

Full Experience

Cocktail reception followed by raw bar,
seated **plated dinner**, dessert and late night
snacks.

FULL SERVICE

GRAZING TABLE

Sourdough Bread, Crackers, Oat Crisps
and assorted accompaniments

Nice Butter
flaky salt

Coco blanco hummus
chilli crunch

World Class Mixed Cheese & Charcuterie
preserves, seasonal fruit

ADD ON PINCHOS

Gilda
pickled pepper, green olive, white anchovy

Bococini skewer
gooseberry, basil, etc

PASSED CANAPÉS

Samosa
yellow curry, triple-roast potatoes (mashed),
charred Spanish onions

Shrimp Tostado
salsa macha, guacamole, sweet peppers,
salted lime



COLLAGE CULINARY 2026
WEDDING SAMPLE MENU

PASSED CANAPÉS CONT'D

Popcorn Chicken Skewer

27 spice, famous ranch

Lamb Kofta Skewer

blackened pepper sauce, herbs

Smoked Boneless Short Rib

demi-glaze, maple, chive

RAW BAR

Oyster Selection

aged cider mignonette, citrus,
hot sauce selection

Seafood Tower

selection of poached and raw seasonal
seafood, styled to fit the menu.

PLATED DINNER

SEATED DINNER MENU

FIRST COURSE

Hand Roll Cavetteli

preserves chantrelles, gremolata

SECOND COURSE

Chinese Broccoli

preserved lemon vinaigrette, dark soy sauce

MAIN

Chicken Adobo

wild mushrooms, ontario corn polenta



COLLAGE CULINARY 2026
WEDDING SAMPLE MENU

DESSERT

New York Cheesecake
preserved blueberries

LATE NIGHT SNACKS

Fried Chicken
27 spice, famous ranch

Macaroni and Four Cheese
garlic, valentina's

Butter Crust Pan Pizza
good mozzarella, marinara sauce

