

ALE

The Millennium

\$135 per guest
plus HST & 17% Gratuity
50-125 guests

The all-inclusive reception package with additional service that provides couples with all of the confidence to truly enjoy their wedding day, knowing all those special touches and magical moments will be perfectly executed.



Food & Beverage inclusions

- Welcome Cocktail
- Selection of 4 circulated canapés per guest
- A gourmet three-course meal
- Dinner Wine
- Formal Coffee & Tea Service
- Hot late night food
- Unlimited Non-Alcoholic Beverages

Venue Coordination & Decor

- Classic Floor Length Linens
- Access to ALE's electronic wedding planning forms & guides
- A six-month prior and one-month prior meeting with an ALE Wedding Coordinator
- Full Day of Coordination on your Wedding Day
- Complimentary Bridal Suite (valued at \$200)
- Access to ALE's Entire In-House Décor & A/V Equipment
- Full Wedding Setup & Takedown

54 Springbrook Drive, Stittsville, ON - K2S 1B9
(613) 831.2442 events@aleottawa.ca

Menu

Canapés Selection - Chilled

- Prosciutto Strawberries & Cream Cheese
- Shrimp & Chili Lime Cream on Cucumber
- Smoked Salmon & Dill Cream Cheese on Cucumber
- Caprese Salad Skewers
- Whipped Feta with Olive Tapenade
- Roasted Cinnamon Pear Bruschetta
- Goat Cheese with Beets & Balsamic
- Egg Salad Rice Cracker & Caviar
- Devilled Eggs
- BLT Bites

First Course - Chilled

1. Wedge Salad | Candied Bacon | Blue Cheese | Tomato
2. Shaved Zucchini & Herb Salad | Parmesan | Almonds | Lemon

Entrée - Beef

Upgrade to Beef Tenderloin - \$12 per guest

1. Beef Striploin | Portobello & Chipotle Demi Sauce | Garlic Confit Mashed Potatoes | Grilled Asparagus | Crispy Enoki
2. Beef Sirloin | Citrus Herb Butter | Garlic Confit Mashed Potatoes | Grilled Asparagus

Entrée - Chicken

1. Maple Pancetta, Pimento & Orange Chicken | Fingerling Potatoes | Green Beans
2. Skillet Chicken | Buffalo Mozzarella | Sundried Tomato | Fresh Basil | Fingerling Potatoes | Green Beans

Entrée - Seafood

1. Sheet Pan Salmon | Olives | Caper Berries | Grilled Vegetables
2. Crusted Ahi Tuna } Asparagus Snap Pea Salad | Sriracha Mayonnaise | Sesame

Third Course - Dessert (Served with Coffee/Tea)

1. Grilled Pineapple | Dark Chocolate | Toasted Coconut | Almonds | Vanilla Bean Ice Cream
2. Mascarpone Cheesecake Crêpe | Figs | Salted Honey Caramel

Canapés Selection - Hot

- Miso Steak Skewer
- Peanut Chicken Skewer
- Mini Grilled Cheese
- Buffalo Mozzarella Balls
- Chicken Brie Crostini
- Shrimp Wonton
- Mini Baked Potato
- Bacon Wrapped Scallops
- Beef Gorgonzola Crostini
- Sticky Pigs
- Beef & Fennel Slaw Crostini

First Course - Hot

1. Strawberry Watermelon Gazpacho with Cilantro Jalapeno Salsa
2. Local Tomato Bisque | Pico de Gallo | Parmesan Crisp