

## *Sapphire Wedding Package*



Includes the Following

### Ceremony Site

Your selection of an indoor or outdoor venue

Gazebo adorned with flowers

Chair covers

### Non Alcoholic Beverage

Choice of one — Fruit Punch, Lemonade or Iced Tea

Available all evening

### Buffet Dinner

Sapphire 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

### Complimentary Stay in our Honeymoon Suite

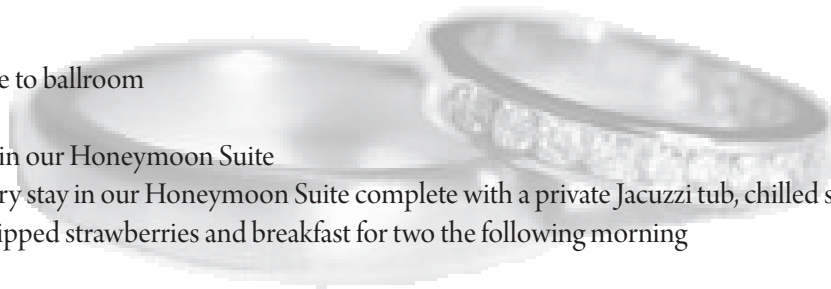
Enjoy a complimentary stay in our Honeymoon Suite complete with a private Jacuzzi tub, chilled sparkling wine, decadent chocolate dipped strawberries and breakfast for two the following morning

### Sparkling Wine Toast

One flute per person

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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## Sapphire Dinner Buffet Selection



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

Wild & Gathered Greens, Fresh Berries, Mandarin Oranges, Roasted Garlic Vinaigrette

Classic Caesar Salad, Pesto Croutons, Reggiano Parmesan

Red Bliss Potato Salad

Spinach Salad Orientale

Sweet Corn, Chili, Cilantro and Assorted Peppers Salad

Raita

Mesculin Greens with Onion and Tomato

Corn Salad with Wild Rice & Scallions

### DECORATIVE PLATTERS

Choice of Three

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

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

### MAIN COURSE SELECTIONS

Choice of Three

Chicken Breast, Mushrooms-Green Peppercorn Sauce

Breast of Chicken, Sweet Papaya Curry Sauce

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

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

Aloo Gobi

### SIDE SELECTIONS

Choice of Three

Steamed & Buttered Potato Nuggets

Jeera Potatoes

Minted Baby Roast Potatoes

Garlic & Lemon Roasted Nugget Potatoes

Potatoes



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Confetti Rice Pilaf with Pearl Vegetables  
Basmati 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  
Mango Cheesecake  
Carrot halwa

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

## *Sapphire 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

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

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

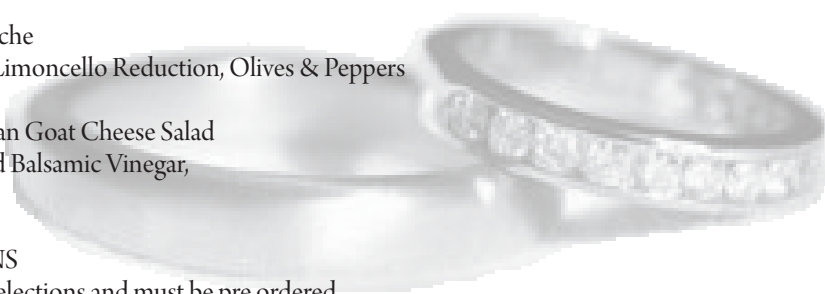
Maximum choice of 3 selections and must be pre ordered

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

Certified Angus Beef New York Steak  
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



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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

Belgian Chocolate Cup Picasso with Fresh Fruit

Lemon Cheesecake with Blueberry Compote

Okanagan Apple Tart with Whipped Cream



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