



## 2010 - 2011 *Wedding Package*

*Our Mission – Wolf Creek is dedicated to providing you professional attention to make your wedding reception a statement that will last a lifetime. Our unique hand carved log clubhouse and picturesque backdrops create an atmosphere next to none. This accompanied by our tantalizing cuisine and uncompromising service offers you the most memorable Wedding experience imaginable.*



WHERE CANADA MEETS SCOTLAND



From elegant 4 course meals to extravagant 7 course meals, Wolf Creek Golf Resort is pleased to offer you options for every budget. Our culinary experts will be pleased to work with you to construct a menu that best fits your needs and desires. The following example packages can be customized to your liking upon request.

**Standard Package**

- Soup or Salad
- Sorbet
- Entrée
- Dessert

**Premium Package**

- Appetizer
- Soup or Salad
- Sorbet
- Entrée
- Dessert

**Elegant Package**

- Soup or Salad
- Pasta
- Sorbet
- Entree
- Dessert

**Grand Package**

- Soup
- Salad
- Pasta
- Sorbet
- Entrée
- Dessert

**Royal Package**

- Appetizer
- Soup
- Salad
- Pasta
- Sorbet
- Entree
- Dessert



Services **Included** in every Wedding Package consist of

- Decorated Head table with Minilights, Garland and Tooling
- Decorated Gift table complete with wishing well
- Decorated Cake Table
- Choice of Linen & Colors
- Podiums and P.A System
- Spring & Fall Coat check
- Just Married Golf Cart
- Golf Putting Box for dinner games
- Magnificent backdrops for pictures



**Added Services We Offer**

- Disc Jockey Suggestions
- Dance Floor Rental
- Bombonniere Options
- Photographer Referrals
- Flower Packages Referrals
- Bridal Showers and Stags
- Ice Carvings



## Hors D'oeuvres

*Add Butlered Hot and Cold hors D'oeuvres as a starter for your wedding package*  
Pick 3 - \$6.95      Pick 5 - \$8.95      Pick 7 - \$10.95

### COLD

*Smoked Salmon Canapés  
Pollock Bites  
Cheese & Cracker Tray  
Stuffed mushroom caps  
Shrimp with cocktail Sc.  
Shrimp with avocado dip*

### HOT

*Bruschetta Bread  
Cajun Shrimp  
Egg Rolls with Plum Sauce  
Teriyaki Beef Satay  
Honey Garlic Beef Satay  
Swedish Meatballs*

*Jamaican Jerk Satay  
Sweet & Sour Meatballs  
Crab & Jalapeño Bites  
Pot stickers & Plums  
Escargot  
BBQ Chicken Satay*

## Appetizers

### Italian Antipasto

*Thinly sliced Prosciutto, Pesto Bocconcini cheese, balsamic marinated Artichoke hearts, grilled Bell peppers with a refreshing slice of Cantaloupe.*

\$8.95

### Prawns Pernod

*Hefty Atlantic Prawns sautéed with garlic & shallots. Completed with a dill and tarragon pine nut pesto tossed in a burred blanc and flambéed with pernod.*

\$9.95

### Vegetable Stacked Antipasto

*An array of grilled and marinated bell peppers, Portobello Mushrooms & Zucchini, drizzled with a honey balsamic reduction over Snow White goat cheese rolled in toasted pine nuts. Surrounded by Belgium endive and pansies.*

\$9.95

### Coquille St. Jacques

*Bay scallops combined with wild mushrooms in a dense gruyere infused cream sauce under a golden parmesan crust. Served in a shell natural with large crusty croutons.*

\$10.95

### Shucked Malpaque Oysters

*Half dozen fresh Atlantic Malpaque Oysters on a bed of ice completed with a Tomato & Tabasco concasse and drizzled with jus de lemon.*

\$9.95

## Soups

### Premium Soups      \$7.95

*Cream of Broccoli & Cheddar  
New England Clam Chowder  
Maple Butternut Squash  
Cream of Mushroom  
Beef Consommé Julienne*

### Standard Soups      \$6.95

*Minestraone  
Tomato Basil  
Carrot & Ginger  
Beef Barley  
Beef Vegetable*



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## Salads

### Mixed Garden Greens

Choice garden greens nestled in a sliced English cucumber ring surrounded by tomato wedges and topped with a select vegetable garnish. Served with dressing of your choice

\$7.95

### Classic Caesar Salad

Romaine lettuce tossed in a caper enriched creamy dressing. Combined with herb croutons and covered with Romano cheese. Garnished with a lemon twist.

\$8.95

### Georgia Orange Citrus Salad

Select variety of mixed oranges on a bed of mesclun mixed greens topped with toasted cashews and coated in a sweet honey poppy seed dressing.

\$8.95

### Hearts of Romaine

Crisp romaine hearts tossed in a rich and creamy garlic caper dressing with shards of asiago cheese, garlic croutons and finished with a wheel of pancetta bacon.

\$8.95

### Italian Caprese Salad

Sweet Mixed garden greens with vine ripe grape tomatoes, pesto mini milk bocconcini cheese, grilled peppers and topped with a emulsified basil infused balsamic vinnagerette dressing.

\$9.95

### Fire Grilled Seafood Salad

Calamari fans, butter fried shrimp and fresh bay scallops marked to perfection On a bed of spring mixed greens and drizzled with a spicy red pepper Coulis.

\$13.95

### Baby Spinach Salad

Baby Spinach leaves topped with an array Of fire roasted bell peppers, golden toasted pine nuts and authentic snow white herbed Cherve cheese. Drizzled with a honey Dijon dressing.

\$9.95

### Wrapped Cucumber Salad

Mixed market greens wrapped in a thin sliced cucumber ring and topped with Bermuda onions, cherry tomatoes and a cream cheese cucumber dressing.

\$8.95



  
Wolf Creek  
The Old Course

  
The Villages at  
Wolf Creek

  
Wolf Creek  
The Links Course

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## Pasta

### Spaghetti Bolognese

Lean ground sirloin meat combined with a traditional tomato sauce served over fresh spaghetti noodles. Finished with a Romano and parmesan cheese blend.

\$8.95

### Tortellini Rose

Fresh Cheese stuffed tortellini folded in a combination of an authentic tomato basil and alfredo sauces. Topped with a parmesan and Romano cheese blend.

\$9.95

### Tri color Fusilli Alfredo

Fresh tri-color fusilli folded in a rich and creamy garlic cream sauce then finished with a chiffand of fresh basil and parmesan cheese.

\$9.95

### Farfalle Primavera

Fresh bowtie noodles in combined with assorted grilled Italian vegetables and tossed in a pine nut garlic basil pesto. accompanied by a fresh red pepper Aioli garlic toast.

\$9.95

### Shrimp & Scallop Penne

Bare shrimp and bay scallops sautéed with garlic and shallots. Combined with fresh penne noodles and tossed in a savory dill and tarragon cream sauce. Coated with Romano cheese.

\$12.95

### Stuffed Cannelloni

Cannelloni pasta sheets stuffed with Spinach and ricotta cheese. Coated by a spicy tomato basil sauce & Romano cheese. Garnished with a chiffand of fine Italian herbs.

\$9.95

### Lasagna Al Forno

Fresh Lasagna noodles layered with an authentic Italian style tomato sauce, béchamel sauce & ricotta cheese. Baked with a 3 cheese blend and garnished with a fresh basil leaf.

\$9.95

### Penne Arrabiata

Fresh Penne Noodles tossed in a Scotch bonnet infused tomato basil sauce.. Completed with an asiago & parmesan blend.

\$9.95

## Sorbet

A palate cleansing dish – Choice of Mango, Raspberry or Orange \$4.95



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## Beef Entree

### Prime Bordelaise

Roasted 'AAA' Alberta Prime Rib topped with a sauce bordelaise. Sided with Duchess potatoes and vegetable batons bundled with scallions.

\$19.95

### Herb Roasted Prime Rib

Herb roasted Alberta 'AAA' Prime Rib coated in a red wine demi glaze. Served with rosemary garlic mashed potatoes accompanied by a select vegetable medley.

\$18.95

### Woodland Prime Rib

Oven roasted 'AAA' Prime Rib smothered in a pearl onion and woodland mushroom sauce. Accompanied by Rosemary red potatoes and California mixed vegetables.

\$20.95

### Madagascar Rib-eye

Roasted herb rubbed 'AAA' Alberta Rib-eye under a creamy Madagascar peppercorn sauce. Sided with scalloped potatoes and vegetable batons bundled

\$19.95

### Filet Mignon

Roasted 6oz Beef tenderloin wrapped in premium Canadian bacon and coated with bordelaise sauce. Served with stuffed potatoes au gratin and Mornay sauced broccoli florets. with scallions.

\$23.95

### Alberta 'AAA' Tenderloin

6oz center cut 'AAA' Alberta tenderloin over red wine jus. Served with garlic mashed Yukon Gold Potatoes and a select vegetable medley.

\$24.95

### 'AAA' Roast Beef & Yorkshire

Herb rubbed and oven roasted 'AAA' Alberta Beef topped with Yorkshire Pudding and red wine jus. Accompanied by Rosemary roasted red potatoes and California mixed vegetables.

\$17.95

### Beef Oscar

6oz Alberta Tenderloin under shredded Alaska crab meat and topped with a sauce béarnaise and asparagus spears. Accompanied by scalloped potatoes and vegetable bundles.

\$27.95

### Wolf Triple 'A' Filet

6oz beef tenderloin combined with a mushroom and onion duxcelle and in a puff pastry blanket over bordelaise sauce. Served with duchess potatoes and vegetable batons bundled with scallions.

\$29.95



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## Poultry Entree

### Woodland Chicken Supreme

7oz Oven Roasted chicken supreme coated in a Woodland mushroom cream sauce with Enoki mushroom sprouts. Served with rice pilaf and vegetable batons bundled with scallions.

\$15.95

### Broccoli & Cheese Supreme

7oz French cut chicken breast stuffed with broccoli and cheddar under a light béchamel sauce. Served along side of wild grain rice and a select vegetable medley.

\$16.95

### Chicken Cordon Bleu

Grain Feed breast of chicken stuffed with black forest ham and Swiss cheese under a creamy béchamel sauce. Sided with rosemary garlic mashed potatoes and vegetable baton bundles.

\$16.95

### Florentine Chicken Supreme

7oz chicken supreme stuffed with ricotta cheese and baby spinach over a light Madagascar peppercorn sauce. Accompanied by rosemary roasted red potatoes and California mixed vegetables.

\$16.95

### Asparagus Confetti Supreme

French cut breast of chicken stuffed with a red pepper and asparagus confetti coated in a light white wine tarragon sauce. Sided with duchess potatoes and vegetable batons bundled with scallions.

\$18.95

### Blueberry Chicken Supreme

Oven roasted 7oz French cut chicken breast topped with a sweet blueberry reduction. Accompanied by scalloped potatoes and vegetable batons bundled with scallions.

\$15.95

## Seafood Entree

### Maritime Boiled Lobster

1lb East coast lobster poached in a court bouillon and served with clarified butter. Accompanied by baked rice Pilaf and vegetable batons Bundled with scallions.

Market Price

### Maple Glazed Salmon

8oz poached Atlantic salmon filet coated with a Canadian Maple Glaze. Sided with wild grain rice and vegetable bundles.

\$19.95



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## Decadent Desserts

### Tri Berry Ice Cream Crepes

French vanilla ice cream rolled in a thin crepe coated in a tri berry triple sec coulis. Garnished with crème fresh, strawberry fans and caramel candy. Drizzled with a amaretto chocolate sauce.

\$8.95

### New York Cheesecake

Generous slice of N.Y style cheesecake topped with a orange infused raspberry coulis. Garnished with a whip cream rosette, strawberry fans and an orange twist. Topped with a spider webbed caramel candy.

\$9.95

### Traditional Peach Melba

4oz scoop of French vanilla ice cream topped with a Georgia peach half section. Coated in a raspberry coulis topped with crème fresh and a stemmed maraschino cherry.

\$9.95

### Tantalizing Tiramisu

Select ground coffee beans and coco under a slice of tiramisu. Sided by fresh whipped cream, strawberry fans, chocolate cigars and a tower of caramel candy.

\$9.95

### Wolf Brownie Stack

Tri berry coulis under an oven warmed chocolate brownie. Split with French vanilla ice cream. Garnished with a whipped cream rosette and stemmed Maraschino cherry.

\$9.95

### Fruit Flambé Station

Our top chefs will tend a flambé station with a wide variety of berries. Crepes will be made to order in front of you guests and will be served with ice cream & Garnish. (A Real Crowd Pleaser)

\$14.95



  
Wolf Creek  
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## Late Night Lunch – Served Buffet Style

### Build your Own Sandwich

Chefs Choice Of Assorted Cold Cuts  
 Variety of Breads- Focaccia & Artisan  
 Wide Variety Of Select Cheeses  
 Assortment Whole Grain Mustards & Condiments  
 Full Garnishing Platter – Bermuda Onions, Lettuce  
 Tomato, Dill Pickles, Pimento Peppers.  
 Array Of Pickled & Marinated Products  
 Fresh Fruit Platter  
 Assorted Dessert Squares  
 \$7.95

### Chef Tended Piadina Press

Chefs Choice Of Assorted Cold Cuts  
 Assorted Piadina Flat Breads  
 Wide Variety Of Select Cheeses  
 Assortment Whole Grain Mustards & Condiments  
 Full Garnishing Platter – Bermuda Onions, Lettuce  
 Tomato, Dill Pickles, Pimento Peppers  
 Array Of Pickled & Marinated Products  
 Fresh Fruit Platter  
 Assorted Dessert Squares  
 \$8.95

### Carved Roast Beef Ciabiatta

'AAA' Herb Roasted Alberta Beef  
 Oven War Ciabiatta Buns  
 Assortment Whole Grain Mustards & Condiments  
 Full Garnishing Platter – Bermuda Onions, Lettuce  
 Tomato, Dill Pickles, Pimento Peppers.  
 Fresh Fruit Platter  
 Assorted Dessert Squares  
 \$7.95

Please Note : All Late Night Lunch Prices are based upon total number of guests in attendance

## Bar Pricing – Host and Cash Options

	<u>HOST</u>	<u>CASH</u>
<u>LIQUOR</u>		
House Brands	\$5.00	\$5.50
Premium Brands	\$5.00	\$5.95
<u>BEER</u>		
Canadian / Domestic	\$5.00	\$5.50
Import	\$5.00	\$5.95
<u>LIQUEURS</u>	\$6.00	\$6.00
<u>WINE</u>		
House Wine by the Glass	\$5.00	\$5.50
House Wine by the Bottle	\$30.00	\$35.00
Additional Wine Selection Available Upon Request		
<u>NON-ALCOHOLIC</u>		
Soft Drinks	\$2.50	\$2.50
Juice	\$3.00	\$3.00
Punch Bowl (Serves 30)	\$50.00	



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