

Make your wedding a dream come true...

2022-2023



FOOD BURNABY

ALAN EMMOTT WEDDINGS



Your Exclusive Wedding Package \$110

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
- Crispy chickpea and corn slaw

Penne Pasta (with choice of 1)

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

Entrées (choice of 2)

- Chef carved strip loin with au jus, horseradish, dijon mustard

Substitute for prime rib \$12 per person

- Baked cod (choose sauce)

» *Ponzu sauce*

» *Rustic tomato*

» *Creamy dill*

Substitute for wild sokeye salmon \$7 per person

- Baked chicken breast (choose sauce)

» Marsala with mushrooms

» Creamy garlic tarragon

» Rustic tomato

» 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 \$5 per person
Additional Salads	from \$5 per person
Additional Sides	from \$6 per person
Additional entrée	from \$8 per person

Menu customization available; additional charges may apply

cocktail hour

PLATTERS

	30ppl	60ppl
sushi platter	\$150	\$275
italian antipasto board	\$150	\$275
imported and domestic cheese and salami, capicollo, black forest ham, mortadella, olives	\$175	\$325
imported and domestic cheese board; served with bread and crackers	\$150	\$250
sliced local fruit and seasonal berries	\$125	\$225
chef's selection of desserts	\$125	\$225
crudités and dip platter	\$125	\$225

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

earth

boconcini and tomato skewers	\$27
vegetable spring roll with a trio of emmersions	\$27
mini vegetable samosa with tamarind sauce	\$24
spanakopita	\$24
mini quiche	\$24

land

chicken satay with peanut sauce	\$30
spicy chicken kebabs with yogurt sauce	\$30
assorted hot hors d'oeuvres - mini quiche, mini pizza, mini meat pies, wrapped cocktail sausage	\$30
assorted cold meat and veggie canapés	\$30
honey garlic chicken wings	\$24
mini sausage rolls	\$24
spicy meatballs	\$24

sea

assorted cold seafood canapés	\$30
breaded prawns	\$30
scallop wrapped with bacon	\$30
smoked salmon on pumpernickel or mini bagels with onions and capers	\$27

COCKTAIL RECEPTION (minimum 15 people) \$60 per person

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