



Wedding Packages 2009

Simple Elegance

Fairwinds basic wedding planning package offers ongoing assistance from our event planners and includes:

- Ceremony site rental
- Reception site rental
- Onsite rehearsal
- Set up of all tables, chairs and place settings
- Skirted table set up for gifts, cake, registry and head tables
- Choice of Fairwinds linen selection
- Full serving staff, including bartender *
- Wine pouring service
- Cutting and serving of wedding cake
- Clean up and take down

** Some conditions apply*

Classic Oceanside

Fairwinds complete wedding planning package offers ongoing assistance from our event planners and includes:

- All of the features of the Simple Elegance package
- Personalized placement of place cards, guest book and custom decorations
- Room decorations including tulle and mini lights
- Decorated arbour
- Trumpet baskets with silk arrangements
- Centrepieces including mirror tiles, candle holders and tea lights
- Decorated gift, registry, cake and head tables
- Cake knife and server

| | Simple Elegance | Classic Oceanside |
|-----------------------|-----------------|-------------------|
| Ceremony & Reception | \$1599 | \$2499 |
| Onsite Reception Only | \$1399 | \$2199 |

An additional \$399 charge will be added to seaside ceremonies held on the Grassy Point.

*For safety reasons, photographs are permitted only in designated areas and must be coordinated through your Group Sales contact.
(Applicable to both packages.)*

*All prices are subject to applicable taxes and service charge, and subject to change.
Prices in effect January 1 - December 31, 2009.*



Wedding Menus 2009

Buffet 1

Artisan Breads & Whipped Butter

Choice of Three Salads

- Organic Baby Greens with Balsamic & Olive Oil Vinaigrette
- Classic Caesar Salad with Asiago Cheese & Home Style Croutons
- Mediterranean Salad with Feta Oregano Dressing
- Citrus Couscous Salad with Sun Dried Tomatoes, Almonds & Orange Segments
- Home Style Potato Salad with Dijon Vinaigrette
- Greek Pasta Salad with Artichokes, Sun Dried Tomatoes, Kalamata Olives & Feta Cheese

Choice of Two Accompaniments

- Yukon Gold Garlic Mashed Potatoes
- Wild Rice Pilaf
- Steamed & Buttered Seasonal Vegetables
- Yukon Gold Oven Roasted Potatoes

Choice of One Entrée

- Braised Chicken with Tomatoes, Feta Cheese & Kalamata Olives in a White Cream Sauce
- West Coast Mussels & Clams together with a White Wine, Fresh Garlic & Savory Herb Broth
- Chorizo & Chicken Penne Pasta with a Pesto Cream Sauce
- Roasted Vegetable & Smoked Mozzarella Lasagna

Choice of One Carved

- Slow Roasted Beef with Traditional Au Jus & Freshly Baked Yorkshire Puddings
- Roasted Herb Crusted Pork Loin with a Fruit Chutney & Dijon Jus

Home Style Dessert Selections

Guatemalan Coffee & Leaf Tea

\$32.95



Wedding Menus 2009

Buffet 2

Artisan Breads & Whipped Butter

Choice of Four Salads

- Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Egg & Grainy Dijon Dressing
- Vine Tomato & Bocconcini Salad with Fresh Basil & Aged Balsamic Olive Oil Reduction
- Baby Potato & Green Bean Salad with Goat Cheese Dressing & Fresh Herbs
- Arugula Salad with Sun Dried Fruits, Prosciutto Ham, Asiago Cheese & Lemon Garlic Vinaigrette
- Organic Mixed Baby Greens, Fresh Cucumber, Vine Tomato with Balsamic & Olive Oil Vinaigrette
- Classic Caesar Salad with Asiago Cheese & Home Style Croutons
- Chipotle Rice Bean & Corn Salad with Vine Tomatoes & Cilantro Lime Vinaigrette

Choice of Three Accompaniments

- Yukon Gold Garlic Mashed Potatoes
- Saffron Rice Pilaf
- Steamed & Buttered Seasonal Vegetables
- Yukon Gold Oven Roasted Potatoes
- Steamed & Buttered Fresh Green Beans
- Penne Pasta Primavera in a Rosé Cream Sauce

Choice of Two Entrées

- Cedar Plank Wild Sockeye Salmon with a Horseradish & Chive Crust
- Grilled Chicken Breast with Wild Mushroom Ragu & Truffle Oil
- West Coast Mussels & Clams braised with Red Thai Curry Sauce
- Chorizo & Chicken Penne Pasta with a Pesto Cream Sauce
- Roasted Vegetable & Smoked Mozzarella Lasagna
- Indian Butter Chicken with Fresh Vegetables & a Coconut Curry Sauce

Choice of One Carved

- Slow Roasted AAA Beef with Traditional Au Jus & Freshly Baked Yorkshire Puddings
- Roasted Herb Crusted Pork Loin with a Fruit Chutney & Dijon Jus
- Slow Roasted Leg of Lamb with Mission Fig Demi Glaze & Mint Jelly

Home Style Dessert Selections including Seasonal Fresh Fruit Display
Guatemalan Coffee & Leaf Tea

\$39.95



Wedding Menus 2009

Buffet 3

Artisan Breads & Whipped Butter

Choice of Five Salads

- Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Egg & Grainy Dijon Dressing
- Vine Tomato & Bocconcini Salad with Fresh Basil & Aged Balsamic Olive Oil Reduction
- Baby Potato & Green Bean Salad with Goat Cheese Dressing & Fresh Herbs
- Arugula Salad with Sun Dried Fruits, Prosciutto Ham, Asiago Cheese & Lemon Garlic Vinaigrette
- Roasted Beet Salad with Orange Segments, Goat Cheese & Citrus Reduction
- White Wine Vinegar & Herbed Olive Oil Marinated Mushroom Salad
- Antipasto Salad with Roasted Peppers, Eggplant, Zucchini, Sun Dried Tomatoes & Fresh Herbs
- Soba Noodle Salad with Enoki Mushrooms, Green Onions & Peanut Dressing
- Shaved Fennel Salad with Grapefruit Segments, Red Radishes & Apple Cider Vinaigrette

Choice of Three Accompaniments

- Roasted Garlic Potato Gratin
- Saffron Rice Pilaf
- Steamed & Buttered Seasonal Baby Vegetables
- Roasted Baby Potato Trio with Fresh Herbs
- Steamed & Buttered Fresh Green Beans
- Penne Pasta Primavera with Fresh Vegetables & Rosé Cream Sauce

Choice of Two Entrees

- Grilled Chicken Breast with Pancetta, Leeks, Roasted Shallots & White Wine Velouté
- Chorizo & Chicken Penne Pasta with a Pesto Cream Sauce
- Roasted Vegetable & Smoked Mozzarella Lasagna
- Indian Butter Chicken with Fresh Vegetables & Coconut Curry Sauce
- Poached Pear & Pork Loin Chops with Grainy Dijon Cream Sauce

Choice of One Seafood Selection

- Cedar Plank Wild Sockeye Salmon with a Horseradish & Chive Crust
- West Coast Style Bouillabaisse with Prawns, Clams, Mussels & Swimming Scallops
- Fresh Halibut Poached in Saffron Cream with Fresh Vine Tomatoes & Flat Leaf Parsley

Choice of One Carved

- Slow Roasted Prime Rib with Traditional Au Jus & Freshly Baked Yorkshire Puddings
- Roasted Herb Crusted Pork Loin with a Fruit Chutney & Dijon Jus
- King's Roasted Pork Rack with Green Apple Jus
- Slow Roasted Leg of Lamb with Mission Fig Demi Glaze & Mint Jelly

Home Style Dessert Selections including Seasonal Fresh Fruit Display
Guatemalan Coffee & Leaf Tea

\$46.95

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Reception Enhancements

Hot & Cold Hors d'Oeuvres

Vegetarian Samosas with Fruit Chutney

Spinach & Mushroom Quiche

Smoked Salmon & Leek Quiche

Tomato & Basil Bruschetta

Duck & Pistachio Pâté on Crackers

Spinach & Grape Tomato Cucumber Bites

\$25 per dozen

Bacon Wrapped Scallops

Tandoori Chicken Skewers with Fruit Chutney

Caramelized Onion & Brie Cheese Crostini

Korean Beef Satays with Hoisin Glaze

Strawberry & Camembert Wedges

Smoked Salmon & Cream Cheese Mini Wraps

Smoked Salmon with Capers &
Dill Cream Cheese on Baguette

Crab & Artichoke Croustades

\$30 per dozen

Crab Cakes with Roasted Red Pepper Aioli

Lamb Satay with Mint Yogurt

Creole Prawn Skewers

West Coast Mussels with Red Thai Curry

Chilled Tiger Prawns with Cucumber Lemon Salsa

West Coast Oysters with Lemon Essence

\$35 per dozen

Platter Appetizers

Prices per platter

Assorted Deli Meats & Pickles with Artisan Rolls \$125

Crudités & Dip \$75

Assorted ¼ Sandwiches \$95

Fresh Fruit Platter \$110

Cheese Board & Crackers \$145

Hummus, Olive Tapenade & Tzatziki with Armenian Flatbread \$105

Whipped Goat Cheese & Armenian Flatbread \$85

Spinach & Artichoke Dip \$75

California Rolls \$120

Chef's Dessert Platter \$110

Smoked Salmon with Rye Bread, Red Onion, Capers & Lemon \$165

Assorted West Coast Seafood Platter Market Price

Please Note:

- ◆ For hot and cold hors d'oeuvres, a minimum order of 3 dozen of any selection is required.
- ◆ Each platter appetizer is suitable for approximately 25 guests.



Beverage Selection

| Wine List | Measure | Host | Cash |
|--|---------|-------|-------|
| Domestic House | Glass | 4.56 | 4.78 |
| | Bottle | 20.00 | |
| Import House | Glass | 4.78 | 5.00 |
| | Bottle | 22.00 | |
| House Champagne | Bottle | 21.00 | |
| <i>Red Wines (by the Bottle)</i> | | | |
| Jackson Triggs Pinot Noir | | | 23.00 |
| Mezzamondo Negroamaro | | | 24.00 |
| Wolf Blass Eaglehawk Shiraz | | | 25.00 |
| Inniskillan Cabernet Sauvignon | | | 27.00 |
| Wolf Blass Red Label Cabernet Merlot | | | 30.00 |
| Penfolds Koonunga Hill Shiraz Cabernet | | | 35.00 |
| Toasted Head Merlot | | | 36.00 |
| <i>White Wines (by the Bottle)</i> | | | |
| Jackson Triggs Sauvignon Blanc | | | 23.00 |
| Gabbiano Pinot Grigio | | | 24.00 |
| Wolf Blass Eaglehawk Chardonnay | | | 25.00 |
| Wolf Blass Red Label Unwooded Chardonnay | | | 28.00 |
| Louis Latour L'Ardeche Chardonnay | | | 30.00 |
| Sumac Ridge Gerwurztraminer | | | 30.00 |
| Zed Sauvignon Blanc | | | 33.00 |
| <i>Bubbly (by the Bottle)</i> | | | |
| Yellowglen Pink Sparkling | | | 25.00 |
| Seaview Brut | | | 26.00 |
| Sumac Ridge Stellar Jay Brut | | | 52.00 |

| Beer & Cocktails | Measure | Host | Cash |
|---------------------------------|------------|------|------|
| Domestic Beer | Bottle | 4.56 | 4.78 |
| Import Beer | Bottle | 5.00 | 5.43 |
| Ciders & Coolers | Bottle | 5.00 | 5.43 |
| Bar Brand Liquor | One Ounce | 4.56 | 4.78 |
| Premium Liquor | One Ounce | 5.21 | 5.65 |
| Martinis | Two Ounces | 7.82 | 8.26 |
| Pop | Glass | 1.66 | 1.91 |
| Juice & Non-Alcoholic Cocktails | Glass | 2.62 | 2.85 |
| Bottled Water | Bottle | 1.91 | 2.38 |

| Fairwinds Punch Bowls | |
|--|-------|
| (Each bowl serves approximately 25 guests) | |
| Alcoholic Fruit Punch | 95.00 |
| Non-Alcoholic Fruit Punch | 50.00 |

Please Note:

- ◆ A complimentary bartender is provided for both cash and host bars with a minimum of \$300 in bar sales, or a charge of \$20.00 an hour for a minimum of 4 hours will be applied.
- ◆ All bar prices are subject to applicable taxes. Host bars are subject to a 15% service charge.
- ◆ Reserve Wine List available upon request.