

# w e d d i n g

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# p a c k a g e s

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***fine caterer***

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**gourmetcuisine**

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# w e d d i n g p a c k a g e s

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weddings are magical moments and we pride ourselves in creating memories that last a lifetime. our award - winning chefs and dedicated banquet team will attend to the bride's and groom's every need, going out of their way to ensure the success of this special day. if there is a wedding in your future, let us take care of you, your guests and the hundreds of details that go into this joyous occasion. we invite you to contact us and meet with our social events catering manager.



## **gourmet cuisine wedding packages**

include the following unique touches!

- one hour of host (open) bar during cocktail hour
- four consecutive hours of host bar after dinner
- butler service of assorted canapés and hors d'oeuvres at cocktail reception (based on five pieces per person)
- non alcoholic fruit punch station during cocktail hour
- domestic house wine at dinner (based on half a bottle per person)
- a selection of elegant, artistic and sumptuous menus to please your palate
- late night delicacies

***and also...***

- lavish table settings with floor length white linen, silver flatware and classic china
- complimentary accommodation with a picnic basket and a bottle of bubbly for the bride and groom
- formal service throughout cocktails and dinner
- enticing alternate menus for guests with dietary, religious and cultural requirements

**gourmet cuisine signature wedding packages require**  
a minimum guarantee of ***75 guests***

*all wedding packages may be customized to meet  
your specific requirements*

## **host bar** service

*\*additional hours at a cost of \$12.00 per person may be added*

**regular rye, rum, gin, vodka, scotch**

**domestic beer**

**imagine catering cellar wines**

**aperitif**

**assorted soft drinks**

**perrier**

## **non-alcoholic fruit punch cocktail canapés & hors d'oeuvres**

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a choice of four (4) from the selection of canapés and hors d'oeuvres below, will be passed butler style during the first hour of the cocktail reception



### **canapés**

smoked salmon on pumpernickel  
port wine poached pear & herb goat cheese  
assorted sushi rolls with wasabi & soya drizzle  
cherry tomatoes with a spicy olive tapenade  
marinated asparagus with prosciutto on lemon chive blinis

### **hors oeuvres**

vegetarian spring roll  
satay of chicken with spicy peanut sauce  
maple baked salmon skewers  
butter pecan shrimp with lemon cocktail sauce

### **the monet collection**

roasted butternut squash and banana velour  
grated nutmeg crème  
quintet of seasonal greens, sundried fruits, spiced almonds  
raspberry lime emulsion  
roasted red pepper and asiago cheese stuffed chicken supreme  
olive oregano jus  
steamed seasonal vegetable and chef's selection of potatoes  
white chocolate praline tepee, poached pear streusel tart  
selection of freshly brewed coffee, decaffeinated coffee and teas

## chef's creation of wedding menus for you special day

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\*please note that our culinary team is more than happy to customize your dinner menu – *prices may vary*



### **the regal**

- whiskey and sour cherry glazed salmon
  - sweet pea and watercress purée
- baby ontario spinach salad, caramelized bosc pears
  - crumbled feta and aged balsamic vinaigrette
- roast prime rib of alberta beef mission hill merlot jus
- steamed seasonal vegetable and chef's selection of potatoes
  - mocha chocolate ganache
  - chocolate praline and vodka maltese orange sorbet
- selection of freshly brewed coffee, decaffeinated coffee and teas

### **the imperial**

- amuse bouche
- asparagus and artichoke velour opal basil cream
  - warm twice baked goat cheese strudel with baby arugula and apple cranberry compote

### **choice of entrée's**

- citrus and chervil glazed salmon filet sundried tomato and guava coulis
- or
- fireweed honey roasted chicken supreme poire william pan jus
- or
- roast prime rib of alberta beef mission hill merlot jus thousand island's

- steamed seasonal vegetable and chef's selection of potatoes
  - meringue bailey's chocolate ganache, frangelico ice cream
- selection of freshly brewed coffee, decaffeinated coffee and teas

### **the stately**

- fresh breads and italian rolls with vinegar and virgin oil
- tomato and bocconcini salad with basil pesto emulsion and balsamic reduction
  - ricotta cheese cannelloni with vodka rosé sauce
  - ginger green tea granita on a braised pineapple
- roast prime rib of alberta beef with two (2) jumbo grilled prawns
  - tia maria and caramel praline tulip
  - cinnamon poached baby pear with mission fig ice cream
- selection of freshly brewed coffee, decaffeinated coffee and teas

## **late night** delicacies

sliced market fresh fruit tray

individual chef inspired crème brulée

chocolate dipped strawberries and maple fudge

selection of freshly brewed coffee, decaffeinated coffee & teas

your wedding cake, sliced and presented on silver trays

## **late night pleasures**

additional suggested late night platters

these items are not included in the wedding packages

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### **deluxe canadian farmhouse cheeses**

water biscuits, toasted baguette, grape clusters

*small platter (serves 20)*

*medium platter (serves 50)*

*large platter (serves 100)*

### **signature market vegetables**

fresh herb and roasted garlic dip

*small platter (serves 20)*

*medium platter (serves 50)*

*large platter (serves 100)*

### **little italy spreads with crostini**

tomato & basil bruschetta, black olive tapenade, roasted pimento garlic  
spread garlic herb crostini

*small platter (serves 50)*

*large platter (serves 75)*

### **warm artichoke and cheese pâté**

assorted flat breads, crackers

*small platter (serves 25)*

*large platter (serves 50)*

### **deconstructed chocolate fondue with fresh fruits**

*\*chocolate fountain available at additional cost*

*per person*