

ALE

The Modern

\$120 per guest

plus HST & 17% Gratuity

50-125 guests

The reception package that provides couples with all the necessities needed to create their dream wedding. It's the perfect solution for the couple wanting elegance, simplicity and timeless traditions.

Food & Beverage inclusions

Welcome Cocktail

Selection of 4 circulated canapés per guest

A gourmet three-course meal

Formal Coffee & Tea Service

Chilled late night food

Unlimited Non-Alcoholic Beverages

Venue Coordination & Decor

Classic Floor Length Linens
Polyester fabric: choose between white, ivory or black. Other colours available - see your coordinator for details.

Access to ALE's electronic wedding planning forms and guides

6 Hours of Day-of-Coordination

Use of ALE's Essential In-House Décor and A/V Equipment

Lite Decor Setup
1 hour of couple-provided decor setup. Takedown not included.



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