



 **GreenStep** | Sustainable
Tourism
Gold Certified
BUSINESS 2025-2028

Wedding Menus

*Crafted Menus for
Unforgettable Celebrations.*

We're Here to Elevate Your *Special Day*



Our *carefully curated* menus will leave
a lasting impression on your guests,
ensuring they remember every moment.

Please contact your Wedding Planner for more details.

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BBQ Buffet Dinner	

Duration not to exceed 1 hour

We Recommend 4-5 pieces per person

Canapes

Choose Three Options | included with your Wedding Package

By the Dozen

Cold

Smoked Salmon

on herb flatbread with cream cheese, capers, and dill

Tomato & Bocconcini Skewers

with balsamic vinegar

Chilled Jumbo Prawns

with red pepper and onion marmalade

Smoked Chicken

on toasted baguette with pineapple salsa

Strawberry Bruschetta

on baguette with balsamic glaze

Stuffed Sweet Peppers

with whipped goat cheese and chives

Truffled Mushrooms

on toasted baguette with arugula and goat cheese

By the Dozen

Hot

Goat Cheese & Leek Mini Quiche

Smoked Salmon & Leek Mini Quiche

Mini Beef Wellington

Tandoori Chicken Skewers

with yogurt cilantro dip

Skewered Steak

with chimichurri

Sweet Butter Corn Ribs

Mini Spring Rolls

with sweet chili sauce

Mini Vegetables Samosas

with mango chutney

Sweet Chili Cauliflower Wings

Duration not to exceed 2 hours

Stations on large central table

Minimum 25 guests

Big Dipper

Charcuterie

Portioned Charcuterie

Cheese Skewer: Fontina, marbled cheddar, smoked Gouda

Italian Skewer: Genoa salami, Calabrese, and berries with assorted pickles and fresh grapes

Sliced French Bread

Antipasti

Marinated olives, artichoke hearts, portobello mushrooms and grilled Roma tomatoes

Butter Board

Roasted garlic, caramelized onions, and fresh herbs

Bacon jam, toasted pecans, and chives

Mixed berries, almonds, and honey

Breads & Crackers

Assorted bread, crackers, baguette, ciabatta, and vegan potato rolls

Dips

Roasted beet hummus, edamame hummus, classic hummus, artichoke tapenade, whipped feta

The Pottery Alpine Restaurant Cheese Fondue*

with assorted baguette

**Surcharge*

Duration not to exceed 2 hours

Minimum 30 guests

Plated Dinner

*Choose One Appetizer | Salad, Soup, or Hot Appetizer |
Served Individually*

Assorted Baked Rolls & Creamery Butter

Salad

Beet Carpaccio

Thin sliced red beet with pistachio goat cheese, honey, and truffle

Optional Vegan preparation

Antipasti Salad

Arugula, roasted zucchini, mushroom, red peppers, red onion, and feta, with balsamic dressing

Roasted Apple Salad

Mixed greens, roasted local apple, toasted pecan, raisins, and blue cheese, with caramelized shallot vinaigrette

Mixed Berry Salad

Spinach, arugula, seasonal mixed berries, and sunflower seeds, with pomegranate dressing

Caprese Salad*

Heirloom tomato, cherry tomato, basil pesto oil and Burrata

Soup

Creamy Mushroom Wild Rice Soup

Cajun Chicken Corn Chowder

Butternut Squash Soup

with maple sour cream

Tomato Basil Soup

Hot Appetizer

Jalapeno Corn Fritters

with avocado and cilantro aioli and pea shoots

Pan Fried Paprika Shrimp on Baguette*

with red pepper, caramelized onion jam topped with lemon butter and chives

**Surcharge*

Plated Dinner

Entrée

Choose Two Entrées | Add Additional Entrée ++

Herb Crusted Chicken

with wild mushroom sage cream sauce, roasted fingerling potato confit and seasonal vegetables

Prosciutto & Sage Baked Chicken

with garlic mashed potato, and seasonal vegetables

AAA Prime Rib & Yorkshire Pudding

with buttermilk mashed potatoes and seasonal vegetables

Beef Tenderloin

with red wine demi-glace, roasted fingerling potatoes and seasonal vegetables

Braised Red Wine Beef Short Ribs

with butternut squash mash and roasted carrots

Seafood Stuffed Sole Fillets

with pea puree, quinoa rice pilaf and seasonal vegetables

Chili Garlic Lime Atlantic Salmon

with pineapple salsa, beet rice, and seasonal vegetables

Vegetarian

Roasted Cauliflower & Fennel

with red lentils, butternut squash puree and crispy chickpeas

Maple Glazed Butternut Squash

with roasted cherry tomatoes, and white bean and spinach cassoulet

Pan Fried Gnocchi

with brown butter sage, roasted mushrooms, Brussels sprouts and pumpkin seeds

Dessert

Choose One

Lemon Meringue Tart

Flourless Chocolate Cake ^{GF}

with salted caramel and sea salt

New York Cheesecake ^{GF}

with dark fruit coulis

Citrus Cake

with orange and grapefruit glaze

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

Duration not to exceed 2 hours

Minimum 30 guests

Buffet Dinner

Assorted Baked Rolls & Creamery Butter

Salad

Heritage Mixed Greens Salad

with assorted dressings

Choose Two

Build Your Own Caesar Salad

Kumar Potato & Yam Salad

Watermelon Radish Salad

Mixed Berry & Red Quinoa Vinaigrette

Beet & Arugula Salad

Fennel & Orange Salad

Three Sisters Salad

Platters

Grilled Vegetable Platter

Fennel, cherry tomato, red onion, zucchini, mushrooms

Cheese Platter

with crackers, dried fruits and assorted pickles,
blue cheese, white cheddar, crusted goat cheese,
and mild Gouda

Buffet Dinner

Entrée

Choose Two Protein and One Vegetarian

Apple Butter Chicken

with caramelized onion jus

Oven-baked Chicken Breast

with garlic butter sauce

Marinated Maple Dijon Salmon

Tuscan Garlic Salmon

with sun-dried tomato and spinach

Oven-baked Cod Fillet

with white wine basil sauce

Roasted Baron of Beef

with blackberry demi

Roasted Striploin*

with red wine demi

Vegetarian

Mushroom Ravioli

with spinach and garlic cream sauce

Quinoa & Wild Rice Stuffed Peppers

Gnocchi & Roasted Vegetables

with goat cheese and sun-dried tomato

Vegetable

Fresh Seasonal Market Vegetables

Side

Choose One

Roasted Garlic Mashed Potatoes

Sweet Potato & Cauliflower Mash

Butternut Squash & Yam Scalloped Potato

Roasted Rosemary Mini Potatoes

Quinoa & Wild Rice Pilaf

Dessert

Fresh Cut Fruit

Assorted Cakes

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

**Surcharge*

Duration not to exceed 2 hours

Minimum 30 guests

BBQ Buffet Dinner

Cornbread & Cajun Butter

Salad

Heritage Mixed Greens Salad
with assorted dressings

Traditional Coleslaw

Fire Roasted Corn Salad

Potato Salad

BBQ Buffet Dinner

Entrée Selection

Choose One

Burgers and Dogs

Marinated Chicken Burgers

Beef Steak Spice Burgers

Black Bean Veggie Burgers

Jumbo Beef Hot Dogs

European Debrazzini Sausages

Assorted toppings: tomato, sliced onion, and green leaf lettuce

Herb Mix Potato Wedges

Skewers

Marinated Beef Skewers

Hawaiian Teriyaki Chicken Skewers

Maple Whiskey BBQ Pork Skewers

Vegetable Skewers

Assorted dipping sauces: cilantro lime, mustard, and garlic herb aioli

Sweet Potato Wedges

From the Grill*

Grill Sirloin Steak

with chimichurri

Marinated Maple Dijon Salmon

Marinated Garlic Herb Chicken thigh

Loaded Grill Eggplant Steak

with creamy herb sauce

Baked Potatoes

with sour cream, and green onion

Dessert

Fresh Cut Fruit

Assorted Cakes

Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea

Herbal teas included

**Surcharge*

Duration not to exceed 2 hours

Minimum 30 guests

Reception Dinner

Smoke House

Featuring: chef live carving station

Baron of Beef | Carving Station

with red wine demi-glace

Sweet & Sticky Chicken Kabob

Maple garlic marinated chicken thigh served with fresh parsley and whiskey glaze

Braised Pork Baby Back Ribs

Slow braised in house with house made dry rub

Beef Kabob

with cowboy butter sauce

Warm Cornbread

with whipped maple-bacon butter

Classic Baked Potato

with assorted toppings: bacon, chives, roasted corn, sour cream, butter, and cheese mix

The Pottery Alpine Restaurant Cheese Fondue

with assorted baguette

Salad Bar

Mason Jar Salads, Self-Topped

*Chef live station with surcharge**

Lettuce

Mixed greens, arugula, spinach, diced romaine lettuce

Dressing

Blueberry balsamic, green goddess, citrus vinaigrette

Assorted Toppings

Red quinoa, wild rice, tofu, boiled eggs, pumpkin seeds, sunflower seeds, edamame, chickpeas, cherry tomatoes, diced cucumber, diced beets, roasted corn

Dessert

Assorted sweets

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, and Tea

Herbal teas included

**Surcharge*

Reception Dinner

Seafood Bar*

Live Oysters Shucker

with mignonette, gin and tonic, and classic Tabasco and lemon

Seafood Boil

with shrimp, mussels, potatoes, corn, and sausage

Clams & Mussels

with sweet chili vinaigrette

Mini Lobster Rolls

Global Bar*

*Chef live station with surcharge**

Risotto Bar

Green pea risotto and wild mushroom risotto with assorted toppings, Grana Padano, chili flakes, and pesto

Noodle Bar

Rice noodles with miso broth and assorted toppings: chicken, sliced pork belly, tofu, spinach, sprouts, boiled egg, roasted sweet potato and roasted corn

Charcuterie & Dips*

Portioned Charcuterie

Cheese Skewer: Fontina, marbled cheddar, smoked Gouda

Italian Skewer: Genoa salami, Calabrese, and berries with assorted pickles and fresh grapes

Sliced French Bread

Antipasti

Marinated olives, artichoke hearts, portobello mushroom and grilled Roma tomatoes

**Surcharge*

Requires minimum 75% dinner guest count

Max 1 hour service | End time 11:30PM

Late Night

All Late Night menus include

**Freshly Brewed Starbucks Coffee,
Decaffeinated Coffee, and Tea**

Herbal teas included

Sliders

Shaved Beef Slider

with caramelized onion and Swiss cheese

BBQ Chicken Slider

with chipotle aioli and shaved lettuce

Caprese Slider

with basil pesto

Tempura Sweet Potato Slider

with avocado aioli and red onion

Flatbread Pizza

Classic Pepperoni

Margherita

Chicken & Artichoke

with bacon and spinach

Roasted Vegetable

with zucchini, red onion, broccoli, and bell peppers

Poutine Station

**Seasoned fries topped with cheese curds, gravy and
cheese sauce**

Served with green onion, chili flakes, Parmesan cheese

Two Bite Sandwiches

Chicken, Fig & Brie Ciabatta

with arugula and Dijon mustard aioli

Roasted Vegetable Baguette

with pesto mayo and fresh mozzarella

Salumi Rosemary Ciabatta

with pesto mayo, assorted salami, sliced tomato,
and arugula

Roast Beef Baguette

with roast tomato chutney, arugula, and crumbled
blue cheese

Cheers to the Newlyweds



Drinks

Wine

House

Sauvignon Blanc	Creekside	Niagara, ON
Syrah	Creekside	Niagara, ON

White

Chardonnay	Strewn	Niagara, ON
Into the Light White	Coffin Ridge	Grey County, ON
Pinot Grigio	Cantina di Bertiollo	Italy
Pinot Grigio	Masi Masianco	Italy
Sauvignon Blanc	Les Jamelles	France

Rosé & Sparkling

Champagne	Veuve Cliquot	France
Cuvee Catharine, Rose Brut	Henry of Pelham	Niagara, ON
Prosecco	Villa Sandi	Italy
Rosé	Les Oliviers	France
Siegeerrebe Sparkling	The Roost	Grey County, ON

Red

Back from the Dead Red	Coffin Ridge	Grey County, ON
Baco Noir	The Roost	Grey County, ON
Cabernet Franc	Vineland Estates	Niagara, ON
Cabernet Sauvignon	Bogle	California
Cabernet Sauvignon	Woodbridge by Robert Mondavi	California
Chianti	Ruffino	Italy
Malbec	Black River	Argentina
Merlot	Les Jamelles	France
Pinot Noir	Les Jamelles	France

Non-Alcoholic

*Available selection may vary. Please ask your
Wedding Planner for more details.*

Chardonnay

Sparkling

Cabernet Sauvignon

Merlot

Bar

Bar Offerings

Premium Liquor

Rye, Rum, Gin, Vodka, Scotch

Domestic Beer

Molson Canadian, Coors Light

Premium Beer

Creemore Premium Lager

Cider

Strongbow

Imported Beer

Heineken

Local Craft Beer

House Wine by the Glass

White Claw

Non-Alcoholic Beer

Craft Non-Alcoholic Beer

Non-Alcoholic Wine

Minimum spend of \$500. If minimum spend is not met, the difference will be charged to master account.

Bar Enhancements

Grand Marnier

Amaretto

Crown Royal

Captain Morgan Spiced Rum

Jack Daniel's Tennessee Whiskey

Jameson Irish Whisky

Appleton Estate Reserve

Jose Cuervo Tequila

Bailey's Irish Cream

Kahlua

Courvoisier VS Cognac

Glenfiddich 12 Year Old

Grey Goose

Cocktails

Maximum choice of 2 custom cocktails per group

Local Raspberries

Junction 56 Black Raspberry Gin, raspberry rose syrup, lemon juice, rose petal to garnish

Merlot Meltdown

Merlot, Junction 56 Hand Crafted Rye Whiskey, Kinsip County Cassis, simple syrup, cherries, grated lemon zest to garnish

Hanging with Blue

Beatties Blueberry and Lemongrass Vodka, Hanging Belay Sparkling Tea (oolong, blueberry, lemon), mint to garnish

Butterfly Flower

Junction 56 Purple Gin, Arroyo Sparkling Botanical (hibiscus, cranberry, apple), prosecco, mint to garnish

Minimum 50 guests

Build Your Own

Caesar Bar

Choose

Tequila, Vodka, or Gin | 1oz.

Motts Clamato or Tomato Juice

Spiced Caesar Rimmer or Sea Salt Rimmer

Add One

Horseradish Sauce

Worcestershire Sauce

Sweet Chili Sauce

Red Hot Tobasco Sauce

Dijon Mustard

Liquid Hickory Smoke

BBQ Sauce

Hot Sriracha Sauce

Garnish

Carrot

Green Olive

Celery

Sweet Gherkin Pickles

Extreme Bean

Pickled Pearl Onion

Dill Pickle Spears

Sliced Bacon

Lemon

Lime

Leave it to *Us*



Booking

Booking Information

Blue Mountain Meeting Room Rental Fees

- Use of Blue Mountain meeting spaces is subject to a rental fee as determined by Blue Mountain Resort and is exclusive of applicable tax.
- Room rental fees include charges for setup, labour, administration, and standard cleaning/maintenance. If excessive garbage, recycling or decor is left behind, group is subject to a minimum cleaning fee of \$150 **.
- Extending service times past the agreed upon meeting times may result in a service fee of \$150 for every additional hour.
- Statutory holidays are subject to a minimum \$2,000 surcharge.

Complimentary Services

Included with conference room rental

- Service staff
- All standard table linens
- All existing 72" and 60" round tables, 8ft tables, padded banquet chairs
- Standard table flatware and glassware
- Votive tea light holders
- Table numbers

Enhanced Services

and additional charges

Your Group Services Account Manager can assist you with arranging the final touches to the event. They are happy to advise on music, entertainment, floral, decorations and photography.

Service Times

Menu prices include services based on standard service times for each meal period. Standard service time maximums for each meal period is defined below. Function times exceeding the standard service time by more than thirty minutes for a meal period are subject to additional labour charges.

- Breakfast : 90 minutes
- Break : 2 hours
- Lunch : 90 minutes
- Dinner: 2 hours
- Canapes: 2 hours
- Late Night: 60 minutes

Labour

Blue Mountain Resort has established labour standards for service times. Additional labour charges will be applied for services in excess of the established labour standards. Additional labour charges will be applied for services in excess of the standard service times by thirty (30) minutes. Client initiated extensions of programs causing delays in service timings will be subject to additional labour charges.

Additional labour charges will be applied for enhanced set up services (i.e. chair covers, rental linen, place settings).

Should the client change set-up within 24 hours of the start date, the client shall pay a labour charge for the re-setting of the room. For extra bar services, labour fees may apply.

Food & Beverage

Client must confirm food and beverage menu selections and expected number of people per meal with their Group Services Account Manager **30 days prior to the Food & Beverage event start date.**

Client must also supply a list of its members who have dietary restrictions and or allergies 30 days prior to event start date so menu substitutions can be created for them. Increases or decreases of 10 or more people after this deadline must be requested in writing and approved by the Group Services Account Manager. Minimum charges may apply.

Three business days prior to the first scheduled Food and Beverage event, client must confirm all menus and final event numbers with the Group Services Account Manager. If the client requires changes to group size within 3 business days of the first event, client agrees to pay the expected number for each service whether its minimum service fee or actual attendance whichever is higher.

All beverage costs, alcoholic and non-alcoholic, are based on consumption.

Please note that we are not a nut-free or wheat-free facility.

Blue Mountain Resort will supply all food and beverage needed for the function. No food or beverage is to be brought into any Blue Mountain Resort function space by any member of the client group at any time. If outside F&B is brought in you will be charged a minimum service fee of \$150.00**.

Menu items and prices are subject to change without notice. A 18% gratuity will be applied to all food and beverage items. All products, service fees and gratuities are subject to 13% HST.

Insurance

Outside vendors (i.e. bands, DJ) bringing equipment onto the premises require a copy of their Certificate of General Liability Insurance for bodily injury, personal injury and/or property damage valued at \$5,000,000.

Supplier insurance is a non-negotiable term and can be purchased through an insurance broker of client's choice and must be presented 30 days prior to event.

Deliveries

For deliveries to and from locations outside of our dedicated Food & Beverage areas on resort, a delivery fee may apply. For all events, a list of all deliveries and delivery time must be provided to the Group Services Account Manager at least three days prior to first event. Storage in our conference facilities is limited; if you require a large storage space arrangements must be made in advance and storage fees may apply; we are not responsible for loss, theft, or damages that may occur in these spaces. Deliveries to the Conference facilities outside of 72 hours prior to event or post event may be subject to storage fees.

Function Space Setup

To protect the safety and security of all Blue Mountain Resort guests and property, client will obtain Blue Mountain Resort's advance written approval before using items in event and function space that could create noise, noxious odours, or hazardous effects and before engaging in any activities outside of the reserved function space (i.e., registration table).

Client will obtain any required Fire Marshall or other safety approvals and will pay any expenses incurred by Blue Mountain Resort as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs.

Intention to Smudge – Client must provide 2 weeks written notice of intention to smudge in conference spaces.

Blue Mountain Resort does not provide security in the event and function space.

All personal belongings and equipment must be removed from the function rooms at the end of each day unless the function space is reserved on a 24-hour basis. Any property left in event room space is as the sole risk of the owner.

Room set-up (including diagrams if applicable) must be confirmed. Changes to set-up within 72 hours of event must be approved by the Banquet Manager and may be subject to a set-up change fee.

For changeovers during event (i.e. meeting to dinner, room set changes) a set up change fee will apply.



Menu items and prices subject to change without notice.

Taxes and an 18% taxable gratuity will be added.

Blue Mountain Resort LP's Food and Beverage Services do our utmost to accommodate any food related allergies, intolerance or sensitivities that are communicated to us by our guests. We do not however, assume responsibility for any reaction, illness or injury related to food allergies, intolerance or sensitivities and are unable to guarantee a 100% allergen-free environment.

See You Soon



Wedding Menus

Crafted Menus for
Unforgettable Celebrations.

Please contact your Wedding Planner for more details.