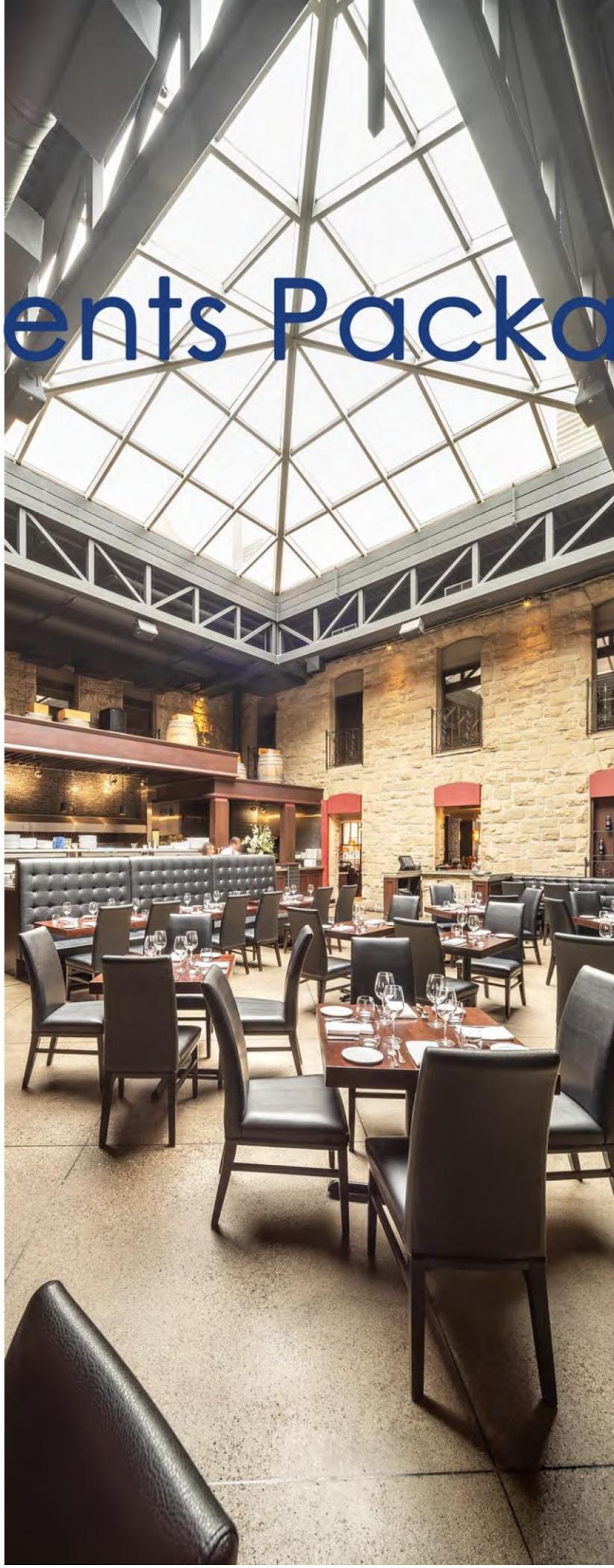


Events Package





Our Mission...

What ingredients combine to make a perfect event? Is it knowing your meal is being passionately prepared by our chefs, using local and fresh ingredients? Or perhaps it is the service; warm, friendly, and knowledgeable every visit? Our mission is to ensure you and your guests leave the table feeling appreciated and always look back on the experience as a valuable encounter.

This is the experience we at Murrieta's strive to provide you with every time you walk through our doors. Join us for everything; from quick business lunches to big wedding celebrations and everything in between! We sincerely look forward to hosting you and helping you plan a picture-perfect event.

Barb Boyd | Events Manager
e | events-reservations@murrietas.ca



Our Spaces...

Full Restaurant

350 reception | 140 sit down

Courtyard

110 reception | 80 sit down

The courtyard, which is surrounded by brick and sandstone, is truly the centerpiece of Murrieta's. The courtyard offers precision dining at its best. The pyramid glass ceiling by day, blushes with orange sunlight and blue skies, and in the evening offers mystery and intrigue by starlight. The courtyard hosts an open kitchen concept and mesmerizes guests as they are taken back in time.

Private Dining Room

26 reception | 26 sit down

Murrieta's designed a special private dining room adjacent to the north lounge, separated by mahogany French sliding doors with a feature fireplace centering the back of the room. The private dining room is certainly in considerable demand for luncheons, dinner meetings, cocktail receptions, and special events.

North Lounge

70 reception | 40 sit down

In full view from the top of the entrance staircase, provides a visual taste of the alluring atmosphere of the restaurant. Sandstone walls frame the entire bar & lounge area on each side. The focal point of the room, a fifty-foot-long mahogany bar that offers a celestial selection of wines and spirits persuading each guest to sample a variety of wines by the glass.

Set Menu Options...

Lunch

Tier One \$45 | 3 courses

choose 2 options from soups & salads, choose 2 options from pastas, and 1 from desserts

Tier Two \$50 | 3 courses

choose 2 options from soups & salads, choose 3 options from entrees, and 1 from desserts

Tier Three \$60 | 3 courses

choose 2 options from appetizers, choose 3 options from entrees, and 2 options from desserts

Dinner

Tier One \$55 | 3 courses

choose 2 options from soups & salad, choose 3 options from entrees, and 1 dessert

Tier Two \$65 | 3 courses

choose 2 options from appetizers, choose 3 options from entrees, and 1 dessert

Tier Three \$75 | 4 courses

choose 2 options from soups & salad, choose 1 from appetizers, choose 3 options from entrees, and 2 desserts

Tier Four \$85 | 5 courses

choose 2 options from soups & salad, choose 2 from appetizers, choose 1 pasta option, 3 options from entrees, and 2 desserts

Additional choices:

Option of 2 desserts add \$5/guest

Pasta & Risotto supplement for an entree available

All prices listed are per guest



Selections ...

Soups & Salads

Caesar - crispy bacon, croutons, parmesan dressing
Artisan greens - carrot, cherry tomato, fennel, orange vinaigrette
Caprese salad - fresh basil, fior di latte, balsamic reduction
Greek salad - kalamata olives, feta cheese, fresh herb vinaigrette
Seasonal daily soup – fresh, local ingredients

Appetizers

Mushrooms on toast - triple cream brie, brioche
Prawn cocktail - shaved romaine, horseradish, lemon
Lamb meatballs - roasted pepper, tomato sauce, fresh basil
Beef tartare - potato chips, roasted garlic aioli
Salmon tartare – citrus soy marinade, capers, forno flatbread
Tuna tataki - pickled vegetables, crispy wonton, sesame aioli
Fried Brussels sprouts - maple syrup glazed, Korean chili flakes
Scallop ceviche - fresh coriander, red pepper, lime vinaigrette, crispy wonton



Selections ...

Pastas & Risottos

Lamb meatball spaghetti - pecorino, fresh basil, roasted tomato sauce

Ricotta gnocchi – pesto cream, spinach, sundried tomato, basil

Pasta primavera - parmesan, fresh vegetables, pomodoro sauce

Cacio e Pepe - parmesan, fresh cracked pepper

Seasonal Risotto – fresh local ingredients

Entrees

Organic salmon – olive oil crushed potato, bok choy, miso cream sauce

Seared Cod – fried fingerling potato, pickled mushroom, leeks, white wine beurre blanc

Chicken supreme – pomme dauphine, glazed carrot, miso carrot puree, chicken jus

6oz flatiron steak – seasonal vegetables, mashed potatoes, red wine jus

6oz striploin - seasonal vegetables, mashed potatoes, truffle jus (add \$5/guest)

6oz tenderloin - seasonal vegetables, mashed potatoes, truffle jus (add \$10/guest)

Vegetarian entrées available upon request

Enhancement: Red wine demi-glace, truffle butter, green peppercorn sauce, romesco, blue cheese 6

Add-on: Herb mushrooms 7, prawns 7, scallops 12

Desserts

Brown sugar blueberry cheesecake- toasted meringue, white chocolate shards, toffee crunch

Spiced dark chocolate mousse cake – chocolate soil, sponge toffee, chocolate sauce

Brown butter maple tart- toasted pumpkin seeds, brown butter crumbs, whipped mascarpone





Reception Selections...

Canapes | doz

Lamb Meatballs (gf) - roasted peperonata \$45

Seared Scallop (gf) - smoked bacon vinaigrette \$54

Ahi Tuna Tartare – yuzu kosho aioli crispy wonton \$45

Sweet Soy Salmon - sesame aioli, lavash cracker \$40

Oyster (gf) - caesar mignonette \$54

Gougere (v)- mushroom duxelle \$38

Crab Beignet- chili lime aioli \$48

Beef Tataki (gf) - sesame aioli \$48

Coconut Prawn (gf) – chili honey \$48

Caprese (gf) - aged balsamic \$33

Grilled cheese (v) – smokey tomato relish \$32

Flatiron Steak Bites (gf) - carrot puree, red wine jus \$44

Fried Chicken - spicy aioli, honey \$34

Roasted beets (gf) - goat cheese, candied walnut \$33

Salmon rilette – avocado crème fraiche, citrus, crostini \$42

Pizzas (8 pc) / \$24 each

Margherita - flor di latte, basil, tomato

Pepperoni - mozzarella, tomato, Calabrian chili honey

Mushroom – roasted mushrooms, grana padano & mozzarella, truffle crema

Prosciutto Cotto – pickled Fresno chili, arugula, pecorino shavings, parmesan cream

Late Night Snacks

Mini Burgers – house made bun, American cheese, pickle, Russian dressing \$48 | dozen

Poutine Bar (gf)- cheese curds, house-made gravy, served in individual cups \$41 | dozen

French Fry Station (gf) - house-made gravy, condiments, served in individual cups \$37 | dozen

Arancini (v)- cracked pepper, parmesan, marinara \$22 | dozen

Forno Flat Bread (v)- red pepper & feta dip, roasted garlic hummus, roasted eggplant \$9 | per person

Reception Stations...

Beef | min of 25 guests

includes: buns, horseradish, mustard, butter

Carved AAA Alberta striploin

\$25 per guest

Carved AAA Alberta ribeye

\$30 per guest

Risotto | min of 25 guests

choice of mushroom or classic

\$18 per guest

Oysters

mignonette, tabasco, lemon

\$4.25 per oyster

Organic Salmon Filet | min of 10 guests

\$26 per guest

includes: fresh fennel, lemon caper sauce

Mussels | min of 5 lbs

\$19 per guest

includes: white wine garlic broth





Platters & Accompaniments...

Platters

charcuterie – a curated selection of cured meats | \$12 per guest

cheese - a curated selection of artisan cheeses | \$14 per guest

vegetable crudité - fresh vegetables and dip | \$6 per guest

Desserts

assortment of 3 desserts - chefs choice
\$9 per guest

Vegetable Accompaniments

Cold Plates

tomato & cucumber salad | \$9 per guest

ancient grains salad | \$9 per guest

Hot Plates

roasted root vegetable | \$7 per guest

roasted potatoes | \$7 per guest

mashed potatoes | \$7 per guest
