

# Rel-ish Bistro 2015 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:**

Road 13 white	750 ml	\$20.00
Road 13 red	750 ml	\$20.00

***\*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	\$ 7.00
Premium Spirits/Liqueurs	\$ 8.00



## 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
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

**\$4.50 per person**

Individual meringue bowls with fresh fruit, whipping cream and chocolate drizzle  
Triple chocolate mousse cake  
Lemon pie with short bread crust  
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 grape 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  
Apple  
Sauce

### **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  
Mint  
Roast garlic and cranberry

### **Sauces**

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

## **Pre-wedding dinners and breakfast buffets**

### **DINNER**

**Burgers** - chicken, beef and veggie, buns, condiments, lettuce, tomato, pickles, red onion and sliced cheese with potato salad  
\$16 per person

**Pasta** - linguini with alfredo sauce and bolognaise sauce, garlic toast and Caesar salad  
\$14 per person

**Fajita wraps** - marinated chicken and beef strips, whole wheat wraps, salsa, sour cream, mozzarella, mixed peppers, sweet onion, mozzarella cheese served with Greek salad  
\$16 per person

**Steak** - 5 oz sirloin, bold barbeque sauce, baked potato with all the fixings, honey garlic green beans and carrots - you grill the steaks we provide everything else.  
\$20 per person

### **Breakfast**

**option #1** - scrambled eggs, bacon, toast, French toast casserole with maple syrup, hash browns with onion and fresh herbs, coffee, tea, juice, milk

**\$10 per person**

**options #2** - scrambled eggs, bacon, ham, sausage, toast, French toast casserole with maple syrup, hash browns with onion and fresh herbs, fresh fruit platter, roast vegetable spanikopita with goat cheese, coffee, tea, juice, milk

**\$16 per person**

## **Additional Info**

Taxes are applied as follows:

Food & Beverage	Subtotal x 5% GST
Alcohol	Subtotal x 15% GST & PST
Tip	Subtotal x 20%

## Please Note

- A non-refundable deposit of \$1000 is charged for all functions booked. This will go towards your final invoice.
- 50% 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.