



# Wedding Menu

Complimentary dinner tasting is included in the Signature and Premium package.

The tasting consists of the following: 1 soup and 1 salad, 2 pasta selections, 3 main entrees (2 Standard entrees and a vegetarian or 3 standard entrees) and 2 desserts.

Please ask your coordinator for more information.



## HORS D'OEUVRES

*Parmesan and Lemon Arancini*

*Caprese Skewer*

*Smoke Salmon Blini, Caper Vinaigrette, Pickled Onion*

*Salmon Tartar, Tobiko, Cucumber*

*Prosciutto and Melon Skewer*

*Lobster Beignet, Mango Raita*

*Mushroom Infused Goat's Cheese, Warm Brioche*

*Butter Chicken Skewer, Harissa Yogurt*

*Marinated Lamb Brochette*

*AAA Striploin Skewer, Horseradish Aioli*

*Beef Slider with Aged White Cheddar*

*Vegetable Spring Roll, Sweet and Sour Sauce*

*Mini Beef Wellington, Rosemary Mustard Aioli*

*Beer Battered Shrimp, Lime Ginger Dip*

*Bacon Wrapped Scallops.*



## SALADS

### *Classic Caesar*

*Romaine, double smoked bacon lardon, shaved parmesan, focaccia crouton, roasted garlic dressing*

### *Field Greens*

*Artisan leaf lettuce, seasonal orchard fruit, Niagara gold cheese, pickled red onion, buttermilk poppy seed dressing*

### *Celtic Pear*

*Arugula and frisse, Pinot poached pear, crumbled Celtic blue cheese, candied pecans, honeyed orange vinaigrette*

### *Beet and Goat Cheese*

*Mixed greens, poached and pickled beets, whipped chevre, shaved fennel, Riesling vinaigrette*

### *Caprese*

*Marinated heirloom tomatoes, fresh mozzarella, basil infused olive oil, balsamic gastrique, sourdough crostini*

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## S O U P

*Butternut Squash with maple baked crouton*

*Fire Roasted tomato, summer basil pesto*

*Yukon Gold Potato and Leek, crispy onion julienne*

*Curried Carrot and Ginger, cilantro oil*

*Caramelized Mushroom, thyme Chantilly*



## PASTA

### *Penne Arabiata*

*Fresh basil, parmesan*

### *Cheese Tortellini*

*Pinot Gris cream, tarragon emulsion*

### *Pesto Fusilli*

*Confit cherry tomatoes, pangritata*



## VEGETARIAN

### *Roasted Vegetable Tagine*

*Preserved lemon couscous, dried apricot, toasted walnuts*

### *Portabello en Croute*

*Charred leek soubise, goat cheese, arugula, balsamic  
gastrique*





## MAINS

### *Chicken Supreme*

*Roasted Fingerling potatoes, thyme jus*

### *Seared Atlantic Salmon*

*Rice pilaf, Rockway beurre Blanc*

### *Ale Braised Short Ribs*

*roasted garlic mashed, peppercorn jus*

### *Slow Cooked Lamb Shank*

*Caramelized onion cassoulet, rosemary jus*

### *AAA Striploin (premium package)*

*Forest mushrooms, white cheddar mashed, Syrah jus*

### *Prime Rib (premium package)*

*AAA Prime rib of beef au jus, roasted fingerling potatoes*

**All entrees are accompanied by our Chef's fresh  
seasonal vegetable selection**



## DESSERT

### *Cheesecake*

*Flavours Vanilla Bean, Double Chocolate, Blueberry Lemon*

### *Crème Brule*

*Flavours: Vanilla Bean, Dark Chocolate, Chai Spice, Triple Berry.*

### *Caramel Chocolate Tart*

*Espresso anglaise*



# Wedding Day

## ADDITIONAL OPTIONS

*Ceremony refreshments, bottled water, assorted soft drinks and Gatorade - \$4.00 per person.*

*Wine service with dinner - \$25.00 per bottle, Rockway Clubhouse Red or White wine*

*Sparkling toast - \$7.00 per person*

*Additional open bar hours - \$15.00 per person per hour*

*Clubhouse Wine bottle favours - \$18.00 per bottle*

*Custom wine bottle labelling - \$5.00 per bottle*

*Hors d oeuvres - \$12.00 per person*

*Mimosa or Caesar bar upgrade - \$8.00 per person*

*Signature drink upgrade - \$6.00 - \$8.00 per person*



# *Wedding Buffet* OPTIONS

## **PREMIUM PACKAGE**

*Jumbo Shrimp Arrangement & Antipasto Selection*

*Smoked Salmon Cream Cheese, Caper, Crostini*

*Fresh Bakery Breads and Rolls*

*Hummus Dips & Pita*

*Mixed Green Salad*

*Caesar Salad*

*Crudities & Giardiniera*

*Roast Beef au jus*

*Honey Baked Ham Carving Station*

*Herb Roasted Chicken*

*Penne Rose, Cured Pork Belly, Basil Oil Drizzle Garnished  
with Grana Padano*

*Whipped Potatoes*

*Rice Pilaf*

*Seasonal Vegetables*

*Assorted Two Bite Desserts & Sliced Fresh Fruit*

*Coffee and Tea station*



ABOVE BUFFET OPTIONS ARE AVAILABLE WITH THE PREMIUM PACKAGE



# Wedding Buffet **OPTIONS**

## **SIGNATURE PACKAGE**

*Jumbo Shrimp Arrangement*

*Fresh Bakery Breads & Rolls*

*Hummus Dips & Pita*

*Mixed Green Salad*

*Caesar Salad*

*Crudities & Giardiniera*

*Sliced Roast Beef in Gravy*

*Herb Roasted Chicken*

*Penne Pasta with Homemade Ragu*

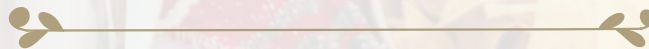
*Whipped Potatoes*

*Rice Pilaf*

*Seasonal Vegetables*

*Assorted Two Bite Desserts & Sliced Fresh Fruit*

*Coffee and Tea Station*



ABOVE BUFFET OPTIONS ARE AVAILABLE WITH THE SIGNATURE PACKAGE



# *Brunch Buffet* OPTIONS

**Minimum 60 Guests**

**\$90.00 pp**

*Yogurt & Granola*

*Assorted Fresh Fruit Salad.*

*Croissants, Cinnamon Buns, Scones & Danish*

*Toast, Bagel, and English Muffin Station*

*Butter, Jellies & Peanut Butter*

*Smoked Salmon, Cream Cheese & Caper.*

*Fluffy Scrambled Eggs*

*Buttermilk Pancakes*

*Maple Bacon*

*Homestyle Sausages*

*Herb Roasted Potatoes, Onions & Peppers.*

*Crudities and Dip*

*Mixed Greens Salad*

*Homemade Vinaigrette and Ranch Dressing*

*Caesar salad homemade*

*Classic Caesar Dressing & Fresh Crouton*

*Penne Rose, Cured Pork Belly, Basil Oil Drizzle Garnished*

*with Grana Padano.*

*Herb Roasted Chicken.*

*Rice Pilaf.*

*Roast Beef au jus*

*Seasonal Mixed Vegetables*

*Assorted Mini Pastries.*

*Fresh Brewed Coffee, Tea, and Assorted & Juice Station*

*(Includes a glass of Rockway Red or White wine upon arrival)*





# *Sip & Stroll* OPTIONS

Build your own reception "Sip & Stroll Style".

*A lovely way to have all your loved ones mingling and spreading the love on your special day.*

## **AVAILABLE FOOD & DRINK STATIONS**

*Assorted Passed Hors d' oeuvres. \$\$*

*Tempura Shrimp, Mini Beef Wellington, Vegetarian Spring Rolls & Honey Thai Chicken Satay.*

*Seafood Station \$\$\$*

*Jumbo cocktail shrimp, seafood salad, Hot bacon wrapped scallops & crispy calamari.*

*Prime Rib Carving Station \$\$\$*

*Slow roasted prime rib of beef au jus, sliced and served to your guests.*

*Assorted Accompaniments \$\$*

*Hot seasonal vegetables, roasted potato, rice pilaf.  
Italian mixed green salad, Caesar salad, assorted pickles, olives & rolls with butter.*



# *Sip & Stroll*

## OPTIONS

### ***Italian Station \$\$***

*Assorted house made pizzas, antipasto, bruschetta bread.*

### ***Sushi Station \$\$\$***

*Assorted rolls, spicy salmon, spicy crab, shrimp, avocado, and California rolls.*

### ***Texas BBQ \$\$***

*Homemade pulled pork sliders, BBQ pork back ribs, baked beans & slaw*

### ***Bourguignon Martini \$\$***

*Garlic whipped potato, tender beef Bourguignon served in a martini glass*

### ***Canadian Classic Favs \$\$***

*Mini Cheeseburger sliders & Loaded Poutine*

### ***Mexican Fiesta \$\$***

*Beef and chicken taco stand, Mexican rice and all the fix ins*



# Sip & Stroll **OPTIONS**

## *Dessert Bar \$\$*

*Cheesecake, two bite pastries and fresh fruit.*

## *Rockway Wine, Signature Caesar & Mimosa Station \$\$\$*

*A selection of Rockway red and white wine, along with our own sparkling spritz & mimosa cocktails.*



**Pricing varies depending on selection. Maximum five stations per event, minimum two (including dessert station)**





# *Late Night Menu*

*Poutine*

*Rockway Stone Oven Pizza*

*Chicken Wings*

*Hamburger and Pulled Pork Sliders.*

*Mac n' Cheese Bar*

*Cheese & Cracker Platter*

*Fruit Platters*

*Assorted Chips, Pretzels, and Nuts*

*Two Bite Sweets*

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Prices subject to current pricing.

