

## *Diamond Wedding Package*



Includes the Following

### Ceremony Site

Your selection of an indoor or outdoor location

Gazebo adorned with flowers

Chair covers

### One Hour Open Bar

Offered before dinner

Unlimited high balls, Domestic beer, House wines

### Non Alcoholic Beverage

Choice of one — Fruit Punch, Lemonade or Iced Tea

Available all evening

### Chefs Selection of Deluxe Hot Hors D'oeuvres & Cold Canapés

Served by our attendants during your Cocktail Hour

### Buffet Dinner

Diamond Dinner Buffet Selection

### Wine with Dinner

Half bottle per person of VQA Okanagan wine, White or red

### Gourmet Wedding Cake

Wedding Cake of your choice

Engraved wedding cake serving set

### Table Decorations

Mirrored tile at center of table with votive candles

Bud Vase with seasonal flower and greenery

Chair covers

### Finishing Touches

Red carpet at entrance to ballroom

Elegant sheer white backdrop with sparkling lights behind head table

Ice Sculpture

### Sparkling Wine Toast

One Flute Per person

### Wedding night in our Honeymoon Suite

Enjoy a complimentary stay in our Honeymoon Suite complete with a private Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning.

Package is available for minimum 50 people | For a plated Dinner add \$ 6.00 per person

Prices do not include 15% Gratuities and 12% HST



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## *Diamond Dinner Buffet Selection*



### COLD RECEPTION

Choice of Three

Dill Pickled Oysters, English Cucumber "Capellini"  
Wild Salmon Tartare, Sweet Red Onion, Crème Fraiche,  
Black Caviar  
Grana Padano Parmesan Crisps, Goat Cheese Mousse  
Japanese Spoon Maine-Diver Scallop Ceviche  
BC Salmon Gravlax Rose, Oat Cake, Lemon Cream Cheese  
Roulade of Smoked Chicken, Baby Spinach,  
Curried Langoustines  
BC Prawn, Avocado Salsa, Potato Millie-feuille, Chipotle aioli  
Niagara Grape & Cheese Truffles  
Smoked Salmon Roulade, Wasabi Cream, Dark Rye Croustade  
Beef Strip loin Roll Chive Horseradish  
Tomato, Bocconcini, Focaccia Crouton, Balsamic Reduction  
Phyllo Purse French Brie, Cumberland Jelly  
Tortilla Chips, Curried Jumbo Prawns, Mango Salsa  
Grilled, Poach Asparagus & Parma Prosciutto  
Organic Tomato, Crispy Basil, Grana Padano Shooters

### HOT RECEPTION

Choice of Four

Champagne Baked Oysters, Mushroom, Scallions,  
Champagne Cream  
Crisp Panko Dungeness Crab Cakes, Pineapple Ginger Salsa  
B.C. Mushroom "Flight Tasting"  
Pork Cheek Poppers, Apple Marmalade  
Tandoori Chicken Drummettes  
Tempura Prawns, Soya Wasabi Glee  
Beef Satay, Asian Peanut Sauce  
Tikka Chicken Skewers, Cucumber Raita  
Mini Quiche Roasted Sweet Peppers, Boursin Cheese  
Mini Quiche of Red Onion, Figs & Stilton  
Pastry Purse Pear, Cambanzola Cheese, Candied Cashews  
Spicy Vegetable Samosas, Green or Red Chutney  
Spicy Chicken Samosas, Green or Red Chutney  
Swedish Meatball Skewer, BBQ Sauce  
Vegetables Spring Rolls, Spice Plum Sauce  
Spanakopita, Spiced Tzatziki  
Indian Vegetables Pakoras, Mango Chutney

Buffet includes

Rustic European Bread Display & Sweet Butter  
Olive Tapenade and Artichoke Pesto Spread

### SALAD SELECTION

Choice of Four

Pasta Salad with Pacific Baby Shrimp and Pesto Mayonnaise  
Asparagus Tip, Sweet Pepper Medley, Dressed with Walnut Oil  
Sicilian Fennel and Orange Salad with Mint and Red Onion  
Grilled Marinated Vegetable Salad  
Wild & Gathered Greens, Fresh Berries, Mandarin Oranges,  
Roasted Garlic Vinaigrette  
Classic Caesar Salad, Pesto Croutons, Reggiano Parmesan  
Butter Lettuce and Asparagus Tip Salad Sun Dried Tomato Vinaigrette  
Red Bliss Potato Salad  
Spinach Salad Orientale  
Sweet Corn, Chili, Cilantro and Assorted Peppers Salad



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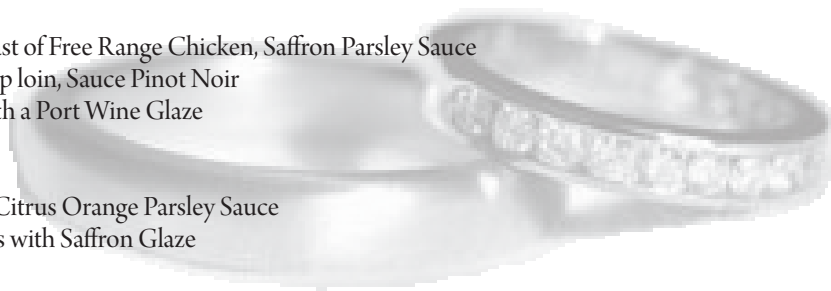
Tomato Kachumber  
 Raita  
 Mesculin Greens with Onion and Tomato  
 Grilled & Marinated Hearts of Palm with Fried Capers  
 Tender Asparagus Spears with Goats Cheese Crumble  
 Tomato and Baby Bocconcini Salad with African Bush Basil  
 Fire Roasted Bell Peppers & Onions with Lemon Thyme Oil  
 Corn Salad with Wild Rice & Scallions

#### DECORATIVE PLATTERS

Choice of Four  
 Poached Decorated Salmon Surrounded by Salmon Medallions, Citrus Mayonnaise  
 Decorated Ham Surrounded by Black Forest and Prosciutto Ham  
 Antipasto of Artichoke Hearts, Grilled Vegetables,  
 Bocconcini, Tomatoes and Melon  
 Chilled Salmon Display, Poached Salmon, BBQ and Smoked Salmon  
 Smoked Trout, Peppered Mackerel  
 Smoked Turkey & Cranberry Mango Chutney  
 Jardinière of Home Pickled Vegetables  
 Roast Beef Display, Creamy Horseradish and  
 Shrimp with Cocktail Sauce  
 Ice Seafood Medley Display of Mussels & Clams  
 European Country Baked Ham and Charcuterie Display with Black Forest Ham,  
 Deli Meats, Sausage, Pates and Cumberland Sauce

#### MAIN COURSE SELECTIONS

Choice of Four  
 Grilled Chicken Breast, Truffled Brandy Jus, Shitake Mushrooms  
 Chicken Breast, Mushrooms-Green Peppercorn Sauce  
 Chicken Biryani  
 Breast of Chicken, Sweet Papaya Curry Sauce  
 Butter Chicken  
 Chicken Curry  
 Spinach & Feta Stuffed Breast of Free Range Chicken, Saffron Parsley Sauce  
 Roasted Grain Fed Beef Strip loin, Sauce Pinot Noir  
 Center Cut Sirloin Steak with a Port Wine Glaze  
 Beef Curry  
 Beef Biryani  
 Broiled B.C. Salmon Filets, Citrus Orange Parsley Sauce  
 Grilled Pacific Salmon Filets with Saffron Glaze  
 Fish Masala  
 Shrimp Fried Rice, Thai Spices  
 B.C. Wild Salmon Filet, Lemon, Chives Sauce  
 Baby Pork Back Ribs, Brown Sugar and Brandy  
 Roast Leg of Lamb, Traditional Mint Sauce  
 Lamb Curry  
 Chow Mein Noodles Stir Fry with Fresh Vegetables, Ginger and Green Onions  
 Grilled Vegetarian Lasagna  
 Ravioli filled with Wild Mushrooms with a Roasted Tomato Sauce  
 Ricotta and Spinach Cannelloni, Crème Tomato Sauce  
 Cheese Stuffed Eggplant, Chili Tomato Sauce  
 Vegetarian Palak Paneer  
 Aloo Gobi  
 Bindi Curry



#### SIDE SELECTIONS

Choice of Three  
 Steamed & Buttered Potato Nuggets  
 Jeera Potatoes  
 Minted Baby Roast Potatoes





Garlic & Lemon Roasted Nugget Potatoes  
Grilled Vegetable Gratin with Plum Tomatoes  
Confetti Rice Pilaf with Pearl Vegetables  
Basmati Rice  
Spanish Rice  
Green Pea & Saffron Basmati Rice  
Medley of Vegetables  
Grilled Seasonal Vegetables

#### DESSERT SELECTIONS

Choice of Four  
Sliced Fresh Fruits and Seasonal Berries  
Chocolate Mousse  
Assorted Cheesecakes  
Assorted Fruit Pies  
Tortes  
Fruit Cakes  
International Cheeses, French Bread and Assorted Crackers  
White Grand Marnier Chocolate for Dipping with Strawberries  
Mango Cheesecake  
Cardamom infused Crème Caramel

Buffet includes  
Choice of Two  
Gourmet Regular & Decaffeinated Coffee  
Traditional East Indian Chai Tea  
Assorted Teas



## *Diamond Dinner Plated Selection*



### CREATE YOUR OWN FOUR COURSE DINNER MENU

Our Chefs have designed these plated Dinner menus to enable you to pick and choose and create your own menu. Please note that the Starter & Dessert should be the same for all guests.

We are pleased to create a customized Menu which reflects the flavors and tastes of your choice.

#### Included

Freshly Baked Assorted Rolls and Butter  
Coffee and Assorted Teas

#### SOUP SELECTIONS

One Selection

Pacific Northwest Seafood Chowder  
Tomato – Avocado Buttermilk Soup  
Roasted Fraser Valley Butternut Squash  
Vegetable Chowder  
Hot & Sour Chicken Soup  
Hungarian Beef Goulash Soup

#### SALAD SELECTIONS

One Selection

Executive Caesar Salad  
Traditional Caesar Salad with Chef's "twist"  
Marinated Olives, Pesto Parmesan Croutons

Bleu Claire Cheese, Roasted BC Pear Salad  
Little Qualicum Bleu Claire Cheese, Candid Cashews, Mesculin & Micro Greens

Spinach Salad Orientale  
Blue Cheese, Sliced Apples, Spicy Caramelized Pecans

Champagne & Lavender Salad  
Seasonal Greens, Belgian Endive, Warm Goat Cheese Galettes, Lavender Vinaigrette

#### APPETIZER SELECTIONS

One Selection

Antipasto Plate  
Black Tiger Prawns, Venezia Prosciutto, Melon, marinated Artichokes, Italian Salami, Fresh Local Farm Roasted Vegetables, Tomato  
Bocconcini

Truffled Carpaccio of Beef  
Sherry vinegar emulsion, Organic hazelnut oil

Salmon & Halibut Ceviche  
Extra Virgin Olive Oil, Limoncello Reduction, Olives & Peppers

Roma Tomato, Okanagan Goat Cheese Salad  
Fried Organic Basil aged Balsamic Vinegar, Extra Virgin Olive Oil

#### ENTRÉE SELECTIONS

Maximum choice of 3 selections and must be pre ordered

Fraser Valley Chicken Breast  
Spinach- Salt Spring Island goat cheese farce,



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Grana padano potato gratin, Port wine roasted shallot jus

Pan-Fried Filet of Wild BC Salmon  
Lemon Grass Scented Basmati Rice, Pea shoots,  
Lemon & orange sauce

Broiled, Marinated Nicola Valley 6 oz Beef Tenderloin  
Truffle Bobs Ranch Shallots, Pinot Noir Glaze or Herb Butter  
Garlic Gratin Potatoes, Grilled Seasonal Vegetables

Certified Angus Beef New York Steak 8 oz  
Centre cut strip loin, Full-bodied texture,  
Red Wine Rosemary Garlic Jus  
Grana Padano Potato Gratin, Seasonal Vegetables

Braised Quadra Island Lamb Shank  
Lamb Shank in Red Zinfandel & Spices  
Garlic Mashed Potatoes, Sautéed Asparagus, Port Reduction

Berkshire Pork Chop  
Mashed Yukon Gold Potatoes,  
Grilled Seasonal Vegetables, Agassiz Hard Cider Jus

Grilled Vegetables Napoleon  
Aged Balsamic, Red Pepper Emulsion Grilled, Marinated Tofu,  
Truffled Beans, Pea Sprouts

#### DESSERT SELECTIONS

One Selection

Chocolate Terrine with Crème Anglaise  
Belgian Chocolate Cup Picasso with Fresh Fruit  
Vanilla Beans, Ginger Crème Brule  
Lemon Cheesecake with Blueberry Compote  
Okanagan Apple Tart with Whipped Cream  
Tiramisu Cake

