

# WEDDINGS

## *Menu Information*



**FRASER DOWNS**

RACETRACK AND CASINO



*Fraser Downs Racetrack & Casino may be your destination of choice at an affordable price. You can choose from a wide range of areas, from our luxurious Clubhouse which features terraced seating and floor to ceiling windows or our Homestretch which can seat over 600 guests.*

*Our grassy infield is an ideal area to host your summer ceremony. Create an impeccable photo opportunity with a gorgeous backdrop of the mountains and of our fountain pond.*

*Fraser Downs also offers a wide variety of new and innovative dining options to suit your budgetary needs. Ask us about our selection of fabulous buffet options.*

*Call us today to speak to one of our representatives, as we look forward to making your wedding here at Fraser Downs a memorable one.*

*For more information, please contact our Reservations Department at 604-575-5603 or [reservations@fraserdowns.com](mailto:reservations@fraserdowns.com).*

*Select  
Dinner Buffet*



## **Select Buffet**

*(Minimum 50 Guests)*

### **Salads**

*~ Choice of Four ~*

Fraser Valley Greens and Herbs, Assorted Dressings  
Crisp Romaine Leaves, Caesar Dressing, Herbed Croutons, Parmesan Cheese  
Balsamic Penne Rigate and Grilled Vegetable Salad  
Baby Red-Skin Potato in Grainy Dijon Dressing  
Red Cabbage Slaw with Apples and Raisins  
Balsamic Mushroom and Red Onion Medley

### **Decorative Platters**

European Deli Mirror with Pickles and Condiments  
Crudite and Dip  
Fire Grilled Vegetable Platter  
Tomato Bocconcini with Balsamic Syrup and Basil Oil  
Canadian Cheese Board

## **Entrées**

*~ Choice of Three ~*

### *Poultry*

Pesto Grilled Chicken Breast with Sun-Dried Tomato Jus  
Oven Baked Chicken Pieces in Creamy White Mushroom Sauce  
Ancho Chili Chicken with Smokey Pepper Ragout  
Herb Marinated Chicken Breast in Mediterranean Tomato Sauce  
Coconut Chicken Curry

### *Seafood*

Salmon Filet with Pernod Herb Cream  
Salmon with Warm Caperberry Salsa  
Salmon in Coconut Tamarind Emulsion  
Pacific Sole with Lemon Dill Sauce

### *Beef*

Beef Stroganoff  
Roasted Loin of Pork with Brandy Peppercorn Sauce

### *Vegetarian*

Vegetarian Mushroom Polenta with Ratatouille  
Chickpea Coconut Curry  
Vegetable Lasagna with a Choice of Tomato or Cream Sauce  
Channa Dhal Paneer – Curried Lentils and Paneer Cheese

## **Sides**

Saffron Rice Pilaf  
Shallot Whipped Potatoes or Herb Roasted Potatoes  
Seasonal Vegetables

## **Desserts**

Fresh Seasonal Fruit Platter  
Chef's Dessert Display  
Coffee, Tea

Bakery Fresh Dinner Rolls & Butter Included

*Gourmet  
Dinner Buffet*



# **Gourmet Buffet**

*(Minimum 50 Guests)*

## **Salads**

*~ Choice of Five ~*

Fraser Valley Greens and Herbs, Assorted Dressings  
Crisp Romaine Leaves, Caesar Dressing, Herbed Croutons, Parmesan Cheese  
Balsamic Penne Rigate and Grilled Vegetable Salad  
Baby Red-Skin Potato in Grainy Dijon Dressing  
Red Cabbage Slaw with Apples and Raisins  
Tri Colour Fusili with Baby Shrimp in Pesto Dressing  
Balsamic Mushroom and Red Onion Medley  
Thai Noodle Salad with Vegetable and Beef Strips in Tangy Sesame Dressing

## **Decorative Platters**

European Deli Mirror with Pickles and Condiments  
Crudite and Dip  
Fire Grilled Vegetable Platter  
Tomato Bocconcini with Balsamic Syrup and Basil Oil  
Seafood Display  
Canadian and Imported Cheeses

## **Entrées**

*~ Choice of Three ~*

### *Poultry*

Pesto Grilled Chicken Breast with Sun-Dried Tomato Jus  
Oven Baked Chicken Pieces in Creamy White Mushroom Sauce  
Ancho Chili Chicken with Smokey Pepper Ragout  
Herb Marinated Chicken Breast in Mediterranean Tomato Sauce  
Coconut Chicken Curry

### *Seafood*

Wild BC Salmon Filet with Pernod Herb Cream  
Wild BC Salmon with Warm Caperberry Salsa  
Wild BC Salmon in Coconut Tamarind Emulsion  
Pacific Sole with Lemon Dill Sauce  
Halibut Filet with Leek Butter Sauce

### *Beef*

Beef Stroganoff  
Roasted Loin of Pork with Brandy Peppercorn Sauce

### *Vegetarian*

Vegetarian Mushroom Polenta with Ratatouille  
Chickpea Coconut Curry  
Vegetable Lasagna with a Choice of Tomato or Cream Sauce  
Channa Dhal Paneer – Curried Lentils and Paneer Cheese  
Roasted, Seven Grain Stuffed Bell Peppers

## **Carvery**

*~ Choice of One ~*

Slow Roasted AAA Beef Top Round  
Dijon and Garlic Crusted Leg of Lamb  
Roasted Turkey with Accompaniments

## **Sides**

Saffron Rice Pilaf  
Shallot Whipped Potatoes or Herb Roasted Potatoes  
Seasonal Vegetables

## **Desserts**

Fresh Seasonal Fruit Platter  
Chef's Dessert Display  
Coffee, Tea

**Bakery Fresh Dinner Rolls & Butter Included**

*Deluxe  
Dinner Buffet*



# **Deluxe Buffet**

*(Minimum 50 Guests)*

## **Salads**

*~ Choice of Six ~*

Fraser Valley Greens and Herbs, Assorted Dressings  
Crisp Romaine Leaves, Caesar Dressing, Herbed Croutons, Parmesan Cheese  
Spinach, Mandarin and Crisped Bacon in Citrus Vinaigrette  
Balsamic Penne Rigate and Grilled Vegetable Salad  
Baby Red-Skin Potato in Grainy Dijon Dressing  
Red Cabbage Slaw with Apples and Raisins  
Beet, Fennel and Mandarin Salad with Currants and Pecans  
Tri Colour Fusili with Baby Shrimp in Pesto Dressing  
Balsamic Mushroom and Red Onion Medley  
Thai Noodle Salad with Vegetable and Beef Strips in Tangy Sesame Dressing

## **Decorative Platters**

European Deli Mirror with Pickles and Condiments  
Crudite and Dip  
Fire Grilled Vegetable Platter  
Tomato Bocconcini with Balsamic Syrup and Basil Oil  
Seafood Display  
Whole Poached Decorated Salmon Display  
Canadian and Imported Cheeses

## **Entrées**

*~ Choice of Three ~*

### *Poultry*

Pesto Grilled Chicken Breast with Sun-Dried Tomato Jus  
Oven Baked Chicken Pieces in Creamy White Mushroom Sauce  
Ancho Chili Chicken with Smokey Pepper Ragout  
Herb Marinated Chicken Breast in Mediterranean Tomato Sauce  
Coconut Chicken Curry  
Cassoulet – Duck, Bacon and Navy Beans Stew

### *Seafood*

Wild BC Salmon Filet with Pernod Herb Cream  
Wild BC Salmon with Warm Caperberry Salsa  
Wild BC Salmon in Coconut Tamarind Emulsion  
Pacific Sole with Lemon Dill Sauce  
Halibut Filet with Leek Butter Sauce  
Cioppino – Seafood and Vegetable Stew in Saffron Broth

### *Beef*

Beef Stroganoff  
Braised Lamb Shank in Tomato Ragout  
Roasted Loin of Pork with Brandy Peppercorn Sauce

### *Vegetarian*

Vegetarian Mushroom Polenta with Ratatouille  
Three Cheese Tortellini in Creamy Asiago Gratin  
Chickpea Coconut Curry  
Vegetable Lasagna with a Choice of Tomato or Cream Sauce  
Channa Dhal Paneer – Curried Lentils and Paneer Cheese  
Roasted, Seven Grain Stuffed Bell Peppers

## **Carvery**

*~ Choice of One ~*

Slow Roasted AAA Prime Rib  
Slow Roasted AAA Beef Top Round  
Dijon and Garlic Crusted Leg of Lamb  
Roasted Turkey with Accompaniments

## **Sides**

Saffron Rice Pilaf  
Shallot Whipped Potatoes or Herb Roasted Potatoes  
Seasonal Vegetables

## **Desserts**

Fresh Seasonal Fruit Platter  
Chef's Dessert Display  
Petit Fours  
Coffee, Tea

Bakery Fresh Dinner Rolls & Butter Included

*In-Field  
Barbeque*



# **In-Field Barbeque**

*(Minimum 75 Guests)*

## **Salads**

*~ Choice of Six ~*

Fraser Valley Greens and Herbs, Assorted Dressings  
Crisp Romaine Leaves, Caesar Dressing, Herbed Croutons, Parmesan Cheese  
Spinach, Mandarin and Crisped Bacon in Citrus Vinaigrette  
Balsamic Penne Rigate and Grilled Vegetable Salad  
Baby Red-Skin Potato in Grainy Dijon Dressing  
Red Cabbage Slaw with Apples and Raisins  
Beet, Fennel and Mandarin Salad with Currants and Pecans  
Tri Colour Fusili with Baby Shrimp in Pesto Dressing  
Balsamic Mushroom and Red Onion Medley  
Thai Noodle Salad with Vegetable and Beef Strips in Tangy Sesame Dressing

## **Decorative Platters**

European Deli Mirror with Pickles and Condiments  
Crudite and Dip  
Fire Grilled Vegetable Platter  
Tomato Bocconcini with Balsamic Syrup and Basil Oil  
Seafood Display  
Canadian and Imported Cheeses

## **Accompaniments**

Saffron Rice Pilaf  
Shallot Whipped Potatoes or Herb Roasted Potatoes  
Vegetable Lasagna with a Choice of Tomato or Cream Sauce  
Seasonal Vegetables  
Roasted, Seven Grain Stuffed Bell Peppers  
Corn on the Cob

## **From the Grill**

New York Steak  
Chicken Satay  
Beef Satay  
New Zealand Lamb Chops  
Marinated Jumbo Prawns  
Mini Burgers

\*includes sauces, condiments and dips

## **Desserts**

Fresh Seasonal Fruit Platter  
Chef's Dessert Display  
Coffee, Tea

**Bakery Fresh Dinner Rolls & Butter Included**

*Plated  
Menu Options*



# **Plated Menu Options**

## **Salads**

### *House Greens*

Fraser Valley Greens, Grape Tomatoes and Cucumbers with Balsamic Vinaigrette

### *Caesar Salad*

Crisp Fresh Romaine Leaves Tossed With Classic Caesar Dressing, Herb Croutons and Zesty Parmesan Cheese

### *Tomato Bocconcini*

Fresh Vine Ripened Tomatoes, Bocconcini Cheese and Crisped Onion Drizzled With Balsamic Syrup and Virgin Olive Oil

### *Cloverdale Mix*

Farm Fresh Baby Lettuces, Pumpkin Seeds, Roasted Beet and Crumbled Goat Cheese Drizzled with Honey Shallot Vinaigrette

## **Soups**

### *Roasted Garlic Tomato*

Topped with Basil Pesto and Asiago Cheese Crisp

### *Chicken Noodle*

Classic Comfort with Diced Chicken Breast and Fresh Herbs

### *Roasted Butternut Squash Bisque*

Topped with Orange and Thyme Whipped Cream

*Beef Barley*  
Rich and Hearty Classic

*Curried Lentil*  
Spiced Lentils, Tomatoes and Loads of Fresh Coriander

*Beef Barley*  
Chefs' Soup of the Day

## **Appetizers**

*Mushroom Strudel*  
Roasted Portabello Mushrooms, Sun-Dried Cranberries and Goat Cheese Baked  
in a Crispy Pastry Shell with Balsamic Syrup

*Brie Tart*  
Baked with Sun-Dried Blueberries and Drizzled with Port Wine Reduction

*Rosemary Scallop*  
Pan Seared Wild Scallop on a Bed of Tomato Rosemary Confetti

*Prawn Cocktail*  
Three Jumbo Prawns with Traditional Cocktail Sauce and Wasabi Cream

*Crab Cakes*  
Dungeness Crab and Halibut Cakes with Fresh Greens and Saffron Aioli

*Beef Carpaccio*  
Thinly Shaved, Seared AAA Tenderloin, Truffle Oil, Asiago Cheese, Crispy Capers

## **Entrées**

### *Spaghettini Bolognese*

Truly Italian, Made with Cubed Sirloin, Fresh Tomatoes, Red Wine, Basil, Shaved Garlic and Topped with Asiago Cheese

### *Fettucine Carbonara*

Crisped Bacon, Egg and Romano Cheese

### *Baked Lasagna*

Broad Noodles Layered with Ricotta, Mozzarella and Asiago Cheese in Rich Tomato Beef Sauce

### *Wild BC Salmon*

Sun-Dried Tomato Roasted 8 oz Wild Coho Filet, Whipped Potato and Seasonal Vegetables

### *Baked Halibut*

Herb Crusted, Baked 7 oz Halibut Filet, White Butter Leek Sauce, Whipped Potato and Seasonal Vegetables

### *Roasted Sablefish*

Pan Roasted, Shiitake Mushroom Crusted 7 oz Sablefish Filet, Squash Bisque, Whipped Potato and Seasonal Vegetables

### *Chicken Saltimbocca*

Crisp Roasted 8 oz Chicken Breast Rolled with Prosciutto Ham and Sage, Served with Port Demi Glaze, Whipped Potato and Seasonal Vegetables

### *Pesto Chicken Supreme*

Pesto Marinated, Grilled 8 oz Chicken Breast, Served with Sun-Dried Tomato Jus, Whipped Potato and Seasonal Vegetables

*New York Steak*

12 oz AAA New York, Brandy Peppercorn Sauce, Whipped Potato and Seasonal Vegetables

*Filet of Beef*

10 oz AAA Beef Tenderloin, Port Wine Demi Glace, Whipped Potato and Seasonal Vegetables

*Rack of Lamb*

10 oz Herb and Dijon Crusted Rack Of Lamb, Roasted Garlic Jus, Whipped Potato and Seasonal Vegetables

**Desserts**

*Cheesecake*

Traditional Sour Cream and Philadelphia Cheese Baked Cheesecake, Whipped Cream, Fresh Berries

*Warm Apple Tart*

Baked Apple Tart with Vanilla Ice Cream and Caramel Sauce

*Chocolate Truffle Cake*

Layered with Chocolate Mousse and Hazelnut Sponge Cake

*Crème Brulee*

Vanilla Bean Custard, Burnt Sugar, Whipped Cream, Fresh Seasonal Berry

*Reception  
Menu*



## **Hors D'oeuvres**

*(Minimum 3 dozen each selection)*

### *Cold*

Petit Choux with Shiitake Mushroom "Pate"  
Tomato Basil Bruschetta  
Truffled Portobello Mushroom and Asiago Wedges  
Beef Carpaccio with Truffle Aioli  
Chilled Mussels on a Half Shell With Cilantro Lime Salsa  
Cucumber, Dill Cream Cheese and Smoked Salmon Rounds  
Chilled Jumbo Prawns, Cocktail Sauce  
Roasted Beef, Boursin and Gherkin Canapé  
Ahi Tuna Tartare on Melba Toast  
Seared Ahi Tuna Loin, Wasabi Crème Fraiche, Cucumber  
Bocconcini and Sundried Tomato Crostini  
Belgium Endive, Maple Pecan and Stilton

### *Hot*

Mini Spanakopita  
Vegetarian Spring Rolls  
Chicken Satay with Indonesian Peanut Sauce  
Mini Crab Cakes with Saffron Aioli  
Miso and Nori Salmon Bites  
Spinach and Smoked Bacon Quiche  
Bell Pepper and Asiago Quiche  
Jumbo Prawns in Smokey Chipotle Butter  
Seared Scallops and Herbed Tomato Crostini  
Grilled Lamb Lollipops

## **Decorative Platters**

### *Fresh Fruit Platter*

Selection of seasonal fruit

### *Cheese Platter*

Canadian and Imported Cheese Display, Grapes, Nuts, Crackers and Baguette

### *Crudités with Dip*

Farm fresh vegetables with dip

### *Quarter Cut Sandwich Tray*

Variety of sandwiches including vegetarian options

### *Gourmet Sandwich Platter*

Selection of open-faced sandwiches with pickles and olives

### *Bridge Platter*

Calamari, dry ribs, cheese toast, onion rings, spring rolls, fresh veggie sticks, nacho chips, fries, dips and chunky tomato salsa

### *Antipasto*

Grilled Vegetables, Cured Italian Cold cuts, Chilled Prawns, Mussels and Smoked Salmon, Bocconcini and Sundried Tomato, Pickles and Olives

### *Sushi Platter*

Selection of Maki, Futomaki and Nigiri Sushi

### *Seafood Display*

Whole Poached BC Salmon, Chilled Prawns, Mussels, Smoked Mackerel, Calamari Salad

*Grilled Vegetable Platter*

Fresh Herb, Olive Oil and Garlic Marinade

*European Deli Platter*

Selection of Cold cuts and Cured Meats, Fresh Dinner Rolls,  
Pickles and Condiments

*Oyster Station*

5 Dozen of Fresh Pacific Oysters, Traditional Accompaniments

**Carvery**

Canadian AAA Prime Rib Roast  
Slow Roasted AAA Top Round  
Whole Roasted Striploin  
Honey Glazed Festive Ham  
Whole Roasted Turkey  
Dijon and Rosemary Crusted Leg of Lamb

*\*includes, condiments and fresh dinner rolls*

**Dessert Table**

3 Dozen Petit Fours  
Selection of Cakes  
Assorted Squares

Bakery Fresh Dinner Rolls & Butter Included

*Banquet  
Terms & Conditions*

