



AZURIDGE
WEDDINGS

WEDDING MENU PACKAGE





TABLE OF CONTENTS

Hors D'oeuvres	Page 4
Emerald Dinner Package	Page 7
Sapphire Dinner Package	Page 13
Diamond Dinner Package	Page 20
BBQ Buffet Dinner Package	Page 25
\$95 Wedding Dinner Buffet Package	Page 26
\$110 Wedding Dinner Buffet Package	Page 27
\$150 Wedding Dinner Buffet Package	Page 31
Build Your Own Dessert Buffet	Page 35
Late Night Snack	Page 37
Overnight Menu	Page 39
Wedding Lunch Menu	Page 41
Kids Menu	Page 42
Wedding Rehearsal - Dinner Menu Options	Page 44

All menus are subject to 20% gratuity service fees and applicable taxes



HORS D'OEUVRES

COLD

\$39/doz

Fresh Ahi Tuna Loin or Fresh Salmon Tartar in Mini Baguettes
Garnished with Caviar

\$52/doz

Jumbo Tiger Prawns Cocktail Wrapped in House-made
Smoked Salmon

\$38/doz

Fresh East Coast Oyster in a Half Shell with Mignonette Sauce

\$30/doz

Herbs Marinated Grilled Vegetables on Skewer

\$30/doz

Stuffed Olive + Mini Brie Wrapped with Genoa Salami

\$42/doz

Assorted Sushi with Condiments Salmon Nigiri, Ahi Tuna Nigiri
California Roll Vegetarian Roll (Minimum 4 Dozen)

\$34/doz

Prosciutto Wrapped Mini Bocconcini with Cherry Tomatoes

\$32/doz

Vine-ripened Red Tomato Bruschetta on Herb Crostini with
Shredded Grana Padana Drizzled with White Balsamic Garnished
with Micro-greens

\$36/doz

House-made Smoked Salmon on Brioche Crostini Garnished with
Capers + Pickled Red Onion

\$38/doz

Cucumber and Crab Meat Salad in Mini Cup

HORS D'OEUVRES

HOT

\$42/doz

Spinach and Goat Cheese Phyllo Triangles

\$54/doz

East Coast Jumbo Scallops Tempura and Wasabi Mayo Sauce

\$42/doz

Fried Cheese Fondue Québécois

\$48/doz

Lobster Arancini with Saffron Aioli

\$52/doz

Coconut Breaded Tiger Prawn + Mango Chutney

\$48/doz

Pad Thai Chicken Tenderloin on Skewers + Sesame Seeds

\$52/doz

Grilled AAA Alberta Beef Striploin on Skewers + Teriyaki Sauce

\$36/doz

Hand Made Gyoza with Ponzu Sauce

\$52/doz

Alberta Raised Wagyu Meatballs in Herbs Tomato Sauce +
Parmesan-crusted

\$36/doz

Homemade Chicken Empanada with Maple Syrup Chili Dipping Sauce

\$32/doz

Mediterranean Style Roasted Vegetables Ratatouille with Feta in
Mini Tarte Shells

\$30/doz

Vegetarian Spring Rolls + Assorted Mushrooms + Julienne of
Vegetables + Plum Sauce

\$32/doz

Caramelized Onion + Granny Smith Apple + Goat Cheese Tatin

\$32/doz

Silk Tofu Deep Fried with Honey Miso Dip



EMERALD WEDDING MENU

\$95/guest

THREE COURSE

\$110/guest

FOUR COURSE

APPETIZERS

Choice of one (1)

Maple Glazed Jumbo Scallop & Tiger Prawns

Butternut Squash Risotto, Beurre Blanc

Pan-seared West Coast Salmon

Mascarpone Quinoa Risotto, Tomato Caper Bruschetta, White Balsamic

Tofino Halibut

Herb Crusted, Saffron Fennel, Beurre Blanc

SOUPS

Choice of one (1)

Forestier Mushroom

Sautéed Mushroom, White Truffle Oil

Butternut Squash

Coconut Crème, Candied Sunflower Seeds

Taber Corn Chowder

Sun-dried Cranberry, Chives

Black Bean + Lentil

Corn Crisp, Cilantro

Borscht

Gin Crème Fraîche, Dill

Honey Dew Gazpacho

Sour Cream, Dill

Veal Consommé + Tortellini

Orange Carrot + Candied Ginger

Caramelized Onion

Pecorino Cheese Crostini

Tomato Bisque

Basil Crème Fraîche, Micro-greens

EMERALD WEDDING MENU (continued)

SALAD

Choice of one (1)

Mixed Green Bouquet + Tomatoes

Fior Di Latte, Raspberry Vinaigrette

Beet + Mixed Greens Bundle

Mandarin Orange Segments, Honey Lemon Strawberry Vinaigrette

Caprese

Prosciutto Crisp, Balsamic Dressing

Beet + Goat Cheese

Orange Fennel Dressing

Artisan Greens

Poached Pear, Radish, Cucumber, Fennel, Candied Sunflower Seeds

Caesar Salad

Prosciutto Crisp, Croutons, House Dressing

Mediterranean Quinoa + Roasted Pineapple Ring

Greek Salad

Middle East Couscous, Iceberg Lettuce Cup

Caprese + Mini Greens Bouquet

Vine Ripened Tomato, Fior Di Latte, White Balsamic Reduction Vinaigrette

EMERALD WEDDING MENU (continued)

MAIN COURSE

Choice of three (3)

West Coast Organic Salmon

Tiger Prawns, Basil, Bruschetta

Grilled Halibut

Lobster Medallions, Citrus Beurre Blanc

Lamb Duo

Honey + Grainy Curry Mustard Rack of Lamb, Moroccan Lamb Tenderloin Roulade, Saskatoon Berry au Jus

Wild Boar Chop

Caramelized Granny Smith Apple, Coconut Mango Curry Sauce

Alberta AAA Beef Tenderloin

Red Wine Braised Beef Short Rib, Brioche Stuffing, Forestiere Mushrooms, Green Peppercorn, Veal au Jus

Surf + Turf

Grilled Alberta AAA Beef Tenderloin, Sautéed Jumbo Tiger Prawn, Veal Jus Reduction, Herb Garlic Butter, Lemon Caper Sauce

Stuffed Chicken Supreme

Honey Lemon Glazed, Prosciutto Ham, Cranberries, Brie, Grand Marnier Chicken Sauce

EMERALD WEDDING MENU (continued)

VEGETARIAN MAIN COURSE

Choice of one (1)

Vegetarian Biryani*

Fried Tofu, Chickpea, Pepper, Zucchini, Onion, Eggplant, Cauliflower, Biryani Sauce

** can be created as vegan option*

Spinach and Cheese Manicotti

Rose Truffle Sauce, Shaved Grana Padano

Mushroom Ravioli

Sweet Potato Gnocchi, Cream Sauce, Shaved Grana Padano

Butternut Squash Risotto*

With Vegetable Tempura

** can be created as vegan option*

STARCH WITH MAIN COURSE

Choice of one (1)

Oven Roasted Château Potatoes

Pave Potato

Black Truffle Infused Potato Au Mousline

Multi-Grain Rice

Jasmine Rice

Basmati Rice

EMERALD WEDDING MENU (continued)

DESSERT

Choice of one (1)

Chocolate Heaven

Grand Marnier Chocolate Truffle Cake, Chocolate Mousse, Ganache, Seasonal Fruits + Coulis

Crème Brûlée

Seasonal Berries, Lady Finger

Mocha-Amaretto Ice Cream Cake

Seasonal Berries, Caramel Sauce, Cacao Espresso Dust

Marbled Baked Cheesecake

Seasonal Fruits, Fruit Coulis

Vanilla Mille-feuille

Fresh Raspberries, Passion Fruit Coulis, Mascarpone Cream



SAPPHIRE WEDDING MENU

\$150/guest

FIVE COURSE

APPETIZERS

Choice of one (1)

Maple Glazed Jumbo Scallop & Tiger Prawns

Butternut Squash Risotto, Beurre Blanc

Pan-seared West Coast Salmon

Mascarpone Quinoa Risotto, Tomato Caper Bruschetta, White Balsamic

Tofino Halibut

Herb Crusted, Saffron Fennel, Beurre Blanc

Quail

Pistachio, Saskatoon Berry Stuffed, Linguine Pasta, Madeira Wine Sauce

Duck Breast

Grand Marnier Marinade, Duck au Jus, Drunken Bing Cherry

Cornish Game Hen

Lemon Honey Glazed, Portabella Mushroom Cup, Pink Peppercorn Chicken au Jus

SAPPHIRE WEDDING MENU (continued)

SOUPS

Choice of one (1)

Forestier Mushroom

Sautéed Mushroom, White Truffle Oil

Butternut Squash

Coconut Crème, Candied Sunflower Seeds

Taber Corn Chowder

Sun-dried Cranberry, Chives

Black Bean + Lentil

Corn Crisp, Cilantro

Veal Consommé + Tortellini

Orange Carrot + Candied Ginger

Borscht

Gin Crème Fraîche, Dill

Honey Dew Gazpacho

Sour Cream, Dill

Caramelized Onion

Pecorino Cheese Crostini

Tomato Bisque

Basil Crème Fraîche, Micro-greens

Mulligatawny

Granny Smith Apple Brunoise, Coconut Milk, Chicken, Curry

SAPPHIRE WEDDING MENU (continued)

SALAD

Choice of one (1)

Mixed Green Bouquet + Tomatoes

Fior Di Latte, Raspberry Vinaigrette

Beet + Mixed Greens Bundle

*Mandarin Orange Segments, Honey
Lemon Strawberry Vinaigrette*

Caprese

Prosciutto Crisp, Balsamic Dressing

Beet + Goat Cheese

Orange Fennel Dressing

Artisan Greens

*Poached Pear, Radish, Cucumber,
Fennel, Candied Sunflower Seeds*

Caesar Salad

*Prosciutto Crisp, Croutons, House
Dressing*

**Mediterranean Quinoa + Roasted
Pineapple Ring**

Greek Salad

*Middle East Couscous, Iceberg Lettuce
Cup*

Caprese + Mini Greens Bouquet

*Vine Ripened Tomato, Fior Di Latte,
White Balsamic Reduction Vinaigrette*

PALATE CLEANSER

Choice of one (1)

Passion Fruit

Raspberry Tequila

Mixed Berries + Gin

Mango

Strawberry Champagne

SAPPHIRE WEDDING MENU (continued)

MAIN COURSE

Choice of three (3)

Sable Fish

Clams, Mussels, Spinach, Flageolet

Grilled Halibut

Lobster Medallions, Citrus Beurre Blanc

Lamb Duo

Honey + Grainy Curry Mustard Rack of Lamb, Moroccan Lamb Tenderloin Roulade, Saskatoon Berry au Jus

Wild Boar Chop

Caramelized Granny Smith Apple, Coconut Mango Curry Sauce

Alberta AAA Beef Tenderloin

Red Wine Braised Beef Short Rib, Brioche Stuffing, Forestiere Mushrooms, Green Peppercorn, Veal au Jus

Surf + Turf

Grilled Alberta AAA Beef Tenderloin, Sautéed Jumbo Tiger Prawn, Veal Jus Reduction, Herb Garlic Butter, Lemon Caper Sauce

Stuffed Chicken Supreme

Honey Lemon Glazed, Prosciutto Ham, Cranberries, Brie, Grand Marnier Chicken Sauce

SAPPHIRE WEDDING MENU (continued)

VEGETARIAN MAIN COURSE

Choice of one (1)

Vegetarian Biryani*

Fried Tofu, Chickpea, Pepper, Zucchini, Onion, Eggplant, Cauliflower, Biryani Sauce

** can be created as vegan option*

Spinach and Cheese Manicotti

Rose Truffle Sauce, Shaved Grana Padano

Mushroom Ravioli

Sweet Potato Gnocchi, Cream Sauce, Shaved Grana Padano

Butternut Squash Risotto*

With Vegetable Tempura

** can be created as vegan option*

STARCH WITH MAIN COURSE

Choice of one (1)

Oven Roasted Château Potatoes

Pave Potato

Black Truffle Infused Potato Au Moussline

Multi-Grain Rice

Jasmine Rice

Basmati Rice

SAPPHIRE WEDDING MENU (continued)

DESSERT

Choice of one (1)

Chocolate Heaven

Grand Marnier Chocolate Truffle Cake, Chocolate Mousse, Ganache, Seasonal Fruits + Coulis

Crème Brûlée

Seasonal Berries, Lady Finger

Mocha-Amaretto Ice Cream Cake

Seasonal Berries, Caramel Sauce, Cacao Espresso Dust

Marbled Baked Cheesecake

Seasonal Fruits, Fruit Coulis

Vanilla Mille-feuille

Fresh Raspberries, Passion Fruit Coulis, Mascarpone Cream



DIAMOND WEDDING MENU

\$200/guest

AMUSE BOUCHE

Choice of one (1)

Sevruga Sturgeon Caviar on Petit Blini

Orange Marinated Foie Gras Torchon + Brioche Toast

Saffron Quinoa + Cucumber Strip + Fruit Caviar

APPETIZERS

Choice of one (1)

West Meets East Crustacean

East Coast Lobster, West Coast Scallop, Sweet Shrimp, Alaskan King Crab Cake, Truffle Oil

Duo of Seafood

Salmon, Scampi Tail, Blood Orange Fennel, Leeks

Hawaiian Ahi Tuna

Sesame Seed Crusted, Pickled Ginger Cucumber, Edible Flower

Tagliatelle Pasta

White + Green Asparagus, Sautéed Chanterelle Mushrooms

DIAMOND WEDDING MENU (continued)

SECOND COURSE

Choice of one (1)

Butternut Squash

Maple Coconut Cream Soup, Julienne of Vegetable Tempura

Tomato Bisque

Traced with Tequila, Chervil Crème Fraîche

Taber Corn Chowder

Sautéed Shimeji Mushrooms

THIRD COURSE

Choice of one (1)

Arugula Salad

Cucumber, Radish, Fennel, Artichoke, Iceberg Lettuce Cup, Heirloom Tomato, White Balsamic

Mediterranean Salad

Cucumber, Tomato, Sweet Pepper, Olives, Artichokes, Feta Cheese, Quinoa

Caprese Salad

Fior Di Latte, Baby Mixed Green Bouquet, Beets, Ice Wine Vinaigrette

PALATE CLEANSER

Choice of one (1)

Passion Fruit

Raspberry Tequila

Mixed Berries + Gin

Mango

Strawberry Champagne

DIAMOND WEDDING MENU (continued)

MAIN COURSE

Choice of three (3)

All served with chef's choice of seasonal vegetables

Blackened Salmon

Creole Sauce, Jumbo Tiger Shrimp Gumbo, Saffron Rice

Tofino Halibut

Herbs Crusted Alaskan King Crab, Sweet Prawns

Duck

Grand Marnier Marinade, Orange, Port Wine Reduction, Maple-cured Truffle Duck Confit

Rack of Lamb

Honey + Curry Grainy Dijon Mustard Crusted, Moroccan Lamb Loin, Red Wine + Veal Reduction

Your Choice of Wellington:

Wagyu Beef Tenderloin

Bison Tenderloin

Elk Tenderloin

Veal Tenderloin

Vegetarian Biryani*

Fried Tofu, Chickpea, Pepper, Zucchini, Onion, Eggplant, Cauliflower, Biryani Sauce

** can be created as vegan option*

Spinach and Cheese Manicotti

Rose Truffle Sauce, Shaved Grana Padano

Mushroom Ravioli

Sweet Potato Gnocchi, Cream Sauce, Shaved Grana Padano

Butternut Squash Risotto*

With Vegetable Tempura

** can be created as vegan option*

DIAMOND WEDDING MENU (continued)

STARCH WITH MAIN COURSE

Choice of one (1)

Oven Roasted Château Potatoes

Pave Potato

Black Truffle Infused Potato Au Mousline

Multi-Grain Rice

Jasmine Rice

Basmati Rice

DESSERT

Choice of one (1)

Chocolate Heaven

Grand Marnier Chocolate Truffle Cake, Chocolate Mousse, Ganache, Seasonal Fruits + Coulis

Crème Brûlée

Seasonal Berries, Lady Finger

Mocha-Amaretto Ice Cream Cake

Seasonal Berries, Caramel Sauce, Cacao Espresso Dust

Marbled Baked Cheesecake

Seasonal Fruits, Fruit Coulis

Vanilla Mille-feuille

Fresh Raspberries, Passion Fruit Coulis, Mascarpone Cream

**Cake cutting + serving included in price. Subject to 20% gratuity service fees and applicable taxes*



BBQ BUFFET MENU

\$85/guest

COLD FOODS

Broccoli Salad

Mixed Green Salad, Vinaigrette

Coleslaw

HOT FOODS

BBQ Chicken

BBQ Pork Back Ribs

BBQ Banff Steak

Truffle Mashed Potatoes

Seasonal Vegetable Medley

DESSERTS

Assorted Homemade Cookies

Apple Pie, Vanilla Ice Cream

**Prices may change for parties less than 30 guests. Please ask your sales manager for proposal.*

\$95 WEDDING DINNER BUFFET

\$95/guest

COLD FOODS

Mesclun Baby Mixed Green Salad, Italian Vinaigrette

Broccoli Florets Salad, Crispy Bacons Bits, Creamy Ranch Dressing

Vine-ripened Red Tomato + Cucumber Salad

Charcuterie Board + Condiments

HOT FOODS

Pan-seared Fresh West Coast Salmon, Lemon Caper Brown Butter Sauce

**Grilled Fresh Herbs Marinated Chicken Breast, Tagliatelle Pasta Creamy
Mushrooms Sauce**

Italian Lasagna, Roasted Assorted Vegetables, Ricotta Cheese, Basil Tomato Sauce

Oven Creamer Potatoes, Fresh Herbs

Seasonal Assorted Vegetables

DESSERTS

Apple Pie

Strawberry Rhubarb Pie

Black Forest Torte

Assorted Mini Squares with French Macarons

**Prices may change for parties less than 30 guests. Please ask your sales manager for proposal.*

\$110 WEDDING DINNER BUFFET

\$110/guest MINIMUM 50 GUESTS

COLD FOODS

Choice of four (4)

Greek Salad

Tomatoes, Cucumber, Bell Pepper, Red Onion, Kalamata Olives, Feta, Oregano

Mixed Green Salad

Fior Di Latte, Avocado, Virgin Olive Oil Vinaigrette

Arugula Salad

Cucumber, Tomatoes, Julienne of Granny Smith Apple

Sweet Green Pea Salad

Crispy Bacon, Red Onion, Shredded Grana Padano

Old Fashioned Potato Salad

Hard-boiled Eggs, Celery, Green Onion, Fresh Dill, Mustard, Mayonnaise

Heart Romaine Caesar Salad

Croutons, Parmesan Cheese

Bruschetta Salad

Diced Avocado, Parmesan Crostini

**Prices may change for parties less than 30 guests. Please ask your sales manager for proposal.*

\$110 WEDDING DINNER BUFFET (continued)

PLATTERS

European Charcuteries + Condiments

International Assorted Cheese Platter

Rain Forest Crackers, French Baguette

HOT FOODS

Choice of three (3)

Pan-seared Fresh West Coast Salmon + Halibut

Scallops, Shrimp, Bruschetta, Beurre Blanc

Assorted Fresh Seafood

Thai Green Phanaeng Curry Sauce, Jasmine Rice

Stuffed Chicken Breast

Saskatoon Berries, Sun-dried Cranberries, Madeira Wine Sauce

Pork Tenderloin Medallions

Apple Sauce, Herbs Marinated, Panko-crusting

Wild Mushroom Ravioli

Herbs Cream Sauce

Vegetarian Lasagna

Sweet Basil, Vine-ripened Red, Tomato Sauce

Assorted Fresh Vegetables

Assorted Breads in Baskets

**Prices may change for parties less than 30 guests. Please ask your sales manager for proposal.*

\$110 WEDDING DINNER BUFFET (continued)

CARVING STATION

Choice of one (1)

Alberta AAA Beef Prime Rib

Alberta Roast Beef

STARCHES

Choice of one (1)

Creamer Potatoes

Sautéed Lyonnaise Potatoes

Basmati Rice

Jasmine Rice

Truffle Macaroni + Cheese

DESSERTS

Assorted Seasonal Fruit Platter

Strawberry Short Cake

Black Forest Torte

**Mini Fruit Tartelettes with
Macarons**

ASSORTED HOME MADE PIE + VANILLA ICE CREAM

Choice of one (1)

Apple

Strawberry Rhubarb

Mixed Berry

**Prices may change for parties less than 30 guests. Please ask your sales manager for proposal.*



\$150 WEDDING DINNER BUFFET

\$150/guest

SALADS

Caesar Salad

Quinoa Salad

Cremini Mushroom Salad

Asian Coleslaw, Wonton Noodles, Mandarin Segments

Greek Salad

Fior Di Latte, Vine Ripened Tomatoes, Fennel, Cucumber + Radish Carpaccio

Fresh Broccoli Florets, Crispy Bacon, Red Onions, Ranch Dressing

COLD PLATTERS

Choice of two (2)

Assorted Sushi

Assorted Seafood, Smoked Salmon, Peppered Mackerel, Marinated Herring, Candied Salmon, Tiger Prawns

Assorted Charcuterie Platter

Local + International Cheese Platter

\$150 WEDDING DINNER BUFFET (continued)

HOT ENTRÉES

Choice of one (1)

ADD EXTRA HOT ITEM - \$20 PER PERSON

Wild Mushrooms Ravioli

Basil Tomato Sauce, Parmesan Cheese

Tagliatelle Pasta

Grilled Chicken Breast, Chorizo Sausage

Vegetarian Lasagna

Potato Pierogi

Sour Cream, Sliced Green Onion, Bacons Bits

Choice of two (2)

Pan-seared West Coast Salmon, Lemon Caper Sauce

Cajun Red Snapper, Creole Sauce

Grilled Herb Marinated Chicken Breasts, Chardonnay Cream Sauce

Roast Alberta AAA Striploin, Wild Mushrooms Sauce

Roast Alberta Beef Tenderloin, Red Wine Veal Au Jus Reduction

Pork Loin, Honey Mustard, Saskatoon Berry Sauce

\$150 WEDDING DINNER BUFFET (continued)

Choice of two (2)

Vegetable Medley

Broccoli, Cauliflower, Carrots, Zucchini, Red Pepper, Asparagus

Creamer Herb Potatoes

Yukon Gold Potato + Sweet Yam

Basmati Rice

Jasmine Rice

Oriental Rice

Dinner Rolls + Butter

Choice of two (2)

Seasonal Fruit Platter

Home Made Pie + Vanilla Ice Cream

Strawberry + Chocolate Tortes

Tiramisu

Crème Brûlée

**Prices may change for parties less than 30 guests. Please ask your sales manager for proposal.*



BUILD YOUR OWN DESSERT BUFFET

Prices are per dozen | Minimum order 3 doz

\$24 Assorted Cookies and Tart Squares

\$24 Strawberry Dip in Chocolate

\$36 Assortment of Macarons

\$25 Scooped Vanilla Ice Cream

REGULAR PETIT GATEAU

\$55 BITE SIZE CAKES

French Canneles

Sponge Cake Lollipops

Crème Diplomat with Fresh Fruit in a Chocolate Cup

Baked Cheesecake Slices

Milk Chocolate and Nut Bars

Orange Almond Cake Slices

Miniature Tarts: Lemon Meringue + Apple Crumble + Crème Patisserie with Raspberries

BUILD YOUR OWN DESSERT BUFFET (continued)

DELUXE PETIT GATEAU

\$75

BITE SIZE CAKES

Triple Chocolate Grand Marnier Cake Slices

Tiramisu in Chocolate Coffee Cup

Passionfruit Baked Cheese Cake Slice

Pear Marzipan Slice + Roasted Almonds

Hazelnut + Almond Crunch Bars

Assortment of 4" Tarts

Mascarpone + Pistachio, Chocolate + Pecan, Hazelnut + Praline Ganache

ADD ONS

\$25 per ½ litre

Raspberry Coulis

Mango Coulis

Crème Anglaise

Chocolate Truffle Sauce

Caramel Sauce

Chunky Apple + Cinnamon Compote

**Gluten-free and vegan desserts available upon request*

LATE NIGHT SNACK

PARTY PLATTER

\$30/guest

Chicken Strips, 3 Pcs

BBQ Chicken Wings, 5 Pcs

Honey Garlic Pork Back Ribs, 3 Pcs

ORIENTAL

\$25/guest

Gyoza

Spring Rolls

Egg Rolls

Sweet + Sour Meat Balls

SLIDERS

\$25/guest, choice of two (2)

Bison

Lamb

Beef

Chicken

LATE NIGHT SNACK (continued)

LE POUTINE BAR

\$25/guest

Cheese Curd

Pulled Pork

Lobster (extra \$8/guest)

PIZZA

\$30 each

Three Cheese

Meat Lover

Pepperoni

Ham + Pineapple

Vegetarian

VEGETABLE PLATTER

\$15/guest

**Bell Pepper, Carrot, Celery, Mushroom, Broccoli, Cauliflower, Cucumber,
Artichoke Dip**

ASSORTED PEROGIES

\$25/guest

Green Onion, Sour Cream, Bacon Bites, Kielbasa

LATE NIGHT SNACK (continued)

INTERNATIONAL CHEESE BOARD

\$24/guest

Red + Green Grapes, Dried Fruit, Assorted Nuts, Gourmet Crackers

CHARCUTERIE BOARD

\$29/guest

Homemade Pâté Maison, Prosciutto, Sausages, Mortadella, Genoa Salami, Olives, Pickles, Dijon Mustard, Assorted Fruit

**Late night snack prices available with purchase of dining package.
Subject to 20% gratuity service fees and applicable taxes*

OVERNIGHT DINING

12" PIZZAS

\$30 each

Cheese

Ham + Pineapple

Meat Lover

Pepperoni

Vegetarian

\$15

5 Piece Chicken Fingers

\$10

French Fries

\$15

Truffle Popcorn

\$18

Mixed Nuts



WEDDING LUNCH

\$25/guest

Charcuterie + Grainy Mustard
Roasted Vegetables + Hummus

SANDWICHES + WRAPS

Roast Beef + Pesto

Smoked Turkey + Swiss Cheese

Egg Salad
Celery, Green Onion

Tuna Sandwich + Tapenade Spread

Smoked Salmon
Capers, Red Onion, Lettuce, Cucumber

Tuna + Cheddar

Vegetarian

Chipotle Chicken
Avocado, Pico De Gallo

Ruben Sandwich

Roast Turkey Melt

KIDS MENU

Children 11 years and under

\$15

Chicken Fingers

Choice Of: Fries or Salad

Choice of Salad Dressing: Ranch or Italian

\$19

Chicken + Pasta

Choice Of: Creamy or Tomato Sauce

\$19

Single Wagyu Beef Mini Slider

Choice Of: Fries or Salad

Choice of Salad Dressing: Ranch or Italian

\$15

Mini Pepperoni Pizza

\$5

Ice Cream & Cookies

\$8

Assorted Fresh Fruit Plate + Yogurt Dip



WEDDING REHEARSAL - DINNER MENU OPTIONS

BURGERS & BEER

\$38/guest

Burgers (choice of two):

Wagyu Beef
Lamb
Chicken
Salmon
Veggies

Sides (choice of two):

Truffle Mac + Cheese
Garden Salad
Caesar Salad
Fries

Includes One per Person:

Beer
Glass of Azuridge Red Wine
Glass of Azuridge White Wine
Single Highball

FAMILY STYLE DINNER

\$55/guest

Protein (choice of two):

Butter Chicken
Stuffed Pork Loin
Old Fashioned Beef Stew
Pasta (Seafood, Ravioli, Manicotti, Lasagna)

Salad (choice of two):

Artisan Greens
Caesar Salad
Greek Salad
Nicoise Salad
Chefs Salad

Included:

Vegetable Bundles
Chef's Choice Starch
Pies & Ice Cream

WEDDING REHEARSAL - DINNER MENU OPTIONS (continued)

BBQ DINNER BUFFET

\$55/guest

Proteins (choice of two):

Grilled Banff Steak

Jerk Chicken

BBQ Pork Ribs

Grilled Snapper

Salads (choice of two):

Artisan Greens

Caesar Salad

Greek Salad

Nicoise Salad

Chefs Salad

Includes a choice of:

Baked Potato

Truffle Mashed Potato or Fries

Included:

Cookies and Ice Cream

AZURIDGE ESTATE HOTEL
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