

Emerald Wedding Package



Includes the Following

Ceremony Site

Your selection of an indoor or outdoor location

Gazebo adorned with flowers

Chair covers

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

Emerald 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

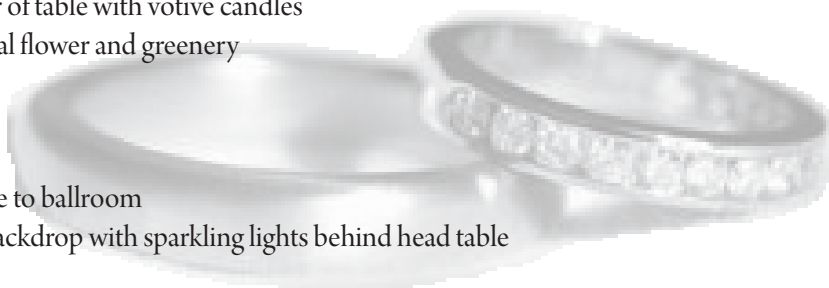
Bud Vase with seasonal flower and greenery

Chair covers

Finishing Touches

Red carpet at entrance to ballroom

Elegant sheer white backdrop with sparkling lights behind head table



Sparkling Wine Toast

One flute per person

Complimentary Stay 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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Emerald Dinner Buffet Selection



COLD RECEPTION

Choice of Three

Wild Salmon Tartare, Sweet Red Onion, Crème Fraiche, Black Caviar

Grana Padano Parmesan Crisps, Goat Cheese Mousse

Roulade of Smoked Chicken, Baby Spinach, Curried Langoustines

Niagara Grape & Cheese Truffles

Smoked Salmon Roulade, Wasabi Cream, Dark Rye Croustade

Beef Strip loin Roll Chive Horseradish

Tomato, Bocconcini, Focaccia Crouton, Balsamic Reduction

Organic Tomato, Crispy Basil, Grana Padano Shooters

Indian Vegetables Pakoras, Mango Chutney

HOT RECEPTION

Choice of Three

B.C. Mushroom "Flight Tasting"

Beef Satay, Asian Peanut Sauce

Tikka Chicken Skewers, Cucumber Raita

Mini Quiche Roasted Sweet Peppers, Boursin Cheese

Mini Quiche of Red Onion, Figs & Stilton

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

Sesame Jack Pork Pot sticker

Spanakopita, Spice Tzatziki

Buffet includes

Rustic European Bread Display Naan bread & Sweet Butter

SALAD SELECTION

Choice of Four

Pasta Salad with Pacific Baby Shrimp and Pesto Mayonnaise

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

Tomato Kachumber

Raita

Mesculin Greens with Onion and Tomato

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 Turkey & Cranberry Mango Chutney

Jardinière of Home Pickled Vegetables

Roast Beef Display, Creamy Horseradish and

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



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MAIN COURSE SELECTIONS

Choice of Four
 Grilled Chicken Breast, Truffled Brandy Jus, Shitake Mushrooms
 Chicken Breast, Mushrooms-Green Peppercorn Sauce
 Breast of Chicken, Sweet Papaya Curry Sauce
 Butter Chicken
 Chicken Curry
 Roasted Grain Fed Beef Strip loin, Sauce Pinot Noir
 Center Cut Sirloin Steak with a Port Wine Glaze
 Beef Curry
 Broiled B.C. Salmon Filets, Citrus Orange Parsley Sauce
 Grilled Pacific Salmon Filets with Saffron Glaze
 Fish Masala
 B.C. Wild Salmon Filet, Lemon, Chives Sauce
 Shrimp Fried Rice, Thai Spices
 Baby Pork Back Ribs, Brown Sugar and Brandy
 Roast Leg of Lamb, Traditional Mint Sauce
 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

SIDE SELECTIONS

Choice of Three
 Steamed & Buttered Potato Nuggets
 Jeera Potatoes
 Minted Baby Roast Potatoes
 Garlic & Lemon Roasted Nugget Potatoes
 Potatoes
 Confetti Rice Pilaf with Pearl Vegetables
 Basmati Rice
 Spanish Rice
 Medley of Vegetables
 Grilled Seasonal Vegetables



DESSERT SELECTIONS

Choice of Four
 Sliced Fresh Fruits and Seasonal Berries
 Chocolate Mousse,
 Assorted Cheesecakes,
 Tortes
 Fruit Cakes
 International Cheeses, French Bread and Assorted Crackers
 Mango Cheesecake
 Cardamom infused Crème Caramel

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

Emerald Dinner Plated Selection



CREATE YOUR OWN THREE 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

STARTER SELECTIONS

One Selection

SOUPS

Pacific Northwest Seafood Chowder

Tomato – Avocado Buttermilk Soup

Roasted Fraser Valley Butternut Squash

Vegetable Chowder

Hot & Sour Chicken Soup

Hungarian Beef Goulash Soup

SALADS

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

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,

Grana padano potato gratin, Port wine roasted shallot jus

Pan-Fried Filet of Wild BC Salmon

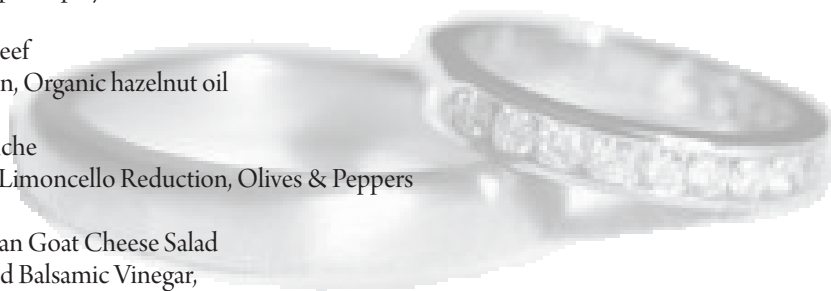
Lemon Grass Scented Basmati Rice, Pea shoots,

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



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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
Lemon Cheesecake with Blueberry Compote
Tiramisu Cake



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