



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, tomatoes and honey pecans
enlivened by a simple wholegrain mustard and pickled ginger 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.*

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, honey pecans and tomatoes, enlivened by a simple wholegrain mustard and pickled ginger 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
Served Medium Rare*

OR

*Vegetarian Phyllo
Phyllo pastry stuffed with sautéed wild BC mushrooms, yams and pecans in white wine and garlic, served with an Italian plum tomato sauce and finished with a balsamic reduction*

All items include an array of fresh vegetables and potatoes

DESSERT

Chocolate Truffle Cake

Edgewater Lodge

Menu C

STARTER

Seared Ocean Wise Albacore Tuna with citrus soy drizzle & crushed cashews

OR

*Grilled Strawberry and Asparagus Salad
Grilled fresh strawberries and grilled tender asparagus
with balsamic honey, lemon vinaigrette and crumbled chevre*

ENTRÉE

*Grilled New York Steak
Triple 'A' New York with rosemary, sundried tomato & Cambazola butter
Served Medium Rare*

OR

*Filet of Wild BC Salmon
Apricot, dill and soy glazed wild Pacific salmon*

OR

*Vegetarian Phyllo
Phyllo pastry stuffed with sautéed wild BC mushrooms, yams and pecans in white wine
and garlic, served with an Italian plum tomato sauce and finished with a balsamic
reduction*

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 D

STARTER

Cambazola & Roasted Pear with rosemary crostini, red wine honey and toasted walnuts

OR

Seared Ocean Wise Albacore Tuna with citrus soy drizzle and crushed cashews

THEN, ...

*Edgewater Salad with seasonal greens, tomatoes and honey pecans,
enlivened by a simple wholegrain mustard and pickled ginger vinaigrette*

ENTRÉE

Filet Mignon

Filet Mignon in a rich red wine demi-glace

OR

Fresh Herb Grilled Chicken

Free range chicken breast with fresh herbs from our Chef's garden.

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 Ocean Wise Albacore Tuna with citrus soy drizzle & crushed cashews

OR

Grilled Pear and Cambazola Cheese served with a rosemary red wine reduction, toasted walnuts, olive oil and garlic crostini

THEN, ...

*Edgewater Salad with seasonal greens, tomatoes, and honey pecans
enlivened by a simple wholegrain mustard and pickled ginger vinaigrette*

OR

Grilled Strawberry and Asparagus Salad

*Grilled fresh strawberries and grilled tender asparagus
with balsamic honey, lemon vinaigrette and crumbled chevre*

ENTRÉE

Filet Mignon and Lobster Tail

Grilled Filet mignon with Atlantic Lobster tail in a cognac demi glace, served Medium Rare

OR

Filet of Wild BC Salmon & Grilled Spot Prawns

Apricot, dill and soy glazed wild Pacific salmon with grilled local Spot Prawns

OR

Poulet a L'Edge

Free range chicken breast simmered with white wine, dates and fresh rosemary.

OR

Vegetarian Phyllo

*Phyllo pastry stuffed with sautéed wild BC mushrooms, yams and pecans in white wine
and garlic, served with an Italian plum tomato sauce and finished with a balsamic
reduction*

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

Menu Prices 2011

Menu A \$54.00

Menu B \$58.00

Menu C \$61.00

Menu D \$71.00

Menu E \$85.00

Kid's Menu \$19.95

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 garlic, olive oil crostini, red wine honey and toasted Walnuts
- **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
- **Spicy Prawns** - Served with a light red curry and Thai basil sauce on a cooling greens
- **Albacore Tuna** - Lightly seared and thinly sliced, served with a sweet citrus and soy drizzle, crushed cashews

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

Choose from:

- **Vegetarian Pasta** – Fettucini 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 with Rosemary, red wine and dates
- **Grilled Halibut** - Grilled Halibut with a toasted hazelnut, white wine 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
- **Proscuitto wrapped Portobello mushroom with goat cheese**

Gourmet Cold Hors D'oeuvres \$12.95 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, prawns and sweet chili lime dip
- Grilled Pear and Cambazola with red wine honey on puff pastry
- Filo wrapped figs with mascarpone and pernod
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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
\$90 per platter
- Fresh fruit platter and a selection of fine international and local artisan cheeses & chocolate dipped strawberries
\$90 per platter