



WEDDING PACKAGES



CONGRATULATIONS

Congratulations on your upcoming wedding!

Distinction by Sodexo is proud to be included in the planning of this your special day.

We are happy to offer the following three Wedding Packages:

- Distinction*
- Elegant*
- Exceptional*

All of our packages include the following: tablecloths and napkins, chair covers (black or white), all dishes, glassware and cutlery, table identification numbers, and votive candles.

We also include tasting session of your menu choices for two persons.



DISTINCTION

CANAPÉ CHOICES

- *Smoked Salmon on Cucumber Medallion (GF)*
- *Tahini Hummus in Phyllo Cup (VG)*
- *Black-Olive Bruschetta on Crostini (VG)*
- *Canadian Coast-to-Coast Mixed Crab Cake, topped with Lemon Aioli*
- *Mushroom Tart with Goat Cheese (VG)*

SOUP CHOICES

- *Potato-Leek Soup with Chive Oil and Crème Fraîche (VG/GF)*
- *Carrot and Coriander Soup with Chive Oil (VG/GF/LF)*

Or

SALAD CHOICES

- *Arugula with Dried Cranberries and Crumbled Goat Cheese, with Raspberry Dressing (VG/GF)*
- *Mixed Young Greens in a Cucumber Ribbon, with Shaved Red Radishes, Cherry Tomatoes, and a Basil Dressing (V)*

MAIN COURSE CHOICES

- *Pan-Roasted Free-Range Chicken Breast with Red Wine Jus, served with Potato Flan, and Market Vegetables (GF)*
- *Seared Salmon over an Heirloom Tomato Tart, with Basil Cream Sauce (GF)*
- *Orange- and Thyme-Glazed Pork Tenderloin au Jus, served with Cheese Polenta and Market Vegetables (GF)*

DESSERT CHOICES

- *Cheesecake with Raspberry Compote*
- *Classic Opera Cake, with Kahlua Crème Anglaise*

AFTER-PARTY STATION CHOICES

- *Classic Poutine, Pretzels and Popcorn*

Or

- *One glass of sparkling wine per person*

\$95.00 per guest

Your package includes:

- *A selection of three canapés*
- *A three-course meal with your choice of soup or salad, one main course, and one dessert*
- *Two glasses of wine per person*
- *One choice of after-party station*

Gratuities and taxes not included.



ELEGANT

CANAPÉ CHOICES

- Smoked Salmon on Cucumber Medallion **(VG)**
- Herb Risotto Lollipop with Pesto Sauce
- Smoked-Duck Mac-and-Cheese Spoon
- Mini Chicken Taco with Avocado Emulsion

SOUP CHOICES

- Cream of Mushroom Soup, with Mixed Mushroom Garnish **(VG/GF)**
- Roasted Tomato Soup, with Aged Cheddar Cheese Crisp **(VG/GF)**

Or

SALAD CHOICES

- Kale Caesar Salad, with Grated Parmesan, Garlic Roasted Crostini, topped with Pickled Crispy Capers **(VG)**
- Arugula Distinction Cobb Salad, with Egg, Bacon, Cherry Tomato, Cucumber, Avocado Emulsion, and Honey Dijon Dressing **(GF)**

MAIN COURSE CHOICES

- Pan-Roasted Free-Range Chicken Breast, served with Roasted Corn and Brussel Sprout Hash, and topped with Grainy Dijon Sauce **(GF)**
- Herb-Crusted Salmon over a Confit Tomato Risotto Timbale, served with Market Vegetables
- Pan-Seared 6 oz. Canadian Beef Flatiron Steak, topped with a Green Peppercorn Sauce, served with Potato Flan and Market Vegetables **(GF)**

DESSERT CHOICES

- Cheesecake with Ginger Sour Cream, topped with Raspberry Compote
- Classic Maple Sugar Pie, served with Bourbon Whipped Cream and Pecan Garnish

AFTER-PARTY STATION CHOICES

- Classic Poutine
- Pretzels or Popcorn
- Mac-and-Cheese
- Cookies

\$115.00 per guest

Your package includes:

- A selection of three canapés
- A three-course meal with your choice of soup or salad, one main course, and one dessert
- Two glasses of wine per person
- One glass of sparkling wine per person at the reception or during the after party
- One choice of after-party station

Gratuities and taxes not included.



EXCEPTIONAL

CANAPÉ CHOICES

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

SOUP CHOICES

- Gazpacho with Coriander Oil Garnish (V/GF)
- Spiced Parsnip and Lentil Soup, with Chili Oil and Shredded Mint Leaf (VG/GF)
- Green Pea and Watercress Soup, with a touch of Yogurt (VG/GF)

Or

SALAD CHOICES

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

MAIN COURSE CHOICES

- Duck Leg Confit, served with Pommes Fondant, Glazed Market Vegetables, and Sour-Cherry Gastrique
- Herbed Veal Chop, served with Charred Corn and Goat Cheese Polenta, Market Vegetables, and Bordelaise Sauce
- Lemongrass and Sake-Brined Chicken Supreme, served with Timbale of Jade Rice, Sesame Vegetables, and Coconut Yellow Curry Sauce

DESSERT CHOICES

- S'mores with Bailey's Mousse in a Mason Jar
- Roasted Maple Red Beet and Apple Crumble, served with Cinnamon Whipped Cream

AFTER-PARTY STATION CHOICES

- Classic Poutine
- Mac-and-Cheese
- BeaverBites®
- Charcuterie Board

\$150.00 per guest

Your package includes:

- A selection of three canapés
- A three-course meal with your choice of soup or salad, one main course, and one dessert
- Two glasses of wine per person
- One glass of sparkling wine per person at the reception or during the after party
- One choice of after-party station

Gratuities and taxes not included.



ALTERNATE MEAL CHOICES

MAIN COURSES

- *Marinated Tofu, Vegetable and Portobello Stacker, on a Bed of Risotto (VG/LF)*
- *Seasonal Vegetable Fricassée over Garlic-Stewed Lentils (VG/LF)*
- *Oven-Roasted Chickpea Cake with Spiced Butternut Squash, Tofu Tagine with Coriander Oil (VG/LF)*

DESSERT

- *Fruit Salsa Salad in Mason Jar (VG/LF)*



KIDS MENU

KIDS MENU \$25.00 (Gratuities and taxes not included.)

SALADS (select one of the following)

- *Small Green Salad with Dressing on the Side (V)*
- *Vegetable Crudité with Dip (VG)*

MAIN COURSES (select one of the following)

- *Chicken Fingers and Fries with Plum Sauce*
- *Classic Homemade Mac-and-Cheese*
- *Grilled Chicken with Fries and Vegetables*
- *Grilled Salmon with Fries and Vegetables*

DESSERTS (select one of the following)

- *Brownie and Whipped Cream*
- *Cookies and Milk*



SAVOURY STATIONS

SALTED PRETZEL BAR

• German-Style Salted Pretzels, served with a selection of Cranberry Mustard, Grainy Mustard, Sweet Mustard and Smoked Mustard, presented in Mason Jars
\$8.00 per guest

CHARCUTERIE BOARD

• Meat Platter, garnished with Pickles and Mustards, served with Crostini and Fresh Sliced Breads
\$18.00 per guest

CHEESE BOARD

• Imported and Domestic Cheese Platter, served with Water Crackers, Dried Fruits and Crisp Baguette
\$26.00 per guest
(Minimum of 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 a selection of classic and artisan Condiments
Market Prices

POUTINE BAR

• Classic Poutine Bar
\$10.00 per guest
• Pulled-Pork Poutine Bar
\$14.00 per guest
• Smoked-Salmon Poutine Bar
\$16.00 per guest
• Vegetarian Poutine Bar
Served in a takeout box
\$14.00 per guest

MAC-AND-CHEESE BAR

• Cheddar Mac-and-Cheese, with garnishes including Pulled Pork, Bacon, Green Onion, Grated Cheese, Sweet Peas, Ham, Mixed Beans and Chili Flakes
\$14.00 per guest



SWEET STATIONS

CANDY BAR

For the child in everyone:

- Candy Bar featuring a variety of sweets

Market price

POPCORN BREAK

- Spicy and Salty:

Spiced Popcorn, Cheddar

Popcorn and Buttery Popcorn

\$9.95 per guest

MINI MILK-AND-COOKIES BREAK

- Selection of Mini Cookies with Milk and Chocolate Milk

\$10.00 per guest

BEAVERBITES®

- Warm Beaverbites tossed with Cinnamon Sugar, garnished with Vanilla Whipped Cream or Chocolate Sauce. Served with branded cups and spoons.

\$13.00 per guest

INFUSED WATER STATION

- Freshly Infused Water Station — your choice of one flavour:

- Lemongrass and Cucumber
- Star Anise and Orange
- Mint and Watermelon

\$3.50 per guest

(Minimum of 30 guests)



CHEF MICHAEL LASALLE

Michael Lasalle is the executive banquet chef for Sodexo at the Canadian Museum of History and the Canadian War Museum. He has more than 20 years' culinary experience in the Ottawa-Gatineau region.

After obtaining his diploma from the prestigious Le Cordon Bleu culinary school, he worked with Epicuria for five years on many important events, particularly for embassies. His exploration of tailored cuisine inspired by different cultures led to his management of major banquets at many Ottawa conference venues.

Michael later became head chef at the Gatineau restaurants Edgar and Odile. The culinary team at Odile won the regional Gold Medal Plates award, and went on to compete nationally in the Canadian Culinary Championships.

Following these successes, Michael joined the Sodexo team at the Museum of History and War Museum. He has also served as a professor of culinary arts at La Cité collégiale, and as a judge of the final exam for Le Cordon Bleu culinary arts students. Twenty years after launching his professional career, Michael is a highly skilled chef who now evaluates the skills of the region's future chefs.



GENERAL INFORMATION

All foods and beverages must be prepared and served by Distinction by Sodexo. To ensure quality and hygiene, food stations may remain out for a maximum of two hours, and any leftover foods and beverages may not leave the premises.

If we cannot provide your menu for cultural reasons, we have affiliated caterers able to offer South Asian, Halal and Kosher meals. The caterer must be on the list approved by Distinction by Sodexo. In the event of outside caterers, we provide servers, furniture, silverware, tableware, tablecloths and napkins, for an additional charge of \$45 per person, before taxes and gratuities.

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 must be served Halal meat. Guests with dietary restrictions will be accommodated to the best of our abilities. A detailed list (names of guests with dietary restrictions and allergies) must be provided to the caterer three working days prior to your 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 for events at the Canadian Museum of History in Québec, or 13% HST for events at the Canadian War Museum in Ontario.

Prices indicated on the menu are subject to change without notice. Events that have not been finalized (with signed contract and \$1,000 deposit) will be subject to any new pricing that comes into effect before the event has been finalized.



TIMELINES

GENERAL INFORMATION

Distinction by Sodexo reserves the right to cancel any event for which the contract has not been signed and paid in full five business days before the event.

Additional labour charges may apply for any extra services requested, or changes to the event itself.

Please note that, to ensure that the room is set up less than 30 minutes before the start of your function, or in the event of any extraordinary delay, additional labour costs may apply.

FRIENDLY REMINDERS

The following fees and information should be provided to Distinction by Sodexo as outlined below.

- Upon signature of the catering agreement

- *\$1,000.00 deposit (non-refundable)*

- 30 business days prior to event date

- *50% of total event estimate*

- 15 business days prior to event date

- *Initial number of guests*
- *Final choice of menu (meals and drinks)*
- *Payment of balance of total projected costs*

- 3 business days prior to event date

- *Final guarantee of the number of guests*
- *Full list of dietary restrictions and allergies by guest*





CONTACT

Distinction by Sodexo

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819-776-7012