

Sirocco Golf Club 2022 Wedding Menus



Table of Contents

Page 2 | Passed Canapés & Party Boards

Page 3 | Plated Dinner Service

Page 4 | Buffet Dinner Service

Page 5 | Wedding Party Brunch & Lunch Selections

Page 5 | Late Night Reception Selections

Page 6 | Rehearsal Dinner Options

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210178 – 64th Street West | Foothills, AB



Passed Canapés

Cold Appetizer's

Price Per Dozen

- Roasted Red Pepper & Tomato Bruschetta | \$20**
- Smoked Salmon Mousse & Dill Cream Cheese on Rye | \$25**
- Prawn Salad Roll with Ponzu Dipping Sauce | \$30**
- Tuna Poke in Wonton Cup with Avocado Crema | \$35**
- Heirloom Cherry Tomato & Bocconcini Skewer | \$24**
- Duck Confit & Sour Cherry Jam in Petit Cones | \$28**
- Poached Asparagus Wrapped in Prosciutto | \$25**
- Crab & Dill Salad in Lemon Cream Cheese Cream Puff | \$34**
- Brie & Strawberry Crostini with Balsamic Glaze | \$26**
- Smoked Chicken & Apple Salad in Phyllo Cups | \$28**

Hot Appetizer's

Price Per Dozen

- Crab Cakes with Pickled Vegetable & Chipotle Aioli | \$35**
- Pork & Kimchi Dumplings with Spicy Soy | \$28**
- Vegetable Samosas with a Mango Chutney Aioli | \$26**
- Mini Beef Wellingtons with Horseradish Aioli | \$36**
- Chicken Satay Skewers with a Peanut Tamarind Soy | \$30**
- Coconut Crusted Prawns with Sweet Chili Sauce | \$30**
- Crispy Pork Belly Bao Buns with Asian Slaw | \$36**
- Vegetarian Spring Rolls with a Chipotle Plum Sauce | \$24**
- Spanakopita with Tzatziki Sauce | \$26**
- BBQ Pulled Pork Sliders on Mini Brioche Buns | \$35**



Party Boards

For Approximately 25 of Your Guests

Tortilla Chips & Dip | \$100

Basket of Crispy Corn Chips served with Salsa & Guacamole

Charcuterie Board | \$130

Selection of Artisan Cured & Smoked Meats with an Assortment of Olives and Pickles

Domestic & International Cheese Board | \$150

Selection of Fine Cheese with Crostini and preserves

Fresh Seasonal Crudité & Trio Dips | \$120

Fresh Seasonal Vegetables with a dip trio of Ranch, Roasted Red Pepper Aioli, Hummus

Seafood Platter | \$200

An Array of Poached Prawns, Smoked Salmon, and Seared Yellow Fin Tuna with an Assortment of Capers, Pickled Red Onion, Crostini, and Sauces

Fresh Fruit Platter | \$125

Seasonal Sliced Fresh Fruit with Berries

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 Courses | \$70 Per Guest

Four Courses | \$80 Per Guest

Five Courses | \$90 Per Guest

Appetizer's

Choose any Four of our Passed Canapés to be served during your Cocktail Hour

Cold Appetizer's

Roasted Red Pepper & Tomato Bruschetta
Smoked Salmon Mousse & Dill Cream Cheese on Rye
Prawn Salad Roll with Ponzu Dipping Sauce
Tuna Poke in Wonton Cup with Avocado Crema
Heirloom Cherry Tomato & Bocconcini Skewer
Duck Confit & Sour Cherry Jam in Petit Cones
Poached Asparagus Wrapped in Prosciutto
Crab & Dill Salad in Lemon Cream Cheese Cream Puff
Brie & Strawberry Crostini with Balsamic Glaze
Smoked Chicken & Apple Salad in Phyllo Cups

Hot Appetizer's

Crab Cakes with Pickled Vegetable & Chipotle Aioli
Pork & Kimchi Dumplings with Spicy Soy Sauce
Vegetable Samosas with a Mango Chutney Aioli
Mini Beef Wellingtons with Horseradish Aioli
Chicken Satay Skewers with a Peanut Tamarind Soy Sauce
Coconut Crusted Prawns with Sweet Chili Sauce
Crispy Pork Belly Bao Buns with Asian Slaw
Vegetarian Spring Rolls with a Chipotle Plum Sauce
Spanakopita with Tzatziki Sauce
BBQ Pulled Pork Sliders on Mini Brioche Buns



Soup

Choose One

Roasted Tomato Bisque with Basil Oil Drizzle
Wild Mushroom Velouté with Thyme Crème
Butternut Squash with Maple Crème
Chicken Consommé with Potato Dumplings

Entrée

Choice of Three Entrees

Alberta Beef Tender Loin with Red Wine Demi Glaze
Milk Fed Veal Chop with Wild Mushroom Sauce
Pan Seared Chicken Supreme with Sundried Tomato Sauce
Steelhead Salmon with Lemon Caper Sauce
Butternut Squash Ravioli with Brown Butter Fig Sauce
Forest Mushroom Risotto with Basil Pistou

Salad

Choose One

Sirocco Artisan Greens with a Honey Balsamic Vinaigrette
Siraia Caesar with Pancetta Chips, Grana Padano, Herb Crostini
Heirloom Tomato with Arugula, Fior Di Latte, and Basil Vinaigrette
Butterleaf Greens with Pecans, Goat Cheese, Craisins, Fig Dressing

Dessert

Choose One

Salted Caramel Cheesecake with Vanilla Sauce
Dark Chocolate Torte with Raspberry Coulis
Warm Sticky Toffee Pudding with Caramel Sauce
Maple Crème Brule

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Buffet Dinner Service

*Buffet Service is available for events of 30 guests or more. Includes Bakery Fresh Bread.
Children 4-12yrs dine for 1/2 price; children 3yrs and under dine free.*

Ibby's | \$65 Per Guest

Salads (Choose Three)

Sirocco Artisan Greens with a Honey Balsamic Vinaigrette
Caesar Salad with Pancetta Chips, Grana Padano, Herb Croutons
Heirloom Tomato with Arugula, Fior Di Latte, and Basil Vinaigrette
Butterleaf Green with Pecans, Goat Cheese, Craisins, Fig Dressing
Roasted Red & Yellow Beets with Shaved Fennel and a Citrus Dressing

Platters (Choose One)

Tortilla Chips & Dip
Charcuterie Board
Domestic & International Cheese Board
Fresh Seasonal Crudité & Trio Dips

Carved Entrée (Choose One)

Alberta Beef Strip Loin with a Horseradish Demi Glaze
Smoked Alberta Beef Brisket with a BBQ Jus
Herb Roasted Turkey Breast with a Cranberry Sage Jus
Herb Crusted Pork Loin with an Apple Port Reduction

Hot Entrée (Choose Two)

Chicken Supreme with a Roasted Red Pepper Sauce, & Goat Cheese Crumble
Roasted Pork Tender Loin with a Maple Brandy Glaze
Steelhead Salmon Medallions with a Dill & Caper Cream Sauce
Roasted Lamb Sirloin with a Blackberry & Cracked Peppercorn Sauce
Baked Cheese Tortellini with Roma Tomato Sauce, & Fresh Basil

Chef's Dessert Table

Seasonal Fresh Fruit Platter
Assortment of Fresh Bakery Cakes, Pies, & Pastries

Siraia | \$80 Per Guest

Salads (Choose Three)

Sirocco Artisan Greens with a Honey Balsamic Vinaigrette
Caesar Salad with Pancetta Chips, Grana Padano, Herb Croutons
Heirloom Tomato with Arugula, Fior Di Latte, and Basil Vinaigrette
Butterleaf Greens with Pecans, Goat Cheese, Craisins, Fig Dressing
Roasted Red & Yellow Beets with Shaved Fennel and a Citrus Dressing

Platters (Choose Two)

Tortilla Chips & Dip
Charcuterie Board
Domestic & International Cheese Board
Fresh Seasonal Crudité & Trio Dips

Carved Entrée (Choose One)

Alberta Prime Rib with a Merlot Demi Glaze
Alberta Beef Tender Loin with a Green Peppercorn Sauce
Herb Roasted Turkey Breast with a Cranberry Sage Jus
Herb Crusted Pork Loin with an Apple Port Reduction

Hot Entrée (Choose Three)

Chicken Supreme with a Roasted Red Pepper Sauce, & Goat Cheese Crumble
Roasted Pork Tender Loin with a Maple Brandy Glaze
Steelhead Salmon Medallions with a Dill & Caper Cream Sauce
Roasted Lamb Sirloin with a Blackberry & Cracked Peppercorn Sauce
Baked Cheese Tortellini with Roma Tomato Sauce, & Fresh Basil

Chef's Dessert Table

Seasonal Fresh Fruit Platter
Assortment of Fresh Bakery Cakes, Pies, & Pastries

Custom Buffets

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

Bridal Suite | \$20 Per Guest

Charcuterie Board
International Cheese Board
Seasonal Crudité & Trio Dips
Fresh Fruit Platter

Snack Table

Bakery Basket \$5 Per Guest
Muffins, Danish, Pastries

Bar Snacks \$5 Per Guest
Chips, Pretzels, Nuts, & Trail Mix

Groom's Suite | \$20 Per Guest

Tortilla Chips & Dips
Seasonal Crudité & Trio Dips
Italian Deli Flat Bread
BBQ Pulled Pork Sliders



Late Night Reception Selections

Available for service until 10:30pm

Build Your Own Poutine | \$15 Per Guest

Crisp Yukon Gold Frites, with Quebec Cheese Curds,
Poutine Gravy, Crispy Bacon, BBQ Pulled Pork

Mac & Cheese | \$15 Per Guest

Cavatappi Pasta with a Creamy Cheddar Sauce Topped with
Crispy Bacon Bits and Green Onions with Garlic Bread Sticks

Assorted Flatbreads | \$15 Per Guest

Spicy Italian Sausage, Grilled BBQ Chicken,
Baby Mozzarella Pomodoro, Spicy Beef & Cheddar

Build Your Own Tacos | \$15 Per Guest

Soft Flour Tortillas, with Spicy Beef, & Chipotle Pulled
Chicken, Shredded Cheese, Slaw, Salsa, Guacamole, Crema

Nacho Bar | \$12 Per Guest

Crispy Corn Tortilla Chips, Warm Cheddar Cheese Sauce,
Pickled Jalapenos, Pico De Gallo,

Assorted Deli Meat Platter | \$10 Per Guest

Assorted Sliced Deli Meats, with Bakery Fresh Buns,
Condiments, and a Variety of Pickles & Olives

Pub Platter | \$15 Per Guest

Sirocco Hot Wings, Marinated Dry Ribs, Crispy Chicken Tenders,
Vegetable Spring Rolls, Fresh Crudité & Dips

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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 |

Chips & Dips | \$8 Per Guest

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

Bar Snacks | \$4 Per Guest

- Assorted Chips
- Pretzels
- Nuts & Trail Mix

Grazer Platter | \$19 Per Guest

- Charcuterie
- Artisan Cheeses
- Fresh Vegetables
- Seasonal Fruit

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