

# Sirocco Golf Club 2021 Wedding Menus



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# Tray Passed Canapés

## Tray Passed Canapé Packages

Featuring 1 Hour of tray passed appetizers with a variety of our favourites...

### El Sirocco Mixed Canapé Selection

Create Your Own Package by choosing any 5 Canapés for \$16, 6 for \$18, or 7 for \$20 per guest

Pulled Chicken Petite Taco ~ Smoked Cheddar, Slaw

Spiced Vegetable Samosa ~ Mango Curry Aioli

Kimchi Pork Dumpling ~ Spicy Soy

Pork & Parmesan Meatball ~ San Marzano Tomato Sauce

Vegetarian Spring Roll ~ Peanut Tamarind Soy

Beef Carpaccio ~ Manchego Sour Cream, Crostini

Crab Cake ~ Pickled Vegetable, Old Bay Remoulade

Roasted Red Pepper & Tomato Bruschetta ~ Chevre

Arancini ~ Lemon, Dill, Mascarpone

Tuna Tataki ~ Togarashi, Wasabi Crema

Poached Prawn ~ Petite Cone, Lemon Cream Cheese

### Or Order any of the above Canapés By the Dozen

Your Choice of Stationed or passed - 2 dozen minimum

Vegetarian Canapés | \$29 per dozen

Meat Canapés | \$36 per dozen

Seafood Canapés | \$36 per dozen



# Stationed Platters

Charcuterie Platter | \$13 per guest

Chefs Selection of Artisan Cured Meats, Cheeses & Accoutrement

Cheese Platter | \$8 per guest

Chefs Selection of Artisan Cheeses & Accoutrement

**Seafood 'Cocktail' Platter | \$18 per guest**

Prawns, Mussels, Smoked Salmon, Assorted Accoutrement

Bar Snacks | \$4 per guest

Assorted Chips, Pretzels, Nuts & Trail Mix

Fresh Seasonal Vegetable Platter | \$5 per guest

Fresh Seasonal Fruit Platter | \$5 per guest

Seasonal Dessert Platter | \$7 per guest

Custom Chef Stations | approx. \$16-\$20 per guest

Looking for an enhanced reception experience? Talk with us about setting up custom Chef Attended Action Stations! Each station will cook and serve a signature or custom canapé during your function

### *Allergies & Dietary Concerns*

*Many of our selections can be modified or substituted to accommodate a wide variety of dietary restrictions or concerns. Whether it be vegetarian, vegan, gluten-free, preference, allergy or otherwise, our Events Manager & Chef will ensure your needs are met and expectations exceeded.*

All prices are subject to an 18% Service Charge and 5% GST



# Plated Dinner Service

*Bakery Fresh Bread Service is included with all Plated Dinner options.*

*Entrees served with Seasonal Vegetables, and either Buttermilk Mashed or Roasted Poplar Bluff Potatoes.*

## Three Course | \$68 per guest

### 1<sup>st</sup> Course *(choose one)*

Roasted Pepper Bisque - Aged Balsamic, Grana Padano

#### **Chef's Seasonal Soup**

Basic Greens - Honey Feta Vinaigrette

Romaine Salad - Smoked Bacon, Grana Padano, Croutons

### 2<sup>nd</sup> Course

*Served with your choice of Mashed or Roasted Potatoes*

Alberta CAB Striploin - Balsamic Demi Glace

Roasted Chicken Supreme - Chipotle BBQ Jus

Lois Lake Steelhead Salmon - Red Curry Butter

Roasted Vegetable Spaghettini - Chevre, Tomato Coulis

*Add Butter Poached Prawns (3) | \$8.50 per guest*

*Add Butter Poached Lobster Tail | \$18 per guest*

### 3<sup>rd</sup> Course *(choose one)*

Maple Crème Brûlée

Seasonal Cheesecake

Dark Chocolate Torte

Sweet Canapé Buffet | \$3 per guest

## Four Course | \$78 per guest

### 1<sup>st</sup> Course *(choose one)*

Roasted Pepper Bisque - Aged Balsamic, Grana Padano

#### **Chef's Seasonal Soup**

Pork & Parmesan Meatball - San Marzano Tomato Sauce

Crab Cake - Pickled Vegetable, Old Bay Remoulade

### 2<sup>nd</sup> Course *(choose one)*

Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou

Iceberg Wedge - House Ranch, Smoked Cheddar

Basic Greens - Honey Feta Vinaigrette

Romaine Salad - Smoked Bacon, Grana Padano, Croutons

### 3<sup>rd</sup> Course

*Served with your choice of Mashed or Roasted Potatoes*

Alberta CAB Striploin - Balsamic Demi Glace

Roasted Chicken Supreme - Chipotle BBQ Jus

Lois Lake Steelhead Salmon - Red Curry Butter

Forest Mushroom Risotto - Grana Padano, Herb Pistou

*Add Butter Poached Prawns (3) | \$8.50 per guest*

*Add Butter Poached Lobster Tail | \$18 per guest*

### 4<sup>th</sup> Course *(choose one)*

Maple Crème Brûlée

Seasonal Cheesecake

Dark Chocolate Torte

Sweet Canapé Buffet | \$4 per guest

## Five Course | \$88 per guest

### 1<sup>st</sup> Course *(choose one)*

Seared Scallops - Apple, Fennel

Pork & Parmesan Meatballs - San Marzano Tomato Sauce

Crab Cake - Pickled Vegetable, Old Bay Remoulade

Beef Carpaccio - Manchego Cream, Fried Caper, Baby Kale,

Sun-dried Tomato

### 2<sup>nd</sup> Course *(choose one)*

Roasted Pepper Bisque - Aged Balsamic, Grana Padano

Wild Mushroom & Truffle Veloute

### 3<sup>rd</sup> Course *(choose one)*

Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou

Iceberg Wedge - House Ranch, Smoked Cheddar

Basic Greens - Honey Feta Vinaigrette

Romaine Salad - Smoked Bacon, Grana Padano, Croutons

Palate Cleanser - Lemon Sorbet

### 4<sup>th</sup> Course *(choose four)*

*Served with your choice of Mashed or Roasted Potatoes*

Alberta CAB Tenderloin - Foie Gras Jus

Alberta Lamb Loin - Chimichurri, Jus Rotis

Pan Braised Chicken Supreme - Puttanesca

Lois Lake Steelhead Salmon - Poblano Beurre Blanc

Market Catch - Lobster Americaine

Forest Mushroom Risotto - Grana Padano, Herb Pistou

*Add Butter Poached Prawns (3) | \$8.50 per guest*

*Add Butter Poached Lobster Tail | \$18 per guest*

### 5<sup>th</sup> Course *(choose one)*

Maple Crème Brûlée

Seasonal Cheesecake

Dark Chocolate Torte

Sweet Canapé Buffet | \$4 per guest

### Kids Menu | \$15 per guest

*(Ages 4-12yrs | Kids Under 3 Eat Free)*

#### Entree *(choose one selection per Function)*

Chicken Tenders & Fries

Tomato & Cheese Pasta

Kids Cheeseburger & Fries

#### Dessert

Chocolate & Vanilla Ice Cream

All prices are subject to an 18% Service Charge and 5% GST



# Buffet Dinner Service

*Buffet Service is available for events of 30 guests or more. Includes Bakery Fresh Bread.  
Children 4-12yrs dine for ½ price; children 3yrs and under dine free.*

## **Ibby's** | \$60 per guest

### Salads *(choose three)*

- Basic Greens - Honey Feta Vinaigrette
- Romaine Salad - Smoked Bacon, Grana Padano, Croutons
- Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou
- Crispy Quinoa & Kale - Apple, Wildberry Balsamic Vinaigrette
- Iceberg Cobb - Smoked Cheddar, House Ranch

### Appetizers *(choose one)*

- Charcuterie & Cheese
- Pork & Parmesan Meatballs - San Marzano Tomato Sauce

### Entrees *(choose four)*

- Alberta CAB Striploin - Ultra Slow Roast, Veal Demi-Glace
- Berkshire Pork Loin - Chipotle BBQ Jus
- Roasted Chicken Supreme - Chipotle BBQ Jus
- Lois Lake Steelhead Salmon - Red Curry Butter
- Forest Mushroom Cavatappi - Parmesan Cream
- Spaghettoni Primavera - Tomato, Fresh Herb

### Sides

- Poplar Bluff Mashed or Roasted Potato
- Chef's Seasonal Vegetable**

### Dessert

- Seasonal Fruit Platter
- Chef's Seasonal Desserts** - Cakes, Pies, Cheescakes, Brulee

## **Siraia** | \$75 per guest

### Salads *(choose four)*

- Basic Greens - Honey Feta Vinaigrette
- Romaine - Smoked Bacon, Grana Padano, Croutons
- Tomato & Cucumber - Fior di Latte, Olive, Basil Pistou
- Crispy Quinoa & Kale - Apple, Wildberry Balsamic Vinaigrette
- Iceberg Cobb - Smoked Cheddar, House Ranch

### Appetizers *(choose two)*

- Pork & Parmesan Meatballs - San Marzano Tomato Sauce
- Crab Cake - Pickled Vegetable, Wasabi Aioli
- Charcuterie & Cheese

### Entrees *(choose four)*

- Alberta CAB Prime Rib Carving Station - Peppercorn Jus
- Brome Lake Duck Leg Confit - 5 Spice Jus, Berry Preserve
- Market Seafood - Seasonal Selection
- Alberta Lamb Loin - Chimichurri, Jus Rotis
- Berkshire Pork 'Porchetta'** - Chipotle BBQ Jus
- Butter Braised Chicken Supreme - Sweet Onion Confiture
- Forest Mushroom & Ricotta Lasagna - Basil Cream, Balsamic

### Sides *(choose 3)*

- Poplar Bluff Mashed or Roasted Potato
- Pan Seared Ricotta Gnocchi with Kale
- Herb & Mascarpone Risotto
- Chef's Seasonal Vegetable**

### Dessert

- Seasonal Fruit Platter
- Chef's Seasonal Desserts** - Cakes, Pies, Cheescakes, Brulee

Kids Menu | \$15 per guest  
*(Ages 4-12yrs | Kids Under 3 Eat Free)*

### Entree *(choose one selection per Function)*

- Chicken Tenders & Fries
- Tomato & Cheese Pasta
- Kids Cheeseburger & Fries

### Dessert

- Chocolate & Vanilla Ice Cream

Custom Buffets | approx. \$65-\$90 per guest

Looking for an enhanced, custom buffet experience? Ask us about designing a custom Buffet Menu.

Our Team can help you wow your guests even further with our years of experience and culinary expertise.

All prices are subject to an 18% Service Charge and 5% GST



# Wedding Party Platter Selections

## **Bride's Platter** | \$19 per guest

Artisanal Cheese Platter  
Classic Finger Sandwiches ~ Various Fillings  
Vegetable Crudité  
Seasonal Fruit

## **Groom's Platter** | \$19 per guest

Braised Chicken Tacos  
Pork & Parmesan Meatballs  
Vegetable Crudité  
Bar Snacks ~ Assorted Chips, Pretzels, Nuts & Trail Mix

## Bakery Basket | \$5 per guest

Assorted Muffins, Danish & Pastries



# Late Night Reception Selections

*Available for service until 10:30pm*

## Stations

### Build Your Own Poutine | \$9.50 per guest

Yukon Gold Frites, Aged Cheddar Cheese Curds, Local Mozzarella, Crisp Bacon Lardons, Gravy, Scallions & Herbs  
*Add Pulled Chicken | \$5 per guest*  
*Add BBQ Pork | \$5 per guest*

### Build Your Own Tacos | \$14.50 per guest

Flour Tortillas, BBQ Pork, Spiced Pulled Chicken, Pico de Gallo, Avocado, Chipotle Sour Cream, House Hot Sauce, Cabbage, Cilantro, Cheddar, Lime, Jalapenos

### Sausage & Perogies | \$11 per guest

Potato & 3 Cheese Perogies, Garlic Sausage, Crisp Bacon Lardons, Caramelized Onions, Sour Cream, Sauerkraut

### Mac & Cheese | \$13 per guest

Cavatappi, Cave Aged Gruyere Mornay Sauce, Cheddar, Local Mozzarella, Cheese Curd, Chevre, Crisp Bacon Lardons

## Platters

### Deli Sandwich Platter | \$10 per guest

Assorted Variety, Condiments, Pickles, Fresh Vegetables

### Nachos | \$9 per guest

Flour & Corn Tortillas, Aged White Cheddar, Jalapeno, Avocado, Pico de Gallo, Chipotle Sour Cream

### Assorted Focaccia Flatbreads | \$15 per guest

Roasted Vegetable      Italian Deli  
Mixed Cheese              Ham & Swiss

### Chicken Wings | \$13 per guest

Choice of House Hot, Chipotle BBQ, or Salt & Pepper

### Grazer Platter | \$19 per guest

Charcuterie, Artisan Cheeses, Fresh Vegetables, Seasonal Fruit

### Pub Platter | \$20 per guest

Sirocco Hot Wings, Pork & Parmesan Meatballs, Grilled Cheese Sliders, Herb & Garlic Frites

## Snack Tables

### Popcorn | \$6 per guest (minimum 50 guests)

*Choose 4 flavours from the following:*

Truffle & White Cheddar      Cocoa & Cayenne  
Classic Caramel              Brown Butter  
Togarashi & Citrus            Cinnamon Sugar

### Bar Snacks | \$4 per guest

Assorted Chips, Pretzels,  
Nuts & Trail Mix

### Chocolate Fountain | \$9 per guest (minimum 50 guests)

Chocolate Cake, Assorted Fruit,  
Dark Chocolate Ganache

Custom Late Night Chef Stations | approx. \$14-\$18 per guest

Looking for an enhanced reception experience? Talk with us about setting up a custom Chef Attended Action Station!  
Each station will cook and serve a signature or custom item to wind down your function.

All prices are subject to an 18% Service Charge and 5% GST



# Rehearsal Dinner Options

*Private & Semi Private Event Spaces are offered on site for your Rehearsal Dinner; please inquire for availability and minimum spending requirements, if applicable.  
Rehearsal Dinner Menus are available for groups of 20 guests or more.*

## Focaccia Flatbread Buffet | \$20 per guest

### Salads

- Basic Greens ~ Honey Feta Vinaigrette
- Romaine Salad ~ Smoked Bacon, Grana Padano, Croutons
- Tomato & Cucumber ~ Fior di Latte, Olive, Basil Pistou

### Assorted Focaccia Flatbreads

- Roasted Vegetable
- Mixed Cheese
- Italian Deli
- Ham & Swiss

## Pasta Buffet | \$25 per guest

### Salads & Sides

- Basic Greens ~ Honey Feta Vinaigrette
- Romaine Salad ~ Smoked Bacon, Grana Padano,
- Tomato & Cucumber ~ Fior di Latte, Olive, Basil Pistou
- Classic Garlic Bread

### Pastas & Risotto (*choose 1*)

- Chicken Carbonara ~ Bacon, Mushroom, Cavatappi
- Braised Brisket Spaghettini ~ San Marzano Tomato Sauce
- Roasted Vegetable & Chevre Risotto

### Your Wedding Package includes:

- ~ Complimentary use of our Ceremony Space for an hour long Ceremony Rehearsal the day before your event
- ~ On Site Coordination Service: Your Events Manager will be there to help coach the Wedding Party every step of the way!

## Burger Bar | \$25 per guest

### Salads & Sides

- Basic Greens ~ Honey Feta Vinaigrette
- Romaine Salad ~ Smoked Bacon, Grana Padano,
- Iceberg Cobb ~ House Ranch, Smoked Cheddar
- Yukon Gold Frites

### Build Your Own Burger

- Alberta CAB Patties
- Brioche Bun
- Aged Cheddar
- Bacon
- All the Groceries
- Various Condiments

*Already have dinner planned elsewhere?*

*Treat your guests to some laid-back snacks while you're here for rehearsal!*

### Popcorn Table | \$6 per guest

(minimum 50 guests)

*Choose 4 flavours from the following:*

- |                         |                 |
|-------------------------|-----------------|
| Truffle & White Cheddar | Cocoa & Cayenne |
| Classic Caramel         | Brown Butter    |
| Togarashi & Citrus      | Cinnamon Sugar  |

### Bar Snacks | \$4 per guest

- Assorted Chips
- Pretzels
- Nuts & Trail Mix

### Chips & Dips | \$8 per guest

- Roasted Red Pepper & Tomato Bruschetta
- Sundried Tomato & Chevre Dip
- Avocado Dip
- Toasted Crostini
- Flour & Corn Tortillas

### Grazer Platter | \$19 per guest

- Charcuterie
- Artisan Cheeses
- Fresh Vegetables
- Seasonal Fruit

All prices are subject to an 18% Service Charge and 5% GST