

# Wedding

Let us demonstrate how our service and culinary expertise can surpass your expectations with signature touches of our Chef Martin De Board and his culinary team plus dedicated people who will manage your experience.

Distinction by Sodexo can customize your event to fit your needs. The goal is to ensure that you and your guests experience the art of good taste



## **Our wedding packages included:**

A tasting for two people on the menu you have selected on a table set in your choice of linen and napkins, chosen from our available colors.

At your event, we include in each package: tablecloths, napkins, chair covers (black or white), dishes and glassware, cutlery, table numbers and decorative candles.

Among our three packages, the **Distinct** and **Distinctly Comforting** Packages includes a selection of canapés, a three-course meal including a soup or salad, a choice of main course and a dessert. Your meal will be accompanied by two glasses of house wine per person.

The **Distinctly Unique** Package includes a one-hour cocktail period, a selection of canapés, a three-course meal including soup or salad, a choice of main course and a dessert. Your meal will be accompanied by two glasses of house wine per person.

All packages include cake cutting, served with coffee, tea, and decaf.



# Distinct

## **CANAPÉS SELECTIONS** (select three of the following)

Smoked Salmon on Cucumber Medallion <sup>(GF)</sup>

Tahini Humous in Phyllo Cup <sup>(VG)</sup>

Black Olive Bruschetta on Crostini <sup>(VG)</sup>

Canadian Coast to Coast mixed Crab Cake topped with Lemon Aioli

Mushroom Tart with Goat Cheese <sup>(VG)</sup>

## **SALAD SELECTIONS** (select one of the following)

Arugula with Dried Cranberries and Crumbled Goat Cheese with Raspberry Dressing <sup>(VG/GF)</sup>

Mixed Young Greens in a Cucumber Ribbon, Shaved Red Radishes, Cherry Tomatoes, Basil Dressing <sup>(V)</sup>

**Or**

## **SOUP SELECTIONS** (select one of the following)

Potato and Leak Soup with Chive Oil and Crème Fraîche <sup>(VG/GF)</sup>

Carrot and Coriander Soup, Chive Oil <sup>(VG/GF/DF)</sup>

## **MAIN COURSE** (select one of the following)

Pan Roasted Free Range Chicken Breast with Red Wine Jus, Potato Flan and Market Vegetables <sup>(GF)</sup>

Seared Salmon over a Heirloom Tomato Tart with Basil Cream Sauce <sup>(GF)</sup>

Orange and Thyme Glazed Pork Tenderloin with its Jus served with Cheese Polenta and Market Vegetables <sup>(GF)</sup>

## **SWEET** (select one of the following)

Cheese Cake with Raspberry Compote

Classic Opera Band with Kahlua Crème Anglaise

**\$95.00 per guest**

All prices exclude service charges and taxes. For \$ 15 per person, you can include a regular open bar during cocktail (1 hour).

*VG: vegetarian / V: vegan / GF: gluten-free / DF: dairy free*



## Distinctly Comforting

### CANAPÉS SELECTIONS (select three of the following)

Smoked Salmon on Cucumber Medallion <sup>(VG)</sup>

Herb Risotto Lollipop with Pesto Sauce

Smoked Duck Mac 'n' Cheese Spoon

Mini Chicken Taco with Avocado Emulsion

### SALAD SELECTIONS (select one of the following)

Kale Caesar Salad with Grated Parmesan, Garlic Roasted Crostini, and Topped with Pickled Crispy Capers <sup>(VG)</sup>

Arugula Distinction Cobb Salad with Egg, Bacon, Cherry Tomato, Cucumber, Avocado Emulsion and Honey Dijon Dressing <sup>(GF)</sup>

Or

### SOUP SELECTIONS (select one of the following)

Cream of Mushroom Soup with Mixed Mushroom Garnish <sup>(VG/GF)</sup>

Roasted Tomato Soup with Aged Cheddar Cheese Crisp <sup>(VG/GF)</sup>

### MAIN COURSES (select one of the following)

Pan Roasted Free Range Chicken Breast with Roasted Corn and Brussel Sprout Hash topped with Grainy Dijon Sauce <sup>(GF)</sup>

Herb Crusted Salmon over a Comfit Tomato Risotto Timbale, served with Market Vegetables

Pan Seared 6oz Canadian Beef Flat Iron Steak topped with a Green Peppercorn Sauce served with Potato Flan and Market Vegetables <sup>(GF)</sup>

### SWEET (select one of the following)

Cheese Cake with Ginger Sour Cream topped with Raspberry Compote

Classic Maple Sugar Pie served Bourbon Whipped Cream and Pecan Garnish

**\$115.00 per guest**

All prices exclude service charges and taxes. For \$ 15 per person, you can include a regular open bar during cocktail (1 hour).

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# Distinctly Unique

## CANAPÉS SELECTIONS (select three of the following)

- Green Pea and Walnut Mash Crostini <sup>(VG)</sup>
- Goat Cheese Lollipop with Toasted Pumpkin Seeds and Apple Syrup <sup>(VG)</sup>
- Beetroot Hummus on Crostini topped with Goat Cheese <sup>(VG)</sup>
- Bison Meat Ball Mini Fork with Berry Jelly
- Watermelon with Aged Balsamic and Mint Leaf Chiffonade <sup>(VG/GF/DF)</sup>

## SALAD SELECTIONS (select one of the following)

- Grilled Cortland Apple and Parmigianino Shavings, Arugula, Trebbiano Grape Acidulated Fig Dressing <sup>(VG/GF)</sup>
- Citrus Baby Kale Salad with Pineapple Quinoa and Charred Spiced Tofu <sup>(V/GF)</sup>

Or

## SOUP SELECTIONS (select one of the following)

- Gazpacho Soup with Coriander Oil garnish <sup>(V/GF)</sup>
- Spiced Parsnip and Lentil Soup with Chili Oil and Shredded Mint Leaf <sup>(VG/GF)</sup>
- Green Pea and Watercress Soup with a Touch of Yoghurt <sup>(VG/GF)</sup>

## MAIN COURSES (select two of the following)

- Roasted 6oz Canadian Beef Tenderloin topped with a Pommery Mustard Demi-Glace served with Potato Flan and Market Vegetables <sup>(GF)</sup>
- Deconstructed “Cioppino”, Cod Tail, Salmon, Steamed Clams, Shrimp over Braised Fennel and Poached Potato topped with Spiced Tomato Sauce <sup>(GF/DF)</sup>
- Dark Ale Braised Boneless Beef Short Rib Topped with Blue Cheese with its Cooking Jus over Sweet Potato Mash and Market Vegetables <sup>(GF)</sup>

## SWEET (select one of the following)

- S’mores with Baileys Mousse in a Mason Jar
- Roasted Maple Red Beet and Apple Crumble with Cinnamon Whipped Cream

**\$150.00 per guest**

All prices exclude service charges and taxes. The package includes a regular open bar during cocktail (1 hour).

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## Kids with Distinction

**1<sup>st</sup> course** (select one of the following)

Small Greens Salad with Dressing on the Side <sup>(V)</sup>  
Vegetable Crudit  with Dip <sup>(VG)</sup>

**MAIN COURSES** (select one of the following)

Chicken Fingers and Fries with Plum Sauce  
Classic Homemade Mac'n'Cheese  
Grilled Chicken with Fries and Vegetables  
Grilled Salmon with Fries and Vegetables

**SWEET** (select one of the following)

Brownie and whipped cream  
Cookies and Milk

\$25.00

All prices are per person and exclude service charges and taxes

## DISTINCT ALTERNATE MEALS <sup>(VG/V/GF/DF)</sup>

### MAINS

Marinated Tofu, Vegetable and Portobello Stacker  
on a Bed of Risotto

Seasonal Vegetable Fricassee over Garlic Stewed  
Lentils

Oven Roasted Chickpea Cake with Spiced Butternut  
Squash, Tofu Tagine with Coriander Oil

### SWEET

Fruit Salsa Salad in Mason Jar

*VG: vegetarian / V: vegan / GF: gluten-free / DF: dairy free*



## DISTINCT ADD ONS

### **POUTINE BAR**

Classic Poutine Station

\$10.00 per Guest

Pulled Pork Poutine Station

\$14.00 per Guest

Smoked Salmon Poutine Station

\$16.00 per Guest

Vegetarian Poutine Station

*Served in a Chinese box*

\$14.00 per Guest

### **MAC'N'CHEESE BAR**

Cheddar Mac'n'Cheese with garnishes:

pulled pork, Bacon, Green Onion, Grated

Cheese, Sweet Peas, Ham, Mixed Beans and

Chili Flakes

*Served in a Chinese box*

\$14.00 per Guest

### **CHARCUTERIE**

Salted Meat Platter Garnished with Pickles  
and Mustards – Crostini and fresh sliced  
Breads

\$18.00 per Guest

### **CHEESE**

Imported and Domestic Cheese Platter  
served with Water Biscuits, Dried Fruit and  
Crisp Baguettes -

\$26.00 per Guest

(Minimum 20 guests)

### **SUSTAINABLE SEAFOOD TOWER**

Prime selection of seafood featuring

Poached Atlantic Lobster, Prawns, Shrimp,

Clams, Mussels, Smoked Salmon, Poached

Salmon, Crab Legs Served with Classic and

Unique Condiments

*Market Price \*(required rental of towers)*

### **BEAVERBITES®**

Warm Beaver bites® tossed in cinnamon  
sugar with vanilla whipped cream and  
chocolate sauce garnishes. Served with  
branded cups and spoons

\$13.00 per Guest

### **SALTED PRETZELS BAR**

German Style Salted Pretzels served with a  
Cranberry Mustard, Grainy Mustard, Sweet  
Mustard Dijon Mustard and Smoked  
Mustard presented in Mason Jars

\$8.00 per Guest

All prices are per person and exclude service charges and taxes



## À LA CARTE

All prices exclude service charge and taxes.

### BEVERAGES

Coffee and Tea Station, Ice Water (on the coffee station)

**\$3.50 per guest\*\***

Assorted Soft Drinks (cans) **\$3.50 per guest**

Assorted Bottled Fruit Juices **\$3.50 per guest**

Bottled Spring Water 330ml **\$3.50 per guest**

Perrier Water **\$3.50 per guest**

Pitcher of Ice Water **\$2.00 per guest**

*Minimum of 30 guests*

### INFUSED WATER STATION

Freshly Infused Water Station

Choice of one flavor:

Lemongrass and Cucumber

Star Anise and Orange

Mint and Watermelon

**\$3.50 per guest**

*Minimum of 30 guests*

### COFFEE STATION AND COLD BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas and Herbal Teas

Assorted Bottled Juices

Assorted Soft Drinks

Ice Water (on the coffee station)

**\$6.00 per guest\*\***

*Minimum of 30 guests*

*\*\* Please note the water is provided on the Coffee station only. For table service of ice water, there is an additional cost of \$ 2 per guest.*

### ADD ONS

Assorted Muffins **\$26.00 per dozen**

Croissants, Cinnamon Rolls & Danishes **\$28.00 per dozen**

Assorted Freshly Baked Cookies **\$22.00 per dozen**

Assorted Squares **\$24.00 per dozen**

Assorted Yogurts **\$3.00 per guest**

Assorted Granola Bars **\$3.00 per guest**

Fresh Seasonal Fruit Platter **\$4.00 per guest**

Fresh Vegetable Crudités Platter with Dip **\$4.00 per guest**

Deli Meats and Cheese Cubes Platter **\$14.00 per guest**

Assorted Chips and Pretzels **\$4.00 per guest**

*Minimum of 30 guests*





# INFORMATIONS

## FOOD AND BEVERAGE

All food and beverage must be prepared and served by Distinction by Sodexo.

To ensure quality and hygiene, food stations may remain out for a maximum of 2 hours, and any food and beverage leftover are prohibited to leave the premises.

If we cannot execute your menu for cultural reasons, we have affiliated caterers for Indian, Halal and Kosher meals.

- The caterer must be on the approved list by Distinction by Sodexo
- For external caterers, we provide servers, furniture, silverware, tableware, tablecloths and napkins, for an additional charge of \$ 45 per person before taxes and service.
- For external caterers, alcohol must be served by Distinction by Sodexo. Labor costs for service of alcohol are additional.
- For guests who require Halal meals, there is an additional fee of \$12 per guest. To prevent any cross-contamination, if one guest requires Halal meat, all guests will be receiving Halal meat.

Guests with dietary restrictions will be accommodated within our measures.

- A detailed list (names of guests with dietary restrictions and allergies) must be provided to the caterer 5 working days before the event

## PRICE POLICY

Menu prices cannot be guaranteed more than 90 days in advance, and a surcharge may apply for any changes or modifications to the proposed menu.

A surcharge will also be applied if your event takes place on a Canadian statutory holiday.

All food and beverage prices are subject to a 12.41% service charge, 4.59% administration fee, 5% GST and 9.975% QST in Québec or 13% HST in Ontario.

Prices on the menu are subject to change without notice. Events that have not been finalized (signed contract and \$1000 deposit) will be awarded the new pricing.

## GENERAL INFORMATION

For requests for events made less than 5 business days prior to the event date (including changes for an unsigned and paid contract), an administration fee of 15% of the invoice amount may be added to the contract.

Distinction by Sodexo reserves the right to cancel an event if the contract is not signed and paid in full 5 working days before the event.

Additional labor charges may apply for additional services requested, event changes or new events requested less than 5 business days prior to the event.

Please note that for any room's set-up to be completed more than 30 minutes before the start of a function or for any extraordinary delay, labor costs may apply.

## FRIENDLY REMINDER CALENDAR

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|--|---|
| Upon signature of the catering agreement | <ul style="list-style-type: none"><li>• \$1 000,00 deposit (non-refundable)</li></ul>   |
| 30 business days prior to event date     | <ul style="list-style-type: none"><li>• 50% of total estimated charges</li></ul>  |
| 15 business days prior to event date     | <ul style="list-style-type: none"><li>• Initial number of guests</li><li>• Final choice of menu (meals and drinks)</li><li>• Total projected cost balance</li></ul> |
| 5 business days prior to event date      | <ul style="list-style-type: none"><li>• Final guarantee of the number of guests</li><li>• Full list of dietary restrictions and allergies per guest</li></ul>       |

