

Wedding Buffet Menu

Includes three salads, one vegetable, one potato, and one rice dish of your choice; along with deluxe pickle platters, fresh rolls with butter and unlimited coffee & tea service

*Roast Baron of Beef Served with Rich Port Gravy & Horseradish
(GF)*

*Prime Rib of Beef Served Au Jus & Horseradish
(GF)*

*Slow Roasted Beef Tenderloin Served with Béarnaise Sauce
& Rich Port Gravy*

*Succulent Roasted Turkey
Served with house made sage stuffing, rich turkey gravy, house made cranberry sauce,*

*Sherried-Wild Mushroom Boneless Breast of Chicken
(GF)*

*Apricot Glazed Boneless Breast of Chicken
(GF)*

*Honey-Soy Glazed Cornish Game Hen
(GF)*

*Fresh Atlantic Salmon Fillet Served with a Lemon-Dill Sauce
(GF)*

Two Entrée Menu

Includes three salads, one vegetable, one potato, and one rice dish of your choice; along with deluxe pickle platters, fresh rolls with butter and unlimited coffee & tea service

Chef Carved AAA Roast Baron of Beef / Boneless Breast of Chicken

(GF)

Grilled Cornish Game Hen / Chef Carved AAA Roast Baron of Beef

(GF)

*Chef Carved Black Cherry-Port Glazed Ham & Roast Turkey with
Sage Stuffing & Cranberry Sauce*

Fresh Atlantic Salmon Fillet / Chef Carved AAA Roast Baron of Beef

(GF)

Chef Carved AAA Prime Rib of Beef / Boneless Breast of Chicken

(GF)

Surf & Turf Action Station

*Open Flame, Chef Prepared Jumbo Prawns Sautéed in a Lemon-Garlic Sauce
Slow Roasted Beef Tenderloin Served with Saskatoon Berry Demi-Glace*

All Entrees include the following choices

~Three Salad Options~

*Fresh Tossed Garden Salad with Assorted Dressings, Traditional Caesar Salad,
Tri-Colored Pasta Salad with Asiago Cheese, Quinoa Salad with Cilantro-Lime
Dressing*

*Succulent Spinach Salad with Feta & Cranberries & Sweet Onion Vinaigrette,
Cucumber & Tomato with Balsamic Vinaigrette*

Field Greens with Roasted Peppers and Parmigiano Reggiano

~One Vegetable Option~

*Roasted Mediterranean Style Vegetables, Green Beans Almandine,
Sweet Honey Glazed Carrots, Fresh Broccoli with Lemon Butter
Add Steamed Asparagus*

~One Potato & One Rice Dish Option~

*Roasted Garlic Baby Potatoes, Whipped Potatoes with Chives, Mashed Sweet Potatoes
White & Wild Rice, Lemon Rice Pilaf, Seven Grain Rice*

~Fresh Dinner Rolls with Butter~

~Aromatic Coffee and Tea Service throughout the Evening~

Dessert Menu

~Fresh Seasonal Fruit Platters

~Assorted Petite Squares & Tarts

~Mackay's Ice Cream Sundae Bar

MacKay's Famous Ice Cream (choice of 2 Flavours) served with Hot Fudge Sauce, Fresh Strawberry Sauce, Whipped Cream and Assorted Toppings

~Pana Cotte

~Assorted Pie & Mackay's Ice Cream Buffet

~Assorted Decadent Cheesecake Buffet

~Callebaut Chocolate Fondue

Served with Cream Puffs, Cookies & Fresh Fruit Platters

~Decadent Dessert Buffet

Served with Assorted Cheese Cakes, Rich Chocolate Truffle Mousse, Tiramisu,

Petite Crème Brulées & Fresh Fruit Platters

All prices are subject to GST & Service Charges

Late Night Selections

Charcuterie and House Roasted Cold Cuts

*Roasted Turkey Breast, Honey Ham,
Garlic Roast Beef & Genoa Salami
Aged Cheddar, Imported Swiss, Creamy Havarti & Provolone with Fresh Baked Rolls
Pickles, Tomatoes, Lettuce & Condiments*

Hand Crafted in House Fresh Baked Pizzas

Seasonal inspired Chef creations made with various gourmet toppings

GTG Signature BBQ Sliders with Fresh Baked Buns

Kettle Chips & Dip, Pickles, Tomatoes, Lettuce & Condiments

Midnight Snacks

Poutine

Mini Corn Dogs

Hot Soft Pretzels

All prices are subject to GST & Service Charges

Additional charges apply to Service Staff