



Weddings

SOOKE HARBOUR HOUSE

Please ask for our list of preferred vendors

Rates

Room rate based on season with a 10% discount

COPPER ROOM

minimum spend

WEEKDAY RATE

\$4,500

WEEKEND RATE

\$6,000

COPPER ROOM + PATIO

minimum spend

WEEKDAY RATE

\$10,500

WEEKEND RATE

\$12,000

DINING ROOM

minimum spend

WEEKDAY RATE

\$7,500

WEEKEND RATE

\$9,000

DINING ROOM + PATIO

minimum spend

WEEKDAY RATE

\$13,500

WEEKEND RATE

\$16,500

COPPER ROOM PATIO

minimum spend

WEEKDAY RATE

\$6,000

WEEKEND RATE

\$7,500

DINING ROOM PATIO

minimum spend

WEEKDAY RATE

\$6,000

WEEKEND RATE

\$7,500

*Please ask for our list of
preferred vendors*

Rates

*Room rate based on season
with a 10% discount*

THE SUNROOM

minimum spend

WEEKDAY RATE

\$1,500

WEEKEND RATE

\$2,500

WINE CELLAR

minimum spend

WEEKDAY RATE

\$6,500

WEEKEND RATE

\$8,000

LOWER PAVILION

minimum spend

WEEKDAY RATE

\$8,000

WEEKEND RATE

\$10,000

THE GARDEN

minimum spend

WEEKDAY RATE

\$5,000

WEEKEND RATE

\$8,000

FULL OUTLET BUYOUT

minimum spend

WEEKDAY RATE

\$40,000

WEEKEND RATE

\$55,000

FULL HOTEL BUYOUT

minimum spend

WEEKDAY RATE

\$60,000

WEEKEND RATE

\$100,000

Canapes

MEAT *\$75/dozen*

MINI STUFFED YORKIES

Prime Rib, Mashed Potatoes

LAMB LOLLIES

Rack Of Lamb, Salsa Verde

SPICY MEAT BALLS

Pork and Beef Mix, Calabrian Chili, Pomodoro

PORK BELLY BITES

Seasonal BBQ

DUCK CORN DOG

Duck Confit, Blueberry mustard, Pickle Aioli

CHICKEN CHICKEN SLIDER

Hot Honey, Brioche, Bread & Butter Pickles

CHICKEN YAKATORI

Tari, Scallion, Chicken Thigh

STEAK FRITES

Flank Steak, Shoestring Potatoes,
Bearnaise Aioli

HOT DOG AND CAVIAR

Butter Roll, American Cheese, Chive
Creme Friache, Pickled Mustard Seed

4 dozen/canape minimum order

FISH *\$60/dozen*

OYSTER SLIDE

Tartar Sauce, Beach Oyster, Shreddice

MINI CRAB CAKES

Bearnaise Aioli

TUNA TARATARE CONE

Ahi Tuna, Mango, Sweet Soy, Scallion

OCTOPUS YAKATORI

Pearl Onion, Tari

SMOKED SALMON PIN-WHEEL

Cream Cheese

SEARED SCALLOP

Romesco Sauce

BACALLA AND CAVIAR CICHETTI

Focaccia, Salt Cod, Caviar

VEG *\$40/dozen*

GOATS CHEESE CAKE

Tomato Relish, Balsamic, Basil

STRACIATELLA AND ASPARUGUS

Green Pea Puree, Croustini

SMOKED WATERMELON CRUDO

Scallion, Kelp Mayo

VEGGIE PAKORA

Riata

RED BEAT TARTARE

Blini, Black Sesame Puree

EGGPLANT PARM SLIDER

Pomodoro, Fior di Latte, Slider bun

SUNDRIED TOMATO ARANCINI

Smoked Gouda stuffed

TOMATO SOUP SHOT

Grilled Cheese

OLIVE PINWHEEL

Olive Tapenade, Caramelized Orange
Honey, chive

Choice of 2 courses
\$120 per person

Plated

Add choice/course +\$45/person

COURSE 1

BEET-CURED SALMON GRAVLAX

Lemon crème fraîche, rye crisp, pickled
cucumber, dill oil

DUCK RILLETTES

Onion jam, brioche crostini, watercress

HEIRLOOM TOMATO & STRACIATELLA

Basil oil, aged balsamic, sea salt crostini
(vegetarian)

SHAVED FENNEL & CITRUS SALAD

Orange, arugula, toasted almond,
champagne vinaigrette

COMPRESSED WATERMELON & FETA SALAD

Mint, balsamic pearls, black olive crumble

COURSE 2

SEARED ARCTIC CHAR

Saffron beurre blanc, fennel fondue,
herb rice pilaf

BRAISED BEEF SHORT RIB

Jus, parsnip purée, glazed baby carrots,
crispy shallots

PAN-ROASTED CHICKEN SUPREME

Truffle jus, pomme purée, charred broccolini

LAMB SIRLOIN

Rosemary jus, ratatouille, potato fondant

WILD MUSHROOM RISOTTO

Aged parmesan, truffle oil, chive
(vegetarian / vegan adaptable)

COURSE 3

VANILLA BEAN PANNA COTTA

Champagne gelée, raspberry coulis,
almond tuile

DARK CHOCOLATE MARQUIS

Salted caramel, cocoa nibs,
Chantilly cream

SEASONAL FRUIT TARTLET

Pastry cream, macerated berries,
lemon verbena glaze

Choice of 2 courses
\$200 *per person*

Plated

Add choice/course +\$60/person

COURSE 1

BEET-CURED SALMON GRAVLAX

Lemon crème fraîche, rye crisp, pickled
cucumber, dill oil

DUCK RILLETTES

Onion jam, brioche crostini, watercress

HEIRLOOM TOMATO & STRACIATELLA

Basil oil, aged balsamic, sea salt crostini
(vegetarian)

SHAVED FENNEL & CITRUS SALAD

Orange, arugula, toasted almond,
champagne vinaigrette

COMPRESSED WATERMELON & FETA SALAD

Mint, balsamic pearls, black olive crumble

COURSE 2

SEARED ARCTIC CHAR

Saffron beurre blanc, fennel fondue,
herb rice pilaf

POACHED HALIBUT

Lemon beurre blanc, seasonal veg,
roasted fingerling potato

ROASTED CAULIFLOWER STEAK

Romesco sauce, olive tapenade,
crispy chickpeas (vegan/vegetarian)

PAN-SEARED SCALLOPS

Sweet pea purée, pickled shallot,
crisp pancetta

CRISPY SALMON

Caper beurre noisette, crushed
new potatoes, seasonal veg

COURSE 3

PAN-ROASTED CHICKEN SUPREME

Truffle jus, pomme purée, charred
broccolini

BRAISED BEEF SHORT RIB

Jus, glazed baby carrots, crispy
shallots, Creamy Polenta

LAMB RACK

Rosemary jus, ratatouille, Pomme
Puree

BEEF TENDERLOIN

Demi, celeriac purée, roasted fennel

WILD MUSHROOM RISOTTO

Aged parmesan, truffle oil, chive
(vegetarian / vegan adaptable)

COURSE 4

VANILLA BEAN PANNA COTTA

Champagne gelée, raspberry coulis,
almond tuile

DARK CHOCOLATE MARQUIS

Salted caramel, cocoa nibs,
Chantilly cream

SEASONAL FRUIT TARTLET

Pastry cream, macerated berries,
lemon verbena glaze

Choice of 3 courses
\$280 *per person*

Plated

Add choice/course +\$75/person

COURSE 1

BEET-CURED SALMON GRAVLAX

Lemon crème fraîche, rye crisp,
pickled cucumber, dill oil

DUCK RILLETTES

Onion jam, brioche crostini,
watercress

CHARRED LEEK & GOAT CHEESE TERRINE

Black garlic aioli, hazelnut
crumble (vegetarian)

SEARED SCALLOP

Cauliflower purée, crispy pancetta,
chive oil

HEIRLOOM BEET CARPACCIO

Whipped chèvre, candied walnut,
micro greens (vegetarian)

COURSE 2

SHAVED FENNEL & CITRUS SALAD

Orange, arugula, toasted almond,
champagne vinaigrette

HEIRLOOM TOMATO & STRACIATELLA

Basil oil, aged balsamic, sea salt
crostini

KALE & ROMAINE CAESAR

Parmesan, anchovy dressing,
gremolata

COMPRESSED WATERMELON & FETA SALAD

Mint, balsamic pearls, black olive
crumble, arugula

SEASONAL GREENS

Radish, cucumber, cherry tomato,
lemon vinaigrette

COURSE 3

SEARED ARCTIC CHAR

Saffron beurre blanc, seasonal veg,
herb rice pilaf

POACHED HALIBUT

Lemon beurre blanc, seasonal veg,
roasted fingerling potato

ROASTED CAULIFLOWER STEAK

Romesco sauce, olive tapenade,
crispy chickpeas (vegan/vegetarian)

PAN-SEARED SCALLOPS

Sweet pea purée, pickled shallot,
crisp pancetta

CRISPY SALMON

Caper beurre noisette, crushed new
potatoes, seasonal veg

COURSE 4

PAN-ROASTED CHICKEN SUPREME

Truffle jus, pomme purée,
charred broccolini

BRAISED BEEF SHORT RIB

Demi, glazed baby carrots, crispy
shallots, creamy polenta

LAMB RACK

Rosemary jus, seasonal veg,
pomme puree

HERB-CRUSTED PORK TENDERLOIN

Apple cider reduction, celeriac
purée, roasted fennel

WILD MUSHROOM RISOTTO

Aged parmesan, truffle oil, chive
(vegetarian / vegan adaptable)

COURSE 5

VANILLA BEAN PANNA COTTA

Champagne gelée, raspberry coulis,
almond tuile

DARK CHOCOLATE MARQUIS

Salted caramel, cocoa nibs,
Chantilly cream

SEASONAL FRUIT TARTLET

Pastry cream, macerated berries,
lemon verbena glaze

\$100 Per Person

Buffet

\$100 Per Person

COLD TABLE

HEIRLOOM TOMATO PANZANELLA SALAD

Lambrusco Vinaigrette, Focaccia,
Cucumber, Aged Balsamic

CHARCUTERIE BOARD

Local Meats, Local Cheeses, Pickled
Vegetables, House-made Mustard

FARRO & ROASTED VEGETABLE SALAD

Lemon Vinaigrette, Herbs

GRILLED ZUCCHINI CARPACCIO

Mint, Chili, Olive Oil

HOT MAINS

ROSEMARY ROASTED CHICKEN

Saffron beurre blanc, fennel fondue,
herb rice pilaf

SLOW BRAISED BEEF

Red Wine Reduction

BAKED SALMON

Fennel, Citrus, Herb Butter

ORECCHIETTE

Broccoli Rabe, Garlic, Chili Flake,
Tomato

SIDES

ROASTED FINGERLING POTATOES

Sea Salt, Rosemary

CHARRED BROCCOLINI

Garlic, Lemon

FRIED BRUSSEL SPROUTS

Citrus, maple, capers, parmesan

DESSERT

HONEY RICOTTA CHEESE CAKE

Ricotta, Pistachio, Candied Orange

OLIVE OIL CAKE

Lemon Glaze

SEASONAL FRUIT CROSTATA

\$150 Per Person

Buffet

\$150 Per Person

COLD TABLE

EAST & WEST COAST OYSTERS

Champagne Mignonette

BEEF CARPACCIO

Truffle Aioli, Arugula, Parmigiano

TUNA CRUDO

Citrus, Fennel, Calabrian Chili Oil,
sunflower seeds

MARINATED EGGPLANT & RED PEPPERS

Herbs, Olive Oil

BURRATA

Charred Stone Fruit, Prosciutto,
Aged Balsamic

HOT MAINS

CARVED PORCHETTA

Salsa Verde, Sea Salt Crackling

BRAISED LAMB SHANK

Saffron Tomato Jus

LING COD FILLET

Capers, Lemon, White Wine

SQUID INK SPAGHETTI

Bay Scallops, Cherry Tomato,
Garlic, Parsley

SIDES

TRUFFLE POLENTA

Parmigiano, Chive

ROASTED HEIRLOOM CARROTS

Harissa Yogurt, Pistachio

GRILLED ASPARAGUS

Lemon, Olive Oil

ANCIENT GRAIN SALAD

Pomegranate, Herbs, Citrus Dressing

DESSERT

TIRAMISU VERRINES

Espresso Mascarpone Cream

DARK CHOCOLATE BUDINO

Olive Oil, Sea Salt

ASSORTED GELATO CUPS

Pistachio, Amarena Cherry,
Vanilla Bean

\$200 Per Person

Buffet

\$200 Per Person

COLD & RAW BAR

KING CRAB LEGS & LOBSTER TAILS

Lemon Aioli, Salsa Verde

EAST & WEST COAST OYSTER BAR

Yuzu Mignonette, Chili Ponzu

YELLOWTAIL CRUDO

Grapefruit, Basil Oil, Crispy Shallots

CHEF-CRAFTED CHARCUTERIE & FORMAGGI TABLE

Prosciutto di Parma, Truffle Salumi,
Taleggio, Aged Pecorino, Mostarda, Lavash

BURRATA BAR

Heirloom Tomato, Roasted Pepper,
Charred Peach, Balsamic Pearls

HOT CARVERY & MAINS

CARVED DRY-AGED RIBEYE

Black Garlic Jus, Rosemary Salt

LOBSTER AGNOLOTTI

Saffron Cream, Chive Blossoms

ROASTED RACK OF LAMB

Mint Pesto, Smoked Eggplant Puree

PAN-SEARED HALIBUT

Champagne Beurre Blanc,
Leek Fondue

SIDES

TRUFFLE POLENTA

Parmigiano, Chive

ROASTED ROMANESCO

Lemon & Chili Breadcrumbs

DUCK FAT POTATOES

Rosemary & Sea Salt

SEASONAL GREENS

Citrus Vinaigrette,
Toasted Hazelnut

DESSERT

CHOCOLATE TART

Amarena Cherry, Mascarpone

PISTACHIO CHEESECAKE

Pistachio & White Chocolate, Fig

GELATO BAR

Liquid Nitrogen Churned, Seasonal
Flavors, Textural Toppings (candied
nuts, biscotti crumble, olive oil drizzle)

ASSORTED MODERN PETIT FOURS

Macarons, Limoncello Éclairs,
Matcha Opera

\$125 Per Person

Family Style

\$125 Per Person

TO START

ANTIPASTI BOARD

Prosciutto, Coppa, Mortadella,
Pecorino, Pickled Vegetables,
Grissini

BURRATA WITH ROASTED CHERRY TOMATOES

Basil Oil, Crostini

CRISPY CALAMARI

Lemon Aioli, Chili Flake

SEASONAL GREENS SALAD

Radicchio, Endive, Lemon
Vinaigrette, Parmigiano

PASTAS

HANDMADE PAPPARDELLE

Slow-Braised Beef &
Red Wine Ragu

RICOTTA GNOCCHI

Wild Mushrooms, Brown Butter,
Sage

MAINS

WHOLE ROASTED CHICKEN

Rosemary, Garlic, Salsa Verde

SEARED SALMON FILLETS

Lemon, Capers, Herb Butter

SIDES

ROSEMARY ROASTED POTATOES

Sea Salt

CHARRED SEASONAL VEGETABLES

Broccolini & Carrots with
Garlic & Chili

TUSCAN WHITE BEANS

Tomato, Herbs, EVOO

DOLCE

TIRAMISU IN THE PAN

Espresso-Soaked Ladyfingers,
Mascarpone Cream

OLIVE OIL & LEMON CAKE

Whipped Cream,
Seasonal Berries

BISCOTTI & SEASONAL COOKIES

\$200 Per Person

Family Style

\$200 Per Person

TO START

CRUDO PLATTER

Tuna with Citrus & Chili Oil,
Scallop with Truffle Vinaigrette

CHARCUTERIE & FORMAGGI

Prosciutto di Parma, Mortadella,
Truffle Salami, Taleggio, Pecorino,
Mostarda, Crostini

BURRATA DUO

Heirloom Tomato with Basil Oil;
Roasted Red Pepper & Anchovy

MUSHROOM & RICOTTA ARANCINI

Saffron Aioli

PASTAS

AGNOLOTTI DEL PLIN

Ricotta & Lobster Blend,
Champagne Cream,
Chive Blossoms

SPINACH TAGLIOLINI

Cherry Tomato, Garlic,
Parsley, Bay Scallops

MAINS

CARVED PRIME RIB ROAST

Black Garlic Jus, Rosemary Salt

HERB-RUBBED PORK LOIN WITH CRACKLING

Salsa Verde

ROASTED RACK OF LAMB

Mint Salsa Verde, Smoked
Eggplant Purée

SEARED COD FILLETS

Saffron Beurre Blanc,
Leek Fondue

SIDES

MUSHROOM RISOTTO

Parmigiano, Light Truffle Oil
Drizzle

DUCK FAT FINGERLING POTATOES

Rosemary, Smoked Paprika

ROASTED ROOT VEGETABLE MEDLEY

Carrots, Parsnips, Beets, Herb Oil

CHARRED ASPARAGUS & ROMANESCO

Lemon Zest, Chili Breadcrumbs

FARRO & POMEGRANATE SALAD

Hazelnuts, Citrus Dressing

DOLCE

DARK CHOCOLATE OLIVE OIL BUDINO

Sea Salt

SEASONAL FRUIT SEMIFREDDO

Pistachio Crumble, White
Chocolate Drizzle

GELATO BAR

Pistachio & Amarena Cherry,
Biscotti Crumble, Candied Nuts,
Olive Oil Drizzle

PETIT PASTICCERIA

Cannoli with Ricotta & Pistachio,
Assorted Macarons