



Edgewater Lodge Sample Menus

Our Executive Chef, Chris Shiner, will dazzle your palate with his combinations of fresh, simple yet elegant, fusion of Pacific Northwest cuisine. Approved by *B.C. Accommodations, Northwest's Best Places, Best Places to Kiss, Zagat*, and awarded a three diamond rating by both the *Canadian and American Automobile Associations*, you can be certain to enjoy a fabulous wedding dinner.

We have created five menus (A-E) from the most popular choices on our regular a-la-carte menu. You are most welcome to customize the menus. Any item on our regular restaurant menu can be included on your menu. Our Chef can also create Vegan and Vegetarian menus upon request.

Edgewater Lodge

Menu A

STARTER

Edgewater Salad with seasonal greens and tomatoes,
enlivened by a simple seasonal berry vinaigrette

ENTRÉE

Filet of Wild BC Salmon

Apricot, dill and soy glazed wild Pacific salmon

OR

Fresh Herb Grilled Chicken

Free range chicken breast with fresh herbs from our Chef's garden.
Served with a light ice wine demi-glace

All items include an array of fresh vegetables and potatoes

DESSERT

Chocolate Truffle Wedding Cake

KID'S MENU

Junior Salmon, Junior Steak or Junior Chicken Fingers

Edgewater Lodge

Menu B

STARTER

Edgewater Salad with seasonal greens and tomatoes, enlivened by a simple seasonal berry vinaigrette

ENTRÉE

Filet of Wild BC Salmon

Apricot, dill and soy glazed wild Pacific salmon

OR

Grilled New York Steak

Triple 'A' New York with rosemary, sundried tomato & Cambazola butter

OR

Vegetarian Pasta

Linguini tossed with Portobello mushrooms, grilled vegetables & sweet summer peas.

Served with a fresh herb & roasted tomato sauce, fresh parmesan, and chives

All items (excluding pastas) include an array of fresh vegetables and potatoes

DESSERT

Chocolate Truffle Wedding Cake

KID'S MENU

Junior Salmon, Junior Steak or Junior Chicken Fingers

Edgewater Lodge

Menu C

STARTER

Spicy BC Spot Prawns served with cooling Edgewater organic greens

OR

Grilled Strawberry and Asparagus Salad

Grilled fresh strawberries and grilled tender asparagus with balsamic honey and crumbled goat feta

ENTRÉE

Grilled New York Steak

Triple 'A' New York with rosemary, sundried tomato & Cambazola butter

OR

Filet of Wild BC Salmon

Apricot, dill and soy glazed wild Pacific salmon

OR

Vegetarian Pasta

Linguini tossed with Portobello mushrooms, grilled vegetables & sweet summer peas.

Served with a fresh herb & roasted tomato sauce, fresh parmesan, and chives

All items (excluding pastas) include an array of fresh vegetables and potatoes

DESSERT

Chocolate Truffle Wedding Cake

KID'S MENU

Junior Salmon, Junior Steak or Junior Chicken Fingers

Edgewater Lodge

Menu D

STARTER

Cambazola & Roasted Pear with rosemary crostini & red wine honey

OR

Seared Ahi Tuna with citrus soy drizzle & crushed cashews

THEN, ...

Edgewater Salad with seasonal greens and tomatoes,
enlivened by a simple seasonal berry vinaigrette

ENTRÉE

Filet Mignon

Herb-crusted filet mignon in a rich red wine demi-glace, served Medium Rare

OR

Fresh Herb Grilled Chicken

Free range chicken breast with fresh herbs from our Chef's garden.
Served with a light ice wine demi-glace

OR

Filet of Wild BC Salmon

Apricot, dill and soy glazed wild Pacific salmon

All items include an array of fresh vegetables and potatoes

DESSERT

Chocolate Truffle Wedding Cake

KID'S MENU

Junior Salmon, Junior Steak or Junior Chicken Fingers

Edgewater Lodge

Menu E

STARTER

Seared Ahi Tuna with citrus soy drizzle & crushed cashews

OR

Prosciutto-wrapped Quail with red wine apricot reduction & gaufrette potatoes

THEN, ...

Edgewater Salad with seasonal greens and tomatoes,
enlivened by a simple seasonal berry vinaigrette

OR

Grilled Strawberry and Asparagus Salad

Grilled fresh strawberries and grilled tender asparagus
with balsamic honey and crumbled goat feta

ENTRÉE

Filet Mignon and Lobster Tail

Filet mignon in a green peppercorn cognac sauce, served Medium Rare

OR

Filet of Wild BC Salmon & Grilled Spot Prawns

Apricot, dill and soy glazed wild Pacific salmon

OR

Poulet a L'Edge

Free range chicken breast stuffed with goat's cheese and roasted pears.

Served with a light ice wine demi-glace

OR

Vegetarian Pasta

Linguini tossed with Portobello mushrooms, grilled vegetables & sweet summer peas.

Served with a fresh herb & roasted tomato sauce, fresh parmesan, and chives

All items (excluding pastas) include an array of fresh vegetables and potatoes

DESSERT

Chocolate Truffle Wedding Cake

KID'S MENU

Junior Salmon, Junior Steak or Junior Chicken Fingers

Menu Prices 2009

Menu A \$54.00

Menu B \$58.00

Menu C \$61.00

Menu D \$71.00

Menu E \$85.00

Kid's Menu \$29.00

ADD-ONS AND UPGRADES

You can add an additional choice to the first course for \$2.95 per person.

Choose from:

- **Edgewater Salad** - Seasonal greens with honeyed pecans. Served with a fresh, seasonal berry vinaigrette
- **Grilled Strawberry and Asparagus** - Grilled fresh strawberries and grilled tender asparagus with balsamic honey and crumbled goat feta
- **Cambazola & Roasted Pear** with rosemary crostini & red wine honey
- **Slow-roasted Tomato & Bocconcini** - Fresh ripe tomatoes with fresh oregano and basil slow roasted and served with Bocconcini and balsamic honey
- **Baby Beet Salad** - With spring greens, pink grape fruit, dill, vinaigrette, and a chèvre mousse
- **BC Spot Prawns** - Served with a light red curry and Thai basil sauce on a bed of sautéed sprouts and snow peas
- **Seared Ahi Tuna** - Lightly seared and thinly sliced, served with a sweet citrus and soy drizzle, crushed cashews and fresh coriander
- **Wild Mushroom Bisque**
- **Slow roasted Tomato with basil**

You can add an additional choice to the main course for \$4.95 per person.

Choose from:

- **Vegetarian Pasta** - Linguini tossed with Portobello mushrooms, grilled vegetables & sweet summer peas. Served with a fresh herb & roasted tomato sauce, fresh parmesan, and chives.
- **Poulet a L'Edge** - Free range chicken breast stuffed with goat's cheese and roasted pears. Served with a light ice wine demi-glace
- **Grilled Halibut** - Grilled Halibut with a white wine, toasted hazelnut and cream sauce

HORS D'OEUVRES

Hors d'oeuvres are served after the ceremony for about an hour. This keeps your guests entertained while you are busy with photos. We always make sure the Bride and Groom get to enjoy them in between photos (even if it means having to chase you around the property!).

Gourmet Cold Hors D'oeuvres \$9.95 per person (4pp)

- Goat cheese crisps with wild mushroom ragout
- Leek and red pepper tarts with Roquefort cheese crust
- Filo wrapped figs with mascarpone and pernod

Gourmet Cold Hors D'oeuvres \$11.95 per person (4pp)

- Seared Ahi tuna with citrus soy drizzle on cucumber
- Smoked salmon on potato latke with dilled crème fraiche
- Vietnamese style salad rolls with BBQ shitake mushrooms, tiger prawns and sweet chili lime dip
- Smoked salmon cheese cake with assorted crackers

Gourmet Hot and Cold Hors D'oeuvres \$18 per person (6pp). Includes all of the above plus:

- Spiced Lamb kebabs with grilled apricots and mint chutney
- Grilled prawn skewers with chili, tequila and lime glaze
- Japanese style turkey gyoza with ponzu sauce

WEDDING CAKE

Our two tiered Belgian Chocolate cake looks and tastes fabulous. It is decorated with flowers either from your wedding or from our garden. It is a dark chocolate cake.

AFTER DINNER SNACKS AND GOODIES

Once your guests have been enjoying themselves on the dance floor, we can serve fresh baked cookies, fruit and cheese platters, and gourmet chocolates.

- Fresh seasonal fruit platter, a selection of cheeses, fresh baked cookies, and gourmet chocolates
\$16 pp
- Fresh fruit platter and a selection of fine international and local artisan cheeses & chocolate dipped strawberries
\$16 pp