



LA PLACE RENDEZ-VOUS

# WEDDING MENU

EVENTS 2025 | [rendezvoushotel.com](https://rendezvoushotel.com)

# DINNER

Dinner entrées are listed with Chef suggested accompaniments, however, you may customize your side and vegetable selection.

## PREMIUM | 55

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### *Appetizer Selection*

CHOOSE UP TO THREE.  
Served during cocktail hour.

### *Salad Selection*

Garden or Caesar Salad served with fresh bread.

### *Main Course Selection*

CHOOSE ONE

**PRIME RIB**  
Premium Canadian prime rib roast, Yorkshire pudding, au jus, horseradish, roasted baby potatoes, honey dill carrots. **Additional +9/person**

**ROAST BEEF**  
Slow-roasted inside round of beef, au jus, horseradish, red-skin garlic mashed potato, gravy, vegetable medley.

**CEDAR PLANK SALMON**  
Fresh Atlantic salmon, glazed with Ontario maple syrup, infused with dijon and tarragon, basmati rice with cashews, roasted broccolini.

## GOURMET | 49

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### *Appetizer Selection*

CHOOSE UP TO THREE.  
Served during cocktail hour.

### *Salad Selection*

Garden or Caesar Salad served with fresh bread.

### *Main Course Selection*

CHOOSE ONE

**TURKEY DINNER**  
Rosemary and sage butter roasted turkey, red-skin garlic mashed potato, turkey gravy, dressing, honey dill carrots, cranberry sauce.

**CRANBERRY BRIE CHICKEN**  
Spiced cranberry compote, spinach and brie stuffed chicken breast, breaded and fried with roasted baby potatoes, vegetable medley.

**CHICKEN KIEV**  
Breaded chicken breast stuffed with butter and fresh dill with red-skin garlic mashed potato, gravy, lemon garlic green beans.

# DINNER

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## CLASSIC | 44

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### *Appetizer Selection*

CHOOSE UP TO THREE.  
Served during cocktail hour.

### *Salad Selection*

Garden or Caesar Salad served with fresh bread.

Garlic ciabatta served with pasta.

### *Main Course Selection*

CHOOSE ONE

**SMOKED BRISKET PASTA**  
Applewood smoked brisket, mushroom ragu, egg noodles, dressed arugula, parmesan served with garlic ciabatta.

**HONEY MUSTARD HAM**  
Herb roasted, honey mustard bone-in ham with roasted baby potatoes, lemon garlic green beans.

**CHICKEN PARMESAN**  
Vous specialty. Panko breaded chicken breast, housemade marinara, mozzarella, parmesan, tri-colour fusilli.

## FAVOURITES | 41

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### *Appetizer Selection*

CHOOSE UP TO THREE.  
Served during cocktail hour.

### *Salad Selection*

Garden or Caesar Salad served with fresh bread.

Garlic ciabatta served with pasta.

### *Main Course Selection*

CHOOSE ONE

**CLASSIC LASAGNA**  
Fresh pasta layered with housemade bolognese, spinach, ricotta and béchamel sauce, mozzarella, parmesan.

**PORK CUTLET**  
Panko breaded pork cutlet, red-skin garlic mashed potato, gravy, vegetable medley.

**SESAME ORANGE CHICKEN**  
Crispy chicken, orange sesame sauce, basmati rice with cashews, roasted broccolini, pickled red onion, charred lemon, sesame seeds, cilantro.

FINAL GUESTS COUNTS AND DIETARY REQUESTS DUE 7 DAYS PRIOR TO EVENT

ALLERGEN WARNING: Our kitchen handles common allergens. Cross-contact may occur.

WEDDING MENU | 2

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WEDDING MENU | 3



# APPETIZERS

## *Hot Selection* PRICED BY THE DOZEN

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### SMOKED BRISKET BITES

Smoked brisket, dressed arugula, caramelized onion & bacon jam, Alabama white sauce, crostini. 39

### SWEET CHILI CHICKEN SKEWER

Hand breaded chicken tenders, cucumber, green onion, crunchy wontons, sesame seeds, Thai sweet chili sauce. 34

### DUMPLINGS

Pan fried chicken vegetable dumplings, carrot curls, green onion, pickled red onion, sesame seeds, sesame aioli, sweet and spicy Thai sauce. 24

### ITALIAN MEATBALL

Italian-style beef meatball, marinara drizzle, parmesan, basil. 38

### BANG BANG SHRIMP

Buttermilk fried shrimp, crispy noodle cloud, sweet and spicy sauce. 39

### BRUSCHETTA

Bruschetta tomato mix, feta and balsamic glaze, crostini. 26

### SPRING ROLL

Rice wrapper, cabbage, mushroom, green onion, carrot, spices, Thai sweet chili sauce. 33

## *Cold Selection* PRICED BY THE DOZEN

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### ASSORTED CANAPÉS **4 DOZEN MINIMUM**

Beef & cheese bites with horseradish mayo and arugula, chipotle chicken pinwheels with salsa, shrimp on cream cheese cucumber slices and cranberry brie bites with walnuts. 36

### ANTIPASTO KEBABS

Genoa salami, mozzarella, artichoke hearts, baby gem tomatoes, stuffed olives, fresh basil on a skewer drizzled with balsamic reduction 32

### SHRIMP COCKTAIL

Black tiger shrimp poached in a lemon dill stock, served chilled with cocktail sauce. 27

### CALIFORNIA SUSHI ROLL

Cucumber, avocado, carrot, rice, wasabi, nori paper. 30

### SHRIMP SUSHI ROLL

Shrimp, cucumber, avocado, rice, wasabi, nori paper. 34

## *Flatbread Bites* EACH FLATBREAD CONTAINS 12 PIECES

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### DILL PICKLE RANCH CHICKEN

Flatbread, dill pickle ranch, grilled chicken, bacon, mozzarella, tomato, diced dill pickle. 28

### MEDITERRANEAN

Flatbread, whipped feta, baby gem tomatoes, artichoke hearts, kalamata olives, red peppers, red onion, feta, basil, balsamic glaze. 26

### CHEF'S FLATBREAD

Seasonal feature flavours. Ask your event coordinator for details.

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# CHILDREN'S OFFERINGS

## *Children Favourites*

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### KID'S CHICKEN TENDERS

Two housemade buttermilk chicken tenders, breaded and fried crisp, fries, dip of choice. 12

### QUESADILLA

Flour tortilla, chicken, cheese. 12

### KID'S BURGER

Seasoned beef patty, brioche bun, fries. 14 **ADD CHEESE + 2**

### PASTA

Linguine, housemade marinara or butter, parmesan, garlic ciabatta. 12

# COFFEE + DESSERT

## *Warm Beverages and Sweet Selections*

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### DESSERT DISPLAY

Elegant showcase of dessert squares, gourmet cookies and cake pops, artfully arranged on elevated trays and platters. A stunning finale to your celebration. 9

### COFFEE

Roasted, ground daily, freshly brewed. 8-cup pot. 24 | 12-cup pot. 36

### CUPCAKE TOWER

Beautiful display of housemade vanilla and chocolate cupcakes, topped with rich, velvety buttercream icing. A sweet and stylish addition to your event. 4.5

### TEA

Assorted black and herbal tea. 3.9

# MIDNIGHT LUNCH

## *Self-Serve Stations*

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### TACO BAR

Flour tortilla, taco beef, shredded cheese, lettuce, salsa, sour cream, cilantro and lime. 16

### SLIDER BAR

Buns, BBQ pulled brisket or chicken, cheese, coleslaw, pickled items. 16

### VOUS WING BAR

Signature jumbo roaster-style chicken wings, dusted or naked, assorted sauces, ranch dip. 16

### MEAT + CHEESE TRAY

Rolls, assorted deli meats, assorted cheeses, lettuce, tomato, onions, pickles, condiments. 13

### POUTINE BAR

Crisp coat fries, green onion, cheese curds, rich gravy, bacon chips. 14

### PEROGY BAR

Cheddar and potato perogies, sautéed onion, bacon, cheese, sour cream. 10

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# BEVERAGE SERVICE

## Bar Options

Planning the perfect event includes choosing the right bar service to suit your needs and budget. Here is a quick guide to the options we offer:

### HOST BAR

Known as an open bar. The cost of all drinks consumed is billed to the event host.

### SUBSIDIZED BAR

Attendees pay a preset, discounted price per drink. The difference is billed to the event host.

### CASH BAR

Guests purchase their own beverages directly from the event bar.

# BEVERAGES

## Event Bar

The following includes all beverages stocked in a standard event bar. Bottled wine can be ordered by request. Stock beverages may be substituted based on availability.

## Wine

Our house wines, Peller Family pinot grigio (white) and Jackson Triggs cabernet sauvignon (red), are available by the glass at the event bar.

For table service, the following wines are available by the bottle and must be pre-ordered.

### WHITE WINE

Jackson Triggs pinot grigio  
Wayne Gretzky chardonnay  
Jacob's Creek moscato  
Kim Crawford sauvignon blanc

### RED WINE

Jackson Triggs cabernet sauvignon  
J. Lohr cabernet sauvignon  
Yellow Tail merlot  
Yellow Tail shiraz

## Cocktails

### VOUS SIGNATURES

Long Island Teas, Caesar

# BEVERAGES

## Beer

### CRAFT LAKE OF THE WOODS BREWERY

473 ml | Sultana Gold, Nautical Disaster, Lakeside Kolsch, Forgotten Lake, Channel Marker

### DOMESTIC

355 ml | Budweiser, Bud light, Canadian Molson, Coors Light, Blue, Blue Light, Michelob Ultra

### IMPORTED

330 ml | Corona

### NON-ALCOHOLIC BEER

Budweiser Zero, Corona Sunbrew

## Liquor

### GIN

Beefeater

### RUM

Bacardi White, Captain Morgan Spiced, Captain Morgan Dark

### TEQUILA

Jose Cuervo Gold

### WHISKY

Forty Creek

### VODKA

Prince Igor

## Coolers

### CANNED

White Claw, Somersby, Twisted Tea

### BOTTLE

Smirnoff Ice

## Custom Cocktails

### SIGNATURE COCKTAIL

Choice of up to two cocktails or alcohol-free beverages

## Non-Alcoholic Drinks

### BEVERAGES BY THE GLASS

Assorted fountain pop available only with full event bar set up.

### BOTTLED BEVERAGES

Assorted Pepsi products, juices, water

# EVENT ESSENTIALS

## *Dietary Requests*

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We are happy to accommodate dietary requests and will do our best to ensure safe food handling. Our kitchen handles common allergens, and cross-contact may occur. Please inform our staff of any dietary concerns and severe allergies.

To provide the best experience, all dietary restrictions must be submitted at least 7 days prior to the event.

Thank you for helping us create a safe and enjoyable dining experience for all.

## *Event Policies*

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To ensure a seamless event, please note the following:

### **GUEST COUNT**

Estimated guest numbers and meal selection must be confirmed 45 days prior to the event

### **MENU AND DIETARY RESTRICTIONS**

Final guest numbers and all dietary requests are due 7 days prior to the event.

## *Transportation Service*

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When having bar service we highly recommend event organizers arrange taxi service for their guests.

# CONTACT

## *Event Coordination*

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### **EVENTS MANAGER**

Email | [events@rendezvoushotel.com](mailto:events@rendezvoushotel.com)

Phone | 807-274-9811

website | [rendezvoushotel.com](http://rendezvoushotel.com)

Prices subject to HST + 15% service fee.



Courtesy of Shelby Tymkin

*elevate* your event  
at La Place Rendez-Vous

