



Wedding menu

\$76.50 per person / add canapés service with choice of 3 canapes \$84.50 per person

Family style or buffet (plated offered with additional costs)

Pacific Grill / Choose 2

Tomahawk | brown butter BBQ sauce (\$8.50 add on per person)

Wagyu X striploin | tare (Market price applicable)

Smoked Bison flat iron | chimmichurri | grass fed brown butter

Grilled brined fraser valley pork chop | yellow deer mustard | apple and honey butter

Za'atar 1/4 chicken | roasted garlic sauce

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

Smoked Tandoori salmon and prawns | spiced yogurt | mint

Vegan - beyond kofta | 'tzatziki' | tahini

Salads / Choose 2

Pemberton varietal beet and heirloom carrot salad | pumpkin seeds | labneh | pickled shallot | apple and champagne emulsion

Toasted farro salad | tenderized kale | red quinoa | charred lemon vinaigrette | pecorino | arugula | roasted apple

Roasted Pemberton root salad | pepper greens | caramelized onion and bacon emulsion | hazelnuts | celery brunoise



Crispy mushroom salad | sweet sesame emulsion | grilled asian greens | toasted peanut and sesame

Grilled caesar salad | radicchio | romaine | parmesan | sourdough croutons | crispy capers

Heirloom tomato salad | burrata | dukka | toasted hemp seed pesto | baby greens | basil

Harissa roasted cauliflower salad | olive dust | crispy chick peas | roasted garlic hummus | arugula | whipped feta

Pasta salad | penne | ricotta | tomato compote | basil pistou | baby pea greens | arugula (GF option available

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

Caramelized brussel sprouts | chili garlic soy dressing

Grilled heirloom carrots and wild greens | brown butter | smoked salt

Chilliwack grilled corn | salt spring island chèvre | roasted garlic | peppercorn (when available)

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

Please note we can also customize a menu to best suit your needs. With additional costs