

Make your
wedding a
dream come
true...

2020-2021



FOOD BURNABY

ALAN EMMOTT WEDDINGS



Your Exclusive Wedding Package \$80

Package Includes

- Grand Wedding Buffet (see next page for menu)
- Use of the facility* - Alan Emmott Centre
- Menu tasting for 2
- Full set-up and take-down of reception
- White table linens, linen napkins, table settings
- Cake table
- Signing table
- Discounted pricing for children under 11

**Conditional based on capacity and date availability*

***City Catering is not responsible for any aspects of set-up, take down or storage of decorations, etc. that are not provided by the facility*



grand wedding buffet menu

Reception Platters

- Imported and domestic cheese board; served with bread and crackers
- Crudités and dip platter

Salads (choice of 2)

- Mixed greens with house dressing
- Caesar salad
- Thai noodle salad
- Potato salad
- Tomato and bocconcini

Penne Pasta (with choice of 1)

- Sundried tomato, garlic and spinach
- Alfredo sauce
- Roasted vegetables and marinara sauce
- Feta and olives

Entrées (choice of 2)

- Baron of beef with au jus, dijon mustard and horseradish
- Baked salmon (choose sauce)
 - » *Lemon dill sauce*
 - » *Maple soya sauce*
 - » *White wine cream sauce*
- Baked chicken breast (choose sauce)
 - » Marsala cream sauce with wild mushroom
 - » Tarragon cream sauce with mushroom
 - » Sundried tomato with garlic and spinach
 - » Sundried tomato with feta and olives
 - » Mai's butter chicken

Accompaniments

- Assorted dinner rolls beautiful.
- Seasoned steamed vegetables
- Herb roasted potatoes or garlic mashed potatoes
- Wild rice pilaf or basmati rice
- Chef's selection of dessert
- Freshly brewed regular and decaffeinated coffee and assorted teas



TEMPTING ADDITIONS (Ask for add-on options)

Additional Starters	from \$3 per person
Additional Salads	from \$3 per person
Additional Sides	from \$4 per person
Additional entrée	from \$5 per person

Menu customization available; additional charges may apply

BAR SERVICE OPTIONS (Additional costs will apply)

Host Bar

we provide the liquor license , alcohol and mix with glassware, bartender and set-up, a tally is kept of drinks served and charged to you at the end of the night

Cash Bar

we provide the liquor license, alcohol and mix with glassware, bartender and set-up, guests are charged for their individual drinks

Bar Service

you provide the liquor license, alcohol and mix, we provide the set-up, bartender, garnish (lemons, limes) and glassware

cocktail hour

PLATTERS

	30ppl	60ppl
sushi platter	\$126	\$220
italian antipasto board	\$105	\$184
imported and domestic cheese and salami, capicollo, black forest ham, mortadella, olives	\$116	\$203
imported and domestic cheese board; served with bread and crackers	\$95	\$166
sliced local fruit and seasonal berries	\$63	\$110
chef's selection of desserts	\$63	\$110
crudités and dip platter	\$53	\$93

FOLLOWING IS PRICED PER DOZEN (minimum of 3 dozen per selection)

earth

boconcini and tomato skewers	\$23
vegetable spring roll with a trio of emmersions	\$23
mini vegetable samosa with tamarind sauce	\$20
spanakopita	\$20
mini quiche	\$20

land

chicken satay with peanut sauce	\$26
spicy chicken kebabs with yogurt sauce	\$26
assorted hot hors d'oeuvres - mini quiche, mini pizza, mini meat pies, wrapped cocktail sausage	\$26
assorted cold meat and veggie canapés	\$26
honey garlic chicken wings	\$20
mini sausage rolls	\$20
spicy meatballs	\$20

sea

assorted cold seafood canapés	\$26
breaded prawns	\$26
scallop wrapped with bacon	\$26
smoked salmon on pumpernickel or mini bagels with onions and capers	\$23

COCKTAIL RECEPTION (minimum 15 people) \$30.50 per person

choose 2 items from earth, land and sea	
imported and domestic cheese board; served with bread and crackers	
crudités and dip platter	