

# wedding menu

2024 - 2025



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# Congratulations on your Engagement

# Let's start planning...!

Modern stylings, comfortable setting meet customized dining & reception experiences for your special day. We will work with you thoughtfully to bring your dream to life in a setting where you can ACCLAIM your love.

With multiple Banquet rooms, we are able to host all aspects of your event. From rehearsal dinner through to late night snacks, our rooms offer flexible space to include an intimate reception with natural light, or Ballroom Dancing throughout the night.

As a full service hotel, we also keep your guests together in between the ceremony and dinner. They can refresh in our rooftop hot tubs, or celebrate in Pacini Ristorante.

Our destination can fit your budget! Our pricing is all inclusive to avoid surprises and hidden calculations. Designed with common elements yet completely customizable, all packages include:

- √ Venue space sized just right for your day
- Access to the event space for set up at 10AM on wedding day
- √ All linens, place settings, set up, and tear down
- √ Placement of your personalized centre pieces
- √ Customized floor plan to suit your needs and vision
- √ Dance floor
- √ Podium & microphone
- √ Bridal suite the night of the wedding
- $\sqrt{}$  Special guest room pricing for your guests



# dinner buffets

MINIMUM 40 PEOPLE

# silver wedding package

Choice of 1 Entree, 1 Salad, 2 Side Selections, 1 Dessert

\$54

# gold wedding package

Choice of 2 Entrees, 1 Salad, 2 Side Selections, 1 Dessert 30 Minute Sparkling Wine Reception

\$69

Chair Covers

House A/V Screen Projector, Mic, Portable Speaker

Room Rental Included

# platinum wedding package

Choice of 3 Entrees, 2 Salads, 2 Side Selections, 1 Dessert Two Bottles of Wine per Table (1 Red, 1 White) \$89

**Chair Covers** 

House A/V Screen Projector, Mic, Portable Speaker

Room Rental Included

# dinner buffets selections

Buffet Includes our Fresh Baked Focaccia Bread with House Infused Olive Oil and Dessert

### salad selections

Chef's Market Greens with Radish, Cucumber, Choice of Buttermilk Ranch or Balsamic Dressing Chopped Kale, Dried Organic Blueberries, Aged Parmesan with Citrus Vinaigrette

Arugula, Pear and Goat Cheese Salad with Aged Balsamic Dressing @ V

Baby Spinach, Fresh Assorted Berries, Radish, and Toasted Walnut and Raspberry Vinaigrette 📴 💟

Greek Salad with Cucumber, Onion, Olives, Cherry Tomato and Feta Vinaigrette 65 V

Pasta Salad with Cucumber Dressing V

Mediterranean Chickpea Salad GF V

Creamy Coleslaw GF V

Creamy Potato Salad GF V

Watermelon, Tomato & Feta Salad @ V

### entrée selections

Oven Roasted AAA Alberta Beef served with Dijon Herb Demi

Parmesan Crusted AAA Alberta Strip Loin served with Red Wine Gravy G

Chipotle Rubbed Pork Loin with Field Berry Compote 65

Hickory Whiskey BBQ Pork Back Ribs with Sautéed Peppers and Onions

Oven Roasted Turkey served with Orange-Cranberry Chutney, Turkey Pan Jus 📴

Cajun Butter Salmon with Warm Corn Cilantro Salsa G

Crusted Cod with Sundried Tomato Mushroom Ragout and Fried Kale

Lemon Pepper Lacquered Chicken Breast with Wilted Spinach Cream Sauce 65

Vegan penne with Sautéed Zucchini, Roasted Red Peppers, Broccoli and Mushrooms

Honey Glazed Butternut Squash Ravioli with Maple Cream Reduction and Toasted Walnuts

Grilled Vegetable Lasagna with Lemon Ricotta Cheese and Classic Marinara

Chana Masala with Spinach V GF

V vegetarian

GF gluten-friendly

# dinner buffets selections

### side dish selections

#### **Sides**

Buttermilk Whipped Potato GF V

Steamed Basmati Rice GF V

Coconut vegetable Rice Pilaf 📴 🔻

Roasted Garlic Mini Potato GF V

Oven Roasted Seasonal Vegetables 📴

Classic Mac n' Cheese

Soups (Add on \$5 per person)

Cream of Mushroom GF V

Creamy Butternut Squash GF V

Roasted Tomato Bisque 🔽

Cream of Cauliflower with Parmesan GF V

Classic Beef and Barley

Minestrone

Potato Cream with Smoked Bacon GF

Thai Lemongrass Chicken

### choice of dessert or duo of both desserts

NY Cheesecake <a>V</a>

Mango Berry Cheesecake 🔻

Double Chocolate Cake V

Boston Cream Pie 🔽

Southern Pecan Pie <a>V</a>

Chocolate Decadence Cake V

Carrot Cake V

Caramel Vanilla Swirl Cake

Chocolate Torte GF

Peanut Butter Cheesecake GF

### upgrades \$4 per person

Double Baked Potato with Green Onion, Bacon and Cheddar GF

Wild Mushroom Risotto GF V

Paprika Dusted Bacon n' Egg Platter with Arugula Salad @F

Caprese Platter - Cherry Tomato and Bocconcini, Balsamic Glaze, Fresh Basil 6 V

### menu enhancements \$22 per person

4oz Lobster Tail with Garlic Butter 📴

Slow Roasted AAA Alberta Prime Rib with Red Wine Gravy (Carving station) 65

V vegetarian

GF gluten-friendly



# buffet upgrades

# buffet upgrades \$90 per selection

Smoked Salmon Crostini

2 dozen

Garlic Butter Shrimp Gf

3 dozen

Poached Shrimp Cocktail Gf

Vegetable Spring Rolls V

4 dozen

Mini Veg-Samosa V

5 20 35 pages

Fresh Seasonal Fruit Platter 📴 💟 20-25 people

## platters

Antipasti display \$16 per person

Seasonal Fruit & Berries \$11 per person

# dolci displays

Cheesecakes, Tiramisu, Double Chocolate Cake 🔻

Field Berry Cheesecake Dolci \$36 per dozen

vegetarian GF gluten-friendly

# hot hors d'oeuvres

#### MINIMUM OF TWO DOZEN EACH (PRICE PER DOZEN)

Chicken Spiedini GF	\$39
Skewered chicken breast, lemon marjoram	
Spicy Garlic Shrimp 📴	\$39
Skewered shrimp marinated in spicy garlic	
Arancini Risotto V	\$39
Mozzarella, basil pesto Aioli	
Mini Sliders	\$36
Pulled pork, beef & spicy Italian sausage	
Crispy Pork Dumplings	\$25
Golden crispy dumplings with sesame sauce	
Spinach and Cheese Spanakopita V	\$36
Pie with spinach and cheese	
Mini Vegetable Samosas 🔽	\$30
Pastry filled with potatoes, onion, peas & indian spice	
Teriyaki Chicken Skewers	\$42
Chicken skewers drizzled with teriyaki sauce, garnish with green onion sesame seeds	
Open Face Beef Yorkshire Pudding	\$36
Seasonal beef on yorkshire pudding	
cold hors d'oeuvres	
MINIMUM OF TWO DOZEN EACH (PRICE PER DOZEN)	
Antipasto Spiedini 📴	\$39
Skewered marinated olives, salami, cheese, focaccia	
Grilled Vegetable Spiedini 📴 🔻	\$18
Grilled seasonal vegetables, balsamic drizzle	
Chef's Special Balsamic Ricotta Bruschetta 🔽	\$34
Honey whole grain toast, bruschetta, ricotta	
Mushroom Garlic Queso Bites 🔽	\$27
Wild mushroom, cream cheese, roasted garlic, herbs	
Prosciutto Bruschetta Bites	\$32
Prosciutto, green olives, gorgonzola	
Traditional Bruschetta Bites 🔻	\$24
Tomatoes, basil, olive oil	
Bocconcini Basil Skewers	\$32
Skewered tomato, bocconcini & basil glazed with balsamic	

# plated dinner

#### salad choose one

Watermelon, Tomato and Feta Salad GF

Chef's Market Greens with Radish, Cucumber, Choice of Buttermilk Ranch or Balsamic Dressing 📴 💟

Chopped kale, Dried Organic Blueberries, Aged Parmesan with Citrus Vinaigrette

Arugula, Pear and Goat Cheese Salad with Aged Balsamic Dressing 6 V

Baby Spinach, Fresh Assorted Berries, Radish, Toasted Walnut and Raspberry Vinaigrette 6 V

### plated menu per person choose one entree and one choice of side

Lemon Pepper Chicken Breast served with Mushroom, Wilted Spinach Cream 📴	<sup>\$</sup> 50
Chipotle Rubbed Pork Loin with Field Berry Compote G	\$54
7oz. Garlic Parmesan AAA Strip Loin Steak served with Red Wine Demi 📴	\$58
Crab and Lobster Ravioli served with Basil Tomato Cream Reduction	\$52
Cajun Butter Salmon with Warm Corn Cilantro Salsa 🙃	\$54
Vegan Penne, Sautéed Zucchini, Roasted Red Peppers, Broccolini, Mushrooms 📴 🔻	\$46
Honey Glazed Butternut Squash Ravioli with Maple Cream Reduction and Toasted Walnuts	\$48
Chana Masala with Spinach, Steamed Rice, Onion Tomato Raita 🙃	\$38
Maple Butter Chicken with Steamed Rice, Onion Tomato Raita 📴	\$46

### plated dessert per person choose one

NY Cheese Cake V	Chocolate Decadence Cake 🔻	
Mango Berry Cheesecake	Carrot Cake V	
Double Chocolate Cake	Red Velvet Cake	
Boston Cream Pie	Chocolate Torte GF V	
Southern Pecan Pie	Peanut Butter Cheesecake 📴 🔻	

vegetarian GF gluten-friendly

# plated dinner

### starches and side options (Add on \$5 per person)

Buttermilk Whipped Potato GF V

Steamed Basmati Rice GF V

Coconut Vegetable Rice Pilaf GF V

Mediterranean Chickpea Salad @F V

Classic Mac n' Cheese V

Roasted Garlic Mini Potato GF V

Creamy Coleslaw GF V

Creamy Potato Salad GF V

### upgrades \$4 per person

Double Baked Potato with Green Onion, Bacon and Cheddar @

Wild Mushroom Risotto 📴 🗸

Caprese Platter -Cherry Tomato and Bocconcini, Balsamic Glaze, Fresh Basil 📴 🔽

Garlic Roasted Broccolini and Cauliflower with Honey Glazed Walnuts 6 V

Classic Caesar Salad with Crispy Bacon, Fried Capers, Aged Parmesan Croutons

### soup add any soup \$5 per person

Cream of Mushroom GF V

Creamy Butternut Squash 65 V

Roasted Tomato Bisque 🔽

Cream of Cauliflower with Parmesan GF V

Classic Beef and Barley

Minestrone V

Potato Cream with Smoked Bacon G

Thai Lemongrass Chicken

V vegetarian

GF gluten-friendly

# wine pairing

#### SUGGESTED TO COMPLEMENT YOUR MENU

**Bianco** 

Ruffino Lumina \$36

Pinot Grigio, Italy

Kim Crawford \$49

Sauvignon, New Zealand

Masi Masia Verduzzo \$43

Pinot Grigio, Venezie, Italy

Oyster Bay \$44

Charonnay, New Zealand

Bonterra Chardonnay \$56

California, United States, Organic

Rosso

Ruffino Chianti \$36

Sangiovese, DOCG, Tuscany, Italy

Con Sur \$39

Cabernet-Sauvignon/Carmenere, Chile, Organic

Rocca di Montemassi Le Focaie \$46

Sangiovese/Maremma, Tuscany, Italy

Bonterra Cabernet Sauvignon \$55

California, United States, Organic

Beni Di Batasiolo \$71

Barolo, Piedmont, Italy

#### Osoyoos Larose Red Wine \$98

"Le Grand Vin", Merlot / Cabernet Sauvignon / Petit Verdot / Cabernet Franc / Malbec, Okanagan Valley, Canada

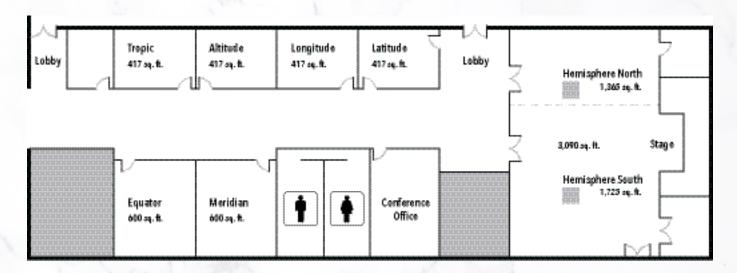
# beverage menu

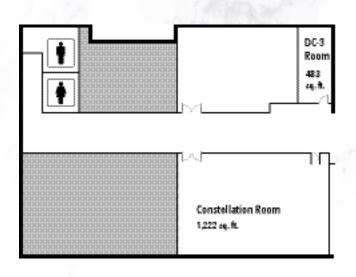
The Hotel will provide complete bar service including bartender, glasses, ice and mix. Charges will be on a per drink basis for liquor, wine and beer consumed. A bartender charge of \$25 per hour (minimum 4 hours) per bartender will be applied if consumption is less than \$500 per bartender. We provide 1 bartender per 100 guests.

Bar Package	Host Bar	Cash Bar
Standard Bar, Alcoholic	7	7.5
Standard Bar, Non-Alcoholic	3.50	4
Premium Bar, Alcoholic	8.50	9
Standard Bar, Non-Alcoholic	3.50	4



# acclaim meeting rooms





MEETING ROOM	MAX CAPACITY	RENTAL RATE
Hemisphere Ballroom	234	\$1,595
Hemisphere South	134	<sup>\$</sup> 1,245
Hemisphere North	104	\$745
Equator	46	\$485
Meridian	46	\$485
Latitude	32	\$385
Longitude	32	\$385
Altitude	32	\$385
Tropic	32	\$385
Constellation	94	\$785
DC-3 Exec. Boardroom	12	\$475