



buffet wedding menus

minimum 20 people

cypress

bread & butter

fresh-baked organic loaves, compound butter

shaved vegetable salad

cucumbers, radishes, cherry tomatoes, fennel, ubc farm baby lettuces, toasted pumpkin seeds, orange vinaigrette

heirloom tomato & ricotta cheese

arugula, roasted garlic and basil dressing

spinach & blueberry salad

young spinach, cherry tomatoes, quinoa, toasted almonds, balsamic vinaigrette

roasted baby nugget potatoes

extra virgin olive oil, fresh rosemary, sea salt, cracked black pepper

seasonal steamed vegetables

lemon infused olive oil

saffron rice pilaf

sofrito vegetables, lightly spiced

hemp-crust wild bc sockeye salmon

soy, maple & mustard glaze

pan-seared fraser valley free range chicken breast

green thai coconut curry

mini profiteroles

chantilly cream

toffee caramel crunch cheesecake

butterscotch sauce, crisp toffee

fresh fruit & wild berry platter

assorted sliced fruit

milano organic fair trade coffee

four o'clock organic fair trade teas

\$59 per
person

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seymour

bread & butter

fresh-baked organic loaves, compound butter

shaved vegetable salad

cucumbers, radishes, cherry tomatoes, fennel, ubc farm baby lettuces, toasted pumpkin seeds, orange vinaigrette

buffalo caprese salad

fresh mozzarella, vine-ripened tomatoes, parmesan

pickled beet & sunflower salad

baby greens, whipped ricotta, rhubarb emulsion, sunflower brittle

smashed new potatoes

creamy seasoned potato

seasonal steamed vegetables

lemon-infused olive oil

butternut squash ravioli

sage cream sauce, asparagus, shaved parmesan

miso & sake baked sablefish

shaved green onion, radish, sesame

mustard & herb-crusted beef tenderloin

horseradish emulsion, truffle demi glace

black forest parfait

morello cherries, chocolate mousse, whipped cream

fresh fruit & wild berry platter

assorted sliced fruit

mini lemon parfaits

fresh raspberry, icing sugar

milano organic fair trade coffee

four o'clock organic fair trade teas

\$67 per
person



family-style wedding menus

minimum 20 people

international street food

assorted sushi

maki & california rolls with a selection of nigiri

buffalo caprese salad

fresh mozzarella, vine-ripened tomatoes, basil

thai chicken satays

cilantro, chilli, lime

curried vegetable samosas

mini yogurt dip

braised beef brisket tacos

chipotle mayo, pickled jalapeño, cabbage slaw

portabello tempura

ponzu dipping sauce

pork belly bao

house-made kimchi & daikon

mini chocolate & oreo parfait

lemon zest & whipped mascapone cannoli

fresh fruit & wild berry platter

assorted sliced fruit

milano organic fair trade coffee

four o'clock organic fair trade teas

\$55 per
person

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plated wedding menus

minimum 15 people

fraser

smoked tuna salad

endive leaves, apple gel, crisp nori, orange segments, aioli

sous vide & grilled octopus

crispy potatoes, chorizo, baby veg
with a spicy harissa purée

OR

butternut squash ravioli

lemon & sage sauce, asparagus, shaved parmesan

tiramisu parfait

creamed honey & mascarpone, shaved 80% dark chocolate

milano organic fair trade coffee

four o'clock organic fair trade teas

\$52 per
person

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deep cove

dungeness crab & corn fritter salad

local greens, tomato jam, fresh-cut vegetables

OR

west coast chowder

manila clams, sockeye salmon, black cod with brandy cream

pan-seared sablefish

light tomato saffron broth, new potatoes, sautéed asparagus

OR

smoked portobello

toasted barley risotto, peas, baby greens

nanaimo bar parfait

whipped coconut custard, chocolate cookie crumb

milano organic fair trade coffee

four o'clock organic fair trade teas

\$60 per
person



lions bay

heirloom tomato & ricotta salad  

arugula, shaved radish & roasted garlic, basil vinaigrette

OR

seared pacific scallop  

parsnip purée, pancetta sprinkle, parsnip chips, roasted shallot vinaigrette

sage surf & turf  

beef tenderloin, dungeness crab, merlot demi glace, cilantro hollandaise, caramelized onion potato mash, broccolini, carrot

OR

miso & sake baked black cod  

roasted sunchokes, bak choy, soy-braised daikon

OR

wild mushroom risotto  

thyme leaves, truffle oil, shaved parmesan

warm molten chocolate 

vanilla gelato, shaved chocolate

milano organic fair trade coffee

four o'clock organic fair trade teas

\$66 per
person





fit for a chef wedding menu


minimum 20 people | vegetarian & vegan options available

six-course tasting menu



AMUSE-BOUCHE

pan-seared pacific scallop  
pea purée, chive oil

APPETIZER

dungeness crab gnocchi 
roasted garlic, pecorino cheese, sage butter


SEAFOOD ENTRÉE

miso & sake baked black cod  
roasted sunchokes, bak choy, quail tea egg


PALATE CLEANSER

orange & aperol shaved ice  

RED MEAT ENTRÉE

pan-seared veal tenderloin 
roasted wild mushrooms, blackberry balsamic demi glace

DESSERT

warm molten chocolate 
vanilla gelato, shaved chocolate

milano organic fair trade coffee

four o'clock organic fair trade teas

\$77 per
person

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ten-course degustation menu

personally customized for you by the chef

\$ market
price

wine pairings available upon request

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