

WEDGEWOOD

HOTEL & SPA



À L A C A R T E D I N N E R

(Minimum 18 people)

Please customize your three course menu by selecting 1 item per course.

SOUPS

Oven-Roasted Vine Tomato & Red Pepper Soup, Olive Tapenade Goat Cheese Croûte

Fennel and Apple Velouté, Crisp Apple, Greek Yogurt

Leek & Potato and Asparagus Soup, Smoked Salmon, Chive Sour Cream

Cream of Woodland Mushrooms, Chive Chantilly

Chilled Melon Soup, Orange & Ginger

Garden Vegetable Minestrone with Soft Herbs, Parmesan and Olive Palmier

Sweet Corn Veloute with Dungeness Crab, Ciabatta Herb Croutons

Lobster Bisque with Cognac & Tarragon Cream

SALADS

Hannah Brook Farm's Organic Seasonal Greens, Crisp Apple, Shaved Fennel, Grain Mustard & Tarragon Dressing

Salad of Organic Arugula, Watermelon & Feta Cheese, Lemon Dressing

Classic Wedge Salad, Blue Cheese Dressing, Crisp Bacon, Chopped Chives, Fine Croutons

Crisp Hearts of Romaine Salad, Classic Caesar Dressing, Sourdough Croutons

Vine Ripened Tomato & Mozzarella, Marinated Artichokes, Fresh Basil, Olive Oil

Roasted Beets, Organic Kale & Farmhouse Goat Cheese, Walnut & Cider Dressing

Crisp Croquettes of Farmhouse Goats Cheese, Aldergrove Heirloom Beet Chutney, Gala Apple, Walnut Dressing

APPETIZERS

Grilled Ahi Tuna Loin, Niçoise Garnish, Roasted Pepper Aioli

Applewood House Smoked Salmon, Chive Sour Cream, Shallots, Capers

Avocado and Hand Peeled Shrimp Salad, Blush Aioli, Herb Salad

Chicken Liver Parfait, Fig Chutney, Toasted Brioche, Apple Jelly

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(c o n t i n u e d)

VEGETARIAN & FISH ENTRÉES

<i>Toasted Quinoa and Summer Squash Cannelloni</i>	\$65
<i>Confit Red Pepper & Eggplant Ragout, Basil Oil, Aged Balsamic,</i>	
<i>Seasonal Woodland Mushroom & Celery Root Risotto</i>	\$65
<i>Green Asparagus, Parmesan</i>	
<i>Pan Seared Wild British Columbia Coho Salmon</i>	\$70
<i>Summer Squash, Sweet Peas, Radish, Butter Lettuce, Fingerlings, Sweet Pea Veloute</i>	
<i>Roasted Filet of Alaskan Black Cod</i>	\$75
<i>Saffron and Artichoke Risotto, Arugula, Parmesan Tuille</i>	
<i>Pan Seared Filet of Haida Gwaii Halibut</i>	\$75
<i>Lobster Crushed Potatoes, Wilted Summer Leaves, Lobster and Tomato Velouté</i>	
<i>Ragout of Woodland Mushrooms and Artichokes Hearts</i>	\$65
<i>Roasted Cauliflower, Ciabatta Crisps, Caper Raisin Dressing</i>	

MEAT & FOWL ENTRÉES

<i>Lemon & Thyme Roasted Breast of Farmcrest Chicken</i>	\$70
<i>Confit Leg Mac and Cheese, Summer Kale with Smoked Bacon, Rosemary and Sage Pan Juices</i>	
<i>Oven-Roasted Fraser Valley Duck</i>	\$80
<i>Slow Braised Leg, Fondant Potato, French Beans, Cherry Sauce</i>	
<i>Roasted Tenderloin of Berkshire Pork</i>	\$80
<i>Potato Puree, Caramelized Apple Savoy Cabbage, Cider & Thyme Jus</i>	
<i>Grilled Alberta Beef Tenderloin</i>	\$85
<i>Thyme Potato Rösti, Garden Vegetables, Black Pepper Jus</i>	
<i>Roasted Rack of Lamb</i>	\$80
<i>Gratin Potato, Crushed Minted Peas, Shallot Puree, Simple Jus</i>	

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DESSERTS

Season Fruit Crumble

Vanilla Ice Cream

Baked New York Style Mascarpone Cheesecake

Fresh Strawberries with Basil and Grand Marnier

Lemon Meringue Tart

Fresh Raspberries, Raspberry Sorbet

Lavender and Poached Pear Crème Brûlée

Pistachio Biscotti

Bing Cherry Ripple Ice Cream Sandwich

Mulled Bing Cherries, Red Wine Syrup Reduction

Dark Chocolate & Hazelnut Ganache Tart

Hazelnut Brittle, Sour Cream Anglaise, Bailey's Ice Cream

Fine Apple Tart with Caramel Sauce

Vanilla Bean Ice Cream

Dark Chocolate Fondant Cake

Bailey's Ice Cream

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T A B L E D ' H Ô T E D I N N E R M E N U

(Minimum 18 people)

Roasted Corn and Lobster Velouté

Tarragon Cream, Ciabatta Crouton



Pan Seared British Columbia Coho Salmon

Quinoa Salad, Artichokes & Cured Tomatoes

Compressed Cucumber, Salsa Verde

Or

Pan Seared Breast of Farmcrest Chicken

Asparagus and Woodland Mushroom Risotto

Garden Herbs, Red Wine Sauce



Summer Berry Pavlova, Vanilla Chantilly

Raspberry Sorbet

Freshly Brewed Regular & Decaffeinated Coffee & Tea

\$65.00 per person

Your guests may order choice of Entrée at dinner.

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W E D G E W O O D S I G N A T U R E D I N N E R

(Minimum 18 people)

Woodland Mushroom Velouté

Truffle Chantilly, Ciabatta Crouton

Or

Arugula and Watercress Salad

Chilled Watermelon, Feta Cheese

Lemon and Olive Oil Dressing



Grilled Filet of Haida Gwaii Halibut

Risotto of Asparagus, Arugula and Preserved Lemon

Or

Pan Roasted Breast of Chicken

Truffle "Potato Puree" Savoy Cabbage, Heirloom Carrots

Woodland Mushroom & Tarragon Sauce

Or

Grilled Alberta "AAA" Beef Tenderloin

Potato & Thyme Rösti, Herb Purée, Green Asparagus

Red Wine Shallot Reduction



Dark Chocolate and Grand Marnier Ganache Tart

Sour Cream Anglaise, Mandarin Sorbet

Freshly Brewed Regular & Decaffeinated Coffee & Tea

Petit Fours

\$80.00 per person

We will require confirmed numbers for each Entrée 1 week prior to function.

Or

\$90.00 per person

Your guests may order choice of Entrée at dinner

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