

ATLANTIS WEDDING PACKAGES

GOLD



This menu includes
From our Gold Selection;
Hors d'oeuvres,
1 Choice of Appetizer, Soup, Salad or Pasta
1 Entrée
1 Dessert

&

GOLD BAR PACKAGE

(maximum 7 hours)

PLATINUM



This menu includes
From our Platinum, or Gold Selections;
Hors d'oeuvres,
2 Choices of Appetizer, Soup, Salad or Pasta
1 Entrée
1 Dessert

&

GOLD BAR PACKAGE

(maximum 7 hours)

DIAMOND



This menu includes
From our Diamond, Platinum or Gold Selections;
Hors d'oeuvres,
1 Choice of Appetizer, Soup or Salad
1 Pasta,
1 Entrée,
1 Dessert,

Late Night Table

(Baked Brie & Assorted Fruit / or Assorted Pastries)

&

GOLD BAR PACKAGE

(maximum 7 hours)

**All prices are subject to taxes and gratuity.*

❧HORS D'OEUVRES❧

Gold Selection

Smoked Salmon
With Dill and Caper Mousse

Ginger and Hoisin Glazed Beef Satay

Sesame Crusted Chicken Satay

Potato Samosa with Curried Yogurt

Bocconcini & Tomato with Fresh Basil

Classic Greek Spanakopita with Yogurt Dipping Sauce

Crispy Vegetable Spring Rolls with Chili Plum Sauce

Vegetable Pakora Bundles with Cucumber Relish

Beef & Onion Tartlet

California Rolls with Soy and Wasabi

Vegetable Pizzettes

Coconut Shrimp with Pineapple Spiked Ketchup

Platinum Selection

Tempura Asparagus Spears with Ponzu Dipping Sauce

Wild mushroom and Goat Cheese Bruschetta

Chicken and Smoked Mozzarella Pizzettes

Portobello Fries with Truffle Aioli

Chicken Drumettes with Szechwan Pepper Glaze

Peking Duck Wrapped in a Savoury Crepe

Shrimp Spring Rolls with Scallion Mayo

Vegetable Potstickers with Citrus Soy

Snow Crab Salad with Coriander and Mango Salad

Seared Sushi Grade Tuna with Wasabi Mayo

Lobster and Fennel Slaw

Assorted Sushi, Maki and Negiri Rolls

Short Plate Selection

Lobster Normandy

Dijon and Rosemary Crusted Lamb Chop

Scallops w/ Double Smoked Bacon

Coriander & Cumin Crusted Pork Belly & Sea Scallops

❧ APPETIZERS ❧

Gold Selection

Smoked Salmon with Fingerling Potato Salad,
Pickled Red Onions, Frisee & Mustard Dressing

Prosciutto di Parma
with Sweet Melon & Peppered Arugula Salad

Platinum Selection

Dungeness Crab Cakes,
Corn Salad, Baby Seedlings and Chipotle Aioli

Gingered Glass Noodle Salad with Pacific Shrimp,
Sesame, Cilantro Soy & Lime Dressing

Duo of Smoked & Fresh Salmon Tartare,
Caper Berries, Red Onion & Fennel Slaw

Atlantis Antipasto,
Cured & Smoked Meats, Cheeses, Grilled Vegetables,
Olives, Sundried Tomatoes & Melons

Lakeside Antipasto,
Smoked Salmon, Shrimp, Calamari,
Grilled & Marinated Vegetables

Diamond Selection

Muscovy Duck Leg Confit
with White Bean Cassoulet, Thyme & Port Reduction

Coriander & Cumin Crusted Pork Belly & Sea Scallops

Scallop, Calamari & Shrimp Cocktail
with Marie-Rose Sauce

SOUPS

Gold Selection

Roasted Tomato & Fennel with Basil Foam

Roasted Apple & Butternut Squash

Yukon Gold Potato & Leek

Sweet Potato & Caramelized Onions

Sweet Pea with Crème Fraiche

Platinum Selection

Wild Mushroom Consomme with Enoki, Shitake & Scallions

Tuscan White Bean with Roasted Pepper Drizzle

Shrimp Gazpacho with Avocado Salsa

Manhattan Corn & Shrimp Chowder

Diamond Selection

Lemongrass Scented Miso with Crab Dumplings

Duo of Sweet Tomato & Truffled Celeriac with Tarragon Oil

❧SALADS❧

Gold Selection

Caesar Salad
with Bacon, Parmesan, Garlic Croutons & a Creamy Dressing

Spring Mix Greens
With Sundried Fruits, Candied Pecans, Citrus & Poppy Seed Dressing

Yellow & Red Field Tomatoes
With Feta Cheese, Olives, Red Onion, Cucumber & Oregano Vinaigrette

Platinum Selection

Grilled Portobello Mushrooms
With Goat Cheese & Roasted Red Pepper
Served Over Five Leaf Lettuce with a Citrus Balsamic Vinaigrette

Bocconcini, Cherry Tomatoes,
Roasted Red Peppers, Arugula, Frisee & Balsamic Glaze

Diamond Selection

Spinach Salad
With Caramelized Pears, Walnuts, Blue Cheese,
Smoked Bacon & Charred Onion Vinaigrette

Field Tomatoes & Crumbled Goat Cheese
With Baby Greens & Olive Vinaigrette

Arugula Salad
With Cannellini Beans, Shaved Parmesan & Sundried Tomato Crostini

❧PASTA❧

Gold Selection

Penne Rigate
In a Tomato & Basil Sauce

Farfalle Alfredo
w/Aged Parmesan & Roasted Garlic Cream Sauce

Fussili
with a Creamed Tomato & Basil Sauce

Platinum Selection

Wild Mushroom Angolotti
In a Thyme Cream Sauce

Gnocchi Puttanesca
with Roasted Garlic, Tomato Sauce
or
In a Creamy Lemoncello Sauce

Diamond Selection

Lobster Ravioli
In a Mornay Sauce

Farfalle
with Little Neck Clams, Chorizo Sausage & Peppers
In a Roasted Tomato Sauce

Fussili
with Grilled Chicken, Pancetta, Shitake Mushrooms
In a Light Tomato Sauce

❧RISOTTO❧

Wild Mushroom, Percorino Cheese and Truffle Essence

Sweet Pea, Lemon and Thyme

ENTRÉES

Seasonal Vegetables and Additional Side Accompany all Entrées

Gold Selections

Tamarind & Chili Glazed Pork Tenderloin
With Maple Baked Beans

Balsamic Glazed Chicken Breast
In a Mushroom Ragout

Thyme & Lemon Rubbed Grilled Cornish Hen
With Citrus Demi

Grilled Salmon
With Cured Tomato & Olive Chutney

Pan Seared Caribbean Red Snapper
With Corn Cakes & Chipotle Butter

Platinum Selections

Duo of Braised Short Ribs & Beef Tenderloin
With Stilton Infused Jus

Grilled 10oz Rib Eye Steak
With Peppercorn Sauce

Prime Rib Au Jus

Veal Medallions
In A Thyme & Citrus Reduction

Braised Lamb Shank
With White Bean Succotash & Rosemary Infused Jus

Coriander & Mustard Seed Rubbed Chicken Breast
With Red Currant Jus

Miso Glazed Pacific Salmon
With Crispy Sushi Rice Cake & Mango Soy Sauce

Diamond Selections

Beef Tenderloin & Snow Crab
With Hollandaise & Port Reduction

Grilled Beef Tenderloin & Chicken Breast

Portabellini Filet Mignon
With Portobello Mushrooms & Truffle Infused Jus

Grilled Herb Crusted Veal Chop
With Porcini Aioli

Duo of New York Striploin & Black Tiger Shrimp

Trio of Beef Tenderloin, Lamb Chop & Grilled Chicken Breast

Lemon, Herb & Garlic Crusted Rack of Lamb
With Ice Wine Reduction

Roasted Salmon Filet
With Seared Scallops In a Lobster Butter Sauce

Atlantic Halibut
With Shrimp Chowder & Cilantro Oil

Oven Roasted Black Cod
With a Puttanesca Sauce

Trio of Roasted Halibut, Lobster Tail & Black Tiger Shrimp
In a Tomato & Saffron Buerre Blanc

❧ VEGETARIAN ENTREES ❧

Curried Cauliflower & Sweet Peas
In a Savoury Tart Shell

Bento Box Braised Tofu, Tempura Vegetables, ❧
Glass Noodles & a Seaweed Salad

Portabello Mushroom & Goat Cheese Strudel
With Buttery Asparagus

Indian Tapas Plate
With Paneer, Lentil Dal, Pakora & Basmati Rice

Pad Thai ❧
With Bean Sprouts, Tofu, Cilantro & Crisp Vegetables

❧ Vegan

❧KID'S MENU❧

\$29.95 per person (plus taxes and 15% gratuity)

Choose 1 Starter, 1 Entree, and 1 Dessert;

Crudit , Crisp Raw Vegetables w/ Creamy Ranch Dressing

Mozzarella Sticks w/ Tomato Puree

Caesar Salad



Classic Mac and Cheese w/ Garlic Bread

Penne and Meatballs w/ Garlic Bread

Chicken Fingers and Fries w/ Plum Sauce

Trio Slider Plate

Mini Burger, Breaded Chicken Breast or All Beef "Nathan Ballpark" Hot Dog
Accompanied by Fries and Traditional Condiments



Ice Cream Sundae

Pecan Tart w/ Vanilla Ice Cream

Chocolate Cake

** Includes Unlimited Juices and Soft Drinks*

DESSERTS

Gold Selections

Crème Brulee , Classic Vanilla Bean Infused Custard

Lemon & Meringue Tarts

Pomme Amandine,
Apple and Almond Tart w/ Vanilla Ice Cream and Caramel Sauce

Trio of Sorbet in a Savoury cup w/ Berry Compote

Chocolate Ganache Gateaux w/ a Vanilla Bean Cream

Platinum Selections

Crème Brulee, Spiced Chai Latte

Lemon Italian Torte w/ Vanilla Scented Cake and Lemon Mascarpone

Mango and Raspberry Dome

Strawberry Shortcake, Layered Sponge Cake w/ Strawberries and Whipped Cream

Diamond Selections

Lady Godiva Baked Double Chocolate Cheesecake

Chocolate Pyramid Light Chocolate Mousse w/ a Dark Chocolate Ganache

Dulce de Leche Caramel Mousse Cheesecake

St. Honore Chocolate Dipped Profiteroles w/ Custard Filling

Layered Dark Chocolate Mousse w/ a Passion Fruit Coulis & a Spiced Rum Sauce

Mini Trio Platter (choice of 3)

** Add \$1.00 for Trio in Diamond Package*

Chocolate Bundle

Crème Brulee

Lemon Custard Tart

Red Velvet

Mini Cheesecake

Chocolate Mousse

Apple Tart

Chocolate Truffles

❧INTERMEZZO❧

**Add to any package for \$4.00 +taxes and gratuity*

Lemon Margarita Granite

Peppered Lime and Pomegranate Sorbet

Prosecco Champagne and Mint Sorbet

Green Apple and Cranberry Ice

❧LATE NIGHT STATIONS❧

Savoury

Poutine Yukon Gold Fries w/ Curds and Peppercorn Jus

Add: Chicken Confit

Add: Shrimp Bolognese

Porchetta w/ Assorted Mustards, Mini Kaisers,

Sweet Garlic Mayo and Pickled Vegetables

Add: Coronitas

** minimum 50 people*

Warm Baked French Brie “En Croute” w/ Assorted Chutneys & Jams

Imported and Domestic Cheeses with Wafers, Crackers and Crusty Breads

B.B.Q. Pulled Pork, Creamy Grits & Bourbon Jus w/ Warm Soft Corn Bread

Gyro Carving Station w/ Mini Pitas, Fresh Tomatoes, Red Onions

w/ an Assortment of Sauces, Dips and Salsa’s

Sliders, Sliders, Sliders

Mini Breaded Chicken, Burgers and “Nathan Ballpark” Hotdogs

w/ Assorted Condiments, Relishes and Mayo’s

Pad Thai Noodle Station

w/ Chicken, Shrimp, Bean Sprouts, Green Onions, Vegetables, Peanuts
& Classic Pad Thai Sauce

El Mexicano

Soft Tortilla Shells and Crispy Tacos w/ Chili Spiced Beef, Grilled Chicken,
Sweet and Hot Peppers, Charred Onions, Mushrooms and Chipotle Hot Sauce

Buffalo Wing Station

Crispy Buffalo Chicken Wings w/ Fiery Hot Sauce, Mildly Spiced B.B.Q. Sauce,
Honey and Garlic & Platter of Crudite w/ Blue Cheese Dressing

Seafood Bar

Rock Lobster Tails, Snow Crab, Steamed Mussels, Clams & Grilled Shrimp
w/ Cocktail Sauce, Grilled Lemons & Limes and Mayo’s

❧LATE NIGHT TABLES❧

Sweet

Home Baked Assorted French Pastries
Squares, Tarts, Cupcakes and Mini Cheesecakes

Ice Cream Sundae Bar Station
w/ Vanilla and Chocolate Ice Cream
Assorted Toppings to include Nuts, Whipped Cream, Chocolate Sauce & Candy Crunch

Candy Bar
Selection of the Classics; M & M's, Mini Bars, Jelly Beans,
Gummies, Liquorices, Caramels et el

Hot Fresh Doughnut Station
Sugar Dusted Fresh Doughnuts, w/ Chocolate & Caramel Sauce,
Fruit Glazes, Candy, Savoury Toppings & Fresh Whipped Cream

OH LA LA!

Cheesecake Lollipops, Crème Brûlée, Macaroons, Petite Fours,
Chocolate Dipped Strawberries & Almond Bark

Chocolate Fountain
Duet of White and Dark Chocolate
Accompanied w/ Bananas, Pineapple, Melon, Strawberries,
Cookies, Rice Krispies, Brownies

Smores Station
“Build Your Own” from Graham Crackers, Praline Wafers & Peanut Butter Crisps
w/ Chocolate Bars, Chips and Chocolate Sauce,
Marshmallow Crème and Assorted Candy Toppings

❧ ADDITIONAL FOOD STATIONS ❧

Satays

Beef, Chicken, Shrimp and Salmon – B.B.Q
w/ an Assortment of Sauces, Dips and Salsas

Wok Station

Add: Shrimp, Takeout Salmon

Hip of Beef

**minimum of 100 people*

Antipasto Extravaganza

Sushi Station

Add Maki and Negiri

Mash Martini Bar

❧BUFFETS❧

Buffet #1

Mixed Spring Greens w/ Lemon Balsamic Dressing

Vine Ripened Plum Tomatoes w/ Feta Dressing, Red Onions,
Kalamata Olives and Fresh Oregano

Israeli Cous Cous w/ Roasted Peppers, Italian Parsley and Grilled Onions

Farfalle Pasta w/ Crisp Fresh Vegetables, Sundried Tomato Pesto
In a Light Tomato Fondue

Pan Roasted Chicken Breast w/ a Lemon and Thyme Jus

Herb and Garlic Roasted Mini Red Potatoes

Seasonal Vegetable Medley w/ Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

Buffet # 2

Mixed Spring Greens w/ Lemon Balsamic Dressing

Spinach Salad w/ Caramelized Pears, Walnuts, Blue Cheese and Charred Onions

Fingerling Potato Salad w/ Scallions, Shitake Mushrooms in a Grainy Mustard Dressing

Fusilli Carbonara w/ Grilled Chicken, Sundried Tomatoes in an Aged Parmesan Cream Sauce

Shaved New York Striploin w/ Portobello Mushrooms & Pearl Onions
In a Cabernet Red Wine Sauce

Parsley Crusted Pacific Salmon w/ Tomato & Caper Dressing

Sweet Garlic Spun Mash Potatoes

Seasonal Vegetable Medley w/ Olive Oil and Fresh Basil

Bakers Selection of Tarts, Squares and Sweets

Buffet # 3

Mixed Greens w/ Lemon Balsamic Dressing

Hearts of Romaine

Grilled Field Mushrooms & Asparagus Salad w/ Artichoke Tapenade Dressing

Ricotta & Herb Filled Angolotti w/ Roasted Red Pepper and Tarragon

Rotini Pasta w/ Black Tiger Shrimp in a Roasted Tomato Arrabiatta Sauce

Braised Angus Beef Tenderloin

Grilled Pacific Salmon w/ Lobster Butter Sauce

Roasted Fingerling Potatoes w/ Fresh Rosemary & Sweet Garlic Chips

Steamed Hot House Vegetables w/ Extra Virgin Olive Oil & Fresh Herbs

Mini Cheesecakes, Petit Fours, Home Baked Sweets
& Platters of Local and Seasonal Fruit Platters

❧GOLD BAR❧

BAR RAIL:

RYE: Wiser's Special Blend
RUM: Lamb's Navy / Lamb's White
GIN: Beefeater Dry
VODKA: Polar Ice
SCOTCH: Ballantine's Finest Scotch

DOMESTIC BEER:

Coors Light
Molson Canadian
Molson Ex
Molson Dry

HOUSE WINE: Benchmark White Vidal / Benchmark Cabernet Merlot

SPARKLING WINE TOAST

UNLIMITED POP & JUICE

(BOTTLED SPARKLING AND STILL TABLE WATER AVAILABLE FOR \$2.95 PER BOTTLE)



❧PLATINUM BAR❧

BAR RAIL: SAME AS GOLD BAR

BACK BAR:

APERTIF: Campari
RYE: Wiser's Deluxe
GIN: Beefeater 24
VODKA: Absolut
VERMOUTH: Martini & Rossi (Sweet and Dry)

LIQUEURS:

Cherry Brandy	Peppermint Schnapps
Blue Curcao	Sambuca
Long Island Iced Tea	Melon Liqueur
Peach Schnapps	Triple Sec

DOMESTIC BEER:

Coors Light
Molson Canadian
Molson Ex
Molson Dry

IMPORTED BEER:

Heineken
Sol
Dos Equis
Rickard's Red
Rickard's White

HOUSE WINE: Benchmark White Vidal / Benchmark Cabernet Merlot

SPARKLING WINE TOAST

UNLIMITED POP & JUICE

BOTTLED SPARKLING AND STILL TABLE WATER

❖DIAMOND BAR❖

BAR RAIL: SAME AS GOLD BAR

BACK BAR:

APRERTIF: Campari, Aperol

RYE WHISKEY: Wiser's Deluxe, Crown Royal

RUM: Havana Club Reserva, Havana Club Aneja Blanco

GIN: Beefeater 24

VODKA: Absolut, Grey Goose

SCOTCH: Glenlivet French Oak Reserve Scotch Whiskey 12 yr.

BRANDY: Macieira Royal Brand

COGNAC: Courvoisier V.S.

BOURBON: Jack Daniels

IRISH WHISKEY : Jameson

VERMOUTH: Martini and Rossi (Sweet and Dry)

LIQUEURS:

Cherry Brandy

Blue Curacao

Long Island Ice Tea

Peach Schnapps

Peppermint Schnapps

Sambuca

Melon Liquer

Triple Sec

Amaretto Dell' amorosa

Creme De Cacao

Creme De Banane

Creme De Menthe

Grappa Rialto

DOMESTIC BEER:

Molson Canadian

Coors Light

Molson Dry

Molson Export

PREMIUM BEER:

Heineken

Sol

Dos Equis

Rickard's Red

Rickard's Whit

HOUSE WINE: Benchmark White Vidal / Benchmark Cabernet Merlot

SPARKLING WINE TOAST

UNLIMITED POP & JUICE

BOTTLED SPARKLING AND STILL TABLE WATER

* Products subject to change