

Make your
wedding a
dream come
true...

2023-2024



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

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 sockeye 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
- Rice (matched with appropriate entrées)
- Chef's selection of dessert
- Freshly brewed regular and decaffeinated coffee and assorted teas



TEMPTING ADDITIONS (Ask for add-on options)

Additional Salads	from \$7 per person
Additional Sides	from \$8 per person
Additional entrée	from \$15 per person

Menu customization available; additional charges may apply

cocktail hour

PLATTERS

	30ppl	60ppl
sushi platter	\$165	\$299
italian antipasto board	\$165	\$299
imported and domestic cheese and salami, capicollo, black forest ham, mortadella, olives	\$193	\$358
imported and domestic cheese board; served with bread and crackers	\$165	\$275
sliced local fruit and seasonal berries	\$138	\$248
chef's selection of desserts	\$138	\$248
crudités and dip platter	\$138	\$248

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

earth

boconcini and tomato skewers	\$29
vegetable spring roll with a trio of emmersions	\$29
mini vegetable samosa with tamarind sauce	\$27
spanakopita	\$27
mini quiche	\$27

land

chicken satay with peanut sauce	\$33
spicy chicken kebabs with yogurt sauce	\$33
assorted hot hors d'oeuvres - mini quiche, mini pizza, mini meat pies, wrapped cocktail sausage	\$33
spicy meatballs	\$27

sea

assorted cold seafood canapés	\$33
breaded prawns	\$33
scallop wrapped with bacon	\$33
smoked salmon on rumpnickel or mini bagels with onions and capers	\$30

COCKTAIL RECEPTION (minimum 25 people) \$75 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