

w e d d i n g

p a c k a g e s



fine caterer

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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 butler service 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 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 per person may be added*

regular rye, rum, gin, vodka

craft and premium beer

house wine selection

aperitif

assorted non-alcoholic beverages

perrier

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

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

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 brûlée

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

deluxe canadian farmhouse cheeses

water biscuits, toasted baguette, grape clusters

small platter (serves up to 20)

medium platter (serves up to 50)

large platter (serves up to 100)

signature market vegetables

fresh herb and roasted garlic dip

small platter (serves up to 20)

*medium platter *serves up to 50)*

large platter (serves up to 100)

little italy spreads with crostini

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

small platter (serves up to 50)

large platter (serves up to 75)

warm artichoke and cheese pâté

assorted flat breads, crackers

small platter (serves up to 25)

large platter (serves up to 50)

deconstructed chocolate fondue with fresh fruits

**chocolate fountain available at additional cost*