

WEDDING Menu

BUFFET EXPERIENCE

\$ 45 / PP [PLUS TAX AND 20% GRATUITY]

**Prices may be subject to change when booking in the following year*

**Includes In-House Food Service Rentals: Plates, Glassware, Silverware & Buffet Service Items.*

Salads

Choose (1) of the following:

- **Heritage Salad**
A variety of mixed greens topped with sweet bell peppers, fresh tomatoes, English cucumbers, dried cranberries.
- **Caesar Salad**
Crisp Romaine lettuce, shredded parmesan, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

Main

Choose (1) of the following:

- **Roast Beef**
Roast beef that has been dry rubbed with our Capitol 33 spice rub served with our own pan gravy
- **Herb Roasted Chicken Breast**
Marinated and herb crusted oven roasted chicken quarters with a splash of lemon
- **Bacon-wrapped chicken breast**
stuffed with roasted red pepper, smoked gouda and spinach finished with a balsamic reduction.



Sides

Choose (1) of the following:

- Garlic mashed
- Oven roasted mini red potatoes
- Rice pilaf

Choose (1) of the following:

- Green Bean Almondine
- Oven roasted seasonal vegetables

All served with dinner rolls and butter

Desserts

Choose (1) of the following:

- New York Cheesecake with a fresh berry compote and whipped cream
- Sticky Toffee Pudding

Please contact us for any dietary restrictions or customized needs.

WEDDING Menu

— FAMILY STYLE EXPERIENCE —

\$65/PP [PLUS TAX AND 20% GRATUITY]

**Prices may be subject to change when booking in the following year*

**Includes In-House Food Service Rentals: Plates, Glassware, Silverware & Buffet Service Items.*

Salads

Choose (1) of the following:

- **Heritage Salad**
A variety of mixed greens topped with sweet bell peppers, fresh tomatoes, English cucumbers, dried cranberries.
- **Caesar Salad**
Crisp Romaine lettuce, shredded parmesan, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

Main

Choose (1) of the following:

- **Mediterranean Chicken**
Marinated chicken breast baked with Roma tomatoes, Red onion, Spinach feta cheese and Basil.
- **Roast Beef**
Herb and roasted garlic roast beef with our own pan gravy
- **Stuffed Pork Loin**
Apple and bacon stuffed Pork loin slow roasted and stuffed with apples, cranberries, bacon, garlic and fresh herbs



Sides

Choose (1) of the following:

- Garlic mashed
- Oven roasted mini red potatoes
- Rice pilaf

Choose (1) of the following:

- Green Bean Almondine
- Oven roasted seasonal vegetables

All served with dinner rolls and butter

Desserts

Choose (1) of the following:

- New York Cheesecake with a fresh berry compote and whipped cream
- Sticky Toffee Pudding

Please contact us for any dietary restrictions or customized needs.

WEDDING Menu

PLATED EXPERIENCE

\$ 85 / PP [PLUS TAX AND 20% GRATUITY]

**Prices may be subject to change when booking in the following year*

**Includes In-House Food Service Rentals: Plates, Glassware, Silverware & Buffet Service Items.*

Salads

Choose (1) of the following:

- **Heritage Salad**
A variety of mixed greens topped with sweet bell peppers, fresh tomatoes, English cucumbers, dried cranberries.
- **Caesar Salad**
Crisp Romaine lettuce, shredded parmesan, crunchy croutons and fresh bacon bits tossed in a creamy Caesar dressing.

Pasta

Choose (1) of the following:

- **Tortellini Rose**
3 cheese stuffed tortellini tossed in a rich and creamy rose sauce and topped with fresh parmesan.
- **Pasta primavera**
Rotini with grilled seasonal vegetables and tossed in a light garlic cream sauce.

Main

Choose (1) of the following:

- **Prime Rib**
Slow roasted herb and garlic crusted AAA Prime Rib with au jus and Yorkshire pudding
- **Stuffed Chicken Breast**
Chicken stuffed with a creamy applewood smoke cheddar and prosciutto finished with a rosemary butter cream sauce.

Sides

Choose (1) of the following:

- Garlic mashed
- Oven roasted mini red potatoes
- Rice pilaf

Choose (1) of the following:

- Green Bean Almondine
- Oven roasted seasonal vegetables

All served with dinner rolls and butter

Desserts

Choose (1) of the following:

- New York Cheesecake with a fresh berry compote and whipped cream
- Sticky Toffee Pudding

Please contact us for any dietary restrictions or customized needs.

APPETIZER

25PC PER TRAY

Menu

BANG BANG SHRIMP..... \$80

Large black tiger shrimp breaded in Japanese panko, fried until golden and crispy and tossed in a sweet and slightly spicy chili sauce.

COCONUT SHRIMP \$80

Large black tiger shrimp dredged in sweet coconut and cooked until golden and crispy served with a pineapple curry dipping sauce.

MARGHERITA ARANCINI ... \$60

Lightly fried risotto filled with fresh marinara, basil and mozzarella.

CHICKEN SATES WITH A SWEET CHILI SAUCE \$75

Marinated chicken pieces skewered and glazed with a sweet chili Thai sauce.

BEEF SATAY WITH PEANUT SAUCE \$85

Tender marinated beef skewered and glazed with our house-made peanut sauce.

BUFFALO CHICKEN WONTON POPPERS \$65

Shredded chicken tossed in our buffalo sauce and cream cheese mixture and encased in a crispy wonton wrapper and cooked until golden and crispy.

JALAPEÑO WONTON POPPERS \$60

Diced jalapeño and cream cheese mixture encased in a wonton wrapper and cooked until golden and crispy.

BRUSCHETTA CROSTINI \$65

Fresh roma tomatoes, red onions, garlic, cilantro and seasonings tossed in olive oil on a crispy French crostini and finished with feta cheese

WRAPS..... \$100

Wraps are quartered into 24 pieces including - egg salad, tuna salad, ham and assorted vegetable.

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APPETIZER

25PC PER TRAY

Menu

GOLDEN PANKO FRIED BRIE WITH RASPBERRY COULIS \$80

Creamy brie cheese wedges breaded in Japanese panko and fried until golden and crispy served with a raspberry coulis

SPANAKOPITA \$60

Phyllo pastry with a spinach, lemon and feta filling and baked until golden served with a tzatziki sauce.

CHARCUTERIE BOARDS

SMALL BOARD 175.00

*SERVES APPROX 10

LARGE BOARD 375.00

*SERVES APPROX 24

Choose from a small board or go big with our large board full of cured meats, a variety of cheeses from near and far, paired with dried and fresh fruit, pickled vegetables, olives, sweet and spicy nuts and much more.

CRAB RANGOON \$85

Creamy mixture of crab meat, cream cheese and spices stuffed in a wonton wrapper and fried until golden and crispy and served with a sweet and spicy dipping sauce.

VEGETABLE TRAY \$60

A variety of fresh local (when available) vegetables and served with a creamy dipping sauce.

FRUIT TRAY \$60

A variety of fresh, local fruits to enjoy.

SANDWICH TRAY \$80

The perfect assortment to please all of your guests. Sandwiches are quartered into 24 pieces including - egg salad, tuna salad, ham and assorted vegetable.

DELUXE SANDWICH TRAY \$120

An elevated approach to your standard sandwich platter. Chef's choice of flavours quartered into 24 pieces.

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LATE NIGHT

Buffet

Taco and Nacho Bar

\$ 20/PP PLUS TAX AND GRATUITY

Build your own tacos or nachos. Hard and soft taco shells, corn tortilla chips served with seasoned ground beef and shredded Tex-Mex chicken. Variety of toppings and cheeses. Finishing off with salsa, sour cream and our in-house made guacamole.

French Fry Poutine Bar

\$ 18/PP PLUS TAX AND GRATUITY

We're obsessed with this one, picture this: Regular fries or sweet potato fries, cheese curds and our own Capitol 33 poutine gravy. Customize your poutine with a variety of toppings including bacon, lettuce, tomato, red onions and more.

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Friendly Reminder: These are not "all you can eat" meal replacements :) These are a fun end of the night food options with one serving per person.

Frequently asked questions

May we bring our own caterer?

Of course! We always encourage use of our in house culinary team at Lounge 33, but if you have a favorite we are happy to allow licensed and insured outside food providers. There is a small \$499 fee to utilize an outside caterer of your choice!

May we bring our own Cake?

Absolutely! As long as your cake is coming from a licensed and insured outside food provider, we love keeping the cake cutting tradition alive! If bringing a cake to the facility the fee is \$1 per guest for cake cutting, plating and dishware service.