

# FALL - WINTER WEDDING MENU

THE FIRST COURSE...  
OF THE REST OF YOUR LIFE!!



2024

Photo by Vivianngphoto



# CORE VALUES

We appreciate your kind consideration of Emelle's, and we can't wait to get to know you! Let's celebrate together! A little bit about us.

## **OUR VALUES:**

To be service, while striving for excellence. Extending hospitality to our team, guests, community & planet

## **OUR TEAM:**

Creating a culture of inclusivity, focused on our team's values. Inspiring people, starts with paying living wages, providing health benefits, and creating a welcoming work environment

## **OUR GUESTS:**

Producing award winning experiences focused on celebration. We understand the significance of marking time. The offering of food is its own language & transcends all cultures & religions

## **OUR COMMUNITY:**

We give where we live (& work). It's just the right thing to do!

## **OUR PLANET**

We use less, recycle more and compost to reduce our footprint. By being environmentally friendly, we can continue to celebrate!

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# YOUR DINNER, YOUR WAY





# YOUR DINNER, YOUR WAY

## **SALADS:**

### **featured house greens**

with spiced pecans, shredded carrots & cabbage, cherry tomatoes, maple balsamic vinaigrette

### **Emelle's classic caesar**

romaine, house-made herbed croutons & parmesan dressing

**baby spinach oranges, black olives & pomegranate pips** orange Dijon dressing

**broccoli, corn nibs, toasted sunflower seeds & sultanas**

avocado, poblano ranch dressing

### **mid east tabouli**

parsley, bulgar, red onions, tomato, garlic, lemon juice & olive oil

### **papaya, avocado & romaine**

pickled onions, papaya seed dressing

### **oriental seared vegetable**

zucchini, carrots, peppers, onions, soy sauce, garlic, sesame tamari ginger dressing

## **STARCHY SIDES:**

cheesy mash potatoes

roasted winter root vegetables

rosemary sea salt hasselback potatoes

wild rice pilaf with raisins & herbs

couscous with toasted almond, parsley & pomegranate

## **PASTA or SOUP:**

butternut squash risotto

penne alfredo

creamy miso fettucine

spinach pesto rotini (vegan)

pumpkin brandy & roasted garlic bisque

classic creamy westcoast seafood chowder

## **WARM VEGETABLES:**

green beans almondine

maple roasted acorn squash

bacon brussel sprouts

candied carrots

roasted radicchio

our classic seasonal roasted vegetables

# YOUR DINNER, YOUR WAY

## MAIN ENTRESS:

**our classic fresh roast turkey bundles**

on housemade stuffing with rich turkey gravy

**braised beef brisket**

mulled cider & red onion

**grilled chicken breast**

wild mushroom marsala cream sauce

**seared duck breast** (+ \$10)

ported cherry compote

**wild pacific salmon**

with crispy skin & hot honey glaze

**pacific red snapper**

oven poached with lemon aioli & herbs

**seared halibut** **grilled peach salsa** (+ \$10)

**beef bourguignon**

ragout with bacon, mushrooms & pearl onions

## PLANT BASED OR VEGETARIAN:

**tempe cakes** grilled & served with miso drizzle

**lentil & brown rice stuffed squash** with tahini sauce

**burek phyllo spirals** with dilled spinach, cheese, onion, cucumber yogurt relish

## MAIN - CARVERIES:

**+\$5 to menu prices unless otherwise noted**

**roasted joint of beef**

grainy dijon & peppercorn rub, horseradish & red wine demi glaze

**prime rib of beef- market price**

yorkshire pudding minis, horseradish, au jus

**whole butter basted turkey – minimum 10**

with celery, sage stuffing, cranberry sauce & pan gravy

**festive glazed ham**

brown sugar bourbon glaze

**porchetta with caramelized onions**

pinot gris & garlic reduction

# YOUR BUDGET, YOUR WAY

## **BUFFET OPTIONS**

select the buffet of your liking, choosing your favorite selections as per the listed amounts

### **ELF | \$59 | Per person**

2 salads | 1 starchy side | 1 vegetable | 2 mains | prices are subject to a minimum of 20 guest, please inquire for pricing for a smaller group.

### **POLAR EXPRESS | \$69 | Per person**

3 salads | 1 starchy side | 1 pasta | 1 vegetable | 2 mains | prices are subject to a minimum of 25 guest, please inquire for pricing for a smaller group.

### **SANTA BABY | \$85 | Per person**

4 salads | 2 starchy side | 1 pasta | 1 vegetable | 3 mains | prices are subject to a minimum of 30 guest, please inquire for pricing for a smaller group.

## **PLATED OPTIONS**

select how many courses you are having, and choosing your menu for all guests to enjoy

### **2 Course Plated | \$48 | Per person**

1 salad (for all) | 3 mains | 1 starchy side (for all) | 1 veggie (for all)

### **3 Course Plated | \$56 | Per person**

1 salad (for all) | 1 pasta (for all) 3 mains | 1 starchy side (for all) | 1 veggie (for all)

### **4 Course Plated | \$65 | Per person**

1 salad (for all) | 1 pasta (for all) | 3 mains | 1 starchy side (for all) | 1 veggie (for all) | 1 dessert (for all)

*Guest to select 1 main course and any allergy restrictions. Menu selections must be provided 5 days in advance*



# ADD CANAPES & HORS D'OEUVRES





# ADD CANAPES & HORS D'OEUVRES

*Priced by dozen (3 dozen minimum required of any selection)*

## **PLANT BASED | VEGAN – \$38 | dz**

blistered peppers on crostini with sundried tomato cashew boursin  
deviled potatoes mayo dijon, chives (gf)  
smoked carrot lox on baby potato cakes  
meat(less)balls in brown sauce  
falafel in mini pita pockets with parsley & tahini  
hot Italian non-sausage rolls maple Dijon dip  
hummus & sundried tomato tapenade on cucumber wheels

## **GARDEN | VEGETARIAN – \$32 | dz**

beet & goat cheese tarts  
apricot blue cheese puff  
ricotta stuffed fried olive poppers  
fresh asparagus spears with sesame puff pastry twist with our famous miso dip  
spinach & feta phyllo rolls with tzatziki dip  
mini jacket potatoes, crispy capers, and crème fraiche (gf)

## **LAND | MEAT – \$48 | dz**

winter comfort meatballs in gorgonzola gravy  
pithivier bites black forest ham , Emmental with dijon royale baked in puff  
sticky bourbon pork belly fresh cucumber ribbons (gf)  
fennel salami crostini with olive tapenade  
thai golden purses - pork wonton with sweet thai chili dip  
beef red onion jam & horseradish empananda  
sausage rolls with honey mustard dip

## **AIR – \$48 | dz**

poached quail eggs & enoki with truffle oil in a spoon  
chicken & mango with sweet chili dip  
turkey sausage & cranberry rolls  
chicken & donuts with maple dip

## **WATER – \$48 | dz**

coconut blini with mango shrimp salsa  
salmon & tomato skewer with dilled caper tartar (gf)  
crab stuffed mushroom caps with toasted panko crust  
coconut crusted prawns lime & chili dip  
shrimp tacos with pickled onion & avocado poblano squeeze



# APPETIZERS & GRAZING STATION

For Pre-Dinner or  
Late Night



# APPETIZERS & GRAZING STATION

## For Pre-Dinner or Late Night

\*Inquire about pricing\*

### **Charcuterie-meat**

select local cured meats such as:

#### **Cured meats by the Gibsons Butcher**

fig salami, lamb prosciutto, wild boar salami, blackened swiss styx bauern schinken, prosciutto, canadian genoa sausage

#### **Cheeses:**

creamy herb havarti, smoked gouda, oka

#### **Dips & breads**

roasted carrot hummus, corn relish, caramelized onion & roasted garlic marmalade, house made pickles, Sicilian olives  
crusty filone slices, whole grain crackers  
garlic herb crustini

### **Charcuterie – “v”eat**

#### **select local grilled vegetables**

fennel, tri- colored carrots, red pepper, zucchini, sweet Asian eggplant

#### **Cheeses:**

vegetarian – qualicum’s tipsy jill, snow goat chevre truffles, triple cream brie  
vegan – seasonal select blue heron – plant based cheese

#### **Dips & breads**

roasted beet hummus, caramelized onion & roasted garlic marmalade, sun dried tomato bruschetta, house made pickles, sicilian olives & cornichons  
crusty filone slices, whole grain crackers  
garlic herb crustini

### **Charcuterie – just cheese**

les amis de fromagerie board

with our roasted garlic jam

served with filone, crackers & our sunshine coast crisps

ask us about our famous pithviers

layers of black forest ham, swiss cheese, grainy mustard in puff pastry

# APPETIZERS & GRAZING STATION

## For Pre-Dinner or Late Night

### **Build Your Own Crostini Bar**

selection of topping includes:

steak | sundried tomato bruschetta | cheeses | roasted vegetable  
house-made spreads and preserves selection of soft & crunchy bread and  
cracker slices

### **Classic Vegetable Crudit  Platter**

with duo of dips (gf) | signature red pepper miso | classic hummus

### **Made to order – Risotto or Mac & Cheese Bar or Crepes**

top with: BC seafood medley | Braised beef brisket | Madeira chicken  
then add your choice of: grilled mushrooms, asparagus tips, sun dried tomato,  
spinach, tomato, caramelized onions, assorted ooey gooey cheeses, roasted  
carrot brunoise, minted peas, fresh herbs, gruyere, swiss, cheddar & parmesan

### **Add – sweet crepes**

suzette (caramelized sugar & butter, orange, grande marnier)  
nutella, caramelized banana, strawberries, slivered almonds  
whipped cream, ricotta, cinnamon sugar & icing sugar dust

### **Turkey dinner – cocktail style**

fresh roasted & pulled turkey | bbq ropa (vegetarian option)  
creamy garlic mash | sweet potato mash | crispy brussel sprouts  
cranberry & sage stuffing | gravy

### **Mad About Loaded Poutine**

start with the classics – house pressed fries | rich dark vegetarian gravy |  
cheese curds  
outta the box – pulled pork or chicken | jalapenos | diced tomatoes | chives |  
mushrooms | sour cream | ketchup



# APPETIZERS & GRAZING STATION

## For Pre-Dinner or Late Night

### **Emelle's chips & dip**

taro, classic ripple, corn & flour tortilla, chipotle mayo, red pepper miso, chunky salsa, hummus

### **Ambient Flatbread Bruschetta**

sundried tomato pesto – with roasted vegetables, and goat cheese  
hurricane flatbread – with chorizo, wild mushrooms, and nippy cheddar cheese  
cajun chicken – fire grilled peppers and cheese trio  
prawn & shaved asparagus – tomato pesto fresh dill, and mozzarella

### **Soup & sandwich**

from scratch tomato basil soup sippers  
pulled pork or chicken sliders

### **Soft & salty pretzels**

hot mustard, creamy honey mustard & classic yellow to dip

### **Popcorn bar**

SWEET - cookies & cream | confetti cake | caramel  
SAVOURY - parmesan & black pepper | cajun spiced | ranch  
CAN'T DECIDE? - your own topping bar

# SWEET FINALE





# SWEET FINALE

## **Personalized sweet things – \$10 per person**

### **(suitable for plated meals)**

golden pear cream puff with vanilla cream & spiced pear compote

Bailey's double chocolate terrine, dark cherry sauce & cocoa nib crunch

forty creek yule log slice with meringue mushroom (also available whole)

tiramisu tarts, espresso ganache, mascarpone mousse with cocoa powder

mandarin slices & lady finger crumbles

vanilla cheesecake with sweet cranberry glaze & walnut praline

pumpkin spiced panna cotta with oatmilk caramel sauce & pepita praline

(vegan/gf)

mulled fruit topped cinnamon sponge & ginger cream (vegan/gf)

## **Yuletide squares \$4 each**

after eight minted naniamo

pumpkin spice cheesecake with gingersnap crumb crust

german cherry brownies

coconut apricot jam

cranberry pecan toffee

## **Cookie bites bar (assorted- 3 pieces per person) \$6.75 per person**

minted melties (gf), mom's shortbread

pecan snowballs, festive pinwheels (green, red & white)

black forest chocolate, sugar cookie trees

white chocolate thumbprints

chocolate raspberry cookies (vegan/ gf)

almond crinkle cookies (vegan/gf)

# SWEET FINALE

## **Dainty bites (assorted- 3 bites per person) \$8.50 per person small bites**

golden pear profiteroles with vanilla cream

peppermint swirl & chocolate macaron (gf)

bailey's double chocolate square with cocoa nib crunch

Christmas cake rumballs

mulled fruit topped cinnamon sponge cake

pumpkin spiced panna cotta with pepita praline (vegan/gf)

## **One bite tarts (assorted- 3 bites per person) \$8.50 per person**

berry compote flan

apple jack crumble

chocolate pecan

pumpkin-praline

classic butter tart

tiramisu tarts

## **DIY MINI DONUTS \$5 each**

bite sized ring donuts

mint chocolate glaze, egg nogg spice glaze, maple glaze,

festive sprinkles, crushed candy cane, spice pecans,

chocolate shavings, bacon bits, cinnamon sugar shaker

## **DIY Cookie Decorating Kits**

\$25 - Small | gingerbread people (2 full size)

\$40 - Large | 8 assorted festive cookies

colorful icing and candies



# Drunk *in* Love

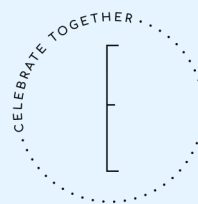


Photo by Melissa Gidney

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# Bar menu



## **Craft Beer**

### **East Van Brewing**

Lager (355mL) \$7

Pale Ale (355mL) \$7

Pilsner (473mL) \$8.5

IPA (473mL) \$8.5

### **WayBack Brewing**

Lite Lager (355mL) \$7

Dark Lager (473mL) \$8.5

Citrus Wheat (473mL) \$8.5

## **Wine (5oz)**

### **Bubbles**

House: Narrative 'XC Method' Sparkling \$10

Haywire 'The Bub' Sparkling \$12

Lambrusco \$9

### **Red Wine**

House: Narrative Merlot-Cabernet Franc \$8

Township 7 Cabernet Sauvignon \$14

Spierhead Pinot Noir \$12

### **White Wine**

House: Narrative Pinot Blanc-Pinot Gris \$8

Haywire Secrest Mountain Chardonnay \$12

Narrative Chenin Blanc \$10

Free Form Sauvignon Blanc\*\* \$14

### **Rose Wine**

House: Narrative Rose \$8

Haywire Gamay Rose\*\* \$11

\*\* = Certified Organic

# Bar menu

## Spirits

### **Vodka**

Resurrection \$8

Tito's Handmade \$9

### **Gin**

Resurrection \$8

Tanqueray London Dry \$9

### **White Rum**

Bacardi "Superior" \$8

Havana Club 3 Year Anejo \$8

### **Dark Rum**

Goslings \$8

### **Spiced Rum**

The Kraken \$8

Sailor Jerry's \$8

### **Rye**

Resurrection \$8

Lot No.40 \$9

### **Bourbon**

Buffalo Trace \$8

Makers Mark \$9

### **Tequila**

Jose Cuervo "Tradicional" Blanco \$8



# Bar menu

## ML's Signatures \$13

### **Rows' Mary Lee Gimlet**

Gin – Lime – Sugar – Rosemary

### **Sail La Vie**

Dark Rum – Lime – Ginger Beer – Bitters

### **Boathouse Breeze**

Gin – Lemon – Sugar – Prosecco

### **Shakespeare Boulevard**

Bourbon – Campari – Sweet Vermouth



Photo by [anitaalbertophotography](#).

‘A cocktail a day keeps the doctor away!’

– Jesse Cervas





# Bar Stations

## **Build-Your-Own-Spritz Station**

Create your perfect spritz with our interactive build-your-own station! Start with prosecco or soda water as your base, then add your preferred spirit like Aperol, Campari, St. Germain, or white wine. Customise your drink further with a selection of juices and syrups and garnish it with fresh fruit and herbs. Enjoy the fun and creativity of building your own cocktail!

## **Build-Your-Own-Margarita Station**

Indulge in the ultimate margarita experience with our build-your-own station! Start with your choice of tequila, then mix it with our house-made margarita mix or opt for fresh lime juice and agave nectar. Enhance your drink with a variety of add-ins like Cointreau, Grand Marnier, or fruit liqueurs. Top it off with a salt or sugar rim and your choice of garnishes like lime wedges or fresh herbs.

## **Build-Your-Own-Daiquiri Station**

Looking for a taste of the tropics? Try our build-your-own daiquiri station! Start with your choice of rum, then mix it with our house-made daiquiri mix or opt for fresh lime juice and simple syrup. Add in your choice of fruit purees. Finish off your drink with a fruit or herb garnish or umbrella. Enjoy the fun and creativity of mixing your own tropical cocktail!

Inquire about our bar package pricing.



# Bar menu

## Bar Stations

### **ML's Wine Cellar**

Step into our wine cellar-inspired station and experience the ultimate wine tasting adventure! Choose from a variety of pre-poured wines, each carefully selected for their unique flavors and aromas. Our collection includes reds, whites, and rosés from Kelowna, all stored in authentic oak barrels to create a truly immersive and authentic wine-tasting experience. Sip and savor at your leisure, discovering new favorites and enjoying the freedom of pouring your own wine. Our knowledgeable staff will be on hand to answer any questions and provide recommendations. Relax and enjoy the ambiance of our cozy cellar setting as you explore local wine!

### **Sangria Station**

Sip and savor our selection of pre-batched red, white, and rose sangrias at our Sangria Station. Our classic red is made with a bold red wine, brandy, and fresh citrus, while our refreshing white sangria features a crisp white wine, brandy, and sliced fruit. For something in between, try our rose sangria with a fruity rose, brandy, and mixed berries. Whether you prefer a bold red or a crisp white, our Sangria Station has something for everyone to enjoy!

Inquire about our bar package pricing.



# Tastings FAQ:

**Do you offer a tasting?** YES! We want you to be confident in your choices.

**How much does a tasting cost?** If you choose to confirm your event, the cost of the tasting is included. However if you decide we are not the right fit, the cost is \$50 per person.

**How many guests can I have at my tasting?** Typically, tastings are designed for the couple alone. However, we can accommodate up to four people. Please notify us in advance if you plan to bring additional guests so we can plan for the extra meals needed.

**How do I book my tasting?** Tastings are available Monday to Friday between 11 am and 5:30pm and are to be booked in advance with your coordinator.

**What can I try on my tasting?** Think of your tasting as a trial run for your event. During the tasting you sample everything from the proposed menu. This is why having an accurate proposal that you are happy with (on paper) is so important. Tastings by Emelle's, showcase the food volume, (yes you receive full size portions), presentation, & flavour profile, based on the proposed budget.

**What are the goals of a tasting?** To make it perfect for you!

- Adjusting flavors:** we can remove items that don't suit you or we can make nuance changes, like more or less spice. An advantage when everything is made from scratch.
- Assessing food volume:** With full size portions you can determine if the quantity of food ordered is sufficient or if adjustments need to be made
- Meeting the sales coordinator:** Tastings provide an opportunity to meet and discuss details with the sales coordinator, including the timeline for the day, venue logistics, and presentation expectations.

**Can I request certain dishes that aren't on the menu?** We will do our best to accommodate a couple's request for specialty items that are not on our menu. If you have a specific dish in mind, especially one that is specific to your culture or family's history, we recommend providing a recipe. Please note that requesting off-menu items may require more notice.

**Tasting tip:** Bring questions and don't be shy! We know this is a big decision and welcome open dialogue. We have years of experience in the industry and are eager to help. We can only provide the best solutions when we fully understand your needs.





# Additional Information & Policies

## (The Fine Print)

### **SERVICE TEAM**

We offer professional servers and chefs in uniforms for all events that are not drop-off. The staff will set up, provide food and service, maintain the space, and clean up. Hours & service volumes on our proposals consider but are not limited to: complexity of set-up & access, style of service, number of guests.

### **RATES**

Per hour: Supervisor \$38 (required for every event), Chefs & Bartenders \$37, Cooks \$32, Servers, \$32, (4 hour minimum).

### **RENTAL COORDINATION**

Our proposals will include coordinating and ordering just the right amount of equipment needed for your event. Whether you need a little bit of everything or just a few items, we can make sure your event runs without a hitch. This may include linens, dishware, glassware, furniture. (Menu price includes items required for prepared food service.)

If ordering yourself, we can work with you to make sure you have everything you require. An additional fee may be applied.

### **ALLERGIES**

Please notify us 5 days before your event with any allergies. The day of your event, we will not be able to accommodate your requests.

### **FINAL GUEST COUNT**

We require the final guest total to be confirmed 5 business days before the event.

### **DEPOSITS**

25% deposit required to confirm function, if booking with more than 60 days notice

75% deposit required to confirm function if booking is within 60 days

Prices are valid for 60 days.

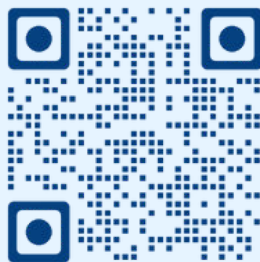
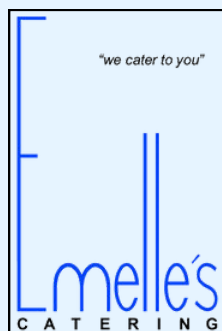
### **TAXES & GRATUITY**

Applicable taxes are not included in menu prices. GST of 5% is added on food, drink, service charge, and labour.

PST of 7% on rentals and equipment and PST of 10% on alcohol. 18% service charge is added to all food and beverage.

### **FINAL INVOICE**

You will receive your final bill post-event with all staff hours and cost finalized. The balance will be processed at this time



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