



THE DRAKE HOTEL 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 95 PP

INCLUDES:

- + **canapés** (chef's choice) 3 pp
- + **bread course** (cultured butter and daily vegan spread)
- + **three-course menu**
choose 1 starter, 3 mains
(any 2 + 1 vegetarian)
and 1 dessert

SILVER 115 PP

INCLUDES:

- + **prosecco toast**
- + **canapés**, choose 3, 3 pp
- + **bread course** (cultured butter and daily vegan spread)
- + **three-course menu**
choose 1 starter, 3 mains
(any 2 + 1 vegetarian)
and 1 dessert
- + **late night passed canapés**
(choose 1)

GOLD 135 PP

INCLUDES:

- + **prosecco toast** or
seasonal Drake spritz
- + **canapés**, choose 5, 3 pp
- + **bread course** (cultured butter and daily spread)
- + **three course menu**
choose 2 starters, 4 mains
(any 3 + 1 vegetarian)
and 1 dessert
- + **late night passed canapés**
(choose 2) or
stationed canapés (choose 1)

ADD TO ANY PACKAGE: build your own bar

CANAPÉ SELECTIONS

BRONZE: chef's choice
SILVER: select any 3 canapés
GOLD: select any 5 canapés

VEGETARIAN

mozzarella bites

fiore di latte, heirloom
tomato chutney (VG)

can't beet it

hay-roasted beets, hazelnuts,
blue cheese, cider vinaigrette,
endive (GF)(VG)

cauli pops

chickpea dredge, buttermilk soak,
hot honey, dill ranch, crudité (GF)(V)

crudité bites

watermelon radish, carrot,
celery, cucumber cup, green
goddess (GF)(VG)

mini quiche goat cheese

roasted red peppers, fine herbs,
caramelized onion (VG)

huckleberry pie

triple-cream brie, phyllo, huckleberry
compote, sorrel (VG)

SEAFOOD

East Coast oysters

freshly shucked, served on the half-
shell, lemon, mignonette, habanero
hot sauce (DF)(GF)

salmon tartare

caper, lemon, sunflower seeds,
shallot, herb lavash (DF)

vodka smoked salmon +3 pp

house-made vodka cured applewood
smoked salmon, crème fraiche,
lemon, apple chip (GF)

shrimp tempura +3 pp

wasabi kewpie mayo (DF)

lobster mac + cheese balls +3 pp

PEI lobster, mornay sauce, panko
crust, tarragon aioli

tuna bites + 3pp

togarashi, spicy mayo, bonito,
wonton chip

CARNIVEROUS

chicken liver mousse

challah toast, damson plum,
sea buckthorn

fried chicken bites

spicy mayo, bumbleberry jam,
blueberry sugar, sorrel

grilled lamb spiedini +3 pp

chimichurri, charred eggplant
sauce (GF)(DF)

steak tartare

hand-cut PEI beef, cornichons,
capers, egg yolk, toasted
multigrain (DF)

grandma's meatballs

slow-cooked heritage pork
meatballs, homemade chili
sauce, grape jelly (GF) (DF)

chicken lollipops

garlic soy bbq sauce,
sesame, scallion

mini quiche lorraine

gruyere, smoked pork belly,
caramelized onion

wagyu tostadas +3 pp

cilantro crema, arbol chili (GF)

the Drake slider +4 pp

aged cheddar, drake sauce,
pickle, crispy onions
add: bacon +4 pp

MENU SELECTIONS

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

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

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

STARTERS

cucumber gazpacho

cotija cheese, pickled red onion, dill (VG) (GF)

mushroom soup

wild + foraged mushrooms, crème fraîche, tarragon oil (VG)

Canadian chowder

Fogo Island cod, baby shrimps, smoked potato, leek, fennel fronds

burrata salad

whipped Ontario burrata, sunflower pesto, heirloom tomatoes, goldenberries, sorrel (VG)(GF)

New Farm greens

organic local greens, farm fresh veggies, Golden-Blyth goat gouda, puffed wild rice, honey-cider vinaigrette (VG)(GF)

arugula + farro salad

cherry tomatoes, cucumber, roasted red peppers, marinated olives, grilled balsamic onion, feta cheese, wild oregano dressing (V)

PEI beef carpaccio

parmigiana Reggiano, truffled crema, chives, rocket, sourdough crisps

mushroom, lentil + pecan pâté

herbed lavash, sweetie drop peppers, grilled artichoke (V)

grilled octopus

romesco, piperade, fingerling potatoes, niçoise olive, squid-ink tuile
(bronze, silver +5 pp, gold included)

scallop ceviche

papaya, tomato, avocado, lime, cilantro, serrano, plantain chips (GF)
(bronze, silver +5 pp, gold included)

MAINS

asparagus risotto

smoked egg yolk custard, parmesan tuile (VG)(V)

nobel bean tempeh

sweet potato, soba, baby bok choy, red curry, coconut lemongrass broth, wonton crisp (V)

portobello pithivier

wild + cultivated mushroom tart, Gunn's Hill Handeck cheese, melted leeks, porcini foam (VG)

ricotta ravioli

Absolute tomato sauce, pumpkin gremolata, crispy sage (VG)

Fogo Island cod

steam-roasted, cranberry bean, edamame + corn succotash, tomato fondue, russet chip (GF)

cold-poached Cape d'Or salmon

grilled eggplant + zucchini, shallot, tri-colour quinoa, candied ginger, watercress labneh, lemon oil (GF)

wild boar chop

grilled Ontario Perth wild boar chop, soft polenta, collard greens, cippolini, smoked tomato jus (GF)

PEI beef flatiron

grilled 6oz flatiron (served pink), caramelized shallots, potato gratin, seasonal vegetables, red wine jus (GF)

chicken supreme

applewood-smoked, leek + summer squash bread pudding, seasonal vegetables, parsnip puree

Moroccan spiced lamb shank

saffron couscous, apricots, almonds, tomato relish, chermoula

beef short rib

72-hour braised + hoisin glazed with sauteed mushrooms, broccolini, cornbread pudding
(bronze, silver +6 pp, gold included)

beef filet

8oz. center-cut, served pink (sous-vide), leek rub, bearnaise sauce, Boursin fourchette, green beans, blistered tomatoes

(bronze, silver +6 pp, gold included)

ADD: vanilla butter poached jumbo shrimp +7 pp

DESSERTS

sticky toffee pudding

warm black currant toffee sauce, vanilla gelato

chocolate layer cake

dulce de leche buttercream, cassis jam, dark chocolate ganache, passionfruit gelato

tonka bean crème brûlée

organic sugar crust, fresh berries

white chocolate cheesecake

raspberry gelato

Paris-brest

hazelnut mousseline, almond choux pastry, caramel crisp pearls
(bronze, silver +5 pp, gold included)



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

can't beet it 5 pp

hay-roasted beets, hazelnuts, blue cheese, cider vinaigrette, endive (GF)(VG)

millennial toast 4 pp

multigrain baguette, avocado, cured egg yolk, chive, bagel seasoning (VG)

mini quiche goat 4 pp

roasted bell pepper, caramelized onion, goat's cheese (VG)

cauli pops 4 pp

chickpea dredge, buttermilk soak, hot honey, dill ranch, crudité (GF)(V)

crudité bites 4 pp

seasonal veg, green goddess dip (GF)(VG)

huckleberry pie 5 pp

triple-cream brie, phyllo, huckleberry compote, sorrel (VG)

fancy fries 6 pp

truffle oil, topped with pecorino cheese (GF)(VG)

veggie slider 6 pp

sweet potato, chickpea + buckwheat patty, aged cheddar, Drake dressing, tomato, iceberg, pickle (VG)

SEAFOOD

vodka-smoked salmon 6 pp

house-made vodka-cured + applewood smoked salmon, crème fraîche, lemon, apple chip (GF)

jumbo shrimp 6 pp

cold-poached, yuzu kosho cocktail dip, wasabi mayo (DF)(GF)

Arctic char tartare 5 pp

caper, lemon, sunflower seeds, shallot, herb lavash (DF)

lobster mac + cheese balls 7 pp

PEI lobster + mornay sauce, panko crust, tarragon aioli

East Coast oysters 5 pp

freshly shucked, served on the half-shell with lemon, mignonette + habanero hot sauce (DF)(GF)

CARNIVEROUS

chicken liver mousse 4 pp

challah toast, damson plum, sea buckthorn

lamb spiedini 6 pp

marinated + grilled lamb skewers, charred eggplant sauce (GF)(DF)

steak tartare 4 pp

hand-cut PEI beef, cornichons, capers, egg yolk, toasted multigrain (DF)

grandma's meatballs 4 pp

slow-cooked heritage pork meatballs with homemade chili sauce + grape jelly (GF)(DF)

chicken lollipops 5 pp

garlic soy BBQ sauce, sesame, scallion

mini quiche Lorraine 4 pp

gruyère, smoked pork belly, caramelized onion

wagyu tostadas 5 pp

cilantro crema, arbol chili (GF)

fried chicken bites 4 pp

spicy mayo, bumbleberry jam

Drake slider 7 pp

Drake dressing, aged cheddar, iceberg, pickle, crispy onions

ADD: bacon + 8 pp

DINNER GRAZING BOARDS

CRUDITÉ 7 PP

seasonal veg, green goddess + beet hummus dip, edamame guacamole

CHARCUTERIE 12 PP

selection of rotating preserved cured meats, served with pickled vegetables + accompaniments

CHEESE 18 PP

a rotating selection of four artisanal cheeses, seasonal compote, onion relish, sourdough crostini, pistachios + creamed honey

SUSHI

(available tues – sat from 4pm – 10:30pm)

chef's selection featuring maki, sushi, + sashimi with wasabi, ginger, soy + spicy mayo

300 pieces for 900

150 pieces for 490

75 pieces for 275

OYSTER TOWER DOZ 25

freshly shucked with horseradish, lemon, mignonette, house-made hot sauce *(no chef required)*



STROLLING DINNER STATIONS

MEZZE 35 PP

(minimum of 20 guests)

grilled pita flatbread, za'atar spiced labneh, beet hummus, charred eggplant tahini, smoked Arctic char spread, spanakopita, marinated olives, grilled vegetables, pickled, eggplant, fresh figs, almonds

CHOOSE TWO HOT OPTIONS:

- + **chicken souvlaki**
preserved lemon, tzatziki
- + **falafel**
lemon, tahini, pickled red onion
- + **grilled octopus 9 pp**
romesco sauce
- + **lamb rack lollipops 9 pp**
chimichurri

ADD: Greek salad + 12 pp

TACO STATION

(minimum of 25 guests)

guacamole, refried beans, pico de gallo, Monterey Jack, Oaxaca + Cotija cheese iceberg, pickled red onions, hot sauce, lime wedges, corn + flour tortilla

CHOOSE ONE PROTEIN:

- + **cochinita pibil 34 pp**
slow-roasted pork shoulder
- + **chicken tinga 34 pp**
braised chicken
- + **carne asada 40 pp**
marinated grilled sliced steak

INCLUDES: rajas-roasted poblano peppers, corn, potatoes, crema, mushroom

ADD: red rice + 3 pp

CLASSIC DRAKE BBQ 39 PP

(minimum 20 guests or supplement may apply)

served with warm cornbread pudding, collard greens, creamy coleslaw, bread + butter pickles, white bread

CHOOSE ONE:

- + **cauliflower**
lemon tahini + brown butter glaze
- + **fried chicken**
slow-roasted buttermilk ranch + habanero honey marinated fried chicken
- + **pulled pork shoulder**
slow-roasted, Carolina BBQ sauce, marinated pulled pork
- + **beef brisket + 6 pp**
Kansas City-style, slow roasted sliced brisket

ADD: additional protein + 10 pp



STROLLING STATIONS

PASTA 45 PP

(minimum of 20 pp)

breadsticks, assorted olives, roasted red peppers
pickled eggplant, marinated bocconcini, bruschetta

CHOOSE ONE PASTA:

- + **garganelli "cacio e pepe"**
pecorino-romano, toasted pepper, roasted
garlic, extra-virgin olive oil (VG)
- + **cavatelli bolognaise**
bison ragu, red wine, roasted tomato
sauce, parmesan reggiano
- + **truffle gnocchi**
wild mushroom cream sauce, whipped
ricotta, sunflower pesto (VG)
- + **lobster ravioli + 15 pp**
Fogo Island northern shrimp, white
wine, garlic, tomato herb sauce

CHOOSE ONE SALAD:

- + **kale Caesar**
romaine lettuce, candied bacon, parmesan,
artichoke hearts, spiced croutons
- + **chicory**
endive, radicchio, pear, walnuts, shaved
fennel, Roquefort, shallot vinaigrette
- + **organic baby greens**
manchego, pickled sweet drop peppers,
grilled shallots, sherry vinaigrette
- + **burrata + 5 pp**
lemon, fennel, arugula, orange, pine nuts,
Niagara Baco Noir dressing

ADD: additional salad + **10 pp**

DIM SUM + DUMPLING 35 PP

(minimum of 25 guests)

spring rolls, steamed shrimp dumplings,
vegetarian potstickers, baby bok choy with
garlic + hoisin, vegetable + egg fried rice,
crispy General Tso chicken, dipping sauces

ADD: steamed bao buns + **7 pp**

CHEF ATTENDED STATIONS

ROAST BEEF CARVERY 50 PP

(minimum of 25 guests)

truffled mashed potatoes, Yorkshire pudding, crispy Brussels sprouts, molasses + thyme roasted carrots, horseradish, gravy

LAMB CARVERY 60 PP

(minimum of 25 guests)

saffron couscous, chermoula, heirloom carrots, heirloom tomato relish

ADD: Greek salad + 12 pp

RISOTTO STATION 25 PP

(minimum 50 guests)

inspired by the season, truffle oil, parmesan reggiano, seasonal veg

ADD: lobster + 20 pp

DINNER SWEET STATIONS

S'MORES 16 PP

(minimum 20 guests)

roast your own marshmallows with white + dark chocolate bark, graham crackers, dark chocolate chips, milk chocolate butterscotch sauce, chocolate sauce, strawberry compote, Nutella

LITTLE SWEETS 18 PP

(minimum 10 guests)

CHOOSE FOUR OR CHEF'S CHOICE:

- + mini lemon tarts
- + mini cheesecakes
- + mini chocolate chip cookies
- + mini cinnamon waffles
- + chocolate dipped strawberries
- + funfetti vanilla cake pops
- + flourless chocolate cake
- + Nanaimo bars *(classic or vegan)*

MACAROONS 6 PP

(minimum 50 guests)

assorted flavours

LATE NIGHT PASSED CANAPÉS

(available with silver + gold packages or à la carte)

VEGETARIAN

grilled cheese fingers + tomato soup 8 pp
pain au lait, aged local cheddar, tomato soup shooters

mac + cheese boats 6 pp
mornay, panko crust

veggie slider 6 pp
sweet potato, chickpea + buckwheat patty, aged cheddar, Drake dressing, tomato, iceberg, pickle (VG)

bean curd bao buns 7 pp
pickled cucumber, hoisin, enoki, radish

fancy fries 6 pp
truffle oil, pecorino

root beer floats 7 pp
County root beer, vanilla gelato

poutine 8 pp
fresh-cut fries, cheese curds, mushroom gravy (VG)

CARNIVOROUS

pork bao buns 7 pp
crispy pork belly, sriracha, green onion, hoisin (DF)

The Drake slider 7 pp
aged cheddar, Drake dressing, iceberg, pickle, crispy onions

fried chicken bites 4 pp
spicy mayo, bumbleberry jam, sorrel

poutine 8 pp
fresh-cut fries, cheese curds, beef poutine gravy

LATE NIGHT STATIONS

(available with gold package or à la carte)

POUTINE 15 PP

fresh cut fries, tater tots, cheese curds, mushroom gravy, beef gravy, bacon bits, green onions, tomatoes

DIM SUM 18 PP

spring rolls, steamed shrimp dumplings, vegetarian potstickers, sweet heat + sweet soy dipping sauces