

# *Château Louis Hotel*

## *Crown Suite Wedding Menus 2019*

### *Hors D'oeuvres*

*Graven Lox on dark rye*

*Mushrooms filled with curried chicken*



### *Cream of Lobster Soup \*

*with braised fennel, baked under a puff pastry dome*

### *Spinach Salad*

*With candied pecans, cranberries & apricots*

*Honey cream dressing*

### *Medallions of Beef Tenderloin*

*Caramelized onion sauce*

*Medley of Seasonal Vegetables*

*Croquette Potatoes with asiago cheese*

### *Baileys Crème Brule*

*Coffee, Tea*

*\$52*

*Prices are exclusive of 16% gratuity & GST*

# *Château Louis Hotel*

## *Crown Suite Wedding Menus 2019*

*Hors D'oeuvres*

*Prosciutto Pockets*

*Filled with mascarpone cheese & sundried tomatoes*

*Bruschetta*

*Drizzled with balsamic reduction*

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*Beef Broth*

*With black & pearl barley*

*Grilled Romaine Salad*

*With artichokes, oyster mushrooms & charred tomatoes*

*Garlic & oregano vinaigrette*

*Crab Filled Breast of Chicken*

*Vermouth cream sauce*

*Herbed Jasmine Rice*

*Medley of Seasonal Vegetables*

*Crepes Suzette*

*Coffee, Tea*

*\$49*

*Prices are exclusive of 16% gratuity & GST*

## *Château Louis Hotel*

### *Crown Suite Wedding Menus 2019*

#### *Hors D'oeuvres*

*Orange Crepes filled with asparagus*

*Black Garlic Hummus on crispy pita chips*



#### *Cream of Mushroom Soup*

*Asiago Croutons*

#### *Butter Lettuce Salad*

*With caramelized onions, smoked tomatoes & crispy leeks*

*Basil Vinaigrette*

#### *Bell Pepper*

*Stuffed with roasted zucchini, eggplant, carrot, parsnips & asparagus*

*On a bed of saffron quinoa*

#### *Almond Pavlova*

*filled with frangelico mousse & fresh berries*

*Coffee, Tea*

\$43

*Prices are exclusive of 16% gratuity & GST*

## *Château Louis Hotel*

### *Crown Suite Wedding Menus 2019*

*Hors D'oeuvres*

*Chilled Chicken Satay*

*Shrimp with fresh herb aioli*



*Chicken Vegetable Broth*

*Flavoured with port*

*Butter Lettuce Salad*

*With caramelized onions, smoked tomatoes & crispy leeks*

*Basil Vinaigrette*

*Alberta Trio of Meats*

*Beef Tenderloin, Lamb Chop & Bison Ragout*

*Saskatoon berry sauce*

*Almond Potatoes*

*Medley of Seasonal Vegetables*

*Chocolate Framboise Tart*

*With crème Fraiche*

*Coffee, Tea*

*\$54*

*Prices are exclusive of 16% gratuity & GST*