



Wedding Menu

Complimentary dinner tasting is included in the Signature and Premium package.

The tasting consists of the following: 1 soup and 1 salad, 2 pasta selections, 3 main entrees (2 Standard entrees and a vegetarian or 3 standard entrees) and 2 desserts.

Please ask your coordinator for more information.



HORS D'OEUVRES

Parmesan and Lemon Arancini

Caprese Skewer

Smoke Salmon Blini, Caper Vinaigrette, Pickled Onion

Salmon Tartar, Tobiko, Cucumber

Prosciutto and Melon Skewer

Lobster Beignet, Mango Raita

Mushroom Infused Goat's Cheese, Warm Brioche

Butter Chicken Skewer, Harissa Yogurt

Marinated Lamb Brochette

AAA Striploin Skewer, Horseradish Aioli

Beef Slider with Aged White Cheddar

Vegetable Spring Roll, Sweet and Sour Sauce

Mini Beef Wellington, Rosemary Mustard Aioli

Beer Battered Shrimp, Lime Ginger Dip

Bacon Wrapped Scallops.



S A L A D S

Classic Caesar

*Romaine, double smoked bacon lardon, shaved parmesan,
focaccia crouton, roasted garlic dressing*

Field Greens

*Artisan leaf lettuce, seasonal orchard fruit, Niagara gold
cheese, pickled red onion, buttermilk poppy seed dressing*

Celtic Pear

*Arugula and frisse, Pinot poached pear, crumbled Celtic
blue cheese, candied pecans, honeyed orange vinaigrette*

Beet and Goat Cheese

*Mixed greens, poached and pickled beets, whipped chevre,
shaved fennel, Riesling vinaigrette*

Caprese

*Marinated heirloom tomatoes, fresh mozzarella, basil
infused olive oil, balsamic gastrique, sourdough crostini*



S O U P

Butternut Squash with maple baked crouton

Fire Roasted tomato, summer basil pesto

Yukon Gold Potato and Leek, crispy onion julienne

Curried Carrot and Ginger, cilantro oil

Caramelized Mushroom, thyme Chantilly



P A S T A

Penne Arabiata

Fresh basil, parmesan

Cheese Tortellini

Pinot Gris cream, tarragon emulsion

Pesto Fusilli

Confit cherry tomatoes, pangritata



V E G E T A R I A N

Roasted Vegetable Tagine

Preserved lemon couscous, dried apricot, toasted walnuts

Portabello en Croute

*Charred leek soubise, goat cheese, arugula, balsamic
gastrique*





MAINS

Chicken Supreme

Roasted Fingerling potatoes, thyme jus

Seared Atlantic Salmon

Rice pilaf, Rockway beurre Blanc

Ale Braised Short Ribs

roasted garlic mashed, peppercorn jus

Slow Cooked Lamb Shank

Caramelized onion cassoulet, rosemary jus

AAA Striploin (premium package)

Forest mushrooms, white cheddar mashed, Syrah jus

Prime Rib (premium package)

AAA Prime rib of beef au jus, roasted fingerling potatoes

**All entrees are accompanied by our Chef's fresh
seasonal vegetable selection**



DESSERT

Cheesecake

Flavours Vanilla Bean, Double Chocolate, Blueberry Lemon

Crème Brûlée

Flavours: Vanilla Bean, Dark Chocolate, Chai Spice, Triple Berry.

Caramel Chocolate Tart

Espresso anglaise



Wedding Day

ADDITIONAL OPTIONS

Ceremony refreshments, bottled water, assorted soft drinks and Gatorade - \$4.00 per person.

Wine service with dinner - \$25.00 per bottle, Rockway Clubhouse Red or White wine

Sparkling toast - \$7.00 per person

Additional open bar hours - \$15.00 per person per hour

Clubhouse Wine bottle favours - \$18.00 per bottle

Custom wine bottle labelling - \$5.00 per bottle

Hors d'oeuvres - \$12.00 per person

Mimosa or Caesar bar upgrade - \$8.00 per person

Signature drink upgrade - \$6.00 - \$8.00 per person

