



INFINITY  
CONVENTION CENTRE



WEDDING MENU

## FAIRYTALE BEGINNING

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

### STARTERS (select one)

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

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

Cream of Wild Mushroom **VG**  
Butter Croutons

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

### ENTRÉE (select one)

Herb & Garlic Crusted  
Chicken Supreme **GF**  
Wild Mushroom and Pecorino Orzo,  
Marsala Jus

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

Grilled Salmon Filet **GF**  
Asparagus and Cauliflower Wild Rice,  
Lemon Cream Emulsion

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

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

### DESSERT (select one)

Vanilla Cheesecake **VG**  
Vanilla Bean Ice Cream, Salted  
Caramel, Gingerbread Crumble

Flourless Chocolate Cake **VG GF**  
Chambord Sabayon, Fresh Berry Salad

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

Tiramisu **VG**  
Espresso Ice Cream, Chocolate Paint

Dessert Trio **VG** +\$3 per person  
Flourless Chocolate Cake, Tiramisu,  
Lemon Cheesecake, Garnishes

## EVERLASTING VOWS

\$120 per person | Minimum 100 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 +\$10 per person **VG**  
*Slowly Simmered Tomato Sauce, Fresh Basil, Grated  
Parmesan and Chili Flakes per Table*

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

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

### 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*

Clipped 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 100 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 **GF**

*Fingerling & Smoked Gouda Fricassée, Grainy Mustard Sauce*

Grilled Salmon Filet **GF**

*Asparagus and Cauliflower Wild Rice,  
Lemon Cream Emulsion*

Miso Glazed Black Cod

*Sauteed Chinese Greens & Wild Mushrooms, Dashi Broth*

Maple Whiskey Braised Beef Short Rib **GF**

*White Cheddar Whipped Potatoes, Smoked Bacon Mushroom  
Ragout, Café au Lait Demi*

Pan Seared Filet Mignon **GF**

*Potato Dauphinois, Trius Cabernet Jus*

### DUO ENTRÉES

(+\$6 per person)

Overnight Beef Short Rib and Grilled  
Jumbo Shrimp **GF**

*Chive Whipped Potatoes, Poivrade Sauce*

Pan Seared Filet Mignon and Dungeness Crab Cake

*Potato Dauphinois, Pinot Noir Jus, Béarnaise Sauce*

### DESSERT (select one)

Vanilla Cheesecake **VG**

*Vanilla Bean Ice Cream, Salted Caramel,  
Gingerbread Crumble*

Flourless Chocolate Cake **VG GF**

*Chambord Sabayon, Fresh Berry Salad*

Lemon Cheesecake **VG**

*Lemon Curd, Blackberry Preserve, Graham Crumb*

Tiramisu **VG**

*Espresso Ice Cream, Chocolate Paint*

Dessert Trio **VG** +\$3 per person

*Flourless Chocolate Cake, Tiramisu,  
Lemon Cheesecake, Garnishes*

## 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**

### TABLESIDE SOUP

Red Lentil Soup **VG GF**

### CHEF ATTENDED CARVING STATION

Whole Overnight Roasted Lamb **GF DF**

### MAIN COURSE

Yogurt Marinated Grilled Chicken Breast **GF**

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

Chili Cilantro Crusted Cod, Preserved Lemon Tahini Drizzle **GF DF**

### ACCOMPANIMENTS

Smoked Paprika & Thyme Roasted Vegetables **V 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 **V GF**

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

## SHARED MOMENTS

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

### TABLESIDE SOUP

(select one)

Butternut Squash & Coconut Soup **V GF**

Roasted Tomato Bisque **V GF**

Tikka Masala Soup **VG GF**

Carrot & Red Lentil 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**

*Whipped Garlic & Herb Goat Feta, Tabbouleh, Hummus, Falafel Bites, Stuffed Grape Leaves, Cucumbers, Bell Peppers, Citrus Olives, Grilled Pita Wedges*

Sashimi & Sushi **DF**

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

Caesar Salad Bar

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

Chef Attended Beef Striploin Station

*Herb & Garlic Crust, Fingerling Potato & Smoked Gouda Fricassée, Grainy Mustard Sauce*

### MAIN COURSE

(select two)

Garlic & Oregano Crusted Salmon **GF**

*Lemon Feta Cream Sauce*

Butter Chicken **GF**

*Yogurt Drizzle, Cilantro Leaves*

Ginger Soy Braised Beef Brisket **DF**

*Shredded Carrots, Scallions*

Baked Atlantic Cod **GF DF**

*Creole Style Red Pepper Sauce*

Dijonnaise Chicken Breast **GF**

*White Wine Tarragon Cream Sauce*

### ACCOMPANIMENTS

Maple Miso Portobellos, Sesame Green Beans **V**

Market Vegetable Medley **V 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**

### DESSERT (select one)

An assortment of freshly prepared French and Italian dessert

Fresh Cut Fruit & Berry Platter **V GF**

## HORS D'OEUVRES

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

### COLD HORS D'OEUVRES (select two)

Goat Cheese Profiterole **VG**  
*Raspberry Preserve, Honey Roasted Pecans*

Poached Shrimp **GF DF**  
*Cilantro Lime Cocktail Sauce*

Tuna Tataki **DF**  
*Ginger Ponzu Glaze, Slaw, Wonton Chip*

Mini Phyllo Cups **VG**  
*Roasted Artichoke Dip*

Caponata Crostini **VG**  
*Roasted Mediterranean Vegetables, Capers, Kalamata Olive, Shaved Manchego Cheese*

Pepper Crusted Beef Carpaccio  
*Brie, Caramelized Onion and Fig Jam, Rye Crostini*

### HOT HORS D'OEUVRES (select two)

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.

### CLASSIC POUTINE

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

### TRIO OF CHIKEN WINGS *GF*

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

### ALL BEEF SLIDERS

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

### FRESH BAKED PIZZA

*An Assortment of Freshly Baked Pizzas*

### POPCORN CHICKEN

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

### MONTREAL SMOKED MEAT *DF*

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

### 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 per person)

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