2028 WEDDING PACKAGE

Saturdays & Long Weekend Sundays

$169 per guest

$2,500 venue fee | 80 guest minimum

Fridays

$159 per guest

$2,500 venue fee | 65 guest minimum

Thursdays & Sundays

$144 per guest

$2,000 venue fee | 45 guest minimum

Mondays, Tuesdays & Wednesdays

$134 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

Indoor Ceremony Space

$300

Includes chairs, decorated arbor, 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 blazed, 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