



INFINITY
CONVENTION CENTRE



WEDDING MENU



PACKAGE INCLUSIONS

A dedicated Event Coordinator to design your floor plan, coordinate with your suppliers, and to meet with you a few weeks before your wedding to finalize all the details of your special day

Complimentary suite at ICC



Selection of four passed hors d'oeuvres during cocktail hour

Selection of two late night snacks

Wedding cake cut right after dinner and placed at a buffet table



Head and guest tables with chairs

8'x12' stage, 20'x20' dancefloor, cake table, gift table, guest book table, and easel for your seating chart

Microphone, and podium

White floor length tablecloths and white linen napkins

China, cutlery, and glassware

Free outdoor parking

CUSTOM MENUS

Menus Starting at \$140 per person (based on a four-course meal)

Let our talented team of chefs create a tailored menu as unique as your wedding. We take your culinary vision as a source of inspiration that will have your guest not just satisfied, but impressed. Book a private tour and discuss the details of your celebration during a consultation with our team.

FAIRYTALE BEGINNING

\$105 per person | Minimum 50 guests | Three-Course Plated

STARTERS (select one)

Cinnamon Roasted Butternut
Squash, Fennel Cream
Drizzle **VG GF**

Roasted Tomato Bisque,
Smoked Paprika Olive Oil **V GF**

Cream of Wild Mushroom,
Butter Croutons **VG**

Baby Field Greens Salad,
Heirloom Carrots, Shaved
Radish, Toasted Almonds,
Caramelized Shallot and Apple
Vinaigrette **V GF**

Grilled Kale & Iceberg
Caesar, Sliced Cucumber,
Radish, Shaved Padano, Herb
Croutons, House Dressing **VG**

ENTRÉE (select one)

Miso Glazed Chicken Breast,
Vegetable Fried Rice, Chili
Garlic Drizzle **DF**

Cider Brined Chicken
Supreme, Fresh Herb Roasted
Baby Potatoes, Lemon Thyme
Demi-Glace **GF DF**

Grilled Salmon Filet, Asparagus
& Wild Mushroom Cauliflower
Rice, Green Pea Emulsion **GF**

Allspice Braised Beef Short
Rib, White Cheddar Whipped
Potatoes, Wild Mushroom Café
au Lait Demi **GF**

Slow Roasted Beef Striploin,
Dauphinois Potato, Red Wine
Demi-Glace **GF**

DESSERT (select one)

Flourless Chocolate Cake,
Espresso Ice Cream, Salted
Caramel **VG GF**

Lemon Cheesecake, Lemon
Curd, Blackberry Preserve,
Graham Crumb **VG**

Chocolate Hazelnut Mousse
"Bar", Raspberry Coulis,
Chocolate Crumble **VG**

Vanilla Pistachio Cake, Mango
Coulis with Fresh Raspberries **VG**

EVERLASTING VOWS

\$120 per person | Minimum 50 guests | Four-Course Plated

SOUP (select one)

Cinnamon Roasted Butternut Squash **VG GF**
Masala Chai Cream Drizzle

Roasted Tomato Bisque **V GF**
Smoked Paprika Olive Oil

Tikka Masala Soup **VG GF**
Cilantro Yogurt Drizzle

Cream of Wild Mushroom **VG**
Butter Croutons

Cauliflower Cream Soup **VG GF**
Toasted Almonds, Cinnamon Oil

Add a pasta course

Penne **VG**
*Slowly Simmered Tomato Sauce, Fresh Basil, Grated
Parmesan and Chili Flakes per Table*
+\$10 /person

Hand Rolled Cannelloni
*Chicken, Sautéed Baby Spinach and Smoked Cheddar
Stuffing, Rosé Sauce, Fresh Herbs*
+\$12 /person

Shrimp Linguini
*Roasted Asparagus, Sundried Tomato Cream Sauce,
Shaved Parmesan*
+\$12 /person

SALAD (select one)

Heirloom Tomato Salad **VG**
*Marinated Bocconcini, Cucumber Ribbons, Shaved Red
Onion, Focaccia Croutons, Balsamic Reduction, Basil
Olive Oil*

Roasted Mushroom Salad **VG GF**
*Baby Spinach & Arugula, Crumbled Goat Cheese,
Pickled Beets, Pumpkin Seeds, Sweet Onion Dressing*

Iceberg Wedge Salad **GF**
*Candied Tomatoes, Smoked Bacon, Sundried Figs, Tangy
Blue Cheese Dressing*

Baby Field Greens Salad **V GF**
*Heirloom Carrots, Shaved Radish, Toasted Almonds,
Caramelized Shallot and Apple Vinaigrette*

Grilled Kale & Iceberg Caesar **VG**
*Sliced Cucumber, Radish, Shaved Padano, Herb
Croutons, House Dressing*



Continued

EVERLASTING VOWS

\$120 per person | Minimum 50 guests | Four-Course Plated

ENTRÉE (select one)

Cider Brined Chicken Supreme **GF DF**
*Fresh Herb Roasted Baby Potatoes, Lemon Thyme
Demi-Glace*

Herb & Garlic Crusted Chicken Breast
Caramelized Shallot Polenta, Roasted Red Pepper Demi

Grilled Salmon Filet **GF**
*Asparagus, Cauliflower, and Mushroom Wild Rice,
Green Pea Emulsion*

Pan Seared Halibut **GF**
Confit Potato Medallions, Lemon Saffron Emulsion

Atlantic Cod Wellington
Celery Root Mashed Potatoes, Citrus Caper Cream

Allspice Braised Beef Short Rib **GF**
*White Cheddar Whipped Potatoes, Wild Mushroom
Café au Lait Demi*

Roasted Filet Mignon **GF**
Potato Dauphinois, Trius Cabernet Jus

DUO ENTRÉES

(+\$5 per person)

Overnight Beef Short Rib and Grilled
Jumbo Shrimp **GF**
Chive Whipped Potatoes, Poivrade Sauce

Roasted Filet Mignon and Dungeness Crab Cake
Potato Dauphinois, Pinot Noir Jus and Tableside Béarnaise

Add a palate cleanser

\$6 /person

Alphonso Mango Sorbet **V GF**

Limoncello Sorbet **V GF**

Blood Orange Sorbet **V GF**

DESSERT (select one)

Flourless Chocolate Cake **VG GF**
Espresso Ice Cream, Salted Caramel

Lemon Cheesecake **VG**
Lemon Curd, Blackberry Preserve, Graham Crumb

Chocolate Hazelnut Mousse "Bar" **VG**
Raspberry Coulis, Chocolate Crumble

Vanilla Pistachio Cake **VG**
Mango Coulis with Fresh Raspberries

GF Gluten Free **DF** Dairy Free **VG** Vegetarian **V** Vegan

All food & beverage is subject to an administration fee plus HST. Price points guaranteed until December 2023.

infinityconventioncentre.com | 2901 Gibford Drive | (613) 696-1580

WALIMA

\$125 per person | Minimum 100 guests | Buffet Reception

UPON ARRIVAL

Your Signature Mocktail, Chilled Fruit Juices, Assorted Soft Drinks, and Mineral Water

COLD MEZZE

Hummus **V GF**

Moutabel **V GF**

Spinach and Pressed Yogurt Dip,
Toasted Walnuts, Mint **VG GF**

Stuffed Vine Leaves **V GF**

Warm Marinated Olives **V GF**

Selection of White and Whole Wheat Pita Bread **V**

SALAD

Shirazi Salad **V GF**

Fattoush Salad **V GF**

HOT MEZZE

Falafel **V**

Cheese Sambousek **VG**

Spinach Fatayer **V**

SOUP

Red Lentil Soup **VG GF**

CHEF ATTENDED CARVING STATION

Whole Overnight Roasted Lamb, served with Spiced Rice **GF DF**

MAIN COURSE

Yogurt Marinated Grilled Chicken Breast **GF**

Ginger and Turmeric Sauteed Shrimp,
Tossed with Fresh Cilantro **GF DF**

Slow Baked Tamarind Cod and Herb Stew **GF DF**

ACCOMPANIMENTS

Aromatic Braised Pumpkin, Cilantro,
Garlic Yogurt Drizzle **VG GF**

Saffron Rice with Sundried Fruit and
Toasted Nuts **V GF**

Lemon Garlic Roasted Baby Potatoes **V GF**

DESSERT

Assorted Baklava **VG DF**

Chocolate Hazelnut Layer Cake **VG**

Knafeh **VG**

Fresh Sliced Fruit and Berry Platter

This menu does not include hors d'oeuvres or late-night snacks

SHARED MOMENTS

\$130 per person | Minimum 100 guests | Buffet Reception

SOUP (select one)

Cinnamon Roasted Butternut
Squash **VG GF**

Roasted Tomato Bisque **V GF**

Tikka Masala Soup **VG GF**

Cream of Wild Mushroom **VG GF**

SALAD

Fattoush **V**

*Romaine, Tomatoes, Field Cucumbers,
Radishes, Bell Peppers, Scallions,
Parsley, Mint, Pita Crisps, Lemon
Sumac Vinaigrette*

Clipped Field Greens **V GF**

*Cherry Tomatoes, Shaved Raw
Vegetables, Pickled Onions, White
Balsamic Vinaigrette*

RECEPTION TABLES

MEZZE **VG**

Garlic & Herb Crusted Goat
Feta, Mediterranean Grilled
Vegetables, Citrus Olives,
Marinated Artichokes &
Sundried Tomatoes, Hummus,
Tzatziki, Soft Pita Wedges,
Pita Chips

SASHIMI & SUSHI **DF**

Assorted Hand Rolls and
Sashimi, Soy Sauce, Pickled
Ginger, and Wasabi

CHEF ATTENDED STATIONS

CAESAR SALAD BAR

Freshly Cut Romaine Leaves,
Diced Avocados, Cherry
Tomatoes, Cucumbers,
Smoked Bacon Bits, Shaved
Parmesan, Focaccia Croutons,
Classic and Chipotle Caesar
Dressings, Grilled Shrimp,
Grilled Chicken

KOREAN BARBECUE STRIPLOIN **DF**

Korean Barbecue Marinade,
Scallion Brown Rice, Pickled
Vegetable Slaw, Kimchi

MAIN COURSE (select two)

Sweet Soy Glazed Salmon **GF**
Grilled Scallion and Ginger Cream

Butter Chicken **GF**
Yogurt Drizzle, Cilantro Leaves

Smoked Mozzarella Ravioli **VG**
*Roasted Cherry Tomatoes, Fresh
Torn Basil Rosé Sauce*

Baked Atlantic Cod **GF DF**
Creole Style Red Pepper Sauce

Dijonnaise Chicken Breast **GF**
White Wine Tarragon Cream Sauce

Spicy Maple Miso
Portobello Steak **V**

ACCOMPANIMENTS (select two)

Braised Rapini, Grilled Red
Peppers, Crumbled Goat
Feta **VG GF**

Caramelized Onion and
Smoked Cheddar Scalloped
Potatoes **VG GF**

Saffron and Vegetable Rice
Pilaf, Sundried Fruit and
Toasted Almonds **V GF**

Roasted Baby Potatoes,
Shaved Padano, Confit Garlic
Oil, Fresh Herbs **VG GF**

Moroccan Spiced Quinoa and
Chickpeas, Cauliflower Florets,
Cherry Tomatoes, Shredded
Carrots **V GF**

Market Vegetable Medley **V GF**

DESSERT (select one)

Assorted Cake Bites &
Cannolis **VG**

Flourless Chocolate Cake,
Seasonal Garnish **VG GF**

Mini Cheesecake, Strawberry
Compote, Chantilly Cream **VG**

Fresh Cut Fruit & Berry Platter

HORS D'OEUVRES

Please select two cold and two hot hors d'oeuvres to accompany your cocktail hour.

COLD OPTIONS (select two)

- Goat Cheese Truffles **VG GF**
Cranberry Pecan Crust, Clover Honey Drizzle
- Poached Shrimp **GF DF**
Cilantro Lime Cocktail Sauce
- Tuna Tataki **DF**
Ginger Ponzu Glaze, Wonton Chip
- Mini Phyllo Cups **VG**
Roasted Artichoke Dip
- Caprese Skewer **VG GF**
Pesto Marinated Tortellini, Cherry Tomato, Bocconcini
- Pepper Crusted Beef Carpaccio **DF**
Brie, Caramelized Onion and Fig Jam, Rye Crostini
- Soy Sauce Chicken Skewer **DF**
Grilled Serrano Peppers

HOT OPTIONS (select two)

- Crispy Falafel Bites **VG**
Confit Garlic & Preserved Lemon Tahini
- Thai Pork Meatballs
Honey Lime Soy Sauce
- Crispy Coconut Shrimp **DF**
Red Curry Mayo
- Za'Atar Chicken Skewers **GF**
Sumac Labneh
- Hand Rolled Vegetable Samosas **V**
Tamarind Chutney
- Yakitori Beef **DF**
Toasted Sesame Seeds, Sweet Soy
- Buffalo Haloumi Cheese Bites **VG**
Maple Ranch Dip

LATE NIGHT SNACKS

Please select two options from the following selection.

CHIPS & DIP

Fresh Cooked Kettle Chips, Warm Queso Sauce, Caramelized Onion Dip, Sour Cream & Dill Dip

MONTREAL SMOKED MEAT *DF*

Shaved Brisket, Creamy Coleslaw, Pickle Wedges, Yellow Mustard, Slider Rolls

CLASSIC POUTINE

Crisp PEI French Fries, Poutine Gravy, St-Alberts Cheese Curds, Bacon Bits, Scallions

TRIO OF CHICKEN WINGS *GF*

Salt & Cracked Pepper Wings, Buffalo Wings, Honey Garlic Wings, Sour Cream, Ranch Dipping Sauce

TORTILLA CHIPS & DIP

Corn Tortillas, Warm Buffalo Chicken Dip, Guacamole, Sour Cream

ALL BEEF SLIDERS

Beef Sliders on Brioche Buns, Cheddar Slices, Lettuce, Ketchup, Mustard, Chipotle Mayo

SWEET & SPICY POPCORN BOWLS *VG GF*

Ranch Popcorn, Coconut Curry Popcorn, Mexican Hot Chocolate, Caramel Corn

FRESH BAKED PIZZA

An Assortment of Freshly Baked Pizzas

POTATO SKINS BAR *GF*

PEI Potato Skins, Beef Chili, Bacon Bits, Shredded Cheddar, Sour Cream, Tomato Salsa, Scallions

POPCORN CHICKEN

Buttermilk Marinated Popcorn Chicken, Honey Mustard Dipping Sauce, House Made "BIG MAC" Style Sauce, Poblano Ranch Dip

MINI POGOS

Mini Pogos, Ketchup, Yellow Mustard, Red Hot Mayo, Guacamole

CHOCOLATE FONDUE

Dark Dipping Chocolate, Strawberries, Pineapple Cubes, Cake Bites, Marshmallows

BROWNIES & COOKIES

Assorted Freshly Baked Cookies, and Bite Size Brownie Squares

"CAMPFIRE" S'MORES +\$6 /person

Marshmallows, Graham Crackers, Milk Chocolate, Cookies & Cream Chocolate, Chocolate Hazelnut Spread, Salted Caramel, Pretzels, Fresh Strawberries, Maraschino Cherries, Caramelized Bananas



VEGETARIAN OPTIONS

Paneer & Creamed Spinach Cannelloni *VG*

Butter Masala Sauce, Papadum Crisps

Roasted Vegetable & Wild Rice Strudel *VG*

Sundried Tomato Cream Sauce

Toasted Quinoa & Butternut Squash

Stuffed Shells *V*

*Braised Bean, Pearl Onions and Kale, Confit Garlic
Tomato Broth*

Mediterranean Vegetable Phyllo Roll *V*

Roasted Red Pepper Coulis



CHILDREN'S MENU

\$22 per child (12 & under)

STARTERS (select one)

Fresh Cut Crudités with
Buttermilk Ranch Dressing **VG GF**

Mixed Field Greens Salad with
Sweet Apple Vinaigrette **VG GF**

ENTRÉE (select one)

Breaded Chicken Filets, Crisp
French Fries, Ketchup and
Plum Sauce on the Side **DF**

Penne with Slow Cooked
Tomato Sauce, Side of
Parmesan **VG**

Freshly Baked Cheese
Pizza **VG**

A smaller portion of the adult
chosen main course

DESSERT

Chocolate Tartufo, Oreo
Crumble, Whipped Cream,
Sprinkles **VG**