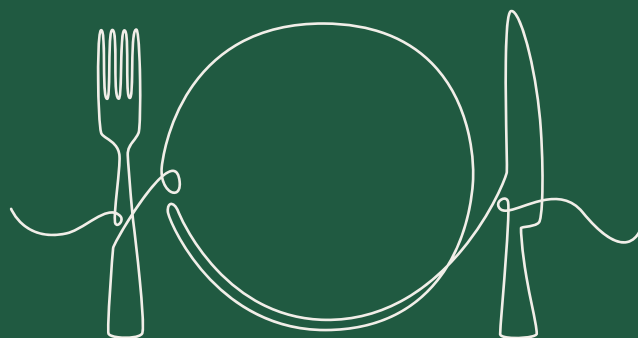


Wedding
MENU



Sharing Food

At The Crossing at Ghost River, we believe that food is more than just sustenance—it's an expression of love, joy, and connection.

Whether you choose an intimate plated dinner, a vibrant family-style feast, or a creative buffet, our goal is to craft a menu that fosters conversation, celebrates flavor, and reflects your personal story as a couple. Every dish is prepared with the finest locally-sourced ingredients.

A Culinary Celebration of Love

We understand that your wedding day is one of the most important celebrations of your life. That's why our culinary team works tirelessly to ensure that every bite is a reflection of your unique journey together. From the first course to the last, our commitment to excellence shines through in every detail.

Our food is more than just a meal; it's a way of sharing your story. Whether you're honoring family traditions with a carefully curated menu, embracing your favorite flavors, or exploring new culinary horizons, we are here to bring your vision to life.

"Food is the ingredient that binds us together. Love is the secret sauce that makes it unforgettable."

Let us take you and your guests on a culinary journey that mirrors the love and joy you share. At The Crossing at Ghost River, we pride ourselves on delivering a wedding dining experience that nourishes the body, delights the senses, and warms the heart.

Wedding Dinner Menu

\$130/person

SALADS [Choice of two]

Frisee and Watercress Salad

Roasted pears, spiced almonds, blue cheese, citrus garden vinaigrette

Baby Spinach Salad

Caramelized peppers, cherry tomatoes, pickled onions, balsamic vinaigrette

The Crossing Caesar Salad

Herb croutons, parmesan cheese, apple wood smoked bacon, creamy garlic dressing

Three Grain Salad

Brown rice, quinoa, chickpeas, Moroccan spiced vinaigrette

Salted Baked Baby Yukon Potato Salad

Herb creme fraiche and chives

SOUPS [Choice of one]

Shrimp Bisque

Tender shrimp, aromatic vegetables, flavorful broth

Cajun Cream Snipped Parsley

Cajun spices, a smooth base of rich cream

Velvety Foraged Mushroom Soup

wild mushrooms, creamy broth, sautéed onions, garlic, and herbs

Wedding Dinner Menu

ADD ON APPETIZERS [Choice of one] \$10/ guest

Vegetable Spring Rolls

Sweet and chilli sauce, fresh herbs DF GF V

ENTREES [Choice of two]

Served with starch of your choice and seasonal vegetables

Butter Basted AAA Beef Tenderloin

Roasted mushrooms, cabernet shallots jus

Roasted Pork Belly

Corn succotash, charred scallion chimichuri

Supreme Breast of Chicken

Carrot puree, rosemary merlot cream sauce

Baked Atlantic Salmon

Gremolata, champagne beurreblanc

Pan-Seared Mahi Mahi

Tomato Confit, lemon dill sauce

Wedding Dinner Menu

VEGATARIAN ENTREES

Wok Fried Asian Vegetables

Sesame brown sugar glaze, garlic soy reduction

Cauliflower Potato Curry

Coconut curry, roasted chickpea

Ricotta Cheese Ravioli

Roasted tomato sauce, caramelized onions, baby spinach

DESSERTS [Choice of one]

Raspberry Greek Yogurt Cheesecake

Raspberry coulis, mixed berry, whipped cream

Apple Crumble

Vanilla bean creme anglaise, apple compote

Strawberry Mint Panna Cotta

Strawberry gastrique, shaved white chocolate

Peanut Butter Fudge Cake

caramel, sweet cream

Peach Sorbet

Crushed seasonal berries, oat milk caramel sauce

Late-night Snacks

Late Night Snacks

SERVED AT 10pm

from \$30/person

LATE NIGHT HOT SNACKS

Braised Pork Belly

Seasonal pickled vegetables, shallots, cilantro

Mushroom Aranchini

Sauteed wild mushroom, marinara sauce

Vegetable Samosa

Spiced potatoes, mango chutney

Chicken Satay Skewers

Coconut peanut sauce, crispy shallots

LATE NIGHT COLD SNACKS

Smoked Nova Scotia Salmon

Whipped Boursin, artisan toast

Tomato and Bocconcini

Cherry tomatoes, pesto

Cashew Crusted Goat Cheese

Crostini, mixed berry compote

Wedding Brunch

Wedding Breakfast

\$50/person

Wedding Breakfast Buffet

Your Choice of:

Eggs Benedict or Shakshuka

Includes:

Apple Wood Smoked Bacon

Mustard Marinated Pork Sausage

House Made Breakfast Potatoes

Chef's choice frittata

Classic Scrambled Eggs

Chef's choice scrambled eggs

Oatmeal with Chef's Choice Condiment Platter

Buttermilk Pancakes

Yogurt with House Made Berry Coulis

Assorted Danishes

Assorted Melons and Citrus