



DRAKE DEVONSHIRE WEDDING MENUS



Let Drake be with you every step of the way.

Select one of three fuss-free prix fixe menus and let us take care of the rest.

BRONZE

125 PP

INCLUDES:

- + **canapés** (choose 4)
- + **prosecco toast**
- + **bread course** (lemon butter + daily spread)
- + **\$75 three-course menu** (choose 2 starters, 3 mains (any 2 + 1 vegetarian) and 1 dessert)
- + **late night canapés** (choose 1)

SILVER

175 PP

INCLUDES:

- + **canapés** (choose 6)
- + **champagne cocktail**
- + **bread course** (lemon butter + daily spread)
- + **\$85 three-course menu** (choose 2 starters, 3 mains (any 2 + 1 vegetarian) and 1 dessert)
- + **late night canapés** (choose 2 savoury and 1 sweet)

GOLD

135 PP

INCLUDES:

- + **canapés** (choose 8)
- + **champagne cocktail** or **signature cocktail**
- + **harvest table**
- + **bread course** (lemon butter + daily spread)
- + **\$85 three-course menu** (choose 2 starters, 3 mains (any 2 + 1 vegetarian) and 1 dessert)
- + **additional starter**
- + **late night canapés** (choose 2 savoury and 1 sweet)
- + **fruit platter**

ADD TO ANY PACKAGE: build your own bar

CANAPÉ SELECTIONS

BRONZE: select 4 + one late night

SILVER: select 6 + 3 late night

GOLD: select 8 + 3 late night

VEGETARIAN

cucumber 4 pp

cream cheese, lemon + mint

falafel 5 pp

garlic spread, pickled onions (DF)

beet tartare 4 pp

lemon, herbs, endive (DF) (VG)

carrot + tofu 5 pp

sesame curry aioli (DF) (GF)

bang bang cauliflower 5 pp

siracha mayo (GF)

gruyère gougeres 5 pp

baked savoury choux pastry

zucchini chickpea fritters 4 pp

lemon aioli (DF)

SEAFOOD

freshly shucked oysters MP

mignonette, horseradish

salmon tartare 5 pp

grapefruit, sriracha, black sesame, endive, coriander

tuna tartare 6 pp

yuzu, kewpie mayo, endive, wasabi tobiko

torched tuna 6 pp

spiced tomato, burnt sesame rice chip, avocado mousse

tempura shrimp 6 pp

yuzu kewpie mayonnaise, chives

shrimp + corn fritters 6 pp

pickled peppers, saffron aioli

potato pancake + trout caviar 6 pp

(minimum 36 pc)

crème fraîche, chive, togarashi

CARNIVEROUS

roasted lamb chop 8 pp

harissa + mint (DF)(GF)

chicken liver toast 5 pp

brioche + lingonberry compote

lamb meatballs 6 pp

cucumber yogurt, mint, za'atar

beef tartare 7 pp

egg, horseradish + baguette (GF)

pork crispy taco 5 pp

coriander cream + fresh cheese

DRAKE CLASSICS

Drake mini burger 6 pp

Drake dressing, cheddar, milk bun

fancy fries 5 pp

brown butter + pecorino

poutine 6 pp

Montreal smoked meat, curds + gravy

chicken + waffles 6 pp

chili + cilantro

MENU SELECTIONS

BRONZE: 2 starters, 2 mains + 1 vegetarian option, 1 dessert

SILVER: 2 starters, 2 mains + 1 vegetarian option, 1 dessert

GOLD: 3 starters, 2 mains + 1 vegetarian option, 1 dessert

STARTERS

seasonal market-inspired soup

County fresh ingredients

corn soup

Mantane shrimp, brioche,
coriander oil

buratta

corn, zucchini, cherry tomato
chutney, basil, sourdough

baby gem Caesar

shaved fennel, radish, bacon, miso
croutons, parmesan, seaweed
buttermilk dressing

Edwin County greens

artisan greens, pickled carrots,
cherry tomatoes, fennel,
champagne vinaigrette

strawberry + tomato

herbs, Fifth Town feta, pickled
shallots, carminée, basil,
hazelnut crumble

bison carpaccio

oyster mayo, dulce, pickled
mushrooms, pickled shallots,
arugula, croutons

roasted octopus

romesco sauce, chorizo, crispy
confit potatoes, preserved lemon
vinaigrette + almonds

MAINS


roasted chicken breast

burnt eggplant purée, confit tomato,
green beans, almonds, charred corn


bone-in pork chop

carrot, dill spaetzle, Tokyo turnips,
lardons, onion petals, big mac sauce

Yukon Arctic char

grilled corn + poblano, confit
cherry tomato, quinoa, green
yogurt, crispy quinoa 

Blue Circle salmon

marinated mirin, sake, miso,
carrots, Romanesco, sweet pea
risotto, lemon cream sauce 

za'atar cauliflower steak

roasted eggplant purée, green
beans, heirloom tomatoes, forbidden
black rice, torn herbs, tahini (VG)

sweet pea risotto

asparagus, pecorino, onion
petals, arugula

braised beef short rib

charred broccoli, confit fingerling
potatoes, tahini + honey oyster
mushrooms, harissa sauce

lamb sirloin

couscous, sweet pea, herbs,
carrots, black garlic jus

beef tenderloin + 10 pp

potato gratin, chimichurri,
green beans, truffle jus

DESSERTS

hazelnut chocolate tart

drunken cherries

coconut panna cotta

strawberry consommé
+ marinated berries

flourless chocolate cake

dulce de leche + raspberries

cheesecake

seasonal selection



As Unique As You Are. Design Your Perfect Day.

Curate your own à la carte menu from the following canapés, boards and stations.

PASSED CANAPÉS

(12 pieces minimum per item)

VEGETARIAN

cucumber 4 pp

cream cheese, lemon + mint

carrot + tofu 5 pp

sesame curry aioli (DF)(GF)

zucchini chickpea fritters 4 pp

lemon aioli (DF)

falafel 5 pp

garlic spread, pickled onions (DF)

bang bang cauliflower 5 pp

siracha mayo (GF)

beet tartare 4 pp

lemon, herbs, endive (DF)(VG)

gruyère gougères 5 pp

baked savoury choux pastry

SEAFOOD

freshly shucked oysters MP

mignonette, horseradish

torched tuna 6 pp

spiced tomato, burnt sesame rice chip, avocado mousse

potato pancake + trout caviar 6 pp

(minimum 36 pc)

crème fraîche, chive, togarashi

salmon tartare 5 pp

grapefruit, sriracha, black sesame, endive, coriander

tempura shrimp 6 pp

yuzu kewpie mayonnaise, chives

tuna tartare 6 pp

yuzu, kewpie mayo, endive, wasabi tobiko

shrimp + corn fritters 6 pp

pickled peppers, saffron aioli

CARNIVEROUS

roasted lamb chop 8 pp

harissa + mint (DF)(GF)

beef tartare 7 pp

egg, horseradish + baguette (GF)

chicken liver toast 5 pp

brioche + lingonberry compote

pork crispy taco 5 pp

coriander cream + fresh cheese

lamb meatballs 6 pp

cucumber yogurt, mint, za'atar

DRAKE CLASSICS

Drake mini burger 6 pp

Drake dressing, cheddar, milk bun

chicken + waffles 6 pp

chili + cilantro

fancy fries 5 pp

brown butter + pecorino

poutine 6 pp

Montreal smoked meat, curds + gravy



SMALL PLATES

(24 pieces minimum per item)

chive pancake + pork belly 14 pp
butter lettuce, kimchi, pickled onion,
shabu-shabu sauce

bison carpaccio 15 pp
arugula, oyster mayo, cured egg
yolk, horseradish

tuna crudo 15 pp
clementine, pomegranate, coriander
oil, squid ink tuille

tamaki torched salmon 15 pp
sake-miso marinade, sushi rice
sesame, seaweed, spring onions (DF)

scallop tostada 15 pp
yuzu kosho, pink lady apple,
basil, tortilla (DF)

steak + eggs 15 pp
duck fat potatoes, seared steak,
quail egg, chimichurri (DF)(GF)

FOOD STATIONS

(minimum of 20 guests)

SEAFOOD TOWER MP

East Coast oysters, shucked clams + pickled ginger, St. Lawrence Market snow crab, lime mayo + togarashi, Matane shrimp salad, salmon + scallop crudo, lemon, capers, mignonette, horseradish, saltines

MEZZE BOARD 14 PP

hummus, baba ghanoush, sun-dried tomato tapenade, vegetable crudités + pickles, sliced artisan breads, crisps (V)(DF)

LA FROMAGERIE 18 PP

selection of brie, blue, cow's milk, goat's + sheep's milk cheeses, fresh fruit + berries, seasonal chutneys + compotes, dried fruit, sliced artisan breads, crisps, grissini (V)

ANTIPASTO HARVEST TABLE 23 PP

antipasto vegetables, house-cured meats, artisan cheeses, vine-ripened tomatoes, herbed olives, artichokes, artisanal breads, crisps

CLASSIC POUTINE 13 PP

Montreal smoked meat, Yukon Gold fries, green onion, cheese curds, spiced gravy

DIY TACO 17 PP

served with iceberg lettuce, pico de gallo, avocado, crema, fresh cheese, cilantro

CHOOSE THREE PROTEINS:

- + **braised beef**
- + **chipotle chicken**
- + **BBQ pork**
- + **Matane shrimp**
- + **three-bean chili**
- + **cheese + mushroom**

PASTA 18 PP

CHOOSE ONE:

- + **gnocchi**
fresh tomato sauce, parmesan
- + **orecchiette**
herb pesto, goat's cheese, popped cherry tomatoes + pine nuts
- + **cavatelli**
duck confit, herb pesto, peas, asparagus
- + **orecchiette carbonara**
smoked maple bacon, grana padano, cured egg yolk

DINNER PRIX FIXE

75 PP

FOR THE TABLE

warm bread, lemon butter
+ daily spread

FIRST COURSE

CHOOSE TWO:

green zucchini soup

marinated zucchini, strawberries,
almonds (GF)(VG)

seasonal market-inspired soup

County fresh ingredients

radish, tomato + cucumber salad

sunflower sprouts, pita chips, crispy
sunflower seeds, tonnato dressing

baby gem Caesar

shaved fennel, radish, bacon, miso
croutons, parmesan, seaweed
buttermilk dressing

beet salad

roasted beets, endive, apple,
arugula, blue cheese, spiced pecans,
apple-champagne vinaigrette

roasted pepper panzanella salad

fennel, spicy salami, fresh
mozzarella, red onion, herbs,
sourdough

MAIN COURSE

CHOOSE TWO:

leek + mushroom agnolotti

sweet peas, arugula pesto, lemon,
asparagus, crispy leeks

shabu-shabu eggplant

crispy eggplant, shabu-shabu sauce,
peppers, quinoa, crispy potato

seared Yukon Arctic char

pearl barley, sweet peas,
asparagus, maitake mushrooms,
herb beurre blanc

braised beef short rib

charred broccoli, confit fingerling
potatoes, tahini + honey, oyster
mushrooms, harissa sauce

European seabass

couscous, marinated zucchini,
asparagus, cauliflower
+ romesco sauce

chicken schnitzel

braised red cabbage, dill
spaetzle, marinated cucumber
+ cherry compote

DESSERT

CHOOSE ONE:

carrot cake

cream cheese icing,
cherry gel, mint

cheesecake

lemon meringue,
raspberry gel, mint

sticky toffee pudding

vanilla ice cream

DINNER PRIX FIXE

85 PP

FOR THE TABLE

warm bread, lemon butter
+ daily spread

FIRST COURSE

CHOOSE TWO:

seasonal market-inspired soup
County fresh ingredients

corn soup

Mantane shrimp, brioche,
coriander oil

buratta

corn, zucchini, cherry tomato
chutney, basil, sourdough

baby gem Caesar

shaved fennel, radish, bacon, miso
croutons, parmesan, seaweed
buttermilk dressing

Edwin County greens

artisan greens, pickled carrots,
cherry tomatoes, fennel,
champagne vinaigrette

strawberry + tomato

herbs, Fifth Town feta, pickled
shallots, carminée, basil,
hazelnut crumble

bison carpaccio

oyster mayo, dulce, pickled
mushrooms, pickled shallots,
arugula, croutons

roasted octopus

romesco sauce, chorizo, crispy
confit potatoes, preserved lemon
vinaigrette + almonds

MAIN COURSE

CHOOSE THREE:

roasted chicken breast

burnt eggplant purée, confit tomato,
green beans, almonds, charred corn

bone-in pork chop

carrot, dill spaetzle, Tokyo turnips,
lardons, onion petals, big mac sauce

Yukon Arctic char

grilled corn + poblano, confit cherry
tomato, quinoa, green yogurt,
crispy quinoa 🍷

Blue Circle salmon

marinated mirin, sake, miso, carrots,
Romanesco, sweet pea risotto,
lemon cream sauce 🍷

za'atar cauliflower steak

roasted eggplant purée, green
beans, heirloom tomatoes,
forbidden black rice, torn
herbs, tahini (VG)

sweet pea risotto

asparagus, pecorino, onion
petals, arugula

braised beef short rib

charred broccoli, confit fingerling
potatoes, tahini + honey oyster
mushrooms, harissa sauce

lamb sirloin

couscous, sweet pea, herbs,
carrots, black garlic jus

beef tenderloin + 10 pp

potato gratin, chimichurri, green
beans, truffle jus

DESSERT

CHOOSE ONE:

hazelnut chocolate tart

drunken cherries

coconut panna cotta

strawberry consommé
+ marinated berries

flourless chocolate cake

dulce de leche + raspberries

cheesecake

seasonal selection

ADD-ONS:

- + lobster tail **MP**
- + Argentinian pink shrimp **MP**
- + shaved truffle **MP**

LATE NIGHT CANAPÉS

SWEET CANAPÉS