

Wedding Receptions and Planning



Cocktails, Dinners and Late Night



boutique events & catering



TOPOWE boutique events and catering is a leader in its field.

A full-service events and catering company, specializing in boutique, one-of-a-kind, multisensory events, TOPOWE's portfolio includes an array of projects, large and small, across Southern Ontario.

Chef Tobias Pohl-Weary leads his carefully-curated passionate team, providing TOPOWE clients with fully-customized programs, supported by seasoned and experienced staff, from start to finish.

What sets TOPOWE ahead of its catering counterparts, is its ability to create, plan, execute and manage refined events, in all logistical realms, beyond the singular culinary component.

Understanding full-service event management allows TOPOWE to use your creative vision to coordinate seamlessly integrated, multisensory experiences.

From weddings and wine-tastings, to large-scale conferences and product launches, TOPOWE is a one-stop-shop

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Below is a list of prepared menus for the purpose of initial planning. We will gladly create a custom menu with your favourites and dietary requirements in mind.

The menus below may require staff, rentals and / or more services, upon menu selection we can provide you with a complete quote.

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COCKTAIL MENUS



Perfect for after your ceremony, while mingling, photographs, cocktail hours, and late night

HORS D'OEUVRES OPTIONS

Cold

- Yellow Tomato and Cucumber Gazpacho, Tarragon and Avocado Crème Fraiche
- Greek Salad Skewer with Tear Drop Tomatoes, Cucumber, Olive and Feta & Lemon Drizzle
- Rice Paper Roll with Pea Shoots, Cranberry, Candied Nuts, Chèvre Poppy Seed Dip
- Fingerling Potatoes Chip "Crostini", Roasted Heirloom Tomatoes, Feta and Eggplant
- Roast Squash and Beet Pave with Chèvre, Toasted Hazelnut, Balsamic Drizzle
- Waldorf Salad with Phyllo Pastry, Smoked Chicken, Apple, Walnut, Tarragon Oil drizzle
- Tandoori Chicken and Cilantro Curry Crepe, Spiced Mango Chutney
- House Made Duck Prosciutto, Oven Dried Cantaloupe Chutney, Spelt Crisp
- Duck Confit and Exotic Mushrooms on Endive with Ginger Cherry Syrup
- Pulled BBQ Chicken, Plantain Chip, Orange Mango Relish
- Black Tiger Shrimp Cocktail, Smoky Tomato and Horseradish Gazpacho
- Cinnamon Stick Smoked Scallop with Maple Ginger Glaze
- Wild B.C. Spot Prawns, Habanero Persimmon Glaze
- House Cured Maple Chipotle Hot Smoked Salmon, Quinoa Pancake and Citrus Mango Relish
- Maple Candied Salmon, Beet Chips and Sea Bean Tartar Sauce
- House Cured Arctic Char Gravlox, Quebec Caviar, Amaranth Blini, Chive Crème Fraîche
- King Crab and Avocado Salad, Rice Cake, Citrus Relish
- Alberta Bison Tartare, Poached Quail Egg, Grainy Mustard, Thyme, Corn Bread Crisp
- Beef Carpaccio, Pickled Daikon Chip, Lemongrass, Chili-Lime Drizzle
- Thyme Smoked Bison Flank Steak, Wheat Berry Pancake, Roasted Apple Chutney
- Rare Bison Tenderloin, Sour "Rainier" Cherry Relish, Quinoa Cake
- Topowe "Sushi Roll" with Grilled Naturally Raised Beef Skirt Steak, Cucumber, Avocado, Yam, Wasabi and Soy Sauce
- Grilled Challah Sandwich with Whipped Foie Gras, Port and Honey Braised Plums

Warm

- Handcrafted Yellow Tomato Tortellini, Smoky Tomato Sauce
- Pumpkin and Chickpea Roti, Cranberry Habanera Chutney
- Onion and Sun-Dried Tomato Tart, Caper Relish
- Grilled Artichoke and Thunder Oak Pissaladière Caramelized Onions, Roasted Peppers, Lemon Zest
- Exotic Mushroom Flans, Toasted Quinoa and Hemp Seed Crust, Scallion Chutney
- Turkey Dinner Croquettes with Roast Turkey, Egg Bread Stuffing and Glazed Vegetables,
- Turkey Gravy Dip, Cranberry Relish
- Duck Confit and B.C. Mushroom Tortellini, Black Truffle Beurre Noir
- Jerk Chicken Skewer, Pineapple, Red Onion, Coconut Cashew Cream
- Brioche Crostini with Grilled Chicken, Swiss, Honey Mustard, Shaved Celeriac
- Fried Cornmeal Dusted Chicken Lollipops Stuffed with Feta, Herbs, Roasted Garlic and Lemon Dip
- Mini Canadian Beef Sliders with 3-Year-Old Cheddar, House Cured Back Bacon
- Stuffed Yorkshire Pudding, Roast Horseradish Honey Glazed "AAA" Beef Tenderloin, 3 Pepper Jus
- Alberta Bison Sliders, Double Cream Brie, Shallot-Molasses Jam, Mini Brioche Bun
- Grilled Grass Fed Organic Beef Sandwiches, Caramelized Shallot, Gratin of Blue Benedictin Cheese, Mini Baguette
- Nova Scotia Lobster Bisque, Sweet Pepper, Chili and Coconut
- Black Tiger Shrimp Wonton, Sour Cherry and Lime Chutney
- Crab and Artichoke Tarts, Orange Tarragon Cream
- Lobster and Preserved Lemon Fritter, Roasted Garlic and Tarragon Rouille
- Coconut Lime Shrimp, with Sweet Soy, Birds Eye Chili and Pineapple Sauce
- Pulled Chicken and Shrimp Paella, Saffron Crème Fraiche

MIXING AND MINGLING

Imported and Regional Artisan Cheese Platter

with Grapes, Toasted Nuts, Dried Fruits, Assorted Biscuits, Breads and Crisps

Organic Yellow and Purple Corn Chips

Fresh House Made Guacamole and Spiced Pico de Gallo

Hot Dips and Grilled Flatbreads

Your choice of Spinach and Feta, Crab and Gouda, Bacon and Cheddar, Broccoli and Chevre

Handmade Multigrain Pretzels

with Roasted Garlic Hummus and Yellow Honey Mustard Dip

House made Chicken Fingers

With our own Plum Sauce, Honey Garlic or Authentic Buffalo Dip

Oven Baked Poutine Platter

Oven Baked Potato Poutine, Classic Gravy, Cheese Curds

Tray of Slider Burgers

House made Cheddar Burgers, Brioche Buns, Ketchup, Mustard and Relish

Freshly Shucked P.E.I. Oysters

served on ice, Lemon, Cocktail Sauce, Cracked Pepper and Shallot Mignonette, Hot Sauce

Oven Baked Chicken Wings

With your choice of house made dressing including Mild, Medium, Hot, Honey Garlic, Authentic Buffalo, Honey Garlic, Bourbon Barbecue, Sweet Siracha, Garlic and Lemon

Crudités Display

with Haricot Vert, Broccoli, Carrot, Celery, Cauliflower, Grape Tomato, Cucumber, Sweet Pepper and Duo of Dips

Tray of Nachos

Layered so that all the Tortillas get Cheesy, topped with Sour Cream, Salsa Verde and Pico de Gallo, Green Onions, Tomatoes, Olives and pickled Jalapenos

The Topowe Charcuterie Table

with our Artisan Producer and Made-in-House Charcuterie and Pates, Marinated Olives, Preserves, Pickles, Artisanal Breads and Crisps

The Topowe Harvest Table

with our Artisan Producer and Made-in-House Charcuterie and Pates, and a variety of Artisan Cheese, Marinated Olives, Preserves, Pickles, Artisanal Breads and Crisps

Grilled Flat Bread and Dip Trio

Sumac, Cracked Pepper or Poppy Seed Flat Bread with Roasted Artichoke and Chèvre Purée, Black Olive Hummus and Sweet Pepper Basil Tapenade

Oven Baked Pissaladiere

Assorted Flatbreads style pizzas with either Meat or Vegetarian options

Deep Fried Mac'n'Cheese

Served with our house made Five Spice Ketchup

Smoked Salmon Display

Sliced Gravavlax, Smoked Dill and Pepper Trout, Hot smoked Maple Salmon, Whipped Chevre and Deli style Cream Cheese, shaved Onions, Capers, Lemons, Breads and Crisps

SET COCKTAIL MENUS



Passed Gourmet Hors D'oeuvres

Minimum 24 pieces/selection

Casual Mingling Bites

Fried Truffle and Mushroom Mac'n'Cheese Bites,
Truffle Bechamel Dip

Individual local Market Crudité and Sumac dusted Grilled Flatbread
with a variety of dips served in prepared cups

Roasted Squash, Scallion and Gruyere Pissaladière with Roasted Peppers and Basil

Passed Hors D'oeuvres and Mingling Platters

Choose any 4 Cold or Warm Hors D'oeuvres from the selection.

The Topowe Harvest Table

with our Artisan Producer and Made-in-House Charcuterie and Pates, and a variety of Artisan
Cheese, Marinated Olives, Preserves, Pickles, Artisanal Breads and Crisps

Smoked Salmon Display

Sliced Gravavlax, Smoked Dill and Pepper Trout, Hot smoked Maple Salmon,
Whipped Chevre and Deli style Cream Cheese, shaved Onions, Capers, Lemons, Breads and Crisps

Gourmet Hors D'oeuvres and Fresh Oysters

Choose any 4 Cold or Warm Hors D'oeuvres from the selection.

Freshly Shucked P.E.I. Oysters

served on ice, Lemon, Cocktail Sauce, Cracked Pepper and Shallot Mignonette, Hot Sauce (3 each)

Build Your Own Reception

Choose between the list of Hors D'oeuvres and Mixing and Mingling Menus

WEDDING DINNER MENUS



Barbecue - Classic Backyard Barbecue

Great Summer Salads with a Delicious BBQ.

Artisan Breads,
White Bean and Shallot Hummus, Sweet Pepper Tapenade

Grilled Corn on the Cob, whipped Butter, house blend spices, Sea Salt

Roast Red Beets and local Chevre Salad,
tossed young Arugula, Niagara Empire Apple Cider Vinaigrette

"Not Your Usual" Caesar Salad,
Individual Crouton rings, Baby Red Romaine, house cured Tamshire Bacon, Parmigiano Reggiano

Warm Heirloom Potato Salad, Roast Corn, caramelized Onions,
Tarragon Mustard dressing

Barbecue Pork Ribs, Glazed with our special Smoky Barbecue Sauce

BBQ Naturally Raised Beef Striploin,
Fresh Horseradish, Bordelaise Sauce, Smoked Tomato Chutney

Barbecue - The Casual Backyard Dinner

Summer Dinner - Simple and Delicious

Grilled herb dusted Flat Breads,
Red Bean and Chipotle Hummus

Mache Lettuce Salad, Grape Tomatoes, Baby Bocconcini, Grilled Red Onion

Strawberry, Walnut, Wilted Spinach, Goat Cheese, Red Onion, Balsamic Vinaigrette

Three Cheese Ravioli,
Spiced charred Tomato Cream, Roast Peppers, Ruby Chard, Parmigiano Reggiano

Roast Mini Potatoes, Herbs and Butter

Grilled Prime Rib, Maple Bourbon BBQ Sauce

Barbecue Chicken Breasts, Sweet and Tangy Molasses Glaze

Barbecue – Surf and Turf Dinner

Selection of Artisanal Bread with Butter and House Spread

Grilled Asparagus and Fennel Salad, Pickled Red Onions, Mache Lettuce, Chèvre, Ginger-Apple Cider Reduction Vinaigrette

Roast Naturally Raised Beef Rib Eye, Sundried Cherry, Thyme and Shallot Crust, Sundried Cherry Demi-Glace

Baked Jumbo Tiger Shrimp
With Preserved Lemon, Garlic, Capers, Basil and Butter

Fresh Linguini with Early Summer Vegetables and Prosciutto,
in a sauce of Cream, Parmesan, fresh Basil, Garlic and Shallots

Trio of Potatoes with Orange, Cracked Pepper and Tarragon Butter

Rapini, Oven Dried Tomato, Toasted Garlic,
Grilled Lemon and Chili

Roast Butternut Squash, Rosemary and Toasted Hazelnuts

Salted Dulce de Leche Cheesecake,
Toasted Almond, Graham Cracker Crust

Fresh Berries with Lemon Balm

Buffet - Dinner #1

Selection of Artisanal Bread with Butter and House Spread

Baby Arugula, Berries, Chèvre Salad, Toasted Pumpkin Seeds Salad, Shaved Sweet Onions, Apple Cider Shallot Dressing

Grilled Sustainably Raised Nine Herb Pesto Rub Steelhead Trout, Citrus, Chili, Shallot Relish

Roast Orange and Ginger Chicken Supreme, Citrus and Shallot Relish

Yam and Yukon Gold Potato Dauphinoise, Thyme, Aged Artisan Cheddar

White and Dark Chocolate Hazelnut Flan, Fresh Strawberries, Chantilly Cream
Fresh Fruit with Mint Chiffonade

Buffet - Dinner #2

Selection of Artisanal Bread with Butter and House Spread

Shaved Fennel, Jicama, Celeriac and Carrot Salad, Baby Arugula, Chèvre, Toasted Hemp Seeds, Orange Tarragon Dressing

Baked Canadian Icy Waters Arctic Char, Sundried Tomato, Basil and Shallot Pesto

Grilled Grass Fed Organic Beef Striploin, Sweet Vanilla and Balsamic Onion Jam

Organic Brown Rice and Quinoa Pilaf, Leeks, Currants and Rosemary

Mini Wild Blueberry Tart and Chocolate Strawberry Shortcake

Fresh Fruit Display with Mint Chiffonade

Buffet - Dinner #3

Selection of Artisanal Bread with Butter and House Spread

Roasted Pear, Candied Pecan, Grilled Onion Salad, Goat Cheese, Greens, Balsamic Vinaigrette

Roast Chicken Supremes with Chèvre, Filberts, Apple, Tarragon Stuffing

Slow Braised Beef Short Ribs, Apricot Jus, Caramelized Onion, Rosemary, Red Wine

Roasted Garlic and Lemon Penne, Arugula, Roasted Peppers, Leeks and Fennel

Steamed Cauliflower, Carrots and Green Beans, Orange-Black Pepper Butter

Dark Chocolate Flan with Chocolate Chantilly

Fresh Fruit Display with Mint Chiffonade

Interactive Food Stations

We have an extensive and ever-growing list of Topowe Events Chef managed interactive Mini Main Stations. Ask us if you are interested.

Plated - Dinner #1

Selection of Artisanal Bread with Butter and House Spread

Heirloom Tomato, Canadian Buffalo Mozzarella Salad, Grilled Endive, Basil, Grape Molasses

Quinoa Crusted Pan-Fried Pickerel, Truffle Aioli, Ruby Chard Risotto, Chili Dusted Rapini

Peaches and Cream Pudding with Peach Gelato, Nutmeg Cream

Plated - Dinner #2

Selection of Artisanal Bread with Butter and House Spread

Yellow Tomato and Lobster Bisque, Lobster Rémoulade, Tarragon Chantilly Cream

Roast Hazelnut Crusted Organic Chicken Supreme, Plum and Shallot Glace, Celeriac and Swede Purée, Lemony French Beans, Heirloom Carrots, Roast Corn

Salted Dulce de Leche Cheesecake, Dark Chocolate Crème Anglaise, Macerated Berries

Plated - Dinner #3

Selection of Artisanal Bread with Butter and House Spread

Grilled Asparagus and Pickled Shallot Salad, Mâché Lettuce, Gruyère, Oven Dried Grape Tomato, Apple Cider Reduction, Chive Oil

Roast Naturally Raised Beef Tenderloin, Grilled Asparagus, Creamed Chard, Roast Sunchoke, Zested Chimichurri

Chocolate Hazelnut Mousse, Dark Chocolate Flan, Cocoa Chili Cream



SWEET TREATS



Plated Seasonal or Specialty Dessert

Our team of Pastry Chefs can create a once-in-a-life or your favourite dessert just for you.

Melon, Pineapple and Strawberry Skewers

with Honey Crème Fraiche

Fresh Exotic and Local Fruit Platter

with Fresh Berries, Mint Chiffonade

House Made Dessert Squares and Bars

with Fresh Berries

Mini Tartlet Platter

with Fruit, Caramel, Chocolate or Custard Fillings

Sugar Dusted House Made Beignets (Doughnuts)

Stuffed with Fruit, Assorted Pastry Creams or Chocolate

Topowe White, Dark Chocolate Barks & Brittles

Dark Chocolate Espresso Brownies

The Ultimate Sweet Table

A selection of our House Made Tartlets, Cookies, Bars and Sweet Squares with Hand Made Chocolate Barks and Brittle, Fresh Berries, Dried Fruits, Nuts and Grapes

Passed or Stationary Sweet Hors D'oeuvres

May include items such as:

Cappuccino Pot au Crème and Pistachio Biscuit

White Chocolate Butter Tarts

Handmade Raspberry Stuffed Donut Bites and Chocolate Dip

Decadent Gourmet Cupcakes

Minimum of 12 per flavour

House Made Organic Flour Cupcakes

Your choice of cupcake flavour or a variety of flavours decorated with a complimentary icing.

Special dietary needs options may be available.

Some of our recommended choices include:

Double Dark Chocolate Cupcake with Whipped Chocolate Ganache

Tahitian Vanilla Cupcake with Salted Caramel Buttercream

Strawberry Shortcake Cupcake with Strawberry Compote and Cream

Lemon and Candied Ginger Cupcake with Candied Ginger Buttercream

White and Milk Chocolate Cupcake with White Chocolate Cream

Peanut Butter and Banana Cupcake with Banana Caramel and Peanut Butter Buttercream

Candied House Cured Maple Bacon Cupcake with Maple Bacon Icing

Chocolate Red Beet Velvet Cupcake with Cream Cheese Frosting

Wild Blueberry Cupcake with House Made Blueberry Jam, Blueberry Cream

Specialty, Birthday, Wedding Cakes

Cakes from 12 to 1000 guests

Our skilled team of bakers has produced has experience with producing a wide variety of cakes. Let's work together to create the perfect cake for the occurrence.

COMPLETE RECEPTIONS & DINNERS



Sit-Down – Farm to Fork Wedding Menu

Reception, Sit-down Dinner, Sweets Table and Late-Night Snack

Reception Menu

Passed Hors D'oeuvres

Handcrafted Yellow Tomato Tortellini with Smoky Tomato Sauce

Duck Confit and Exotic Mushrooms on Endive and Ginger Cherry Syrup

Quebec Caviar and Cured Arctic Char Gravlox on Amaranth Blini with Chive Crème Fraiche

Alberta Bison Tartare with Grainy Mustard, Thyme, Quail Egg on Corn Bread Crisp

Horseradish and Honey Crusted "AAA" Naturally Raised Beef Tenderloin, Yorkshire Pudding and Three Pepper Jus

Grazing Stations

Individual Vertical Crudités Cups with Haricot Vert, Broccolini, Carrots, Celery, Cucumbers, Sweet Peppers and Duo of Dips

Trio of Grilled Flat Breads (Sumac, Cracked Pepper or Poppy Seed) with Roasted Artichoke and Chèvre Purée, Black Olive Hummus and Sweet Pepper Basil Tapenade

Sit Down Three Course Dinner Menu

Grilled Asparagus and Heirloom Tomato Salad with Mache Lettuce, Arugula, Chèvre, Toasted Pumpkin Seeds and Maple Apple Cider Vinaigrette

Roast Leek, Apple and Potato Soup with Truffle Crème Fraiche, Pickled Leeks, Lemon Balm Oil

Grilled Grass Fed Organic Beef Tenderloin with Dried Cherry and Rosemary Crust, Sun Choke Purée, Oven Dried Tomato and Rapini

Ultimate Sweets Table

Our All-Inclusive Sweets Table Including Tartlets, Cookies, Bars and Sweet Squares with Hand Made Chocolate Barks and Brittle garnished with Fresh Berries, Dried Fruits, Nuts and Grapes



Sit-Down – The Three Course Reception

Reception, Sit-down Dinner, and Sweets Table

Reception Menu

Passed Hors D'oeuvres

Choose any 4 Cold or Warm Hors D'oeuvres from the selection.

Sit Down Three Course Dinner Menu

Selection of Artisanal Bread with Butter and House Spread

Roasted Vegetable Salad, Boursin Cheese, Greens, Candied Nuts, Herb and Lemon Dressing

Heirloom Tomato Soup, Basil Foam, oven dried Tomatoes and Chevre Flan

Slow Braised Naturally Raised Beef Chuck Steak, Port, Pearl Onions, Star Anise and Fennel Jus, Parsnip and Yam Purée, Sautéed Rustic Greens

Ultimate Sweets Table

Our All-Inclusive Sweets Table Including Tartlets, Cookies, Bars and Sweet Squares with Hand Made Chocolate Barks and Brittle garnished with Fresh Berries, Dried Fruits, Nuts and Grapes

Passed Tapas – Reception and Mingling Dinner

Passed Tapas – Reception and Mingling Dinner

Hors D'oeuvres and Small Plates, Great for an event where socializing is the priority.

Passed Hors D'oeuvres

- Avocado and King Crab Salad on Rice Cakes with Citrus Relish
- Duck Confit and B.C. Mushroom Tortellini with Black Truffle Beurre Noir
- Feta Stuffed Fried Cornmeal Dusted Chicken Lollipops and Roasted Garlic Lemon Dip
- The Topowe "Pig in a Blanket" with House Cured Sausage, Tankhouse Ale Mustard, Buttery Puff Pastry

Tapas Style Plates

- Niagara Grape Rubbed Organic Chicken Supreme, Red and White Quinoa Salad, Pickled Radish Slaw and Grilled Corn Relish
- Antibiotic Free Beef Tenderloin with Roast Shallot Bordelaise, Sweet Yam and Celeriac Purée, Roasted Garlic Wilted Chard and Kale
- Spinach Gnocchi with Roasted Squash, Roasted Tomato, Scallion, Smoked Gouda Cream

Barbecue – The Ultimate Reception

Barbecue - The Ultimate Feast

Tastes to start and the Ultimate spread of Exceptional Items Off the Grill.

Hors D'oeuvres

Choose any 4 Cold or Warm Hors D'oeuvres from the selection.

Dinner

House baked artisan "Red and White" Biscuits and Cornbread,
Oven dried Tomato spread and Apple Leek Butter

Grilled Red and White Vegetable Salad, Tomatoes, Parsnips, Beets, Celeriac, Sweet Peppers,
Leeks over white spear Endive and Red Oak leaf , Tomato and summer Savoury Vinaigrette

Farmers market Tomatoes, Canadian Buffalo Mozzarella Salad,
home grown Basil, Organic E.V. Soy Bean Oil drizzle

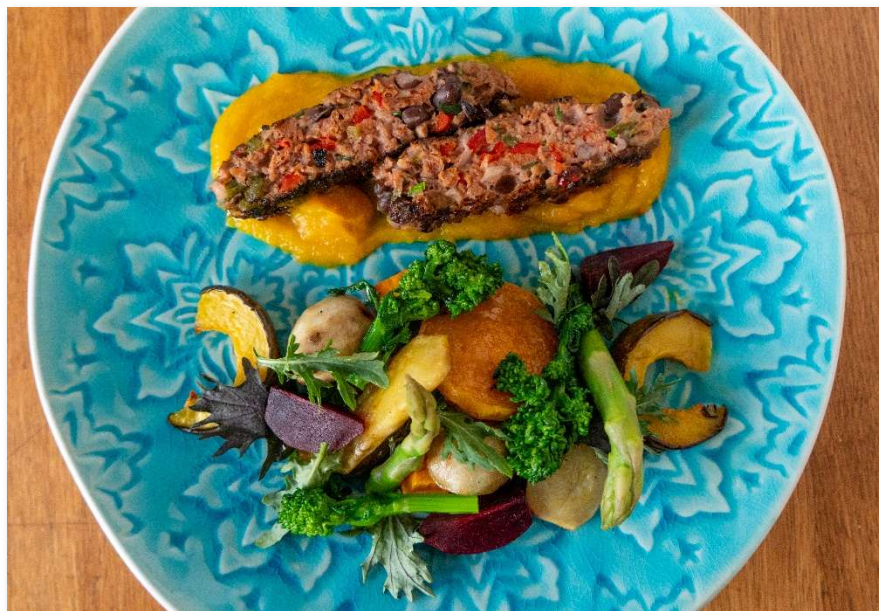
The Prairie Grill

TOPOWE Events Chef Interactive Food Station

Slow Barbecue Pork Shoulder, Veal Tenderloins ,
butterflied whole boneless Chanteclair Rouge Chicken
and grilled Rainbow Trout crusted with Lemon, Herbs and Garlic

served with Fresh Horseradish, Shallot Bordelaise, Smoked Tomato Chutney, spiced crabapple
relish, house made BBQ sauce, Grainy Mustard, roast Apple sauce

Twice Grilled Potatoes,
Fluffed Potatoes, Duck Confit, 6 yr old Mapledale Cheddar, Local herbs



Buffet – Surf and Turf Buffet Reception

Hors D'oeuvres, Grilled Meat Display and Seafood Station Menu

Hors D'oeuvres

- Ontario Lamb Satay, Mustard Mint Marinade, Spiced Plum Chutney
- Heirloom Tomato Gazpacho with Avocado Foam soup sip
- One Bite Wellington of Beef Tenderloin with duxelle of mushroom and Foie Gras
- Pissaladiere with Caramelized Onions, Niçoise Olives, Tomatoes and Dijon Mustard

The Turf

A selection of Boneless Cornish Hen,
naturally raised Beef Strip loin,
and locally raised Lamb Chops

Served with an assortment of condiments and sauces

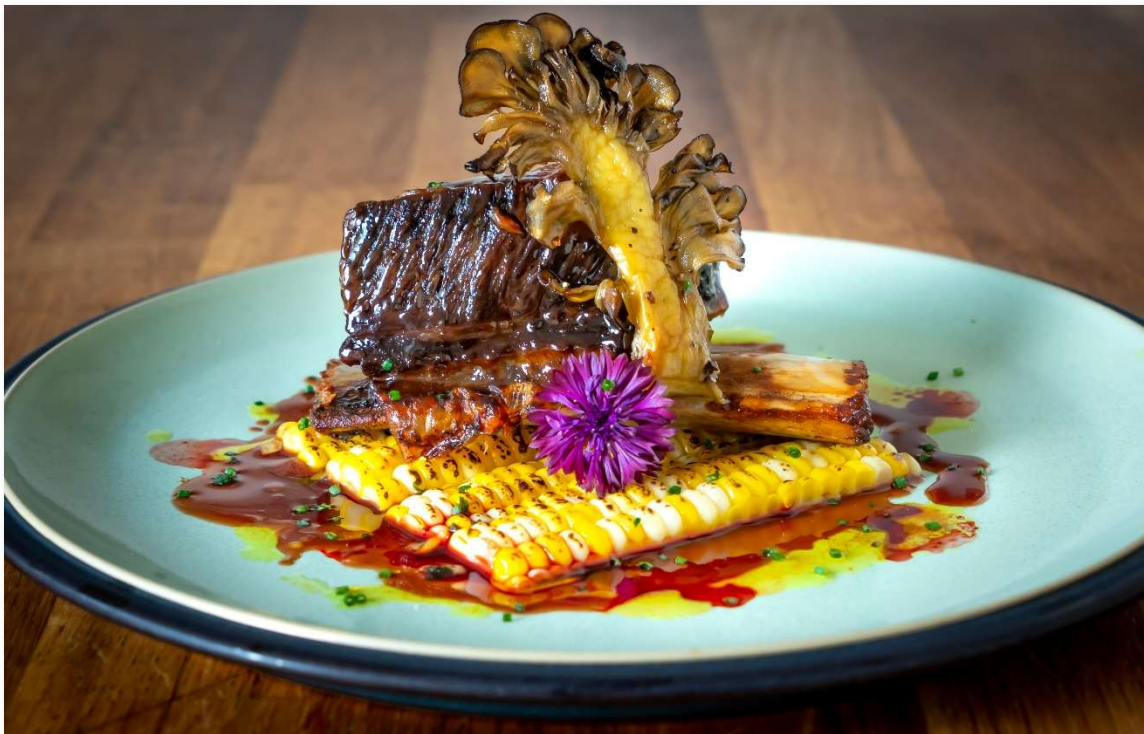
Canadian Seafood and Smoked Fish Display

with house smoked Pacific Salmon, Atlantic Lobster Cakes, Mini B.C. Spot Prawn cocktails and Scallop Ceviche on tasting spoons

Trio of Potatoes with Orange, Cracked Pepper and Tarragon Butter

Sautéed Rapini, Oven Dried Tomato, Toasted Garlic, Grilled Lemon and Chili

Roast Butternut Squash, Rosemary and Toasted Hazelnuts



Food Station – Mix & Mingle Menu #1

Food Station - Mix & Mingle Menu #1:
Hors D'oeuvres, Food Stations and Sweet Table

Passed Hors D'oeuvres

- Fingerling Potato Chip with Roasted Heirloom Tomato, Feta and Eggplant
- Tandoori Chicken in a Cilantro Curry Crêpe with Spiced Mango Chutney
- Snow Crab and Artichoke Tarts with Orange Tarragon Cream
- House Made Duck Prosciutto with Oven Dried Cantaloupe Chutney on Spelt Crisp
- Horseradish and Honey Crusted "AAA" Naturally Raised Beef Tenderloin, Yorkshire Pudding and Three Pepper Jus

Food Stations

- Grilled Naturally Raised Beef Rib Eye Carving Station with Shallot Bordelaise, Artisan Cheddar, Spiced Sausage and Twice Baked Potato
- Grilled Icy Water Arctic Char Station with Shaved Summer Market Vegetable Salad and Mustard Maple Drizzle
- Organic Chicken Ballotine Carving Station with Oven Dried Local Tomato and Sweet Onion, Quinoa and Summer Mushroom Pilaf, Truffle Cream Demi

Sweets Table

A Sumptuous Display of House Dade Seasonal Pies, Cakes, Tarts, Squares, Barks and Brittles with Fruits and Berries

Summer Fruit Kebobs with House Made Maple Crème Dip

Food Station – Mix & Mingle Menu #2

Hors D'oeuvres, Food Stations, Cryogenic Ice Cream Bar

Passed Hors D'oeuvres

- Grilled Artichoke and Thunder Oak Cheese Pissaladière with Caramelized Onions, Roasted Peppers and Lemon Zest
- Grilled Chicken and Swiss Cheese Canapé on Brioche Crisp with Honey Mustard and Shaved Celeriac
- Canadian Burger Slider with Naturally Raised Beef, 3 Yr Old Cheddar and Back Bacon
- Exotic Mushroom Flans with Toasted Quinoa and Hemp Seed Crust and Scallion Chutney

Food Stations

(Mini Mains for complete food station descriptions)

- Ultimate Topowe Farm to Fork Experience
- The Topowe Nachoutine Bar
- The Topowe Fish Market

Dessert

Cryogenic Ice Cream Bar

BEVERAGES



**Organic Fair Trade Coffee and/or selection of Organic Teas,
Milk, Cream and Sweeteners**

Pop and Bottled Juice

Freshly Squeezed Fruit Juices

Great for handheld quick drinks and mixes for both cocktails and mocktails

Sparkling and Flat Water

750ml Bottle (Spring Water or Sparkling Water)

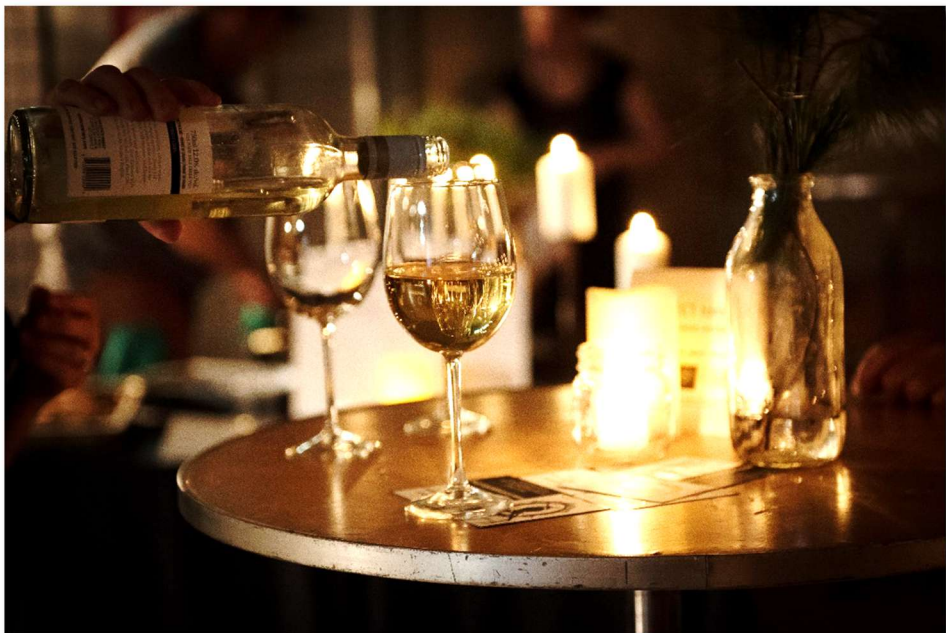
355ml Individual Sparkling Water

355 ml Individual Flat Water

Alcoholic Beverages

Alcoholic Beverages and Bar Services Available Upon Request.

TOPOWE events can provide casual bar service, modern mixology and sommelier with wine pairings. We have cash bar, open bar and consumption-based plans.



PLANNING



TOPOWE boutique events and catering is a full service company that assists with all aspects of planning and execution of your special day.

The timeline below will assist you in beginning the plan and considering the location, beverages, food, and entertainment to create a seamless event. Your event, like everyone else's will change and require adjusting. But this becomes a framework to create your perfect day. Our goal is to have everything answered far in advance so the week and days leading up to your special day can be lived in the moment and stress free.

Not everything will have an answer at this time, or be required at all, but the more detailed we can be, the better organized and more accurate your quote will be. The quantity of food and beverages are based on the timeline. Staffing, transportation, and rental requirements are based on the location, venue and timeline.

We will also gladly meet with you and your partner either virtually or in-person to assist with planning the menu, services, and timeline.

Timeline

Date:

Alternative Date:

Location of Ceremony:

Location of Reception:

Rehearsal Dinner

Time:

Location room / space:

Beverage:

Food:

Additional Details:

Guest Arrival

Time:

Location room / space:

Beverage:

Food:

Additional Details:



Ceremony

Time:

Location room / space:

Beverage:

Food:

Additional Details:

Cocktails / Photos / Receiving Line

Time:

Location room / space:

Entertainment:

Beverage:

Food:

Additional Details:

Dinner

Time:

Location room / space:

Entertainment:

Beverage:

Food:

Additional Details:

Post Dinner / Sweet Table / Cake / Dancing / Games

Time:

Location room / space:

Entertainment:

Beverage:

Food:

Additional Details:

Late Night

Time:

Location room / space:

Entertainment:

Beverage:

Food:

Additional Details:

Post Wedding Brunch

Time:

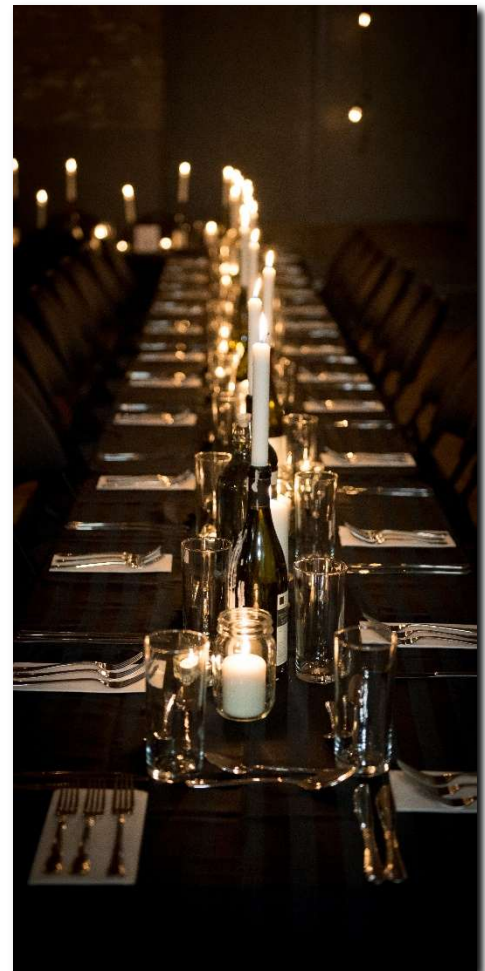
Location room / space:

Entertainment:

Beverage:

Food:

Additional Details:



ADDITIONAL SERVICES & DETAILS



The menus in this package are both features and samples from our extensive list of menus geared towards a broad spectrum of events. Our team will gladly work with you on every aspect from menu planning to décor to create exactly what you are looking for.

Vegetarian, vegan, gluten free and other options are available upon request. To accommodate certain diets 7 or more days' notice may be required and extra charges may apply.

Menu prices do not include services such as rentals, staffing, delivery, taxes, and gratuity.

Services

Most events require a combination of services that vary depending on guest count, location, style of event, season, etc. Your event will most likely require rentals, staffing, event planning, décor, floral displays, entertainment, signage or any additional services which we will gladly assist to coordinate these details with you. Some locations may also require additional potable water, electrical, tent and kitchen equipment. Our team will work with you to provide these services. (additional fees will apply)

Staffing

4-hour minimum required for all staff members:

Executive Chef \$45/hour

Event Manager / Sommelier \$45 / hour

Wait Staff / Bartender \$35 / hour

Cook \$35.00 / hour

Advanced setup – quoted / event



Décor, Floral and Entertainment

Our team will gladly work closely with you, to find the best choices to perfectly meet your events design and entertainment needs. We can aid you to develop your event and source through our preferred and proven vendors list. Some fees will apply.

Rentals

Rentals are quoted based on each events requirement. Many items are outsourced at rental company pricing. We will assist in rental sourcing, transportation and usage for each event on an individual basis.

Deposit

Upon acceptance of the quote a non-refundable deposit is due to confirm the event. All orders require a credit card on-file upon booking and a contract detailing deposit and payment arrangements.

Payment

We accept cheque, cash, debit or e-transfer. Visa, AMEX and Mastercard are accepted but a 3% fee will apply to cover the credit card charges.