



2023 Wedding menu

\$71.50 per person / add canapés service with choice of 3 canapes \$81.50 per person

Family style or buffet

Pacific Grill / Choose 2

Dry tomahawk | charcoal | brown butter BBQ sauce (\$8.50 add on per person)
Smoked Bison flat iron | chimichurri | grass fed brown butter
Grilled brined fraser valley pork chop | yellow deer mustard | apple and honey butter
Brined | smoked Farm crest chicken | herb verde | heirloom tomatoes
Cedar planked heirloom beet cured wild BC salmon | brown butter and spruce tip hollandaise
Smoked pacific halibut | lemon thyme butter sauce

Vegan - Smoked tempeh ribs | sweet n sour bbq sauce | scallion

Salads / Choose 2

Roasted Pemberton root salad | pepper greens | caramelized onion and bacon emulsion | hazelnuts
Pemberton varietal beet and heirloom carrot salad | pumpkin seeds | whipped chevre | pickled shallot | apple and champagne emulsion
Toasted farro salad | tenderized kale | red quinoa | cumin and orange vinaigrette | baby spinach

Recommended Sides / Choose 2

Smashed Pemberton potato | creme fraiche | caramelized sweet onion | herbs
Kennebec frites | rosemary salt | smoked ketchup
Asparagus and summer squash | wild herbs | citrus
Grilled heirloom carrots and wild greens | brown butter | smoked salt
Chilliwack grilled corn | salt spring island chèvre | roasted garlic | peppercorn (when available)

Asian Grill / Choose 2

Grass fed finished Korean short ribs | galbi | sesame | wild spring onion | kimchi
Brandt lake wagyu striploin | sake and dark soy | black garlic (\$12 add on per person)
Sweet and sour Johnston's ribs | crispy garlic and chili | peanuts
Sticky chicken | dried pepper flakes | hoisin | peanut





Smoked Tandoori salmon and prawns | spiced yogurt | mint
Miso black cod | grilled scallion | tatsoi | shiso
Nam jim grilled seafood | coriander salad | bean sprouts

Vegan - Beyond satay | peanut sauce | coriander

Recommended sides / Choose 2

Korean crispy rice | sesame
Roasted cauliflower | garam masala | raita | ghee
Coconut anise rice | jasmine
Grilled asian greens | black bean sauce | crispy garlic
Caramelized brussel sprouts | chili garlic soy dressing

Salads / Choose 2

Tomato and cucumber salad | pickled onions | mint | thai basil | peanuts
Kale and spinach gomae | sesame
Crispy mushroom salad | sweet sesame emulsion | grilled asian greens | toasted peanut and sesame
Summer greens | chili and peanut dressing | mint | avocado | coriander leaves | crispy kale | shies | capsicum
Pemberton potato gamja salad | heirloom carrots | kewpie | pickled cucumber
Asian slaw | sesame and ginger marinade | lime | cilantro

Mediterranean Grill / Choose 2

Grassfed / finished tenderloin | demi (add \$9 per person)
Grilled elk rack | tomato and olive tapenade | maitre d' beurre (add \$7.50 per person)
Lamb kofta | tahini sauce | lemon oil
Farm crest confit chicken | putanesca | pecorino
Za'atar chicken | roasted garlic sauce
Ras el hanout lois lake steelhead | saffron hollandaise | citrus oil

Vegan - beyond kofta | 'tzatziki' | tahini

Recommended sides / Choose 2

Woodland mushroom risotto | truffle | reggiano
Gorgonzola rigatoni | fresh herbs | blistered tomato | spinach
Garlic rolled pita | dukka
halloumi skewers | summer squash | tomato herb vinaigrette





Salads / Choose 2

Grilled caesar salad | radicchio | romaine | parmesan | sourdough croutons | crispy capers
Heirloom tomato salad | burrata | dukka | toasted hemp seed pesto | baby greens | basil
Toasted Bulgur tabouleh | preserved lemon | gem tomato | mint and lemon emulsion | toasted
red quinoa | crispy walla walla onion | parsley | labneh
Harissa roasted cauliflower salad | olive dust | crispy chick peas | roasted garlic hummus |
arugula | whipped feta
Greek style salad | kalamata | marinated sweet onion | spinach | goats feta | tomato | fire
roasted peppers | mustard greens
Pasta salad | penne | ricotta | tomato compote | basil pistou | baby pea greens | arugula (GF
option available

***menu can be adjusted to accommodate all dietary needs and restrictions.**

