

Make your  
wedding a  
dream come  
true...

2020-2021



Photo: Butterfly Photography

FOOD BURNABY

BURNABY LAKE PAVILLION



Photo: Mykull Gill Photography

# Your Exclusive Wedding Package \$90

## Package Includes

- Grand Wedding Buffet (see next page for menu)
- Use of the facility\* - Burnaby Lake Pavillion
- 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	