

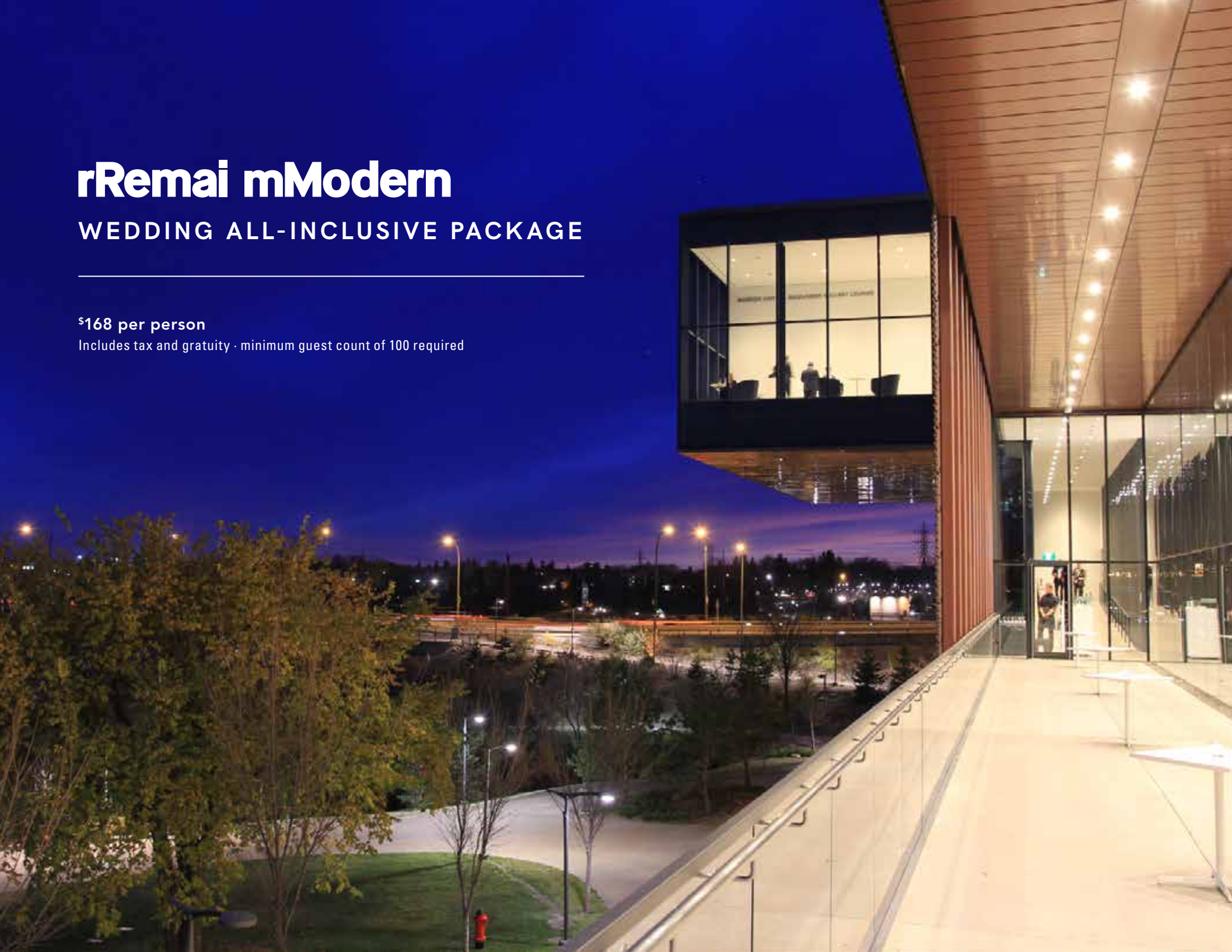
# rRemain Modern

## WEDDING ALL-INCLUSIVE PACKAGE

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**\$168 per person**

Includes tax and gratuity · minimum guest count of 100 required



# MENU PACKAGE

- Five Types of Canapés
- Custom Three-Course Plated Dinner
- Coffee & Tea
- Hosted Bar Service for Six Hours

## Complimentary Services

The following services are included in your rental:

- Menu Tasting for Two
- Grey Dining Chairs
- White Linen & Napkins
- Custom Plexiglass Table Numbers
- Candle Holders & Votive Candles
- Crystal Stemware
- White China
- Stainless Steel Cutlery
- Printed Menus
- Bridal Suite



PHOTO BY DANIELLE STASIUK PHOTOGRAPHY

# CANAPÉS

Please select five varieties of canapés

Based on three canapés per person · Additional canapés are +4.75 per person

\*gluten-free alternative available

## VEGETARIAN

**Mini Cheddar & Tomato Grilled Cheese** Heinz 57

**Chickpea Fritter** Harissa Aioli\*

**Portobello Frites** Truffle Chive Aioli

**Vegetable Spring Roll** Pommery Plum Sauce

**Truffled Mac & Cheese** Spiced Ketchup

**Cucumber & Poblano Gazpacho** Cucumber Relish\*

**Woodland Mushroom & Goat Cheese Tart** Porcini Foam, Thyme

## FISH

**Albacore Tuna Tataki** Wild Sesame, Pickled Radish, Citrus, Soy

**Smoked White Fish** Pickled Onion, Sour Cream, Pumpnickel

**Cured Diefenbaker Trout** Pumpnickel, Sea Buckthorn Berry

**Salmon Tartare** Radish, Ginger, Lemon\*

**King Crab Cake** Sumac Aioli

**Octopus Fritter** Bull-dog Mayo, Tuna Bonito

**Poached Prawn** Chili, Horseradish

## MEAT

**Mini Beef & Yorkshire Pudding Sandwich** Horseradish Mayo, Crispy Leek

**Pork & Foie Gras Tourtière Cigar** Branston Pickle

**Steak Tartare** Taro, Horseradish, Oyster Mayo\*

**Harissa-Spiced Lamb Slider** Feta, Tomato Jam

**Pork Terrine** Pickle, Pommery Mustard, Crostini\*

**Grilled Chicken Skewer** Za'atar, Lemon\*



# APPETIZERS

Select one appetizer to serve guests

## **Mushroom & Barley Soup**

Brown Butter Breadcrumbs

## **Celeriac'd Caesar**

Romaine Hearts, Celeriac, Celery, Green Apple, Horseradish, Garlic

## **Seeds, Roots & Sprouts Bowl**

Roasted & Raw Roots, Sprouted Grains, Whipped Goat Cheese, Lemon Dressing

## **Chopped Chicken Liver**

Rye Bread, Pickles, Mustard Seeds

## **Smoked White Fish on Toast**

Root Remoulade, Dill, Capers, Boston Brown Bread



# ENTRÉES

Select one entrée to serve guests

Choose an additional entrée for +13. per person

## **Saskatoon Diefenbaker Trout Piccata**

Slow-Cooked Roots, Caper & Butter Sauce

## **Jerked Beef Cheeks**

Hominy Grits, Sea Buckthorn Marmalade

## **Lamb Shoulder**

Za'atar, Pomegranate, Roasted Roots, Polenta

## **Grilled Beef Tri-Tip**

Duchess Potatoes, Green Beans, Almonds, Beef Jus

## **Bricked Chicken**

Schmaltz Potatoes, Chimichurri, Kale

## **Thyme-Rubbed Chicken Suprême**

Woodland Mushrooms, Swiss Chard, New Potatoes, Chicken Jus

## **Braised Beef Short Rib**

Charred Broccoli, Sturdy Greens, Creamy Mashed Potatoes, Beef Jus



# DESSERTS

Select one dessert to serve guests

## **Dark Chocolate Terrine**

Maldon Salt, Cold-Pressed Canola, Crisp Meringues, Fresh Berries

## **Pouding Chômeur**

Poached Pear, Vanilla Ice Cream

## **Tarte Tatin**

Apple, Crème Fraîche

## **Warm Lemon Sponge Cake**

Orange & Sea Buckthorn Marmalade, Macerated Berries

## **Tarte au Citron**

Pâte Sucrée, Lemon Curd, Fresh Meringue, Raspberry Chambord Sauce



# BAR PACKAGE

## BASIC BAR

Smirnoff Vodka

Beefeater Gin

Havana Club Reserva Rum

Canadian Club Whisky

Ballantine's Scotch

Captain Morgan Spiced Rum

## BEER

Import & Domestic

## HOUSE WINES

Pelee Island Pinot Grigio

Nederburg Cabernet Sauvignon

## NON-ALCOHOLIC BEVERAGES

Freshly Brewed Coffee & Tea



# BAR ENHANCEMENTS

## PREMIUM PACKAGE

Open bar for one-hour reception before dinner and five hours after dinner. Wine service throughout.

+7. per person

### Premium Bar Rail

Ketel One Vodka, Tanqueray Gin, Sailor Jerry Spiced Rum, Havana Club Anejo Reserva Rum, Crown Royal Rye, Bulleit Bourbon, Johnnie Walker Red Label Scotch, Triple Sec, Vermouth

### Beer

Import & Domestic

### House Wines

Graffigna 'Centenario' Pinot Grigio  
Nederburg Cabernet Sauvignon

### Non-Alcoholic Beverages

Bottled Water  
Freshly Brewed Coffee & Tea

## ULTRA PREMIUM PACKAGE

Open bar for one-hour reception before dinner and five hours after dinner. Wine service throughout.

+24. per person

### Sparkling Toast

### Bar Bites

Selection of Gourmet Bar Snacks

### Ultra Premium Bar Rail

Belvedere Vodka, Hendrick's Gin, Havana Club 7 Anos Rum, Pike Creek Whisky, The Kraken Black Spiced Rum, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Amaretto, Baileys Irish Cream, Kahlúa, Triple Sec, Vermouth

### Beer

Import & Domestic

### House Wines

I Feudi di Romans Chardonnay  
Trapiche Broquel Malbec

### Non-Alcoholic Beverages

Bottled Water  
Freshly Brewed Coffee & Tea



# CONTACT

306.978.8958  
events@oliverbonacini.com  
oliverbonacinievents.com

