



2026 SPECIAL WEDDING PACKAGE



Saturdays & Long Weekend Sundays

\$155 per guest

\$2,500 venue fee | 80 guest minimum

Fridays

\$145 per guest

\$2,500 venue fee | 65 guest minimum

Thursdays & Sundays

\$134 per guest

\$2,000 venue fee | 45 guest minimum

Mondays, Tuesdays & Wednesdays

\$124 per guest

\$1,500 venue fee | 30 guest minimum

Guest minimums not met will be subject to additional charges.



THE MENU

Fiume 3-Course

Three courses including 3 canapés & late-night poutine station



THE VENUE

Complimentary one-night stay

All tables, chairs, black or white linens, napkins, cutlery, plates, stemware & chargers

Battery-operated candles, candlestick holders, tea lights, choice of coloured runners,

card boxes, table numbers, easel, silk florals & onsite décor

Full tear-down and setup based on your chosen floorplan

Use of our beautiful dining room for dinner and reception



ADDITIONAL UPGRADES

Gorgeous Outdoor Ceremony Space

\$950

Includes chairs, arbor, décor, setup & tear-down



Menu is subject to change without notice.

All prices subject to 18% service charge and 13% HST.

FIUME



CANAPÉS

(CHOOSE THREE)

Bruschetta di Firenze

Hand-cut marinated beefsteak tomato, red onion, fresh basil, extra virgin olive oil & balsamic, served warm on grilled sourdough

Arancini della Italia del Sud

Prosciutto di Parma & green pea with mozzarella on rustic pomodoro

Polpettine di Carne

Hand-formed pork & beef miniature meatball, oregano and basil on rustic pomodoro

Hand-Rolled Spanakopita

Spinach and garlic sauté, feta, dill & lemon labneh — chive tzatziki

Tofu Crunch Cracker

Fried & marinated tofu with ground pork in mushroom soy and oyster sauce with black sesame

Caprese Skewer

Heirloom grape tomato & bocconcini with basil chiffonade & extra virgin olive oil

Forager's Find

Coffee mushroom & shallot duxelles, truffled cream cheese & scallion on puff pastry

Brie & Bacon Jam

Double cream brie with smoky date & sweet onion compote on crostini

Thai Chicken Satay

Skewered marinated chicken breast with peanut Thai satay sauce, green scallion & black sesame seed

CANAPÉS

(UPGRADES)

Coconut Shrimp +\$4 / person

Crispy fried shrimp, homemade buttermilk-dill ranch

Sashimi Spoon +\$5 / person

Yellowfin tuna, wasabi aioli, togarashi spice & rice paper tuile on Chinese spoon

Smokin' Slider +\$4 / person

House-ground chuck and blade patty, smoked cheddar, crispy fried shallot & adobo aioli

Western AAA Tartare +\$5 / person

Black Angus hand-cut, caper, shallot, grainy mustard, kosher dill, extra virgin olive oil & thyme on crostini

Miso Salmon Bites + \$5 / person

Miso butter glazed, Cedar baked Salmon

Pulled Pork Slider + \$3 / person

Slow braised pork shoulder, herb aioli, garlic coleslaw

Bacon Wrapped Scallops + \$6 / person

Pan seared, finished in brown butter

APPETIZERS

(CHOOSE ONE)

Autumn Liquid Gold

Butternut squash, toasted pumpkin seed with dark-spice crema & smoked capsicum chili oil

Smoked Tomato Soup

Roasted vegetables, garlic and hickory-smoked Roma tomatoes, puréed silky and smooth

Stacked Caesar

Romaine heart generously tossed in house-made authentic Caesar, tapenade-dipped crouton, steak-cut bacon & Grana Padano

Fiume Panzanella

Marinated tomatoes & cucumber, pickled onions, garbanzo bean & sourdough crouton with yellow pepper and champagne vinaigrette

Petal Point Gorgo

Endive wedges, walnut, candy-stripe beet, pomegranate seed sprinkle, blue cheese crumble dressing

Mozzarella & Tomato Caprese

Marinated tomato, fresh mozzarella, basil, extra virgin olive oil & balsamic glazed

Whipped Chevre

Herb whipped goat cheese, garlic confit roasted tomato, dill & chive

Seared Tuna +\$4 / person

Lightly seared Yellowfin Tuna, rolled in leak ash, wasabi and kecap manis, wakame, Rice Paper Crisp

Prawn Cocktail +\$5 / person

Jumbo Prawn, house made buttermilk ranch, horseradish seafood sauce

MAIN FARE

(CHOOSE TWO PROTEIN, ONE VEGETARIAN)

Bordeaux Shorties

AAA Alberta Premium Black Angus short rib slow-braised fork tender. Garlic whipped potatoes, seasonal vegetable medley, rich grainy mustard demi-glace

Pan-Seared Supreme

Skin-on chicken supreme, lemon and garlic butter, fried fingerling potato with seasonal vegetable medley, roasted red pepper and chèvre cream

Grilled Atlantic Salmon

Charbroiled fillet topped with grilled tomato & dill salsa, seasonal vegetable medley on pesto gnocchi

3 Cheese Ravioli

Specially sourced and imported, handmade from Montréal, served in a traditional vodka sauce

Forager's Basket

Exotic mushroom medley in a rich white truffle risotto, Pecorino Romano

Pasta Rotolata

Four Cheese filling rolled in hand made pasta sheets with a rich & creamy Rosé Sauce

Mediterranean Pork Chop

Mediterranean sauce with tomato, onion garlic, kalamata olive, roasted potato & seasonal vegetables

MAIN FARE

UPGRADES

Québec Confit Duck +\$7 / person

Slow-cooked duck leg, fried polenta cake, oyster mushroom & spinach flash, cherry balsamic glaze

Striploin Centre Cut +\$18 / person

AAA Alberta Premium Black Angus (medium-rare) with Comté & sweet onion potatoes au gratin, asparagus, red pepper & rich wine demi-glace

Ribeye Centre Cut +\$20 / person

AAA Alberta Premium Black Angus (medium-rare) with Comté & sweet onion potatoes au gratin, asparagus, red pepper & rich wine demi-glace

Tenderloin Centre Cut +\$20 / person

AAA Alberta Premium Black Angus (medium-rare) with Comté & sweet onion potatoes au gratin, asparagus, red pepper & rich wine demi-glace

Lamb Shank +\$10 / person

Slow braised, Barolo sauce, garlic whipped potato, seasonal vegetables & pomegranate seed

Veal Chop +\$20 / person

Lightly Grilled, roasted potato, porcini mushroom sauce, asparagus, red pepper

Mediterranean Moments +\$6 / person

Seared & scored red snapper with seasonal vegetable medley, seafood risotto & Tuscan cherry tomato compote

Seafood Linguini +\$15 / person

Shrimp, scallops, mussels, tomato, white wine & chervil cream sauce

Chateau Briand +\$30 / person

AAA Alberta Premium Black Angus tenderloin (medium-rare), bearnaise sauce, pomme de chaise, foie gras torchon

DESSERTS

CHOOSE ONE

Madagascar Vanilla Bean Brûlée

Delicate custard baked to a fluffy shimmer, torched and topped with fresh fruit

Citrus Panna Cotta

Tangerine citrus silky flan with blackberry & allspice coulis

Bailey's Lush Tiramisù

Whipped cream and mascarpone, ladyfingers loaded with Irish cream and chocolate shavings

Torta della Nonna

Delicate crust cradling a rich lemon custard, dusted with icing sugar and served with torched liquid meringue

Chocolate Truffle Cake

Personal-sized, light batter and heavy chocolate ganache glaze, coconut whipped cream and blackberry compote

Cannoli

Traditional pastry shell, sweetened ricotta and chocolate filling

Pavlova

Fresh fruit and compote in a light margarine nest

