

WEDGEWOOD

HOTEL & SPA



BACCHUS GROUP MENU 1

Classic Wedge Salad

iceberg lettuce, blue cheese dressing, bacon, fine croutons

OR

Roasted Lobster Corn Soup

poached nova scotia lobster, tarragon sour cream, ciabatta croutons



Grilled Organic Ocean Wild British Columbia Salmon

toasted organic quinoa and ruskin herb salad

artichoke hearts, compressed windset farms cucumber, salsa verde

OR

Lemon & Thyme Roasted Breast of Farmcrest Chicken

confit leg mac and cheese, summer kale with smoked bacon

rosemary and sage pan juices

OR

Risotto of Woodland Mushrooms

celery root, green onion, aged padano cheese



Piquant Lemon & Lime Tart

raspberry sorbet

OR

Pineapple and Coconut Milk Panna Cotta

marinated pineapple, pineapple crisp

Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea

\$62.00 per person

*Prices do not include applicable 18% Service Charge, 5% GST
Menus & prices are subject to change.*

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BACCHUS GROUP MENU 2

Crisp Hearts of Romaine Lettuce

bacchus caesar dressing, herb ciabatta crouton

OR

Roasted Lobster Corn Soup

poached nova scotia lobster, tarragon sour cream, ciabatta croutons



Pan Seared Filet of Haida Gwaii Halibut

roasted fennel, cured tomato tapenade

anise and cardamom puree

OR

Duo of Brome Lake Duck

roasted breast, braised duck kromeski

glazed chickory, orange puree, madeira sauce

OR

Risotto of Woodland Mushrooms

celery root, green onion, aged padano cheese



Vanilla Bean Crème Brûlée

bitter chocolate cookies

OR

Fine Gala Apple and Frangipan Tart

caramel sauce, vanilla bean ice cream

Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea

\$70.00 per person

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RELAIS &
CHATEAUX

BACCHUS GROUP MENU 3

Windset Farms Vine Ripened Tomatoes and Mozzafina
baked eggplant and modena balsamic compote, fresh basil
castillo extra virgin olive oil

OR

Roasted Lobster Corn Soup
poached nova scotia lobster, tarragon sour cream, ciabatta croutons



Grilled Organic Ocean Wild British Columbia Salmon
toasted organic quinoa and ruskin herb salad
artichoke hearts, compressed windset farms cucumber, salsa verde

OR

Duo of Brome Lake Duck
roasted breast, braised duck kromeski
glazed chickory, orange puree, madeira sauce

OR

Ragout of Woodland Mushrooms and Artichokes Hearts
roasted cauliflower, ciabatta crisps, caper raisin dressing



Piquant Lemon & Lime Tart
raspberry sorbet

OR

Michel Cluizel Dark Chocolate and Pecan Tart
espresso whipped mascarpone

Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea

\$72.00 per person

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BACCHUS GROUP MENU 4

Avocado and Hand Peeled Shrimp Salad

blush aioli, fine herb salad

OR

Crisp Croquettes of Farmhouse Goats Cheese

aldergrove heirloom beet chutney, gala apple, walnut dressing



Pan Seared Filet of Haida Gwaii Halibut

roasted fennel, cured tomato tapenade

anise and cardamom puree

OR

Bacchus Roasted Rack of Lamb

crushed golden nugget potatoes with roasted garlic

provençal vegetables, tomato and tarragon lamb jus

OR

Ragout of Woodland Mushrooms and Artichokes Hearts

roasted cauliflower, ciabatta crisps, caper raisin dressing



Vanilla Bean Crème Brûlée

bitter chocolate cookies

OR

Michel Cluizel Dark Chocolate and Pecan Tart

espresso whipped mascarpone

Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea

\$82.00 per person

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BACCHUS GROUP MENU 5

Classic Wedge Salad

iceberg lettuce, blue cheese dressing, bacon, fine croutons

OR

Coriander, Lime and Sesame Crusted Ahi Tuna

fingerling potatoes, white anchovy, kalamata olive and caper dressing



Roasted Digby Bay Scallops

asparagus, preserved lemon and arugula risotto

OR

Center Cut Triple "A" Alberta Beef Tenderloin

slow braised oxtail pithivier, crisp shallot rings

green asparagus, juniper reduction

OR

Ragout of Woodland Mushrooms and Artichokes Hearts

roasted cauliflower, ciabatta crisps, caper raisin dressing



Fine Gala Apple and Frangipan Tart

caramel sauce, vanilla bean ice cream

OR

Pineapple and Coconut Milk Panna Cotta

marinated pineapple, pineapple crisp

Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea

\$85.00 per person

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