crispy Fried Chicken Lollipop with Sweet Chili Sauce **\$34**
- Prosciutto wrapped Grilled Asparagus and Applewood Smoked Cheddar **\$34**
- Shaved Beef Yorkshire with Horseradish Drizzle **\$36**
- Antipasto Kebabs; Salami, Stuffed Olives And Bocconcini **\$30**



Stationed Cocktail Reception Selections

Please note a minimum order of 30 is required for all hot food stations.

Vegetable Display \$6 per person

Assorted Crudités, Roasted Red Pepper Aioli, Hummus, Garlic Herb Aioli

Fruit Display \$6 per person

Platter of Freshly Sliced Fruit and Seasonal Berries

Cheese Display \$9 per person

Display of Canadian and Imported Cheeses, Seasonal Berries, Traditional Preserves, Sliced Baguettes, Crackers

Antipasto Display \$17 per person

A Display of Local and Italian Artisanal Cured and Smoked Meats, Pickled Vegetables, Marinated Olives, Artichokes, Local and Imported Cheeses, Chutneys, Sliced Baguettes, Water Biscuits

Assorted Breads and Dips \$9 per person

Soft Pretzels, Sliced Baguettes, Pita
Dijon Mustard Dip, Roasted Eggplant Dip, Hummus

Pork Bao Station \$12 per person

Asian-style Pulled Pork, Spicy Cabbage Slaw, Hotiyaki Aioli

Mediterranean Station \$15 per person

Chicken Skewers, Spanakopita, Hummus, Baba Ganoush, Tzatziki, Pita, Stuffed Vine Leaves

Matrix Style Nachos \$12 per person

Kettle Chips, Pulled Pork, Black Beans, Onion, Tomatoes, Jalapenos, Cheese Sauce, Sour Cream and Salsa

Add Guacamole \$2 per person

Beef Taco Station \$15 per person

Beef Taco, Shredded Lettuce, Chopped Tomato, Shredded Cheddar, Jalapenos, Taco Shells, Sour Cream, Salsa

Beef Slider Station \$15 per person

Beef Sliders, Mini Buns, Sliced Tomatoes, Lettuce, Mayo, Ketchup

Poutine Station \$14 per person

French Fries, Traditional Cheese Curds, Gravy, Tomato Ketchup and Lemon Aioli

Dessert Platter \$11 per Person

Housemade Truffles, Chocolate Dipped Strawberries, Mini Fruit Tarts, Seasonal Berry Mousse, Assorted Squares

Sundae Bar \$15 per Person

3 Flavours of Housemade Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Seasonal Berries and Sprinkles



Chef Attended Reception Stations

All pricing is based on a two hour time period. Additional charges will apply for groups under 50 guests.

Beef Carving Station \$15 per person

Garlic and Herb Roasted Beef Striploin, Bordelaise Sauce, and Cocktail Buns

Upgrade to Prime Rib and Yorkshire Pudding \$5 per person

Jerk Chicken Carving Station \$15 per person

Whole Roasted Jerk Chicken, Pineapple Salsa, Cocktail Buns

Risotto Station \$15 per person

Blend of Wild Mushrooms, Parmesan Cheese, Truffle Oil

Oyster Station \$15 per person

Freshly Shucked Oysters on a bed of ice served with Onion Mignonette, Pesto and Hot Sauce

Pasta Station \$16 per person

Alfredo Sauce, Marinara Sauce

Penne and Cavatappi

Italian Sausage, Chicken, Mushrooms, Red Peppers, Parmesan Cheese

Sushi Station \$15 per person

Chef's Choice of Assorted Sushi

Pickled Ginger, Soy Sauce, Wasabi Aioli

Stir-fry Station \$14 per person

Rice Noodles

Onions, Mushrooms, Peppers, Bok Choy, Zucchini

Add Chicken or Prawns \$7 per person



Plated Dinner \$50 per person

Price includes one appetizer, one entrée and one dessert. Add an additional course for \$5 per person.

To start; Freshly Baked Assorted Rolls and Housemade Flavored Whipped Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

Please select one of the following appetizers for a 3 course meal or two for a 4 course meal:

- Roasted Tomato and Red Pepper Bisque, Cheddar Crouton
- Wild Mushroom Bisque, Herb Crème Fraiche

- Roasted Beet, Kale, Crumbled Goat Cheese, Toasted Pine Nuts, Beet Vinaigrette
- Caesar Salad; Romaine, Crisp Pancetta, Shaved Parmesan, Lemon, Garlic Crostini
- Heirloom Spinach and Baby Mesculan Greens, Peppered Strawberries, Mandarin Orange Segments, Cucumber, Pomegranate Pearls, Champagne Vinaigrette
- Baby Arugula Frisee and Radicchio Salad, Avocado, Ricotta, White Balsamic Vinaigrette
- Grilled Asparagus, Marinated Artichokes, Prosciutto, Balsamic Drizzle

Please select up to three of the following main course options:

All Entrées Are Accompanied with Chef's Choice Seasonal Vegetables

- Charbroiled Sirloin Steak, Shallot and Beer Reduction
- Maple-Pommery Mustard Roasted Chicken with Pearl Onions and Mushrooms
- Boursin and Chorizo Stuffed Chicken, Pan Jus
- Lemon and Herb Roasted Salmon, Olive Caper and Baby Basil Relish
- Seared Sea Bass, Citrus Beurre Blanc
- Birch Syrup Glazed Pork Chops, Caramelized Apple, Cider Jus
- Charcoal Crusted Rack of Lamb, Mint Jus
- Pan Seared 6oz Beef Tenderloin, Mushroom and Onion Ragout **Add \$4 per person**
- Roasted Vegetable Pot Pie, Crostinis *vegetarian*
- Mushroom and Chickpeas Pithivier *vegan*

Select one of the following accompaniments:

- Buttermilk Mashed Potatoes
- Herb Roasted Baby Potatoes
- Coconut Rice Pilaf
- Pan Seared Potato Gnocchi

Select One of the Following Desserts

- Nutella Crème Brulee, Mascarpone Cream
- Peach Cobbler, Candied Walnut, Maple Whipped Cream
- Baklava Cheesecake, Hazelnut Anglaise
- Bounty Chocolate Cake, Salted Caramel Sauce
- Red Velvet Brownie Cheesecake, Whipped Cream, Berry Compote



Matrix Dinner Buffet \$58 per person (Minimum of 50 Guests)

To start; Freshly Baked Assorted Rolls and Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Tea.

- Display of Canadian Cheeses, Cured and Smoked Charcuterie
- Garden Greens Salad with Semi Dried Tomatoes, English Cucumber, Red Onion and Toasted Pumpkin Seeds, Served with an Assortment of Dressings
- Caesar Salad with Traditional Accompaniments
- Chopped Salad with Baby Kale, Cabbage, Quinoa, Cucumber, Grapes, Mint, Crispy Chickpeas
- Antipasto Platter with Marinated Olives, Artichoke, Sundried Tomato, Roasted Peppers, Grilled Asparagus

Select one of the following soups:

- Wild Mushroom Bisque
- Roasted Red Pepper and Tomato
- Cinnamon and Clove Scented Butternut Squash Soup

Select one of the following starches:

- Buttermilk Mashed Potatoes
- Lemon Thyme Roasted Baby Potatoes
- Potato Gnocchi with Pesto Cream Sauce
- Coconut Rice Pilaf

Select one of the following vegetables:

- Herbed Seasonal Vegetable Medley
- Oven Roasted Mediterranean Vegetables

Select one of the following hot entrées:

- Madiera Braised Beef Short Ribs, Burgundy Jus
- Schezwan Glazed Grilled Chicken Thighs
- Lemon and Herb Roasted Salmon, Olive-Caper and Baby Basil Relish
- Guinness Lamb and Vegetable Stew
- Beet Cured Cod, Ponzu Butter Sauce
- Supreme of Chicken with Pearl Onions and Mushrooms

Select one of the following vegetarian entrees:

- Wild Mushroom Risotto, Truffle Oil Drizzle
- Stir Fried Noodles with Sweet Chili Marinated Tofu and Green Onion
- 7 Bean Cassoulet *vegan*
- Quinoa Pilaf with Grilled Vegetables and Sunflower Seeds *vegan*

Select one of the following chef attended stations:

- Whole Roasted Jerk Chicken, Pineapple Salsa
- House Smoked Brisket, Jack Daniels Reduction
- Charcoal Dusted Pork Tenderloin, Pan Jus
- Garlic and Herb Roasted Beef Striploin, Bordelaise Sauce **Upgrade To Prime Rib For \$5 Per Person**

To finish:

Fresh Sliced Seasonal Fruit

Display of Housemade Assorted Pastries, Cakes, Mousse and Torts

Double Chocolate Bread Pudding, Strawberry Sauce



Matrix Kid's Corner

Selected children's menu must be the same format as the regular meal.

Plated Kid's Meal \$18 per child (age 12 and under)

Veggies and Dip

Chicken Fingers and Fries OR Mac and Cheese

Ice Cream Sandwich

Buffet Dinner \$28.00 per child (age 3-12)

Menu based on your selections from the Matrix Dinner Buffet

Late Night Reception Selections

Our Executive Chef recommends ordering the late night reception for 60-70% of your guest list.

Assorted Pizzas (12") \$19 each

Choose from the following:

- Classic Meat
- Margherita
- Hawaiian
- Roasted Vegetable

Matrix Style Nachos \$12 per person

Kettle Chips, Pulled Pork, Black Beans, Onion, Tomatoes, Jalapenos, Cheese Sauce, Sour Cream and Salsa

Add Guacamole \$2 per person

Beef Taco Station \$15 per person

Beef Taco, Shredded Lettuce, Chopped Tomato, Shredded Cheddar, Jalapenos, Taco Shells, Sour Cream, Salsa

Beef Slider Station \$15 per person

Beef Sliders, Mini Buns, Sliced Tomatoes, Lettuce, Mayo, Ketchup

Poutine Station \$14 per person

French Fries, Traditional Cheese Curds, Gravy, Tomato Ketchup and Lemon Aioli

Sundae Bar \$15 per Person

3 Flavours of Housemade Ice Cream, Chocolate Sauce, Caramel Sauce, Whipped Cream, Seasonal Berries and Sprinkles



Beverage Service

The Matrix Hotel is pleased to offer Cash, Subsidized Cash and Host Bar arrangements.
Cash Bar prices include gratuity and GST. For Host Bar, gratuity and GST will be applied to the final bill.

LIQUOR	HOST	CASH
House Brands - 1 oz	\$6.50	\$7.50
Deluxe Brands - 1 oz	\$7.50	\$8.75
WINE		
House Wine by the Glass (6 oz)	\$7.50	\$8.75
BEER		
Domestic	\$6.50	\$7.50
Imported	\$7.50	\$8.75
Non-Alcoholic	\$6.50	\$7.50
LIQUEURS		
House Liqueurs	\$6.50	\$7.50
Deluxe Liqueurs	\$7.50	\$8.75
OTHER		
Soft Drinks	\$3.00	\$3.50
Juices	\$3.00	\$3.50
Mineral Water	\$3.00	\$3.50

Matrix House Brands

Smirnoff Vodka
 Captain Morgan White & Dark Rum
 Captain Morgan Spiced Rum
 Malibu Rum
 Gordon's London Dry Gin
 Canadian Club Rye
 Johnnie Walker Red Label

Matrix House Liqueurs

Baileys
 Kahlua
 Sauza Gold Tequila
 Jägermeister

Domestic Beer

Canadian
 Coors Light
 Big Rock Traditional
 Big Rock Grasshopper
 Alley Kat Aprikat

Matrix Deluxe Brands

Absolut Vodka
 Kraken Black Spiced Rum
 Crown Royal Rye
 Hendrick's Gin
 Glen Fiddich 12 Year
 Woodford Reserve Bourbon

Matrix Deluxe Liqueurs

El Jimador Reposado Tequila
 Grand Marnier
 Amaretto Disaronno

Imported Beer

Heineken
 Corona
 Kronenbourg 1664



Wine Selections

Sparkling

Flor Prosecco (ITA) - \$36

Veuve Cliquot (FRA) - \$90

White

Vigneti Del Sole Pinot Grigio (ITL) - \$36

Crisp acidity with a nose of lemons, green apples and almonds. Well balanced with a fresh, clean finish.

Catena Chardonnay (ARG) - \$38

Notes of citrus, pears, peaches and white flowers with a strong minerality and a dedicated note of vanilla.

Domaine Potardiere Sauvignon Blanc (FRA) - \$39

Everything you will want from a Sauvignon Blanc. Fresh and light on its feet with great crisp acidity.

Gray Monk Pinot Auxerrios (BC) - \$43

Complex layers of fruit flavor suggest peaches and sweetened rhubarb with a refreshing underlying acidity.

Tawse Riesling (ON) - \$43

Pronounced candied citrus fruit on the nose is echoed on the palate. Fresh acidity livens up the off dry palate.

Burrowing Owl Pinot Gris (BC) - \$55

This wine's lovely texture and fresh palate is dominated by citrus flavors, which fold in to tropical fruit, lime and green pears.

Rose

Juliette (FRA) - \$41

Refreshing and elegant, bone dry rose wine, with layers of lively fruit and a bright, smooth finish.



Wine Selections Cont'd

Red

Vigneti Del Sole Montepulciano (ITL) - \$36

Hints of blackberries and cherries with spicy notes. Full bodied, marked yet gentle tannins.

Montecillo Reserva Tempranillo (ESP) - \$41

Spicy notes, vanilla and black fruits rounded by a touch of oak. Good structure, elegant tannins and a long pleasant finish.

Santa Carolina RDF Cabernet Sauvignon (CHI) - \$43

Concentrated notes of red fruits and gooseberries, laced with touches of blackcurrants and silky tannins on the palate.

Carmel Road Pinot Noir (CA) - \$45

Bright cherry aromas, layered with notes of wild strawberries and black tea. One the mouth juicy black cherry, hints of vanilla, toasted oak and well balanced tannins lead to a long finish.

Dirty Laundry Dangerous Liaisons VQA (BC) - \$45

A beautifully balanced blend of Merlot, Malbec and Syrah. Sweet and spicy on the palate, balanced by notes of black cherries, blackberries and plums. Soft tannins and a smooth finish.

Obra Prima Malbec (ARG) - \$47

A fruit forward wine with notes of plums, raisins and blackcurrants, all supported by a beautiful layer of smoky sweet oak.

Burrowing Owl Merlot (BC) - \$58

A full bodied palate, mixed red and black berries, plum and paprika, with a long finish.

Black Stallion Cabernet Sauvignon (CAL) - \$65

Flavors of rich cherry, blackberry, spice and toasted oak unfold gracefully across the palate with well integrated fruit and tannins, and a long finish.



Gift Opening Breakfast \$26 per person (Minimum 25 Guests or additional charges may apply)

Menu includes all of the following:

- Housemade Assorted Muffins and Danishes, Chocolate and Classic Croissants
- Whipped Butter and Assorted Housemade Fruit Preserves
- Housemade Granola, Individual Flavored Yogurt
- Seasonal Sliced Fruits
- Belgian Waffle, Whipped Cream, Berry Compote
- Country Style Roasted Potatoes
- **Your Choice of 1:** Four Whistle Farm Eggs, Scrambled OR Breakfast Frittata with Fresh Tomato Salsa
- **Your Choice of 2:** Crispy Smoked Bacon OR Valbella Pork Breakfast Sausage OR Turkey Sausage OR Tukey Bacon
- Chef's Feature Fruit Smoothie, Chilled Orange and Apple Juice
- Freshly Brewed Regular and Decaf Coffee and Assortment of Teas

Add On:

French Toast \$3 per person

Served with Whipped Cream and Berry Compote

Eggs Benedict \$5 per person

Traditional Style with Hollandaise Sauce

Chef Attended Omelette Station \$10 per person

Free range eggs prepared to order with your choice of Cheddar Cheese, Ham, Bacon, Mushrooms, Peppers, Tomato

Rehearsal Dinner \$42 per person (Minimum 25 Guests or additional charges may apply)

To start; Freshly Baked Dinner Rolls, Housemade Whipped Flavoured Butter.

To finish; Freshly Brewed Regular and Decaf Coffee and Assortment of Teas.

Menu includes the following appetizers and desserts:

- Chef's Soup of the Day
- Kale and Beet Salad, Maple Balsamic Dressing
- Organic Quinoa and Arugula Salad
- Coriander Scented Brown Rice
- Steamed Vegetable Medley
- Platter of Sliced Fruit and Seasonal Berries
- Fresh Fruit Crumble

Please Select One of the Following Entrees:

- Marinated Chicken Breast with Sautéed Artichokes
- Smoked Sea Salt Dusted Salmon, Lemon Dressing