

## Wedding Collection Bar Packages

### Silver Bar Package Included

6-hour open bar

4 Choices of Selection of Domestic Beers

House Wines (*Shiraz & Chardonnay*)

Unlimited Bottles of Table Wine

(*During Dinner Service*)

Premium Brand Bar Rail

(*Vodka, Rum, Gin, Rye, Scotch, Brandy*)

All Mixes, Ice, Juices & Pop Included

### Gold Bar Package (Upgrade)

7-hour open bar

3 Choices of Selection of

Domestic Beers + 1 Imported

House Wines (*Shiraz & Chardonnay*)

Unlimited Bottles of Table Wine

(*During Dinner Service*)

Premium Brand Bar Rail

(*Vodka, Rum, Gin, Rye, Scotch, Brandy*)

All Mixes, Ice, Juices & Pop Included

### Diamond Bar Package (Upgrade)

7-hour open bar

3 Choices of Selection of

Domestic Beers + 2 Imported

House Wines (*Shiraz & Chardonnay*)

Unlimited Bottles of Table Wine

(*During Dinner Service*)

Premium Brand Bar Rail

(*Vodka, Rum, Gin, Rye, Scotch, Brandy*)

3 Choices of Selection Dinner Liqueurs

Includes a Signature Drink

All Mixes, Ice, Juices & Pop Included

## BLAIR'S CATERING @ the GLEN

1857 Queen Street West

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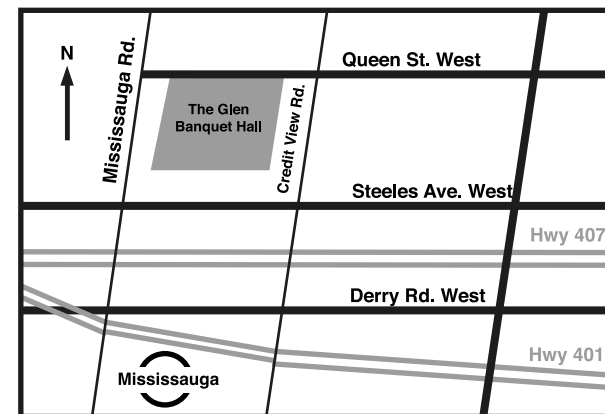
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Elegant. Personalized. Tasteful.



## The Glen Wedding Collection Menu



*Price Inclusive of Tables | Chairs | Tableware | Linen | Staffing  
Silver Bar Package Administration Fees & Room Rental Fee*

*Applicable Taxes & Gratuity Extra  
Minimum Guarantees & Date Premiums May Apply*

## The Glen Wedding Package

### Welcome Beverage

Mulled apple cider

### Antipasto Station

A selection of Italian meats, marinated artichokes and mushroom salad, spiced olives, roasted peppers, grilled vegetables, pepperoncini, insalata di mare w/ herbed tomatoes & lemon juice, assorted cheeses, crostini & biscuits

### Plated Dinner

Local bread served with whipped honey butter

### Salad Course

Caesar salad with in-house dressing

### Entrée Course

*(choice of)*

Port braised beef short ribs with fried wild mushrooms  
Pan seared salmon w/ Grand Marnier beurre blanc  
Polenta stack with grilled vegetables, spinach, fried haloumi cheese on tomato puree

*All Entrées served with zucchini, green bean carrot bouquet & parmesan roasted tomato with a choice of fingerling, mashed or mini-Yukon potato*

### After Dinner

Organic fair-trade coffee  
Assortment of black & herbal teas  
Strawberry shortcake with cookie garnish

### Late Night Table

Choose from our interactive food stations menus



## Signature Wedding Package

### Welcome Beverage

Mulled apple cider

### Passed Hors-d'oeuvres

Parmesan fries in mini cone w/ truffle aioli  
Mini beef tenderloin sliders w/ spicy red onion jam, arugula & candied bacon Grilled peach & tomato bruschetta w/ creamy chevre & balsamic glaze  
Coconut shrimp w/ mango compote

### Plated Dinner

Local bread served with whipped honey butter

### Salad Course

Baby spinach & arugula salad with pears, candied walnuts, feta & star anise vinaigrette

### Entrée Course

*(choice of)*

Prime-rib of beef with port pan gravy & Yorkshire pudding  
Parmesan chicken stuffed with brie & asparagus topped with wild mushroom cream  
Phyllo parcel filled with roasted vegetables topped w/ wild mushroom cream

*All Entrées served with zucchini, green bean carrot bouquet & parmesan roasted tomato with a choice of fingerling, mashed or mini-Yukon potato*

### After Dinner

Organic fair-trade coffee  
Assortment of black & herbal teas  
Tiramisu with coffee bean & toasted orange garnish

### Late Night Table

Choose from our interactive food station menus

## Elegant Buffet Package

### Welcome Beverage

Mulled apple cider

### Passed Hors-d'oeuvres

Parmesan fries in mini cone with truffle aioli  
Mini tenderloin sliders with spicy red onion jam arugula & candied bacon Grilled peach & tomato bruschetta w/ creamy chevre & balsamic glaze  
Coconut shrimp with mango compote

### Hot & Cold Buffet Dinner

Local bread served with whipped honey butter & Yorkshire pudding

Spinach & Arugula salad with grilled peaches & honey balsamic vinaigrette

Caesar salad with in-house dressing

Chef carved garlic and herb crusted prime rib of beef w/ pan gravy

Parmesan chicken stuffed with asparagus & Brie s/w wild mushroom cream

Penne w/ vodka blush sauce baked w/ mozzarella cheese

Herb & garlic roasted potatoes

Hot buttered mixed vegetables

### Dessert Station

Assorted mini cakes, cupcakes, donuts and pastries accompanied by fresh assorted fruit.

### After Dinner

Organic fair-trade coffee  
Assortment of black & herbal teas

### Late Night Table

Choose from our interactive food stations menus

## Wedding Collection Interactive Food Station Menu

### Pacific Rim

Barbecue glazed pork ribs, Thai stir fry vegetables, sweet and sour chicken balls, vegetable fried rice, fortune cookies, chop sticks & take away boxes

### Mac and Cheese station

Served with the following toppings, smoked bacon, green onions, sautéed wild mushrooms, diced tomatoes, sour cream and ketchup

### Poutine Bar

French fries, beef gravy, grated marble cheese, fresh curds, white vinegar, malt vinegar, ketchup, chili sauce, mayonnaise, salt and pepper

### Grilled Cheese Station

Assorted breads, Swiss, provolone, Havarti, marble and old cheddar cheeses, prosciutto, ham and genoa salami, arugula, sliced tomatoes, fried mushrooms, pickles, assorted mustards and ketchup

### Slider Station

Mini gourmet all beef and veggie burgers, mini in house smoked pulled pork w/ mini rolls, shredded cheese, Swiss cheese, roasted red peppers, caramelized onion aioli, arugula, pickles, and assorted mustards & ketchup

### Taco Bar

Soft shells tacos filled with your choice of lime Tequila Chicken, Baja Beef and Curried Chickpea. Toppings to include shredded lettuce, onions, tomatoes, guacamole, salsa, cilantro chipotle sour cream and shredded cheese

### Fajita Station

Fajitas, tacos and nachos accompanied by: Lime/tequila marinated chicken strips and chilli con carne, grilled peppers, onions, refried beans, shredded lettuce, cheese, salsa, green onions, cilantro sour cream and guacamole

### Sweet Table

Assorted wraps, assorted cheese and fruit, crudité, cakes and pastries and donuts