



Complete Wedding Package

Catering by King Cole Catering

Décor by Madeline's Weddings & Events

Presented by:



This wedding package at \$42 per person includes*:

Food:

Choice of the Queen's Buffet, Sit-Down Dinner or Family Style Menu
King Cole Catering Full-Service Catering (includes staff, cutlery, plates, water cups, wine glasses and coffee cups)
Dinner Rolls and Butter
Water Jugs for Each Table
Coffee and Tea Station
Napkins
Add-Ons Available

Décor:

170 Chair Covers
18 Floor Length Table Linens
18 Table Runners
Head Table, Cake Table, and Guest Book Table Décor (includes linen, choice of design, votive candles and holders, bouquet vases, spotlighting and rose petals)
Add-Ons Available



© AMC Studio

**Based on a minimum of 100 guests. Prices are subject to applicable taxes and gratuities.*

Queen's Buffet and Family Style Menu

Queen's Buffet includes:

One Carved Item
Two Salads
Two Vegetarian Hot Items
One Protein Hot Item
One Starch
One Vegetable

Salads

Mixed Greens Salad
King Cole Salad
Caesar Salad
Greek Salad
Spinach Salad
Caprese Salad
Chopped Asian Vegetable Noodle Salad
Morrocan Salad
Iceberg Salad

Vegetables

Chef's Four Vegetable Blend
with Roasted Red Peppers
Honey Roasted Carrots
Broccoli
Green Beans with Almonds
California Vegetable Blend
Corn on the Cob

Starches

Herb Roasted Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes
Double Baked Potatoes with Cheddar
Lemon Chive Risotto
Potato Gnocchi with Roast Garlic Cream
Smashed New Potatoes
Wild Rice Pilaf

Family Style includes:

Three Salads
One Vegetable
One Starch
One Vegetarian Hot Item
One Protein Hot Item
Add Carved Item (served family style)*

Vegetarian Hot Items

Mushroom Ravioli with Roast Garlic Cream
Potato Gnocchi with Tomato Sauce
Perogies with Caramelized Onions
Baked Rigatoni Carbonara with Mushrooms
and Spinach
Vegetarian Cabbage Rolls
Gourmet Mac and Cheese
Parmesan Polenta with Tomato Jam
Vegan Curry with Tofu, Vegetables and Rice

Protein Hot Items

Meatballs with Mushroom Gravy
or Sweet and Sour
Chicken Breast with Marsala or Romesco Sauce
Beef Brisket with Housemade Barbeque Sauce
Roast Atlantic Cod with Lobster Bisque
Mediterranean Chicken with Tomatoes, Olives,
and Roasted Red Peppers
Lemon Dill Chicken
Pork Loin with Apple Sauce Parmesan Polenta
with Tomato Jam

Carved Items

Beef Striploin
Pork Loin Roast
Beef Tenderloin*
Prime Rib*
Smoked Ham

Sit-Down Dinner

Includes:

First Course

Soup or Salad

Second Course

One Hot Vegetable

One Starch

One Entree

Soups

Mushroom Cheddar
Roast Squash and Maple
Corn and Potato Chowder
Tomato Bisque
Chicken Noodle
Potato and Bacon

Salads

Mixed Greens Salad
King Cole Salad
Caesar Salad
Greek Salad
Spinach Salad
Caprese Salad
Chopped Asian Vegetable Noodle Salad
Morrocan Salad
Iceberg Salad

Vegetables

Chef's Four Vegetable Blend
with Roasted Red Peppers
Honey Roasted Carrots
Broccoli
Green Beans with Almonds
California Vegetable Blend
Corn on the Cob

Starches

Herb Roasted Potatoes
Garlic Mashed Potatoes
Scalloped Potatoes
Double Baked Potatoes with Cheddar
Lemon Chive Risotto
Potato Gnocchi with Roast Garlic Cream
Smashed New Potatoes
Wild Rice Pilaf

Entrees

Grilled Chicken with Sour Cherry Barbeque Sauce
Pan Roasted Atlantic Cod with a Lobster Bisque
Prime Rib with Au Jus (add \$5)
Chicken Saltimbocca
with Roasted Red Peppers, Tomatoes, and Capers
Roast Chicken Marsala
Local Manitoba Pickerel Fillets
with Lemon Dill Cream Sauce
Roast AAA Beef Striploin with Red Wine Jus
Chicken Kiev with Romesco Sauce
Chicken Supreme
with Wild Mushroom Cream Sauce
Beef Brisket with Green Peppercorn Sauce
Seared Halibut with Peperonata (add \$5)
Roast Pork Loin with Apple
Mushroom Ravioli with Roast Garlic Cream Sauce
Potato Gnocchi with a Tomato Rose Sauce
Penne Carbonara with Mushrooms and Spinach
Oven Roasted Organic Polenta Gratin with Tomato
Jam, Tofu and Cilantro Purée, Sautéed Greens
and Vegetables
Vegan Mapo Tofu with Shiitake Mushrooms, Black
Beans and Shanghai Bok Choy
Vegan Curry with Tofu, Vegetables and Rice

Ask us about customizing your sit-down menu or adding a second protein option for your guests. A vegan/vegetarian and a child option are complimentary with every sit-down menu.

Optional Add-Ons

Dessert Choices

Option 1: Served dessert in an additional \$3.00 per person and are served individually.

Option 2: The dessert buffet is \$3.75 per person and you can select three dessert options.

Cheesecake with Strawberry Topping

Assorted Dainties

Apple Crisp with Ice Cream

Triple Layer Lemon Cream Cake

Vanilla and Caramel Slice

Wild Blueberry and White Chocolate Bread Pudding with Caramel Sauce

German Chocolate Cake

Strawberry or Chocolate Dreaming Layer Cake

Late Night Snack

Late night snacks can be added onto any buffet, family style or sit-down meal.

Minimum order of 80 people.

Dessert Bar with Dainties, Cookies, Cake , and Smores - \$7.50

S'mores bar consists of vanilla marshmallows which guests dip in milk and dark chocolate, then top with graham crackers and smashed Oreo cookies.

Poutine Bar - \$9.50

Crispy fries, cheese curds, gravy, bacon, green onions, diced tomatoes, shredded cheddar and sour cream (venue must allow deep frying on site).

Social Platter - \$4.50

Assorted meats, breads, buns, pickles, cheese, crackers, and condiments.

Nacho Bar - \$7.00

Tortilla chips with nacho cheese, green onions, banana peppers, diced tomatoes, black olives, sour cream, and salsa with choice of spiced chicken or beef.

Perogy Bar - \$7.00

Perogies, kielbasa, cheddar, bacon, green onions and sour cream.

Gourmet Mac and Cheese Bar - \$7.00

Grilled Cheese Station - \$6.50

Ask us about customizing your menu, including side dishes, late night snack and appetizer options.

Madeline's Weddings & Events Décor ***Add-On Options***

Decor Add-Ons:

Backdrops
\$399-\$499

Centerpieces
Prices vary

Crystal Columns
\$699

Custom Designed Wedding Invitations and Reply Cards
\$4.75 set

Matching Reception Stationery
\$399

Candy Buffet
Includes candy, specialty glassware, colour coordinated ribbon, scoops, bags, linen and décor for the table, set-up and take-down \$3.50 per person

Wedding Day Coordination
\$899

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