



WEDDING PACKAGES



Distinction

PARIBY *sodexo**

CONGRATULATIONS!

Congratulations on your upcoming wedding! The Distinction by Sodexo team is thrilled to be included in the planning of your special day.

We are pleased to offer the following 3 Wedding Packages:

- Distinct
- Elegant
- Exceptional

Included in our packages:

- tablecloths
- napkins
- chair covers (black or white)
- all tableware, cutlery and glassware
- table identification numbers
- votive candles
- a tasting of your chosen menu for two people

DISTINCT

CANAPÉS

- Forest Mushroom Mini Tart **VG**
- Canadian Coast to Coast Mixed Crab Cake, Lemon Aioli
- Crispy Chicken Cone, Maple Glaze

SALADS

- Micro Greens, Radicchio, topped with Thinly Sliced Asparagus, Carrot Ribbons and Apple Cider Vinaigrette **V GF**
- Classic Caesar Salad with Romaine Hearts, Crunchy Greens, Slivered Parmesan, Capers with Lemon Crostini **VG**

SOUPS

- Potato and Leek Soup with Chive Oil and Crème Fraîche **VG GF**
- Québec Mushroom Medley Soup with Roasted Garlic and Puffed Wild Rice **VG**

MAIN COURSE

- Apple-Marinaded Locally Sourced Chicken Supreme with Tarragon and Dijon Mustard Cream Sauce, Potato Flan and Seasonal Vegetables **GF**
- Sustainable Oven Roasted Atlantic Salmon with Herb Israeli Couscous, Seasonal Vegetables with Lemon Cream Sauce
- Confit Duck Legs served with Rustic Potatoes, Seasonal Vegetables and Spiced Orange Jus **GF**

DESSERTS

- Cinnamon-Crusted Cheesecake with Raspberry Compote
- Opera Cake garnished with Chocolate and Berries Coulis

AFTER-PARTY STATIONS

- Classic Poutine
- House Selection of Mixed Nuts and Crunchy Bites
- Popcorn

PACKAGE INCLUDES:

- Selection of (3) canapés
- Three-course meal with a choice of salad or soup, one main course, and one dessert
- Two glasses of wine per guest
- One after-party selection

\$105 per guest

Taxes and gratuities not included.



VG: vegetarian | **V:** vegan | **GF:** gluten-free | **DF:** dairy-free

ELEGANT

CANAPÉS

- Duck Confit on Mini Brioche, Local Goat Cheese, Bacon Onion Jam
- Vegetarian Samosa, Cucumber Raita **VG**
- Herb Risotto Lollipop, Pesto Sauce **VG**
- Tuna Poke Cone, Sesame Vinaigrette **DF**

SALADS

- Classic Caesar Salad with Romaine Hearts, Crunchy Greens, Slivered Parmesan, Capers with Lemon Crostini **VG**
- Smoked Duck Aiguillette, Mixed Fingerling Potato, Fried Shallots with Creamy Aioli **GF**

SOUPS

- Butternut Squash Soup Flavored with Maple Syrup and Roasted Pumpkin Seeds **VG**
- Heritage Tomato and Roasted Red Pepper Soup with Clarified Butter Crouton **VG DF**

PACKAGE INCLUDES:

- Selection of (4) canapés
- Three-course meal with a choice of salad or soup, one main course, and one dessert
- Two glasses of wine per guest
- One glass of sparkling wine per person at reception or during after-party
- One after-party selection

\$135 per guest

Taxes and gratuities not included.

MAIN COURSE

- Apple-Marinaded Locally Sourced Chicken Supreme with Tarragon and Dijon Mustard Cream Sauce, Potato Flan and Seasonal Vegetables **GF**
- Pan-Seared Trout Fillets on an Oven-Roasted Chickpea Cake with Corn and Butternut Squash Succotash and Roasted Tomato Sauce **GF**
- Slow Cooked Beef Striploin with Grainy Mustard Seasoning, Potato Flan, Seasonal Vegetables with Bordelaise Sauce **GF**

DESSERTS

- Gianduja Chocolate Shortbread Garnished with Roasted Hazelnuts and Chocolate Sauce
- Individual Rustic Apple Tart with Sortilege Caramel

AFTER-PARTY STATIONS

- Classic Poutine
- House Selection of Mixed Nuts and Crunchy Bites
- Popcorn
- Assorted marinated vegetables, Meats, Olives and Crostini
- Cookies



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EXCEPTIONAL

CANAPÉS

- Chickpeas bites, Roasted Red Pepper Dip **V**
- Lamb Confit with Dried Fruits on Crostini
- Tuna Poke Cone, Sesame Vinaigrette **DF**
- Ontario Turkey Mini Sliders, Cranberry Mayonnaise, Brioche Bread
- Shrimp Tempura, Siraccha Dip

SALADS

- Heritage Tomato, Bocconcini Salad served with Micro Greens, Cracked Black Pepper and Balsamic Reduction **VG GF**
- Canadian Salmon Gravlax Style, Frisee Lettuce, Artisan Mixed Greens, Pickled Onions, Pink Peppercorn with Dill French Shallot Vinaigrette **DF**

SOUPS

- Gazpacho Soup with Coriander Oil Garnish **V GF**
- Canadian Lobster Bisque, Lemony Crème Fraiche
- Locally Sourced Root Vegetable Soup, Pearled Barley Garnish

MAIN COURSE

- Chicken Ballotine Stuffed with Mushrooms and Leeks, Red Wine Jus, Polenta Cake, served with Daily Vegetables **GF**
- Whiskey Braised Canadian Beef Short Ribs with Rustic Potatoe, Seasonal Vegetables and Braising Sauce **GF**
- Halibut with Herb Crust with Lemon Butter, Corn Succotash and Sweet Potatoes

GRANITÉ

- Chef's selection granité

DESSERTS

- Lemon Tartelette with Butter Crust
- White Chocolate and Morello Cherries Delight

AFTER-PARTY STATIONS

- Classic Poutine
- Platter of Marinated Grilled Shrimps with House Cocktail Sauce **DF**
- Assorted Macaroons
- Charcuterie Board

PACKAGE INCLUDES:

- Selection of (5) canapés
- Three-course meal with choice of salad or soup, one main course and one dessert
- Chef's selection granité
- Two glasses of wine per guest
- One glass of sparkling wine per person at reception or during after-party
- One after-party selection

\$150 per guest

Taxes and gratuities not included.



VG: vegetarian | **V:** vegan | **GF:** gluten-free | **DF:** dairy-free

ALTERNATE MEALS

Select from this list for guests with dietary restrictions.
All dishes are vegan, gluten-free and dairy-free.

MAIN COURSE

- Marinated Tofu, Israeli Couscous, with Swiss Chard, Olives and Saffron
- Seasonal Vegetables Fricassee served with Beluga Lentils and Roasted Garlic Sauce
- Organic Quinoa and Chickpea Cake with Root Vegetables, Mix Green Toss and Tomato, Roasted Red Pepper Vinaigrette

DESSERT

- Fruit Salsa Salad
- Chocolate Brownie **V** (Add \$2 per person)

CHILDREN'S MENU

SALADS

- Small Green Salad with Dressing on the Side **V**
- Vegetable Crudités with Dip **VG**

MAIN COURSE

- Chicken Fingers and Fries with Plum Sauce
- Classic Homemade Mac and Cheese
- Grilled Chicken with Fries and Vegetables
- Grilled Salmon with Fries and Vegetables

DESSERTS

- Brownie with Whipped Cream
- Cookies and Milk



CHILDREN'S MENU INCLUDES:

- One salad
- One main course
- One dessert

\$25 per guest (Under 12 years old)

Taxes and gratuities not included.

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SAVOURY STATIONS

SALTED-PRETZEL BAR

German-Style Salted Pretzels, served with a choice of Cranberry Mustard, Grained Mustard, Sweet Mustard and Smoked Mustard, presented in Mason Jars

\$8 per guest

CHARCUTERIE BOARD

Salted Meat Platter, garnished with Pickles and Mustards, and served with Crostini and Fresh Sliced Breads

\$18 per guest

CHEESE BOARD

Imported and Domestic Cheese Platter served with Water Crackers, Dried Fruit and Crisp Baguette Slices

\$26 per guest

minimum of 20 guests

SUSTAINABLE SEAFOOD TOWER

Prime selection of seafood, including Poached Atlantic Lobster, Prawns, Shrimp, Clams, Mussels, Smoked Salmon, Poached Salmon and Crab Legs, served with both traditional and gourmet condiments

Market price

POUTINE BAR

Classic Poutine Station

\$10 per guest

Pulled-Pork Poutine Station

\$14 per guest

Smoked-Salmon Poutine Station

\$16 per guest

Vegetarian Poutine Station **VG**

\$14 per guest

Served in a Bento box

MAC-AND-CHEESE BAR

Cheddar Mac and Cheese with garnishes including Pulled Pork, Bacon, Green Onions, Grated Cheese, Snowpeas, Ham, Mixed Beans and Chili Flakes

\$14 per guest

POPCORN

Spicy and Salty: Spiced Popcorn, Cheddar Popcorn and Buttery Popcorn

\$9.95 per guest



SWEET STATIONS

CANDY STATION

For the little kid in everyone, this station features a variety of sweets

Market price

MILK & COOKIES

Selection of Mini Cookies with Milk and Chocolate Milk

\$10 per guest

BEAVERTAIL BITES®

Warm BeaverTail Bites dredged in Cinnamon Sugar, garnished with Whipped Cream and Chocolate and served with brand-name cups and spoons

\$13 per guest

INFUSED WATER STATION

Freshly Infused Water Station

Choice of one flavor:

Lemongrass and Cucumber

Star Anise and Orange

Mint and Watermelon

\$3.50 per guest

Minimum of 20 guests

FEE SCHEDULE

GENERAL INFORMATION

Distinction by Sodexo reserves the right to cancel any event for which the contract has not been signed and paid in full five business days prior to the event.

FRIENDLY REMINDERS

The following fees and information should be provided to Distinction by Sodexo as indicated below.

Upon signature of the catering contracts

- \$1,000 deposit (non-refundable)

30 business days prior to date of event

- 50% of total event estimate

5 business days prior to date of event

- Confirmation of initial number of guests
- Final choice of menu (foods and beverages)
- Payment of remaining total projected costs
- Full list of guests with dietary restrictions or allergies

2 business days prior to date of event

- Final confirmation of the number of guests

INFORMATION

All food and drink must be prepared and served by staff of Distinction by Sodexo. To ensure quality and food safety, serving stations will remain out for no longer than two hours. Leftover food or drink may not leave the premises.

If Distinction by Sodexo cannot provide your menu for cultural reasons, we have affiliated caterers able to offer alternate meal options.

Should outside caterers be used, Distinction by Sodexo can provide servers, furniture, tableware, cutlery, glassware, tablecloths and napkins (additional charges will apply).

We will provide special meals and accommodate dietary restrictions and food allergies to the best of our ability (additional charges may apply).

A detailed final list of guests, including the names of guests with dietary restrictions or allergies, must be provided to Distinction by Sodexo five business days prior to your event.

PRICE POLICY

All menu prices are subject to change without notice.

All foods and beverages are subject to the following taxes and fees:

- 12.41% service charge
- 4.59% administration fee
- Events at Canadian Museum of History: 5% GST and 9.975% QST
- Events at Canadian War Museum: 13% HST



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