

Rel-ish Bistro 2016 Wedding Package

Reception Options

Bar- We supply the bartender at a rate of \$25 per hour for all options.

Your Bar Your responsibility to obtain liquor licence for the event. Name on licence is responsible to abide by all liquor laws, if these laws are not followed you may receive up to a \$5,000 fine.

REL-ISH BISTRO OPTIONS

Rel-ish bistro uses our liquor license and takes all responsibility for rules and regulations as stated by B.C. government liquor control board.

Fully Hosted Bar Bride & groom take care of invoice
Partial Hosted Pre-arranged limit set, followed by cash bar
Full Cash Bar Guests pay per drink at bar

**For all Bar Service options – Bride and Groom may set exactly what type of liquor that will be offered for sale.*

Wine

House Wines:

Sawmill Creek Merlot	750 ml	\$12.00
Sawmill Creek Chardonnay	750 ml	\$12.00

****An \$8.00 corkage/decant fee will be charged per bottle or litre.***

You may choose any wine at the BCLD store and we would be happy to bring it in. You would be charged the price of the bottle plus a \$8.00 corkage fee per bottle

Note: As per British Columbia Liquor Control and Licensing Branch policy, all alcohol must be purchased from Rel-ish Bistro. No private alcohol products (i.e. UVIN or UBREW) may be brought onto the premises. Personal alcohol must be consumed inside the boundaries of the hotel rooms only. The boundaries do not extend beyond the balconies. Unfortunately the wineries are unable to produce custom labels for small orders. If you want personal labels we recommend having labels printed and we will attach them to the bottles for you. Prices are subject to change.

****To ensure we have your wine in time for your special day the order must be placed within 30-days.***

Non Alcoholic Beverages & Spirits

Soft Drinks/Fruit Juice	\$ 2.00
Highballs/Domestic Beer/Cider/House Wine	\$ 5.50
Imported/Micro Brewed Beers	\$ 6.00
Premium Spirits/Liqueurs	\$ 7.00

Champagne Toast

Call for Pricing

****If not using your own licence. Your guests are welcome to enjoy their own personal alcoholic beverages up at the resort and around the resort social common area. Drinking personal alcohol in the reception area including the parking lot is prohibited. Please relay this information to all your guests as all alcohol will be confiscated due to Liquor License Control Board regulations. Thank you for your attention to this matter.**

After Ceremony or Late night Platters

serves 50 people

Assorted vegetable with Ranch for dipping	\$100.00
Seasonal fruit platters	\$150.00
Pizza buffet - assorted 14" pizzas cut into 12 slices	\$22 per pizza
Deli trays of classic sliced meats includes ham, beef, turkey and capicola,	\$250.00
Fresh B.C. cheese selections with flat bread and crackers	\$200.00
Antipasto Plates with dried, cured and smoked meats with marinated vegetables, cheese and artisan breads.	\$175.00
Chilled seafood platter accompanied by cold sauces for dipping	\$350.00

Wedding Desserts

\$3.50 per person

Individual meringue bowls with fresh fruit, whipping cream and chocolate drizzle
Cake - Vanilla sponge with raspberry or chocolate filling, icing or fondant
Chocolate peanut butter cake \$4.50 pp

****Bring your own wedding cake – cake handling fee is \$50***

Dinners - ½ PRICE FOR CHILDREN UNDER 8

Simplistic - \$34.95 per person

Includes coffee, tea, buns and butter. Your choice of two salads, two entree, one sauce, and two sides.

Distinctive - \$38.95 per person

Includes vegetable platter, coffee, tea, buns and butter. Your choice of three salads, two entrees, two sauces, and three sides.

Indulgent - \$42.95 per person

Includes vegetable and fruit platters, coffee, tea, buns and butter. Your choice of three salads, three entrees, three sauces, and four sides.

Unforgettable - \$49.95 per person

Includes vegetable, fruit, cheese and cracker platter. coffee, tea, buns and butter. choice of four salads, three entrees, four sides and three sauces. Also choose one late night platter. (Seafood platter not available)

Salads

- Caesar salad - Crisp romaine tossed with fresh croutons, parmesan, garlic dressing and hand squeezed lemon
- House - mixed greens with fresh julienne vegetables, feta cheese, cranberries and honey mustard dressing.
- Classic Greek - cucumber, peppers, onion and hot house tomatoes marinated and topped with feta cheese and Kalamata olives.
- Haricot Vert in a light dressing finished with Swiss Cheese and crisp proscuitto
- Curried Quinoa Salad with pecans toasted coconut, feta cheese, grape tomato and julienne vegetables
- Rice noodle tossed in a sesame peanut dressing topped with julienne vegetables, roasted peanuts, sesame seeds and cilantro, fresh squeezed lime juice
- Tomato and bocconcini salad with fresh basil, olive oil, balsamic glaze and red onion
- Classic potato salad with vegetables, eggs, mustard, mayo, fresh dill, capers
- Fusilli pasta salad with roasted vegetables goat cheese, balsamic dressing

Side Dishes

- Mashed potato with roasted garlic, butter and parsley
- Roasted red potato with sea salt and fresh herbs
- Rice Pilaf with celery, carrot, onion and mushroom
- Coconut curried wild rice with basmati
- Scallop potato layered with parmesan, smoked cheddar onion and fresh thyme
- Warm potato salad with smoked bacon, green onion and grain mustard
- Honey garlic green beans and baby carrots
- Roast golden and red beets with olive oil and sea salt
- Seasonal Vegetable medley with garlic butter and nutmeg
- Cauliflower and broccoli with three cheese mornay sauce
- Whole wheat penne with fresh basil tomato sauce
- Fettuccine alfredo with fresh parmesan / fresh Basil
- Asian vegetable mix with hoisin sauce
- Traditional lasagna with beef or vegetable filling

Entrees

Beef

Inside round roast
Tenderloin add \$ 4.00 pp
Strip loin add \$1.50 pp
Prime rib add \$2.00 pp

Chicken

9 – cut chicken
Breast add \$ 1.00 pp
Stuffed breast add \$ 2.00 pp
With brie and apple

Pork

Tenderloin add \$ 1.50 pp
Crown roast
Ribs add \$1.00 pp
Ham

Lamb

Leg

Fish

Salmon
Halibut add \$3.00 pp
Arctic char add \$3.00pp

Sauces

Chasseur
Peppercorn Brandy
Red Wine or Roasted Garlic Demi

Sauces

Whiskey Bacon mushroom
Sweet Chili
Sweet tomato chutney

Sauces

Creamy Grainy Mustard
Rootbeer Bourbon Glaze
Sweet Chili
Apple Chutney

Sauces

Spiced Apple
Mint Sauce
Roast garlic and cranberry

Sauces

Caper Buerre Blanc
Leek & Vermouth
Mango ginger chutney
Creamy dill and white wine

Additional Info

Taxes are applied as follows:

Food & Beverage	Subtotal x 5% GST
Alcohol	Subtotal x 15% GST & PST
Tip	Subtotal x 20%, 15% catering team, 5% Administration team

Please Note

- A non-refundable deposit of \$1000 is charged for all functions booked. This will go towards your final invoice.
- 90% of your estimated wedding invoice will be due 1 week prior to your wedding. If using a Credit Card please add 2 % to this invoice. **CERTIFIED Cheques Only**. Your final payment will be due the day after your wedding. Credit Card may be used.