



WEDDING MENU

Mount Royal University
Conference and Event Centre

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Hors d'oeuvres

Minimum three dozen per selection

COLD

- Bruschetta & pesto bites (DF) (VE) (V)
- Caprese skewers (GF) (V)
- Caramelized apple & gorgonzola tart (V)
- Mini lobster rolls
- Prosciutto asparagus (DF) (GF)
- Roasted vegetable tart (V)
- Stuffed cremini mushroom caps (GF) (V)
- Whiskey cured sirloin on crisps (DF)

HOT

- Arancini bites (V)
- Bacon wrapped scallop (DF) (GF)
- BBQ vegan meatballs (DF) (GF) (VE) (V)
- Beef shish kabob (DF)
- Chicken skewer (DF) (GF)
- Coconut breaded prawn (DF)
- Mini loaded baked potato (GF) (V)
- Vegetable pakora (DF) (VE) (V)





Buffet Dinner - Sides

Minimum of 25 people

Includes fresh baked rolls with butter, water, coffee & tea service

CHOICE OF TWO SALADS

Chopped market salad (DF) (GF) (VE) (V)

Greek salad (GF) (V)

Mandarin & spinach salad (DF) (GF) (VE) (V)

Roasted garlic Caesar salad (GF) (V)

Southwestern kale salad (GF) (V)

CHOICE OF TWO VEGETABLES

Broccolini & asparagus (DF) (GF) (VE) (V)

Brussel sprouts (GF)

Green beans (DF) (GF) (VE) (V)

Root vegetable medley (DF) (GF) (VE) (V)

Tri colored carrots (DF) (GF) (VE) (V)

CHOICE OF ONE STARCH

Basmati herbed rice pilaf (DF) (GF) (VE) (V)

Jasmine rice (DF) (GF) (VE) (V)

Mashed potatoes with nutmeg butter & cream (GF) (V)

Sautéed lentils (DF) (GF) (VE) (V)

Smash roasted fingerling potatoes (DF) (GF) (VE) (V)

Buffet Dinner - Entrées

Minimum of 25 people

Includes fresh baked rolls with butter, water, coffee & tea service

CHOICE OF ONE ENTRÉE

Beef

Alberta roast striploin, horseradish aioli & cremini mushroom sauce (GF)

Herb crusted Alberta prime rib with red wine Jus (DF)

Oven roasted Alberta beef tenderloin, au jus (DF) (GF)

Chicken

Chicken piccata with lemon caper cream

Herb roasted chicken breast (DF) (GF)

Mozzarella & basil stuffed chicken wrapped in prosciutto & thyme (GF)

Fish

Maple glazed salmon with micro green garnish & charred lemon (DF) (GF)

Parmesan crusted tilapia with herbed white wine sauce

Vegetarian

Lasagna ratatouille, root vegetable medley, cashew "cheese" emulsion (V)

Stuffed portobello, roasted garlic hummus, sautéed vegetables, couscous pilaf (V)

DECADENT DESSERT TABLE

Assorted cakes, tarts, squares, mini cheesecake bites & cupcakes





Plated Dinner - Sides

Minimum of 25 people

3 course plated dinner is a choice of one soup or salad, one main entrée and one dessert
4 course plated dinner is a choice of one soup, one salad, one main entrée and one dessert
Includes fresh baked rolls with butter, water, coffee & tea service

SOUP

- Field mushroom (GF) (V)
- Italian wedding (DF)
- Summer squash (DF) (GF) (VE) (V)
- Tomato bisque (GF) (V)

SALAD

- Chopped market (DF) (GF) (VE) (V)
- Classic wedge (GF) (V)
- Mandarin & spinach (DF) (GF) (VE) (V)
- Strawberry & asparagus (DF) (GF) (VE) (V)





Plated Dinner - Entrées

Minimum of 25 people

3 course plated dinner is a choice of one soup or salad, one main entrée and one dessert
4 course plated dinner is a choice of one soup, one salad, one main entrée and one dessert
Includes fresh baked rolls with butter, water, coffee & tea service

Beef

Alberta roast striploin, roasted potatoes and a vegetable bouquet

Bacon wrapped tenderloin with a whiskey peppercorn sauce, garlic & rosemary
fondant potatoes and lemon parmesan asparagus

Fish

Herb butter halibut with a miso, soy & ginger sauce, cauliflower purée and lentils

Seafood medley (salmon, scallop and cod) wrapped in filo pastry with
a creamy dill & lemon caper sauce, sweet potato purée and maple brussel sprouts

Poultry

Chicken saltimbocca, polenta and roasted root vegetables

Duck confit with duck jus, applewood smoked cheddar & sweet potato pavé and fennel

Vegetarian

Roasted acorn squash, quinoa stuffing, pumpkin coconut purée, crispy leeks, feta (V)

Spiralized root vegetable, spicy peanut emulsion, snap pea, lemongrass (V)



Plated Dinner - Dessert

Minimum of 25 people



Canadian maple mousse (GF) (V)

Mascarpone cheesecake (V)

Mocha panna cotta (V)

Pumpkin brulée (GF) (V)



Roasted apple crisp (DF) (V)

Strawberry shortbiscuit (V)





Late Night Snack

Minimum of 25 people

House Made Kennebec Chips & Dip

House cut Kennebec chips served with chive infused sour cream, chipotle dip and artichoke & cheese dip

Popcorn Station

Bowls of freshly popped popcorn served with assorted flavour shakers

Slider Central

Assorted sliders accompanied by side cones of mesquite seasoned kettle yam strings with a chipotle dip

Taco Stop

Tacos of your choice with an array of gourmet fillings including: spicy chicken, refried beans, spiced beef, grilled peppers & onions and assorted toppings



Bar Services

Host

Beer

\$6.50

Highballs (1 oz)

Vodka, gin, rum, rye & whiskey

\$6.50

Cider

\$7.50

Wine by the glass (5 oz)

House red or white

\$7.50

Premium Highballs (1 oz)

Vodka, gin, rum, rye & whiskey

\$8.50

Pop & Juice

\$2.00

Cash

Beer

\$7.50

Highballs (1 oz)

Vodka, gin, rum, rye & whiskey

\$7.50

Cider

\$8.50

Wine by the glass (5 oz)

House red or white

\$8.50

Premium Highballs (1 oz)

Vodka, gin, rum, rye & whiskey

\$9.50

Pop & Juice

\$3.00

