CALABOGIE
PEAKS RESORT

# Calabogie Peaks Wedding Menu

Curated for unforgettable celebrations.

2026

# Wedding Stations & Small Bites

## SAVOURY BITES

**Grilled Cheese & Soup Bar**
(2 per person)
$7 per person

**Chicken Satay with Peanut Sauce**
(3 per person)
$9 per person

**Steak Bites with Chimmichurri**
(2 skewers per person)
$10 per person

**Gyoza Dumplings with Chilli Sauce**
(2-3 per person)
$8

**Bacon-Wrapped Dates Stuffed with Goat Cheese**
(2 per person)
$6

## HANDHELDS

Two pieces per order unless otherwise noted.

**Margherita Pan Pizza**
$14

**Chicken Parm Sliders**
$17

**Burger Sliders**
$15 per person

**Birria Taco**
(Chuck Roast)
$18

## STATIONS & PLATTERS

**Mac and Cheese Bar**
$15 per person

**Artisan Cheese & Charcuterie**
(serves 30)
$625

**Vegetable Platter with Hummus & Dip**
$13 per person

**Fruit Platter**
$12 per person

**Poutine Bar**
$11 per person

**Nacho Bar**
$15 per person

**Pulled Pork Station**
$21 per person

**Chicken Wings**
$18 per person

# ADDITIONAL STATIONS

**Build-Your-Own Taco Bar**
(Ground beef or veggie)
$18 per person

**Loaded Baked Potato Bar**
(Assorted toppings included)
$15 per person

**Flatbread Station**
(3 Types – Seasonal)
$22 per person

**Cheese Fondue**
Served with cured meats, sausage, boiled potatoes, sweet pickles, fresh vegetables, and bread
$20 per person

# CANAPÉS

$40 per dozen

**Prosciutto & Brie**
Toast with fig & onion jam

**Beef Tartare**
Blueberry aioli, pickled mushrooms, chives

**Arancini**
Caponata pesto

**Cretons**
Grainy mustard, gherkin, rye toast

**Ahi Tuna Tartare**
Honey sesame, fried wonton chip

**Crab Cakes**
Dill emulsion

**Beet Tartare**
Beet cup shell, candied pecans

**Prawn Toast**
XO chilli mayo, chives

# SWEET TREATS

**Mini Caramel Apples**
$6 per person

**Donuts**
$7 per person

**Chocolate Fondue**
(Served with fresh fruit)
$15 per person

**Ice Cream Bar**
Vanilla ice cream, dairy-free sorbet, sauces & assorted toppings
$15 per person

**Sweets Platter**
Banana bread, cookies, assorted dessert bars
$10 per person

**Deluxe Sweets Platter**
Cheesecake truffles, sticky toffee pudding, decadent chocolate cakes
$15 per person

# Wedding Package Menus

For Couples Who Have Selected a Buffet Package.

Our wedding buffet packages are thoughtfully designed to offer a seamless, well-balanced dining experience for your celebration. Create your perfect wedding buffet by selecting your preferred main courses below.

## BUFFET OPTIONS

Choose Two

Lemon Chicken Breast
Chicken Supreme with Mushroom Sauce
Roasted Pork Belly with Chimichurri
Seared Salmon with Lemon Caper Butter
Braised Beef Short Rib Au Jus (+$10 per person)
Wild Mushroom Ravioli (vegetarian)
Roasted Cauliflower with Hazelnut Hummus and Herb Vinaigrette (vegan)

## ALL WEDDING BUFFETS INCLUDE

Chef's Seasonal Soup
House Tuscan Berry Green Salad
Lemon Roasted Potatoes
Tomato & Basil Rigatoni (upgrade to mushroom ravioli +$5 per person)
Charred Broccolini
Roasted Seasonal Vegetables

Choice of Plated Dessert:
Crème Brûlée Cheesecake
Tiramisu
Seasonal Shortcake with Fresh Berries
Chocolate Decadence Cake (GF/vegan)

Also Includes:
Coffee and Tea Station

# Plated Dinner Menu

For Couples Who Have Selected a Plated Dinner Package.

Our plated dinner menu offers an elegant, refined dining experience for your wedding celebration. Guests are served a thoughtfully curated multi-course meal, allowing for a seamless flow of service and a beautifully presented dining experience.

Couples may select from our chef-inspired courses and entrée options to create a menu that reflects their tastes.

## FIRST COURSE

**Bread & Butter**

**Salad Selection (Choose One)**

**Asparagus**
Arugula, radish, dill yogurt, toasted sunflower seeds, lemon vinaigrette

**Burrata**
Heirloom tomatoes, cucumber, fresh basil, hot honey balsamic

**Cobb**
Crisp greens, dill emulsion, pickled onions, crispy lardons

**Tuscan Greens**
Fresh berries, cherry tomatoes, candied walnuts, aged balsamic dressing

## SECOND COURSE

**Seasonal Soup Creation**
Chef's inspired soup highlighting seasonal ingredients

## THIRD COURSE

**Main Entrée Selection (Choose One, or Choose Two for +$8 per person)**

**Short Rib**
Beef au jus, roasted mushrooms, Boursin orzo risotto

**Seared Salmon**
Patatas bravas, corn and zucchini succotash, arugula and fennel salad, lemon caper vinaigrette

**Chicken Supreme**
Chicken jus, whipped potatoes, charred broccolini, maple-roasted carrots

**Wild Mushroom Ravioli (Vegetarian)**

**Roasted Cauliflower**
Hazelnut hummus, pickled onions, shaved carrots, arugula, lemon and herb vinaigrette (Vegan)

## FOURTH COURSE

Dessert Selection (Choose One)

Cheesecake Crème Brûlée
Seasonal Shortcake with Fresh Berries
Tiramisu
Chocolate Decadence Cake (GF/Vegan)

Coffee & Tea Station

# Simple Buffet Option

No Package Required.

Perfect for couples seeking a relaxed and uncomplicated dining experience. This option allows you to select a buffet without committing to a full wedding package.

## TIER 1

$75 per person

Seasonal Soup of the Day
Garden Salad with Maple Balsamic Dressing
Lemon Chicken Breast
Roasted Mushroom Ravioli (Vegetarian)
Rosemary Roasted Potatoes
Maple Glazed Root Vegetables
Assorted Desserts
Coffee & Tea

## TIER 2

$95 per person

Seasonal Soup of the Day
Garden Salad with Maple Balsamic Dressing
Roasted Pork Belly with Chimichurri
Seared Salmon with Lemon Caper Butter
Lemon Roasted Potatoes
Tomato and Basil Rigatoni
Charred Broccolini
Roasted Zucchini
Butternut Squash
Assorted Desserts
Coffee & Tea

## TIER 3

$115 per person

Seasonal Soup of the Day
Tuscan Berry Salad
Roasted Chicken Supreme with Mushroom Au Jus
Seared Salmon with Lemon Caper Butter
Beef or Ham Carving Station with Chef Attendant
Lemon Roasted Potatoes
Tomato and Basil Rigatoni
Charred Broccolini
Roasted Zucchini
Butternut Squash
Assorted Desserts
Coffee & Tea

# Plated Dinner Option

For Couples Who Would Like a Plated Meal Without a Package.

Ideal for couples seeking a refined plated dining experience without committing to a full wedding package. This option allows you to select a plated meal while maintaining flexibility in your overall event planning.

3 courses (soup or salad) - $95 per person
4 courses (soup & salad) - $105 per person

## FIRST COURSE

Bread & Butter

Choose one

**Tuscan Greens**
Fresh berries, cherry tomatoes, candied walnuts, aged balsamic dressing

**Seasonal Soup Creation**
Chef's inspired soup highlighting seasonal ingredients

## MAIN COURSE

Choose one or choose two +$8

**Seared Salmon**
Patatas bravas, corn and zucchini succotash, arugula and fennel salad, lemon caper vinaigrette

**Chicken Supreme**
Chicken jus, whipped potatoes, charred broccolini, maple-roasted carrots

**Wild Mushroom Ravioli (Vegetarian)**

**Roasted Cauliflower**
Hazelnut hummus, pickled onions, shaved carrots, arugula, lemon and herb vinaigrette (Vegan)

**Short Rib**
Beef au jus, roasted mushrooms, Boursin orzo risotto

## DESSERT

Chose one

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Cheesecake Crème Brûlée
Seasonal Shortcake with Fresh Berries
Tiramisu
Decadent Vegan Chocolate Cake

Coffee & Tea Station

*Prices do not include HST & 18% service fee. Menus are also subject to availability, price change, and seasonal adjustments.*