

GRAND NEW-YEARS GALA

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Pricing:

\$1450 Table of 10

\$1150 Table of 8

(Tables of 10 includes 3 Bottles of Wine & and Open Bar)

(Tables of 8 includes 2 Bottles of Wine and Open Bar)

\$149 Per Person

The Grand Ticket

\$2000 Table of 10

(Only 10 Tables Available)

\$1600 Table of 8

(Only 5 Tables Available)

(Includes 3 Bottles of Premium Wine, Table Sparkling Wine & Open Bar, Butlered Dinner Service incl.

Coat Check, Drink Order & Shuttle Service Home)

Tickets Include:

Gourmet Hors D'oeuvres

(6:30-8:00)

4 Course Dinner

(8:15-9:45)

Champagne New Year

(12:00)

Grand Late Night

(11:30-12:45)

Bar

Open Bar from 6:30-8:00pm

9.45pm-1:00am (closed during dinner)

Additional Table House Wine \$25

Additional Premium Table Wine \$38

Activities Included:

Door Prizes

Live Music & Entertainment

New Year Favors & Grand Count Down

AND MORE!

Menu Details

Gourmet Hors D'oeuvres

Rice Paper Spring Rolls

*Fresh Hand Made Asian Style Spring Rolls
Composed of Mango, Avocado, Sesame Buckwheat Noodles & Fresh Cilantro
Complimented with a Lemon Spiced Yogurt Dip*

Wild Mushroom Tart

*A Blend of Sautéed Wild Mushrooms Finished with Creole Boursin Cheese
In a Savoury Herb Tart*

Creamy Cranberry Crab Cakes

Crab Cakes Topped with Creamy Cranberry Boursin

Prosciutto Wrapped Fig

*Prosciutto Wrapped Black Mission Fig Stuffed with Double Cream Brie
Grilled to Perfection & Napped with a Honey Pepper Glaze*

Mini Baked Brie

*Mini Phyllo Shells Filled with a Toasted Brie
Topped with a Fresh Berry Compote*

Bacon Wrapped Turkey Tender

*Turkey Tenders Wrapped with Bacon
Skewered with a root vegetable and roasted to perfection*

Cocktail Reception Displays

Shrimp Towers

Jumbo Shrimp Accompanied with Citrus Cocktail Sauce & Lemon Wedges

Cheese & Fruit Display

Fine Canadian & Continental Cheese Accented with a Fresh Fruit Display

Grand Charuterie

*A Grand Display of Cured Meats, Terrines, Cheeses, Preserves, Pickled
& Grilled Vegetables; with a House Made Focaccia*

Menu Details

First Course

House Made Focaccia for the Table

Served with a Variety of Compound Butters, Olive Oil & Balsamic

Glazed Fig & Candied Pecan Salad

*Baby Arugula Greens Complimented with Merlot Glazed Fig,
Julienne Shallots, & Topped with Crumbled Candied Pecans
With a Honey Garlic Cranberry Vinaigrette*

Second Course

Autumn Harvest Soup

*Oven Roasted Maple Glazed Butternut Squash, Apple, Pumpkin, Parsnips & Carrot Reduction
Finished with Garlic Chive Oil & a Lemon Basil Crème Fraiche*

Entrée Selections

(to be pre -selected)

Prime Rib with Yorkshire Pudding

*An 8 oz. Cut of Alberta AAA Prime Rib Finished with Yorkshire Pudding & Beef Jus
Yukon Sweet Potato Pave / Roasted Baby Vegetables*

or

Stuffed Chicken Supreme

*A 8 oz. Seared Chicken Supreme Filled with Wild Mushroom & Boursin
Accented with a Honey Shallot Pommery Cream Reduction
Yukon Sweet Potato Pave / Roasted Baby Vegetables*

or

Seared Salmon

*A 8 oz. Butter Seared Salmon Filet Topped with an
Apple Onion & Cranberry Chutney
Yukon Sweet Potato Pave / Roasted Baby Vegetables*

or

Stuffed Acorn Squash

*A Roasted Acorn Squash Stuffed with Quinoa, Cranberries & Feta
Seasoned with a Maple-Cinnamon & Shallot Cider Reduction
Potato Pave / Roasted Vegetable Medley*

Dessert
Served Coffee & Tea

Raspberry Greek Yogurt Cheesecake

*A Beautiful Blend of Greek Yogurt Cheesecake Flowing with
Real Raspberry Puree & Perfectly Filled with Chunks of
the Most Delightful Raspberry Cake*

Carrot Caramel Cheesecake

*A Luscious Cheesecake Filled with Chunks of Carrot Cake
Piled High on a Graham Base & Generously Garnished
With our Special Caramel Duo Blend*

Served Coffee and Tea Selection

Grand Late-Night Display

Mini Pressed Panini Sandwiches

*Turkey Bacon with an Apricot Mustard
Ham, Poached Pear & Brie
Tomato and Basil Feta*

Sweet & Savory Soft Pretzel Bar

*Served with a variety of dips:
Cheddar & Ale
Roasted Artichoke & Spinach
Salted Caramel & Chocolate*

Extreme Potato Skin Bar

*Crispy Cheddar or Brie Potato Skins
With a Toppings of Your Choice:
Lobster, Pulled Pork, Prime Rib, Rendered Bacon Bits
Chives, Green Onion, Sour Cream, BBQ Caesar, Asiago*

