



Alpine Ski Club Weddings Buffet Service

Three-course prices range between \$75-85/person

Cocktail Reception (Choice of 4 Passed)

Shrimp Shooters. Shredded Lettuce. Lemon Zest.
Whitefish Ceviche. Sesame Cone.
Crispy Polenta. Mushroom Ragout. Thyme.
Jerk-Chicken Lettuce Wrap. Mango Salsa.
Cherry Tomatoes. Bocconcini. Balsamic Reduction. Nut-Free Pesto.
Lamb Slider. Wild Leek Tzatziki.
Beef Kofta. Garlic Sauce.

Dinner (Choice of 2)

Dukkah-Crusted Roast Salmon. Roasted Tomatoes.
Local Rainbow Trout. Miso Glaze.
Roast Striploin Carvery. Au Jus. Horseradish.
Smoked Pork Ribs. BBQ Sauce. Beef Brisket. Caramelized Onions.
Grilled Chicken Breasts. Chimichurri.

*Vegan and Vegetarian Options Available.

Dinner Accompaniments (Choice of 2)

New Farm Greens. Quinoa. Seasonal Vegetables. Plum Vinaigrette.
Traditional Caesar Salad.
Summer Quinoa. Seasonal Vegetables.
Grilled Vegetable Platter (Peppers. Onions. Zucchini.). Feta. Balsamic.
Larder Root Vegetable Medley (Sweet Potatoes. Parsnips. Celeriac. Garlic.).
Butter-Roasted Potatoes.
Roast New Potatoes. Rosemary. Sea Salt.
Mac 'n' Cheese.

Dessert Selections (Choice of 1)

Thornbury Bakery Pies. Vanilla Ice Cream.
Local Tarts/Squares.
Shot-Glass Desserts.
Coffee/Tea Station Included.



Alpine Ski Club Weddings Plated Service

Three-course prices range between \$90-100/person

Passed Hors d'Oeuvres (Choice of 4)

Arancini Alla Parmigiana. Marinara.
Pea Soup Shooters. Goat Cheese. Mint Oil.
Beef Brioche. Mushroom Duxelles. Horseradish Cream.
Smoked Trout Mousse. Phyllo Cup.
Deville Eggs Two Ways.
Beef Wellington Crostini (Rare Roast Beef. Mushroom Duxelles.).
Grilled Shrimp Skewer. Chimichurri Sauce.
Duck Confit Taco. Blackberry Reduction.

Salad (Choice of 1)

MWK Wedge Salad (Roasted Cherry Tomatoes. Diced Hard-Boiled Egg. Bacon. Red Onion.). Creamy Balsamic or Blue Cheese.
Grilled Romaine. Parmesan. Crouton. Creamy Garlic. Grilled Lemon.
Heirloom Tomato. Mozzarella. Basil. Collingwood Olive Oil.

Dinner (Choice of 2)

Stuffed Chicken Supreme. Asiago. Roasted Red Pepper.
Grilled Bone-In Pork Chop. Seasonal Chutney.
Roasted Kolapore Trout. Roasted Tomato. Lemon Compound Butter.
Pistachio Crusted Halibut. Grilled Lemon.
Beef Tenderloin Medallions. Roasted Garlic. Au Jus. Crispy Leeks. Radish Sprouts.
Served with Choice of Two Accompaniments.

*Vegan and Vegetarian Options Available.

Dessert (Choice of 1)

Chocolate Crêpes. Whipped Cream. Strawberries. Chocolate Shavings.
Broken Pavlova. Custard. Berries. Fresh Mint.
Tiramisu.
Coffee/Tea Served Tableside.



Alpine Ski Club Weddings Food-Station Service

Food stations give your guests a unique and diverse dining experience that moves away from a traditional wedding format.

A selection of stations allows us to showcase a variety of dishes providing a creative and more informal experience for your guests.

Three-course prices range between \$80-120/person

Choice of 4-5 Stations

Food Station #1 “Salad Bar”

Kale. Mixed Greens. Quinoa.
Assorted Toppings. Dressings. Nuts/Seeds.

Food Station #2 “Poutine Bar”

Fries. Sweet Potato Fries. Deep Fried Beets.
Cheese Curd. Gravy. Truffle Aioli. MWK Ketchup.

Food Station #3 “Smoker Station” (Outside)

Beef Brisket. Larder Smoked Meat. Wings or Ribs.
Slider Buns. Assorted Condiments.

Food Station #4 “Taco Bar”

Pulled Pork. Pulled Chicken. Georgian Bay Whitefish.
Corn & Flour Tortilla Shells. Slaw. Tomatoes.
Green Sauce. Red Sauce. Crema. Hot Sauce.

Food Station #5 “Ramen Noodle Bar”

Ramen Noodles.
Bok Choy. Hard-Boiled Egg. Seaweed.
Fresh Vegetables. Chicken. Tofu.

Food Station #5 “Ice Cream Bar”

Kawartha Dairy Ice Cream.
Waffle Cones. Assorted Candies. Chocolate/Caramel Sauce.



Alpine Ski Club Weddings Family-Style or "French" Service

Three-course prices range between \$85-95/person

Cocktail Reception (Choice of 4)

Caprese Skewer (Tomato. Bocconcini. Pesto.). Balsamic Reduction.
Mini Shrimp Cake. Jalapeño Tartar.
Fried Chicken. French-Toast Crostini. Maple Syrup. All-In-One Hot Sauce.
Smoked Trout. Cucumber Round. Avocado Cream.
Mushroom Bruschetta. Herbed Goat Cheese. Dijon Balsamic.
Bruschetta & Feta Phyllo Cups.
Fresh Vietnamese Rolls (Carrots. Mint. Vermicelli. Cucumber. Sprouts.).
Tandoori Chicken Skewers. Raita. Cilantro.
Beef Sliders. Gorgonzola. Caramelized Onions.

Dinner (Choice of Salad, 2 Sides & 2 Entrees)

Baby Spinach. Red Onion. Cucumbers. Feta. Oven-Roasted Tomato Vinaigrette.
Kale Salad. Currants. Parmesan. Heirloom Carrots. Lemon-Honey Balsamic.
Parmesan Tomatoes. Grilled Zucchini. Balsamic Reduction.
Thrice-Baked Potatoes. Sour Cream. Chives. Cheese.
Grilled Vegetable Platter. Feta. Balsamic Reduction.
Pork Tenderloin. Abergavenny Sauce. Apple. Cider. Leeks.
Roast Miso Salmon. Crispy Ramen. Scallions.
Roast Kolapore Trout. Pea Shoots. Preserved Lemons. Chimichurri.
Roast Beef Striploin. Horseradish. Au Jus. Roasted Garlic.

*Vegan and Vegetarian Options Available.

Dessert (Choice of 1)

Lemon Meringue Pie.
Assorted Local Tarts & Squares.
Chocolate Mousse.
Coffee/Tea Service Included.



Alpine Ski Club Dinner Packages

Food and beverage packages prices are determined by several criteria including:

- *menu selections*
- *format of dinner service*
- *length of event*
- *number of courses*
- *plating/service fees for outside vendors*
- *modifications to standard packages or bar selections*

The following are prices for standard and premium three-course dinners (reception, dinner and dessert) for our most popular formats: buffet, family style or “French” service, and plated dinner service. The price range applies when the standard packages are modified.

Format	Three-course*, standard	Three-course*, premium	Price range
Cocktail style	n/a	n/a	\$50-80
Buffet	\$75.00	\$85.00	\$55-95
Family style	\$85.00	\$95.00	\$70-110
Plated	\$90.00	\$100.00	\$80-120
Food stations	n/a	n/a	\$80-120

*Reception, dinner & dessert, priced per person and determined by dinner selections.