

WEDGEWOOD

HOTEL & SPA



À L A C A R T E D I N N E R

(Minimum 18 people)

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

If you would like to offer your guests a choice of additional entrées, please add a surcharge of \$10 per person for each addition.

SOUPS

<i>Oven-Roasted Vine Tomato & Red Pepper Soup, Olive Tapenade Goat Cheese Croûte</i>	\$15
<i>Sweet Pea & Mint Soup, Minted Yogurt</i>	\$15
<i>Leek & Potato Soup, Sauté Woodland Mushrooms</i>	\$15
<i>Cream of Woodland Mushrooms, Chicken Dumpling, Chive Chantilly</i>	\$15
<i>Chilled Melon Soup, Orange & Ginger</i>	\$15
<i>Garden Vegetable Minestrone with Soft Herbs, Goat Cheese Ravioli</i>	\$15
<i>Chilled Yellow Gazpacho, Qualicum Beach Scallop Ceviche</i>	\$16
<i>Cream of Sweet Corn & Crab Soup, Herb Croutons</i>	\$17
<i>Lobster Bisque with Cognac & Tarragon Cream</i>	\$19

SALADS

<i>Organic Seasonal Greens, Shaved Fennel, Vegetable Chips, Grain Mustard & Tarragon Dressing</i>	\$13
<i>Salad of Baby Arugula, Watermelon & Feta Cheese, Lemon Dressing</i>	\$14
<i>Baby Spinach, Chicory, Red Grapes, Anjou Pear & Blue Cheese</i>	\$15
<i>Crisp Hearts of Romaine Salad, Classic Caesar Vinaigrette, Sourdough Croutons</i>	\$15
<i>Vine Tomato & Mozzarella Salad, Basil Pesto Dressing</i>	\$15
<i>Roasted Organic Beets & Goat Cheese Salad, Pecan and Cider Dressing</i>	\$15

APPETIZERS

<i>Grilled Ahi Tuna Loin, Niçoise Garnish, Roasted Pepper Aioli</i>	\$17
<i>Applewood House Smoked Salmon, Traditional Garnish</i>	\$18
<i>Seared Qualicum Beach Scallops, Shaved Fennel & Orange Salad, Cilantro Cream</i>	\$20
<i>Nova Scotia Lobster Salad, Avocado, Lemon & Herb Dressing</i>	\$21

May-11

Plated Dinner Menu Not Available in Eton Cambridge Room.
Prices subject to change. Service charge and applicable taxes are not included.



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À L A C A R T E D I N N E R

(c o n t i n u e d)

VEGETARIAN & FISH ENTRÉES

<i>Caramelized Onion & Tomato Tart</i> <i>Basil Oil, Aged Balsamic, Salt Spring Island Marcella Goat Cheese</i>	\$31
<i>Raviolis of Spinach & Ricotta</i> <i>Toasted Pine Nuts, Caponata, Crisp Sage</i>	\$31
<i>Seasonal Woodland Mushroom & Celery Root Risotto</i> <i>Green Asparagus, Arugula Salad</i>	\$36
<i>Pan Seared Wild British Columbia Coho Salmon</i> <i>Green Asparagus, Sweet Peas, Golden Chanterelles, Gnocchi</i>	\$38
<i>Filet of Smoked Black Cod</i> <i>Olive & Saffron Forked Potatoes, Roasted Fennel, Bouillabaisse Style Sauce</i>	\$38
<i>Grilled Filet of Haida Gwaii Halibut</i> <i>Corn & Lobster Chowder</i>	\$40

MEAT & FOWL ENTRÉES

<i>Roasted Breast of Organic Chicken</i> <i>Tarragon & Potato Gnocchi, Preserved Lemon, Rosemary Jus</i>	\$37
<i>Oven-Roasted Fraser Valley Duck</i> <i>Fondant Potato, French Beans, Cherry Sauce</i>	\$38
<i>Roasted Strip Loin of Venison</i> <i>Savoury Mushroom Bread Pudding, Celery Root Purée, Juniper & Thyme-Infused Jus</i>	\$44
<i>Grilled Alberta Beef Tenderloin</i> <i>Thyme Potato Rösti, Garden Vegetables, Black Pepper Jus</i>	\$46
<i>Roasted Rack of Lamb</i> <i>Gratin Potato, Ratatouille, Basil Scented Jus</i>	\$49

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(c o n t i n u e d)

DESSERTS

<i>Apple & Blackberry Crumble</i> <i>Vanilla Ice Cream</i>	\$14
<i>Baked New York Style Mascarpone Cheesecake</i> <i>Macerated Strawberries</i>	\$14
<i>Glazed Lemon & Lime Tart</i> <i>Lemongrass Sorbet</i>	\$14
<i>Lavender Crème Brûlée</i> <i>Shortbread Cookies</i>	\$14
<i>White Chocolate Mousse</i> <i>Red Berries & Mint Sorbet</i>	\$14
<i>Dark Chocolate & Hazelnut Fondant Cake</i> <i>Milk Sorbet</i>	\$14
<i>Fine Apple Tart with Caramel Sauce</i> <i>Prune & Armagnac Ice Cream</i>	\$14
<i>Seasonal Berry Pudding</i> <i>Whipped Vanilla Mascarpone</i>	\$14
<i>Regular or Decaffeinated Coffee</i>	\$5.00 per person
<i>Tea Selection</i>	\$5.00 per person

*There is a minimum dinner charge of \$65.00 per person, excluding taxes & gratuities.

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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 Velouté
Dungeness Crab, Herb Crouton



Pan Seared British Columbia Coho Salmon
Ragout of Artichokes & Fennel with Kalamata Olives & Cured Tomatoes,
Nugget Potatoes, Cold Pressed Olive Oil

Or

Roasted Breast of Free-Run Chicken
Woodland Mushroom Risotto Croquettes, Sautéed Spinach
Red Wine Sauce



Seasonal Fruit Crumble
Vanilla Ice Cream
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)

Cream of Woodland Mushrooms

Truffle Chantilly



Grilled Filet of Haida Gwaii Halibut

Asparagus, Tomato, Spring Peas, Nugget Potatoes, White Wine Herb Velouté

Or

Pan Roasted Breast of Chicken

Potato & Soft Herb Gnocchi, Garden Vegetables

Woodland Mushroom & Tarragon Sauce

Or

Grilled Alberta "AAA" Beef Tenderloin

Potato & Thyme Rösti, Herb Purée, Roasted Vegetables

Red Wine Shallot Reduction



Summer Berry Pudding

Whipped Mascarpone

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.



(Add 2nd Appetizer Option ~ \$10.00 per person)

Signature Wedgewood Salad

Organic Leaves, Dried Cranberries, Pecan Nuts & Goat Cheese Salad, Lemon Dressing

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