



bridges

WEDDINGS 2018-2019



Congratulations!

BRIDGES IS COMMITTED TO ENSURING THAT YOU REMAIN STRESS FREE TO HAVE THE MOST ENJOYABLE DAY!



Here is what our couples are saying..

“Our wedding was absolutely perfect! The venue has breath taking views during the day and into the evening. The setting was romantic & rustic.”-**Cathy & Chris**

“We were absolutely thrilled beyond measure with our evening. We were so happy with all the Bridges staff. You all went above and beyond to make sure everything run smoothly and the service was impeccable. The food was perfect and many guests have commented on how impressed they were with the quality of the food, presentation and service. The servers were so friendly and helpful and they always checked in to make sure we had everything we needed. Bridges will continue to be our favorite restaurant for many years to come.” - **Macushla & Jeff**

“Our wedding last Sunday was wonderful. Many people said it was the best wedding they had ever been to, and I think that the professional service and top-notch appearance of Bridges contributed enormously to that. All the staff members were informative, helpful and friendly, and took very good care of all of our guests. The food was amazing - tasty and beautifully presented. It was a memorable night, for sure!” – **Melanie K.**

“We held our wedding and reception at the Bridges Restaurant in July 2017. I cannot say enough about how well everything was handled. I have no hesitation in recommending Bridges Restaurant for a wedding.” – **David & Dave**

Canapés

\$36 PER DOZEN

Hot

PAN SEARED VEGETABLE POT STICKERS
CILANTRO SOY SAUCE

LAMB MEATBALLS
RITA SAUCE

CHICKEN SATAY
THAI PEANUT SAUCE

RISOTTO BALLS
MOZZARELLA, PARMESAN,
PESTO AIOLI DIP

STUFFED MUSHROOMS
BEEF, BREAD CRUMBS,
GRANA PADANO

PRAWN & CRAB CAKES
CITRUS CAPERS AIOLI

PRAWN DUMPLINGS
CHIPOTLE AIOLI

MINI GRILLED CHEESE SQUARES
ROASTED TOMATO MOUSSE

Cold

CAPRICE SKEWERS
CHERRY TOMATOES, BOCCONCINI,
BASIL, BALSAMIC REDUCTION

SMOKED SALMON ROULADE
FLAVORED CREAM CHEESE,
CUCUMBER BED

GOAT CHEESE CROSTINI
MARINATED CHERRY TOMATOES,
MICRO GREENS

SEARED CANADIAN STEAK CROSTINI
CARAMELIZED ONIONS, DIJON MUSTARD

PROSCIUTTO MELON SKEWERS
CUMIN VINAGRETTE

SEARED RARE SUSHI GRADE AHI TUNA
MANGO SALSA, SRIRACHA

COMOX BRIE
CHIPOTLE CURRANT JELLY, CROSTINI

TEMPURA TIGER PRAWNS
SWEET CHILI SAUCE

SPRING ROLLS
RICE PAPER, CILANTRO, RICE
WINE VINEGAR, PEA SHOOT

\$48 PER DOZEN

Premium Hot

PRAWN, CHORIZO BROCHETTES
CHIPOTLE MAYONNAISE

Premium Cold

LOBSTER ROLL

SPICY SHRIMP
GAZPACHO SHOOTERS, AVOCADO ESPUMA

CANAPES ARE AVAILABLE BY A MINIMUM 5 DOZEN PER ITEM

Menus



Plated Dinner

APPETIZERS

FIRE ROASTED TOMATO AND BASIL SOUP CHIPOTLE ESPUMA AND GRILLED CHEESE CROUTONS

CREAMY FOREST MUSHROOMS SOUP RICOTTA ESPUMA, TRUFFLE OIL AND BRIOCHE CROUTONS

BRIDGES CAESAR SALAD GRANA PADANO, GARLIC CROUTONS

QUINOA & ARUGULA SALAD PEARS, MANDARIN ORANGE. GOAT CHEESE AND APPLE CIDER VINAIGRETTE

PRAWN & CRAB CAKES LEMON, CAPER AIOLI

ORGANIC MIXED GREEN SALAD CUCUMBER, SUNFLOWER SEEDS, CHERRY TOMATOES, RED RADISH, BELL PEPPERS AND APPLE CIDER VINAIGRETTE

ENTRÉE

GRILLED WILD BC SALMON MAPLE GLAZE OR CITRUS YOGURT

CHICKEN SUPREME MUSHROOM GRAVY OR THYME GLAZE

PAN SEARED BC HALIBUT (APR THROUGH OCT) CHAMPAGNE FENNEL CREAM OR CITRUS SAFFRON SAUCE

BEEF TENDERLOIN DIANE SAUCE OR MADEIRA JUS

VEGETARIAN THAI CURRY TAGLIATELLE SEASONAL VEGETABLES AND PEANUTS

PREMIUM ENTRÉE + \$25.00

SURF & TURF BEEF TENDERLOIN AND PRAWNS, MADEIRA JUS OR DIANE SAUCE

RACK OF LAMB "EN CROUTE" LAMB JUICE REDUCTION

NOVA SCOTIA LOBSTER GARLIC CLARIFIED BUTTER

Plated Dinner Continued

STARCH

GRATIN DAUPHINOISE

MASHED POTATOES

ROASTED NUGGET POTATOES

WILD RICE PILAF

ALL ENTREES COME WITH SEASONAL VEGETABLES AND YOUR CHOICE OF STARCH

DESSERT

CHOCOLATE FUDGE CAKE WHIPPED CREAM, BERRY GARNISH

BRIDGES BAKED CHEESECAKE BERRY SAUCE

VANILLA BEAN BRULEE WITH BISCOTTI

POTS DE CRÈME DOUBLE CHOCOLATE, WHIPPED CREAM

TIRAMISU

INCLUDES COFFEE AND TEA SERVICE

Plated Dinner Pricing

\$75.00 PER PERSON FOR THREE COURSE DINNER WITH A CHOICE OF 2 ENTRÉES,

1 APPPETIZER, 1 DESSERT

\$8.00 PER PERSON PER ITEM – FOR ADDITIONAL MENU CHOICES

*THE PRICE DOES NOT INCLUDE GRATUITY OR TAX AND IS SUBJECT TO CHANGE

MENU SURCHARGE – APPLIES TO EACH GUEST IN THE PARTY

*YOUR GUESTS MAKE THEIR ENTRÉE SELECTION AT THE EVENT.

*WE ARE HAPPY TO ACCOMMODATE GUESTS WITH ALLERGIES AND DIET CONCERNS



Buffet

SALADS & CHILLED PLATTERS - SELECT FOUR ITEMS

ORGANIC MIXED GREENS SUNFLOWER SEEDS, CARROTS, RED RADISH, BELL PEPPERS, APPLE CIDER VINAIGRETTE

BRIDGES CEASAR SALAD GRANA PADANO, GARLIC CROUTONS

DOUBLE SMOKED BACON & POTATO SALAD

CABBAGE COLESLAW HONEY MUSTARD DRESSING

SLICED TOMATOES AND CUCUMBER

THAI TOFU NOODLE SALAD

QUINOA & ARUGULA SALAD MANDARIN SEGMENTS, GOAT CHEESE

FRESH CRUDITÉS BUTTER MILK RANCH DIP

TOMATO BOCCONCINI PLATTER BASIL, BALSAMIC REDUCTION

COLD SMOKED SALMON CAPERS, RED ONIONS

HOT DISHES

BAKED WILD SALMON SOY MAPLE GLAZE

GRILLED CHICKEN BREAST MUSHROOM GRAVY

BRAISED SHORTRIB AU JUS

VEGETABLE LASAGNA ZUCCHINI, EGGPLANT, RED PEPPER, SPINACH, RICOTTA

SIDES

SEASONAL VEGETABLES

HERB AND BUTTER ROASTED NUGGET POTATOES

CARVING STATION - CHOICE OF ONE

HERB CRUSTED RIBEYE

STRIPLOIN MUSTARD, GARLIC RUB

ACCOMPANIMENTS: AU JUS, HORSERADISH, CHIMICHURRI, DIJON MUSTARD

DESSERTS

CHOCOLATE FUDGE CAKE WHIPPED CREAM, BERRY GARNISH

BRIDGES BAKED CHEESECAKE BERRY COMPOTE

POTS DE CRÈME WHIPPED CREAM

ASSORTED PLATTERS COOKIES, TARTS, PROFITEROLES, MACAROONS

ALL MEALS INCLUDE COFFEE OR TEA

Pricing

\$85.00 PER PERSON

*MINIMUM 60 PEOPLE, MAXIMUM 130 PEOPLE

*THE PRICE DOES NOT INCLUDE GRATUITY OR TAX

Late Night Snacks

\$8 PER ITEM – MINIMUM 20 GUESTS

CLASSIC MINI CHEESE BURGERS CHEDDAR, LETTUCE, TOMATO, GARLIC MAYO

BRIOCHE GRILLED CHEESE WITH BACON & TOMATO CREAM

SMOKED SALMON FLATBREAD BECHAMEL SAUCE, CAPERS, RED ONION

PULLED CHICKEN SLIDERS HOUSE MADE BBQ SAUCE, CREAMY COLESLAW

POUTINE REAL CHEESE CURDS, CHICKEN GRAVY

MEATBALLS SPICY TOMATO SAUCE, GRANA PADANO

PIZZA STATION (CHOOSE THREE) MARGHERITA, PEPPERONI, QUATTRO FORMAGGI, VEGETARIAN, SMOKED SALMON



Plated Lunch

STARTER – CHOOSE ONE

TOMATO BISQUE GRILLED CHEESE CROUTONS

ORGANIC GREENS SALAD CUCUMBER, SUNFLOWER SEEDS, CHERRY TOMATOES, RED RADISH AND APPLE CIDER VINAIGRETTE

BRIDGES CAESAR SALAD GRANA PADANO, BRIOCHE CROUTONS

ENTRÉE – CHOOSE TWO

SEARED WILD BC SALMON WILD RICE PILAF, SEASONAL VEGETABLES, CITRUS CREAM

GRILLED FLAT IRON STEAK POMME FRITES, MADEIRA JUS

ROASTED CHICKEN MUSHROOM GRAVY, MASHED POTATOES, TOMATO PROVENCAL

BROCCOLINI HEAD MACARONI AND CHEESE GRANA PADANO, TRUFFLE OIL

DESSERT – CHOOSE ONE

BRIDGES BAKED CHEESECAKE BERRY COMPOTE

POTS DE CREME WHIPPED CREAM, DOUBLE CHOCOLATE

GELATO

ALL MEALS INCLUDE COFFEE OR TEA

Plated Lunch Pricing

\$45/PERSON - TWO COURSE MEAL WITH A CHOICE OF 2 ENTREES, 1 APPETIZER OR 1 DESSERT

\$55/PERSON- THREE COURSE MEAL WITH A CHOICE OF 2 ENTREES, 1 APPETIZER, 1 DESSERT

*THE PRICE DOES NOT INCLUDE GRATUITY OR TAX

*YOUR GUESTS MAKE THEIR ENTRÉE SELECTION AT THE EVENT.

*WE ARE HAPPY TO ACCOMMODATE GUESTS WITH ALLERGIES AND DIET CONCERNS



FAQ & POLICIES

WHAT IS INCLUDED?

- WHITE TABLE LINENS & NAPKINS
- PROFESSIONAL STAFF: HOSTS, BAR AND SERVICE
- ONE WIRED MICROPHONE
- HOUSE MUSIC SYSTEM FOR BACKGROUND MUSIC
- EASEL, WELCOME TABLE & MUSIC STAND
- ADDITIONAL TABLES & LINENS FOR CAKE, GIFTS, ETC.
- CANDLES FOR GUEST TABLES (LIMITED NUMBER)
- MENU TASTING FOR BRIDE AND GROOM
- TABLE NUMBERS
- PRINTED MENU'S WITH CUSTOM HEADER
- PLANNING CONSULTATIONS & MEETINGS AS NEEDED

HOW MANY PEOPLE CAN YOU ACCOMMODATE?

WE OFFER PLATED MEALS FOR UP TO 150 PEOPLE AND COCKTAIL RECEPTIONS FOR UP TO 250 GUESTS.

****GROUPS WITH MORE THAN 50 GUESTS ARE REQUIRED TO BUY OUT THE DINING ROOM FOR EXCLUSIVE USE****

HOW MUCH DOES IT COST?

THE 2ND FLOOR RESTAURANT IS AVAILABLE FOR PRIVATE EVENTS WITH A MINIMUM FOOD AND BEVERAGE CHARGE OF (EXCLUDING TAX AND GRATUITY):

JANUARY 1ST – APRIL 30TH + OCTOBER - \$10,000 – EVENING

MAY, NOVEMBER- \$12,000 - EVENING

JUNE, SEPTEMBER

*SUNDAY-THURSDAY EVENINGS: \$12,000

*FRIDAY & SATURDAY EVENINGS + HOLIDAY SUNDAY'S: \$14,000

JULY, AUGUST, DECEMBER

*SUNDAY-THURSDAY EVENINGS: \$12,000

*FRIDAY + HOLIDAY SUNDAY EVENINGS: \$14,000

*SATURDAY EVENING: \$16,000

DAYTIME THROUGHOUT YEAR

9:30 AM TO 3:30 PM \$6,000

SMALLER GROUPS: NON-EXCLUSIVE USE OF THE 2ND FLOOR -

EVENING: FEWER THAN 50 GUESTS, A MINIMUM CHARGE AT \$75/ PERSON

CHILDREN FROM AGES 2-10 ARE CHARGED \$12/CHILD.

**** PLEASE NOTE, THAT THE ABOVE PRICES DO NOT INCLUDE GRATUITY OR TAXES****

**** NO SPACE IS GUARANTEED UNTIL A NON-REFUNDABLE DEPOSIT HAS BEEN RECEIVED****

WHAT GRATUITY AND TAXES CAN I EXPECT TO PAY?

A SET GRATUITY OF 18% IS CHARGED ON ALL EVENTS. THE 5% GST IS APPLIED TO ALL FOOD, BEVERAGE AND GRATUITY. A 7% PST IS APPLIED TO ANY ADDITIONAL RENTALS. LASTLY, A 10% PLT IS APPLIED TO ALL LIQUOR.

ARE THERE ANY ADDITIONAL CHARGES?

*DANCE FLOOR \$100

*CAKE CUTTING FEE \$2.00 PER PIECE

* A MUSIC FEE (SOCAN & RESOUND) IS CHARGED ON EVENTS THAT BRING IN ANY TYPE OF MUSIC;

*\$500 DAMAGE DEPOSIT WILL BE RETURNED FOLLOWING THE EVENT

CAN I HAVE MY CEREMONY THERE?

WEDDING CEREMONIES CAN BE DONE AT BRIDGES IN CONJUNCTION WITH THE RECEPTION ONLY; SEATING IS LIMITED. DEPENDING ON THE SETUP REQUIREMENTS: A FEE OF \$250 –IF THE CEREMONY FLOWS DIRECTLY INTO THE RECEPTION OR A FEE OF \$1,000 APPLIES (+ 2 HOUR WINDOW) IF WE NEED TO RESET THE ROOM FOR THE RECEPTION.

HOW DO I SECURE MY BOOKING?

A NON-REFUNDABLE DEPOSIT OF \$2,000 IS REQUIRED TO SECURE THE DATE FOR YOUR WEDDING THIS WILL BE APPLIED TO THE FINAL BILL. BRIDGES RESERVES THE RIGHT TO RELEASE ANY BOOKING THAT HAS NOT MET THIS OBLIGATION.

WHEN AM I EXPECTED TO PAY THE REMAINDER OF MY BILL?

FOR PRIVATE PARTIES THE BALANCE OF ESTIMATED CHARGES WILL BE DUE ONE MONTH PRIOR TO YOUR EVENT. AT THE CONCLUSION OF THE EVENT, ANY OVERAGES WILL BE DUE PRIOR TO DEPARTURE.

WHEN DO I HAVE TO CONFIRM THE NUMBER OF GUESTS?

WE WILL REQUIRE A GUARANTEED NUMBER OF GUESTS TWO BUSINESS DAYS PRIOR TO YOUR EVENT. YOU WILL BE CHARGED ON THE NUMBER OF GUESTS IN ATTENDANCE OR THE NUMBER OF GUESTS YOU CONFIRM, WHICHEVER IS GREATER.

WHAT IF I HAVE TO CANCEL?

A 50% CHARGE FOR FOOD AND BEVERAGE COST ESTIMATED WILL BE CHARGED FOR ANY CANCELLATIONS MADE WITHIN 90 DAYS OF SERVICE. A 100% CHARGE FOR FOOD AND BEVERAGE COST ESTIMATED WILL BE CHARGED FOR ANY CANCELLATION WITHIN 30 DAYS OF SERVICE. THE ENTIRE AMOUNT ESTIMATED, INCLUDING APPLICABLE TAXES AND GRATUITY, WILL BE CHARGED FOR GROUPS THAT FAIL TO SHOW FOR THEIR RESERVATION.

THERE ARE OTHER SERVICES I NEED FOR MY EVENT, WHERE DO I GO?

IF YOU ARE LOOKING FOR A DJ, FLORIST, PHOTOGRAPHER ETC. FOR YOUR PARTY WE ARE HAPPY TO RECOMMEND COMPANIES THAT WE HAVE WORKED SUCCESSFULLY WITH.

KATE MACHANOVA
EVENTS MANAGER

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