



For menu pricing, bar service details, and facility rental charges, one of our wedding planners will be pleased to meet to design a custom Wedding Package for your special day.

Please note, prices subject to 18% gratuity and 5% GST

333 - 4th Avenue SW Calgary, Alberta T2P 0H9 T: 403.266.3876 F: 403.233.0009 www.metcentre.com



Wedding Menu



METROPOLITAN CENTRE WEDDING MENUS

Whether you are planning an intimate cocktail reception or an elaborate dinner and dance, the Metropolitan Centre offers five star service and one of Calgary's finest dining experience.

The following menu packages have been created to make your event a success. Our catering consultants would be happy to customize a menu to suit your specific needs.

All of the following menus include:

- * Fresh Dinner Rolls & Butter
- * Coffee & Herbal Tea
- * Table Linens
- * Royal Doulton China
- * Set Up & Clean Up
- * Service Staff and Bar Staff

Thank you for the opportunity to be of service to you and your guests.

Executive Chef: Carlo Cecchetto
General Manager: John Saliba
Banquet Manager: Frank Migliarese



A LITTLE SOMETHING EXTRA

These selections in conjunction with Wedding Menus

ANTIPASTO BAR ADD-ONS

Sauté Shrimp Stations (Chef SPI Attended) \$8.00 per person

Pasta or Risotto Bar \$5.00 per person

Late Night Suggestions:

Assorted Italian Pizza (1.5 pieces per person) \$7.50 per person

Mini Pastries (1 piece per person) \$3.00 person

Domestic & Imported Cheese Platters \$8.00 per person

Assorted Deli Meats & Cheese & Relish Tray \$7.50 per person

Ribs/Wings/Sausage \$9.00 per person

Chocolate Fountain – Served with Fruit/Sponge Cake & Cream Puffs \$10.00 per person

BUTLER SERVED HORS D' OEUVRES

Chef's Selection at \$35.00 a dozen

SORBET

Select flavors available. \$5.00 per person



DOLCE VITA

Cold Table

An Elegant Layout of Italian Antipasti:

Roasted Peppers, Eggplant, Bruschetta, Cold Seafood, Prosciutto and Melon

Bocconcini and Tomato Salad

Assorted Italian Cheese and Italian Salad

Hot Table

Tortellini in a Pesto Cream Sauce

Grilled Chicken Breast Supreme

Dry Rub Prime Rib Au Jus (carved at the Table)

Rice Pilaf and Rosemary Potatoes

Steamed Asparagus, Baby Carrots and Green Beans

Dessert Table

Chocolate Mousse

New York Cheese Cake with Three-Berry Sauce

Buffet
Wedding
Menu

\$64.00 per person

Plated Wedding Menu



THE METROPOLITAN

Antipasto
Grilled Portobello Mushroom Topped with Mixed Greens and Toasted Prosciutto

Pasta
Pasta Shells Stuffed with Chicken and Topped with Rosé Sauce or Baked Lasagna

Entrée
Veal Chop Served with a Delicate Wild Mushroom Velouté or Roasted Chateaubriand Topped with Jumbo Prawns Parisienne Potatoes, Fresh Carrots and Asparagus

Dessert
Hazelnut Torte Served with Chocolate Espresso Sauce

\$75.00 per person

THE ROMA FEAST

Cold Table
*Assorted Cheeses and Crackers
Assorted Patés, Assorted Cold Cut Tray
Tossed Garden and Caesar Salads
Peel and Eat Shrimp*

Hot Table
*Prime Rib Au Jus carved at the table
Baked Salmon served with Hollandaise
Stuffed Potatoes and Wild Rice
Seasonal Medley of Fresh Vegetables*

Dessert Table
*Assorted Cheese Cakes
Fresh Fruit Tray*

\$62.00 per person

Plated
Wedding
Menu

Buffet
Wedding
Menu

MINERVA'S FEAST

Cold Table

*Roast Peppers, Eggplant, Bruschetta served with Croutons
Italian Salad and a Tomato and Cucumber Salad
Assorted Cheese Tray*

Hot Table

*Penne Arrabiata (spicy tomato sauce)
Chicken Cacciatore (peppers, onions, and olives)
Veal Scaloppini and Roast Rosemary Potatoes
Green Beans and Baby Carrots
Dinner Rolls and Butter*

Dessert Table

*Fresh Fruit
Italian Torte*

\$56.00 per person

Buffett
Wedding
Menu

THAT'S AMORE

Antipasto

Prosciutto and Melon, Bocconcini and Bruschetta

Pasta

*Artichoke and Asiago Tortelrigione in a Cream Pesto Sauce
Tossed Baby Greens with balsamic vinaigrette (Served Eurostyle)*

Entrée

*Filet Mignon topped with Demi Glaze and Fresh Mushrooms OR
Chicken Supreme topped with a Wild Mushroom Sauce with
Three Tiger Prawns-sautéed in Garlic Butter and Fresh Tomatoes
Served on top of a Wild Rice Timbal
Medley of Fresh Summer Vegetables*

Dessert

Flamed Baked Alaska

\$72.00 per person

Plated
Wedding
Menu



L'ITALIANO

Antipasto

Antipasto Bar

A Variety of Different Italian Antipasti Served on an Elegant Buffet

Pasta

Baked Lasagna OR

Red and White Stracci

Italian Salad Served Euro Style

Main Course

2 – 4 oz. Escalope of Veal à Limone OR

Chicken Breast Caterina (Stuffed with Bell Peppers and Provolone Cheese)

Rosemary Potatoes, Medley of Fresh Vegetables

Dessert

Tiramisu

\$65.00 per person

MARC ANTHONY

Cold Table

Domestic & Imported Cheese Tray

Marinated Shrimp Salad, Tomato and Cucumber Salad

Caesar Salad and Tossed Salad

Hot Table

AAA Alberta Beef carved at the Table served with Horseradish

Baked Ham with Pineapple Sauce or Roasted Rosemary Chicken

Rice Pilaf and Roasted Potatoes

Green Beans and Baby Carrots

Dessert Table

Maple Mousse with Chocolate Sauce

Strawberries with Whipped Cream

\$48.00 per person

THE TIVOLI

Cold Table

Assorted Cheeses and Crackers
Pasta Salad
Tossed Garden and Caesar Salad

Hot Table

Chicken Breast topped with a Lemon Cream
Roasted Potatoes and Wild Rice
Seasonal Medley of Fresh Vegetables

Dessert Table

New York Cheesecake with Three Berry Sauce
Fresh Fruit Tray

Buffet
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\$43.00 per person

THE CALGARIAN

Antipasto

Shrimp Cocktail (6 Tiger Prawns)

Pasta

Lasagna OR
Red and White Stracci
Italian Salad Served Euro Style

Main Course

10oz. Prime Rib Au Jus
Stuffed Potatoes
Fresh Baby Carrots
Broccoli Parmesan

Dessert

Ice Cream Crêpes Topped with Three Berry Sauce

Plated
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\$63.00 per person

CLEOPATRA

Soup
Baked French Onion or Minestrone

Salad
Caesar Salad

Main Course
Roast Striploin of Beef
Duchess Potatoes
Medley of Fresh Vegetables

Dessert
Vanilla Crêpes Served with a Three Berry Sauce

\$53.00 per person

Buffet Wedding Menu

Plated
Wedding
Menu

