

WEDDING MENUS

FANTASYLAND
HOTEL 



DINNER PLATED

Minimum charge 15 guests

2 main course selections add 5/person, 3+ main course selections add 10/person

Soup

Caramelized onion and mushroom bisque
Roasted parsnip and apple bisque
Cream of leek, potato, spring asparagus, focaccia crouton and crème fraîche
Fire roasted tomato, gin bisque and basil oil
Broccoli and applewood smoked cheddar

Salad

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago
Prosciutto, arugula and melon salad with balsamic fig vinaigrette
Romaine and radicchio salad, roasted pear, gorgonzola cheese and orange honey vinaigrette
Artisan spring green salad, cucumber, sweetie drops, shaved charred fennel, lemon and sumac white balsamic vinaigrette

Main

Stuffed Mediterranean pepper -artichokes, olives, kasha pilaf, roasted vegetable coulis, herb roasted potato and seasonal vegetable medley
3 Courses **50** | 4 Courses **60**
Mozzarella ravioli, wilted kale with smoked tomato sauce
3 Courses **52** | 4 Courses **62**
8oz. Chicken supreme, roasted garlic mashed potato, seasonal vegetables and Creole sauce
3 Courses **54** | 4 Courses **64**
10oz. Alberta pork chop, warm potato salad, seasonal vegetables and apple cider jus
3 Courses **56** | 4 Courses **66**

Pastrami seasoned roasted salmon, creamy polenta, seasonal vegetables and caper beurre blanc
3 Courses **60** | 4 Courses **70**
AAA Alberta prime rib, roasted garlic and sour cream mashed potato, seasonal vegetables and merlot jus (minimum 20 guests)
3 Courses **62** | 4 Courses **72**
Add Yorkshire pudding **2**
Lemongrass steamed 6oz. black cod, toasted coconut jasmine rice, charred spring onion, seasonal vegetables and Thai green curry
3 Courses **70** | 4 Courses **80**
7oz. AAA Tenderloin, crushed potatoes, seasonal vegetables and balsamic demi reduction
3 Courses **80** | 4 Courses **90**



Dessert

New York cheesecake
Hazelnut crunch, dark chocolate mousse and candied praline
Crème brûlée

Kiev cake
Piña colada mousse cake
Nutella pot de crème

groups@flh.ca | 780-444-5500 | flh.ca

All menus include coffee and tea. All pricing is per person unless otherwise noted. 17% gratuity and 5% GST will be applied to all food, beverage, and rental. Prices are subject to change without notice. Some items served may contain traces of nuts or nut products.



DINNER BUFFET

66 per person

Minimum charge 20 guests

Cold Items (choose 3)

Salads

Artisan style spring mix and seasonal ribbon vegetables with assorted dressings

Kale and romaine Caesar salad, dressing, bacon crumble, lemon wedges, croutons and shredded asiago

Greek style tri-colour quinoa salad

Apple, fennel and balsamic coleslaw

Sesame hoisin tofu noodle salad

Roma tomato caprese salad, bocconcini cheese, fresh basil and balsamic fig vinaigrette

Russian potato salad, green peas, carrots and dijonnaise dressing

Penne pasta salad, broccoli, bell peppers and blue cheese dressing

Romaine and radicchio salad, roasted pear, gorgonzola cheese and orange honey vinaigrette

Mixed Bean salad, corn kernels, parsley, feta cheese and sundried tomato and oregano dressing

Charcuterie board: assorted Canadian cheese, cured and smoked meats, fruit preserves, 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

Main (choose 2)

Peach and bacon BBQ pork St. Louis ribs

Roasted pork loin and apple cider jus

AAA Alberta baron of beef rolls with merlot jus

Asian 5 spiced and sweet soy braised Alberta beef short rib

Porchetta spiced roasted chicken breast with brown chicken jus

Rotisserie chicken pieces with ale and juniper berries gravy

Roasted free chicken breast with Marsala mushroom crème

Fresh Atlantic salmon with bouillabaisse

Green Thai coconut curry Atlantic salmon

Arugula pesto basa fillets

Chimichurri basa Fillets

Harissa marinated roasted cauliflower, vegetables couscous, sultana raisin & caramelized onion relish VG

Add additional item 8

Vegetable Side (choose 1)

Seasonal roasted vegetables

Green beans almondine

Roasted root vegetables with kale

Starch (choose 1)

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)

Rice pilaf

Add additional item 5

Starch Enhancement

Gnocchi pasta, garlic Boursin and browned sage butter

Smoked mozzarella ravioli, sundried tomato and pesto sauce

Each 6

Dessert

New York cheesecake

Hazelnut crunch, dark chocolate mousse and candied praline

Crème brûlée

Kiev cake

Piña colada mousse cake

Nutella pot de crème



DINNER BUFFET ENHANCEMENTS

Chef Attended Carving Station (minimum charge 30 people)

ALL PRICES ARE PER PERSON

AAA Alberta prime rib, merlot jus, horseradish and grainy Dijon mustard 24

Certified Angus Alberta baron of beef, merlot jus, horseradish and grainy Dijon mustard 16

Upgrade to a Fantasy dessert buffet 12

New York cheesecake, hazelnut crunch, dark chocolate mousse, candied praline, Crème brûlée, Kiev cake, piña colada mousse cake, Nutella pot de crème

Seasonal Fruit Platter 9

Seasonal fresh fruit with coconut honey yogurt dip



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RECEPTION

Minimum order of 3 dozen per selection

Cold Hors D'oeuvres (per dozen)

- Mushroom gruyere profiteroles 37
- Watermelon, feta with balsamic reduction 37
- Beetroot hummus, falafel crumble and lemon tahini aioli 37
- Smoked salmon wrapped asparagus, caper dill boursin cheese, savoury tart shell 39
- Prosciutto caprese skewer, mini bocconcini, fresh mint with balsamic glaze 38
- Spicy tuna and cucumber maki rolls, wasabi and soy sauce 45
- Fresh seasonal oysters, served with horseradish, tobacco, Mexican hot sauce, lemon and apple mignonette vinaigrette 45

Hot Hors D'oeuvres (per dozen)

- Vegetable spring rolls with plum sauce 37
- Vegetarian samosas with mint chutney 37
- Vietnamese pork spring rolls with sweet chili sauce 39
- Chicken tikka with mint chutney 39
- Beer battered Kona lime basa pieces with lime caper tartar 39
- Malaysian chicken satay with spicy peanut sauce 39
- Coconut shrimp 39
- Mesquite black charcoal spiced calamari with 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 for action stations (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

ALL PRICES ARE PER PERSON

Gourmet Mac & Cheese Station 18

Cavatappi pasta, gorgonzola cheese sauce, bacon, green onion, tomatoes, grana padano, prosciutto cotto (Italian style cooked ham), chicken and shrimp

Mashed Potato Bar 18

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

Gnocchi Poutine Bar 18

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

Certified Angus Alberta Baron of Beef 22

Overnight roasted baron of beef, horseradish, assorted mustard, merlot jus, demi baguette, sour cream, sauteed field mushroom and caramelized onion

Certified Angus Alberta Beef Brisket 24

Overnight roasted beef brisket, horseradish, assorted mustard, peach BBQ jus, marble rye bread and caramelized onion

AAA Alberta Beef Prime Rib 30

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



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RECEPTION BUFFET

45 per person

Minimum 30 guests

Canapés based on 6 pieces per person

Passed Cold (choose 2)

Beetroot hummus, falafel crumble and lemon tahini aioli
Smoked salmon wrapped asparagus, caper dill boursin cheese and savoury tart shell
Prosciutto caprese skewer, mini bocconcini, fresh mint with balsamic glaze
Watermelon, feta with balsamic reduction on dim sum spoons
Mushroom gougères

Passed Hot (choose 4)

Vegetable spring rolls with plum sauce
Vietnamese pork spring rolls with sweet chili sauce
Vegetarian samosas with mint chutney
Chicken tikka with mint chutney
Gougères (cheese pate choux)
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
Seasonal sliced fresh fruit



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LATE LUNCH

ALL PRICES ARE PER PERSON

Pretzel Bar 13

Mini soft pretzels accompanied with assorted dips

Assorted mustards (honey, Dijon, French, grainy), ranch, salsa, cheese sauce, butterscotch sauce and cinnamon sugar

Gourmet Mac & Cheese Station 18

Cavatappi pasta, gorgonzola cheese sauce, bacon, green onion, tomatoes, grana podano, prosciutto cotto (Italian style cooked ham), chicken and shrimp

Mashed Potato Bar 18

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

Gnocchi Poutine Bar 18

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

Domestic Cheese Platter 12

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

Assorted fruit preserve, grapes, crackers and water biscuits

Gourmet Fine Cheese Platter 14

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

Assorted fruit preserve, grapes, crackers and water biscuits

Deli Meat Platter 12

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) 24

Prosciutto, coppa, bresaola, mild soppressata, triple cream brie, drunken goat, gorgonzola, garlic and herb Boursin, smoked Applewood cheddar, 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

Seasonal Fruit Platter 9

Seasonal fresh fruit with coconut honey yogurt dip

Seasonal Fresh Vegetable Platter 7

Fresh seasonal steel cut vegetables with peppercorn ranch dip

Pizzas

Hawaiian	14"	22.50
Ham and pineapple		

Meat Lovers	14"	23.99
Beef, ham, pepperoni and sausage		

Bacon Cheeseburger	14"	23.99
Beef, onion, bacon, mozzarella, cheddar		

Mediterranean Vegetarian	14"	23.99
Olives, onion, olives, peppers, tomato, feta, oregano, fresh arugula		

Canadian	14"	23.99
Pepperoni, bacon and button mushrooms		

**Substitute gluten free 10 inch pizza for* 18

Create your own pizzas

(Bacon, beef, pepperoni, green peppers, pineapple, ham, olives, jalapenos, chorizo sausage, tomatoes, onions and mushrooms)

One topping	14"	19.75
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Two toppings	14"	22.99
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Three toppings	14"	25.25
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More than three toppings: 2.50 each topping



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