

SPECIAL EVENT MENU

HOT LUNCH MENU

PRICE: \$49.95 PER PERSON (MINIMUM 50 PEOPLE)

All hot lunches come with choice of dessert (Freshly Baked Cookies, Assorted Dessert Squares or Fruit Salad), Premium Bridgehead Coffee, and Assorted Tea. Add a refreshment package (assorted soft drinks, San Pellegrino fruit beverages, and water bottles) for \$3 per person.

OPTIONS:

CHICKEN BROCHETTE

Lemon and Herb Marinated Chicken Brochettes served with Spinach and Tomato Orzo, Greek Salad, Pita Bread and Tzatziki. Vegetarian Option: Vegetable Brochette

LEMON THYME CHICKEN

Marinated Roasted Chicken Breast served with Baby Potatoes tossed with Sea Salt and Parsley, Waldorf Salad, Fresh Baked Dinner Rolls and Butter. Vegetarian Option: Vegetable Stir-Fry

LUNCHTIME BARBECUE

Quarter Barbecue Chicken Thighs. Served with Baked Beans, Potato Salad, Corn Muffins and Pickled Jalapeño Butter. Upgrade to Quarter Barbecue Chicken Thighs and Pork Back Ribs with Smokey Barbecue Sauce (Add \$5) Vegetarian Option: Grilled Halloumi

FAJITA BAR

Marinated Beef and Chicken Strips with Sautéed Onions and Peppers. Served with Spanish Rice, Shredded Lettuce, Sour Cream, Flour Tortillas, Garden Salad, Tortilla Chips and Salsa. Vegetarian Option: Vegetarian Fajitas

BAKED LASAGNA

Choice of Meat or Vegetarian (Spinach and Cheese). Served with Caesar Salad, Grilled Vegetable Platter and Rosemary Focaccia.

COCONUT CRUSTED TILAPIA

Oven Baked Tilapia served with Basmati Rice, Coconut Curry Sauce, Vegetable Medley, Garden Salad, Fresh Baked Dinner Rolls and Butter. Vegetarian Option: Vegetable Stir-Fry

BUTTER CHICKEN

Hand Cut Chicken Simmered in a Mildly Spiced Tomato Sauce. Served with Basmati Rice, Indian Style Cucumber Salad and Garlic Naan Bread. Vegetarian Option: Paneer Butter Masala

COLD LUNCH BUFFET MENU

BASIC COLD LUNCH BUFFET
PRICE: \$39.95 PER PERSON (MINIMUM 50 PEOPLE)

SANDWICHES

Chicken Salad Ciabatta	Grilled Vegetable Flour Wrap
Smoked Turkey on Multigrain	Roast Beef on Hero Roll
Black Forest Ham on Multigrain	Egg Salad on Butter Croissant

ACCOMPANIMENTS

Garden Salad or Classic Caesar Salad	Assorted Freshly Baked Cookies and
Fresh Cut Crudités with Hummus	Assorted Dessert Bars
Fruit & Berry Platter	Freshly Brewed Bridgehead Coffee and
	Assorted Tea

CLASSIC LUNCH BUFFET
PRICE: \$47.95 PER PERSON (MINIMUM 50 PEOPLE)

SANDWICHES

Chicken Salad on Butter Croissant	Ham and Brie with Apricot Mostarda on a Butter Croissant
Smoked Turkey on Multigrain	
Roast Beef on Hero Roll	Grilled Eggplant, Fresh Mozzarella, Tomato and a Basil Pesto Spread on a Hero Roll
Egg Salad on Butter Croissant	Grilled Chicken Breast, Romaine, Parmesan Cheese with a Classic Caesar Dressing on a Wrap
Sliced Genoa Salami, Provolone, Mozzarella on a Hero Roll	Marinated Portobello Mushroom, Monterey Jack Cheese, Julienne Sun-Dried Tomatoes and Baby Arugula on a Wrap

ACCOMPANIMENTS

Choice of three Salads: <i>Garden, Baby Potato Salad with Pepper Bacon, Fattoush, Chopped Thai Salad, Creamy Coleslaw, Classic Macaroni or Greek Pasta Salad</i>	Pickled Vegetable Tray
Fresh Cut Crudités with Hummus	Fruit & Berry Platter
An assortment of St-Albert Cheeses, served with Grape Clusters and Crackers	Assortment of Mini Pastries and Fruit Tarts
	Freshly Brewed Bridgehead Coffee and Assorted Tea

Add a refreshment package (assorted soft drinks, San Pellegrino fruit beverages, and water bottles) for \$3 per person. Upgrade desserts to Fresh Baked Fruit Pies and Assorted Cakes for \$3 per person.

FORMAL SIT-DOWN DINNERS

PRICE: \$71.95 PER PERSON (MINIMUM 50 PEOPLE)

All plated meals are served with Freshly Baked Dinner Rolls and Creamery Butter along with Premium Bridgehead Coffee and Assorted Tea.

APPETIZER

(Choose One, Add a Second Soup or Salad for \$7)

Cream of Wild Mushroom with a Lemon Cream
Drizzle

Roasted Tomato Bisque with Mozzarella Pearls

Cinnamon Roasted Squash topped with Toasted
Pumpkin Seeds

Carrot and Red Lentil Soup with a Coconut
Cream Swirl

Mixed Field Greens with Cherry Tomatoes,
Cucumber, Sweet Bell Peppers, Goat Feta and a
Black Olive Tapenade Dressing

Baby Arugula Salad with Strawberries and
Shaved Radishes, Toasted Pumpkin Seeds
and Balsamic Vinaigrette

Grilled Kale Caesar with Bacon Crisps, Herb
Croutons, Shredded Parmesan and a Creamy
Dressing

Roasted Sweet Potato and Barley Salad with
Green Beans, Toasted Almonds, Goat Cheese
and Honey Cider Vinaigrette

MAIN COURSE

Chicken Supreme Stuffed with Sundried Tomatoes, Provolone and Basil served with Seasonal
Vegetables, Rosemary Roasted Baby Potatoes and a Tomato Chicken Sauce

Garlic Rosemary Marinated Chicken Breast, served with Seasonal Vegetables, Fresh Herb Roasted
Potatoes and Apple Demi-Glace

Roasted Filet of Salmon, served with Grilled Asparagus, Lemon Capers Smashed Potatoes and a
White Wine Demi-Glace

Honey Glazed Pork Tenderloin served with Seasonal Vegetables, Rosemary Roasted Potatoes and
Wild Mushroom Cream Sauce

Allspice Braised Beef Short Rib served with Seasonal Vegetables, Whipped Potatoes and a Beef
Reduction (Add \$12 per person)

Whole Roasted Beef Tenderloin (6oz) served with Asparagus and Honey Glazed Carrots, Potato Pavé
and Port Wine Beef Glaze (Add \$24 per person)

Grilled Spiced Lamb Rack served with a Moroccan Roasted Vegetable Couscous and Drizzled with
Chermoula Sauce (Add \$36 per person)

Toasted Quinoa with Mediterranean Grilled
Vegetables and Fresh Basil, served with Grilled Halloumi Cheese and Chermoula Drizzle

Grilled Portobello Caps, Wild Rice with Sautéed Spinach, Lemon Garlic Green Beans, and a Tomato
Capers Relish

Whole Roasted Beef Tenderloin (6oz) and Garlic Sautéed Shrimp, served with Asparagus, Roasted
Potatoes and Red Wine Beef Glaze (Add \$36 per person)

DESSERT

(Choose one)

Chocolate Bavarois with Raspberry Coulis and Chantilly

Classic Vanilla Crème Brûlée with Fresh Berrie

Warm Apple Crumble served in an elegant Martini Glass and topped with Vanilla Bean Ice Cream

Baked Vanilla Cheesecake served with Sour

Cherry Compote and Whipped Cream

Individual Sugar Pie served with Salted Caramel and a Dollop of Crème Fraiche

Add a refreshment package (assorted soft drinks, San Pellegrino fruit beverages, and water bottles) for \$3 per person. Upgrade desserts to Fresh Baked Fruit Pies and Assorted Cakes for \$3 per person.

FORMAL BUFFET DINNERS

PRICE: \$72.95 PER PERSON (MINIMUM 50 PEOPLE)

All dinner buffets are served with Fresh Baked Dinner Rolls and Creamery Butter, Fresh Cut Crudit  Tray, Pickled Vegetable Tray, Domestic Cheese, Fruit & Berry Platter along with Freshly Brewed Premium Coffee and Assorted Tea.

SOUP & SALAD

(Select three)

Quebec Style Split Pea Soup with Smoked Ham

Cinnamon Roasted Butternut Squash Soup

Curried Sweet Potato and Coconut Soup

Cream of Wild Mushroom Soup

Classic Beef and Barley Soup

Creamy Italian Tomato Bisque

Minestrone Soup

Broccoli Cheddar Soup

Mixed Field Greens with Toasted Pecans, Orange Segments and a Blueberry Balsamic Dressing

Classic Caesar Salad

Baby Red Potato Salad with Peppered Bacon Chunks

Caprese Salad with Balsamic Reduction and Fresh Basil

Nappa Cabbage Salad with Julienne Carrots, Cashews and a Sesame Soy Dressing

Mixed Romaine and Radicchio Leaves with Cherry Tomatoes, Marinated Olives, Pepperoncini Peppers, Julienne Provolone and Red Wine Oregano Vinaigrette

RICE & POTATOES

(Select one)

Apple and Pecan Wild Rice

Rosemary Roasted Potatoes

Gratin Potatoes

Basmati Rice

Rice Pilaf

Roasted Vegetable Quinoa

Roasted Baby Potatoes tossed with Parsley, Lemon and Garlic

Moroccan Spiced Israeli Couscous

Sour Cream Whipped Potatoes

Mashed Sweet Potatoes

PASTA

(Select one)

Three Cheese Ravioli with a Wild Mushroom Cream Sauce

Orzo Pasta Salad with Grilled Kale, Artichoke Hearts, Cherry Tomatoes, Kalamata Olives, Feta Cheese and Oregano Vinaigrette

Fusilli with Broccoli, Black Olives and a Roasted Garlic Cream Sauce

Penne with Grilled Chorizo, Cherry Tomatoes, Saut ed Spinach and a Sundried Tomato Ros 

VEGETABLES

(Select one)

Grilled Zucchini tossed with Italian Herbs and Parmesan

Seasonal Roasted Vegetables

Grilled Mediterranean Vegetables with Fresh Basil

Roasted Baby Carrots with a Parsley Yogurt Drizzle

Green Beans tossed with Olive Oil and Capers

Cauliflower Cheese Bake

Maple Roasted Carrots

Goat Cheese Whipped Butternut Squash

Sautéed Broccoli with Garlic, Orange and Cashews

Garlic Parmesan Green Beans

Maple Balsamic Root Vegetables

ENTRÉES

(Select Two OR Upgrade to select three for \$6 per person)

Roasted Chicken Breast with a Cranberry Chicken Sauce

Mustard Rubbed Beef Striploin with Red Wine Demi-Glace

Chipotle Rubbed Chicken Breast with Maple Demi-Glace

Roasted Cod Loins with a Tomato Kale Sauce Vierge

Tandoori Chicken Breast with Mint Raita

Cauliflower "Risotto" with Sautéed Spinach and Mushrooms

Potato Gnocchi with Cherry Tomatoes, Kalamata Olives and a Sundried Tomato Cream Sauce

Baked Salmon Filet with Parsley Cream Sauce

Honey Glazed Pork Loin with Rosemary Demi-Glace

Masala Dusted Chicken Breast with a Spiced Tomato Rosé

Overnight Beef Short Rib with Maple Bourbon Beef Glaze

DESSERTS

(Select two)

German Chocolate Cake

Assorted Mini French Pastries

Individual Berry Trifle

Vanilla Cheesecake with Fruit Compote

Assorted Seasonal Pies and Tarts

Mexican Chocolate Brownies

Warm Fruit Crumble served with Vanilla Crème Anglaise

OUR EXECUTIVE COCKTAIL RECEPTION

PRICE: \$54.95 PER PERSON (MINIMUM 50 PEOPLE)

An Assortment of Cold Canapés (3 pieces per person)

Fresh Cut Crudités with Hummus

Whipped Cream Cheese and Smoked Salmon Dip served with Fresh Baked Baguette

Mezze Platter

Antipasto Tray

Chilled Shrimp Cocktail Tray

Premium Wedge Cheese Tray

Dark Chocolate Dipped Strawberries Drizzled with White Chocolate

Assorted French Macarons

OUR EXCLUSIVE COCKTAIL RECEPTION

PRICE: \$63.95 PER PERSON (MINIMUM 50 PEOPLE)

For an exclusive touch to your party this package includes a premium selection of fresh vegetables and fruits, cheeses and accompaniments attractively presented and arranged in decorative trays with a variety of canapés and cocktails served by our professional wait staff.

An Assortment of Cold and Warm Canapés (5 pieces per person)

Upgrade to 8 pieces per person for \$4.00/person

Fresh Cut Crudités with Hummus

Whipped Cream Cheese and Smoked Salmon Dip served with Fresh Baked Baguette

Mezze Platter

Antipasto Tray

Chilled Shrimp Cocktail Tray

Premium Wedge Cheese Tray

St-Albert Cheddar Cheese Fondue Station

Dark Chocolate Dipped Strawberries Drizzled with White Chocolate

Assorted French Macarons

THE ELITE COCKTAIL PARTY

PRICE: \$87.95 PER PERSON (MINIMUM 50 PEOPLE)

TRAY PASSED CANAPÉS

(6 pieces per person)

Whipped Goat Cheese and Cranberry Chutney on a Sweet Potato "Crostini"

Charcuterie Brochettes (Genoa, Bocconcini, Marinated Olive and Cherry Tomato)

Shaved Beef Tenderloin Crostini with a Horseradish Apple Spread

Prosciutto and Gorgonzola wrapped Pear served on Fresh Baguette

Roasted Mushroom Caps Stuffed with an Crab Salad and topped with Guacamole

Hand Rolled Vegetable Cocktail Samosas with Tamarind Chutney

Sweet and Sour Beef Meatball Skewers

Jerk Chicken Skewers with Cilantro Lime Sour Cream

Bacon Wrapped Scallops Drizzled with a Wasabi Soy May

Crab Cakes with Chipotle Mayo

ACTION STATIONS

St-Albert Cheddar Cheese Fondue, served with Fresh Baked Artisan Bread Cubes & Pretzel Bites, Cauliflower and Broccoli Florets, Roasted Mushroom Caps, Smoked Turkey Rolls, Black Forest Ham Cubes

Grilled Spiced Lamb Lollipops served with a Moroccan Roasted Vegetable Couscous and Drizzled with Chermoula Sauce

CHEF ATTENDED CARVING STATION

Salt Crusted Beef Striploin, Served with Red Wine Demi-Glace and Mini Brioche Buns

COCKTAIL TABLE

Antipasto Platter which includes: Prosciutto Slices, Genoa Salami, Capocollo Ham, Herb Marinated Bocconcini, Fontina Cheese, Roasted Red Peppers, Marinated Olives, Pepperoncini Peppers and Artichoke Hearts

Assorted hand rolled Nigiri and Maki, served with Pickled Ginger, Wasabi and Soy Sauce

Large Citrus Poached Shrimp with Bytown's Cocktail Sauce and Lemon Wedges

Sundried Tomato, Kalamata Olive and Confit Garlic Crusted Wheel of Brie, Drizzled with Olive Oil and Fresh Lemon Zest. Served with Fresh Baked Baguette

SWEETS TABLE

Dark Chocolate Dipped Strawberries Drizzled with White Chocolate

Assorted French Macarons

Chocolate Glazed, Vanilla Mini Éclair

CATERING POLICY

The Richmond Estate at Jabulani is proud to use By Town Catering as our exclusive Wedding Caterer.

Our in-house caterer is experienced with our facility and has all the necessary licenses and public health regulations required.

CHOOSING OUTSIDE CATERING?

- They must be approved by Management.
- To ensure the protection of our clients and your guests we ask;
 - Provide Business license
 - Third-party liability insurance at a minimum of 2 million in clients' names and Jabulani Estate Winery. Its owners and employees.
 - Provide food safety certificates for the chef team that will be onsite.
- A \$250 kitchen deposit is required by the client and will be refunded if the kitchen is left in its original condition.
- All items brought into the winery must be removed the same day unless prior arrangements have been made with the Event Planner.
- All paperware or dishes, silverware, and glassware for tables, as well as paper or linen napkins must be provided.

BAR OPTIONS

We offer two distinct bar options to suit your event's needs. Choose from our Wine Only option, where you select the wines to be served at retail prices with no corkage fees, or opt for our Cash or Consumption bar, featuring a variety of beverages and straightforward pricing.

WINE ONLY OPTION

*You choose which wines you would like to serve on tables and at the bar.
Charge is retail pricing, no corkage fees.*

Mandatory Wine consultant \$30.00 an hour.

You may provide your own non-alcoholic beverages.

CASH OR CONSUMPTION OPTION

Bartenders fee \$30 per hour

Bar Set-up Fee and licensing is \$195 flat fee.

Pricing pre tax;

Domestic Beer Bottle \$6.00 Each

Premium Beer Bottle \$7.79 Each

Coolers Bottle \$7.79 Each

Spirits and Mixed Drinks - Standard Bar Rail \$8.24 Each

Premium Cocktails \$9.24 Each

Perrier \$3.98 Each

Juices, Water and Soft Drinks \$2.92 Each