

The Ultimate Westcoast Buffet

Locally Made Gourmet Appetizers & two Entrée Buffet

- Alderwood Farm Smoked Salmon Maple Cream Cheese on Fresh Baked Artisan Breads
- Alderwood Farm Chicken Apple Ginger Sausage with Cracked Pepper and Maple Appetizer Balls with Mango Chutney
- Colorful platters of Fresh & Grilled Vegetables served with creamy garden herb dip
- Alderwood Antipasto Trays: Smoked Garlic Sausage, Wild Smoked Sockeye, Marinated Bocconcini, Prosciutto wrapped Asparagus, Olives, Artichoke Hearts, Genoa Salami and French Brie served with crackers & Baguettes
- Alderwood Farm Slow Roasted Barons of Beef – Studded with Garlic and Fresh Herbs
- BBQ Wild Sockeye or Spring Salmon – served with Garlic, Herb & Lime Compound Butter
- Farm Spring Salad - Tender Greens tossed with Strawberries, Kiwi & Almonds
- Thai Noodle Salad - Red & Yellow Peppers, Spanish Onions, Peanuts, Cilantro & Parsley
- Alderwood Caprisi Bowtie Pasta Salad with Italian Bocconcini and Garden Cherry Tomatoes and Fresh Basil
- Beautiful Assortment of Fresh Baked Artisan Breads

Includes:

Fresh Brewed coffee, Premium Teas & Artesian Ice Water
Head Table

Tables - round or rectangle for guest dining & Chairs

White Linens, Cutlery, Plates, Cups & Glasses

White Paper Napkins

(Colored Linens, Linen Napkins, Chair Covers and Overlays available upon request & additional charge)

Signing Table with Linens

Guest Book or Gift Table with Linens

Set-up/ Take-down of Rental Equipment and Pick-up & Delivery
Serving Staff (Bartenders & Bar Tent available upon request and additional charge)

(Per person pricing @ \$85)

15% Gratuity Service Charge + GST Added To All Packages. Venue facility charges separate.



The Spectacular Vegetarian two-entrée Buffet

Locally Made Gourmet Appetizers & two Entrée Buffet

- Alderwood Farm Walnut Maple Cream Cheese with Caramelized Pear & Onion on Fresh Baked Baguettes
- Colorful platters of Fresh & Grilled Vegetables served with creamy garden herb dip
- Stuffed Mushrooms with Organic Parmesan Cheese and Alderwood Organic Grown Basil
- Alderwood Antipasto Trays: Marinated Bocconcini, Asparagus, Olives, Artichoke Hearts and French Brie served with crackers & Baguettes
- Wild Mushroom & Red Pepper Lasagna with Béchamel Sauce
- Vegetarian Moussaka - Rich and Delicious with Roasted Vegetables, Garden Herbs & Figs in Quinoa or Wild Rice
- Alderwood Caprisi Bowtie Pasta Salad with Italian Bocconcini and Garden Cherry Tomatoes and Fresh Basil
- Farm Spring Salad - Tender Greens tossed with Strawberries, Kiwi & Almonds
- Thai Noodle Salad - Red & Yellow Peppers, Spanish Onions, Peanuts, Cilantro & Parsley
- Alderwood Farm Organic Grown Spinach & Artichoke Salad with Cracked Pepper and Fresh Squeezed Lemon Juice



Includes:

Fresh Brewed coffee, Premium Teas & Artesian Ice Water

Head Table

Tables - round or rectangle for guest dining & chairs

White Linens, Cutlery, Plates, Cups & Glasses

White Paper Napkins

(Colored Linens, Linen Napkins, Chair Covers and Overlays available upon request & additional charge)

Signing Table with Linens

Guest Book or Gift Table with Linens

Set-up/ Take-down of Rental Equipment and Pick-up & Delivery

Serving Staff

(Bartenders & Bar Tent available upon request and additional charge)

(Per person pricing @ \$85)

15% Gratuity Service Charge + GST Added To All Packages. Venue facility charges separate.

Rehearsal farm Style BBQ

Everyone loves a BBQ. A great informal way to relax with your wedding party and family to finish off those last details before your big day.

- Alderwood Farm Gourmet Beef Burgers with Sun dried Tomato and Caramelized Onion served with Pesto Mayonnaise, Sautéed Onions, Tomatoes and Lettuce on a Fresh Baked Portuguese Bun
- Alderwood Farm Chicken Apple Ginger Burgers with Cracked Pepper and Maple served with Pesto Mayonnaise, Sautéed Onions, Tomatoes and Lettuce on a Fresh Baked Portuguese Bun
- Alderwood Caprisi Bowtie Pasta Salad with Italian Bocconcini and Garden Cherry Tomatoes and Fresh Basil
- Farm Spring Salad - Tender Greens tossed with Strawberries, Kiwi & Almonds



Includes:

Non-Spirited Punch
Fresh Brewed Coffee
Premium Teas & Artesian Ice Water

(Per person pricing @ \$35)

15% Gratuity Service Charge + GST Added To All Packages. Venue facility charges separate.

The Foxglove Cocktail Party

Locally Made Gourmet Appetizers

- Alderwood Farm Smoked Salmon Maple Cream Cheese on Fresh Baked Artisan Breads
- Alderwood Farm Chicken Apple Ginger Sausage with Cracked Pepper and Maple Appetizer Balls with Mango Chutney
- Colorful platters of Fresh & Grilled Vegetables served with creamy garden herb dip

Alderwood Antipasto Trays: Smoked Garlic Sausage, Wild Smoked Sockeye, Marinated Bocconcini, Prosciutto wrapped Asparagus, Olives, Artichoke Hearts, Genoa Salami and French Brie served with crackers & Baguettes



Includes:

Fresh Brewed coffee, Premium Teas & Artesian Ice Water
Cocktail Tables

White Linens, Cutlery, Plates, Cups & Glasses

White Paper Napkins (Colored Linens, Linen Napkins, Chair Covers
and Overlays available upon request & additional charge)

Bar set-up

Signing Table & Guest Book,

Set-up/ Take-down of Rental Equipment and Pick-up & Delivery

Serving staff

(Bartenders and Bar Tent available upon request and additional
charge)

(Per person pricing @ \$45)

15% Gratuity Service Charge + GST Added To All Packages. Venue facility
charges separate.

The Garden Cocktail Party

Locally Made Gourmet Appetizers

- Alderwood Farm Walnut Maple Cream Cheese with Caramelized Pear & Onion on Fresh Baked Bagettes
- Colorful platters of Fresh & Grilled Vegetables served with creamy garden herb dip
- Stuffed Mushrooms with Organic Parmesan Cheese and Alderwood Organic Grown Basil
- Alderwood Antipasto Trays: Marinated Bocconcini, Asparagus, Olives, Artichoke Hearts and French Brie served with crackers & Baguettes



Includes:

Fresh Brewed coffee, Premium Teas & Artesian Ice Water

Cocktail Tables

White Linens, Cutlery, Plates, Cups & Glasses

White Paper Napkins (Colored Linens, Linen Napkins, Chair Covers and Overlays available upon request & additional charge)

Bar set-up

Signing Table & Guest Book,

Set-up/ Take-down of Rental Equipment and Pick-up & Delivery

Serving staff

(Bartenders and Bar Tent available upon request and additional charge)

(Per person pricing @ \$40)

15% Gratuity Service Charge + GST Added To All Packages. Venue facility charges separate.

Desserts - The Sweetest Bar in Town

- Alderwood Farm Pavlova: Swirling Layers of Homemade Meringue, Whipped Crème & Fresh Fruit or Alderwood Farm's Famous Traditional Espresso or Lemon Tiramisu
- Assortment of Decadent Dessert Bars drizzled with chocolate
- Colorful Fresh Fruit Platters

(Per person pricing @ \$15)

15% Gratuity Service Charge + GST Added To All Packages. Venue facility charges separate.

