



*In association with*  
*Four Diamond Events @ The Armoury*

**FRESH | CREATIVE | MADE FROM SCRATCH**

**Events + Catering Manager**

Heather Coe

[events@retrosuites.com](mailto:events@retrosuites.com)

519-351-5885 ext. 104



**FDE**

**F O U R   D I A M O N D  
E V E N T S**

# Wedding Menu Packages

## *Our Fairytale*

### **COCKTAIL HOUR**

choose three canapés\*  
one from each category

### **DINNER SERVICE**

#### first course

ciabatta bun + butter

*choose your starter*

mixed green salad

tomato basil pasta

#### second course

*choose your entrée + accompaniment*

chicken supreme | herbed cream

6oz top sirloin | au jus

wild mushroom ravioli

#### third course

*choose your dessert*

vanilla bean cheesecake

flourless chocolate cake

Retro donut holes

### **LATE NIGHT SNACK**

your choice\*\*

### **BEVERAGE SERVICE**

coffee + tea station

80

## *Once Upon A Dream*

### **COCKTAIL HOUR**

choose six canapés\*  
two from each category

### **DINNER SERVICE**

#### first course

ciabatta bun + butter

*choose your salad*

mixed green salad

Caesar salad

spinach salad

#### second course

*choose your entrée + accompaniment*

stuffed chicken supreme

8oz beef tenderloin

Maple City salmon

10oz smoked prime rib | au jus

#### third course

*choose your dessert*

vanilla bean cheesecake

flourless chocolate cake

Retro donut holes

### **LATE NIGHT SNACK**

your choice\*\*

### **BEVERAGE SERVICE**

coffee + tea station

100

## *It's A Love Story*

### **COCKTAIL HOUR**

choose three canapés\*  
one from each category

### **DINNER SERVICE**

#### first course

ciabatta bun + butter

mixed green salad

#### second course

*choose your entrée + accompaniment*

herb roasted chicken

sliced roast beef | au jus

#### third course

*choose your dessert*

carrot cake

Retro donut holes

### **LATE NIGHT SNACK**

your choice\*\*

### **BEVERAGE SERVICE**

coffee + tea station

60

\*select from canapé menu

\*\*select one from our late night snack menu

menu prices at per guest rate

plus gratuity + HST

## *Enhancements*

### **ACCOMPANIMENTS**

mashed | roasted | baked  
Jasmine rice

### **UPGRADES**

+ mixed green salad **1**  
+ sour cream + onion baked **2**  
+ Caesar | baby spinach **3**  
+ mac + cheese | double vegetable **3**  
+ rocket + quinoa | loaded baked **4**

### **ADDITIONS + COURSES**

+ sautéed mushroom topper **1**  
+ caramelized onion topper **1**  
+ signature jus **1**  
+ gorgonzola cream **5**  
+ select soup course from **6**  
+ pasta course from **6**  
+ refreshing sorbet course **3**

*customized and blended rates are available upon request*

## *Crudites*

fresh vegetables with ranch dip **4**

## *Fruit*

fresh fruit **4**

## *Cheese*

Canadian cheeses | crackers **5**

## *Blended Platter*

Canadian cheeses | crackers | fresh fruit | fresh vegetables with ranch dip **7**

## *Charcuterie*

Chef selected smoked + cured meat  
Canadian cheese | crackers | fresh fruit | fresh vegetables with ranch dip | garnishes **9**

*menu prices at per guest rate*

*plus gratuity + HST*

# Canapé Soiree

cocktail & canapé Wedding Reception

choose nine canapés

three from each category

server passed

## LATE NIGHT SNACK

your choice\*\*

## BEVERAGE SERVICE

coffee + tea station

60

## Canapés

### PREMIERE

Forty Creek BBQ meatballs  
mini loaded baked potato  
quiche tart  
Brie + bacon jam crostini  
buffalo chicken bites  
grilled cheese bites

24

### EXQUISITE

stuffed mushroom cap  
shrimp cocktail  
vegetable spring roll  
coconut shrimp  
beef sliders  
prosciutto + melon pop

30

### DELUXE

spinach dip flatbread  
grilled vegetable flatbread  
bruschetta crostini  
caprese skewer  
BLT cheddar skewer  
cucumber hummus bites

19

*customized and blended rates are available upon request*

\*\*select from our late night snack menu

*menu prices at per guest rate*

*plus gratuity + HST*

# Late Night Snack

15

## SLIDER SENSATION!

beef  
chicken  
veggie patty  
ciabatta bun  
lettuce  
tomato  
red onion  
aioli

## NACHO NACHO!

seasoned ground beef  
seasoned chicken  
tortilla chips  
tomato  
green onion  
Jalapeño  
Monterey jack  
sour cream + salsa

## LOADED FRIES!



fresh-cut fries  
cheese curds  
nacho cheese sauce  
bacon  
gravy

## PIZZA PARTY!

Chef selected

or

choose four

pepperoni	meat lovers
vegetarian	Canadian
Hawaiian	meatball
BBQ chicken	dill pickle

*late night snacks are prepared for 75% of your final wedding guest count*

## Kid's Meals

chicken fingers + fries with plum + ketchup  
grilled cheese + fries with ketchup  
pasta with butter or tomato basil sauce with garlic toast

*includes ice cream + Retro donut holes*

15

*menu prices at per guest rate*

*plus gratuity + HST*

# *Customize The Wedding of Your Dreams*

Whether you're planning a formal dinner setting or fun soiree inspired wedding; our specialists personal approach to planning and made-from-scratch mantra makes us the food and fairytale destination which compliment the feel, look and esthetic of The Chatham Armoury!

Driven by passion, our creative and dedicated culinary team fuses fresh ideas, seasonal flavours and personalized touches to create collaborations unlike anywhere else. Custom-crafted menus, created by Executive Chef Leona Williamson, will leave a memorable taste and impression!

Allergies, dietary restrictions *and/or* food sensitivities will be detailed and carefully handled within our Events + Catering team.

## **VEGETARIAN**

wild mushroom ravioli  
poke bowl

## **VEGAN + GLUTEN FRIENDLY**

Indian vegetable curry  
Portobello steak  
Thai coconut vegetable curry  
roasted garlic tomato soup  
poke bowl  
vegan Caesar salad

## **KETO**

roasted chicken bacon parmesan  
grilled sirloin  
lemon garlic herb roasted salmon  
grilled New York  
grilled tenderloin



## Rehearsal Dinner

### CORK FAVOURITES

choose 3 of each category  
from the Chilled Cork dinner menu

Appetizers + salads  
entrées  
desserts

and we'll customize your menu  
specifically for you + your guests

### CORK A LA CARTE

order from the Chilled Cork  
Restaurant & Lounge

Dinner Menu  
*up to twenty guests*

### SAMPLE MENU

#### first course

*choose your starter*

calamari  
veggie spring rolls  
spinach dip

#### second course

*choose your entrée and accompaniment*

Mykonos burger  
perch dinner  
chicken + ribs

#### third course

*choose your dessert*

vanilla bean cheesecake  
Retro donut holes  
crème brûlée

### THREE COURSE

#### first course

*choose your starter*

mixed green salad  
Caesar salad  
soup du jour

#### second course

*choose your entrée and accompaniment*

McLovin' burger  
linguine chicken Alfredo  
perch dinner

#### third course

*choose your dessert*

vanilla bean cheesecake  
Retro donut holes  
crème brulee

*three course 40*

*for reservations please inquire*

[www.chilledcork.ca](http://www.chilledcork.ca)

*everyone welcome*

*menu prices at per guest rate*

*plus gratuity + HST*

*pricing based on current Chilled Cork menu*