

# WEDDING MENUS

FANTASYLAND  
HOTEL





## DINNER PLATED

### SOUP

(choose 1)

Caramelized onion and mushroom bisque

Smoked butternut squash and tomato bisque

Leek and asparagus vichyssoise, saffron croutons and crème fraîche

Roasted parsnip and apple bisque

Roasted cauliflower soup, aged white cheddar, ale and bacon lardon

### MAIN

(choose 1)

AAA Alberta prime rib, roasted garlic and sour cream mashed potato, seasonal vegetable medley and merlot jus **\$63** (add Yorkshire pudding for \$2)

AAA Alberta tenderloin, mustard and herb crusted, fondant potato, seasonal vegetable medley, ale and star anise reduction **\$72**

Pan seared fresh Atlantic salmon, polenta mousse, seasonal vegetable medley, fried capers, candied tomatoes, butter and cream **\$55**

Stuffed Mediterranean pepper, seasonal vegetable medley, artichokes, grapes, navy bean, olives, kasha pilaf and roasted vegetable coulis **\$48**

Seared chicken supreme, creole cream, green chile and garlic mashed potato and fried okra **\$54**

### SALAD

(choose 1)

Caesar kale and romaine, pancetta crumble, crouton, asiago cheese, lemon wedge

Beet carpaccio salad, arugula and yuzu vinaigrette

Lentil salad, red & golden beet wedge, spicy savoury walnut crumble and red wine buttermilk dressing

Artisan spring green salad, cucumber, sweetie drops, shaved charred fennel, lemon and sumac white balsamic vinaigrette

Grilled Alberta pork chop, warm niçoise potato salad, balsamic caramelized shallot purée and apple cider caramel jus **\$52**

Braised boneless short rib, roasted fennel mousse, honey heirloom carrots and parsnips and sherry caramel jus **\$58**

Black cod, lemongrass and vanilla cream, seasonal fresh fruit chutney, coconut jasmine rice, braised leek and baby bok choy **\$69**

Braised Moroccan lamb shank, smashed parsley & lemon heirloom potato, sautéed kale, pomegranate and za'atar jus **\$63**

Smoked mozzarella ravioli, asparagus and mushroom and puttanesca rose **\$48**

*Substitute gluten free chicken and kale ravioli to any of our pasta choices (add additional \$3)*

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## DESSERT

*(choose 1)*

Classic New York cheesecake

Blood orange and cassis mousse cake

Triple berry and passion fruit cake

Hazelnut crunch, milk chocolate mousse,  
candied praline

Pumpkin mont blanc

Opera gateau

Crème brûlée



## DINNER BUFFET \$59

*Minimum 50 guests.*

## COLD ITEMS

*Salads (choose 5)*

Artisan style spring mix and seasonal ribbon vegetables with assorted dressings

Kale and romaine Caesar salad with assorted condiments – croutons, bacon bits, shredded asiago, lemon wedges

Tabbouleh pasta salad

Greek style tri-colour quinoa salad

Apple, fennel, and balsamic coleslaw

Chickpea, asiago, and parsley salad

Roasted root vegetable, goat cheese, and arugula salad

Seasonal roasted squash and cranberry salad

Potato salad with dill, cucumber and feta

Sesame hoisin tofu noodle salad

*Charcuterie board*

Assorted Canadian cheese, cured and smoked meats

Castelvetrano and Kalamata olives, pepperoncini peppers, grilled bell peppers and red onion

Fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette, grainy Dijon mustard

Seasonal vegetable platter with peppercorn ranch dip

*Continued on page 4*

## ENTRÉES

*(choose 2)*

Add additional item \$6

- Peach and bacon BBQ pork St. Louis ribs
- Roasted pork loin, Dijon mustard and maple jus
- AAA Alberta baron of beef rolls with merlot jus
- Asian 5 spiced and sweet soy braised Alberta beef short rib
- Tuscan style beef cassoulet, bacon, white navy bean, lima bean and bell peppers
- Balsamic glazed honey mustard roasted chicken breast
- Braised chicken pieces with ale and juniper berries
- Fresh Atlantic salmon with bouillabaisse
- Green Thai coconut curry Atlantic salmon
- Arugula pesto basa fillets
- Chermoula basa fillets
- Tandoori spiced boneless Alberta leg of lamb and yogurt raita
- Kasha and quinoa pilaf with ratatouille jus (vegan option)

## VEGETABLE SIDE

*(choose 1)*

- Seasonal roasted vegetables
- Green beans almondine
- Roasted root vegetables with kale and Swiss chard

## STARCH

*(choose 1)*

Add additional item \$4

- Gnocchi pasta, garlic Boursin and browned sage butter
- Smoked mozzarella ravioli, sundried tomato and pesto sauce
- Substitute Gluten free chicken and kale ravioli to any of our pasta choices (add additional \$3)*
- Duck fat and paprika roasted baby potato
- Sea salt and rosemary roasted baby potato
- Home-style roasted garlic and chive mashed potato
- Potato and cheddar perogies with assorted condiments (green onion, bacon bits and sour cream)

## DESSERT

*(plated, choose 1)*

- Classic New York cheesecake
- Blood orange and cassis mousse cake
- Triple berry and passion fruit cake
- Hazelnut crunch, milk chocolate mousse, candied praline
- Pumpkin mont blanc
- Opera gateau
- Crème brûlée

## DINNER BUFFET ENHANCEMENTS

*Carving (minimum 35 people)*

AAA Alberta prime rib, merlot jus, horseradish and grainy Dijon mustard \$14

AAA Alberta baron of beef, merlot jus, horseradish and grainy Dijon mustard \$10

Bone-in ham \$9

*Upgrade to a Fantasy dessert buffet - \$8*

*Seasonal Fruit Platter - \$8 per person*

Seasonal fresh fruit, coconut honey yogurt dip





## RECEPTION

### COLD HORS D'OEUVRES

*per dozen*

*(minimum order of 3 dozen per selection)*

Mushroom gruyere profiteroles **\$36**

Watermelon, feta with balsamic reduction **\$36**

Beetroot hummus, falafel crumble and lemon tahini aioli **\$36**

Chargrilled halloumi cheese, prosciutto wrapped nectarines with balsamic glaze **\$38**

Tuna poke in charcoal barquettes **\$42**

Spicy tuna and cucumber sushi ball, wasabi, and soy sauce **\$42**

Fresh seasonal oysters, served with horseradish, tobacco, Mexican hot sauce, lemon and apple mignonette vinaigrette **\$44**

### HOT HORS D'OEUVRES

*per dozen*

*(minimum order of 3 dozen per selection)*

Vegetable spring rolls, plum sauce **\$36**

Vegetarian samosas, mint chutney **\$36**

Vietnamese pork spring rolls, sweet chili sauce **\$38**

Chicken 65 (battered fried chicken, tossed oriental spices, yogurt and curry leaves) **\$38**

Beef samosas and mint chutney **\$38**

Beer battered Kona lime basa pieces and lime caper tartar **\$38**

Malaysian chicken satay with spicy peanut sauce **\$38**

Coconut shrimp **\$38**

Mesquite black charcoal spiced calamari and lime aioli **\$40 per pound**

### ACTION STATIONS

All action stations are accompanied by a Fantasyland Chef

Stations are for a maximum of 2 hours

Minimum 50 people (additional charge of \$275 will apply to groups less than 50 people)

Action stations or bars need to be ordered in conjunction with other reception items and are not substituted for dinner

#### *Ramen noodle bar - \$16*

Ramen noodles, tonkotsu broth, shrimp, pork belly, chicken, assorted seasonal fresh vegetables, corn, enoki mushroom, boiled egg, Sriracha sauce, chili oil, sweet ginger vinegar

#### *Mashed potato bar - \$15*

Butter chicken, braised beef, shredded marble cheese, scallions, bacon crumble, sour cream, beef gravy

#### *Gnocchi poutine bar - \$15*

Deep fried gnocchi pasta, beef gravy, rustic tomato sauce, cheese curds, assorted condiments (scallions, bacon crumble and fresh chopped herbs)

#### *AAA Alberta beef prime rib station - \$18*

Alberta prime rib roasted, horseradish, grainy Dijon mustard, merlot jus, pretzel buns and caramelized onion



# RECEPTION BUFFET

Canapés based on 6 pieces per person.

## RECEPTION BUFFET \$30

### Passed Cold (choose 2)

Beetroot hummus, falafel crumble and lemon tahini aioli

Chargrilled halloumi cheese, prosciutto wrapped nectarines with balsamic glaze

Watermelon, feta with balsamic reduction on dim sum spoons

Mushroom gruyere profiteroles

### Passed Hot (choose 4)

Vegetable spring rolls with plum sauce

Vietnamese pork spring rolls with sweet chili sauce

Vegetarian samosas with mint chutney

Chicken 65 (battered fried chicken, tossed oriental spices, yogurt and curry leaves)

Beef samosas and mint chutney

Beer battered Kona lime basa pieces and lime caper tartar

Malaysian chicken satay with spicy peanut sauce

Coconut shrimp

### Action Station

Steel cut carved AAA Alberta roast beef with pan jus

Horseradish, mustards and pretzel buns

## L1 SIGNATURE RUSTIC RECEPTION BUFFET \$40

Charcuterie platter (assorted local cured deli meat, assorted specialty cheese and white anchovy)

Marinated olives, pickled mushrooms, grilled vegetables and crostini

### On the buffet:

Korean short ribs, kimchi with spicy red pepper sauce

Mesquite black charcoal spiced calamari with lime aioli

Julienne frites, pecorino with roasted garlic aioli

## DAY AT THE HAMPTONS \$50 (minimum 48 hour notice)

Pickled tuna and Canadian sturgeon caviar with lemon aioli on crostini

Fresh seasonal oysters, served with horseradish, tabasco, Mexican hot sauce, lemon and apple mignonette vinaigrette (4 per person)

San Pellegrino assorted sparkling water

Spanish cava



# LATE LUNCH

## PLATTERS

### *Domestic Cheese Platter - \$10 per person*

Babybel, Jalapeno Havarti, Swiss, blue cheese, brie and cheddar

Assorted fruit preserve, grapes, crackers and water biscuits

### *Gourmet Fine Cheese Platter - \$12 per person*

Garlic and herb Boursin, smoked Applewood cheddar, drunken goat, Roquefort and brie

Assorted fruit preserve, grapes, crackers and water biscuits

### *Deli Meat Platter - \$10 per person*

Montreal smoked meat, Genoa salami, roast beef, honey ham, turkey

Assorted pickles and olives, artisan sliced baguette and grainy Dijon mustard

### *Charcuterie Board (Cheese and Cured Meats) - \$23 per person*

Prosciuttini, coppa, bresaola, spicy soppressata, venison salami

Triple cream brie, drunken goat, Roquefort, garlic and herb Boursin, smoked Applewood

Castelvetrano and Kalamata olives, pepperoncini pepper, grilled bell pepper and red onion

Fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette, grainy Dijon mustard

### *Seasonal Fruit Platter - \$8 per person*

Seasonal fresh fruit with coconut honey yogurt dip

### *Seasonal Fresh Vegetable Platter - \$6 per person*

Fresh seasonal steel cut vegetables with peppercorn ranch dip

## STATIONS & BARS

### *Ramen noodle bar - \$16*

Ramen noodles, tonkutsu broth, shrimp, pork belly, chicken, assorted seasonal fresh vegetables, corn, enoki mushroom, boiled egg, Sriracha sauce, chili oil and sweet ginger vinegar

### *Mashed potato bar - \$15*

Butter chicken, braised beef, shredded marble cheese, scallions, bacon crumble, sour cream and beef gravy

### *Gnocchi poutine bar - \$15*

Deep fried gnocchi pasta, beef gravy, rustic tomato sauce, cheese curds with assorted condiments (scallions, bacon crumble and fresh chopped herbs)

Continued on page 8

## PIZZAS (14")

*Hawaiian - \$22.50*

Ham and pineapple

*Meat Lovers - \$23.49*

Beef, ham, pepperoni and sausage

*Bacon cheeseburger - \$23.49*

Beef, onion, bacon, mozzarella, cheddar

*Mediterranean vegetarian - \$23.49*

Olives, onion, olives, peppers, tomato, feta, oregano, fresh arugula

*Canadian - \$23.49*

Pepperoni, bacon and button mushrooms

*\*substitute gluten free 10 inch pizza for \$18*

## CREATE YOUR OWN PIZZAS (14")

- Bacon
- Beef
- Pepperoni
- Green peppers
- Pineapple
- Ham
- Olives
- Jalapenos
- Chorizo sausage
- Tomatoes
- Onions
- Mushrooms

*One topping - \$19.75*

*Two toppings - \$22.50*

*Three toppings - \$25.25*

*More than three toppings: \$2.50 each topping*



## BREAKS

### BREAK ENHANCEMENTS

Cake loaves \$4

Individual Miss Vickie's potato chips \$3

Individual salted pretzels \$3

Ice cream drumsticks \$3.50

Ice cream sandwiches \$3

House made granola bar \$3.50

MadeGood mini balls \$3 (gluten free)

Kashi Joi energy bar \$4.50 (gluten free)

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## STATIONS & BARS

*(minimum of 50 guests, maximum of 1.5 hour service)*

### **Donut Action Station - \$12**

Mini donuts with assorted toppings warmed and garnished by one of our Fantasyland Chefs  
Starbucks regular, decaffeinated coffee and assorted Tazo teas

### **Pretzel Bar - \$11**

Mini soft house made pretzels served with honey mustard, cheese sauce and cinnamon sugar  
Starbucks regular, decaffeinated coffee and assorted Tazo teas

### **Healthy Kick - \$18**

House made granola bars  
Assorted individual yogurts  
Trail mix, assorted nuts and fruit preserves  
Vegetable crudité and yogurt raita  
Bottled water and Vitamin Water

### **Galaxyland - \$16**

Freshly popped popcorn – truffle and caramel  
Assorted cake pops  
Rainbow Twizzlers  
Assorted canned pop  
Starbucks regular, decaffeinated coffee and assorted Tazo teas

## PLATTERS

### **Seasonal Fruit Platter - \$8 per person**

Seasonal fresh fruit with coconut honey yogurt dip

### **Seasonal Fresh Vegetable Platter - \$6 per person**

Fresh seasonal steel cut vegetables with peppercorn ranch dip

### **Domestic Cheese Platter - \$10 per person**

Babybel, jalapeno Havarti, Swiss, blue cheese, brie, cheddar  
Assorted fruit preserve, grapes, crackers and water biscuits

### **Gourmet Fine Cheese Platter - \$12 per person**

Garlic and herb Boursin, smoked Applewood cheddar, drunken goat, Roquefort, brie  
Assorted fruit preserve, grapes, crackers and water biscuits

### **Deli Meat Platter - \$10 per person**

Montreal smoked meat, Genoa salami, roast beef, honey ham, turkey  
Assorted pickles and olives, Artisan sliced baguette, grainy Dijon mustard

### **Charcuterie Board (Cheese and Cured Meats) - \$23 per person**

Prosciuttini, coppa, bresaola, spicy soppressata, venison salami

Triple cream brie, drunken goat, Roquefort, garlic and herb Boursin, smoked Applewood Castelvetro and Kalamata olives, pepperoncini pepper, grilled bell pepper and red onion

Fruit preserves, grapes, crackers, water biscuits, artisan sliced baguette and grainy Dijon mustard



# KOSHER MENU



## PLATED DINNER

Minimum 20 guests.

### SOUP

(choose 1)

Mushroom Bisque  
Tomato Bisque  
Butternut Squash  
Minestrone Soup  
Lentil Soup

### SALAD

(choose 1)

Israeli Salad  
Oriental Cabbage Salad  
Sweet Carrot Salad  
Garden Salad with dressing

### STARCHES

(choose 1)

Rice pilaf  
Majadra rice  
Fingerling potatoes  
Greek style roast potatoes  
Mashed potatoes  
Hasselback potatoes

### VEGETABLES

(choose 1)

Sautéed zucchini  
Glazed baby carrots  
Vegetable medley  
Green & yellow beans

### ENTRÉE

(choose 1) (price per person)

Choose one sauce for Beef or Chicken:  
Wine au jus, Raisin au jus, Mushroom sauce,  
Grainy Dijon jus

**Boneless Chicken Breast - \$63**

Breaded, herb crusted, stuffed, paprika roasted

**Boneless Skinless Chicken Thigh / Leg - \$68**

Skewers or steak

**Bone In Chicken (8 Piece cut) - \$58**

**English Cut Bone In Short Rib Steak (12 to 14 oz.)  
- \$93**

**Boneless Roast Prime Rib (8 oz.) - \$103**

**English Cut Braised Brisket (8 oz.) - \$75**

**Beef Roulade - \$71**

Stuffed with root vegetables and gherkins

**Stir-fry Beef & Vegetables, Chicken & Vegetables,  
Vegetarian Moussaka or Stuffed Peppers - \$45**

**Salmon Fillet 6 oz. with Dill or Caper sauce - \$54**

### DESSERTS

(choose 1)

Chocolate lava cake  
Apple strudel a la mode  
Chocolate cake with strawberry sauce  
Blueberry mousse cake  
Strawberry & blueberry Napoleon  
Pecan pie with chocolate sauce



## BUFFET DINNER \$75/person

*Minimum 20 guests.*

### SALAD

*(choose 5)*

Israeli salad  
Oriental cabbage salad  
Sweet carrot salad  
Hummus and pita  
Baba ghanoush  
Puréed eggplant with roasted garlic  
Pickled beef salad  
Corn salad  
Pasta salad  
Roasted red pepper dip with pita  
Pickles and olives

### STARCHES

*(choose 1)*

Rice pilaf  
Majadra rice  
Fingerling potatoes  
Greek style roast potatoes  
Mashed potatoes  
Hasselback potatoes

### VEGETABLES

*(choose 1)*

Sautéed zucchini  
Glazed baby carrots  
Vegetable medley  
Green beans  
Medley of carrots, yellow and green beans

### MAIN

*(choose 2)*

Roasted bone in chicken pieces  
Beef stir-fry  
Chicken stir-fry  
Stuffed chicken breast medallions (duxelle or bread stuffing)  
Sliced roasted chicken breast  
Meatballs with gravy  
Beef stroganoff  
Stuffed peppers

### DESSERTS

*(choose 1)*

Chocolate lava cake  
Apple strudel a la mode  
Chocolate cake with strawberry sauce  
Blueberry mousse cake  
Strawberry & blueberry Napoleon  
Pecan pie with chocolate sauce

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OR Upgrade to a

### DESSERT BUFFET \$9 per person

Combination of assorted cakes, tarts, finger pastries

*Add on Fruit Platter - \$6 per person*

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# HORS D'OEUVRES & PLATTERS

## HORS D'OEUVRES

*(price per dozen)*

- Chicken satay - \$60
- Beef satay - \$60
- Fish kebabs - \$40
- Stuffed mushroom caps - \$28
- Bourekas - \$28
- Potato knish - \$28
- Mini mushroom quiche - \$28
- Eggplant tartar in spoon - \$30
- Pakorras - \$25
- Samosas - \$25
- Individual crudités in cups - \$36

## PLATTER OPTIONS

*(family style)*

*2 items (\$5 per person)*

*3 items (\$7 per person)*

- Hummus & pita
- Roasted red pepper dip
- Baba ghanoush
- Roasted garlic mashed eggplant
- Pickled beet salad
- Pickle & olive platter
- Corn salad
- Devilled eggs with fried onion

## PLATED APPETIZERS

*(price per person)*

- Platter of smoked salmon & rye bread - \$9
- Salmon encroute - \$9
- Mushroom & leek quiche - \$5
- Bruschetta with crostini - \$7
- Wild mushroom ragout on puff pastry - \$9





# EAST INDIAN MENU



## BUFFET DINNER \$60/person

*Naan or butter Naan is included. Minimum 50 guests.*

### COLD SELECTIONS

Mixed greens with assorted dressings  
Mixed pickles and pappadums  
Kachumber  
Papdi Chaat  
Laccha Onion  
Raita  
Indian Street Corn Salad

### HOT SELECTIONS

**MEAT OPTIONS** (Choose one chicken dish and one lamb dish)

Butter Chicken  
Lamb Rogan Josh  
Chicken Muglai  
Gosht Kali Mirch  
Kadai Chicken  
Kheema Mutter

**VEGETARIAN OPTIONS** (Choose one from each group)

<b>Paneer dish</b>	<b>Dal</b>
• Shahi Paneer	• Dal Makhani
• Punjabi Malai Paneer	• Rajmah Masala
• Kashmiri Chaman	• Dal Fry
• Navratna Khorma	• Panchratne Dal
<b>Sabzi</b>	<b>Rice</b>
• Aloo Gobi	• Jeera Pulav
• Jeera Aloo	• Vegetable Pulav
• Aloo Capsicum	• Steamed Rice

### DESSERT

Mango mousse in tulip cup  
Chai Tea, Starbucks regular, decaffeinated coffee

### ENHANCEMENTS

*Enhance your buffet with an appetizer  
(Choose one meat and one vegetarian selection)  
Based on 4 pieces, \$16 per person*

#### MEAT APPETIZERS

Chicken Tikka  
Chicken Malai Kabab  
Fish Arnrtsari  
Hyderabadi Chicken 65  
Lamb Tikki

#### VEGETARIAN APPETIZERS

Vegetable samosa with tamarind chutney  
Aloo Tikki with mint chutney  
Vegetable spring rolls with plum sauce  
Masala Vada  
Mixed vegetable panora

#### ADD-ON ITEMS

Vegetarian appetizer - \$1.50 per person  
Meat appetizer - \$2.50 per person  
Vegetarian hot selection - \$2.50 per person  
Meat selection - \$3.50 per person



# REFRESHMENTS





## REFRESHMENTS

Starbucks coffee, regular & decaffeinated - \$3

Hot chocolate station with marshmallows, shaved chocolate, and whipped cream - \$4

Selection of international & herbal teas - \$3

Pitchers of fruit juice - 60 oz (apple, cranberry, grapefruit, iced tea, lemonade) - \$16

Individual bottled juices -300 ml - \$3.75

Flavored bottled water - 300 ml - \$4.50

Dasani bottled water - \$3

Individual milk - \$3

Assorted regular and diet soft drinks - \$3.25

Unlimited tea and coffee for the day - \$10

