

Rel-ish Bistro 2018 Wedding Package

Reception Options

Bar- We supply the bartender at a rate of \$25 per bartender per hour for all options. 2 bartender minimum

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.*

**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/Sanpellegrino | \$ 2.50 |
| Highballs/Domestic Beer/Cider/House Wine | \$ 6.50 |
| Imported/Micro Brewed Beers | \$ 8.00 |
| Premium Spirits/Liqueurs/champagne | \$ 9.00 |
| Coffee and Tea if relish is hosting the bar | N/C |

After Ceremony or Late night Platters

| | |
|---|--------------|
| Assorted vegetable with Ranch for dipping | \$100.00 |
| Seasonal fruit platter | \$150.00 |
| Pizza Buffet - assorted | \$30.00 each |
| Mini gourmet sandwiches - assorted | \$200.00 |
| Deli trays of classic sliced meats includes ham, beef, turkey and capicola, | \$250.00 |
| Fresh B.C. cheese selections house made cheese ball with flat bread and crackers | \$200.00 |
| Antipasto Plates with dried, cured and smoked meats with marinated vegetables, cheese and artisan breads. | \$250.00 |
| Build your own burger buffet - chicken, beef, vegetable and condiments | \$15 pp |
| Build your own taco or fajita buffet - beef, chicken and condiments | \$15pp |
| Build your own Greek pita - beef, chicken and condiments | \$15pp |

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

Dinners - ½ PRICE FOR CHILDREN UNDER 8

Simplistic - \$39.95 per person

Includes - buns and butter. Your choice of two salads, two mains, two sauces and three sides.

Distinctive - \$45.95 per person

Includes buns and butter. Your choice of three salads, two mains, two sauces, and four sides. Includes one platter

Indulgent - \$59.95 per person

Includes - buns and butter. Your choice of three salads, three mains, three sauces, and four sides. includes 2 platters and late night snack

Unforgettable - \$79.95 per person

Includes - buns and butter. choice of four salads, three mains, four sides and three sauces. Includes 3 platters, late night snack and full hot breakfast the morning after for up to 50 people

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 lemon dressing finished with Swiss Cheese and crisp prosciutto
- 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
- Heirloom tomato and bocconcini salad with fresh basil, olive oil, balsamic glaze and red onion
- Classic potato salad with vegetables, boiled eggs, grain mustard, capers in a creamy dill dressing
- Fusilli pasta salad with roasted vegetables goat cheese, balsamic dressing
- Broccoli with cabbage, carrots, cranberries, sunflower seeds, smoked cheddar in a creamy dressing
- Kale and cabbage with julienne carrots, beets, snow peas, apricots in a creamy poppy seed dressing

Side Dishes

- Golden mashed potato with roasted garlic, butter and parsley
- Golden mashed potato with bacon, chives, cream and butter
- Golden mashed potato cheddar, green onion and sour cream
- Golden mashed potato with buttermilk and horseradish
- Roasted potato with sea salt, lemon zest 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
- 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
- Baked ratatouille, eggplant, zucchini, squash, onions in a tomato cream sauce
- Penne with a smoked bacon, fresh basil tomato sauce
- Fettuccine alfredo with fresh parmesan, basil, garlic and white wine
- Mushroom barley risotto with fresh grated parmesan
- Baked squash casserole with walnuts, brown sugar and blue cheese
- Roasted Kimpuri root vegetables - beets, carrots, turnup, parsnip and diakon

MAINS

Beef

Inside round roast
Roast tenderloin add \$ 4.00 pp
Roast sirloin add \$1.50 pp
Roast prime rib add \$2.00 pp
Balsamic
Boneless braised beef ribs add \$2.00 pp

Chicken

9 – cut chicken
Breast and thighs
Breast (free run) add \$ 1.00 pp

Pork

Tenderloin add \$ 1.50 pp
Crown roast with herb seas salt crust
Ribs add \$1.00 pp
Roast Ham - honey maple glaze

Lamb

Leg
Rack add \$5.00 pp
Roast

Fish

Salmon
Halibut add \$4.00 pp
Icelandic Cod

Sauces

Mushroom, tarragon
Peppercorn Brandy
Red Wine or Roasted Garlic Demi
Black Cherry

Sauces

Jack Daniels, apple, maple
Rosemary white cream
Whiskey Bacon mushroom

Sauces

Creamy Grainy Mustard
Rootbeer Bourbon Glaze
Sweet and spicy BBQ
Apple Jalapeno

Sauces

Spiced Apple
Mint demi
Roast garlic and cranberry

Sauces

Caper, tomato and shallot
Leek & Vermouth with Thyme
Creamy dill. lemon 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% |

Please Note

- A non-refundable deposit of \$1000 is charged for all functions booked. This will go towards your final invoice.
- 100% of your 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.**