

# All Inclusive Wedding Package



## INCLUDED IN YOUR WEDDING PACKAGE:

### BALLROOM DÉCOR

- White Chair Covers with Choice of Organza Sash and White Table Linens
- Podium and Microphone
- Tulle & Lights on Your Head Table
- Choose from one of our 3 center piece arrangements, ask us for more information and to see pictures

### ALSO INCLUDED:

- A Trial Dinner for Two 1-2 Months Prior To Your Reception
- You may Hold Your Ceremony with us for an Additional Charge
- For your wedding night - A King Deluxe Guest Room with Champagne, A Chocolate and Fruit Basket, Sunday Brunch for Two and complimentary late checkout

### HOST BEVERAGE PACKAGE

Includes an Open Bar Service including Bartender(s) featuring our standard house liquors, wines, beers and soft drinks. Your bar will be open for the cocktail hour, closed during dinner & speeches and remain open for the remainder of your reception.

### HOUSE WINE WITH DINNER (Jackson Triggs)

1 Bottle of Red Wine & 1 Bottle of White Wine per Table

### SOUPS (Choose One)

- Fire Roasted Butternut Squash and Apple
- Broccoli and Cheese
- Forest Mushroom Bisque with Sherry
- Minestrone

### SALADS (Choose One)

- Wild Greens with Garden Herb Vinaigrette
- Spinach Salad with Mushroom, Toasted Almonds, Red Peppers Tossed in Blueberry Vinaigrette
- Chevre and Tomato, Fresh Basil, Aged Olive Oil and Balsamic Vinegar
- Homemade Caesar Salad



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## ENTREES (Choose 1)

- Chicken Ballotine- Breast of Chicken Stuffed with Canadian Wild Rice, Shitake Mushrooms Finished with a Classic Béarnaise Sauce
- Greenwood Inn Cordon Blue- Breast of Chicken Stuffed with Capicola and Provolone Cheese with a Zesty Tomato Sauce
- Chicken Wellington- A Tender Chicken Breast Stuffed with a Mushroom Duxelles, Wrapped in Puff Pastry and Baked to a Golden Brown. Served with Marsala Sauce
- Chicken Kiev- Breast of Chicken Filled with Herb Butter and Finished with a Basil Cream
- Sterling Silver Roast Beef Thinly Sliced, Topped with a Cabernet Jus
- Pork Tenderloin- A Spice Rubbed Pork Tenderloin
- Atlantic Salmon- Fresh Atlantic Salmon Fillet Topped with Sweetened Soy Sauce Drizzled with Pure Sesame Oil & Pickled Ginger
- Turkey- Stuffed with Chorizo & Focaccia , Served with Cranberry and Sundried Blueberry Jus

## STARCH (Choose 1)

- Steamed Baby Red Potatoes
- Herb Roasted Potatoes
- Duchess Potatoes
- Garlic Mashed Potatoes
- Wild Rice Blend

## VEGETABLES (Choose 2)

- Baby Carrots in a Butter Sauce
- Steamed Broccoli Florets
- Steamed Cauliflower Florets
- Green Beans with Caramelized Bermuda Onions
- Half Roasted Tomato

## DESSERTS (Choose 1)

- New York Cheese Cake
- Black Out Torte
- Deep Dish Apple Pie
- Chocolate Truffle Mousse Cake

## LATE NIGHT COFFEE STATION & SWEET TABLE

\*We will also cut your wedding cake and place it out with napkins, plates and cutlery at no charge to you.\*



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## A TOUCH MORE.....

- Add a Late Night Buffet for \$10/Person  
(Includes Assorted Deli Meats, Cheeses, Vegetables & Dip, Assorted Buns & Condiments)
- Upgrade your package with a white glove hors d'oeuvres service as your guests arrive for \$4/person (limited to 3 pieces per person)

### CHOICE OF UP TO 3 HORS D'OEUVRES

Celery Boats with Gorgonzola | Smoked Salmon on Pumpernickel | Mini California Rolls

- Upgrade to Prime Rib for \$6/Person
- Upgrade to an 8oz Herb & Garlic Crusted Tenderloin for \$8/Person
- Featuring a Greenwood Inn Exclusive dessert created by our Executive Chef. These delicious chocolate cups are filled with one of 3 mousse flavors: Decadent Mint / Grand Marnier with Orange Zest / Velvety Coffee Kahlua. These are served on a large mirror display with accented candle lighting. \$6/Person



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Prices Do Not Include Taxes & Gratuity. Prices are subject to Change Without Notice  
\*Some Restrictions Apply