



LA PLACE RENDEZ-VOUS

WEDDING MENU

EVENTS 2025 | rendezvoushotel.com

DINNER

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

PREMIUM | 55

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

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.

STEAK + PORTOBELLO PASTA

5oz beef tenderloin medallions, portobello mushrooms, roasted red pepper, arugula, and leeks tossed in a parmesan cream sauce over penne. Finished with crispy leeks and roasted garlic.

GOURMET | 49

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

Butter roasted turkey with rosemary and sage, 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

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

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.

PROSCIUTTO WRAPPED CHICKEN

Chicken breast stuffed with bocconcini, roasted red pepper, baby tomatoes and basil, wrapped in prosciutto and finished with a balsamic glaze. Served with red-skin garlic mashed potato, gravy, vegetable medley.

FAVOURITES | 41

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



Jamie Dawn Photography

APPETIZERS

Hot Selection PRICED BY THE DOZEN

BRAISED BEEF BITES

Braised beef, dressed arugula, onion and bacon jam, tomato, 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 & veggie 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

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

ASSORTED CANAPÉS 4 DOZEN MINIMUM

Beef & cheese bites with horseradish mayo, chipotle chicken pinwheels, 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 and 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

MEDITERRANEAN

Flatbread, whipped feta, baby gem tomatoes, artichoke hearts, kalamata olives, red peppers, red onion, feta, fresh 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

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

DESSERT DISPLAY

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

TEA

Assorted black and herbal tea. 3.9

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

COFFEE

Roasted, ground daily, freshly brewed. 8-cup pot. 26 | 12-cup pot. 39

MIDNIGHT LUNCH

Self-Serve Stations

TACO BAR

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

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

VOUS WING BAR

Signature jumbo breaded chicken wings, assorted sauces, ranch dip. 16

TRADITIONAL CHARCUTERIE

Arrangement of cured meats, cheeses, crackers and pickled items. 14

SLIDER BAR

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

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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

Jackson Triggs Pinot Grigio
Wayne Gretzky Chardonnay
Kim Crawford Sauvignon Blanc

RED

Jackson Triggs Cab Sauvignon
Wayne Gretzky Merlot
Luigi Bosca Malbec
Jacob's Creek Reserve Cab Sauvignon

ROSÉ

Ogier Cotes Du Ventoux Rosé

Cocktails

VOUS SIGNATURES

Long Island Teas, Caesar

BEVERAGES

Beer

CRAFT LAKE OF THE WOODS BREW CO

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

DOMESTIC

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

IMPORTED

330 ml | Corona

NON-ALCOHOLIC BEER

Budweiser Zero, Corona Sunbrew

Liquor

GIN

Beefeater

RUM

Bacardi White, Captain Morgan Spiced

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

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

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

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

CONTACT

Event Coordination

EVENTS MANAGER

Email | events@rendezvoushotel.com

Phone | 807-274-9811

website | rendezvoushotel.com

Prices subject to HST + 15% service fee.



Courtesy of Shelby Tymkin

elevate your event
at La Place Rendez-Vous



Jamie Dawn Photography