

# WEDGEWOOD

HOTEL & SPA



## BACCHUS GROUP MENU 1

### *Traditional Iceberg Wedge Salad*

*Blue Cheese Dressing, Crisp Bacon, Fine Croutons*

OR

### *Leek, Potato & Oyster Velouté*

*Salted Cod Brandade Beignet*



### *Pappardelle Pasta*

*Smoked Wild Boar "Bolognese"*

OR

### *Slow Braised Shank of Veal*

*Forked Nugget Potatoes, Root Vegetables, Madeira Jus*



### *Dark Chocolate Ganache Tart*

*Candied Filberts, Vanilla Ice Cream*

OR

### *Homemade Sorbets & Ice Creams*

*Sorbets (Raspberry, Mango, Passion Fruit, Lemon)*

*Ice Creams (Chocolate, Rum & Raisin, Vanilla)*

*Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea*

*\$60.00 per person*

*Prices do not include applicable 18% Service Charge, 12% HST  
Menus & prices are subject to change.*

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## BACCHUS GROUP MENU 2

### *Crisp Hearts of Romaine Lettuce*

*Bacchus Caesar Dressing,  
Marinated White Anchovy, Herb Croûte*

OR

### *Leek, Potato & Oyster Velouté*

*Salted Cod Brandade Beignet*



### *Filet of Haida Gwaii Halibut*

*Roasted Cauliflower, Fingerling Potatoes, Golden Beets, Ginger & Lemongrass Velouté*

OR

### *Duo of Brome Lake Duck*

*Roasted Breast, Slow Braised Leg, Butternut Squash,  
Fondant Potato, Port Wine Cherry Sauce*



### *Mocha Crème Brûlée*

*Chocolate Chip Cookies*

OR

### *Winter Spiced Apple & Blackberry Crumble*

*Vanilla Bean Ice Cream*

*Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea*

*\$70.00 per person*

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## BACCHUS GROUP MENU 3

*Organic Arugula & Baby Spinach Leaves*  
*Spiced Poached Pear, Candied Pecans, Crumbled Stilton*

OR

*Chicken Liver & Cognac Parfait*  
*Fig Chutney, Toasted Brioche*



*Pan Roasted Breast of Free Run Chicken*  
*Dauphinoise Potatoes, Roasted Parsnip, Brussel Sprouts, Simple Pan Juices*

OR

*Wild British Columbia Salmon*  
*Butternut Squash Agnolotti, Rainbow Chard, Citrus Salsa Verde*



*Piquant Lemon & Lime Tart*

*Raspberry Sorbet*

OR

*Dark Chocolate & Orange Fondant*  
*Chocolate Sauce, Marmalade Ripple Ice Cream*

*Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea*

*\$70.00 per person*

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BACCHUS GROUP MENU 4

*Roasted Beets & Farm House Chèvre*  
*Seasonal Leaves, Green Apple, Walnut & Cider Dressing*

OR

*Avocado & Hand Peeled Shrimp Salad*  
*Blush Aioli, Fine Herb Salad*



*Pan Seared Qualicum Beach Scallops*

*Aldergrove Leek & Chervil Risotto*

OR

*10oz Angus Beef New York Striploin*  
*Thyme & Garlic Roasted Potatoes, Onion Rings, Peppercorn Sauce*



*Dark Chocolate Ganache Tart*

*Candied Filberts, Vanilla Ice Cream*

OR

*Maple Roasted Pumpkin Cheesecake, New York Style*  
*Cinnamon Anglaise*

*Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea*

*\$80.00 per person*

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## BACCHUS GROUP MENU 5

*Smoked Ham Hock & Stone Ground Mustard Press*

*Sweet Pea Purée, Crisp Quail Egg*

OR

*Roasted Beets & Farm House Chèvre*

*Seasonal Leaves, Green Apple, Walnut & Cider Dressing*



*AAA Alberta Beef Tenderloin*

*Stilton Crust, Rösti Potato, Herb Purée, Bordelaise Style Sauce*

OR

*Filet of Haida Gwaii Halibut*

*Roasted Cauliflower, Fingerling Potatoes, Golden Beets, Ginger & Lemongrass Velouté*



*Mocha Crème Brûlée*

*Chocolate Chip Cookies*

OR

*Winter Spiced Apple & Blackberry Crumble*

*Vanilla Bean Ice Cream*

*Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea*

*\$80.00 per person*

*Prices do not include applicable 18% Service Charge, 12% HST  
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